

Leemaa

• SOUTHERN INDIAN •

Mulaikattiya Thaniyam (v) sprouted mung beans, coconut, smoked chili	11
Paniyaram rice & lentil dumpling, asafoetida, paatti's chutney	17
Uzhavar Santhai Poriyal (v) snap, snow & english peas, pea leaves	18
Nathai Pirattal peconic snails, ginger, tamarind, kal dosa	27
Eral Thokku tiger prawn, green chili, fenugreek, curry leaves	25

Vazhakkai Varuval plantains, coriander, curd rice	18
Gunpowder Dosa (vo) rice & lentil crepe, potato masala, sambar	21
Mangalore Huukosu (v) cauliflower, garlic, byadgi chili, coconut chutney	19
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
Kozhi Allepey (n) poussin (spring chicken), cashew, poppy seeds	36
Chettinad Maan venison (deer) shank, star anise, black stone flower	42
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) 125
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