South Indian Restaurant and Menu by John Sena

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Many people around the world would love to try something new and go out of their way to search for a South Indian Restaurant in order to try some authentic South Indian cuisine. However, many people are unaware of what to expect when looking at a South Indian Restaurant Menu, and get discouraged when they do not know what to look for when trying South Indian food. Well, there are a lot of fun and interesting new foods for you and your family to try in South Indian Family Restaurantâ€™s, as well as casual South Indian Cuisine Restaurants.

South Indian Cuisine is made up of a usual menu like one you would find for any other type of restaurant you go to; soups, drinks, entrees, and desserts can all easily be found on these menus, much like you would see on an American, French, or Italian food menu.

Firstly, you will most likely see something called â€œidliâ€•. Idli is a steamed rice cake that is quite popular in South Indian cuisine. Rice Idli is usually served by itself, unless you order a Rava Idli. Rava Idli is made with a number of different spices to heighten your taste buds. Another quick treat you will see is something called a â€œvadaâ€•. Vada is usually served by itself, although it is especially nice to have along with your coffee. Dahi Vada is the spicier of the vadaâ€™s, and is soaked in creamy curd topped with spices.

Dosa is a highly popular dish in South Indian cuisine, and is a type of pancake or crepe made from rice and lentils. There a number of different types of dosaâ€™s including, but not limited to: Plain dosa, Masala dosa which is filled with potato, dosa topped with butter spread, Mysore Plain dosa for those who enjoy spicy foods, and Onion Masala dosa which is filled with potato and onions. Rava dosa is a derivative of the popular dosa, but comes with its own unique options and flavors.

Utthapam is a popular South Indian entrÃ©e and is much like the dosa with its own twist. A vegetable Utthapam comes served with a topping of carrots, beans, and cabbage upon a thick rice patty. The onion Utthapam is covered with chopped onions and green chillies for the spicier taste buds. Masala Utthapam comes with tomatoes, onions, and green chillies, while the signature Utthapam usually comes with cabbage, carrots, beans, tomatoes, onions, chillies, and other spices.

As for desserts, Gulab Jamuns is a popular dish, and it is specifically milk rolled in dough and deep fried. It is normally dipped in a certain type of syrup for added flavors. Usually served with two pieces, it is the perfect dessert after dinner for two. Ada Payasam is also common, and is rice flakes and milk flavored with cardamom. Rava kesari is another good dessert, with a fresh and tasteful pineapple flavor.

Popular South Indian beverages include filtered coffee, butter milk, and rasam. Indian Cuisine is a delicious experience for food lovers everywhere.

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