

"Best Food on a Budget in Bengaluru"

Created by: Cityseeker

📍 7 Locations Bookmarked



📷 by "Brett Jordan on Unsplash" on Unsplash

Hotel Fanoos

"A City Icon"

Hotel Fanoos has served a legendary culinary landmark for quite a few years. Located close to the busy Johnson Market, it is made famous for its succulent kebabs, beef rolls, biryani, and other preparations served in a family-friendly setting. The no-frills ambiance and pocket-friendly prices draw in locals, big groups and families alike. Start off with their scrumptious beef, mutton or chicken rolls and further appease your taste buds with those spicy gravies and tandoor dishes.



📞 +91 9886399614

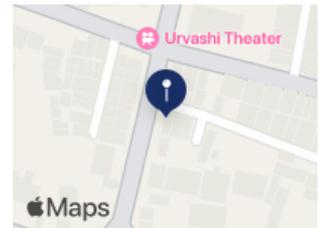
📍 17 Hosur Road, Richmond Town, Bengaluru



Mavalli Tiffin Rooms (MTR)

"Authentic and Most Famous"

The word 'tiffin' down south is used to refer to breakfast, and MTR or Mavalli Tiffin Rooms serves the best breakfast in the city. Well-known for their instant meals like Rava Idli or mixed spices like the evergreen Sambar or Rasam Powder, they essentially serve pure vegetarian cuisine from the Dakshina Kannada zone of Karnataka. Diners also dig into their divine Idli, Masala Dosa, Sambar and Chutney, all complete with a dollop of pure ghee (clarified butter). Piping hot coffee in typical tumblers, remind you of the days gone by. Seating provisions are available on both the ground and the first floor. All said, when in Bengaluru do not miss Mavalli Tiffin Rooms, which is located very close to the Lalbagh Botanical Garden.



📞 +91 80 2222 0022

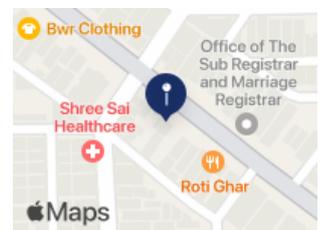
📍 #14, Lalbagh Road, Bengaluru



Vidyarthi Bhavan

"Back to the British Times"

Vidyarthi Bhavan is a restaurant which was opened in the year 1943, and ever since, nothing much has been altered here. They serve authentic South-Indian delicacies which are in fact too good to be real. Old timers swear that the flavors of the food have not changed from the time they started serving. No matter what time of the day, Vidyarthi Bhavan is full of diners. However, mornings face a rush-hour and you may have to wait longer than usual. A must-try is the mouth-watering 'Masala Dosa' or the steaming hot 'Idli' with spicy 'Sambar'. The food here is prepared the traditional way, which preserves its true local taste. The decor is basic with sketches on the wall, but this does not matter much as the food takes all the attention here.



📞 +91 80 2667 7588

✉️ vidyarthibhavan@hotmail.com

📍 #32, Gandhi Bazaar Main Road, Bengaluru

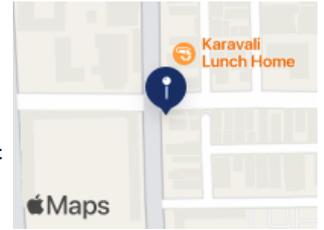


by Free-Photos

Shri Sagar (CTR)

"The Central Place"

The place to sample Bengaluru's most mouth-watering dosa, idli and kappi is Shri Sagar, earlier known as Central Tiffin Room or CTR located at 7th Cross Malleshwaram. It might look like your regular roadside cafe but its specialties like Benne Masala Dosa served with generous amount of butter, make it the haunt of people from neighboring areas and far off areas too. It is a good place for budget snacking that's not only tasty but also, fills your tummy. Leaving without having a cup of hot filter kaapi is a big no-no! As they say in Kannada- Enjoy Maadi, so do stop by and enjoy.



+91 9742526249

Margosa Road, 154, 7th Cross, Bengaluru

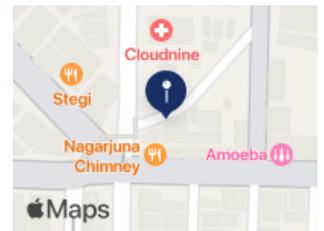


by stevepb

Upahara Darshini Restaurant

"Delicious Food for Light Pockets"

Upahara Darshini is known for its traditional South Indian cuisine and belongs to a web of the thousands of Darshinis in Bengaluru. Darshini is a chain of hotels which has been in business for over thirty years. Their unique selling point is to offer sumptuous South Indian food at very affordable rates. The interiors are with no frills and since they are scattered everywhere, it is possible for people from all walks of life to come and eat here. The crowd of this restaurant could compromise of anyone: students, office-goers, workers or housewives. Darshini has thus become an integral part of the evolution of the city.



+91 80 4121 0637

22nd Main Road, 25/26, Opposite Corporation Bank, Jaya Nagar 3rd Block, Bengaluru

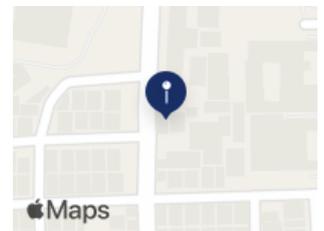


by 1222komalkumari1222

Kamat Bugle Rock

"Hearty South Indian Picks"

Kamath Bugle Rock is part of a popular chain serving up authentic South Indian specialties. This no-frills eatery offers an exhaustive menu of Karnataka-style recipes for breakfast, lunch, and dinner. Right from an eclectic choice of those legendary dosas, it also cooks up other local preparations like Jowar roti (sorghum bread) and Chow-chow Bath (a rice-based breakfast dish). To complement its hearty picks, Kamath also has desserts like ice-creams, sundaes and fruit shakes.



+91 80 2660 5734

www.kamatyatri.in/bengaluru/

Bull Temple Road, NR Colony, Bengaluru



by ArtificialOG

Maiyas Restaurant

"Breakfast Bangalore Style"

Maiyas is a popular local chain serving up authentic South Indian fare to a diverse clientele. This Maiyas outlet in Jaya Nagar welcomes diners from far and wide. A busy spot for lazy Sunday breakfasts and brunches, it cooks up home-style preparations like Curd Vada, Chow-chow bhath, Masala Dosa and local meals which consist of traditional eats like rasam, sambar, rice and poori. For desserts, Maiyas beguiles your taste buds with those decadent gulab jamoons, cham cham, rasgulla and badam halwa, among other decadent treats.



+91 80 4341 4400

www.maiyas.in/

contactus@maiyas.in

459/30 30th Cross Road, IV Block, Bengaluru

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