

MALGUDI TALES

ELEVATED VEG SOUTHERN CUISINE

MENU

Tales of taste, served the traditional way

STARTERS • IDLIS & DOSAS • CURRIES • MEALS • DRINKS

MALGUDITALES.COM

Please mention any allergies before ordering. Local taxes extra.

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OUR STORY

South Indian Soul, Modern Experience

Malgudi Tales is a Patna-born dining destination inspired by the timeless soul of South India. We serve elevated, purely vegetarian South Indian cuisine — from crisp dosas and soft idlis to Chettinad curries, Kerala parottas and traditional meals — prepared the traditional way and served with thoughtful Indian hospitality.

Our name carries the spirit of a place where everyday stories unfold. Here, every plate has a story, and every table is a place to share one.

100% VEGETARIAN	SOUTH INDIAN CLASSICS	WARM HOSPITALITY

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malguditales.com

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1 STARTERS

Mushroom Pepper Fry **299**

Button mushrooms tossed in a hot wok with crushed black pepper, curry leaves and shallots – bold, peppery and dry-roasted.

Paneer Pepper Fry **299**

Soft paneer cubes stir-fried with freshly cracked pepper, curry leaves and onions for a spicy, aromatic bite.

Paneer Sukka **299**

Dry-style paneer cooked in a roasted coconut and Mangalorean-style spice masala, finished with curry leaves.

Crispy Gobi Varuval **299**

Cauliflower florets fried crisp and coated in a South Indian spice masala – crunchy outside, tender inside.

Upma **149**

Classic semolina cooked with mustard, curry leaves, green chilli and ginger – a light, comforting South Indian staple.

Idiyappam with Coconut Chutney **199**

Delicate steamed rice-noodle string hoppers served with fresh, mildly spiced coconut chutney.

Mixed Veg Varuval **299**

Seasonal vegetables roasted dry in a robust Chettinad-style masala with fennel, pepper and curry leaves.

Appe / Paniyaram **219**

Golden, bite-sized fluffy rice-and-lentil dumplings, crisp outside and soft inside, served with chutneys.

1 STARTERS (CONT.)

Paneer / Mushroom Ghee Roast **349**

Paneer or mushroom coated in a fiery red Mangalorean ghee roast masala and slow-tossed in pure ghee.

Paneer 65 / Mushroom 65 / Gobi 65 ..... **299**

Your choice of paneer, mushroom or cauliflower, marinated with curry leaves and chilli, then fried crisp – a tangy, spicy favourite.

2 SOUPS

Sweet Corn Soup **199**

Smooth, mildly sweet soup of sweet corn kernels and vegetables, lightly thickened and gently seasoned.

Manchow Soup **199**

Spicy Indo-Chinese vegetable soup with garlic, ginger and soy, served with crispy fried noodles.

Cream of Tomato Soup **199**

Velvety soup of slow-cooked ripe tomatoes finished with cream and herbs.

Hot & Sour Soup **199**

Peppery, tangy broth with julienned vegetables – warming, sharp and full of flavour.

Cream of Mushroom Soup **199**

Rich, creamy soup made with sautéed mushrooms and a hint of pepper.

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3 IDLIS

Rice Steaming Idli **150**
Soft, pillowy steamed rice-and-urad idlis served with sambar and chutneys.

Podi Ghee Idli **170**
Idlis tossed in ghee and spicy gunpowder (podi) – nutty, fragrant and full of heat.

Rava Idli **160**
Soft semolina idlis with cashew, mustard and curry leaf tempering, served with sambar and chutney.

Thatte Idli **150**
Large, plate-shaped idli from Karnataka – extra soft and fluffy, served with chutney and sambar.

Mini Idli (8 pc) **150**
Eight bite-sized idlis served with sambar and chutneys – light and easy to share.

Sambhar Dip Idli **150**
Mini idlis soaked in hot, flavourful sambar and finished with ghee.

Idli Vada Combo **169**
The classic pairing: soft idli with a crisp medu vada, served with sambar and chutneys.

4 VADA

Medu Vada **160**
Crisp-fried urad dal doughnut, fluffy inside, served with sambar and chutney.

Palak Medu Vada **170**
Medu vada made with spinach for a fresh, earthy flavour and a golden crunch.

Rasam Vada **160**
Crisp vada dunked in hot, peppery tamarind-tomato rasam – tangy and soul-warming.

4 VADA (CONT.)

Dahi Vada (1 pc) **130**
Soft lentil vada soaked in chilled, lightly spiced yoghurt and finished with chutneys.

5 DOSA

Bene Masala Dosa SPECIAL **199**
Our special Davangere-style dosa cooked with generous white butter (bene), filled with potato masala.

Plain Dosa **170**
Thin, golden fermented rice-and-lentil crepe served with sambar and chutneys.

Masala Dosa **180**
Crisp dosa filled with spiced potato and onion masala – the all-time classic.

Ghee Masala Dosa **190**
Masala dosa roasted in pure ghee for extra aroma and crispness.

Rava Plain Dosa **220**
Lacy, crisp semolina dosa with cumin, pepper and green chilli.

Rava Masala Dosa **249**
Crisp rava dosa stuffed with warm potato masala.

Paper Masala Dosa **240**
Extra-large, paper-thin and super-crisp dosa filled with potato masala.

Paper Ghee Masala Dosa **250**
Paper-thin crisp dosa roasted in ghee and filled with potato masala.

Butter Masala Dosa **190**
Masala dosa finished with a generous layer of melting butter.

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5 DOSA (CONT.)

Mysore Masala Dosa **190**
Dosa spread with fiery red chutney inside and filled with potato masala – a spicy Mysore-style favourite.

6 UTTAPAM

Plain Uttapam **170**
Thick, soft fermented-batter pancake with a lightly crisp base, served with sambar and chutneys.

Onion Uttapam **179**
Soft uttapam topped with chopped onions, green chilli and coriander.

Tomato Uttapam **179**
Uttapam topped with juicy chopped tomatoes and herbs for a mild tang.

Mixed Veg Uttapam **189**
Uttapam loaded with finely chopped seasonal vegetables.

Onion Tomato Uttapam **189**
Uttapam topped with a savoury mix of onions and tomatoes.

Malgudi Special Uttapam SPECIAL **199**
Our signature uttapam with a house mix of vegetables and spices, served with sambar and chutneys.

7 RICE

Curd Rice **149**
Cool, creamy rice mixed with yoghurt and tempered with mustard, curry leaves and ginger; served with pickle.

Bisi Bele Bath **179**
Karnataka's classic hot lentil-rice dish cooked with vegetables, tamarind and aromatic spice blend, topped with ghee.

Lemon Rice **159**
Tangy rice tempered with mustard, curry leaves, peanuts and fresh lemon juice.

Tomato Rice **159**
Fragrant rice cooked with ripe tomatoes and mild spices.

Coconut Rice **159**
Rice tossed with fresh grated coconut, cashews and curry leaves.

Chettinad Vegetable Biryani **249**
Fragrant rice cooked with vegetables in a bold Chettinad spice blend, served with raita.

Rasam Rice **199**
Comforting rice mixed with piping hot, peppery tomato rasam.

Tamarind Rice **199**
Tangy, spiced Puliyogare-style rice with tamarind, peanuts and sesame.

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8 CURRIES

Garlic Curry **329**
Robust curry with plenty of garlic in a tangy, spicy gravy.

Mushroom Chettinad Masala **329**
Mushrooms simmered in a freshly ground Chettinad masala with pepper, fennel and coconut.

Chettinad Mixed Veg Masala **329**
Seasonal vegetables cooked in a rich, aromatic Chettinad gravy.

Vegetable Kuruma **329**
Mild, creamy curry of vegetables in a coconut, cashew and poppy seed gravy.

Vegetable Stew **329**
Delicately spiced Kerala-style coconut milk stew with vegetables, whole spices and curry leaves.

Veg Malabar Curry **329**
Vegetables in a creamy, coconut-based Malabar-style gravy with a gentle spice.

Kathirikai (Brinjal) Kara Kuzhambu **329**
Brinjal in a tangy, spicy tamarind-based Tamil kuzhambu.

Veg Goan Curry **329**
Vegetables in a coconut-based Goan-style gravy with a tangy, spicy kick.

Paneer Goan Curry **329**
Soft paneer cubes in a coconut-based Goan-style gravy with a tangy, spicy kick.

Mango Curry **329**
Sweet-and-tangy curry of mango in a spiced coconut gravy.

8 CURRIES (CONT.)

Ghee Roast — Mushroom / Paneer **379**
Mushroom or paneer in a rich, fiery ghee roast masala – intensely aromatic.

9 BREADS

Appam **99**
Lacy, soft-centred fermented rice-and-coconut pancake with crisp edges.

Malabar Porotta / Coin Porotta **99**
Flaky, layered Kerala-style parotta, soft inside and crisp outside.

Neer Dosa (2 pc) **119**
Two feather-light, lacy rice crepes from coastal Karnataka.

Veg Kothu Parotta **99**
Shredded parotta stir-fried on the griddle with vegetables and spices.

Bun Parotta **99**
Soft, thick and fluffy parotta in the style of Madurai.

10 MINI MEALS

Combos

Neer Dosa with Ghee Roast (2 pc) **349**
Two lacy neer dosas served with paneer/mushroom-style fiery ghee roast gravy.

Neer Dosa with Mushroom Chettinad Masala **349**
Soft neer dosas paired with mushroom Chettinad masala.

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10 MINI MEALS (CONT.)

Appam with Vegetable Stew 349
Lacy appams served with mild, coconut-milk vegetable stew.

Malgudi Special Combo SPECIAL 349
A tasting platter of vada, idli, uttapam and mini dosa with sambar and chutneys.

Malabar Parotta with Veg Stew 349
Flaky Malabar parottas served with mild coconut vegetable stew.

Bun Parotta with Mango Curry 349
Soft bun parotta paired with a sweet-and-tangy mango curry.

Kerala Parotta with Goan Curry 349
Layered Kerala parotta served with a tangy coconut Goan curry.

11 MEALS

Classic / Regular

A traditional South Indian thali: puri, rice, flavour rice, sambar, rasam, poriyal, varuval, kootu, special/premium item, payasam, papad, curd and pickle.

289

12 HOT

Tea 60
Freshly brewed milk tea.

Filter Coffee 70
Strong South Indian filter coffee with frothy hot milk.

Lemon Tea 50
Refreshing hot tea with a squeeze of lemon.

Black Tea / Coffee 60
Plain black tea or coffee, served without milk.

13 COLD

Cold Coffee 199
Chilled, creamy blended coffee.

Cold Coffee with Ice Cream 249
Creamy cold coffee topped with a scoop of ice cream.

Sweet Lassi 99
Thick, chilled yoghurt drink sweetened and lightly flavoured.

Butter Milk 60
Spiced, cooling buttermilk with curry leaves, ginger and green chilli.

Fresh Lime Soda (Sweet / Salt) 120
Fresh lime with chilled soda, made sweet or salted to your choice.

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14 FRESH JUICE

Mosambi Juice **149**
Freshly pressed sweet lime juice.

Watermelon Juice **149**
Chilled, fresh-pressed watermelon juice.

Orange Juice **149**
Freshly squeezed orange juice.

Pomegranate Juice **199**
Fresh-pressed pomegranate juice, naturally sweet and tangy.

Mixed Juice **149**
A fresh blend of seasonal fruit juices.

Pineapple Juice **149**
Fresh, tangy-sweet pineapple juice.

15 MOCKTAILS

Virgin Mojito **179**
Classic mint-and-lime cooler with soda and crushed ice.

Blue Lime Mojito **179**
Mint-lime mojito with a blue curaçao-style twist.

Lichee Crush **179**
Sweet, floral lychee blended with crushed ice.

Fresh Fruit Mocktail (Blueberry Crush) **179**
Blueberry crush with fresh fruit, served chilled.

Fruit Punch **199**
A colourful mix of fruit juices served over ice.

Blue Lagoon **179**
Blue curaçao-style cooler with lime and soda.

15 MOCKTAILS (CONT.)

Virgin Piña Colada **215**
Creamy blend of pineapple and coconut, served chilled.

16 SHAKES

Mango Shake **199**
Thick milkshake made with ripe mango.

Strawberry Shake **199**
Creamy milkshake with strawberry.

Pomegranate Shake **199**
Milkshake with pomegranate, fruity and refreshing.

Vanilla Milk Shake **199**
Classic creamy vanilla milkshake.

Chocolate Milk Shake **199**
Rich, thick chocolate milkshake.

Oreo Milk Shake **199**
Creamy milkshake blended with Oreo cookies.

Thank you for dining with us

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