



Woodlands

Vegetarian Authentic Food



Woodlands

Welcome to Woodlands, where the flavors of Udupi, a picturesque southwestern coastal town in India, come to life on your plate.

Udupi is renowned not only for its historical Hindu temples that have stood the test of time, drawing visitors and luminaries from across the globe but also for its lush, fertile surroundings that have made it a farming paradise.

In this bountiful region, fresh vegetables and fruits thrive abundantly, and they are not just ingredients but the very heart of our culinary creations. Many of our signature dishes are born from the vibrant produce that flourishes here.

Our local chefs take immense pride in crafting a diverse array of recipes, and Udupi has earned international acclaim as a hub for Authentic Vegetarian Indian Cuisine. Your journey through our menu is a culmination of our passion for bringing you the flavors we hold dear from our homeland.

Rest assured that we are committed to excellence. We meticulously source, prepare, and serve only the finest ingredients available. Your dining experience is our top priority, and our devoted staff is here to ensure your meal is not just enjoyable but an unforgettable celebration of Udupi's culinary heritage.

We extend our warmest welcome and invite you to savor the essence of Udupi right here at Woodlands.



APPETIZERS

1.	IDDLY Steamed Rice & Lentil Patties	8.00
2.	MEDHU VADA Fried Lentil Donuts	8.00
3.	DHAI VADA Fried Lentil Donuts Dipped in Yogurt	8.00
4.	SAMBER VADA Fried Lentil Donuts Dipped in Samber	8.00
5.	RASA VADA Fried Lentil Donuts Dipped in Rasam	8.00
6.	POTATO BONDA Potato Dumpling with Chickpeas Flour	8.00
7.	VEGETABLE SAMOSA Crispy and Flaky Crust Stuffed with Potatoes and Peas	8.00
8.	VEGETABLE CUTLET Minced Vegetables with Spices, Coated with Bread Crumbs and fried	8.00
9.	MIXED VEGETABLE PAKORA Potatoes, Onions and Chiles Spiced Crisp Fritters	9.00
10.	CHILLY PAKORA Chiles Spiced Crisp Fritters	9.00
11.	PANEER PAKORA Lightly Spiced Homemade Indian Cheese Fritters	10.00
12.	SAMOSA CHAT Topped with, Chick Peas, Served with Yogurt and Sauces	10.00
13.	ASSORTED APPETIZERS Vada, Potato Bonda, Veg Samosa, Vegetable Cutlet and Pakora	16.00



SOUPS

14.	FRESH HOMEMADE TOMATO SOUP	5.00
15.	RASAM A Traditional South Indian Sour 'n Spicy Soup	5.00
16.	SAMBAR Lentil Soup with Fresh Vegetable and Exotic Spices	5.00

DOSAI

Served with Samber & Chutney • Extra Samber or chutney .99¢

17.	SADA DOSAI Thin Rice Crepes	10.00
18.	MASALA DOSAI Thin Rice Crepes Filled with Potatoes & Onions	12.00
19.	SADA MYSORE DOSAI Thin Rice Crepes with Layer of Hot Chutney	12.00
20.	MYSORE MASALA DOSAI Thin Rice Crepes with Layers of Hot Chutney, Filled with Potatoes and Onions	14.00
21.	ONION DOSAI Thin Rice Crepes with Onion Topping	11.00
22.	ONION MASALA DOSAI Crepes with Onion Topping ,Filled with Potatoes & Onions	13.00
23.	BUTTER MASALA DOSAI Crepes Filled with Potatoes & Onions, Cooked with Butter	13.00
24.	SADA RAVA DOSAI Thin Crepes with Cream of Wheat & Rice	12.00
25.	ONION RAVA DOSAI Cream of Wheat & Rice Crepes with Onion & Chilies	14.00
26.	ONION RAVA MASALA DOSAI Cream of Wheat, Rice Crepes Grilled with Onions & Chilies, Filled with Potatoes and Onions	15.00
27.	PAPER DOSAI Thin Rolled Crispy Rice Crepes	13.00
28.	PAPER MASALA DOSAI Thin Rice Crepes Filled with Potatoes & Onions	15.00
29.	SPRING DOSAI Thin Rice Crepes Filled with Vegetables & Hot Chutney	15.00
30.	CHEESE DOSAI Thin Rice Crepes filled with American Cheese, Onion, Pepper & Hot Chutney	15.00
31.	PALAK DOSAI Thin Rice Crepes Layers of Cooked Spinach, Onion and Potato	15.00



We Offer Authentic Vegetarian Catering for any Special Private Event

• 18% Gratuity will be added on all parties of 4 or more.

• Please advise your server before ordering if you have any kind of food ALLERGY.

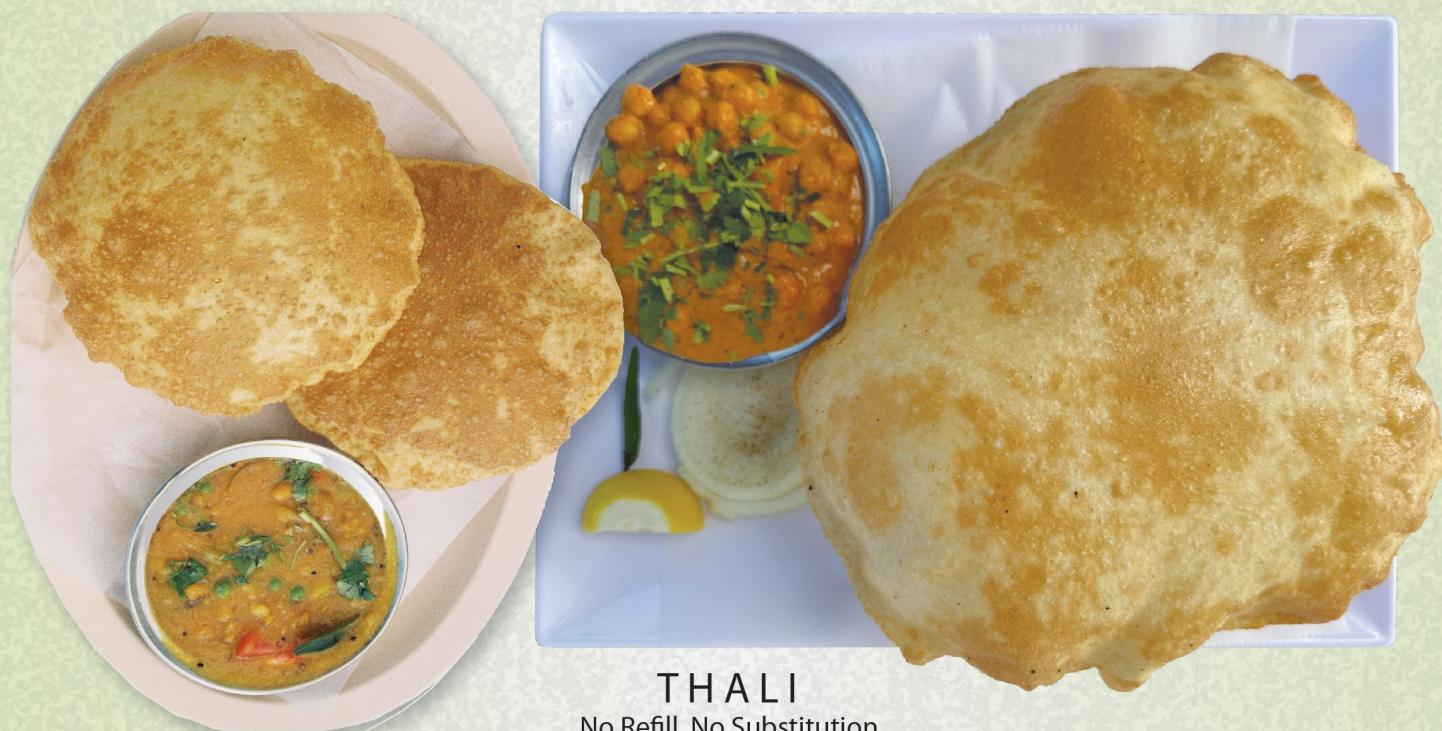
UTHAPPAM

Indian Style Pancakes

32.	PLAIN UTHAPPAM	10.00
33.	TOMATO & PEAS UTHAPPAM Tomato & Peas Topping	14.00
34.	ONION & PEAS UTHAPPAM Onion & Peas Topping	14.00
35.	ONION & HOT CHILI UTHAPPAM Onion & Chili Topping	14.00
36.	VEGETABLE UTHAPPAM Tomato, Peas, Carrots, Chilies & Onion Toppings	14.00
37.	COCONUT UTHAPPAM Topped with Coconut Shreds	14.00

HOUSE SPECIALTIES

38.	PONGAL AVIAL Rice & Lentils Cooked like Khichidi. Served with Special Dish "Avial"	14.00
39.	PESARAT UPPUMA Whole Moong & Rice Crepe Topped with Onions & Chili, Filled with Uppuma	15.00
40.	SPECIAL UPPUMA Cream of Wheat Garnished with Spices and Nuts	10.00
41.	POORI SAGOO Smashed Potato, Gravy with Onion, Tomato and Green Peas	15.00
42.	CHANA BATURA Large Puffy Bread Served with Chickpeas	16.00
43.	CHANA POORI Fried Fluffy Wheat Bread Serve with Chick Peas Curry	16.00



THALI

No Refill, No Substitution

44.	SOUTH INDIAN THALI Chapati, White Rice, Sambar, Dhal, Kootu, Avial, Poriyal, Rasam, Curd, Pickle, Papad, Dessert	23.00
45.	MYSORE ROYAL THALI Chapati, Special Rice, White Rice, Sambar, Kootu, Chana Curry, Avial, Rasam, Tomato Soup, Curd, Pickle, Dessert	24.00
46.	CURRY DINNER Choice of any Curry, Samosa or Cutlet Served with Dall, Rice, Naan and Dessert of the Day	25.00

CURRY PLATES Served with Rice

47.	DALL TADKA Yellow Dall Cooked with Tomatoes and Spices	16.00
48.	AVIAL Garden Fresh Vegetables ,Coconut Sauce and Spices	16.00
49.	CHANA MASALA Chickpeas Cooked in Exotic Spices	16.00
50.	BAIGAN BARTHA Baked Fresh Eggplant Mashed with Tomatoes and Onions Cooked with Spices	16.00
51.	SPECIAL VEGETABLE CURRY Vegetable with Herbs and Spices	16.00
52.	VEGETABLE KORMA Garden Fresh Vegetable Cooked in Coconut Milk & Spices	16.00
53.	NAVRATAN KORMA Vegetable and Fruits Cooked in Creamy Sauce & Spices	16.00
54.	KADAI BHENDI Fresh Okra Cooked in Kadai with Spices	16.00
55.	PALAK PANEER Spinach and Cheese Cooked with Tomato ,Onion & Spices	17.00
56.	MUTTER PANEER Peas and Cheese Cooked with Tomato, Onion & Spices	17.00
57.	MALAI KOFTA Potato, Cheese, Dry Fruit Cooked with Creamy Sauce & Spices	17.00
58.	VEGETABLE MAKHANI Mixed Vegetable Cooked in Tomato with Creamy Sauce	17.00
59.	PANEER MAKHANI Cubes of Paneer Cooked in Tomato Based Creamy Sauce	17.00
60.	ALOO CHANNA Potato and Chickpeas Cooked with the Spices	17.00
61.	ALOO GOBI Potato ad Cauliflower Cooked with Tomatoes & Spices	17.00
62.	KADAI PANEER Sliced Paneer, Onion & Bell Pepper Cooked in Kadai with Spices	18.00



PULLAVS Rice Specialities

63.	VEGETABLE PULAV	15.00
64.	BISI BELE BHATH Rice Cooked with Lentil & Fresh Vegetables	15.00
65.	BAGALA BHATH Rice Mixed with Yogurt and Garnished with Cucumber and Mustard Seeds	13.00
66.	COCONUT RICE	13.00
67.	TAMARIND RICE	13.00
68.	TOMATO RICE	13.00
69.	LEMON RICE	13.00
70.	PANEER RICE	13.00

CHINESE SPECIALITY

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| 71. | BABY CORN MANCHURIAN (DRY)
Marinated Baby Corn Sauteed with Green Pepper, Onion, Garlic, Ginger, Chili & Soya Sauce | 16.00 |
| 72. | GOBI MANCHURIAN (DRY)
Marinated Cauliflower with Flour, Sauteed with Garlic, Ginger, Chile and Soya Sauce | 16.00 |
| 73. | TOFU CHILI (DRY) Fried Tofu Sauteed with Garlic, Ginger, Green Pepper, Chili, Onion & Soya Sauce | 16.00 |
| 74. | MOMO MANCHURIAN (DRY)
Momos Sauteed with Bell Peppers, Onion, Garlic, Ginger, Onion & Soya Sauce | 15.00 |
| 75. | PANEER CHILI Fried Paneer Sauteed with Garlic, Ginger, Bell Pepper, Chilli, Onion & Soy Sauce | 17.00 |
| 76. | GOBI MANCHURIAN (GRAVY)
Cauliflower Marinated with Flour, Sauteed with Garlic, Ginger, Chile, Soya Sauce | 15.00 |
| 77. | HAKKA NOODLES Assorted Vegetables Cooked with Noodles, Spices & Soya. (Add Tofu \$1.99) | 15.00 |
| 78. | VEGETABLE FRIED RICE Assorted Vegetables Cooked with Rice and Soya Sauce | 15.00 |

BREADS

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| 79. | BATURA Large Fried Puffy Bread | 5.00 |
| 80. | POORI Fried Fluffy Whole Wheat Bread | 5.00 |
| 81. | CHAPATI Soft Thin Whole Wheat Bread | 5.00 |
| 82. | PARATHA Multi-Layered Whole Wheat Bread | 5.00 |
| 83. | ALOO PARATHA Multi-Layered Whole Wheat with Potatoes & Spices | 6.00 |
| 84. | BUTTER NAAN Oven Baked Bread with Butter | 5.00 |
| 85. | GARLIC NAAN Oven Baked Bread with Garlic | 5.00 |

SIDES

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| 86. | PLAIN RICE | 3.00 |
| 87. | MANGO CHUTNEY | 3.00 |
| 88. | MILAKAI PODI Spicy Mixed Ingredients | 3.00 |
| 89. | RAITA Yogurt with Cucumbers, Onions and Fresh Coriander | 5.00 |
| 90. | PAPADUM Crisp Lentil Wafers | 3.00 |
| 91. | PLAIN YOGURT | 4.00 |



DESSERTS

92.	GULAB JAMOON Dry Milk & Cottage Cheese Fried Balls Dipped in Sweet Syrup	5.00
93.	RASMALAI Homemade Cottage Cheese in Sweet Condensed Milk Flavored with Rose Water and Garnished with Pistachio Nuts	5.00
94.	BADAM HALWA Ground Almonds Cooked with Honey and Butter	5.00
95.	CARROT HALWA Grated Carrots Cooked with Honey and Butter	5.00
96.	MADRAS PAYASAM Fine Vermicelli Cooked with Milk & Honey, Garnished with Raisins & Cashews	5.00
97.	ICE CREAM Vanilla, Mango, Pistachio, Paan	6.00
98.	FALOODA Made with Rose Ice Cream, Milk, Rice Noodles, Takmaria Seeds and Rose Syrup, Topped with a Cherry	6.00
99.	KULFI Traditional Indian Ice Cream	6.00
100.	KULFI FALOODA	7.00

BEVERAGES

101.	MANGO LASSI	6.00
102.	MANGO JUICE	4.00
103.	MASALA TEA WITH MILK (Chai),	4.00
104.	COFFEE (South Indian Style)	4.00
105.	LASSI Sweetly or Salty	5.00
106.	BADAM MILK SHAKE	6.00
107.	MANGO MILK SHAKE	4.00
108.	CHAAS Made with Yogurt	3.00
109.	SODA	3.00

