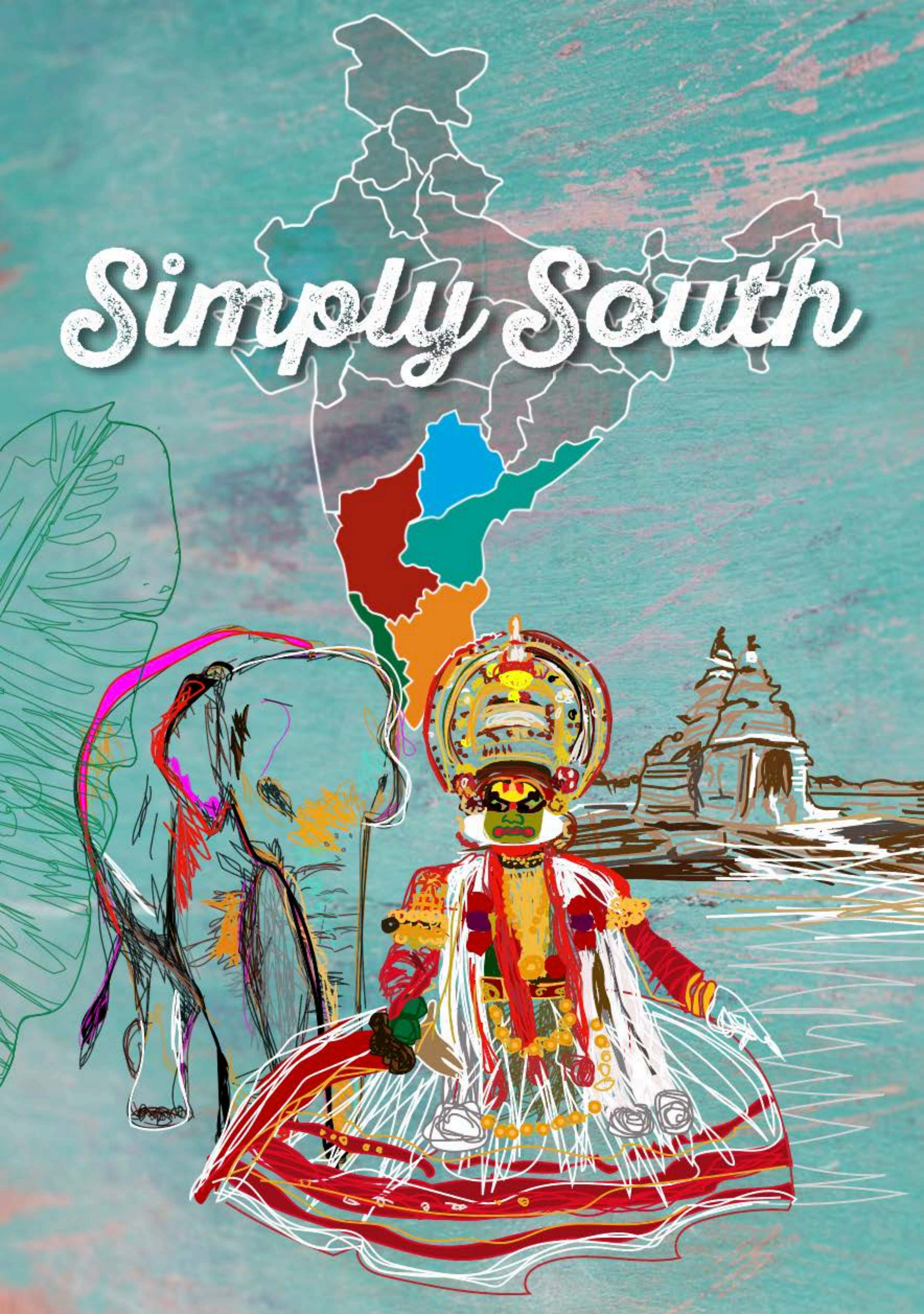


Simply South



Zafran Indian Bistro presents Simply South -

a mouth-watering limited edition menu conceptualized by a team of Zafran chefs in conjunction with renowned Chef Chalapathi Rao, custodian for South Indian Culinary Art in India.

Featuring dishes that represent the five major Indian states of Tamil Nadu, Andhra Pradesh, Telengana, Karnataka & Kerala, this limited edition menu is designed to burst the myth that South Indian food is just *idlis, dosas, wadas & sambhar* & truly showcases the diversity of South India, using spices, ingredients, cooking methods & flavors that are synonymous with this region.

We hope you enjoy your journey down south. Bon Apetit!



STARTERS

- Chapa Vepudu (s)** AED 59
Sliced fish marinated with native spices, pan-grilled & served hot. A coastal Andhra delicacy
- Tala Gosht** AED 64
Aromatic mutton cubes marinated with ginger, garlic & spices. From the by Lanes of Charminar
- Tahir Vada (v)** AED 22
Petite lentil donuts in subtly tempered yoghurt

MAIN COURSE

- from TELANGANA / HYDERABADI**
 - Kodi Koora** AED 55
Home-style chicken curry spiced with green chillies
 - Uragai Mamsam** AED 62
Tender chunks of mutton cooked in pickled masala
- from ANDHRA PRADESH**
 - Chapa Pulusu (s)** AED 55
King fish cubes simmered in a spicy tangy gravy enhanced with raw mango
 - Gonguru Royallu (s)** AED 67
Prawns cooked along with Roselle leaves & finished with Andhra Spices
- from TAMIL NADU**
 - Kai Kari Chettinad (v)** AED 35
Melange of handpicked vegetables in peppery sauce
 - Kozhi Tharakkal** AED 55
Chicken on the bone cooked in Chettinad style

- from KARNATAKA**
 - Kori Ghee Roast** AED 57
Tender chicken morsels with bydgi, chillies enhanced with clarified butter
- from KERALA**
 - Malabar Paccha Kari Stew (v)** AED 35
A fine selection of garden fresh vegetables gently simmered in creamy coconut milk
 - Alleppey Prawn Curry (s)** AED 159
Tiger prawns simmered in a raw mango infused gravy from Alleppey

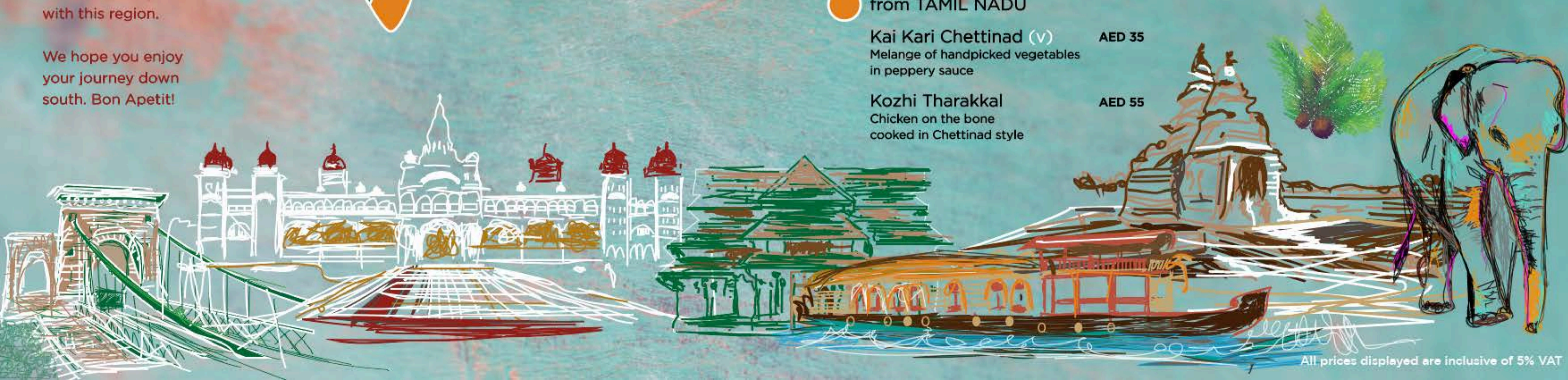
ACCOMPANIMENTS

- Andhra Kodi Biryani** AED 65
Andhra-style Chicken Biryani
- Iddiyapam** AED 5
- Parotta** AED 8
- Plain Rice** AED 16

DESSERT

- Tender Coconut Payasam** AED 25
Slivers of tender coconut simmered in sweetened coconut milk

(s) seafood (v) vegetarian
Kindly inform your server of any dairy, gluten, nut, seafood or any other food allergies





Simply South has been put together by Zafran's very own Chef Saabu Panicker and Chef Sajeev Chelattu in collaboration with Chef Chalapathi Rao. Together they visited the famed Waterfront fish market in Deira to find the choicest seafood, scoured the souks for specific herbs and spices and spent many hours in the kitchen perfecting each dish, resulting in a true labor of love.

"South Indian food and the style of cooking are so underrated and beyond the conventional fast food offering, not very prevalent in this city. As a South Indian myself, I am so excited at the prospect of our guests trying this wholesome & flavorful cuisine brought to life by Chef Challu,"

- Chef Saabu Panicker, Head Chef at Zafran, Dubai Marina Mall.

"To collaborate with one of the masters of South Indian cuisine is a real honor and I have no doubt that Simply South will be incredibly well-received by the city's discerning diners,"

- Chef Sajeev, Executive Chef at Zafran,

"Redefining the way South Indian food is presented and dispelling myths about Indian food in general has always been high on my agenda and I am delighted to have been given this opportunity to collaborate with the fine team of chefs at Zafran Indian Bistro. We share a common philosophy of serving simple soul food that is big on flavor but not overwhelming, food that transports you to another world but might also remind you of your mother's cooking, food that is always memorable,"

- Chef Chalapathi Rao

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Indian Bistro