Prathama

Private Dining

Dwitiya

Private Dining

Atithyaa

Since 1986



Dodda Ganapathi, Basavanagudi

Spirit of Basavanagudi

Prathama

Private Dining

Dwitiya

Private Dining

Where Tradition Meets Taste in Every Bite

Sampradaya, Atithyaa's fine dine restaurant, is a sanctuary of Indian gastronomy that marries traditional recipes with contemporary dining. Here, every dish is a homage to the deep-rooted culinary traditions of Southern India, crafted with precision and served with a touch of modern sophistication.

Sampradaya's atmosphere of refined elegance is the perfect backdrop for a menu brimming with flavors that have stood the test of time. From the aromatic curries to the sizzling roasts and the subtle delights of our desserts, every meal is an exploration of the rich culinary heritage.

Experience Sampradaya, where history meets the luxury of the present.



अन्नं ब्रह्म

"Annam Brahma"- Food is Divine

Prathama
Private Dining

Dwitiya
Private Dining

Prātahkālīnam

à la Carte Breakfast

7:30AM to 10:30AM

Atithyaa
Since 1986

à la Carte Breakfast

Madurai Idli (2pcs)
Soft, fluffy idlis with a beautiful spongy texture and taste, reminiscent of rich Tamil traditions

Uddina Vada (2pcs)
Crispy and airy, these deep-fried lentil doughnuts are a savory delight, infused with curry leaves and black pepper for a zesty kick

ATITHYAA SPECIAL

Benne Dose (Plain)
Experience the golden crisp of our Benne Dose, richly layered with aromatic butter

ATITHYAA SPECIAL

Benne Dose (Masale)
Crispy, buttery Karnataka-style dose with spicy potato filling, a house speciality

Benne Podi Dose
Enjoy a fiery crunch with our Benne Podi Dose, spiced up with our signature podi and a dollop of fresh butter

Benne Podi Masala Dose
Our Benne Podi Masala Dose offers a perfect blend of heat and heartiness with spicy podi and lush potato masala

*Prices exclusive of taxes

à la Carte Breakfast

MLA Poori
Flavourful masala poori stuffed with uppitu served with bombay sagu & special chutneys

Bezawada Babai Idly
Vijaywada's Soft, fluffy, melt-in-mouth nostalgia

Guntur Karam Podi Idly
A spicy and flavorful idlies from Guntur

Neyyi Karam Masala Dose
A spicy, flavorful dose from the Nellore region of Andhra

Power Star Dose
The superstar of doses... fully mass, fully taste!

Garlic Podi Masala Dose
Bold, aromatic, and beautifully South Indian.

Ulavacharu Idly (Sat & Sun)
Soft idlies served with a savory and tangy horse gram soup

Open Butter Masala Dose

Atithyaa Special Masala Dose
ATITHYAA SPECIAL

*Prices exclusive of taxes

à la Carte Breakfast

Onion Dose
Enjoy the crunch and sweetness of onions in our crisp Onion Dose, perfect for those who love a subtle flavor kick

Tomato Uttapam
Thick and spongy, our Tomato Uttapam is topped with juicy tomatoes and a sprinkle of fresh coriander for a refreshing taste

Idiyappam
Delicate steamed rice noodles, perfect for pairing with curry or coconut milk

Rava Dose
Crispy, lace-thin crepes made from semolina, ideal for a quick, savory bite

Onion Rava Dose
Crispy semolina crepes enhanced with a scattering of fresh, fragrant onions

Neer Dose with Vegetable Stew
Soft, ultra-thin rice crepes served with a hearty, aromatic vegetable stew

Poori with Bombay Sagu
Fluffy, deep-fried pooris served with a unique, Bombay-style potato curry for a zesty kick

ATITHYAA SPECIAL

Masala Dose Combo
Traditional masala dose with spicy potato stuffing and a speciality masala dosa with vegetable stuffing

*Prices exclusive of taxes

à la Carte Breakfast

Ven Pongal
A comforting South Indian classic of soft-cooked rice and lentils, delicately tempered with ghee, pepper, and cumin

Tarkari Uppittu
A wholesome, flavour-packed vegetable upma made with roasted rava, fresh veggies, and aromatic South Indian spices

Weekly Special Combos
(Monday to Thursday)

MLA Pesarattu
A delightful crispy lentil crepe, stuffed with upma and served with allum chutney, pudina chutney, jaggery powder and white butter

Pidi Kozhakattai
Soft, tradtional South Indian steamed dumplings made from rice flour, served with pudina chutney & coconut chutney

Kanjeevaram Idli (2 pcs)
A traditional Kanchipuram version of the classic idli, infused with pepper, spices and cashews, served with sambar, coconut chutney & pudina chutney

Adai Avial
A protein-packed crepe made from a mixture of lentils, served with creamy avial (traditonal vegetable stew), pudina chutney, jaggery powder and white butter

*Prices exclusive of taxes

अन्नं न निन्द्यात्

"annam na nindyat" - Do not disrespect food

Prathama
Private Dining

Dwitiya
Private Dining

Prātahkālīnam

Set Combo Breakfast

7:30AM to 10:30AM

Atithyaa
Since 1986

Set Combo Breakfast

Set Breakfast - Special

Madurai Idli (2 pcs)

Vada

Benne Dose

Kharabath

Venn Pongal

Coconut Chutney

Onion Tomato Chutney

Mint Corriander Chutney

Udupi Sambar

Chinna Vengaya Sambar

Special Sweet of the day

Tea / Coffee

Strictly no sharing allowed

*Prices exclusive of taxes

Set Combo Breakfast

Set Breakfast - Mini

Madurai Idli (2 pcs)

Vada

Benne Dose

Kharabath

Kesri Bath

Coconut Chutney

Onion Tomato Chutney

Mint Corriander Chutney

Udupi Sambar

Chinna Vengaya Sambar

Tea / Coffee

Strictly no sharing allowed

*Prices exclusive of taxes

अन्नपूर्णे सदापूर्णे शंकरप्राणवल्लभे

"annapurne sadapurne shankarapranavallabhe" -
O Annapurna, who is always full, beloved of Shankara

Prathama

Private Dining

Dwitiya

Private Dining

Bhojanam

(South Indian Thali)

12:30 PM to 3:30 PM
7:00 PM to 10:30 PM



Atithyaa Special Bhojanam

A grand and authentic culinary experience celebrating the richness of South Indian cuisine. Every element of this Thali, from the refreshing palate cleanser to a variety of appetizers, main courses paired with traditional sides, and indulgent desserts, is crafted to evoke the essence of Indian heritage. Conclude your meal with betel leaves and nuts, a symbol of warm hospitality. Immerse yourself in the layers of history and flavor woven into our meticulously curated Thali.

01
Palate Cleanser

02
Welcome Drink / Soup

03
3 Starters
with accompaniments

04
Main Course 1 - House Speciality
with 1 Accompaniment

05
Main Course 2 - Flavoured Rice
with 3 Accompaniments

06
Main Course 3 - Rice
with 4 accompaniements including Huli / Sambar, Rasam, Poriyal, Kosambari

07
2 House Special Desserts

08
House Compliments
Cracker Basket
Pickle

09
Betel Leaf & Nut

Strictly no sharing allowed

*Prices exclusive of taxes



Spirit of Basavanagudi

पृथिव्यां त्रीणी रत्नानि जलमन्नं सुभाषितम्

"pruthivyam trini ratnani jalamannam subhashitam" -
On earth, there are three jewels: water, food, and good sayings

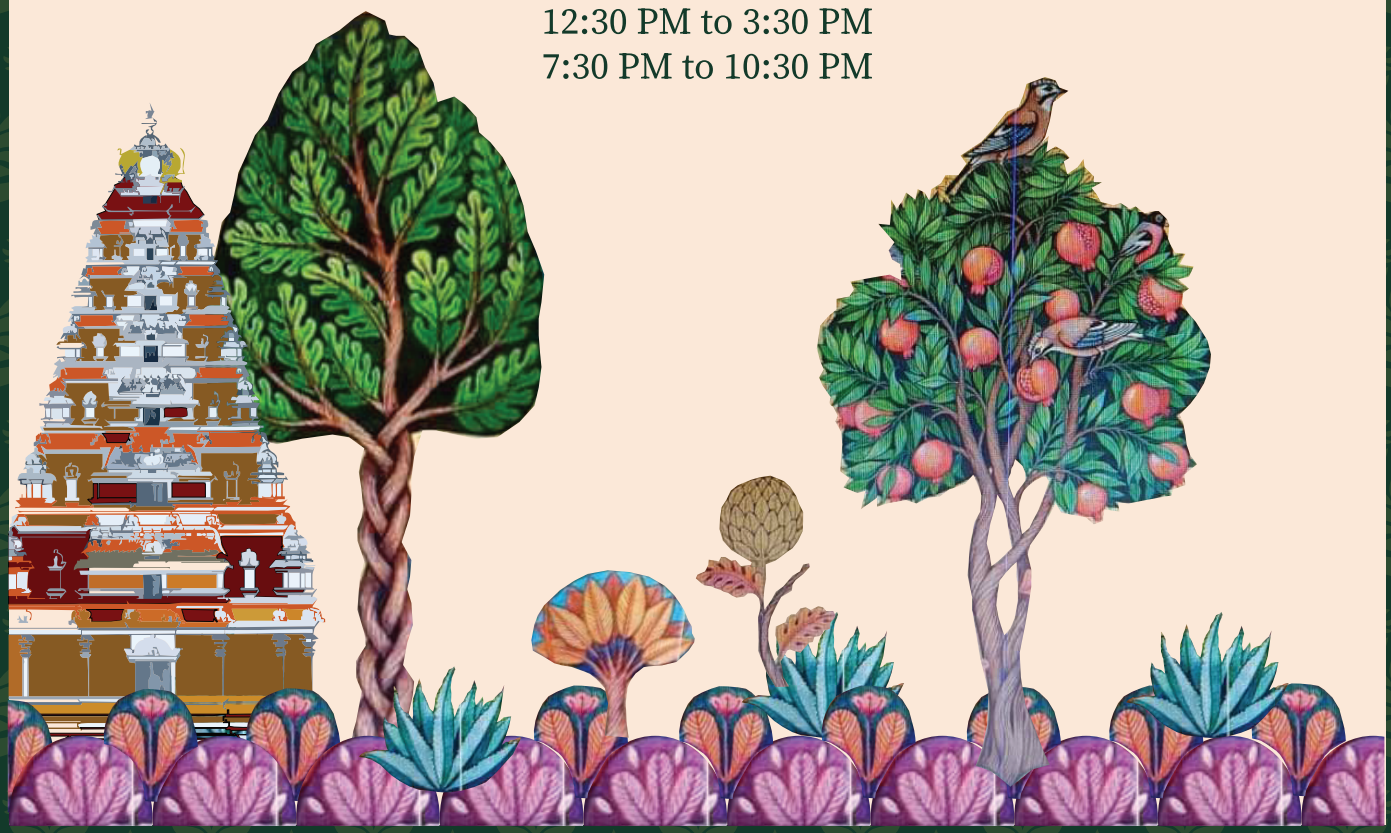
Prathama
Private Dining

Dwitiya
Private Dining

Bhojanam

North Indian à La Carte

12:30 PM to 3:30 PM
7:30 PM to 10:30 PM



North Indian à La Carte

Lunch / Dinner

*Please allow for 15 to 20 mins of preparation time after placing your order

Soup

Cream of Vegetable
Creamy, wholesome medley of garden-fresh vegetables

Cream of Tomato
Rich, tangy soup, perfectly simmered with fresh herbs

Broccoli Almond Soup
Creamy, nutty soup with fresh broccoli & almonds

Pumpkin Soup
A velvety, comforting soup made with sweet pumpkin

Starters

Roasted Pappad
Crispy papad topped with spicy, tangy salad mix

Masala Pappad
Crispy papad topped with spicy, tangy salad mix

Cheese Masala Pappad
Papad topped with melted cheese and spicy seasoning

Bharwan Aloo
All time favourite stuffed potatoes, marinated in a blend of yogurt, paneer, khoya, nuts and spices grilled in a tandoor.

Dungar Patiala Paneer Tikka
Soft and creamy paneer, smoked and smoothered in saffron yoghurt & warm spices, evoking the essence of charred from tandoor.

Kaju Makhana ki Champ
Delicate deep fried kebab, with goodness of spinach, herbs, cashewnuts & lotus seeds.

ATITHYAA SPECIAL

Malai Broccoli
Roasted to perfection with cardamom and fresh cream

Chur Chur Papdi Paneer
Nut-filled paneer chunks, crumb fried

Babycorn Kempu Fry
Crunchy baby corn in a fiery red masala

North Indian à La Carte

Lunch / Dinner

Starters

Kutti Mirchi Paneer
Paneer cubes tossed with Kashmiri chillies & tangy masala

Tulsi Paneer Tikka
Grilled cubes of paneer marinated in tulsi (basil) paste

Veg Platter (Served with 2 Dips; each 4 pcs)
Malai Broccoli, Kutti Mirchi Paneer, Kathal Ki Shammi

Kathal Ki Shammi Kebab
A delightful blend of jackfruit and aromatic spices

Tandoori Gobi
Cauliflower florets marinated in tandoori spices

Indian Breads

Plain Naan
Enjoy the classic soft naan, perfect for any curry

Butter Naan
Savor the rich, buttery layers of our butter naan, an irresistible accompaniment to any curry

Garlic Naan
Indulge in the aromatic delight of garlic naan, freshly baked with crushed garlic and herbs

Tandoori Roti
Experience the rustic taste of tandoori roti, made from whole wheat and cooked in a clay oven

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

North Indian à La Carte

Lunch / Dinner

Indian Breads

Plain Kulcha
Soft and fluffy, a mild and versatile bread that pairs wonderfully with any curry

Butter Kulcha
Delight in the melt-in-your-mouth butter kulcha, lightly brushed with butter for a soft, tender finish

Masala Kulcha
Stuffed with a tantalizing mix of spices and cooked to golden perfection

Butter Masala Kulcha
Spicy fillings meet a lavish buttery crust for a truly decadent experience

Cheese Chilli Naan ATITHYAA SPECIAL
A fiery fusion of molten cheese and green chillies, stuffed in soft naan for a bold, indulgent bite

Gravies

Gobi Rogan Josh
A classic comfort food, slow cooked with onions, tomatoes and cauliflower from the Kashmiri cuisine, with vibrant red color from Kashmiri chillies and aromatic spices.

Shahi Paneer
Fresh dairy paneer cooked in rich and creamy gravy made from cashew and cream.

Nadru Yakhni
A flavorful, yogurt-based gravy from Kashmiri cuisine, featuring a creamy texture from cooked-down yogurt and aromatic whole spices like fennel, dried ginger, and cardamom.

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

North Indian à La Carte

Lunch / Dinner

Gravies

Pahadi Khatte Suran
Deep fried yam, dowzed with special Pahadi curry made out of greens and spices.

Subzi Matani Mas
Special mixed curry made out of Matani chillies from Rajasthan, famous for its topnotch spice.

Arbi Madra
Signature dish of Himalyan chamba region, freshly sourced Arbi, slow cooked in creamy yoghurt gravy, flavoured with cardamom & cloves.

Mushroom Mutter Vindaloo
Traditional Goan household fiery spiced stewed of mushroom and greenpeas, dried red chillies, aromatic spices, and vinegar.

Bibyache Monj Tonak
Rich and mild spiced curry made out of fresh cashewnuts and salgam, cooked in a special masala with dry coconut.

Paneer Lavang Lathika
Rich, clove and nut infused paneer curry

Paneer-e-Mashooq
Creamy, tangy tomato & corn paneer delight

Desi Paneer Kurchan
Mild Spicy, pepper flavoured paneer fingers

Paneer Tikka Mirchi Masala
Paneer cubes, tossed in a spicy tomato & bajji chilli gravy

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

North Indian à La Carte

Lunch / Dinner

Gravies

Palak Paneer
Paneer cubes in a creamy spinach gavy

Mewa Lazeez Kofte
Nut-filled paneer dumplings in creamy cashew sauce

Navratan Kurma
Diced fruits & vegetables in a rich creamy gravy

Dum Alu Kashmiri
Pan-fried baby potatoes in a aromatic Kashmiri gravy

Kaju Masala
Roasted cashews in a rich onion gravy

Veg Jalfrezi
Sauteed country vegetables in a semi-dry onion tomato gravy

Veg Kolhapuri
Mixed vegetables in a spicy Kolhapuri gravy

Kadai Vegetable / Paneer
Sauteed country vegetables / paneer in a semi-dry tomato gravy

Paneer Methi Mattar
Soft paneer, green peas, and fresh fenugreek simmered in a rich, flavourful gravy

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

North Indian à La Carte

Lunch / Dinner

Dry Subzi

Alu Jeera / Capsicum / Gobi
Cumin seeds, tossed with golden fried potatoes / Capsicum / Gobi

Achari Alu
A spicy, tangy potato dish flavored with pickling spices and mustard oil

Bindi Do Pyaza
Okra and double the onions, stir-fried with a selection of spices for a delightfully tangy delight

ATITHYAA SPECIAL

Alu Chutneywala
Potatoes tossed in a zesty homemade chutney for a tangy twist

Dals

Dal Makhani
Black lentils, slow-cooked overnight in a rich buttery sauce, seasoned with traditional Indian spices for a velvety, hearty dish

Dal Jeera Tadka / Lasooni
Aromatic cumin seeds sizzled in ghee elevate this simple, comforting yellow dal

North Indian à La Carte

Lunch / Dinner

Raitha

Cucumber Raitha
A classic, creamy yogurt condiment to complement to any meal

Boondi Raitha
A yogurt-based dish with crispy gram flour pearls, spices, and herbs, offering a crunchy, cooling taste

Burrani ki Raitha
A flavorful yogurt-based dish infused with garlic, roasted cumin, red chili, and coriander, offering a tangy, spicy taste

Mix Vegetable Raitha
A cool, creamy yogurt blend loaded with fresh garden vegetables—light, refreshing, and the perfect balance to bold Indian flavours.

Salad

Green Salad
A crisp, refreshing mix of fresh greens and seasonal vegetables—light, clean, and perfectly refreshing.

North Indian à La Carte

Lunch / Dinner

Rice / Biriyanis

Gatte ke Pulao (ATITHYAA SPECIAL)
A spicy and flavorful one-pot rice dish from Rajasthan, infused with steamed and spiced gram flour dumplings and aromatic spices.

Kashmiri Pulao (ATITHYAA SPECIAL)
Fragrant basmati rice, delicately infused with dried fruits, goodness of nuts and comforting saffron flavour.

Kathal ki Biryani (in Matka)
Slow-cooked in a traditional earthen sealed pot, this spiced jackfruit biryani is unveiled at your table for an aromatic reveal.

Kolkata Dum Aloo Biryani
Flavor-packed mini potatoes cooked in dum style with rice, infused with traditional Bengali spices

Ghee Rice
Luxuriously aromatic rice cooked in clarified butter, perfect for complementing any rich gravy

Jeera Rice
Fragrant basmati rice speckled with toasted cumin seeds, offering a subtle, earthy flavor

Peas Pulao
Light and fluffy rice tossed with sweet green peas and seasoned with a hint of spices.

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

North Indian à La Carte

Lunch / Dinner

Rice / Biriyanis

Veg Pulao
A vibrant mix of garden vegetables and rice, subtly spiced to enhance the natural flavor

Curd Rice
Creamy yogurt rice mixed with mustard seeds, curry leaves, and green chilies, offering a cooling finish to any meal

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

North Indian à La Carte

Lunch / Dinner

Desserts

Chef's Day Special
A surprise creation from our chef, showcasing a unique blend of seasonal flavors

Annavaram Gudi Prasadam
A revered offering made with broken wheat, jaggery, ghee, and cardamom. This delicious, aromatic dish symbolizes divine blessings and is distributed to devotees as sacred prasadam

Hyagreeva
A sweet dish from Karnataka made with chana dal, jaggery, coconut, ghee, and cardamom, offering a rich taste.

Kovil Chakra Pongal
A divine offering of sweet pongal, made with jaggery, ghee, and rice, typically served in temples

Gajjarela
A delightful carrot-based dessert, slow-cooked to a sweet, creamy perfection with a touch of cardamom and nuts

Raseela Jamun
Soft, spongy balls of milky dough, fried and soaked in a sweet, aromatic syrup, making each bite a juicy delight.

Peni with Badam Milk
Crisp, delicate peni soaked in warm, fragrant badam milk—a rich, comforting traditional dessert.

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

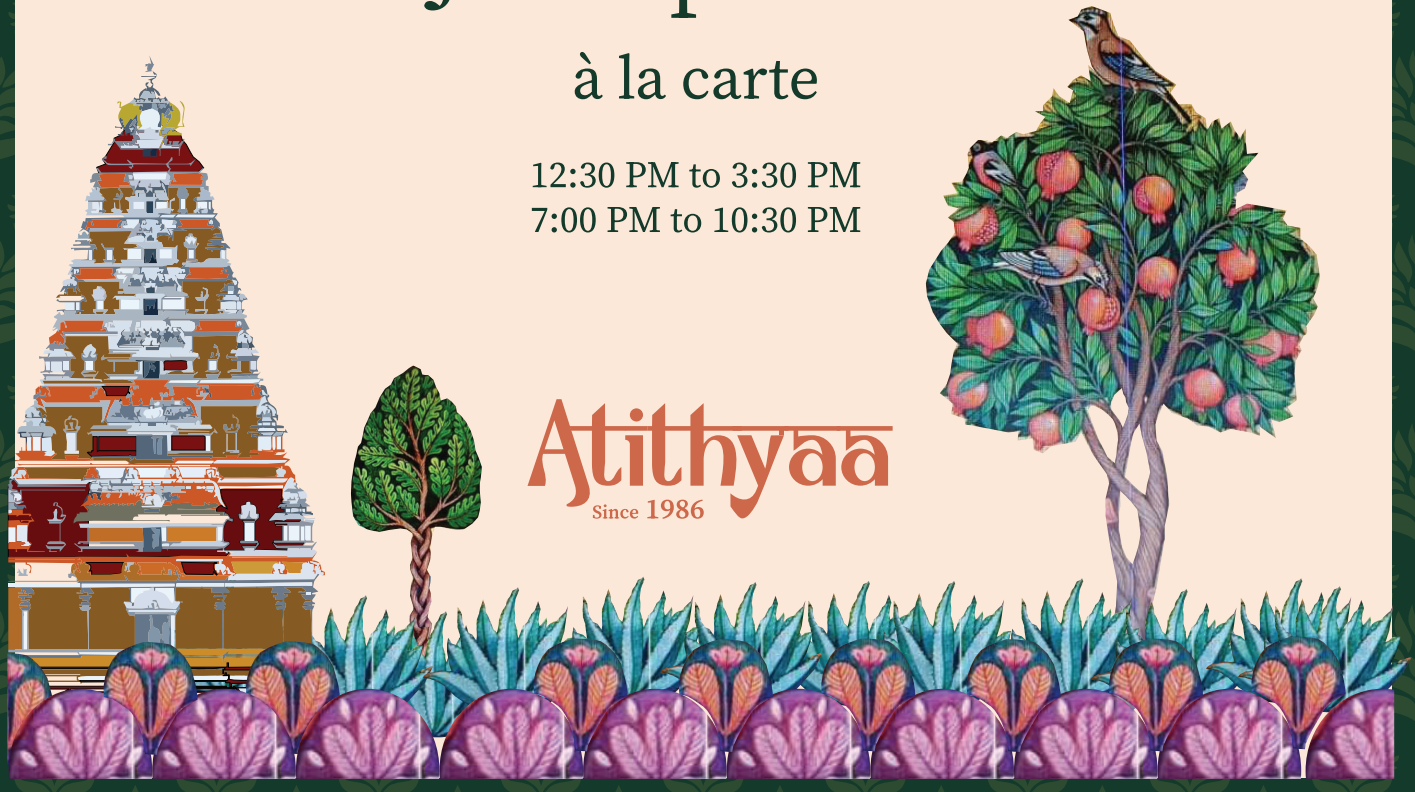
Prathama
Private Dining

Dwitiya
Private Dining

Jain Specials

à la carte

12:30 PM to 3:30 PM
7:00 PM to 10:30 PM



Atithyaa
Since 1986

Jain à la carte Lunch / Dinner

Soup

Pumpkin Soup
Homestyle, subtle creamy lentil & pumpkin soup

Cream of Tomato
Rich, tangy soup, perfectly simmered with fresh Indian herbs

Broccoli Almond Soup
Creamy, nutty soup with fresh broccoli and crushed almonds

Starters

Tulsi Paneer Tikka
Grilled cubes of paneer marinated in tulsi (basil) paste

Chur Chur Papdi Paneer
Nut-filled paneer chunks, crumb fried

Babycorn Kempu Fry
Crunchy baby corn in a fiery red masala

Dill Mattar Ki Shammi
A nutritious, aromatic patty made with green peas, dill leaves, lentils, and spices

Veg Platter (Served with 2 Dips)
Tulsi Paneer Tikka, Dill Mattar Shammi, Babycorn Kempu Fry + 2 Dips

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

Jain à la carte
Lunch / Dinner

Indian Breads

Plain Naan
Enjoy the classic soft naan, perfect for any curry

Butter Naan
Savor the rich, buttery layers of our butter naan, an irresistible accompaniment to any curry

Tandoori Roti
Experience the rustic taste of tandoori roti, made from whole wheat and cooked in a clay oven

Butter Roti
Relish the extra richness of butter roti, brushed with butter for a soft, luxurious texture

Plain Kulcha
Soft and fluffy, a mild and versatile bread that pairs wonderfully with any curry

Butter Kulcha
Delight in the melt-in-your-mouth butter kulcha, lightly brushed with butter for a soft, tender finish

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

Jain à la carte Lunch / Dinner

Gravies & Dry Subzi

Paneer Lavang Lathika (ATITHYAA SPECIAL)
Rich, clove and nut infused paneer curry

Shimla Mirch Paneer
Paneer & Bell Peppers cooked in aromatic tomato sauce

Paneer Methi Matar
Vibrant paneer, methi, spice medley in a cashew gravy

Phaldari Kofta Curry (ATITHYAA SPECIAL)
Fruity veggie balls in a creamy spiced cashew gravy

Bhindi Tomato
Okra cooked with tomatoes and spices

Dals

Dal Pancharatan
A flavourful five lentils dish, slow cooked with spices, ghee and tomato

Dal Jeera Tadka (ATITHYAA SPECIAL)
Aromatic cumin seeds sizzled in ghee elevate this simple, comforting yellow dal

Dal Makhani
Black lentils, slow-cooked overnight in a rich buttery sauce, seasoned with traditional Indian spices for a velvety, hearty dish

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes

Jain à la carte

Lunch / Dinner

Raitha

Cucumber Raitha
A classic, creamy yogurt condiment to complement to any meal

Boondi Raitha
A yogurt-based dish with crispy gram flour pearls, spices, and herbs, offering a crunchy, cooling taste

Rice / Biryanis

Jeera Rice
Fragrant cumin seeds elevate this simple, aromatic rice

Peas Pulao
Green peas blend with basmati in this light, flavorful rice

Makai Pulao
Golden corn kernels add a sweet crunch to spiced rice

Paneer Pulao
Tender paneer chunks enrich this delicately spiced rice

Kashmiri Pulao
A celebration of fruits & nuts in saffron-infused rice

*Please allow for 15 to 20 mins of preparation time after placing your order

*Prices exclusive of taxes



Dodda Basava, Basavanagudi

Spirit of Basavanagudi

www.atithyaa.com