



PAPI'S PICKLES

SOUTH INDIAN SUNDAYS BRUNCHES

NAVARATRI GLUTENFREE FESTIVAL MENU

Navaratri means 'nine nights' in Sanskrit and is a South Indian festival celebrating the Goddesses Durga (courage), Lakshmi (wealth) and Saraswathi (knowledge). The festivities manifest via special poojas, exhibiting assorted toys, and eating lots of the foods below. Enjoy.

#GLUTENFREE BREAKFAST - £7.50

Coconut masal dosa: a soft South Indian crepe made from a rice, black lentil + fresh coconut batter, filled with spiced smashed potatoes

or

2 coconut dosas: South Indian crepes made from a rice, black lentil + fresh coconut batter

Accompaniments

Sambar: a spicy lentil + onion sauce

Natural yoghurt

Sundal (a traditional channa dhal salad, garnished with mustard seeds, green chillies, lemon juice + freshly grated coconut)

Organic tomato + roasted onion chutney

A seasonal pickle

#GLUTENFREE BRUNCH - £9.50

Coconut masal dosa: a soft South Indian crepe made from a rice, black lentil + fresh coconut batter, filled with spiced smashed potatoes

or

2 coconut dosas: South Indian crepes made from a rice, black lentil + fresh coconut batter

and

2 idli's: steamed pillows of rice + lentils

Accompaniments

Sambar: a spicy lentil + onion sauce

Natural yoghurt

Sundal (a traditional channa dhal salad, garnished with mustard seeds, green chillies, lemon juice + freshly grated coconut)

Organic tomato + roasted onion chutney

Homemade chilli powder

A shredded cucumber, tomato + coriander salad

A seasonal pickle

Homemade sweet lassi with rose essence: £2

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All our food is made fresh using the best quality ingredients. We're ALSO a social enterprise: our profits are reinvested in providing employment opportunities for South Indian and Sri Lankan women, please come and chat to us to find out more!



SOUTH INDIAN SUNDAYS BRUNCHES

KARTHIKAI DAIRYFREE SUGAR AND SPICE

Karthikai is essentially a festival of lamps and light. It is the oldest and arguably (and there are arguments) the most important festival celebrated by Tamil people in South India. Lamps are lit on the porches, steps and pathways of every house on the evening of the festival, because they ward off evil forces and usher in prosperity and joy. According to legend, Lord Shiva appeared as an endless flame of light before Lord Vishnu and Lord Brahma, who were tasked with trying to find his head and feet. Karthikai has an insatiable sweet tooth and two of its favourite treats are coconut milk appam and mysore pak.

#DAIRYFREE BREAKFAST - £6.50

2 coconut milk appams: sweet and light South Indian pancakes, served with honey made by South London bees, toasted cashew nuts* + organic blueberries

#SUGARANDSPICE BRUNCH - £9.50

Rava dosa: wildly popular in South India, a semolina based crispy crepe, made with onions, green chillies, ginger, cumin + yoghurt
and

2 idli's: steamed pillows of rice + lentils

Accompaniments

Sambar: a spicy lentil + onion sauce

Natural yoghurt

Fresh coconut chutney

Homemade chilli powder

A shredded cucumber, tomato + coriander salad

A seasonal pickle

Mysore pak (a traditional sweet treat made from gram flour, Fairtrade sugar and ghee for Karthikai celebrations)

Homemade sweet lassi with rose essence: £2

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EGG DOSA BRUNCH

VEGETARIAN MENU

Breakfast - £7

Egg dosa: South Indian crepe made from a rice + black lentil batter, filled with a spiced omlette

OR

2 plain dosa: South Indian crepes made from a rice + black lentil batter

Accompaniments: served with sambar: a spicy lentil + onion sauce, fresh coconut chutney + yoghurt

Brunch - £9

Egg dosa: South Indian crepe made from a rice + black lentil batter, filled with a spiced omlette

OR

2 plain dosa: South Indian crepes made from a rice + black lentil batter

Idli: steamed pillows of rice + lentils

Accompaniments: served with sambar: a spicy lentil + onion sauce, fresh coconut chutney, yoghurt, chilli powder in oil and a cucumber, tomato + coriander salad

Drinks

Papi's sweet lassi: £1.50

Coleman coffee, roasted in Camberwell, specialising in high quality Arabica coffees from around the world: £4.50 large cafetiere / £2.50 small cafetiere

A selection of English grown teas or herbal teas, soft drinks and alcoholic drinks are available upon request

Please order food at the bar + look out for our specials!

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SRI LANKAN SHORT EATS

PICKLES

Hot tomato + garlic
Green apple, fig + roasted garlic

Served with appalam: crispy wafers made from urad dhal

SOUTH INDIAN SHORT EATS

- I] Liberally stuffed ladyfingers served with sweet/sour ginger pachadi, a relish side dish
- II] Mini adai, a variant of the traditional South Indian dosa made with three types of lentils, onions, green chillies and fresh coriander, served with aviyal, a seasonal vegetable, coconut and yoghurt stew

SRI LANKAN SHORT EATS

- III] Puttu, a Sri Lankan staple made from steamed cylinders of rice and coconut, served with a locally sourced mackerel, chilli and tamarind curry
- IV] Idiappam, also known as string hoppers, literally means 'broken down' (idi) 'pancake' (appam), served with Sothi, a super traditional coconut and sautéed aubergine curry

DESSERT

- V] Gulab jamun, fresh dough balls soaked in a light sugar syrup flavoured with rosewater and saffron, served with handmade cardamom ice cream and salted caramel popcorn

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PAPI'S PICKLES

PAPI'S PICKLES TIFFIN AND DOSA BAR POP UP @ THE LIDO CAFE

[df] = dairy free

[gf] = glutenfree

[v] = vegetarian

SNACK

Seasonal Papi's Pickles with Sri Lankan flatbread - £3.50

Served with peanut sambar (a traditional peanut and tamarind sauce), coconut milk rice, Bengal gram dhal chutney, and seasonal Papi's Pickles - £12
GF, DF

TIFFIN

The most traditional short eat - Sri Lankan mutton rolls, fried filo pastries with free range lamb, onions, potatoes and fennel seeds. Served with a burnt garlic and mint chutney - £5.50

Masala baby aubergines stuffed with ginger, garlic, sesame seeds, poppy seeds, peanuts, fresh coconut and tamarind. Served in a bed of lemon rice - £5.50

Edible pastry chaat bowls filled with Seeni Sambal, made with onions, tamarind, jaggery, cardamom and chillies. Topped with fresh yoghurt and mint - £4.50

Mysore dosa

Dosa made from a spicy three lentil batter, filled with grated paneer, onions and freshly ground spices. Served with pineapple sambar (a variant of the traditional sambar), coconut milk rice, keerai (spinach, chilli + coconut) chutney and seasonal Papi's Pickles - £12
V, GF

DESSERT

Pondicherry pancakes, made with semolina, flour, sugar syrup and saffron
or

Sakara Pongal, made with rice, moong dhal, milk, jaggery, cashew nuts, green raisins and cardamom

Served with Anjeer (fig + honey) ice cream - £6

DOSA BAR

Masal dosa

Dosa: a South Indian crepe made from a fermented rice and black lentil batter, served with a choice of two fillings: spiced sweet potato and slow-cooked free range chicken filling

or

sautéed fresh cod with onions, tomatoes, ginger, garlic and spices

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