

Our grandmother's recipe
with a twist





Every Recipe Has A Story.



In Virudhunagar, Meenamma spent countless afternoons beside her grandmother's kitchen.


Between spice boxes, stone grinders and brass coffee filters, she learned that good food was never about speed.

It was about care.

Some recipes were written down.

Most were simply remembered, cooked again and again until they became part of the family.

Those memories still live in every dish we serve today.



From Her Kitchen To Your Table.



The recipes may have travelled from
Virudhunagar to Mumbai.
The values never changed.

We still make our signature sambar
and chutneys fresh every time.

We still roast our spices slowly.

We still believe food tastes better
when it is made with care and patience.

What arrives at your table today
is more than a meal.
It is a little piece of Meenamma's home...

with a twist.

With love,

Meenamma

A little note from our kitchen: GST will be added as applicable



If it's your first visit...

Grandma's Classics



Ghee Podi Mini Idli ₹ 220
Our best-selling mini idlis tossed in ghee and Meenamma's signature podi.

Kara Kuzhi Paniyaram ₹ 240
Golden paniyarams with a crisp crust and soft centre, served the traditional way with chutneys and podi.

Idiyappam Duo ₹ 330
Three delicate nests of hand-pressed rice noodles served with coconut milk and vegetable kurma.

Virudhunagar Podi Onion Dosa ₹ 210
Paper-thin dosa layered with onions, chilli and our signature Virudhunagar podi.


Start Here.

Meenamma's Twists



 **Sizzling Peri Peri Cocktail Idlis** ₹300

Cocktail idlis tossed on a smoking hot sizzler with peri peri spices, peppers and onions.

 **Triple Cheese Lava Dosa** ₹360

Our signature twist. Crisp dosa wrapped around a molten blend of cheeses that flows with every bite.

Morning Comforts

Simple, soulful beginnings to your day, the way Meenamma made them every morning.



- 🍃 Steamed Idli ₹120
- 🍃 Crispy Medu Vada ₹130
- 🍃 Idli Vada Combo ₹180

Add
Chennai Sambar Dip
+ ₹40

Dosas of South India



Crisp, golden and made with time-honoured recipes from our hometown to your table.



- 🌿 Sada Dosa ₹150
- 🌿 Benne Dosa ₹220
- 🌿 Mysore Dosa ₹190
- 🌿 Rawa Dosa ₹220

Add
Potato Masala
+ ₹40

Nutritious Kitchen

Wholesome choices,
crafted with goodness.
Made with ragi, jowar
or multi-millets for a
lighter, healthier you.



Superfood Dosa ₹220

Superfood Idli ₹190

Add
Chennai Sambar Dip
+ ₹40

Add
Potato Masala
+ ₹40

Tamil Meals

Inspired by the kitchens of Virudhunagar.

🌿 Saapadu

A comforting Tamil meal with rice, sambar, rasam and traditional accompaniments.

- 🌿 Rice
- 🌿 Sambar
- 🌿 Rasam
- 🌿 Kootu
- 🌿 Poriyal
- 🌿 Papad
- 🌿 Pickle

₹260



🌿 Virundhu

A grand Tamil feast with additional ghee rice, curd and a sweet ending.

- 🌿 Rice
- 🌿 Sambar
- 🌿 Rasam
- 🌿 Kootu
- 🌿 Poriyal
- 🌿 Papad
- 🌿 Pickle
- 🌿 Ghee Rice
- 🌿 Curd
- 🌿 Pineapple Sheera
- 🌿 Ghee

₹360



Coffee Rituals

Madras Filter Coffee



Smoked Filter Coffee



Iced Filter Coffee Latte



-  **Madras Filter Coffee (110 ml)** ₹90
Brewed using select beans and served the traditional South Indian way.
-  **Smoked Filter Coffee (200 ml)** ₹220
Our signature filter coffee finished with a dramatic tableside aromatic-smoke reveal.
-  **Iced Filter Coffee Latte (300 ml)** ₹200
Smooth filter coffee served chilled with milk.
-  **Cardamom Tea from the Hills (110 ml)** ₹70
Fragrant hill-grown tea infused with aromatic cardamom.

Coolers

**Chilled
Tender Coconut Water**






**Meenamma's
Tender Coconut Cooler**



**Panagam
Gond Cooler**



-  **Chilled Tender Coconut Water** ₹120
Naturally hydrating. Served chilled.
-  **Meenamma's Tender Coconut Cooler (300 ml)** ₹240
Fresh tender coconut malai blended with cardamom and palm sweetness.
-  **Panagam Gond Cooler (300 ml)** ₹200
Traditional Jaggery-spiced cooler with dry ginger, cardamom, lemon & a gond katira twist.



Meenamamma's Ways To End A Meal

❁ Desserts, ice creams & sweet comforts. ❁



❁ **Choco Lava Paniyaram** ₹250

Four golden paniyarams filled with molten chocolate,
served with vanilla ice cream and a shower of chocolate.

❦ Desserts, ice creams & sweet comforts. ❦



❦ **Rich
Mysore Pak Ice Cream**
..... ₹120

❦
A creamy tribute to the
beloved South Indian sweet.



❦ **Filter
Coffee Ice Cream**
..... ₹100

❦
Slow-brewed filter coffee
transformed into a rich
frozen treat.



❦ **Pineapple
Kesari**
..... ₹140

❦
Warm pineapple kesari
finished with ghee and cloves –
a sweet reminder of home.

❦
Every Tamil meal deserves a sweet ending.

❦
Thank you for sharing a meal at our table.

With love,

Meenamamma ♥



Meenamma Travels Well.

❖ From our Kitchen To Your Table ❖



Whether it's a family breakfast, an office meeting or a celebration with friends, our kitchen is always ready to travel.



From hot filter coffee to your favourite podi idlis, enjoy Meenamma's recipes wherever you are.



Order Direct

Save More

Skip the middleman.
Enjoy website-only offers.



Catering

50 – 500 Guests

Breakfast meetings,
office events and
celebrations.



Bulk Orders

Freshly Prepared

Delivered on time for
schools, offices and
shoots.



Loyalty Club

Earn Rewards

Collect points and
unlock member-only
treats.

SCAN
ME!



Mumbai's Breakfast Since 2019



While We Prepare Your Meal...

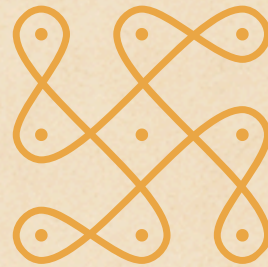
Good food takes time because we believe it deserves our care, our craft and our complete attention.

1. Why does good food take a little longer?

Every dish at IDlish is prepared after you order. Dosas are spread fresh, panyarams are cooked batch by batch and filter coffee is brewed throughout the day.

We could make it faster.

We would rather make it better.



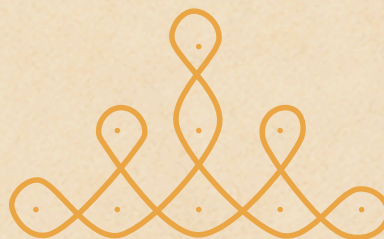
2. Why does South Indian filter coffee taste different?

Filter coffee is brewed slowly through a brass filter, extracting flavour gradually rather than instantly. The result is a richer, smoother cup that generations of South Indians have grown up with.



3. Why do we cook on cast iron?

Cast iron distributes heat evenly, giving dosas their crispness and panyarams their golden finish. Like a treasured family recipe, it only gets better with age.



4. Why do we serve coffee in a dabara and tumbler?

Brass retains warmth beautifully and enhances the flavour of coffee. It turns a simple cup into a ritual worth slowing down for.

5. Why is sambar South India's most underrated superfood?

A traditional sambar combines lentils, vegetables, spices and tamarind in one bowl. Rich in plant protein, fibre and nutrients, it has nourished generations across South India. Many guests consider our Chennai-style sambar the star of the meal — so feel free to ask for a complimentary refill.

6. Why do some dishes have a Meenamma's Twist?

Some recipes are too good to change. Others invite a little imagination. That's how traditional panyarams became Choco Lava Panyarams and classic filter coffee inspired our Smoked Filter Coffee.

Why IDlish Tastes Different



Some recipes are measured in grams.

Ours are measured in memories.

Every podi blend begins with spices sourced from our hometown.

Our sambar follows a recipe passed down through generations.

Our filter coffee is brewed the traditional way.

And every dish carries a little of Meenamma's belief:

Food should nourish the body, comfort the soul and bring people together.

That is why we still prepare our food with patience.

And perhaps that is why it tastes different.

Thank you. We look forward to serving you at our home again.

For suggestions and feedback

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