

Curries

Avail	\$13.99
<i>Assorted fresh vegetables cooked in coconut sauce and spices</i>	
Chana Masala	\$13.99
<i>Chickpeas simmered in a lightly spiced tomato gravy with ginger and garlic</i>	
Aloo Gobi	\$13.99
<i>North Indian specialty with potato, cauliflower and spices</i>	
Baingan Bartha	\$13.99
<i>Baked eggplant mash with tomatoes and onions. Cooked in spices</i>	
Special Vegetable Curry	\$13.99
<i>Assorted fresh vegetables with herbs and spices</i>	
Vegetable Korma	\$13.99
<i>Garden fresh vegetables cooked with spices and coconut milk</i>	
Kadai Bhindi Curry	\$13.99
<i>Lightly spiced fresh okra sauted in spices and vegetables. (When available)</i>	
Palak Paneer	\$14.99
<i>Spinach and cheese cubes cooked in tomatoes, onions, and spices</i>	
Mutter Paneer	\$14.99
<i>Cheese cubes cooked with green peas and spices</i>	
Dal Makhani	\$13.99
<i>Lentils cooked with tomatoes, onions and fresh cream</i>	
Navaratan Korma	\$13.99
<i>Fresh vegetables cooked in a creamy sauce</i>	
Malai Kofta	\$13.99
<i>Soft cheese and vegetable croquettes simmered with a mild creamy sauce</i>	
Guth Vankay	\$13.99
<i>Hyderabadi special. Deep fried eggplant with herbs and spices</i>	
Yellow Dal	\$13.99
<i>Yellow lentils cooked until soft with onions, tomatoes and spices</i>	
Paneer Butter Masala	\$14.99
<i>Cheese cubes cooked with butter and spices</i>	
Kadhi Paneer	\$14.99
<i>Homemade cheese simmered in a thick gravy made of tomatoes, cream and indian spices</i>	

Bread

Poori	\$4.99
<i>Deep fried fluffy whole wheat bread (2 pieces)</i>	
Patha	\$3.99
<i>Layered wheat bread (2 pieces)</i>	
Chapati	\$3.99
<i>Thin soft wheat bread (2 pieces)</i>	
Aloo Paratha	\$5.99
<i>Layered wheat bread stuffed with potatoes and spices</i>	
Peas Paratha	\$5.99
<i>Layered wheat bread stuffed with peas and spices</i>	
Batura	\$4.99
<i>Large fluffy bread made from refined flour</i>	
Plain Naan	\$4.99
<i>Indian style bread</i>	
Garlic Naan	\$4.99
<i>Indian style bread topped with garlic</i>	

Royalties

The Royal Udupi Dinner	\$22.99
<i>Choice of idli or vada with sambar and chutney. Or choice of dosa or uthappam with sambar and chutney. Served with choice of tea or coffee, and dessert</i>	
Royal South Indian Thali	\$22.99
<i>White rice roti, sambar, dal, porial, rasam, yogurt, pickle, and papad. Served with choice of tea or coffee, and dessert</i>	

Sides

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

Desserts

Gulab Jamun	\$4.99
<i>Dry milk and cheese balls fried and soaked in sugar syrup</i>	
Madras Special Payasam	\$4.49
<i>Fine vermicelli cooked in milk and sugar, garnished with nuts</i>	
Carrot Halwa	\$4.49
<i>Ground carrots cooked in butter and sugar with honey</i>	
Rasmalai	\$4.49
<i>Sweetened cheese balls soaked in condensed milk and rose-water, garnished with pistachios</i>	

Drinks

Mango Juice	\$3.99
<i>Mango fruit drink</i>	
Mysore Coffee	\$2.99
<i>Coffee with milk (Indian style)</i>	
Indian Tea	\$2.99
<i>Fresh brewed tea with milk</i>	
Lassi (sweet or salty)	\$3.99
<i>Plain yogurt blended with ice and sugar or salt</i>	
Mango Lassi	\$4.99
<i>Lassi flavored with mango</i>	
Soda	\$1.99
<i>Assorted Coke/Pepsi products</i>	
Falooda	\$5.99
<i>Rose with milk ice cream</i>	
Mango Milk Shake	\$4.99
<i>Milkshake made with mangos</i>	



Udupi Cafe

authentic vegetarian cuisine of Southern India

590 East Chatham St, Ste 112 &114

Cary, NC 27511

919-465-0898

UdupiCafeNC.com

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Appetizers

Udupi Idly	\$6.99
<i>Steamed Rice & Lentil Patties (with sambar and coconut chetny on the side)</i>	
Sambar Idly	\$6.99
<i>Idly Soaked in sambar (Lentil Soup) coconut chetny on the side</i>	
Dal Papri	\$6.99
<i>Crispy flour bites with potatoes, lentils, yogurt, sweet & sour chutney</i>	
Medhu Vada	\$6.99
<i>Fried Lentil Donuts (with sambar and coconut chetny on the side)</i>	
Dhahi Vada	\$6.99
<i>Fried lentil donuts dipped in yogurt</i>	
Sambar Vada	\$6.99
<i>Fried lentil donuts dipped in sambar</i>	
Rasa Vada	\$6.99
<i>Fried lentil donuts dipped in rasam (with coconut chetny on the side)</i>	
Potato Bonda	\$6.99
<i>Batter fried Potato dumplings (served with mint and tamarind sauce)</i>	
Vegetable Samosa	\$6.99
<i>Crispy & flaky crust filled with potatoes & peas</i>	
Mixed Vegetable Pakora	\$6.99
<i>Potatoes, Cauliflower, Onions & Chillies mixed with chickpea flour and fried</i>	
Samosa Chaat	\$8.99
<i>Samosas served on chickpeas with tamarind, yogurt and cilantro chutney drizzled on top.</i>	
Assorted Appetizer Platter	\$10.99
<i>Steamed Rice & Lentil Patties</i>	
Chilli Pakora	\$8.99
<i>Batter fried finger peppers (served with mint and tamarind sauce)</i>	

Indian Chinese

Veg Noodles	\$8.99
<i>Stir fried noodles and vegetables.</i>	
Vegetable Spring Roll	\$6.99
<i>Traditional South Indian sour & spicy soup</i>	
Gobi Manchurian (Gravy or Dry)	\$12.99
<i>Batter fried cauliflower florets cooked with a sweet and tangy chinese sauce</i>	
Vegetable Fried Rice	\$11.99
<i>Traditional South Indian sour & spicy soup</i>	
Hot & Sour Soup	\$4.99
<i>Traditional Chinese soup flavored with rice vinegar, soy sauce, chili garlic sauce and ground ginger</i>	
Tomato Soup	\$4.99
<i>Traditional tomatosoup</i>	
Rasam Soup	\$4.99
<i>Fresh vegetables simmered in broth</i>	
Fresh Vegetable Soup	\$4.99
<i>Traditional South Indian sour & spicy soup</i>	

Dosai

Plain Dosai	\$9.99
<i>Thin rice crepe</i>	
Masala Dosai	\$10.99
<i>Thin rice crepe served with potato and onion stuffing</i>	
Cheese Dosai	\$10.99
<i>Thin rice crepe served with american cheese topping</i>	
Chocolate Dosai	\$10.99
<i>Thin rice crepe with a layer of rich chocolate spread</i>	
Plain Mysore Dosai	\$10.99
<i>Thin rice crepe with a layer of spicy chutney</i>	
Mysore Masala Dosai	\$11.99
<i>Thin rice crepe with a layer of spicy chutney. Served with potato and onion stuffing</i>	
Onion Dosai	\$10.99
<i>Thin rice crepe with onion filling</i>	
Onion Masala Dosai	\$10.99
<i>Thin rice crepe with onion filling. Served with potato and onion stuffing</i>	
Plain Butter Dosai	\$9.99
<i>Thin rice crepe cooked in fresh butter</i>	
Butter Masala Dosai	\$10.99
<i>Thin rice crepe served with potato and onion stuffing, cooked in butter</i>	
Plain Rava Dosai	\$10.99
<i>Thin rice crepe made with cream of wheat and rice flour</i>	
Special Rava Dosai	\$11.99
<i>Thin rice crepe made with cream of wheat and rice flour. Served with onion and chili toppings</i>	
Paper Dosai	\$11.99
<i>Extra crispy rice crepe, rolled</i>	
Paper Masala Dosai	\$11.99
<i>Extra thin rice crepe. Served with potato and onion stuffing</i>	
Udupi Special Spring Dosai	\$11.99
<i>Thin rice crepe stuffed with vegetables and spicy chutney</i>	
Jaipur Paneer Dosai	\$11.99
<i>Thin rice crepe stuffed with homemade cheese, peas, tomato, onion and spices</i>	
Hyderabad Onion Dosai	\$11.99
<i>Thin rice crepe with a layer of spicy chutney, topped with onions and chillies</i>	
Reddy Special Dosai	\$12.99
<i>Cream of wheat and rice crepe stuffed with homemade cheese, peas, tomato, onion and chillies</i>	
Andhra Special Dosai	\$11.99
<i>Thin rice crepe with a layer of spicy chutney. Topped with onions, chillies, and spicy masala</i>	
Special Rava Masala Dosai	\$11.99
<i>Thin rice crepe made with cream of wheat and rice flour filled with onion and potatoes served with onions and chillies</i>	

Uthappam

Plain Uthappam	\$10.99
<i>Indian style pancake</i>	
Tomato & Peas Uthappam	\$11.99
<i>Topped with tomatoes and peas</i>	
Onion & Peas Uthappam	\$11.99
<i>Topped with onion and peas</i>	
Onion & Hot Chilly Uthappam	\$11.99
<i>Topped with onion and hot peppers</i>	
Vegetable Uthappam	\$11.99
<i>Topped with tomato, peas, carrots, green peppers, and onion</i>	
Shredded Coconut Uthappam	\$11.99
<i>Topped with shredded coconut</i>	
Chefs Special Uthappam	\$10.99
<i>Topped with homemade cheese, onion, tomato and peas</i>	

Pulavs

South Indian Vegetable Biryani	\$11.99
<i>Assorted fresh vegetables cooked in coconut sauce and spices</i>	
Bisi Bele Bhath	\$11.99
<i>Rice cooked with lentils and garden fresh vegetables</i>	
Coconut Rice	\$11.99
<i>Rice cake with coconut and spices</i>	
Tamarind Rice	\$11.99
<i>Rice cooked with tamarind and spices</i>	
Lemon Rice	\$11.99
<i>Rice cooked with lemon juices and spices</i>	
Bagala Bhath	\$11.99
<i>Yogurt rice garnished with mustard seeds and special Udupi spices</i>	
Special Upma	\$11.99
<i>Cream of wheat cooked with fresh vegetables and spices, garnished with nuts</i>	
Tomato Rice	\$11.99
<i>Rice cooked with ripe tomatoes and spices</i>	

Specialties

Pongal	\$11.99
<i>Rice and lentils cooked like porridge, served with sambar and coconut chutney. (With one piece of wada)</i>	
Chana Batura	\$12.99
<i>Large fluffy bread made with refined flour. Served with spiced chickpeas</i>	
Poori Bhaji	\$11.99
<i>Potatoes and onions with spices</i>	
Chana Poori	\$12.99
<i>Large fluffy bread made with white flour. Served with spiced chickpeas</i>	
Extra Chana	\$5.99
<i>Chickpeas cooked with spices</i>	