



THE LOGICAL INDIAN



ENGAGING COROMANDEL FLAVOURS

A COVAI CHENNAI COLLAB

SERVING SOUTH AUSTRALIA SINCE 2015



THE BEGINNING

The Logical Indian was birthed out of Mervin Joshua's vision to redefine how people view Indian cuisine, showcasing its diversity beyond the typical "curry" stereotype. Originally from Tamil Nadu's Coromandel coast and now based in Adelaide, Mervin's initiative highlights regional Indian flavours, moving away from the predominantly Northern Indian styles commonly known.

The Logical Indian opened at Adelaide Central Plaza in 2015, then relocated to its current outlet at Rundle Mall Plaza in 2019. Over the years, it has become a standout in Adelaide's culinary scene, known for its commitment to quality and exceptional customer experience.

In 2023 The Logical Indian expanded to Hutt Street to offer a more refined dining experience highlighting the rich depth and variety of South-Eastern cuisine.



— THE COROMANDEL CONNECTION —

At Hutt Street, The Logical Indian invites you on a culinary journey through Coromandel, the picturesque coastal region of South-Eastern India. The name "Coromandel" is derived from the Tamil word Cholamandalam, meaning "The realm of the Cholas" honouring the legendary Chola dynasty renowned for their innovation and cultural legacy. This rich heritage is reflected in Coromandel cuisine, which blends the historical flavours of the Chola era with modern influences and ingredients commonly found in Southeast Indian homes today.



The lush green suburb of South Australia's Coromandel Valley derives its name from the "HMS Coromandel," one of the first emigrant ships that docked at Holdfast Bay in 1837. Ten crew members from the HMS Coromandel ventured inland, settled in the valley, and named it after their ship. This vessel was the first from England to reach South Australia following its proclamation as a colony in 1836.

Named after the coastline of Southeast India, the HMS Coromandel carried South Australia's first Governor, Advocate General, Surgeon, Banker, and Geologist—key figures who played pivotal roles in shaping the early foundations of South Australia.

LET'S BEGIN WITH
PERFECT FOR SHARING OR SAVOURING SOLO

✓ **Potato Bonda** 10

Uralaikelangu Bonda

Tempered with spices & coated with chickpea flour, served with coconut chutney

✓ **Banana Bajji** 10

Valakkai Bajji

Thinly sliced & fried green banana, served with coconut chutney

🌾 **Samosa** 8

Potato savoury filling, served with tamarind sauce

✓ **Tempered Chickpeas** 12

Marina Beach Sundal

Steamed chickpeas tossed & tempered with coconut & spices



"A visit to Chennai's own Marina beach is not complete without hearing the loud chants of "Thenga Manga Pattani Sundal" & the banging of the steel canisters. The culture is to politely refuse at first and then indulge in a few paper cones filled, while taking in the salty breeze."

✓ **Kovai Mushroom** 18

🌾 **Kovai Powerhouse Kaalan**

Crispy mushrooms tossed in a tangy house sauce, served with mint chutney



"Legendary & nostalgic street food of Coimbatore, staple diet of every college student!"

Pepper Beans 20

Melagu Vethai Avarai

French beans, coated and fried to perfection, infused with aromatic roasted herbs & spices. Finished with a bold dusting of freshly crushed black peppercorns.



🌾 **Paneer** 65 21

Homemade cottage cheese cubes, wok tossed in tangy spice mix.



Paneer Tikka 21

Chunks of cottage cheese spiced & grilled on charcoal

🌾 **Sweet Chili Spuds** 22

Amirtha Kelangu

Crispy golden potato cubes tossed in a sweet & spicy glaze of honey & chili, finished with a sprinkle of fresh spring onions.



Chicken Tikka 21

Juicy, marinated & roasted pieces

Malai Tikka 21

Chicken with a spiced yoghurt marinade

🌾 **Chilli Chicken** 21

VOC Park Thalluvandi Chilli Chicken

Crispy chicken bites tossed in soy & garlic sauce with spring onions



"A popular Indo-Chinese appetizer, the vendors at Coimbatore VOC Park add their own spicy zing to it & have a huge fan following to this day!"

🌾 **Chicken '65** 21

Buhari Hotel Chicken '65

South Indian style crispy chicken in tangy marinade



Chennai's famous Buhari Hotel introduced this dish in 1965 and hence the name. Although heavily debated on the origin of its name, everyone agrees that you can never get enough of it. Try our unique spin on this evergreen favorite

🌾 **Kanava Rings** 20

Crispy giant squid rings coated with buttery peppery sauce. Specially curated dish by Mervin for Logical Indian. Kanava is the Tamil name for Squid.



🌾 **Crispy Whitebait** 21

Hogenakkal Nethilli Fry

Local whitebait tossed in spice blend served with salt & pepper lime dip. Crispy, crunchy & flavourful



"Chennai was a group of fishing villages before colonialization so it's no wonder then that some of the most amazing food there comes from the sea. This spicy recipe made with local whitebait is a must try!"

Loose Prawns 25

Crispy 16/20 tiger prawns tossed in dried Mint, Coriander & Garlic marinade.



Mango Prawns 25

Succulent prawns, delicately coated in a blend of roasted spices, fried to a crisp golden hue, and finished with a luscious, tangy-sweet mango glaze.

🌾 **Apollo Fish** 25

Barra fillets marinated in turmeric yoghurt tossed with fresh hand pounded spices & roasted chilies.



A COROMANDEL JOURNEY

✓ Vegetable Korma 21

Kaikari Kurma

Fresh garden vegetables cooked in coconut curry

✓ Eggplant Masala 21

Ennai Kathirikai Peratal

Diced & cooked in tangy tomato gravy

✓ Mixed Veggies 21

Uzhavar Santhai Masala

Tossed with spices

Kandhari Veg 23

A medley of fresh, seasonal vegetables simmered in a luscious onion & tomato curry, enriched with bold flavours. A perfect harmony of heat, tang, & spice.



Chettinad Chicken 25

Chettiyar Veettu Kozhi

Cooked in a blend of 14 spices and finished with crushed black pepper. Native favourite from the Chettiyar cuisine of Tamil Nadu

Spinach Chicken 25

Keerai Kozhi

A unique home style recipe of chicken cooked with fresh spinach & mint

Madras Chicken 25

Namma Veetu Kozhambu

The crowd favourite, spiced chicken in coconut cream

🌱 Ginger Chicken 25

Inci Kozhi

Stir-fried with a generous infusion of fresh ginger, aromatic spices, and a hint of garlic. Finished with a savoury glaze & garnished with spring onions, this dish is a perfect balance of warmth, zest & bold flavours.



Goat Curry 26

Aattu Kari Kolambu

Tender meat on the bone in a robust curry



Goat Masala 26

Aattu Kari Sukka

On the bone cooked with traditional spices



Beef Malabar 27

Erachi Malabar

Beef chunks slow-cooked in a rich and creamy coconut curry, infused with aromatic Malabar spices, curry leaves, and a hint of mustard for a robust finish.



Fish Wrapped in Banana Leaf (1pc) 22

Meen Pollichathu

A traditional Kerala dish where the fish is smeared in traditional masala, wrapped in banana leaves and steamed to lock in the spices

*Needs to be pre-booked, limited orders per day



This method of cooking with banana leaves infuses the fish with unique flavours and keeps it moist and tender.

It represents the culinary heritage of Kerala, showcasing the state's love for seafood, the art of spice blending, and the tradition of using natural materials like banana leaves in cooking

Fish Curry 26

Mann Chatti Meen Kozambu

Village style fish curry

Prawn Masala 26

Eraal Thokku

Cooked in low fire with crushed spice blend creating a chutney style composition



Pineapple Prawns 26

Annaci Eral

Juicy prawns sautéed to perfection, paired with sweet and tangy pineapple chunks in a luscious tropical sauce. A true taste of the tropics.

Mixed Seafood Curry 26

Kadal Kuppam (Oram) Kozhambu

A sea food potpourri cooked in a rich coastal style gravy

In little fishing hamlets around the sea coast of Tamil Nadu, women wait at dawn for the returning fishing boats to make a curry with the assorted catch

Chicken Biryani 23

Guntur Kozhi Biryani

Chicken and rice cooked in Guntur style with spices and herbs

Goat Biryani 25

Kongunadu Aattu Kari Biryani

Goat meat and rice cooked together in famous Kongunadu style with an array of spices and herbs



Biryani is the quintessential celebratory dish in India and an aromatic delicacy that dazzles as a sublime one-dish meal. It is now a symbol of a country that takes differences and divergences and then merges them into one India

CROWD FAVOURITES

✓ Mixed Dhal 20

5 varieties of protein rich lentils in Dhaba style



✓ Channa Masala 20

Chickpeas in onion, tomato gravy with warming spices



✓ Aloo Jeera 20

Classic potato side dish loaded with cumin and fresh herbs



Paneer Butter Masala 24

Rich, creamy tomato based masala

Kadai Paneer 24

Cottage cheese enhanced with bell peppers



Matar Paneer 24

With a dash of green peas



Achari Paneer 25

Soft, melt-in-your-mouth paneer cubes simmered in a tangy, spiced pickle-flavoured gravy. Infused with the bold flavours of mustard, fennel, and nigella seeds.



Butter Chicken 24

Beautiful blend of rich ingredients



Chicken Tikka Masala 25

Subtly spiced tomato-cream sauce



Choice of Lamb/Beef 26

Rogan Josh

Tender fall-apart meat with a heady combination of intense spices in a robust tomato curry



Korma

Milder, but full of flavour



Vindaloo

Not for the faint hearted



ACCOMPANIMENTS

✓ Steamed White Rice 5

✓ Coconut Rice 7

✓ Idiyappam (5pc) 7

✓ Pappadum (4pc) 4

Roti 5

🌾 NAAN

Truffle Butter 5

Garlic 5

Cheese 6

Garlic Cheese 7

✓ Green Salad 8

Raita 5

✓ Mixed Pickle 2

Chutney 2 (Mint, Tamarind or Mango)

SOUTH INDIAN TIFFIN

✓ Malipoo Idli 15

Soft, pillowy steamed savory cake made from fermented rice & lentil batter, served with sambar (lentil curry) & coconut chutney



✓ Sambar Idli 13

Soft, fluffy idlis soaked in sambar

✓ Sambar Vadai 13

Crispy savoury lentil doughnuts dunked in sambar (lentil curry) topped with fresh shallots

✓ Medu Vadai 15

Savory doughnuts served with sambar & chutney

✓ Paper Dosai 15

Thin wafer crepe made of fermented rice & lentil batter, served with sambar & coconut chutney. The crispier, the better!

✓ Gun Powder Masala Dosai 17

Spiced Dosai stuffed with tempered potatoes, served with sambar & coconut chutney

Paneer Dosai 18

Wrapped around grated masala cottage cheese

Keema Dosai 19

Wrapped around minced lamb curry



Idli & Dosai - Two defining staples of Tamil Nadu cuisine, made out of rice and split-pea lentil batter. These two main ingredients are soaked and ground separately, then combined and left overnight to ferment, turning into a light, frothy batter.

While Idli is known as one of the world's healthiest breakfasts, Dosai is its cooler cousin. No one can eat just 1!!!



DESSERTS

Saffron & Elaichi Pannacotta 14

Desi twist to the Italian sweet, infusing it with cardamom dust and saffron threads



🌾 Logical Gulaabs 12

Golden milk dumplings served with French vanilla ice cream

Pistachio Rasmalai 12

Spongy flavoured milk patties



Filter Kaapi 12

Affogato 18

With Kahlua

Classical brewed South Indian style coffee extract with ice cream

Kulfi 12

House made all-time favourite Indian street ice cream



Javarisi Payasam 12

Tapioca pearls cooked in milk reduction and flavoured with cardamom & saffron enhanced with puffed raisins & cashew nuts

📍 RUNDLE MALL PLAZA

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📍 HUTT STREET

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✓ Vegan 🌾 Contains Gluten