

**VEGETARIAN:  
APPETIZERS**

Long Chilli Bajji  
Capcicum Bajji \*2  
Jalepeno Bajji  
Spinach Bajji  
Zucini Bajji  
Potato Bajji  
Plaintain Bajji  
Eggplant Bajji  
Onion Pakoda  
Spinach Pakoda  
Onion - Chilli Pakoda  
Masala Vada  
Maddur Vada  
Uddin Vada  
Thair Vada  
Potato Bonda  
Uddin Bonda  
Peanut Masala  
Muruku \*1  
Plaintain Chips \*1  
Idly  
Puttu  
Rave Idly  
Nuccina Unde

**VEG PALLYA / SEMI DRY:**

Chayote Pallya  
Eggplant Pallya  
Cabbage Bele Pallya  
Beans Pallya  
Beetroot Pallaya  
Potato Peas Pallya (for dosa)  
Potato Peas Capcicum dry.  
Usli – Kadle Kaalu (Black Chic peas)  
Usli – Kabul Channa (White Chic peas)  
Usli – Alsunde Kaalu (Black eyed beans)  
Usli – Hesaru Kaalu (Green Gram)

**VEG CURRIES:**

Mixed Vegetable Kurma  
Kadale Saaru  
Alasunde Saaru  
Pineapple Gojju

Bendekayi(Okra) Gojju  
Yengai  
Chettinadu Potato Capcicum  
Vegetable Saagu  
Spinach Lentil Thouve  
Cucumber Capcicum Thouve  
Avial  
Majjige Huli – Bendekayi(Okra)  
Majjige Huli - Cucumber  
Rasam – Pepper  
Rasam – Tomato  
Sambar

**VEG RICE:**

Vegetable Biryani  
Ghee Rice  
Puliyogre  
Bisi Bele Bhaath  
Vangi Bhaath  
Coconut Rice  
Lemon Rice  
Cabbage Rice  
Khara Pongal  
Khara Bhaath (Uppit)  
Shavige Bhaath (rice vermicilli)  
Tomato Bhaath  
Menthe Palaov  
Idli Uppit  
Avalakki Uppit  
Curd Rice

**VEG SIDE DISHES:**

Kosambari – Carrot  
Kosambari – Cucumber  
Appla/Papad  
Raita – Onion, Tomato  
Raita – Cucumber  
Pickle – Lemon  
Salad  
Cocunut Chutney  
Spicy Chutney

**NON VEGETARIAN:  
APPETIZERS**

Egg Burgi  
Chilli Chicken  
Pepper Chicken  
Garlic Chicken  
Chicken 65  
Red Chicken fry (with bone)  
Madras Chicken (Semi dry)  
Coriander Chicken  
Lamb Khaima (meat balls)  
Pork fry

**NON VEG CURRIES:**

Egg Curry  
Malnad Chicken  
Chicken Chettinadu  
Pepper Chicken  
Chicken Khaima  
Malnad Goat  
Chettinadu Goat  
Lamb Khaima  
Coorgi Pork  
Kerala Fish  
Karavali Shrimp  
Chicken Liver

**NON VEG RICE:**

Andhra Chicken Biryani  
Malnad Goat Biryani  
Lamb Biryani  
Shrimp Biryani

**BREADS:**

Naan \*2

## **DESSERTS:**

Carrot Halwa  
Chayote Halwa  
Sweet Potato Halwa  
Jamoon  
Shavige Payasa  
Bele Payasa  
Akki(rice) payasa  
Carrot Payasa  
Sweet Pongal  
Mango Kesari Bhaath  
Pineapple Kesari Bhaath  
Bannana Kesari Bhaath (Sajjige)  
Mysore Pak \*1  
White Milk Peda \*1  
Dharwad Peda \*1  
Sweet Boondhi  
Shakar Poly (Sweet biscuits)  
Eggless Carrot Cake \*1  
Eggless Dates & Nuts Cake \*1

## **BEVERAGES:**

Mango Lassi \*3  
Sweet Lassi \*3  
Badam Milk \*3  
Majjige (Spiced Butter milk) \*3

## **NOTE:**

\*1 priced per pound  
\*2 priced by numbers  
\*3 priced per gallon

# HOYSALA

**FINE SOUTH INDIAN CUISINE**

Highwood Plaza, 2 JFK Boulevard,  
Somerset, NJ 08873

Tel: 732 - 247 - 4300

Fax: 732 - 247 - 4395

[www.hoysalarestaurant.com](http://www.hoysalarestaurant.com)

### **Business Hours:**

Lunch 11:30 to 2:30 (Tue – Fri)  
12:00 to 3:00 (Sat – Sun)

Dinner 5:30 to 9:30 (Tue – Thu)  
5:30 to 10:00 (Fri – Sun)

**Closed on Monday**

### **CATERING MENU**

- All dishes are available in full or full tray quantities only.
- All desserts are packed in shallow trays.
- Certain dishes are seasonal.