



Suprabhat

LUNCH

Monday - Friday | 11 AM - 2:30 PM

Saturday - Sunday | 11 AM - 3 PM

DINNER

Everyday | 5 PM - 10 PM

CHAATS | INDO-CHINESE | CURRIES | DOSAS

VEGAN | GLUTEN-FREE | JAIN | SATTVIC

DINE-IN | TAKEOUT | DELIVERY | CATERING

9225 W PARMER LN, STE 108, AUSTIN TX 78717

SUPRABHATAUSTIN.COM | SUPRABHATVEG@GMAIL.COM

(512) 996-9499 | (512) 494-5218

OPEN 7 DAYS A WEEK, INCLUDING ALL HOLIDAYS



EST. 2014

Suprabhat

AUTHENTIC INDIAN VEGETARIAN CUISINE



SOUP

SAMBAR Aromatic lentil and tamarind stew made with garden-fresh vegetables | Cup | Bowl

RASAM Spice broth made from black pepper, cumin, mustard seeds, curry leaves, shallots, and garlic | Cup | Bowl

APPETIZERS

VEGETABLE SAMOSA Crispy fried dumplings stuffed with potatoes and peas

PLANTAIN BHAJJI Sliced plantain fritters made with spiced gram flour

ONION PAKORA Onions coated in chickpea batter and fried to a gentle crisp

VEGETABLE PAKORA Julienned mixed vegetables coated in chickpea batter and fried to a gentle crisp

PANEER PAKORA Thick slices of Indian cottage cheese marinated in a mild sauce and fried to a golden perfection

CHAAT

SEV PURI Crispy wheat wafers topped with chickpeas, potatoes, chutneys, masala, and gram flour fritters

BHEL PURI Hand-tossed mixture of puffed rice, sev, herbs, spices, chutneys, and vegetables

DAHI PURI Hollow semolina shells filled with sweet yogurt, and stuffed with potatoes, onions, masalas and chutneys

PANI PURI Hollow semolina shells filled with a piquant liquid and stuffed with potatoes, onions, masalas and chutneys

PAPDI CHAAT Crispy wheat wafers topped with yogurt, chickpeas, potatoes, chutneys, masala, and sev

SAMOSA CHAAT Chopped samosa layered with chickpea curry, yogurt, chutneys, and garnish

PAV BHAJI Mashed vegetable gravy served with buttery, toasted dinner rolls
Extra Pav offered

INDO-CHINESE

VEGETARIAN MANCHURIAN Pan-fried mixed vegetable balls reduced in a wok with a spicy, tangy sauce

GOBI MANCHURIAN Fried cauliflower fritters reduced in a wok with a spicy, tangy sauce

CHILLI PANEER Cubed paneer tossed in a sweet, hot, and sour chilli sauce

VEGETABLE HAKKA NOODLES Hakka noodles sautéed with black pepper tempered vegetables on a wok
+ Paneer

SCHEZWAN NOODLES Lo mein noodles stir-fried in sichuan peppercorn sauce
+ Paneer

CHILLI GARLIC NOODLES Lo mein noodles wok-tossed in chilli, garlic, white pepper, and soy
+ Paneer

VEGETABLE FRIED RICE Vegetable medley mirepoix gently sweat with long-grain rice and mild spices
+ Paneer

SCHEZWAN FRIED RICE Long-grain rice stir-fried in sichuan peppercorn sauce and topped with vegetables
+ Paneer

CHILLI GARLIC FRIED RICE Long-grain rice wok-tossed in chilli, garlic, white pepper, and soy
+ Paneer

GRAINS

UPMA Savory wheatmeal grits made of roasted semolina, ghee, cashews, and peas

PONGAL Split yellow lentil porridge made with black pepper, ghee, cumin, and ginger

CURD RICE Cold milk risotto mixed with yogurt and topped with mustard seeds and green chilies

TAMARIND RICE Basmati rice cooked with a tamarind pulp infusion, spices and peanuts

GRAINS

VEGETABLE PULAO Basmati rice pilaf cooked with a medley of spices and a assorted vegetable macédoine

BISIBELE BATH Lentil and tamarind risotto made with boiled rice and sundry tempered spices

VEGETABLE BIRYANI Slow-roasted vegetables and rice cooked over a low-flame in a clay pot for a perfect socarrat and topped with nuts and saffron

BREADS

PLAIN / BUTTER NAAN Pillowy leavened flatbread made in a wood-fired clay oven

GARLIC NAAN Naan baked with a freshly minced garlic garnish

CHILLI NAAN Naan topped with raw green chilli chiffonade

CHEESE NAAN Naan baked with stuffed cheese

CHILLI GARLIC NAAN

CHILLI CHEESE NAAN

PESHWARI NAAN Naan stuffed with desiccated coconut shavings, powdered nuts, and raisins

CHAPATI Unleavened whole wheat flour flatbread cooked on a skillet

PHULKA Stoneground whole wheat flour flatbread cooked over an open flame

TANDOORI ROTI Wholemeal wheat flour flatbread cooked in a clay oven

POORI Durum middlings mixed with whole wheat flour and deep-fried to a puffy, golden-brown color

MALABAR PAROTTA Flaky, layered flatbread pan-fried to a golden crisp

ALOO PARATHA Laminated whole wheat dough folded with minced potatoes and shallow-fried to a gentle crisp

BHATURA Large, puffy leavened sourdough deep-fried to perfection

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CURRIES

ALOO MASALA Carréd Yukon Gold potatoes half-mashed and cooked with herbs and spices

DAL TADKA Tempered split pigeon pea lentil curry topped with mustard seeds and red chilis

BHINDI MASALA Tender okra pods simmered in a onion-tomato macédoine with bold spices and herbs
+ Aloo

VEGETABLE KORMA A menagerie of carrots, peas, cauliflower, beans, and potatoes cooked in a creamy cashew sauce

CHANA MASALA Hearty Punjabi chickpea curry cooked in a onion-tomato reduction with a blend of ground spices
+ Aloo

MUSHROOM MASALA Pan-seared button mushrooms sautéed in herbs and cashew cream

BAGARA BAINGAN Tempered Hyderabadi eggplant cooked in a rich sesame, tamarind, coconut, and peanut curry

NAVRATAN KORMA Creamy Mughlai curry made from a mixture of assorted nuts, seeds, and vegetables

MALAI KOFTA Vegetable balls made with dried fruits, potatoes, nuts, and paneer, cooked in a creamy cashew sauce

MATAR Green peas cooked in a tomato gravy, with ginger, garlic, onions and mix of whole and ground spices
Mushroom/Paneer/Aloo

KADAI Carréd bell peppers and onions cooked in a well-seasoned gravy on a wrought iron wok
Veg/Paneer/Bhindi/Mushroom

TIKKA MASALA Tomato purée whisked with cream and simmered with bay leaves, cinnamon, cardamom, and cloves
Veg/Paneer

PALAK Blanched spinach purée sautéed with tomatoes and onions and tempered with a spice mix
Kofta/Paneer/Aloo

MUGHLAI Persian-influenced gravy made of nuts, seeds, cream, yogurt and saffron
Veg/Paneer

VINDALOO Goan fiery, and intense chili-based vinegar reduction cooked with a farrago of spices
Veg/Aloo

IDLI

Mini/Regular refers to the size of the idli, not the portions of the dish, which are the same

PLAIN IDLI Steamed savory lentil cakes served with a selection of chutneys
Mini/Regular

GHEE IDLI Idli topped with a hearty serving of clarified turmeric butter
Mini/Regular

GUNTUR IDLI Idli smothered with roasted red chili, peanut, and mixed spice powder
Mini/Regular

KARAPODI IDLI Idli smothered with roasted lentils, dried curry leaves, and mixed spice powder
Mini/Regular

SAMBAR IDLI Idli soaked in an aromatic lentil and tamarind stew made with garden-fresh vegetables
Mini/Regular

RASAM IDLI Idli steeped in a spice broth made from black pepper, cumin, mustard seeds, curry leaves, shallots, and garlic
Mini/Regular

VADA

MEDHU VADA Crispy and soft, savory lentil doughnuts served with a selection of chutneys
Mini/Regular

SAMBAR VADA Vada soaked in an aromatic lentil and tamarind stew made with garden-fresh vegetables

RASAM VADA Vada steeped in a spice broth made from black pepper, cumin, mustard seeds, curry leaves, shallots, and garlic

SIDES

PAPAD Thin, crispy, flash-fried lentil wafer

RAITHA Yogurt based condiment made with spices, cilantro, and cucumber

PICKLE Sundried fruits/vegetables preserved in mustard/sesame/peanut oil with a variety of whole and crushed spices

CHUTNEY A relish/spread made with a titular ingredient and some aromatics for taste and flavor

CURD Homemade yogurt fermented naturally with lactobacillus strains derived from dried red chilis

BASMATI RICE Long, slender, white rice with a nutty aroma, and a distinctive flavor

DOSAS

PLAIN DOSA Fermented lentil and rice batter poured on a carbon-steel griddle to make a round, crispy crepe

ONION CHILLI DOSA Dosa garnished with brunoised onions and sliced green chillis
Sub only Onion or Chili

CHEESE DOSA Dosa filled with Amul and house blend cheese

MASALA DOSA Dosa stuffed with half-mashed potatoes cooked with a variety of herbs and spices
+ Onions and/or Green Chillis

ANDHRA SPICY DOSA Dosa seasoned with a nut and spice powder melange and filled with masala

MADURAI MALLI DOSA Zesty cilantro chutney spread on dosa and filled with masala

MYSORE MASALA DOSA Spicy red chili and garlic chutney spread on dosa and filled with masala

PANEER BHURJI DOSA Minced paneer scrambled with sofrito and spices

PAPER DOSA Ultra thin and flaky dosa
+ Andhra Spicy/Madurai Malli/Mysore Masala

PAPER MASALA Paper dosa stuffed with half-mashed potatoes cooked with a variety of herbs and spices

GHEE ROAST Dosa poured on a griddle daubed with clarified butter for a rich, complex, nutty, and earthy taste
+ Andhra Spicy/Madurai Malli/Mysore Masala

GHEE MASALA Ghee roast stuffed with half-mashed potatoes cooked with a variety of herbs and spices

RAVA DOSA Toasted semolina mixed with rice and white flour poured on a griddle to make a flat, rectangular, perforated crepe

ONION CHILLI RAVA Rava dosa garnished with brunoised onions and sliced green chillis

FRUIT 'N' NUT RAVA Rava dosa topped with a farrago of dried fruits and roasted nuts

RAVA MASALA Rava dosa stuffed with half-mashed potatoes cooked with a variety of herbs and spices
+ Onions and/or Green Chillis

70MM DOSA A very very large dosa

WE CATER TO ALL YOUR SPECIAL OCCASIONS
ASK US ABOUT OUR ON-SITE DOSA STATION, LIVE CHAAT COUNTERS, AND
POORI/BHATURA STAND FOR YOUR NEXT EVENT!



DOSAS

PLAIN PESARATTU Protein-rich green moong lentil crepe made with cilantro, cumin, ginger, green chili, and fenugreek

ONION CHILLI PESARATTU Pesarattu garnished with brunoised onions and sliced green chillis

MASALA PESARATTU Pesarattu stuffed with half-mashed potatoes cooked with a variety of herbs and spices
+ Onions and/or Green Chillis

UPMA PESARATTU Pesarattu filled with savory wheatmeal grits made of roasted semolina, ghee, cashews, and peas

PLAIN UTTAPAM Round, thick, lentil and rice pancakes cooked until crisp on one side and soft on the other

ONION CHILLI UTTAPAM Uttapam garnished with brunoised onions and sliced green chillis

CHEESE UTTAPAM Uttapam topped with Amul and house blend cheese

VEGETABLE UTTAPAM Uttapam stuffed with tomato, carrot, and pea mirepoix

THALI

A selection of dishes from a specific region of India, that covers all the different flavors (sweet, sour, salty, pungent, astringent etc.), across various courses served together on a single platter, including appetizer, rice, curries, bread, and dessert. Dishes are rotated continuously and a new selection of flavors is offered every single day of the week

UTTAR THALI A selection of Northern India specialities

DAKSHIN THALI A selection of Southern India

SPECIAL THALI A selection of both Uttar and Dakshin

KIDS MENU

Served only to kids aged 12 and under

KIDS IDLI

KIDS GHEE IDLI

KIDS DOSA

KIDS MASALA DOSA

KIDS POORI

KIDS UTTAPAM



JAIN MENU

All Jain menu items are made without the use of any onion or garlic

SOUP Sambar

APPETIZERS Everything except Onion Pakora

GRAINS Everything except Upma

IDLY/VADA Regular/Ghee/Sambar

JAIN DOSA Regular/Paper/
Ghee Roast/Rava
+ Cheese/Masala/Mysore Masala

JAIN UTAPPAM Plain/Vegetable/Tomato Chilli

JAIN PESARATTU Plain/Masala

JAIN DAL TADKA

JAIN MALAI KOFTA

JAIN TIKKA MASALA/MUGHLAI Veg/Paneer

JAIN KADAI Veg/Okra/Paneer

VEGAN/GLUTEN-FREE

Please explicitly mention if any member of your party is vegan or on a gluten-free diet

SOUPS Rasam is vegan
All soups are gluten-free

APPETIZERS All appetizers except Paneer Pakora are vegan
All appetizers except Samosa are gluten-free

CHAAT All chaats are vegan except those containing yogurt, and Pav Bhaji
Chaats are not gluten-free

INDO-CHINESE Everything except Chilli Paneer is vegan
All Fried Rice dishes are gluten-free

GRAINS Certain items can be made vegan. Please ask a team member
All Grains except Upma are gluten-free

BREADS Everything except Naans and Bhatara are vegan
Breads are not gluten-free

CURRIES Most curries can be prepared vegan. Please ask a team member
All curries are gluten-free

IDLY/VADA Fully vegan when served without ghee. Please mention vegan when ordering
All Idlys and Vadas are gluten-free

DOSAS Fully vegan when prepared without ghee. Please mention vegan when ordering
Dosas may be made gluten-free. Please ask a team member

DESSERTS Almond Rice Pudding is vegan
All desserts are gluten-free



DRINKS

SODA Coke/Pepsi/Sprite/Dr. Pepper/Diet Coke/A&W Root Beer

INDIAN SODA Fanta/Limca/Thums Up/Mirinda/7 Up

MASALA CHAI Black tea boiled in milk with a house blend of cardamom, star anise, mace, nutmeg, and other warming spices

FILTER COFFEE Pour over coffee made with roasted and ground single origin Indian coffee beans

SWEET LASSI Creamy, yogurt-based drink made with milk, sugar, cardamom and rose water

SALT LASSI Creamy, yogurt-based drink made with milk, cumin and Himalayan black salt.

ROSE MILK Chilled milk infused with rose essence and steeped with soft basil seeds

MANGO LASSI Creamy, yogurt-based drink made with milk, demerara sugar, sweet local cultivars, and alphonso mango pulp

CHIKOO SHAKE Fresh sapodilla/sapota diced and blended with milk, coconut sugar, and jaggery

DESSERTS

RASMALAI Pillowy cottage cheese sponges steeped in clotted cream infused with cardamom and saffron

GULAB JAMUN Spongy donut holes soaked in a saffron and rose decoction and topped with sliced almonds

CARROT HALWA Grated carrot pudding, made with milk, cardamom, ghee, and garnished with toasted nuts

ALMOND RICE PUDDING

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Thank you for visiting us at Suprabhat!

Please let us know if there is anything we can do to ensure your experience with us is memorable.

If you enjoyed your experience with us, please leave us a review on any of your favorite sites.

If you believe we can improve, please let us know at suprabhatveg@gmail.com.

We greatly appreciate your feedback and look forward to serving you and you loved ones again.

In order to maintain a living wage and benefits for our employees, we reserve the right to add a fifteen percent gratuity on all guest checks.