

LEEMMA

• SOUTHERN INDIAN •

Odiyal Kool scallop, squid, and prawn soup, tamarind	25
Mulaikattiya Thaniyam (v) sprouted mung beans, coconut, smoked chili	11
Paniyaram rice & lentil dumpling, asafoetida, paatti's chutney	15
Uzhavar Santhai Poriyal (v) red & golden beets, squash, mustard greens	18

Nathai Pirattal peconic snails, ginger, tamarind, kal dosa	27
Gunpowder Dosa (vo) rice & lentil crepe, potato masala, sambar	21
Mangalore Huukosu (v) cauliflower, garlic, byadgi chili, coconut chutney	19
Eral Thokku tiger prawn, green chili, fenugreek, curry leaves	25
Attu Kari Sukka lamb, black cardamom, tellicherry peppers, mace	25

Mirchi Ka Salan (v, n) stuffed long peppers, sesame seeds, peanuts	32
Kaikari Kurma (v) winter squash, carrots, raw banana, coconut milk	34
Meen Pollichathu banana leaf wrapped whole sea bass, ginger, shallots	45
Valiya Chemmeen Moilee lobster tail, mustard, turmeric, coconut milk	46
Kuttanadan Tharavu Hudson Valley duck leg, poppy seeds, coriander	46
Nalli Elumbu superior farm lamb shank, star anise, black stone flower	52
Goanese Oxtail angus oxtail, green cardamom, cinnamon, cumin, cilantro	48
Dindigul Biryani goat, seeraga samba rice, garam masala, mint	36

Kanyakumari Nandu Masala (For Two) | 140
dungeness crab, parotta, coconut rice
~Limited availability~
Pre-Order Requested

Kal Dosa	6
Parotta	6
Ponni Rice	5
Coconut Rice	7

v = vegan; vo = vegan opt; n = nuts; d = dairy
20% gratuity for parties of 5 or more guests
Please inform server of any allergies
90 min time limit per seating requested

Consuming raw or undercooked meats, seafood, shellfish,
or eggs may increase your risk of food borne illness.