



Haritam[®]

FOR THE FORGOTTEN FLAVOURS OF SOUTH INDIA





Long before recipes were written down, they were passed on through stories, aromas, and loving hands. In our kitchen, we bring back that timeless wisdom — the way our grandmothers once cooked: slowly, mindfully, and with ingredients they trusted.



WE USE ONLY COLD
PRESSED OIL & OIL ONCE
HEATED, IS NOT REUSED



NO FOOD COLOURING,
MSG, PRESERVATIVES,
VANASPATI, SODA, REFINED
& PROCESSED INGREDIENTS



ANCIENT GRAIN - KHAPLI
WHEAT (NON-GMO)



FOOD PREPARED ONLY
IN TIN COATED BRASS-
WARE, CLAY-WARE AND
STAINLESS STEEL



FRESH COW'S MILK



FERTILIZER AND
PESTICIDE-FREE RICE



COOKED WITH NATIVE
VEGETABLES



SERVED IN BRONZWARE,
GLASSWARE AND LEAVES



Lunch

12:00 p.m. - 3:30 p.m.



SOUP OF THE DAY Rs.160/-

South Indian style broth made with traditional vegetables, dal, flavoured with coconut milk, garlic and omam.

PANEER GHEE ROAST Rs.325/-

Tangy and spicy Mangalorean special, with freshly ground spices, garnished with curry leaves.

PAKODAS Rs.160/-

Choice of onion, mixed vegetable, ragi, palak and pagarkai pakodas.

SPECIAL PAKODAS Rs.240/-

Choice of paneer and cashew.

H BABY POTATO FRY Rs.120/-

Golden-fried baby potatoes tossed with aromatic curry leaves and a spicy molaga podi.



CRISPY CORN Rs.140/-

Batter-coated sweet corn, deep-fried to golden perfection and finished with crunchy curry leaves.

H⁺ MOONG FRIES Rs.160/-

Guilt free french fries doppleganger, made entirely from protein rich moong dal. Light, crunchy, and irresistibly snackable.

VAZHAKA VADA Rs.120/-

Gluten free raw banana vadas blended with a medley of spices and herbs; deep-fried to a crispy finish.

CURD VADA Rs.90/-

Urad dal vadas soaked in creamy spiced curd and garnished with boondis.

SAMBAR VADA Rs.90/-

Urad dal vadas soaked in archavita sambar, garnished with onions and coriander leaves.

MORKUZHAMBU VADA Rs.100/-

South's unique curd based curry, Morkuzhambu paired with vada, topped with crunchy boondis, a must try.

RASA VADA Rs.90/-

A timeless favorite, urad dal vadas gently soaked in our aromatic spicy rasam, topped with raw onion and coriander leaves.





MINI MEAL Rs.180/-

A simple sampler featuring sambar rice, a flavorful variety rice, and creamy curd rice; served with poriyal, sweet, crunchy appalam, and tangy pickle on the side.

LIMITED MEAL Rs.275/-

A wholesome, comforting saapadu featuring steamed rice served with sweet, poriyal, kootu, sambar, kara kuzhambu, rasam, buttermilk, pickle and appalam.

H KALYANA SAPAPDU Rs.550/-

A divine feast served on a traditional banana leaf, truly a meal fit for the Gods. This opulent spread features an array of delicacies - sweet, payasam, vadai, curd vadai, appalam, chips, 2 poriyal, kootu, sambar, karakuzhambu, moru kuzhambu, rasam, curd, buttermilk, and thambulam.

H MILLET COMBO Rs.350/-

Long before the days of nallu soru, millets were our staple. This interesting combo has millet chapati, three types of millet rice, poriyal, pickle and millet pakoda.

H KOOTAN SORU Rs.180/-

A South Tamil Nadu find, made with millets, lentils, legumes, keera and naatu kaigari, slow cooked on a firewood stove with freshly ground spices in an earthen pot; served with ghee accompanied by vathal.

SAMBAR RICE Rs.140/-

A beloved South Indian classic; served in a claypot with poriyal, appalam and pickle.

CURD RICE Rs.140/-

A simple, timeless dish; served with poriyal and pickle.

BIRYANI Rs.275/-

Our biryanis are lovingly crafted using fresh native vegetables; served with raita and chips.

KALANDA SADAM Rs.140/-

Variety rice of the day; served with poriyal and appalam.

PAROTTA Rs.145/-

2 flaky malabar parottas; served with kurma of the day and raita.

CHAPATI Rs.160/-

2 soft chapatis made from Khapli wheat - an ancient, nutritious grain known for its rich flavor and high fiber content; served warm with a flavorful kurma and raita.

MILLET CHAPATI Rs.150/-

2 gluten free chapatis made from freshly ground whole millets; served with a flavourful kurma and raita.

Short Eats

3:30 p.m. onwards

SUNDAL Rs.60/-

Overnight soaked and boiled legumes garnished with fresh vegetables and spices.

SWEET PIDI KOZHUKATTAI Rs.90/-

Rice rava dumplings cooked in jaggery with coconut, deep fried cashews and raisins.

BUTTON VADAS Rs.90/-

Hot, crispy, bite sized masala vadas; served with chutney.

BAJJI Rs.90/-

A South Indian classic tea time snack. Onion, raw banana, potato, molaga, bread and mixed bajji; served with coconut chutney.

CUTLET Rs.120/-

2 pieces of this popular street food; served with our in-house sauce.

SPECIAL PAKODAS Rs.240/-

Choice of paneer and cashew.

KUZH PANIYARAM Rs.80/-

A chetnad favourite, cooked in our cast iron paniyaram pans served with 3 chutneys.

GHEE PODI IDLY Rs.150/-

Mini idlies sauted in ghee, cashew and curry leaves in our signature Haritam podi; served with chutney.

POONDU KARAM IDLY Rs.150/-

Mini idlies sauted in sesame oil in Andhra garlic karam garnished with curry leaves.

PIDI KOZHUKATTAI Rs.90/-

Rice rava dumplings steamed with coconut; served with chutney.

POONUGULU Rs.110/-

Andhra special deep-fried, marble-sized bondas, irresistibly crispy on the outside and soft inside; served piping hot with a fresh, tangy vegetable chutney.

VADA Rs.90/-

2 pieces of vada of the day; served with chutney.

BONDA Rs.90/-

Urad dal bondas spiced with green chilies, ginger, pepper and coconut bits; served with sambar and chutney.

PAKODAS Rs.160/-

Choice of onion, mixed vegetable, ragi, palak and pagarkai pakodas.

KARA POLI Rs.60/-

Kara poli is a delightful savoury twist to the classic poli/obattu, made with vegetables.

GHEE MINI IDLY Rs.110/-

Mini idlies; served in a bed of sambar and dollops of ghee, garnished with onion and coriander leaves.

MALLI PODI IDLY Rs.140/-

Mini idlies tossed in ghee using the Haritam special spicy and tangy coriander leaves podi, garnished with cashews; served with chutney.

SWEET KARAM COFFEE COMBO ... Rs.180/-

A perfectly balanced snack plate of a portion of sweet, a savoury snack and complete with a hot filter coffee.





Dinner

7:00 p.m. - 11:00 p.m.



IDLI Rs.80/-
2 pieces, served with 3 chutneys, podi and sambar.

H IDLY WITH POONDUKUZHAMBU Rs.90/-
2 pieces, served with poondu kuzhambu and coconut chutney; an all time favorite of Haritam patrons.

GUNTUR IDLI Rs.60/-
1 piece of Idly coated with podi, mixed with sesame oil and ghee, wrapped in a banana leaf, left to soak for a couple of hours and slow heated on a tava and served with coconut chutney.

KANJEEVARAM IDLY Rs.110/-
This unique temple prasadam is made with a special grainy batter adding creamy curd, oodles of ghee, seasoned with pepper, cashews, dry ginger, jeera and slow steamed in a mandharai leaf; served with podi, gosthu and poondu kuzhambu.

CABAGE UNDI Rs.110/-
A konkani dish, made with Kerala matta rice, coconut and cabbage; served with coconut oil, malli podi and chutney.

IDIYAPPAM Rs.140/-
2 pieces of string hopppers; served with vada curry, gosthu and coconut milk.

SWEET SEVVAI Rs.120/-
Crumpled string hopppers garnished with ghee fried coconut, sugar and cashews with a mild flavour of cardamom.

SAVOURY SEVVAI Rs.120/-
Sevvai of the day; served with chutney.





Dosa Varieties

All dosa varieties are served with 3 chutneys, podi and sambar.

DOSA	Rs.110/-	ONION RAVA DOSA	Rs.140/-
BUTTER DOSA	Rs.180/-	H ⁺ GHEE CASHEW RAVA DOSA	Rs.210/-
GHEE ROAST	Rs.180/-	RAGI RAVA DOSA	Rs.120/-
MASALA DOSA	Rs.140/-	UTHAPPAM	Rs.110/-
GHEE MASALA DOSA	Rs.200/-	SMALL ONION UTHAPPAM	Rs.140/-
GHEE PODI DOSA	Rs.190/-	MALLI PODI UTHAPPAM	Rs.140/-
H ⁺ KAARA DOSA	Rs.160/-	SET DOSA VADA CURRY	Rs.140/-
KAARA MASALA DOSA	Rs.180/-	2 soft and fluffy dosas; served with Chennai's iconic vada curry and coconut chutney.	
ONION DOSA	Rs.130/-	RED RICE DOSA	Rs.140/-
RAVA DOSA	Rs.120/-	Mapilai samba rice dosa, high in nutritive value and fiber; served with vada curry and chutneys.	
GHEE RAVA DOSA	Rs.160/-	PESARATTU	Rs.140/-
		Gluten free, protein rich, Andhra special dosa; served with spicy chutneys.	



Special Dosa Varieties

All dosa varieties are served with 3 chutneys, podi and sambar.
Subject to availability.

THUTHI KEERAI DOSA Rs.130/-

A stomach cleansing herb dosa is not known to many; served with 3 chutneys and sambar.

AZHGARKOVIL DOSA Rs.140/-

A distinctive sweet and savoury dosa is made from a wholesome blend of black urad dal and raw rice, lightly spiced with hand-pounded cumin and black pepper. Topped with a generous drizzle of rich palm jaggery syrup.

VENDHAIYA DOSA Rs.130/-

A diabetic friendly, aromatic fenugreek dosa; served with gosthu, sambar and chutney.

NEER DOSA Rs.110/-

A coastal karnataka special dosa; paired best with paneer ghee roast.

ADAI AVIYAL Rs.140/-

A thick, non fermented dosa made only with lentils; served with butter, jaggery and aviyal.

MUDAKATHAN DOSA Rs.130/-

An age old remedy for joint and knee pain, used to be cooked atleast once or twice a month in every household; served with poondu kuzhambu, gosthu and chutney.







POORI	Rs.120/-
3 pieces of golden puffed pooris made with an ancient grain (Khapli wheat) prized for its high fiber, low gluten, and deep nutty flavor, fried in fresh cold-pressed oil; served with gosthu and potato masala.	
TRICOLOR POORI	Rs.130/-
3 pieces of Khapli wheat pooris, (red from tomatoes, green from palak and a regular poori); served with potato masala and gosthu.	
PALAK POORI	Rs.130/-
3 pieces of Khapli wheat palak pooris; served with potato masala and gosthu.	
MILLET POORI	Rs.130/-
3 pieces of pooris prepared only with millet flour; served with potato masala and gosthu.	
H⁺ RAINBOW POORI	Rs.250/-
7 piece of hued poori, made with pureed vegetables; served with kurma; potato masala and gosthu.	
H⁺ GHEE THINAI PONGAL	Rs.180/-
Gluten free millet pongal is made with foxtail millet; served with sambar, gosthu, poondu kuzhambu and coconut chutney.	
PAROTTA	Rs.145/-
2 flaky malabar parottas; served with kurma of the day and raita.	
CHAPATI	Rs.160/-
2 soft chapatis made from Khapli wheat — an ancient, nutritious grain known for its rich flavor and high fiber content; served warm with a flavorful kurma and raita.	
MILLET CHAPATI	Rs.150/-
2 pieces gluten free chapatis made from freshly ground whole millets; served with flavourful kurma and raita.	
H⁺ POTLAM PAROTTA	Rs.250/-
2 pieces of parottas soaked in a bed of kurma, layered with paneer masala, wrapped in banana leaves and heated on a tava; served hot with raita.	
KOTHU PAROTTA	Rs.180/-
Iconic street food, shredded parotta with vegetables and Haritam's special spices; served with raita.	
COIN PAROTTA	Rs.220/-
Coin sized parottas marinated in Haritam's special masala and tossed in a hot tava; served with raita.	
H⁺ MILLET TIFFIN COMBO	Rs.325/-
Complete gluten free meal — millet idly, millet pongal, millet poori, millet dosa and millet sweet; served with chutneys, sambar and poondu kuzhambu	



Beverages

12:00 p.m. - 11:00 p.m.

FILTER COFFEE Rs.65/-

Carefully crafted filter coffee made the grandmother's way with fresh cow's milk, freshly ground powder; served in brassware dabara set.

H⁺ AAVARAMPOO TEA Rs.75/-

"Avarai poothiruka saavrum undo", a slow brewed elixir herb on firewood stove, flavoured with cinamon, clove and a dash of lemon.

H⁺ SANGUPOO TEA Rs.75/-

In the olden days, most household had sangupoo creeper in the frontyard, slow brewed floral blue tea with a dash of palm jaggery and lime served hot.

GINGER TEA Rs.60/-

Tasty chaaiya made with Haritam's specially ground fresh masala and ginger, steeped with a dash of milk served in a classic tea kadai glass.

SUKKU MALLI TEA Rs.60/-

A digestive concotion of hand pounded corrainder seeds, and dry ginger steeped in water; served with a dash of palm jaggery.

LEMON TEA Rs.50/-

Classic light and refreshing drink, black tea with fresh lemon juice, for a soothing and zesty experience.

PANAMKARKANDU SUKKU PAL Rs.75/-

Dry ginger added to fresh cow's milk flavoured with palm candy.

MASALA PAL Rs.90/-

Badam, cashews and cheronjee seeds soaked overnight, ground to a fine paste, slow brewed in fresh cow's milk, mildly spiced with cinamon, clove, black pepper and sweetened with palm candy; served hot with slivers of nuts and saffron.

BADAM MILK Rs.180/-

Our creamy badam milk is served chilled, topped with nuts and saffron.

H⁺ ILANEER JUICE Rs.160/-

Fresh fruit pulp (ice apple, figs, avacado, guava), tender coconut pulp, mixed with flavourful herbs in tender coconut water .

BUTTER MILK Rs.40/-


Our hand churned buttermilk mildly spiced with ginger and garnished with corriander and curry leaves.




Scan for more info!



Designed by:

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