



MENU



Udupi Shree Krishna

pure vegetarian fast food

Menu Udupi Shree Krishna

Tower Akasia Lt. Dasar No. 2-3, Jl. Benyamin Suaeb, RT.13/RW.6,
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*Price subject to tax & service 15%

South Indian Delicacy

All below items are served with sambar and chutney except for Dahi Vada & Dahi Idli, Schezwan Dosai & Pizza Dosai



Steamed Idli – 2 pcs	42
Dahi Idli – 2 pcs	49
2 Idli 1 Vada	60
1 Idli 2 Vada	57
Medu Vada – 3 pcs	54
Dahi Vada – 3 pcs	60
Rasam Idli	42
Rasam Vada	54

Idlis – steamed rice cakes, Medu Vada – fried / doughnut shaped made from lentils
 Sambar – a curry of veg & spices, Chitneys – a coconut delicacy, Dahi – Yoghurt
 Rasam – special south indian curry

Sada Uttapam	42
Masala Uttapam	55
Cheese Uttapam	64
Paneer Uttapam	65
Onion Uttapam	49
Tomato Onion Uttapam	55
Tomato Onion Capsicum Uttapam	60

Uttapams – thick pancakes made from rice / lentils
 Sada Dosais / Sada Uttapams are without –
 any toppings or fillings

Schezwan Dosais – smeared with schezwan sauce
 Mysore Dosais – smeared with red chilly chutney



Sada Dosai	38
Ghee Sada Dosai	50
Masala Dosai	48
Paper Sada Dosai	70
Paper Masala Dosai	80
Cheese Sada Dosai	48
Cheese Masala Dosai	56
Pav Bhaji Dosai	48
Schezwan Dosai	50
Palak Masala Dosai	55
Rava Sada Dosai	51
Rava Masala Dosai	59
Onion Rava Sada Dosai	55
Onion Rava Masala Dosai	62
Mysore Sada Dosai	48
Mysore Masala Dosai	54
Mysore Rava Sada Dosai	55
Mysore Rava Masala Dosai	62
Pizza Dosai	65
Neer Dosai	35

Masala Dosais are served with potato sabji, Rava Dosais made from sooji, Neer Dosai are thin rice crapes
 Ghee –clarified butter Pizza Dosai & Paper Dosai cannot be served during rush hours

Street Food

Vada Pav – 2 pcs	52	Pav Bhaji – 2 pcs	53
Potato Vada – 2 pcs	44	Cheese Pav Bhaji – 2 pcs	63
Sabudana Vada – 4 pcs	50	Paneer Pav Bhaji – 2 pcs	63
Kathi Roll	63	Plain Bhaji – only pav bhaji gravy	41
Potato Vada – Deep fried flour coated potato balls		Butter Pav – 2 pcs	31
Sabudana Vada – deep fried sago delicacy		Pav Plain – 2 pcs	18
Pav – soft Indian bread, Bhaji – thick veg curry			
Puri Bhaji – 3 pcs	53	Puris – deep fried Indian bread using wheat flour	
Extra Puri – 3 pcs	44	Bature – deep fried Indian bread using all purpose flour	
Chole Bature – 2 pcs	75	Bhaji – made from potato , Chole – Chickpeas curry	
Extra Bature – 1 pcs	18	Paneer Pakoda – 8 pcs	60
Pakodas – deep fried delicacy, Paneer – Indian Tofu		Veg Pakoda – 12 pcs	47
Mirchi Bonda – deep fried chilly pepper		Mirchi Bonda – 8 pcs	47
		Udupi Bhajia – 10 pcs	40
		Onion Bhajia	47

Chaats

Bhel Puri	42
Sev Puri	42
Dahi Batata Puri	45
Pani Puri	42
Nachos Chat	45

Chaats are crispy , tangy indian savoury snack

Sandwiches

Veg S/W	40
Veg Club S/W	44
Veg Grilled S/W	44
Cheese Grill S/W	45
Paneer Tikka S/W	45
Bread Butter	20
Bread Butter Toast	23



Soup & Starters

North Indian – South Indian – Chinese Fusion

Veg Manchow Soup	37
Tomato Soup	37
Sweet Corn Soup	37
Hot & Sour Soup	37
Cream Of Mushroom Soup	37
Papad – Roasted/Fry/Masala	
Green Salad	33
Ghee Roast – Paneer/Mushroom	86
Tikka – Paneer/Mushroom/Paneer Pehadi	78/77/80
Crispy – Veg/Mushroom/Paneer	64/70/82



Tikka – tandoor roasted in med spicy red paste – dry

Paneer – Indian Tofu

Ghee Roast – Dry roasted in clarified butter

Masala Papad – papads (krupuk) topped with tomatoes & onion

Crispy – flour coated & deep fried delicacy



Salt & Pepper – Paneer/Mushroom	82/79
Hot Garlic – Paneer/Mushroom	82/79
Fusion Bhel (with noodles)	56
Manchurian – Veg/Gobi/Paneer/Mushroom (Dry / Gravy)	64/65/79/75
Paneer Schezwan (Dry / Gravy)	81
65 – Veg/Mushroom/Paneer (Dry / Gravy)	68/73/80
Chilly – Paneer/Mushroom (Dry/Gravy)	81/73

Manchurian (Med Spicy – Cooked in Brown Sauce), Schezwan (Spicy – Cooked in Red Sauce)

65 (Med Spicy – cooked in special sauce), Chilly (Spicy – cooked in Dark Brown sauce)

(Dry or Gravy options available for Manchurian, Chilly, Schezwan)

From Tandoor - Accompaniments



Tandoori Roti	18
Butter Roti	24
Naan	23
Butter Naan	28
Garlic Naan	30
Butter Garlic Naan	35
Cheese Naan	44

Chapati	14
Butter Chapati	18
Kulcha	24
Butter Kulcha	29
Paratha	24
Butter Paratha	29
Aloo Paratha	40

Roti, Paratha, Chapati - made from wheat bread
 Naan & Kulcha - made from all purpose flour
 Aloo Paratha - parathas with potato stuffing

Rice & Noodles

North Indian - South Indian - Chinese Fusion

Plain Rice	18
Steamed Rice	36
Curd Rice	50
Jeera Rice	47
Dal Khichdi	60
Veg Pulao	70
Paneer Pulao	80
Veg Biryani	75
Hyderbadi Biryani	80
Paneer Biryani	85



Pulao - rice cooked with veggies and indian spices

Biryani - Basmati rice flavored with exotic spices & layered with veggies and a thick gravy.

Jeera Rice - with cumin seeds, Curd Rice - rice mixed with yoghurt, Dal Khichdi - rice cooked with yellow dal

Veg Fried Rice	60	Veg Hakka Noodles	62
Schezwan Fried Rice	64	Veg Schezwan noodles	65
Singapore Fried Rice	70	Singapore Noodles	70
Hongkong Fried Rice	70	Hongkong Noodles	70
Paneer Fried Rice	75	Mei Fun Noodles	58

Hakka noodles cooked in less spicy sauce, Schezwan items are prepared in chef special spicy sauce
 Singapore noodles & fried rice prepared in yellow sauce, Hongkong noodles & rice cooked in brown sauce
 Mei Fun Noodles - noodles with veggies and crushed cashew

Mains Veg

Dal Fry	58	Bhindi Masala	65
Dal Thadka	61	Bhindi Do Pyaza	65
Dal Palak	63	Mix Veg	60
Dal Makhani	65	Veg Maratha	65
Baingan Bartha	69	Veg Shabnami	69
Baingan Masala	64	Chilly Milly	65

Dal Fry & Dal Tadka - made from yellow lentils, Dal Makhani - Made from black lentils

Veg Kolhapuri, Chilly Milly - veggies cooked in spicy gravy

Paneer - Cottage Cheese, Palak - Spinach, Bhindi - Okra, Rajma - Kidney Beans, Aloo - Potatoes, Mutter - Green Peas, Baingan - Brinjal

Paneer Butter Masala	75	Aloo Bhindi	65
Paneer Palak	75	Aloo Mutter Masala	58
Paneer Mutter	75	Aloo Gobi	55
Paneer Bhurji	80	Channa Masala	59
Paneer Tikka Masala	75	Rajma Masala	65

Handi - Veg/Paneer/Mushroom 65/75/67

Kadai - Veg/Paneer/Mushroom 65/75/67

Kolhapuri - Veg/Paneer/Mushroom 65/75/67

Makhanwala - Veg/Paneer 70/75

Tikka Masala - Paneer/Mushroom 76/71

Handi - delicacy in red gravy, Kadai - delicacy in yellow gravy, Baigan Bharta - roasted smashed brinjal cooked in mild gravy

Tikka Masala - Tandoored paneer / mushrooms cooked in red gravy, Makhanwala - delicacy with creamy & slight sweet taste



Nusantara

Nasi Goreng Veg	34	Mushroom Cha Santri	54
Nasi Goreng Mushroom	42	Paneer Lada Hitam	63
Nasi Goreng Paneer	43	Mushroom Lada Hitam	54
Pangsit Cha Santri	45	Paneer Cabe Merah Kering	65
Brokoli Cha Santri	53	Pangsit Siram Lada Hitam Santri	50
Kangkung Cha Santri	32	Nasi Siram Paneer Lada Hitam Hot Plate	60

Beverages

Indian Tea	17
Indian Masala Tea	20
Black Tea	15
Lemon Ice Tea	20
Ice Tea Manis	15
Tea Manis (Hot)	15
Ice Tea Tawar	13
Tea Tawar (Hot)	13
Filter Coffee	22
Butter Milk	30
Sweet Lassi – Sweet/Salted/Mango	30/30/36
Fresh Lime Water	30
Fresh Lime Soda	35
Jaljira Soda	38
Fresh Lime N Mint Water	38
Water Melon Juice	37
Fresh Juice – Orange/Mango/Pineapple/Mixed Fruit/Avocado	37/37/37/40/37
Milk Shake – Vanilla/Strawberry/Rose/Chocolate/Mango/Dry Fruits	37/37/37/37/37/40
Mineral 600 ml	10
Soda	14
Coca Cola	14
Diet Coke	14
Fanta	14
Sprite	14



Dessert

Gulab Jamun with Ice Cream	40
Cold Coffee With Ice Cream	42
Fruit Salad With Ice Cream	63
GADBAD icecream	70
Triple Sunday Icecream	55
Single Scoop	20
Special Falooda	47
Jelly	30



Mithai - Indian Sweet

Mysorepak / Ladoo (single pcs)	25
Jalebi (2 pcs)	15
Paan (single pc) - (only on weekends)	15
Gulab Jamun (2 pcs)	40
Muruku Packet (200 gr)	40
Sweet Box- Jalebi (500 gr)	110
Sweet Box Ladoo (600 gr)	145
Sweet Box Mysorepak (700 gr)	255

