



# Ramanam

— AUTHENTIC SOUTH INDIAN —





# MASALA DOSA







# रमणम्



"Ramanam" means your strong love for something, and for us, it's all about the joy of serving delicious food! At Ramanam, we bring a burst of South Indian flavours straight to your table.

From golden, crispy dosas and soft, fluffy idlis to crunchy medu vadas and rich South Indian coffee, our menu is a celebration of taste. We're here to make your meal a happy and flavourful experience.

We're grateful you joined us at Ramanam and share in the love and joy of Authentic South Indian food!





MASALA  
VEG. IDLI



DAHI  
BOONDI



CURD RICE



ONION THOOL  
PAKORA





## SOUPS

- Rasam**  ₹ 160  
The Spicy South Indian Soup
- Tomato Soup** ₹ 160  
Soup Made From Ripe Red Tomatoes
- Lemon Coriander** ₹ 160  
Soup With Zest Of Lemon & Coriander

## STARTERS

- Vegetable Upma** ₹ 130  
Made From Suji & Grated Fresh Vegetables
- Fried Idli** ₹ 140  
Crispy Fried Pieces of Idli
- Chips & Chips** ₹ 140  
French Fries With Masala / Plain
- Masala Boondi**  ₹ 160  
Fried Lentil Balls With Onion, Tomatoes & Special Masala
- Onion Thool Pakoras** ₹ 160  
Deep Fried Onion Pakoras Served Steaming Hot
- Potato Bonda** ₹ 160  
Deep Fired Potato Pakoras Served Steaming Hot
- Thayir Boondi** ₹ 160  
Boondi Mixed with Sweet Curd
- Crispy Cheese Idli** ₹ 180  
Fried Little Idlis Topped With Cheese







Pongal & Onam, are major South Indian harvest festivals, celebrated with joy and traditional rituals. Special foods include a sweet rice dish made with jaggery, ghee, and nuts, symbolizing abundance and gratitude for a bountiful harvest.





## ❖ TRADITIONAL IDLI ❖

<b>Little Idli</b> Miniature Idlis Served With Chutney and Sambhar	₹ 110
<b>Butter Idli</b> Idli Loaded With Butter	₹ 135
<b>Rasam Idli</b> Idli Dipped In Spicy Rasam	₹ 170
<b>Idli Vada</b> Combination of Idli & Medu Vada	₹ 170
<b>Thatte Idli</b> 🍷 Jumbo Idli Served With Desi Ghee And Milagai Podi	₹ 200

## ❖ RICE CAKES ❖

<b>Cocktail Rice Cakes</b> Little Idli Tossed With Milagai Podi And Butter	₹ 180
<b>Achari Rice Cakes</b> The Pickle Flavoured Little Idlis	₹ 180
<b>Chettinad Rice Cakes</b> Spicy Little Idli Tossed In Chettinad Gravy	₹ 180
<b>Nilgiri Rice Cakes</b> Pudina (Mint) Flavoured Little Idlis	₹ 180
<b>Vaghar Idli</b> Little Idli Tossed In Special Masala	₹ 180
<b>Masala Vegetable Idli</b> 🍷 🍲 Spiced Little Idli Tossed with Sauteed Vegetable	₹ 180





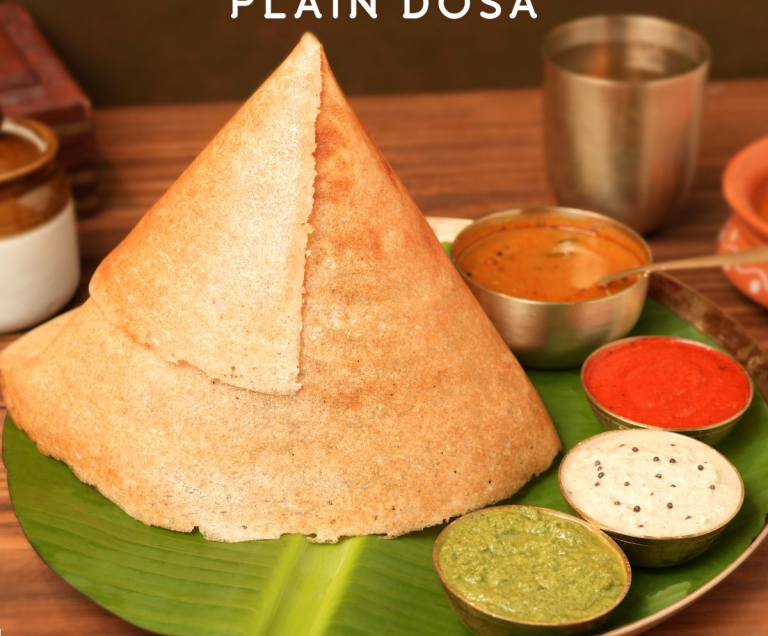
MEDU VADA



MYSORE DOSA



PLAIN DOSA



THATTE IDLI







## ❖ DOSA ❖

<b>Plain Dosa</b> Crispy Classic Plain Dosa	₹ 120
<b>Onion Plain Dosa</b> Dosa With Chopped Onion	₹ 140
<b>Mysore Dosa</b> A Mouthwatering Dosa With Mysore Chutney	₹ 140
<b>Nilgiri Special Dosa</b> Pudina (Mint) Flavour In Crispy Dosa	₹ 140
<b>Cheese Plain Dosa</b> Cheesy Crispy Classic Dosa	₹ 160
<b>Masala Dosa</b> Crispy Dosa With Potato Filling	₹ 160
<b>Onion Masala Dosa</b> Special Masala Dosa With Onion Filling	₹ 160
<b>Mysore Masala Dosa</b>  Crispy Mysore Dosa With Potato Filling	₹ 160
<b>Nilgiri Masala Dosa</b> A Dosa With Refreshing Twist Of Mint	₹ 160
<b>Cheese Masala Dosa</b> A Masala Dosa Loaded With Cheese	₹ 180

 Spicy  
 Chef Special







Rath Yatra, the Festival of Chariots, is a vibrant South Indian celebration honoring Lord Jagannath. It symbolizes devotion and unity, featuring grand chariot processions. Traditional dishes like Puliyyodarai, Payasam, and Appam are prepared to mark the occasion.





## ❖ DOSA ❖

- Ghee Podi Plain Dosa** ₹ 170  
Crispy Dosa Roasted In Ghee with Sprinkled Podi Masala
- Ghee Podi Masala Dosa** 🍳 ₹ 190  
Crispy Masala Dosa Roasted In Ghee with Sprinkled Podi Masala
- Chettinad Spicy Dosa** 🌶️ ₹ 200  
A Crispy Dosa Brimming With A Spicy Mix of Fresh Vegetables Filling
- Keerai Cheese Garlic Dosa** ₹ 200  
A Spinach And Cheese Dosa With A Hint of Garlic
- Achari Onion Dosa** ₹ 200  
Savor The Pickle Infused Onion Dosa
- Giant Delight Dosa** ₹ 300  
Big Crispy Plain Dosa
- Majestic Karara Dosa - 4 Feet Long** 🍳 ₹ 1200  
Grand Culinary Experience With Our Big Majestic Masala Dosa

🍳 Chef Special 🌶️ Spicy





CRISPY RAVA DOSA



GIANT DELIGHT DOSA



JINNY ROLL



LITTLE IDLI







## ❖ RAVA DOSA ❖

- |   |       |
|---|-------|
| <b>Rava Plain Dosa</b><br>Savor The Simplicity Of Classic Crispy Rava Dosa<br>Served With Chutney & Sambhar   | ₹ 180 |
| <b>Rava Masala Dosa</b><br>Crispy Rava Dosa with Potato Masala Filling<br>Served With Chutney & Sambhar   | ₹ 200 |
| <b>Onion / Capsicum Rava Dosa</b><br>Rava Dosa With A Delicious Layer<br>of Onions / Capsicum   | ₹ 200 |
| <b>Onion / Capsicum Rava Masala Dosa</b><br>Rava Dosa With Finely Chopped Onions / Capsicum<br>Blended Into The Layer.  | ₹ 220 |
| <b>Udipi Rava Dosa</b><br>A Rava Dosa With Fresh Grated Carrot And<br>Beet In The Layer   | ₹ 200 |
| <b>Udipi Rava Masala Dosa</b><br>A Delicious Udipi Rava Dosa with Potato Filling  | ₹ 220 |
| <b>Kanchipuram Achari Rava</b> <br>The Deliciously Tangy And Spiced Pickle Rava Dosa | ₹ 270 |

 Spicy  
 Chef Special







Sree Padmanabhaswamy Temple, among the world's richest Hindu temples, is located in Kerala, India. It is renowned for its treasure troves and serves a unique prasadam called "Unniyappam," a sweet rice-based delicacy loved by devotees.





# AYYOO DOSA



<b>Peri Peri Dosa</b> 	₹ 160
A Crispy Dosa Infused With The Flavours of Spicy Peri Peri.	
<b>Cheese Peri Peri Dosa</b>	₹ 200
Spicy Peri Peri Dosa Topped With Melted Cheese	
<b>Surti Mysore Dosa</b>	₹ 220
Savor The Rich And Spicy Surti Mysore Dosa	
<b>Cheese Corn Dosa</b>	₹ 220
Classic Cheese Corn Dosa	
<b>Spring Dosa</b>	₹ 270
Delicious Dosa Featuring A Flavorful Vegetable Stuffing	
<b>Schezwan Dosa</b> 	₹ 270
Experience The Fusion of South Indian Dosa With A Chinese Twist	
<b>Paneer Dosa</b>	₹ 280
Crispy Dosa Stuffed With Bhurji Paneer	
<b>Pizza Dosa</b>	₹ 280
Crispy Dosa with Pizza Style Stuffing	
<b>Jinny Roll Dosa</b> 	₹ 300
Savor The Unique Taste of Jinny Roll Dosa.	
<b>Palak Paneer</b> 	₹ 320
Delicious Dosa Filled With Creamy Palak Paneer	
<b>Dosa Platter</b>	₹ 300
Platter Containing Mini Version of Paneer / Spring / Ghee Podi Masala Dosa	
<b>Matka Dosa</b> 	₹ 350
Traditional Matka Dosa, Served In Its Unique Style	

 Spicy  
 Chef Special





MIX VEGETABLE  
UTHAPPA



COCONUT  
TWISTER



SWEET LASSI



VEGETABLE  
PULAO







## ❖ VADA ❖

- Medu Vada** ₹ 160  
Deep Fried Lentil Doughnuts
- Rasam Vada** ₹ 180  
Vada Dipped In Rasam
- Thayir Vada** ₹ 180  
Vada Dipped in Sweet Curd Dressed  
with Dry Fruits

## ❖ UTHAPPA ❖

- Double Roast Plain** ₹ 180  
Double Roasted Plain For An Extra Crispy Uthappa.
- Double Roast Topping** ₹ 250  
Onion / Tomato / Carrot / Beet / Capsicum / Green Chilli / Mix
- Podi Double Roast Plain** ₹ 200  
A Spicy And Crispy Double-Roasted Plain Dosa,  
Infused With Podi
- Cheese Chilly Uthappa** 🍷 ₹ 240  
Enjoy An Uthappa Overflowing With Melted Cheese
- Tomato Corn Jain Uthappa** ₹ 240  
Delicious Tomato Corn Uthappa, Prepared In Jain Style
- Panchavarna Uthappa** ₹ 300  
Savor A Delightful Mix Of Five Different Uthappa
- Paneer Uthappa** 🍷 ₹ 300  
Delicious Uthappa Topped With Paneer.

Spicy  
Chef Special







South India, known for its rich cultural heritage, lush landscapes, and stunning temples, offers diverse tourism experiences. Visitors enjoy food, serene backwaters, vibrant festivals, historical sites, and pristine beaches, making it a captivating destination.









## ❖ SADAM (RICE) ❖

**Steamed Rice with Rasam or Sambhar** ₹ 180  
Enjoy Comforting Plain Rice With Flavorful Rasam or Sambhar

**Thayir Sadam** ₹ 220  
Savor The Rich, Distinct Flavors of Curd Rice.

**Lemon Rice** ₹ 240  
Fresh And Tangy Lemon Rice For A Refreshing Twist

**Bisi Bela Bhatt**   ₹ 280  
Fragrant Coconut Rice And Lentils Complemented With Crispy Appalam

**Vegetable Pulao** ₹ 240  
Delicious Vegetable Pulao Brimming With Garden Fresh Vegetables

**Cheese Pulao** ₹ 280  
Delicious Pulao With A Layer of Cheese

## ❖ PAROTTA ❖

**Malabari Parotta with Kurma** ₹ 250  
Mix Veg. Gravy Sabji Served With Parotta

**Extra Parotta** ₹ 50

 Chef Special  Spicy





KESARI HALWA



SIZZLING BROWNIE



COCONUT PAAN



VEGETABLE UPMA







## PAPADAM



<b>Appalam</b>	₹ 40
Tradition South Indian Papad	
<b>Fry / Roasted Papad</b>	₹ 30
Lentil Crisp To A Accompany Your Meal	
<b>Masala Papad</b>	₹ 60
Savor The Blend of Fresh Vegetables And Spices In Every Bite	



## ANNA THODA EXTRA



<b>Butter</b>	₹ 25
<b>Cheese</b>	₹ 40
<b>Ghee</b>	₹ 50
<b>Raita</b>	₹ 60



## DESSERTAM



<b>Payasam</b>	₹ 180
Made With Rice, Coconut, And A Hint of Cardamom	
<b>Kesari Halwa</b>	₹ 230
Crafted With Semolina, Ghee, Cashews, And A Saffron Infusion	
<b>Sizzling Brownie</b>	₹ 230
Blended With Melted Chocolate, Fresh Butter, And Pure Vanilla	
<b>Cassatta Icecream</b>	₹ 90
A Delightful Mix of Cream, Chocolate, And Fresh Fruit	







South India's boat races, especially Kerala's famous Vallam Kali, are vibrant cultural events. Held during Onam, these races feature decorated snake boats and energetic rowing teams, drawing crowds and showcasing the region's rich traditions and community spirit.







## ❖ AUTHENTIC BEVERAGES ❖

- |   |       |
|---|-------|
| <b>Neer Mor / Butter Milk</b><br>Made With Fresh Buttermilk And A Touch of Salt                     | ₹ 60  |
| <b>Ginger Tea</b><br>Ginger And Tea Leaves Perfectly Blended<br>For Wellness                        | ₹ 80  |
| <b>South Indian Filter Coffee</b><br>Combining Quality Coffee Beans And A Classic<br>Filter Process | ₹ 80  |
| <b>Bournvita Hot / Cold</b><br>Cream Milk Blended with Bournvita                                    | ₹ 120 |
| <b>Sweet Lassi</b><br>A Creamy, Frothy, Refreshing Drink<br>Made With Curd And Sugar                | ₹ 120 |
| <b>Coconut Twister</b><br>Real Coconut Extract With A Twist of<br>Unique Flavors                    | ₹ 150 |
| <b>Cold Coffee</b><br>Made With Premium Coffee Beans And Fresh<br>Cold Milk                         | ₹ 150 |





SOUTH INDIAN  
FILTER COFFEE







## ✦ AYYOO BEVERAGES ✦

<b>Fresh Lime Soda (Ginger/Sweet/Salty)</b> Lemone Soda Served With Ginger/Sweet and Salty	₹ 80
<b>Fresh Fruit Juice (Mosambi/Pineapple/Orange)</b> Pure, Natural & Delicious: Taste The Freshness In Every Sip	₹ 140
<b>Mint Mojito</b> Minty Fresh And Oh-So-Cool	₹ 150
<b>Pinacollada</b> A Tropical Twist For Your Refreshing Moment	₹ 150
<b>Fruit Punch</b> Squeeze the Day with Our Deliciously Fresh Fruit Punch	₹ 150
<b>Lemon Lichi</b> Lichi Drink With Zest Of Lemone	₹ 150
<b>Blue Sea Surfer</b> Cool And Fresh With Blue Sea Surfer	₹ 150
<b>Aerated Soft Drinks</b>	M.R.P.
<b>Bottled Water</b>	M.R.P.





## TERMS & CONDITIONS

- Smoking is prohibited.
- Taxes as applicable, if any.
- Butter, Ghee = Ghee & Butter charges extra as mentioned in menu.
- Order once placed cannot be canceled.
- Please inform prior for no onion, no garlic food preparation.
- Rates of aerated drinks and bottled water inclusive of service charges.
- Parcel charges applicable : Rs.30/-
- Outside food, drinks, alcoholic beverages are strictly prohibited.
- Service time 25 minutes to 30 minutes after placing order.
- Reservation is as per restaurant discretion.
- Please inform your server in advance for any food allergies.
- Pictures in menu are for representation purpose only.
- Right to admission reserved.





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