



WORLD

NAMMA VEEDU VASANTA BHAVAN

GLOBAL VEG CUISINE





WELCOME TO VB WORLD

Namma Veedu Vasanta Bhavan is a popular South Indian restaurant chain founded by **Shri. A. Muthukrishnan Reddy** in the year 1974. The restaurant chain started in Chennai, India, has now expanded to various cities across the country and even internationally by his family for three generations.

VB WORLD, the new avatar of Namma Veedu Vasanta Bhavan, offers a unique culinary experience with the combination of international and pan-asian cuisines.

With 50 years of experience in the field, the restaurant offers a variety of global cuisines, like Korean, Japanese, Chinese, Burmese, Thai, Italian, Mexican for the people of Namma Chennai.

VB WORLD's commitment to authenticity and legacy is evident in its preservation of the flavors and techniques that have made the **NAMMA VEEDU VASANTA BHAVAN (VB WORLD)**, a household name for current generations of people.



Batti Paneer Tikka



Cheppankizhangu Roast



Saffron Cashew Pulao



Vb Special Paneer Masala



Beetroot & Peanut Tikki



NORTH INDIAN

TANDOOR & KEBABS

These Are Spiced, Grilled Vegetables With A Rich, Smoky Flavor

Batthi Paneer Tikka **395**

Grilled Paneer with Podi, Butter & Curry Leaves

Malai Broccoli **395**

Cream-coated, Tandoor-roasted, Garnished & Toasted Almond Flakes

Trio Paneer Tikka **395**

Achari, Hariyali & Malai paneer grilled to perfection

Saffron Mushroom Galouti **395**

Spiced Mushroom Kebabs on Saffron Discs

Beetroot & Peanut Tikki **395**

Crispy Beetroot Patties with Crunchy Peanuts

Mushroom Stuffed Tikka **395**

Cheese-stuffed Mushrooms, Tandoor-roasted to Smoky Perfection

Seekh Kebab **405**

Spiced Minced Kebabs Skewered & Grilled for a Smoky, Juicy Bite

Soya Badami Tikka **395**

Almond-marinated Soya, Tandoor-grilled for a Nutty, Flavorful Bite

Soya Cheese Tikka **395**

Cheese-coated Soya, Tandoor-grilled for a Creamy, Smoky Flavor

Soya Chatpata Tikka **395**

Tangy, Spiced Soya Tikkas with a Zesty Tandoor Kick

Corn Cheese Kebab **395**

Tawa-grilled Corn Kebabs Stuffed with Cheese and a Hint of Elaichi

Karuveppilai Era Tikka **395**

Veg Prawns Roasted with Curry Leaves and Coated in Creamy Cashew Paste

 **Please allow 20 extra minutes for Jain preparation.*



Batthi Paneer Tikka



Kathal Biryani

NORTH INDIAN

DUM BIRYANIS

A Fragrant, Layered Rice Dish With Spiced Vegetables, Slow-Cooked to Perfection

Saffron Cashew Pulao 355

Saffron-infused Rice Topped with Crunchy Cashews

Hyderabadi Veg Biryani 385

Dum-cooked Rice with Spiced Veggies and Paneer

Kathal Biryani 395

Dum-cooked Biryani with Spiced Raw Jackfruit

Paneer Makhani Biryani 395

Dum Biryani with Creamy Paneer in Rich Makhani Sauce

Mushroom Varuval Biryani 395

Dum Biryani with Spicy Sautéed Mushrooms

Veg Pulao 315

Fragrant Rice with Mixed Veggies and Aromatic Spices

Jeera Rice 255

Basmati Rice Tempered with Cumin Seeds

Kashmiri Pulao 315

Aromatic Rice Dish with Nuts, Fruits, & Spices

MAIN COURSE

Features A Variety Of Spiced, Flavorful Dishes Like Curries, Dals, And Tandoori Vegetables

Yellow Tadka Dal Fry 345

Slow-cooked Dal Tempered with a Flavorful Desi Tadka

Kashmiri Dum Aloo 345

Baby Potatoes Slow-cooked in a Rich, Spiced Kashmiri Tomato Gravy

Kokum Baigan Bartha 345

Smoky Eggplant Mash with Tangy Kokum and Southern Spices

Diwani Handi

A Medley of Seasonal Vegetables Cooked in a Rich Palak Base, Spiced Creamy Gravy with Herbs and Mild Heat

🍲 365

Smoked Dal Makhani

Slow-cooked Black Lentils Enriched with Cream, Butter, & a Hint of Charcoal Smoke

🍲 395

Mushroom Do Pyaza

Button Mushrooms Tossed with Double Onions, Finished in a Spiced, Earthy Masala

395

Mushroom Masala

Mushrooms Simmered in a Rich, Creamy Cashew-Coconut Gravy with Spices

🍲 395

Paneer Khurchan

Crisp-Edged Paneer Strips Slow-Cooked with Onions, Capsicum, and Rustic Spiced Tomato Gravy

🍲 395

Paneer Makhani

Soft Paneer Cubes in a Buttery Tomato Cream Gravy, Mildly Spiced and Finished with Fresh Cream

🍲 395

Palak Paneer

Cottage Cheese Cubes Simmered in a Creamy Spinach Gravy with Mild Spices & Garlic

🍲 395

Dal Bukhara

Slow-Cooked Whole Black Lentils in a Buttery Tomato Gravy, Simmered for Deep, Smoky Flavor

🍲 395

VB Special Masala Paneer

Paneer Tossed in a Bold, Spiced Onion-Tomato Masala with Chef's Special Blend of Spices

🍲 395

Shahi Malai Kofta

Soft Cottage Cheese Dumplings in a Royal, Creamy Cashew & Saffron Gravy with Subtle Spices

🍲 395

Veg Jalfrezi

Stir-Fried Mixed Veggies in a Tangy Spiced Tomato-Pepper Sauce with a Hint of Heat

🍲 395

Pindi Chana

Spiced Punjabi Chickpeas in a Dry, Rustic Masala with Bold, Earthy Flavors

🍲 395

Aloo Jeera

Potato Cubes Tossed with Cumin Seeds & Mild Spices for a Comforting Flavor

🍲 345

Dal Jaipuri

A Royal Blend of Mixed Lentils Tempered with Ghee, Spices, and a Touch of Cream — Inspired by Rajasthani Flavors

🍲 395



🍲 *Please allow 20 extra minutes for Jain preparation.

BREADS

Includes Soft Naan, Whole Wheat Roti, Flaky Stuffed Paratha, Deep-Fried Puri, And Fluffy Bhatura, Each Perfect For Pairing

Tandoori Roti - Plain/ Butter  **95/105**
Clay Oven-roasted Wheat Flatbread

Naan  **105/115**
*Plain/ Garlic/ Chilly/ Coriander
Soft, Leavened Flatbread Cooked in a Clay Oven*

Amritsari Kulcha **115**
Stuffed, Tandoor-baked Flatbread

Lachha Paratha - Plain/ Mirch/ Pudina  **115**
Flaky, Multi-layered Wheat Flatbread

Missi Roti  **115**
Spiced Gram Flour Flatbread, Tandoor-cooked

Kashmiri Naan   **145**
*Sweet Naan Stuffed with Dry
Fruits and Nuts, Tandoor-baked*

Bread Basket *(4 Varieties)*  **435**
*Assorted Collection of Breads like Amritsari
Kulcha, Butter Roti, Butter Naan, Garlic Naan*



Amritsari Kulcha

INDIAN CHAAT

CHAATS

Tangy, Spicy Street Snacks Bursting with Flavors & Textures

Pani Puri 95

Crisp Puris Filled with Spiced Water, Tangy Chutneys, and Mashed Potatoes

Sweet Potato Vada Pav 145

Tangy Sweet Potato Patty Tucked in Pav with Flavorful Chutneys

Smoked Aloo Tikki 145

Ghee-cooked Tikki Topped with Dahi and Injipuli Chutney

Pav Bhaji 145

Spiced Vegetable Mash Served with Butter-toasted Pav

Raj Kachori 145

Giant Crispy Shell filled with Spiced Fillings, Chutneys, Curd, and Crunchy Toppings

Sago Bhel 145

A Crunchy Twist on Classic Bhel, made with Puffed Sago

Live Palak Patha 165

Crispy Spinach Topped with Curd and Chutneys

Litchi Chat 175

Litchis Stuffed with Nuts, Topped with Dahi and Tangy Chutneys



Smoked Aloo Tikki

A close-up, high-angle shot of a sizzling Kung Pao Paneer dish. The food is served in a bowl made from a large, vibrant purple lotus leaf, which is placed on a dark, rustic wooden platter. The dish itself is a mix of golden-brown paneer cubes, bright red bell peppers, and cashew nuts, all coated in a dark, glossy sauce. Steam is rising from the food, indicating it is hot. The background is a dark, textured wooden surface.

Sizzling Kung Pao Paneer

PAN ASIAN

STARTERS

A Delightful Mix of Flavors and Textures, Offering a Variety of Small Dishes

Honey Chilli Lotus Stem VB 6 **395**

Crisp Lotus Stem Tossed in Sweet and Spicy Honey Chilli Glaze

Torched Schezwan Paneer **395**

Spicy Schezwan Paneer with a Smoky Finish

Korean Popcorn Paneer 6 **395**

Crispy Paneer Bites Tossed in Sweet and Spicy Korean Glaze

Asian Spring Roll VB **395**

Crisp Rolls filled with Spiced Veggies, Served with a Tangy Dip

Salt & Pepper Corn Kernel 6 **395**

Crispy Corn Tossed with Salt, Crushed Pepper, and Mild Spices

Hoisin Crispy Mushroom **395**

Crunchy Mushrooms Glazed in Sweet and Tangy Hoisin Sauce

Crispy Veg Tempura 6 **375**

Lightly Battered Mixed Vegetables, Deep-fried until Golden

Crispy Cotton Tofu 6 NEW **395**

Silken Tofu, Lightly Battered and Fried Crisp, Tossed in Flavorful Asian Style

Baby Corn Delight 6 NEW **375**

Crispy Baby Corn Tossed in a Tangy, Spicy Indo-Chinese Sauce

Crispy Plum Lotus Stem 6 NEW **395**

Crunchy Lotus Stem tossed in Sweet and Tangy Plum Sauce

Dynamite Veg Prawns NEW **395**

Crispy, Fried Veg Shrimp Coated in a Spicy Mayonnaise Dressing

Veg Popcorn NEW **395**

Crispy, Golden-Fried Soya Chunks Tossed in Aromatic Spices for a Perfect Protein-Packed Bite





Tomato Pesto Mozzarella Salad

SOUPS

Warm, comforting bowls with diverse flavors

Burnt Sweet Corn Soup 165

Roasted Sweet Corn Soup with Edamame for a Smoky, Hearty Twist

Coconut & Yellow Pumpkin Soup 195

Creamy Blend of Pumpkin and Coconut with Subtle Spices and a Tropical Touch

Tom Yum Soup 195

Spicy and Tangy Thai Broth with Lemongrass, Herbs, and Mixed Vegetables

Lemon Coriander 165

Light, Tangy Broth Infused with Fresh Lemon and Coriander Flavors

Cream Of Tomato 165

Smooth, Creamy Tomato Soup with a Rich, Tangy Flavor

Mushroom Cappuccino 195

Silky Mushroom Soup with a Frothy Finish, Served like a Cappuccino for a Gourmet Twist

SALADS

Fresh & Crisp Assortments Offering a Variety of Flavors and Textures

Tomato Pesto Mozzarella 255

Fresh Tomatoes, Creamy Mozzarella, and Basil Pesto Drizzle

The Greek 255

Crisp Veggies, Olives, and fFeta Tossed in a Zesty Vinaigrette

Thai Shredded Peanut 255

Shredded Raw Papaya and Mango Tossed with Peanuts and Zesty Thai Dressing

Caesar Salad 255

Crisp Lettuce, Croutons, and Parmesan Tossed in Classic Caesar Dressing

Sprout Salad 255

Protein-rich Sprouts Tossed with Lemon, Herbs, and Mild Spices

*Please allow 20 extra minutes for Jain preparation.



Sizzling Chopsuey

ASIAN MAINS

Diverse dishes like stir-fries, curries, noodles

Manchurian Sizzler 425

Choice of Fried Rice or Chilli Garlic Noodles, Served with Crispy French Fries & Sizzling Manchurian Gravy

Sizzling Kung Pao Paneer 455

Wok-Tossed Paneer in a Spicy Soy-Chilli Glaze with Peppers, Cashews, and a Smoky

Idiyappam Khao Suey 455

South Indian Idiyappam with Burmese Coconut Curry, Topped with Peanuts, Crispy Onions, Garlic & Scallions

Hot Pot Thai Curry 455

Aromatic Thai Red or Green Curry with Tofu and Veggies, Served Hot with Basmati Rice

Hot Garlic Mixed Vegetables 425

Crisp Stir-Fried Veggies Tossed in a Bold, Spicy Garlic Sauce with a Smoky Kick

Schezwan Paneer Stir Fry 445

Wok-Tossed Paneer with Peppers and Onions in a Fiery Schezwan Sauce

NOODLES & RICE

A diverse selection of stir-fried noodles and flavorful rice dishes

Three Pepper Hakka Noodles 375

Stir-Fried Noodles Tossed with Green, Red, and Yellow Peppers in a Savory Indo-Chinese Sauce

Chilly Garlic Noodles 375

Wok-Tossed Noodles Infused with Bold Garlic, Red Chilli, and Crunchy Veggies

Mixed Veg Fried Rice/Noodles 375

Fragrant Stir-Fried Rice with Crunchy Vegetables, Tossed in Light Soy and Garlic

Tom Yum Fried Rice 375

Zesty Thai-Style Fried Rice Infused with Lemongrass, Chilli, and Kaffir Lime, Tossed with Mixed Veggies

Schezwan Corn & Mushroom Fried Rice 375

Fiery Schezwan-Style Fried Rice Tossed with Sweet Corn & Mushrooms

Sizzling Chopsuey 375

Crispy Noodles with Veggies in a Tangy-Sweet Sauce

Manchow Rice 375

Wok-Tossed Rice with Vegetables in a Spicy, Garlicky Manchow Sauce, Packed with Indo-Chinese Flavors

Thallu Vandi Fried Rice 375

Spicy South Indian Street-Style Fried Rice Tossed with Bold Masalas, Veggies, and a Fiery Wok Char

ASIAN DESSERTS

A Selection of Traditional Asian Desserts, Featuring Unique Flavors & Textures, Crafted with Authentic Ingredients

Crispy Panko Fried Banana 275

Golden Banana Fritters with Vanilla Ice Cream and a Honey Drizzle

Tub Tim Grob 315

Chilled Thai Dessert of Water Chestnuts in Sweet Coconut Milk

Pickled Vegetable Maki Sushi



ASIAN APPETIZER

DIM SUM

Made with Vegetable Starch, Served Along with Chilli Sauce, Chilli Oil & Scallion Oil

Chilli Oil Charred Corn & Water Chestnuts 455

Delicate Dim Sums Filled with Smoky Charred Corn and Crunchy Water Chestnuts, Drizzled with House-Made Chilli Oil

Schezwan Spinach Ricotta 455

Soft Dim Sums Stuffed with Creamy Spinach & Ricotta, Spiked with Schezwan Chilli Sauce

Truffle Mushroom & Podi Cream Cheese 455

Mushroom and Cream Cheese Dim Sums Infused with Truffle and South Indian Podi Spice

Orient Mixed Veg 455

Stir-Fried Seasonal Vegetables in a Mildly Spiced Asian-Style Sauce

Dimsum Tasting Sampler 495

A Curated Mix of All Four Dim Sum Varieties — 2 Pieces Each, Perfect for Sharing or Sampling

SUSHI

*All Ingredients are Specially Handpicked from the Best Produce.
Yokoso Sushi Rice : North America*

Smoked Pepper Sauce Sushi 575

Sushi Rolls Topped with Bold Smoked Pepper Sauce

Pickled Vegetable Maki 575

Zesty Rolls Filled with Tangy Pickled Vegetables

Shiitake & Asparagus 575

Umami-Packed Shiitake and Asparagus Rolls

Spicy Tofu & Avocado 575

Creamy Avocado and Spicy Tofu Wrapped for a Fiery Bite

Cream Cheese & Avocado 575

Smooth Cream Cheese Paired with Buttery Avocado

**All varieties of Sushi are Served with Kikkoman Soy Sauce and Wasabi.*



*Chilli Oil Charred Corn & Water
Chestnuts Dim Sum*

*3 Onion & Cheddar
Sourdough Pizza*

CONTINENTAL CUSINE



SOURDOUGH PIZZA

All Pizza Are Made With Home Made Sour Dough Flour

Basil Margarita 425

Classic Tomato Sauce, Melted Mozzarella, and Fresh Basil on a Crisp Crust

Gunpowder Three Cheese 475

A Fiery Blend of Three Cheeses Infused with South Indian Spice on a Crisp Base

Three Onion & Cheddar 475

A Trio of Onions—Spring, Caramelized, and Red—Layered with Sharp Cheddar on a Golden Crust

Paneer Ghee Roast 495

Spicy Ghee Roast Paneer on a Crisp Crust with Melty Cheese and Southern Spice

Pesto Paneer 495

Grilled Paneer, Basil Pesto, and Mozzarella on a Crisp Crust with a Creamy Finish

Mushroom Capsicum Onion 495

A Hearty Trio of Mushrooms, Bell Peppers, and Onions Layered with Cheese on a Golden Crust

Farmhouse 495

Loaded with Onions, Capsicum, Tomatoes, Sweet Corn, and Mushrooms on a Cheesy Crust

Four Seasons Pizza 495

A Vibrant Mix of Artichoke Hearts, Kalamata Olives, Pimentos, and Melty Cheese on a Crisp, Herb-Kissed Crust

Paneer Tikka Makhni Pizza 495

Tandoori Paneer Tikka on a Creamy Makhni Sauce Base, Topped with Mozzarella and Indian Spices

PASTA

Italian Pasta Dishes with Spaghetti, Penne, & Fettuccine, served with marinara, Alfredo, or Pesto sauces, Topped with Cheese & Herbs

Mac N Cheese 415

Elbow Pasta Baked in a Rich, Creamy Cheese Sauce with a Golden Crust

Cherry Tomato Penne Arrabiata 415

Penne Tossed in a Spicy Tomato Sauce with Blistered Cherry Tomatoes and Herbs

* All varieties of Pasta are Served with Garlic Bread.



Cherry Tomato Penne Arrabiata

Penne Alfredo 415

Creamy White Sauce Pasta with Parmesan, Topped with Fresh Parsley

Pesto Spaghetti 415

Spaghetti Coated in Fresh Basil Pesto with Olive Oil, Garlic, and Parmesan

Pink Penne 415

A Creamy Blend of Tomato and Cheese Sauces Tossed with Penne

Aglio Olio Spaghetti 415

Spaghetti Tossed with Garlic, Olive Oil, and Chilli Flakes for a Simple, Bold

Fettuccine Alfredo With Mushroom & Truffle 445

Fettuccine in a Luxurious Alfredo Sauce with Mushrooms and a Drizzle of Truffle Oil

*Skillet Loaded Corn
Nachos*



EUROPEAN CUSINE

APPETIZERS

A Tantalizing Selection Including Bruschetta and Antipasto Platters

Mac & Cheese Bites

  375

Crispy Golden Bites Filled with Creamy Mac & Cheese, Served with a Tangy Dip

Cheesy Fries

 295

Crispy Fries Loaded with Goopy Melted Cheese and a Dash of Seasoning

Skillet Loaded Corn Nachos

295

Crispy Corn Nachos Topped with Melted Cheese, Spicy Beans, Salsa, Sour Cream & Jalapeños

Pull Apart Garlic Bread

345

Soft, Buttery Garlic Bread Baked to Pull-Apart Perfection, Topped with Herbs and Melted Cheese

Schezwan Paneer Sub

395

Spicy Schezwan-Marinated Paneer with Crunchy Veggies in a Toasted Sub Roll, Bursting with Bold Flavor

Mushroom Calzone

 375

Stuffed Pizza Pocket with Sautéed Mushrooms, Cheese, and Herbs — Baked Until Golden

Chilli Cheese Toast

 355

Toasted Bread Topped with Melted Cheese, Green Chillies, and a Hint of Spice

Mezze Board

 375

A Middle Eastern Spread of Hummus, Baba Ganoush, Crispy Falafel, and Warm Pita Bread — Perfect for Sharing

Crispy Paneer Slider

 375

Crunchy Paneer Patty with Slaw and Spicy Mayo in a Soft Mini Bun

Bruschetta

  365

Toasted Baguette with Tomato Basil or Garlic Mushroom Topping



Grilled Veg Cheese Sandwich

 375

Toasty Sandwich with Mixed Veggies and Melted Cheese, Grilled to Perfection

Veg Club Sandwich

  395

Triple-Layered Sandwich with Fresh Veggies, Cheese, and Spiced Mayo, Grilled to a Golden Finish

Bombay Sandwich

 345

Classic Mumbai-Style Layered Sandwich with Spiced Potato, Veggies, Chutney, and Grilled to Perfection



Cocktail Mini Podi Idly

SOUTH INDIAN

HOUSE OF CLASSICS

7 AM TO 11 AM / 4 PM TO 11.45 PM

Groundnut Oil Dosa 135

Crispy South Indian Rice Crêpe

Butter Dosa 205

Golden, Crispy Rice Crêpe Enriched with Butter

Masala Dosa 205

Crispy Rice Crêpe Filled with Potato Masala

Onion Dosa 205

Crispy Rice Crêpe Topped with Finely Chopped Onions

Podi Dosa 205

Crispy Dosai Layered with Spicy Podi

Ghee Masala Dosa 235

Crisp Dosai Filled with Spiced Potato Masala & Ghee

Ghee Roast 235

Golden, Extra-Crispy Dosai Brushed with Ghee

Paper Roast 315

Thin, Crispy Dosai Rolled Large & Topped with Ghee

Mysore Masala Dosa 235

Dosai Spread with Spicy Red Chutney and Filled with Potato Masala

Rava Dosa 165

Crispy Semolina-Based Dosai with Pepper and Cumin

Onion Rava Dosa 205

Crispy Rava Dosai Topped with Finely Chopped Onions

Gingely Oil Dosa 145

Classic Dosai Cooked with Aromatic Gingelly Oil

*All varieties of Dosa are made with Groundnut Oil | Served with Sambar and a Trio of Chutneys.

Uthappam 135

Thick, Soft Rice Pancake with a Crispy Edge

Podi Uthappam 205

Thick Savory Rice Pancake Sprinkled with Spicy Podi

Onion Uthappam 205

Fluffy Uthappam Topped Generously with Onions

Poori 155

Fluffy, Deep-Fried Whole Wheat Breads Served with Spiced Potato Masala

Ghee Pongal 145

A Comforting South Indian Dish of Moong Dal and Rice, Tempered with Ghee, Pepper, and Cashews

Sambar Vadai 85

Crispy Lentil Vadais Soaked in Hot, Flavorful Sambar and Topped with Fresh Coriander and Onions

Curd Vadai 85

Soft Lentil Vadas in Spiced Curd, Garnished with Coriander

Parotta 145

Flaky South Indian Parotta Served with Veg Kurma & Raita

Chapathi 145

Soft Whole Wheat Flatbreads Served with Veg Kurma

Idiyappam Sodhi 185

Delicate Steamed String Hoppers Served with Mild and Aromatic Coconut Milk Stew

Idiyappam with Paya 125

Soft String Hoppers Paired with Rich, Spiced Paya Gravy

Idiyappam with Veg Stew /Coco Milk 125

Soft String Hoppers Paired with Rich, Spiced Paya Gravy



Pistachio Podi Idly

IDLY

7 AM TO 11 AM / 4 PM TO 11.45 PM

Plain Idly 85

Soft Steamed Rice Cakes, Light and Fluffy

Mini Ghee idly 185

Button-Sized Idlis Soaked in Ghee, Topped with Hot Sambar for a Melt-in-Mouth Bite

Podi Idly 185

Soft Idlis Tossed in Spicy Podi and Aromatic Gingelly Oil for a Traditional, Flavorful Kick

Sambar Idly 145

Soft Idlis Soaked in Hot, Flavorful Sambar and Topped with Fresh Coriander

Sodhi Idly 185

Soft Steamed Idlis Served with Warm, Mildly Spiced Coconut Milk Stew — a Regional Comfort Classic

Cocktail Mini Podi Idly 195

Bite-Sized Idlis Tossed in Spicy Podi and Fragrant Ghee — Perfect for Snacking or Sharing

Pistachio Podi Idly 345

Soft Idlis Tossed with Flavoured Podi & Crunchy Pistachio Blend

SOUTH INDIAN

WORLD OF DOSAS

4:00 Pm Onwards

Coriander Masala Dosa VB 225

Crisp Dosa Filled with Zesty Coriander-Flavored Potato Masala

Podi & Cheddar Dosa VB 225

Crispy Dosa Layered with Spicy Podi & Melted Cheddar Cheese

Garlic Butter Dosa VB 225

Crisp Dosa Slathered with Garlic Butter for a Rich, Aromatic Bite

Paneer Bhurji Dosa VB 225

Crisp Dosa Filled with Spicy Scrambled Paneer Masala

Pepper Mushroom Dosa VB 225

Crisp Dosa Loaded with Spicy Pepper-Seasoned Mushroom Filling

Ghee Gundur Kara Dosa NEW 225

Spicy Gundur-Style Chutney Spread on Dosa, Finished with a Drizzle of Ghee

Ghee Cashew Rava Dosa NEW 245

Crispy Rava Dosa Topped with Golden Cashews and a Touch of Ghee

SOUTH INDIAN STARTERS

7 Am To 11 Am / 4 Pm To 11.45 Pm

Cheppankizhangu Roast VB 325

Crispy Roasted Colocasia with Bold South Indian Spices

Wild Mushroom 66 345

Fiery South Indian-Style Mushrooms, Crisp-Fried with Bold Spices

Paneer Kolivada 375

Crispy-Fried Paneer Tossed in a Spicy, Tangy Kolivada Marinade



Vegjaram Tawa Fry

Vegjaram Tawa Fry

Golden-fried soya fillet with tangy, spiced flavours

NEW VB 375

Veg Era Thokku

Veg Prawns Cooked in a Spicy Onion-Tomato Masala with South Indian Flavors and a Touch of Tang

NEW 375

Veg Chukka

Spicy, Dry-Fried Mixed Vegetables with Bold South Indian Flavors

NEW 345

Corn Stuffed Paniyaram

Crispy Paniyarams Filled with a Spiced, Savory Corn Stuffing

VB 275

Japan Milagai Bhajji

Long Green Chillis Dipped in Spiced Batter and Deep-Fried Till Crisp

VB 305

*All varieties of Dosa are made with Groundnut Oil | Served with Sambar and a Trio of Chutneys.

EVENING SPECIALS

4:00 PM ONWARDS

Onion Bhajji 95

3 pcs, Crispy, Deep-fried Onion Fritters Spiced to Perfection

Plantain Bhajji 95

3 pcs, Golden-fried Raw Banana Fritters with a Crisp, Spiced Coating

Potato Bhajji 95

3 pcs, Thin Potato Slices Dipped in Spiced Batter & Deep-fried till Crispy

Bonda 95

3 pcs, Crispy Golden Fritters with a Soft, Spiced Filling

Paniyaram 125

6 pcs (Sweet / Spicy), Crispy, Soft South Indian Rice Dumplings

Pathiri with Veg Paya 175

Soft, Fluffy Pathiri Served with Flavorful Veg Paya for a Traditional Treat

Chola Poori 215

Fluffy Poori served with Spicy, Tangy Chickpea Curry

Chinna Vengayam Podi Uthappam 215

Thick Dosa Topped with Shallots and Spicy Podi, Grilled to Perfection

Ghee Podi Thattu Idly 175

Soft Idlies Topped with Spicy Podi and Drizzled with Ghee

Idly with Veg Paya 205

2 pcs, Soft Idlies served with Flavorful, Spicy Veg Paya Curry

Chilly Paratha 205

Torn Parotta Tossed in Spicy Chilli Sauce with Veggies

Kothu Idiyappam 215

Shredded Idiyappam Stir-fried with Veggies, Spices, and Aromatic Masalas

Kari Dosai 245

Thick, Soft Dosa Layered with Spicy Veg Kari and Aromatic Spices

Pottalam Parotta 245

Stuffed Parotta Parcel Filled with Spiced Curry and Mixed Veggies, Wrapped and Grilled



Idly with Veg Paya



Japan Milagai Bhajji

4:00 PM ONWARDS

Dhool Sukka Parotta (DSP) 285

Spicy, Shredded Parotta with Sukka Masala

Kongu Vellai Biryani 315

Spiced, Flavorful Biryani from Kongu Region

Open Coin Parotta with Chukka 315

Flaky Mini Parottas Topped with Spicy, Flavorful Chukka Masala



Corn Stuffed Paniyaram



Dhool Sukka Parotta (DSP)

*All varieties of Dosa are Served with Sambar and a Trio of Chutneys.



TRADITIONAL SOUTH INDIAN MEALS

MEALS

11:30AM-3:30PM

VB World Gold Meal

VB 425

Sweet, Soup, 1pc Starter, Mini Vada, Tandoori Roti, Curry of the Day, Rice, Sambar, Rasam, Special Kulambu, Kootu, Poriyal, Varuval, Variety Rice, Curd, Pickle, Applam, Paruppu Podi, Ghee, Special Sweet, and Ice Cream

VB World Unlimited Meal

VB 285

Sweet, Chapati, Curry of the Day, Rice, Sambar, Rasam, Special Kulambu, Poriyal, Kootu, Mini Vada, Varuval, Curd, Applam, Pickle, Paruppu Podi, and Ghee

Quick Lunch

225

Sweet, Sambar Rice, Variety Rice, Curd Rice, Poriyal, Kurma, Raittha, Chapati, Applam, Pickle

VB Spl Ghee Rice Combo

NEW 405

Ghee Rice, Dalcha with Veg Chukka

Veg Kola Urundai

205

4 Pcs, Deep-Fried Spiced Vegetable Balls with Crispy Crust and Soft Center

Veg Chukka

NEW 345

Spicy Dry Curry Made With Soya Chunks, Roasted Spices, & South Indian Masala

Veg Era Thokku

NEW 375

Veg Prawns Cooked in a Spicy Onion-Tomato Masala with South Indian Flavors and a Touch of Tang

Variety Rice of The Day

125

Ask for Day's Special

Sambar Rice

125

Comforting South Indian Rice Mixed with Hearty Lentils and Spiced Sambar

Curd Rice

125

Creamy Yogurt Rice Tempered with Mustard, Chillis, and Curry Leaves

Veg Omelette

75

1 pc, Fluffy Gram Flour Pancake with Mixed Veggies and Aromatic Spices



Veg Chukkha

JUICES & MORE

FRESH PUNCHES

Juices Are Available As Per Seasonal

Orange	175
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Refreshing Citrus Drinks Packed With Tangy

Watermelon	125
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Hydrating & Bursting With Sweet Watermelon

Fresh Lime Soda	125
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A Classic drink, Made With Lime & Soda

RE - FRESHNERS

Juices Are Available As Per Seasonal

Ice Tea	195
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Lemon/ Peach

Mojito	195
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Strawberry / Mint / Lemon / Bluemint

Butter Milk	95
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Milk Plain / Masala

Lassi	155
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Sweet / Salt

HOT BEVERAGES

Warmth in Every Sip

Badam Milk	95
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Rich And Creamy Milk Drink Flavored With Almonds

Vb World Filter Coffee	57
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Strong & Aromatic South Indian Filter Coffee Made With Rich Buffalo Milk

Masala Chai	57
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A Fragrant & Spiced Indian Tea Blend



VB World Filter Coffee

Orange Fresh Punch



Fresh Lime Soda



Watermelon Fresh Punch





6:30 AM - 12:00 AM

VB World - Saligramam | Velachery | Anna Nagar

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WATER BOTTLE

As Per Your Request

We Serve Drinking Water