

**APPETIZERS- VEGETARIAN:****LONG CHILI BAJJI.**

Long green peppers dipped in batter and fried golden Brown. 5.00

**CAPSICUM BAJJI.**

Split bell pepper dipped in batter, fried stuffed with onion, Grated carrot and cilantro. 7.00.

**POTATO BAJJI.**

Sliced potato dipped in batter and deep-fried. 5.00.

**PLANTAIN BAJJI.**

Sliced green plantain dipped in batter and deep-fried. 6.00

**ONION PAKODA.**

Crispy onion and cilantro fritters. 5.00

**SPINACH PAKODA.**

Crispy spinach and onion fritters. 5.00

**CHILI PAKODA.**

Sliced long green pepper and onion fritters. 6.00

**MADDUR VADA.**

Patted onion Rava batter And deep-fried. 6.00.

**POTATO BONDA.**

Onion-potato masala- balls, dipped in batter & deep-fried. 6.00

**UDDIN BONDA.**

Fine ground lentil balls with coconut slices and deep-fried. 5.00.

**APPETIZERS- NON VEGETARIAN:****CHICKEN-65.**

Boneless chicken marinated in ginger, garlic, and special Spices and deep-fried. 7.00

**CHILI CHICKEN.**

Boneless chicken marinated in spices, green chilies and Cilantro, deep-fried and sauteed with onions. 7.00.

**PEPPER CHICKEN(DRY).**

Boneless chicken marinated in black pepper, cinnamon etc deep-fried and sauteed with onion. 7.00.

**CHICKEN DRUMSTICKS.**

Chicken drumsticks marinated in ginger, garlic, red chilies Lemon juice and deep-fried. 7.00.

**CHICKEN FRY.**

Chicken thigh pieces with bones, marinated in ginger, red Chilies, garlic, lemon juice. Deep fried and sauteed with Onions. 7.00.

**EGG BAJJI.**

Hard-boiled egg halves dipped in batter & deep-fried. 7.00.

**FISH FRY.**

Fish filet marinated in ground pepper, chili, tamarind juice And fried. 8.00.

**SHRIMP FRY.**

Large shrimp marinated , deep-fried and sauteed with the Special spices. 8.00.

**CLASSIC RECIPES- VEGETARIAN:****KADALE SAARU.**

Soaked black chickpeas cooked with coconut, ginger and specially made spices in Karnatak style. 9.00

**MIXED VEGETABLE KURMA.**

Sauce made with fresh green beans, carrots, cauliflower, peas,-cooked in coconut and cilantro sauce. 9.00

**AVIAL**

Fresh green vegetables cooked in coconut, fennel and yogurt based sauce. 9.00

**BENDEKAYI (OKRA) GOJJU**

Fried okra cooked with onion, tomato, ginger and mild spices. 9.00.

**YENGAI**

Stuffed whole baby egg plants cooked with a spiced mixt ure of sesame seeds and peanut gravy. 9.00

**ALASANDE SAARU**

Black-eyed beans and potato cooked with coconut, ginger and special spices in Karnatak style. 9.00

**CHETTINAD POTATO CAPSICUM**

Potato and fresh bell pepper cooked with coriander seeds, cumin, and black pepper in Chettinad style. 9.00

**PINEAPPLE GOJJU**

Pineapple and bell pepper cooked with onion, red chilies, menthe seeds and spices. 9.00

**KARAVALI PEAS-POTATO**

Potato and green peas cooked in Copra(dry coconut), sun dried tomatoes and spices. 9.00

**SPINACH LENTIL THOUVE**

Chopped spinach cooked with lentils, green chilies, mustard, cumin, turmeric and curry leaves. 9.00

**CUCUMBER CAPSICUM THOUVE**

Fresh cucumber and bell pepper cooked with lentil, green chilies, mustard, cumin, turmeric and curry leaves. 9.00

**EGG****EGG CURRY**

Slices halves of egg cooked with onion, tomato, mustard & Curry leaves. 11.00

**OMELETTE**

Omelette made with onion. Green chili & cilantro. 9.00

**EGG PALYA (BURGI)**

Eggs scrambled with onion, green chili, mustard. 7.00

**CLASSIC RECIPES: NON-VEGETARIAN****MALNAD CHICKEN**

Boneless chicken exotically prepared with coconut, ginger Ground poppy seeds & mild spices in Malnad style. 11.00

**CHICKEN KHAIMA**

Chicken meat balls (ground) marinated with spices and Cooked in onion & coconut gravy. 11.00

**CHICKEN CHETTINADU**

Boneless chicken cooked with coriander seeds, cumin and Black pepper in Chettinad style. 11.00

**PEPPER CHICKEN**

Boneless chicken marinated in black pepper, lemon juice And cooked with onion, tomato sauce. 11.00

**PINEAPPLE CHICKEN**

Boneless chicken cooked with crushed pineapple, ginger red chilies, menthe seeds, coconut & spices. 11.00

**KARAVALI CHICKEN**

Boneless chicken cooked in Copra (dry coconut), sun dried tomato and spices. 11.00

**LAMB/GOAT****MALNAD GOAT**

Tender goat exotically prepared with coconut, cilantro, black pepper, green chilies&spices in malnad style. 12.00

**LAMB KHAIMA**

Lamb (ground) meatballs marinated with spices and cooked in onion, coconut gravy & menthe leaves. 12.00

**CHETTINAD GOAT**

Tender goat cooked with coriander seeds, cumin, black pepper in Chettinad style. 12.00

**SEA FOOD****KARAVALI SHRIMP**

Large shrimp cooked in copra (dry coconut), sun dried Tomato and spices. 14.00

**KERALA FISH**

Boneless fish cooked with onion, tomato, mild spices and Tamarind juice. 13.00

## **BREADS**

### **PLAIN NAAN**

Soft white flour bread baked in a clay oven. 2.00

### **POORI**

Deep fried, whole-wheat flour puffed bread. 2.00

### **DOSA (side order)**

Rice and lentil crepe. 2.00

### **AKKI (RICE) ROTI**

Bread made of rice flour with onion, chili, carrot & cilantro. 4.00

### **CHAPPATHI**

Pan cooked whole-wheat bread. 2.00

### **RAGI MUDDHE**

Fist sized ball made of Millet flour cooked in water. 6.00

## **RICE SPECIALITIES- VEGETARIAN**

### **VEGETABLE BIRYANI**

Basmati rice cooked with fresh vegetables, coconut puree, and spices. 9.00

### **BISIBELE BHAATH**

Rice cooked with lentils, beans, carrot and ground spices. 9.00.

### **PULIYOGERE (TAMARIND RICE)**

Rice cooked with the mixture of tamarind juice, roasted Peanuts and curry leaves. 9.00

### **CHITRANNA (LEMON RICE)**

Mixture of cooked rice, fresh lemon juice, turmeric, green Chilies, peanuts, cilantro and curry leaves. 9.00

### **COCONUT RICE**

Exotic mixture of cooked rice, grated coconut, peanuts, Green chilies, cilantro and curry leaves. 9.00

### **MOSARANNA (YOGURT RICE)**

Classic mixture of cooked rice, yogurt, onion, ginger, Green chili, cilantro and curry leaves. 7.00

## **RICE SPECIALITIES- NON VEGETARIAN**

### **ANDHRA CHICKEN BIRYANI**

Basmati rice cooked with chicken, ginger-garlic puree and Special spices in Andhra style. 12.00

### **MALNAD GOAT BIRYANI**

Basmati rice cooked with tender goat, coconut puree and Exotic spices in Malnad style. 13.00

## **SOUTH INDIAN SPECIALITIES**

### **IDLI**

Fluffy steam cooked rice and lentil cakes served with Sambar and coconut chutney 4.00

### **UDDIN VADA**

Deep-fried lentil doughnuts, served with sambar and Coconut chutney 4.00

### **IDLI-VADA**

An idli and a vada, served with sambar and chutney. 4.00

### **PLAIN DOSA**

Rice and lentil crepe, served with sambar&chutney 6.00

### **MASALA DOSA**

Rice and lentil crepe stuffed with potato-onion masala and Served with sambar and chutney 7.00

### **MYSORE MASALA DOSA**

Rice and lentil crepe with spicy red chutney coating and Stuffed with potato-onion masala. 8.00

### **UTHAPPAM (TOMATO-ONION-CHILI)**

Rice and lentil pan cake with onion, tomato and green Chilies 8.00

### **SPRING DOSA**

Rice and lentil crepe stuffed with potato-onion masala and Sauteed vegetables 10.00

### **POORI SAAGU**

Deep-fried whole wheat bread, served with mixed vegetable saagu 7.00

# 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**

### **LUNCH:**

Regular Lunch Buffet: (Tue – Thu)  
Week-End Lunch Buffet: (Fri – Sun)

### **DINNER:**

**DINNER BUFFET:** (Tue – Sun)  
( BYOB ! TIMINGS: 6:30 PM - Close)

### **PARTIES:**

Party hall available for business & family  
get-together's.

### **CATERING:**

Catering orders are undertaken for all occasions.