



MYSORE
CAFE

authentic indian cuisine

Level One
Oasis Mall , Juffair

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HIDD

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JUFAIR

 mysorecafebh  mysorecafebh

www.mysorecafebh.com



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authentic indian cuisine

Level One
Oasis Mall , Juffair

*Welcome to Mysore Café
Kingdom of Bahrain*

The name is synonymous with the finest South Indian vegetarian cuisine throughout the world which is popular for its authentic flavors and fresh cooking. 'Mysore' opened its first restaurant in Bahrain under the name Mysore Restaurant in 1980 and is now the most liked Indian vegetarian restaurant in the Kingdom. Since 1980 we have endeavored to bring you the authentic tastes of our famous cuisine with the help of master chefs from our branches in India who use the original heavy stone grinders and other specialist equipment (from India) for our rice, lentils, pulses & other food.

Our continuous commitment to quality combined with a little Mysore magic gives our food the perfect texture and taste that is expected by all our patrons.

We hope you enjoy your meal.



Filter Coffee
Buns Combo
0.900



1



2



3

Traditional Breakfast

Weekends Breakfast

1. Banana Buns
2. Upma Sheera
3. Upma Poha
4. Poori Sambhar
5. Poori Bhaji
6. Poori Channa

0.550
0.700
0.700
0.800
0.800
0.800

7. Idiappam 3Pcs Korma* 0.800
8. Pundi 6 Pc(STEAMED RICE BALLS)* 0.800
9. Mysore Rasam Vada* 0.700
10. Dahi Idly 2Pcs 0.700
11. Neer Dosa (5Pcs) 0.800
12. Home Dosa 2 Pcs. 0.900
13. Breakfast Combo Meal 1.200

(1 Pc. Idly, 1Pc Vada, 1 Pc. Poori, Upma, Sheera,
Mini Dosa with Sambar & Chutney)



7



6



8

* Items available on special order only.

* VAT Charges as applicable

14. IDLI – 3 Pcs

BD 0.700

Gently steamed rice and lentil puffs, served with Sambar and coconut chutney.

15-MEDU VADA 2Pcs

BD 0.700

Delicious golden fried lentil doughnut fluffy in the middle and crispy on the outside.

16 .UPMA

BD 0.600

Warm cream of wheat cooked with nuts, and served with coconut chutney.

17. Tomato Uttappam

BD 1.000

18. Onion Chilly Uttappam

BD 1.200

19. Uttappam Basket (3 types)

BD 1.350

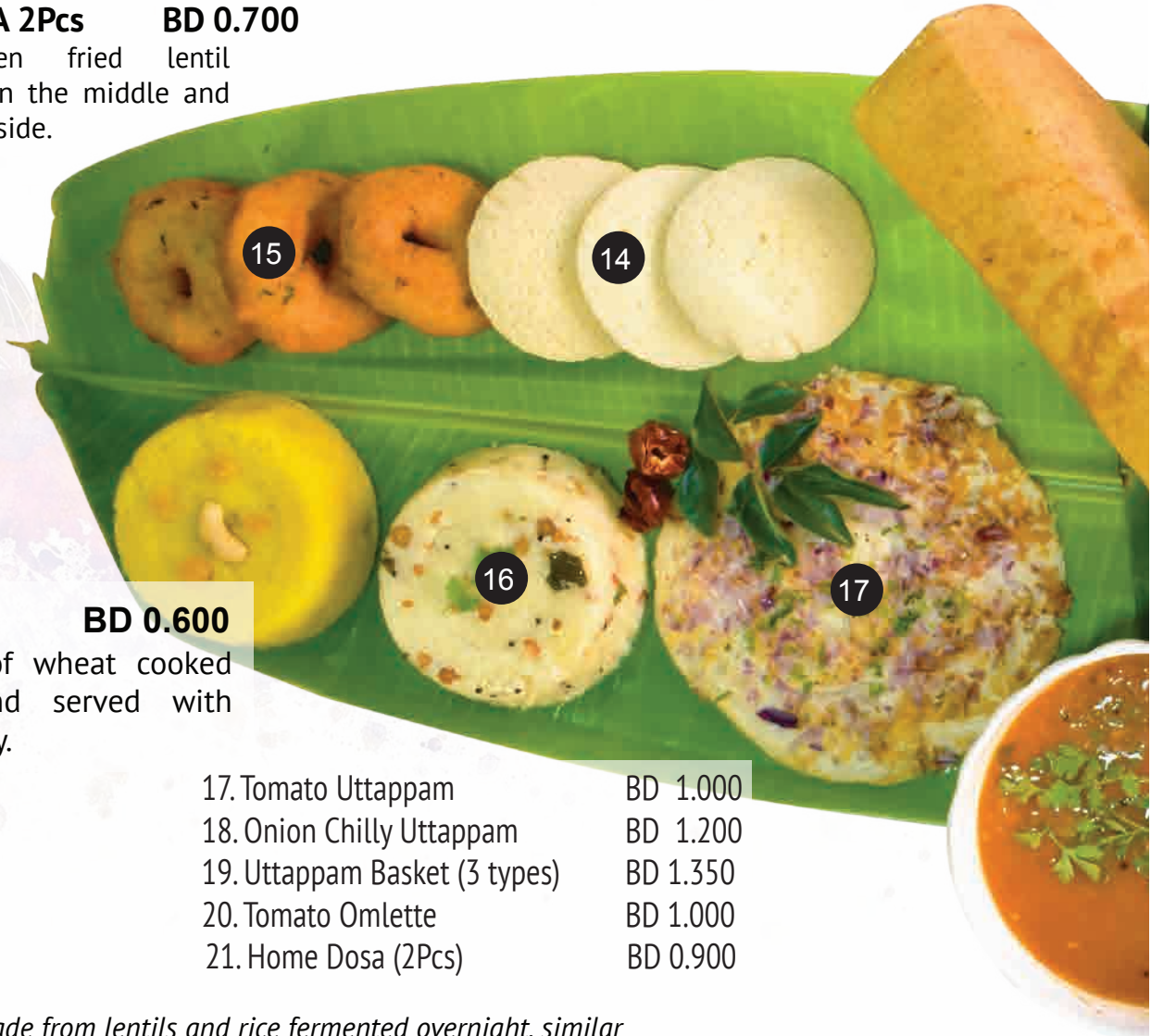
20. Tomato Omlette

BD 1.000

21. Home Dosa (2Pcs)

BD 0.900

Uttappams are made from lentils and rice fermented overnight, similar to the Dosa. They are cooked on both sides and come with a variety of toppings. Uttappams are the South Indian version of a Pizza.



The people of Southern India have developed over the years the fine art of making the Dosa. The Dosa is a crepe made from a batter of soaked lentils and rice, ground together and fermented . All Dosas and Uthappams are accompanied with Sambar (lentil soup) and coconut chutney.



- 22. Sada Dosa BD 0.600
- 23. Masala Dosa BD 1.000
- 24. Chilly Cheese Corn Dosa BD 1.100

- 25. Mysore Masala Dosa BD 1.100
- 26. Rawa Dosa BD 1.100
- 27. Rawa Masala Dosa BD 1.200
- 28. Onion Rawa Dosa BD 1.100
- 29. Onion Rawa Masala BD 1.200
- 30. Chinese Noodles Dosa BD 1.200
- 31. Ghee Roast BD 0.800
- 32. Godhi(Wheat) Dosa BD 0.900
- 33. Paper Masala Dosa BD 1.300

“Originating from Tibet is a hugely popular street food in the country largely in Northern India”

- | | |
|--------------------------|------------------------|
| | (Veg / Chicken) |
| 34. Steamed Momos 8 Pcs | BD 1.650 / BD 2.000 |
| 35. Tandoori Momos 8 Pcs | BD 1.800 / BD 2.100 |



Choice of one Sauce

Channa Chaval Combo
2:100



VALUE COMBO

- | | |
|---------------------------|------------------------|
| | (Veg / Chicken) |
| 36. Manchurian Meal Combo | 2.000 / 2.300 |
| 37. Choice of Manchurian | 1.300 / 1.800 |
| 38. Chilly Paneer | 1.750 |
| 39. Choice of Fried Rice | 1.400 / 1.800 |
| 40. Triple Schezwan Rice | 1.800 / 2.000 |
| 41. Chicken Lollypop | 2.500 |
| 42. Egg Fried Rice | 1.400 |
| 43. Choice of Noodles | 1.500 / 2.000 |
| 44. Fish Koliwada | 2.500 |
| 45. Chicken Koliwada | 2.500 |

**Lucknowi
Khasta Kachori Chaat
BD 1.300**



Chaat Counter

- | | |
|---------------------------|-------|
| 46. Bhel Puri | 0.900 |
| 47. Paani Puri | 1.000 |
| 48. Sev Batata Puri | 1.000 |
| 49. Dahi Sev Puri | 1.300 |
| 50. Pav Bhaji | 1.100 |
| 51. Samosa Chaat | 1.000 |
| 52. Vada Pav | 0.550 |
| 53. Ragda Patties | 1.100 |
| 54. Burjee Pav | 1.100 |
| 55. Grilled Veg. Sandwich | 1.000 |



**omelette
pav
1.100**

Juices n' shakes

- | | |
|-----------------------------|-------|
| 56. Pure Orange | 1.100 |
| 57. Pure Pomegrante | 1.100 |
| 58. Fresh Pineapple | 1.100 |
| 59. Cold Coffee | 1.250 |
| 60. Aerated Beverages | 0.450 |
| 61. Ice Cream Shakes | 1.100 |
| 62. Fresh Fruit Milk Shakes | 1.200 |

Non-veg Curries

63. Chicken Qorma (House Special) 2.500

A traditional Indian dish that's light and flavorful almond curry made with tomato paste, plenty of spices and cream that's buttery and utterly delicious.

64. Chicken Kareemi 2.500

Split chicken breasts with Julienne cut onions and capsicum creamy in a aromatic light yellow sauce.

65. Chicken Chatpata 2.500

A Tangy and spicy chicken Dish made from Strips of Boneless chicken and amchur powder.

66. Murgh Rarda 2.700

A Flavorful Punjabi dhaba recipe made from minced chicken and boneless cubes of chicken in thick aromatic sauce.

67. Chicken Tikka Masala 2.750

Chunks of roasted marinated chicken in a spiced curry sauce, It is among the United Kingdom's most popular dishes.

68. Butter Chicken 2.750

Chicken in a mildly spiced tomato sauce and buttery gravy with the addition of cream gives the curry sauce a silky smooth rich texture.

69. Murgh Handi (bone in) 2.550

Cooked on low heat in its own juices and cardamom, coriander and cumin seeds.

70. Chicken Palak (bone in) 2.550

A healthy Chicken curry where chicken is firstly marinated and then cooked in spinach gravy.

71. Kadai Murgh (bone in) 2.550

A spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as Kadai masala.

72. Mutton Qorma 3.100

A delicacy made by slow cooking mutton along with yogurt, whole spices and freshly ground indian spices.

73. Goan Prawn Curry 2.850

A mild spicy, sour curry that comes from Goa and is also called Ambot Tik.

74. Saag Mutton 3.100

Indian Lamb slow cooked along with iron-rich spinach in this tasty curry recipe.

75. Kadai Mutton (Bone in) 3.100

An aromatic and spicy masala and the combination of Kasuri methi, coriander and saunf.

76. Mutton Rarda (Bone in) 3.200

A Himachali style mutton curry with a combination of minced meat and cubes of tender lamb.

77. Mutton Rogan josh (Bone in) 3.200

Kashmiri style Lamb Curry made with ground spices, fennel seeds and dry ginger.

78. Fish Tikka Masala 3.200

Juicy chunks of boneless fish marinated and made in



Veg Biryani	1.850
Chicken Biryani	2.000
Lamb (Indian)	2.450
Prawns	2.500

"A curry is never made in a Hurry nor eaten in a hurry."

Veg Main Course

79. **Channa Masala** 1.750
Chickpeas in a tangy, aromatic onion-based gravy.
80. **Dhaba Daal** 2.000
Spicy, smoky and really authentic Indian punjabi Dhaba Style Dal.
81. **Yellow Daal Tarka** 1.750
A mix of moong dal and arhar dal, this is a flavourful lentil preparation and most popular.
82. **Aloo Gobhi Adraki** 1.750
Cauliflower florets n potatoes stir fried with onions, capsicum and generous ginger.
83. **Aloo Mutter** 1.750
Punjabi dish from the Indian subcontinent which is made from potatoes and peas in a spiced creamy tomato based sauce.
84. **Bhendi Do Pyaza** 2.000
Okra cooked with lots of onions and Indian spices!
85. **Pindi Choley** 1.850
A classic dish from the Punjabi repertoire, which is flavoured with a large assortment of spice powders, chic peas and cottage cheese.
86. **Veg Jalfriezy** 1.850
This semi-dry side dish recipe is a blend of many vegetables and spices.
87. **Veg Kofta Masala** 2.000
Kofta made from chopped potatoes, carrots, beans, capsicum, cauliflowers florets and green peas in a rich creamy indian sauce.
88. **Palak Paneer** 2.000
Cottage cheese in a thick paste made from puréed spinach and seasoned with ginger, garlic, garam masala, and other spices.

89. **Kadai Paneer** 2.000
Indian cottage cheese and bell peppers cooked with onions, and tomatoes and bell peppers.
90. **Paneer Tikka Masala** 2.200
marinated paneer cheese first grilled and then served in a spiced gravy.
91. **Paneer Bhurji** 2.200
scrambled Indian cottage cheese with onion, tomatoes and green chillies.
92. **Paneer Rarda** 2.300
Cubes of Indian Cottage cheese and grated paneer in a medium moghlai sauce.
93. **Paneer Butter Masala** 2.200
A delicious recipe of paneer cooked in a sauce made from tomatoes, onion, cashews, ginger and garlic.



We can also prepare dishes without Onions and Garlic on request.

Kababs n Breads

(From the Indian Clay Oven)

94. Miley Juley Kebab Platter

Chicken malai Tikka, lamb seekh kebab, fish tikka, chicken tikka, chicken seekh kebabs, tandoor prawns and pahadi chicken.....worth to share.

(Veg.)
3.900/ 4.600

95. Tandoori Chicken (Half / Full) 1.650 / 3.200

Whole chicken marinated in yoghurt and roasted Indian spices, cooked in tandoor.

96. Tangri Bharwaan (4 Pcs) 2.750

Tender chicken drumsticks stuffed with minced chicken and freshly ground indian spices and herbs.

97. Murgh Malai Tikka 2.750

Tender chicken cubes marinated with cream, cheese and gram flour.



101

98. Chicken Pahadi Tikka 2.600

Chunks of chicken coated in a spicy marinade and cooked in tandoor.

99. Tandoori Shrimp 3.800

Tail on shrimps flavored with ginger, garlic paste and whole spices cooked in the Indian tandoor.

100. Kebab - E- Seekh Mutton 3.000

Mild spiced tender lamb marinated in yoghurt and roasted over open fire.

101. Chicken Seekh Kebab 3.100

Coarse ground chicken chopped and mixed with herbs and seasonings and cooked in the Tandoor.

102. Murgh Banjara 3.100

Boneless chicken pieces marinated in spiced indian marinade and yoghurt, yellow chilly powder and then cooked in the tandoor - Very Spicy.

103. Paneer Tikka (Grill Cottage Cheese) 2.750

104. Ajwaini Fish Tikka 2.450

Boneless pieces of Fillet marinated in freshly ground carrom seeds and indian spices

105. Naan (Plain / Butter) 0.225/0.275

106. Roti (Plain / Butter) 0.175/0.225

107. Kulcha / Parantha Stuffed 0.660

108. Assorted Breads Basket 2.100



97



99

All our Kebabs are freshly prepared on each order. We use 100% Halal Meat only.



110



111



112



113



114

Desserts

109 .Gadbad Ice Cream	1.950
110. Gajar Ka Halwa	1.350
111. Kulfi Faloodha	1.450
112. Naram Garam Jamun	0.950
113. Malai Kulfi	1.100
114. Raseeli Jelabi	1.650
115. Puran Poli-Hobatu *spl order	0.400
116. Spl Motichur Laddu - 6 pcs	1.300



116

BenefitPay

SCAN TO PAY WITH

SCAN ME

*All prices are subject to VAT



MENU

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