

Monday - Friday : 11:30 am to 3:00 pm  
Evening 5:00 pm to 9:00 pm  
Saturday : 11:30 am to 9:00 pm  
Sunday : 11:30 to 9:00 pm  
Open 7 Days



590 East Chatham Street, Suite 112 & 114  
Cary, North Carolina 27511  
(919) 465-0898 | [www.udupicafecary.com](http://www.udupicafecary.com)



# WELCOME

## to Udupi Cafe

authentic South Indian vegetarian cuisine

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### our story

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Udupi is a coastal town in Southern India. It is famous for the historical Hindu temples built centuries ago and attracts visiting tourists and luminaries from around the world.

In the surrounding area the land is rich and fertile and is therefore ideally suitable for farming. The vicinity abounds in a plentiful supply of fresh vegetables and fruits, which are not only incorporated into the cuisine, but they also form the basis for many of the dishes. Here the food is spicier, less subtle, and rice is the staple of the diet.

Local cooks assume enormous pride in cultivating various recipes and Udupi has become internationally recognized for superb Indian vegetarian cuisine as a result.

Your visit today culminates in our ambition to prepare foods for you that we prepare in our beloved homeland. Rest assured we market, prepare, and serve only the finest ingredients available. We trust you will enjoy our meal and our grateful staff is happy to accommodate you during your visit.

## ENJOY YOUR MEAL

🌱 = vegan dish

18% Gratuity for parties of five or more

## appetizers

- |  |               |  |                |
|--|---------------|--|----------------|
| <b>V Udupi Idli</b>                        | <b>\$6.99</b> | <b>V Potato Bonda</b>                  | <b>\$6.99</b>  |
| Steamed rice & lentil patties.             |               | Batter fried potato dumplings.         |                |
| <b>V Sambar Idli</b>                       | <b>\$7.99</b> | Served with mint and tamarind sauce.   |                |
| Idli soaked in sambar (lentil soup).       |               | <b>V Vegetable Samosa</b>              | <b>\$6.99</b>  |
| Coconut chutney on the side.               |               | Crispy dough filled with a potato and  |                |
| <b>V Podi Idli</b>                         | <b>\$8.99</b> | pea mixture then fried.                |                |
| Steamed rice & lentil patties & Gun Powder |               | <b>V Mixed Vegetable Pakora</b>        | <b>\$7.99</b>  |
| made with lentil and Redchillies           |               | Potato, cauliflower, onion and chili   |                |
| <b>V Dal Papri</b>                         | <b>\$6.99</b> | mixed with chickpea flour and fried    |                |
| Crispy flour bites topped with             |               | <b>V Assorted Appetizer Platter</b>    | <b>\$12.99</b> |
| boiled potato, lentils, yogurt, sweet      |               | Samosa, medhu vada, potato bonda,      |                |
| & sour chutney.                            |               | chili pakora, aloo pakora.             |                |
| <b>V Medhu Vada</b>                        | <b>\$6.99</b> | <b>V Chili Pakora</b>                  | <b>\$8.99</b>  |
| Fried lentil fritters. Sambar and          |               | Long chilies batter fried. Served with |                |
| coconut chutney on the side.               |               | mint and tamarind sauce.               |                |
| <b>Dahi Vada</b>                           | <b>\$6.99</b> | <b>Samosa Chaat</b>                    | <b>\$11.99</b> |
| Fried lentil fritters dipped in yogurt.    |               | Samosas served on chickpeas with       |                |
| <b>V Masala Vada</b>                       | <b>\$7.99</b> | tamarind, yogurt and cilantro chutney  |                |
| Crispy & Spiced lentil fritters            |               | drizzled on top.                       |                |
| <b>V Sambar Vada</b>                       | <b>\$7.99</b> | <b>Paneer Pakora</b>                   | <b>\$12.99</b> |
| Fried lentil fritters dipped in Sambar.    |               | Batter Fried Soft Cheese.              |                |
| Coconut cutney on the side.                |               |  |                |
| <b>V Rasa Vada</b>                         | <b>\$7.99</b> |  |                |
| Fried lentil donuts dipped in rasam.       |               |  |                |
| Coconut chutney on the side.               |               |  |                |



## indian chinese

- |  |                |   |                |
|--|----------------|---|----------------|
| <b>V Veg Noodles</b>                       | <b>\$9.99</b>  | <b>V Hot and Sour Soup</b>                      | <b>\$4.99</b>  |
| Stir fried noodles and vegetables.         |                | Traditional Chinese soup flavored               |                |
| <b>V Veg Spring Rolls</b>                  | <b>\$8.99</b>  | with rice vinegar, soy sauce, chili garlic      |                |
| Thinly wrapped deep fried vegetables.      |                | sauce and ground ginger.                        |                |
| <b>V Gobi Manchurian (Dry or Gravy)</b>    | <b>\$14.99</b> | <b>Tomato Soup</b>                              | <b>\$4.99</b>  |
| Batter fried cauliflower florets           |                | Traditional tomato soup.                        |                |
| cooked with a sweet and tangy              |                | <b>V Rasam Soup</b>                             | <b>\$4.99</b>  |
| chinese sauce.                             |                | Traditional South Indian sour and               |                |
| <b>V Veg Fried Rice</b>                    | <b>\$13.99</b> | spicy soup.                                     |                |
| Rice served with fried vegetables.         |                | <b>V Fresh Vegetable Soup</b>                   | <b>\$4.99</b>  |
| <b>V Veg. Manchurian</b>                   | <b>\$14.99</b> | Fresh vegetables simmered in broth              |                |
| Vegetable dumplings in a savory tossed     |                | <b>Chilli Panner</b>                            | <b>\$13.99</b> |
| in spicy and tanjy chilli sauce.           |                | Fusion Dish, Panner cubes tossed in spicy       |                |
| <b>V Gobi 65</b>                           | <b>\$13.99</b> | and tanjy chilli sauce.                         |                |
| Deep fried cauliflower coated in a spicy & |                | <b>V Babycorn manchuria</b>                     | <b>\$14.99</b> |
| flavourful batter                          |                | Tender Babycorn coated in flavourful manchurian |                |
|  |                | sauce combination of crunch and spice           |                |



## dosai

- V Plain Dosai** \$11.99  
Thin rice crepe.
- V Plain Rava Dosai** \$12.99  
Thin rice crepe made with cream of wheat and rice flour.
- V Special Rava Dosai** \$13.99  
Thin rice crepe made with cream of wheat and rice flour. Served with onion and chili toppings
- V Special Rava Masala Dosai** \$14.99  
Thin rice crepe made with cream of wheat and rice flour. Filled with onion and potatoes. Served with onions and chilies.
- V Masala Dosai** \$12.99  
Thin rice crepe served with potato and onion stuffing.
- Cheese Dosai** \$12.99  
Thin rice crepe served with american cheese topping.
- Chocolate Dosai** \$12.99  
Thin rice crepe with a layer of rich chocolate spread.
- V Plain Mysore Dosai** \$12.99  
Thin rice crepe with a layer of spicy chutney.
- V Mysore Masala Dosai** \$13.99  
Thin rice crepe with a layer of spicy chutney. Served with potato and onion stuffing.
- V Onion Dosai** \$12.99  
Thin rice crepe with onion filling.
- V Onion Masala Dosai** \$13.99  
Thin rice crepe with onion filling. Served with potato and onion stuffing.
- Plain Butter Dosai** \$12.99  
Thin rice crepe cooked in fresh butter.

- V Palak Dosai** \$14.99  
Thin Rice crepe with layer of spinach
- Podi Dosai** \$13.99  
Thin Rice crepe with Spicy Gun Powder
- MLA Pesarattu Dosai (Pesarattu with Upma)** \$17.99  
(only on saturday & sunday)  
Whole Greengram crepe and spices stuffed with Upma
- V Butter Masala Dosai** \$13.99  
Thin rice crepe served with potato and onion stuffing, cooked in butter.
- Reddy Special Dosai** \$14.99  
Cream of wheat and rice crepe stuffed with homemade cheese, peas, tomato, onion and chilies.
- V Andhra Special Dosai** \$13.99  
Thin rice crepe with a layer of spicy chutney. Topped with onions, chilies, and spicy masala.
- V Paper Dosai** \$13.99  
Extra crispy rice crepe, rolled.



- V Paper Masala Dosai** \$14.99  
Extra thin rice crepe. Served with potato and onion stuffing.
- V Udupi Special Spring Dosai** \$13.99  
Thin rice crepe stuffed with vegetables and spicy chutney.
- Jaipur Paneer Dosai** \$14.99  
Thin rice crepe stuffed with homemade cheese, peas, tomato, onion and spices.
- V Hyderabad Onion Dosai** \$13.99  
Thin rice crepe with a layer of spicy chutney, topped with onions and chilies.

## uthappam



- V Plain Uthappam** \$12.99  
Indian style pancake.
- V Tomato and Pea Uthappam** \$13.99  
Topped with tomatoes and peas.
- V Onion and Pea Uthappam** \$13.99  
Topped with onion and peas.
- V Onion and Hot Chili Uthappam** \$13.99  
Topped with onion and hot peppers.
- Chefs Special Uthappam** \$14.99  
Topped with homemade cheese, onion, tomato and peas.
- V Vegetable Uthappam** \$13.99  
Topped with tomato, peas, carrots, green peppers, and onion.
- V Shredded Coconut Uthappam** \$13.99  
Topped with shredded coconut.

## pulavs

- |   |                |  |                |
|---|----------------|--|----------------|
| <b>South Indian Vegetable Biryani</b>                         | <b>\$14.99</b> | <b>Paneer Biryani</b>  | <b>\$16.99</b> |
| Assorted fresh vegetables cooked in coconut sauce and spices. |                | Assorted Fresh Vegetable with Cheese cubes                                   |                |
| <b>Bisi Bele Bhatt</b>  | <b>\$14.99</b> | <b>✓ Tomato Rice</b>   | <b>\$13.99</b> |
| Rice cooked with lentils and garden fresh vegetables.         |                | Rice cooked with ripe tomatoes and spices.                                   |                |
| <b>✓ Coconut Rice</b>   | <b>\$13.99</b> | <b>✓ Lemon Rice</b>  | <b>\$13.99</b> |
| Rice cake with coconut and spices.                            |                | Rice cooked with lemon juices and spices.                                    |                |
| <b>✓ Tamarind Rice</b>  | <b>\$13.99</b> | <b>Bagala Bhatt</b>  | <b>\$12.99</b> |
| Rice cooked with tamarind and spices.                         |                | Yogurt rice garnished with mustard seeds and special Udupi spices.           |                |
|   |                | <b>✓ Special Upma</b>  | <b>\$12.99</b> |
|   |                | Cream of wheat cooked with fresh vegetables and spices, garnished with nuts. |                |



Vegetable Biryani



Paneer Butter Masala

## curries

- |   |                |   |                |
|---|----------------|---|----------------|
| <b>Avial</b>  | <b>\$16.99</b> | <b>Paneer Butter Masala</b>   | <b>\$17.99</b> |
| Assorted fresh vegetables cooked in coconut sauce and spices.                 |                | Cheese cubes cooked with butter and spices.   |                |
| <b>✓ Channa Masala</b>  | <b>\$16.99</b> | <b>Mutter Paneer</b>  | <b>\$17.99</b> |
| Chickpeas simmered in a lightly spiced tomato gravy with ginger and garlic.   |                | Cheese cubes cooked with green peas and spices.                                       |                |
| <b>Aloo Gobi</b>  | <b>\$16.99</b> | <b>Kadhi Paneer</b>   | <b>\$17.99</b> |
| North Indian specialty with potato, cauliflower and spices.                   |                | Homemade cheese simmered in a thick gravy made of tomatoes, cream, and Indian spices. |                |
| <b>Baingan Bartha</b>   | <b>\$16.99</b> | <b>Palak Paneer</b>   | <b>\$17.99</b> |
| Baked eggplant mash with tomatoes and onions. Cooked in spices.               |                | Spinach and cheese cubes cooked in tomatoes, onions, and spices.                      |                |
| <b>Special Vegetable Curry</b>  | <b>\$16.99</b> | <b>Navaratan Korma</b>  | <b>\$16.99</b> |
| Assorted fresh vegetables with herbs and spices.                              |                | Fresh vegetables cooked in a creamy sauce.  |                |
| <b>✓ Vegetable Korma</b>  | <b>\$16.99</b> | <b>Malai Kofta</b>  | <b>\$16.99</b> |
| Garden fresh vegetables cooked with spices and coconut milk.                  |                | Soft cheese and vegetable croquettes simmered with a mild creamy sauce.               |                |
| <b>Bhindi Masala</b>  | <b>\$16.99</b> | <b>✓ Guth Vankay</b>  | <b>\$16.99</b> |
| Lightly spiced fresh okra sauteed in spices and vegetables. (When available)  |                | Hyderabadi special. Deep fried eggplant with herbs and spices.                        |                |
| <b>Dal Makhani</b>  | <b>\$16.99</b> | <b>✓ Yellow Dal</b>   | <b>\$16.99</b> |
| Lentils cooked with tomatoes, onions and fresh cream.                         |                | Yellow lentils cooked until soft with onions, tomatoes and spices.                    |                |
| <b>✓ Panner Tikka Masala</b>  | <b>\$17.99</b> | <b>✓ Gobi Manchurian Gravy</b>  | <b>\$16.99</b> |
| Succulent cubes of panner served in a creamy and dramatic tomato based gravy. |                | Batter fried Cauliflower florets cooked with a sweet and tangy chinese sauce          |                |
|   |                | <b>✓ Guth Vankay / Bagara Baigan Curry</b>  | <b>\$16.99</b> |
|   |                | Hyderabadi Special Deep fried eggplant with herbs and spices                          |                |



## sides

- ✓ **Sambar** \$4.99  
Lentil and veggie soup.
- ✓ **Milakai Podi** \$2.99  
Mix of spiced lentils.
- Raitha** \$2.99  
Yogurt with carrots, cucumbers, and tomatoes.
- Plain Rice** \$3.99  
Steamed white rice.
- Ghee** \$1.99  
Clarified butter.
- Papad** \$1.99  
Three pieces of papad with two chutneys.
- Cucumber Salad** \$4.99  
Finely chopped cucumbers mixed with onions.
- Plain Yogurt** \$1.99  
Housemade yogurt.

## specialties

- Pongal** \$14.99  
Rice and lentils cooked like porridge, served with sambar and coconut chutney. (With one piece of wada)
- Chana Batura** \$16.99  
Large fluffy bread made with refined flour. Served with spiced chickpeas.



- ✓ **Poori Bhaji** \$15.99  
Potatoes and onions with spices.
- Chana Poori** \$16.99  
Large fluffy bread made with white flour. Served with spiced chickpeas.
- Extra Channa** \$7.99  
Chickpeas cooked with spices.



## royalties

- Royal South Indian Thali** \$22.99  
platter samosa, potato bonda. choice of roti, white rice, dall, poriyal, sambar, chana curry, rasam, yogurt rice, pickle, and papad. served with choice of tea or coffee, and dessert.
- The Royal Udupi Dinner** \$22.99  
Choice of idli or vada with sambar and chutney. Or choice of dosai or uthappam with sambar and chutney. Served with choice of tea or coffee, and dessert.



Carrot  
Halwa

Gulab Jamun

## desserts

<b>Rasmalai</b> Sweetened cheese balls soaked in condensed milk and rosewater, garnished with pistachios.	<b>\$4.49</b>
<b>Gulab Jamun</b> Dry milk and cheese balls fried and soaked in sugar syrup.	<b>\$4.49</b>
<b>Carrot Halwa</b> Ground carrots cooked in butter and sugar with honey.	<b>\$4.49</b>
<b>Madras Special Payasam</b> Fine vermicelli cooked in milk and sugar, garnished with nuts.	<b>\$4.49</b>
<b>Hyderabad Double Ka Meetha</b> Bread pudding with sugar and ghee.	<b>\$4.49</b>
<b>Kuffi</b>	<b>\$2.99</b>

## drinks

<b>Mango Juice</b> Mango fruit drink.	<b>\$5.99</b>
<b>Mysore Coffee</b> Coffee with milk (Indian style).	<b>\$3.49</b>
<b>Indian Tea</b> Fresh brewed tea with milk.	<b>\$3.49</b>
<b>Lassi (Sweet or Salty)</b> Plain yogurt blended with ice and sugar or salt.	<b>\$3.99</b>
<b>Mango Lassi</b> Lassi flavored with mango.	<b>\$5.99</b>



Mango  
Lassi

<b>Falooda</b> Rose with milk ice cream.	<b>\$7.99</b>
<b>Mango Milkshake</b> Milkshake made with mangos.	<b>\$4.99</b>
<b>Soda</b> Assorted Coke/Pepsi products.	<b>\$1.99</b>
<b>Thums Up</b>	<b>\$2.49</b>
<b>Limca</b>	<b>\$2.49</b>
<b>Badam Milk</b>	<b>\$5.99</b>
<b>Sugar Cane Juice</b>	<b>\$7.99</b>



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*We Cater For All Occasions*







# Catering



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