



Our grandmother's recipes
with a twist



Serving since 2019



Where Time Slows Down

Long before recipes were written on paper, they were etched into memory.

In the sunlit courtyards of Virudhunagar, young Meenamma learnt at her grandmother's side — where spices whispered, mustard seeds crackled, and every meal was made with patience and love.

Those were more than recipes. They were memories, traditions and the warmth of home, passed from one generation to the next.

Some flavours stay with us forever. This is where our story begins.



What Makes IDlish Special

Tradition at heart. A twist in every bite.

Rooted in Tradition

South Indian classics, made for the love of home.

Made for Discovery

Artisanal ice creams, signature drinks and unexpected delights.

Something for Everyone

Wholesome millets, timeless favourites and indulgent treats.

With Love

Meenamma

First time at 1Dish...
Grandma's Classics



Ghee Podi Mini Idli — ₹230

Bite-sized idlis hand-tossed in golden country ghee, finished with tempered curry leaves, and a generous dusting of Meenamma's secret, spice-laden podi—a comforting classic that melts instantly on the tongue.

Kara Kuzhi Paniyaram — ₹250

Golden paniyarams made with finely chopped carrots and beans, featuring a crisp crust and soft centre, served the traditional way with tempered curry leaves, chutneys, and podi.

Idiyappam Duo — ₹340

Delicate, hand-pressed rice noodle nests that catch the steam and melt with sweetness, served with a comforting pairing of rich coconut milk and vegetable kurma.

Virudhunagar Podi Onion Dosa — ₹220

A crisp homage to Virudhunagar—spread with finely sliced shallots, tempered curry leaves, a touch of green chilli, and our signature artisanal podi straight from Grandma's spice box.



Prices exclude GST as applicable

Start Here

Meenamma's Twists



Sizzling Peri Peri Cocktail Idlis — ₹320

Mini idlis getting tossed with spicy peri peri hits, peppers, and onions—absolute sensory overload in the best way possible.

Triple Cheese Lava Dosa — ₹370

Pure cheese pull obsession. A super crisp dosa hiding a molten, overflowing three-cheese flood that literally drips with every single bite.



Everyday Staples — Morning Comforts

Idli Vada Combo (2 pcs Idli + 1 pc Vada) — ₹190

The timeless morning pairing of soft morning warmth and golden crunch.

Crispy Medu Vada / Crunchy Dal Vada (2 pcs) — ₹145

Shatteringly crisp on the outside, tenderly light within.

Steamed Idli (2 pcs) — ₹125

Pillow-soft fermented rice cakes that melt away like morning mist.





Cast-Iron Craft — Dosas of South India

Benne Dosa — ₹240

Rich, butter-roasted heritage folded into a golden embrace.

Rawa Dosa — ₹240

Lacy, honeycomb crispness infused with toasted cumin and pepper.

Mysore Dosa — ₹210

A glowing golden crepe kissed with fiery red garlic-chilli warmth.

Sada Dosa — ₹160

The classic, timeless golden crepe made the unhurried way.

Add Potato Masala — ₹40





Ancient Grains — Nutritious Kitchen

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

Superfood Dosa — ₹240

Earthy grains spun into a light, golden, wholesome crispness.

Superfood Idli — ₹210

Cloud-soft steamed millet pillows carrying generations of quiet nourishment.

Add Potato Masala — ₹40



Full Platter Experience — Tamil Meals

Inspired by the kitchens of Virudhunagar.

Veetu Saapadu — ₹260

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



Virundhu — ₹370

A grand Tamil feast -Saapadu served with ghee rice, butter milk and a sweet ending.



Coffee & Tea Rituals

Cinnamon Smoked Filter Coffee (200 ml) — ₹220

A dramatic smoky wisp elevating the sacred morning ritual.

Iced Coconut Milk Filter Coffee (300 ml) — ₹240

Velvet coconut coolness meeting bold, dark decoction waves.

Iced Filter Coffee Latte (300 ml) — ₹200

The classic southern brew poured over refreshing chill.

Palm Jaggery Filter Coffee (110 ml) — ₹100

Deep, earthy sweetness cradled in rich, slow-brewed filter coffee warmth.

Madras Filter Coffee (110 ml) — ₹90

The timeless, frothy classic that started it all.

Cardamom Tea from the Hills (110 ml) — ₹70

Mist-kissed hill slopes captured in fragrant cardamom steam.





Refreshers & Coolers

Madurai Jigarthanda 2.0 — ₹260

Iconic temple-town richness layered into a modern masterpiece

Meenamma's Tender Coconut Cooler — ₹240

Tender coconut water and milk cooling the tropical heat.

Nellikai - Birdseye Chilli Fizz — ₹180

Tangy gooseberry sparkle dancing with a sharp kick of fiery chilli.

Panagam Gond Cooler — ₹180

Ancient temple tonic revived with citrus and cooling natural resins.

Rose Milk — ₹160

Nostalgia poured in blush-pink sweetness

Nannari Sherbet — ₹140

The OG earthy root cooler with a zesty twist

Lassi (Sweet / Salted) — ₹180

Chilled Tender Coconut Water — ₹130

Masala Butter Milk — ₹120

Iced Lemon Soda — ₹120



Meenamma's Ways



Heritage Sweets & Indulgences

Choco Lava Paniyaram — ₹270

Crisp golden spheres yielding to a warm, flowing river of rich dark chocolate.

Elaneer Payasam (Seasonal) — ₹220

Silky tender coconut milk whispering notes of cardamom and sweet cream.

Ghee Drizzled Mysorepak (3 pcs) — ₹140

Melt-in-the-mouth gram flour fudge glistening under pure country ghee.

Pineapple Kesari — ₹150

Fragrant golden semolina warmed with pineapple, ghee, and comforting cloves.



to end a Meal



Artisanal South Indian Ice Creams

Semiya Payasam Ice Cream — ₹130

Nostalgic vermicelli kheer transformed into a rich, creamy frozen indulgence.

Kolakattai Ice Cream — ₹120

Fresh coconut and palm jaggery echoing the quiet warmth of festive modaks.

Filter Coffee Ice Cream — ₹100

Deep, slow-brewed filter coffee captured in a velvety, cold scoop.

Every Tamil meal deserves a sweet ending. Thank you for sharing a meal at our table. With love,

Meenamma



Meenamma travels well

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

*Skip the middleman.
Enjoy website-only
offers at
www.IDlish.shop.*



Catering

*Breakfast meetings,
office events and
family celebrations
across Mumbai.*



Bulk delivery

*Freshly prepared and
delivered on time for
home, schools &
corporate offices.*



Loyalty club

*Collect points on
every order and
unlock member-only
treats.*

While We Prepare Your Meal...

Why does good food take a little longer?

Because every dosa is spread to order, every paniyaram is turned by hand, and every batch of filter coffee is brewed fresh. We could definitely make it faster—we just choose to make it matter.

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.

Why do we cook on cast iron?

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

Why do we serve coffee in a dabara and tumbler?

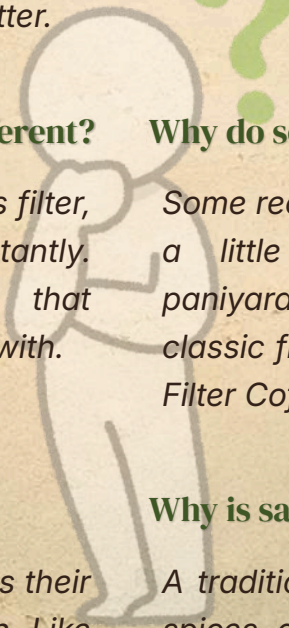
Brass retains warmth beautifully and enhances the flavour of coffee. It turns a simple cup into a ritual worth slowing down for.

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 paniyarams became Choco Lava Paniyarams and classic filter coffee inspired our Cinnamon Smoked Filter Coffee.

Why is sambar 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.***



We live in a world obsessed with speed

A world that measures efficiency in seconds and meals in minutes.

But at IDlish, we choose a different rhythm.

We choose the patient crackle of mustard seeds in hot oil. We choose the slow, amber drip of the brass filter. We choose cast-iron pans that have learned the heat over years, and batter that has rested long enough to rise with light, fermented pride.

When you sit at our table, we ask only one thing of you:

Put down your phone. Breathe in the steam of the sambar. Let time slow down.

Because some things in life are simply too good to rush.

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, and every dish carries a little of Meenamma's belief: to nourish the body, comfort the soul, and bring people together.

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

Meenamma

8655713013

Reservation line

IDlish.shop

Serving since 2019

Sankar Kasirajan

9833381022

Feedback hotline

Nov 2026