





# Dosa Hut

*Dosa & Biryani*

*Creating A New Dosa Culture In Australia*

Level G, Suite 2 & 3 Garema Court,  
140 - 180 City Walk, Canberra 2601  
Ph: 02 6119 8088

 Vegetarian

 Non-Vegetarian

 Chillies

"Dear Customers,

Please notify our staff of any food allergy or reaction and your level of tolerance to spicy food.

Please let us know when you order.

Foods will be charged for once ordered.

Please be aware that the kitchen environment we cook in may contains traces of nuts, gluten, lactose & egg.

Terms and Conditions Apply."





## Snacks

- |  |                |
|--|----------------|
| <b>1. Samosa (2 pcs)</b> 🟢   | <b>\$7.95</b>  |
| <i>Triangular pastry filled with potato mixture with spices served with tamarind sauce</i>   |                |
| <b>2. Sambar Samosa (1 pc)</b> 🟢   | <b>\$6.50</b>  |
| <i>Samosa served dipped in sambar (a lentil soup with veggies)</i>   |                |
| <b>3. Vada (2 pcs)</b> 🟢   | <b>\$8.95</b>  |
| <i>Deep fried seasoned doughnut made of lentils, chopped onions, green chillies, curry leaves &amp; coriander</i>  |                |
| <b>4. Sambar Vada (1 pc)</b> 🟢   | <b>\$5.95</b>  |
| <i>Deep fried seasoned doughnut dipped in sambar (a lentil soup with veggies)</i>  |                |
| <b>5. Idly (2 pcs)</b> 🟢   | <b>\$7.95</b>  |
| <i>Steam cooked soft rice cake made of lentils &amp; rice</i>  |                |
| <b>6. Sambar Idly (2 pcs)</b> 🟢  | <b>\$8.95</b>  |
| <i>Steam cooked soft rice cake made of lentils &amp; rice dipped in sambar (a lentil soup with veggies)</i>  |                |
| <b>7. Idly &amp; Vada (1 Idly &amp; 1 Vada)</b> 🟢  | <b>\$8.95</b>  |
| <i>Steam cooked rice and lentil soft cakes &amp; deep fried &amp; seasoned doughnut served with chutneys</i>   |                |
| <b>8. Sambar Idly &amp; Vada (1 Idly &amp; 1 Vada)</b> 🟢   | <b>\$9.95</b>  |
| <i>Idly and Vada dipped in sambar (a lentil soup with veggies)</i>   |                |
| <b>9. Ghee Podi Idly (2 pcs)</b> 🟢   | <b>\$9.95</b>  |
| <i>Idly served with topping of ghee (clarified butter) &amp; podi, (aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i>             |                |
| <b>10. Kanchipuram Idly (2 pcs)</b> 🟢  | <b>\$9.95</b>  |
| <i>Steam cooked soft rice cake made of lentils, rice &amp; special tempering, cashews</i>  |                |
| <b>11. Kanchipuram Ghee Podi Idly (2 pcs)</b> 🟢  | <b>\$10.95</b> |
| <i>Kanchipuram Idly served with topping of ghee (clarified butter) &amp; podi, (aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i> |                |
| <b>12. Upma</b> 🟢  | <b>\$8.95</b>  |
| <i>All time dish, cooked as a thick porridge with roasted semolina</i>   |                |
| <b>13. Mirchi Bhaji (3 pcs)</b> 🟢 🌶️   | <b>\$8.95</b>  |
| <i>Deep fried chickpea flour (besan) battered green chillies served with peanut chutney</i>  |                |



**14. Cut Mirchi** 🟢 🌶️🌶️

*Mirchi bhaji cut into pieces and deep fried served with peanut chutneys*

**\$9.95**

**15. Dahi Samosa** 🟢

*Samosa served with yoghurt, mint & tamarind sauces*

**\$7.95**

**16. Dahi Vada** 🟢

*Vada served with yoghurt, mint & tamarind sauces*

**\$7.95**

**17. Dahi Papdi** 🟢

*Deep fried puffed wafers of dough, topped with yogurt, mint & tamarind sauces*

**\$9.95**

**18. Papdi Chat** 🟢

*Deep fried puffed wafers topped with chick pea gravy, yoghurt mint & tamarind sauces*

**\$9.95**

**19. Samosa Chat** 🟢

*Samosa mashed and topped with chick pea gravy, yoghurt mint & tamarind sauces*

**\$9.95**

**20. Dahi Puri** 🟢

*Crispy hollow balls stuffed with chilled yoghurt, mint & tamarind sauces*

**\$9.95**

**21. Masala Puri** 🟢

*Crispy hollow balls stuffed with a mixture of chickpeas & topped with yoghurt, tamarind & mint sauce*

**\$9.95**

**22. Pani Puri** 🟢

*Crispy hollow balls filled with mint water & potato masala*

**\$9.95**

**23. Pav Bhaji** 🟢

*A delicious curry made of fresh garlic, potato, tomato, mixed veg and served with 2 pcs of bread*

**\$12.95**







## Indo - Chinese (Dry)

### Veg Starters

**\$13.95**

#### 24. Veg Manchuria 🟢

Deep fried veggie balls tossed with exotic and mild spices in homemade manchuria sauce

#### 25. Babycorn Manchuria 🟢

Deep fried battered babycorn tossed with exotic mild spices in homemade manchuria sauce

#### 26. Gobi Manchuria 🟢

Deep fried battered cauliflower tossed with exotic mild spices in homemade manchuria sauce

#### 27. Ginger Gobi 🟢

Deep fried battered cauliflower tossed with fresh ginger & chef special ginger sauce

#### 28. Gobi 65 🟢

Deep fried battered cauliflower tossed with fresh curry leaves, spices & homemade 65 sauce

#### 29. Chilli Gobi 🟢 🌶️

Deep fried battered cauliflower tossed with fresh onion, capsicum, spices & homemade chilli sauce

#### 30. Chilli Idly 🟢 🌶️

Deep fried battered Idly tossed with fresh onion, capsicum, spices & homemade chilli sauce

#### 31. Chilli Babycorn 🟢 🌶️

Deep fried battered babycorn tossed with fresh onion, capsicum, spices & homemade chilli sauce

#### 32. Crispy Babycorn 🟢

Deep fried crispy babycorn tossed with red chilli, bell peppers and special blend of spices

#### 33. Chilli Mushroom 🟢 🌶️

Deep fried battered mushroom tossed with fresh onion, capsicum, spices & homemade chilli sauce

#### 34. Chilli Paneer 🟢 🌶️

Deep fried battered cottage cheese tossed with fresh onion, capsicum, spices & homemade chilli sauce

### Chicken Starters

#### 35. Chicken Manchuria 🟢

Deep fried chicken tossed with exotic mild spices in homemade manchuria sauce

#### 36. Chilli Chicken 🟢 🌶️

Deep fried chicken tossed with fresh onion, capsicum, spices & homemade chilli sauce

#### 37. Chicken 65 🟢

Deep fried chicken tossed with fresh curry leaves, spices & homemade 65 sauce

#### 38. Ginger Chicken 🟢

Deep fried chicken tossed with fresh ginger & chef special ginger sauce



#### 39. Schezwan Chicken 🟢 🌶️ 🌶️

Deep fried chicken tossed with fresh onion, red chilli, spices & chef's special schezwan sauce


**\$14.95**



## Goat Starters


**40. Chilli Goat**   **\$16.95**

*Marinated goat boneless strips deep fried & tossed with fresh onion, capsicum & homemade chilli sauce*


**41. Crispy Goat**  **\$16.95**

*Marinated goat boneless strips deep fried & tossed with red chilli, bell peppers & special blend of spices*



## Seafood Starters

**42. Ginger Fish**  **\$15.95**


*Deep fried battered fish tossed with fresh ginger & chef special ginger sauce*

**43. Fish 65**  **\$15.95**


*Deep fried battered fish tossed with fresh curry leaves, spices & homemade 65 sauce*

**44. Chilli Fish**   **\$15.95**

*Deep fried battered fish tossed with fresh onion, capsicum, spices & homemade chilli sauce*

**45. Ginger Prawns**  **\$16.95**

*Deep fried battered prawns tossed with fresh ginger & chef special ginger sauce*


**46. Crispy Prawns**  **\$16.95**

*Marinated crispy prawns deep fried & tossed with red chilli, bell peppers & special blend of spices*



**47. Chilli Prawns**   **\$16.95**

*Deep fried battered prawns tossed with fresh onion, capsicum, spices & homemade chilli sauce*

## Indo - Chinese (Gravy)

**48. Gobi Manchuria Gravy** 


*Deep fried battered cauliflower cooked with exotic mild spices in homemade manchuria gravy*

**49. Chilli Gobi Gravy**  



*Deep fried battered cauliflower cooked with fresh onion, capsicum, spices & homemade chilli gravy*

**50. Ginger Gobi Gravy** 


*Deep fried battered cauliflower cooked with fresh ginger & chef special ginger gravy*

**51. Veg Manchurian Gravy** 



*Deep fried veggie balls cooked with exotic mild spices in homemade manchurian gravy*

**52. Chilli Babycorn Gravy**  



*Deep fried battered babycorn cooked with fresh onion, capsicum, spices & homemade chilli gravy*

**53. Babycorn Manchuria Gravy** 


*Deep fried battered babycorn cooked with exotic mild spices in homemade manchuria gravy*

**54. Chilli Mushroom Gravy**  



*Deep fried battered mushroom cooked with fresh onion, capsicum, spices & homemade chilli gravy*

**55. Chilli Paneer Gravy**  


*Deep fried battered cottage cheese cooked with fresh onion, capsicum, spices & homemade chilli gravy*

**56. Chicken Manchuria Gravy** 


*Deep fried chicken cooked with exotic mild spices in homemade manchuria gravy*

**57. Chilli Chicken Gravy**  

*Deep fried chicken cooked with fresh onion, capsicum, spices & homemade chilli gravy*

**58. Ginger Chicken Gravy** 

*Deep fried chicken cooked with fresh ginger & chef special ginger gravy*

**59. Chicken 65 Gravy** 

*Deep fried chicken cooked with fresh curry leaves, spices & homemade 65 gravy*

**\$15.50**





## Fried Rice

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|--|---------|
| <b>60. Plain Rice</b> 🟢  | \$5.95  |
| <b>61. Veg Fried Rice</b> 🟢  | \$14.95 |
| <i>Stir fried basmati rice tossed with veggies and seasoning</i>   |         |
| <b>62. Schezwan Veg Fried Rice</b> 🟢 🌶️🌶️  | \$14.95 |
| <i>Stir fried basmati rice tossed with veggies &amp; our chef's special schezwan sauce</i>   |         |
| <b>63. Egg Fried Rice</b> 🟠  | \$14.95 |
| <i>Stir fried basmati rice tossed with veggies and scrambled egg</i>   |         |
| <b>64. Schezwan Egg Fried Rice</b> 🟠 🌶️🌶️  | \$14.95 |
| <i>Stir fried basmati rice tossed with veggies and scrambled egg flavoured with our chef's special schezwan sauce</i>              |         |
| <b>65. Chicken Fried Rice</b> 🟠  | \$14.95 |
| <i>Stir fried basmati rice tossed with veggies, scrambled egg and fried chicken</i>  |         |
| <b>66. Chicken 65 Fried Rice</b> 🟠   | \$14.95 |
| <i>Stir fried basmati rice tossed with boiled egg, curry leaves, fried chicken and homemade 65 sauce</i>                           |         |
| <b>67. Schezwan Chicken Fried Rice</b> 🟠 🌶️🌶️  | \$14.95 |
| <i>Stir fried basmati rice tossed with veggies, scrambled egg and chicken flavoured with our chef's special schezwan sauce</i>     |         |
| <b>68. Prawn Fried Rice</b> 🟠  | \$16.95 |
| <i>Stir fried basmati rice tossed with veggies, scrambled egg and prawns</i>   |         |
| <b>69. Schezwan Prawn Fried Rice</b> 🟠 🌶️🌶️  | \$16.95 |
| <i>Stir fried basmati rice tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce</i>          |         |
| <b>70. Mixed Fried Rice</b> 🟠  | \$16.95 |
| <i>Stir fried basmati rice tossed with veggies, fried chicken, prawns and scrambled egg</i>  |         |
| <b>71. Schezwan Mixed Fried Rice</b> 🟠 🌶️🌶️  | \$16.95 |
| <i>Stir fried basmati rice tossed with veggies, prawns, chicken and scrambled egg flavoured with chef's special schezwan sauce</i> |         |





# Noodles

<b>72. Veg Noodles</b> 🟢	<b>\$14.95</b>
<i>Boiled noodles tossed with veggies</i>	
<b>73. Schezwan Veg Noodles</b> 🟢 🌶️🌶️	<b>\$14.95</b>
<i>Boiled noodles tossed with veggies &amp; flavoured with chef's special schezwan sauce</i>	
<b>74. Egg Noodles</b> 🟠	<b>\$14.95</b>
<i>Boiled noodles tossed with veggies and scrambled egg</i>	
<b>75. Schezwan Egg Noodles</b> 🟠 🌶️🌶️	<b>\$14.95</b>
<i>Boiled noodles tossed with veggies and scrambled egg flavoured with chef's special schezwan sauce</i>	
<b>76. Chicken Noodles</b> 🟠	<b>\$14.95</b>
<i>Boiled noodles tossed with veggies, scrambled egg and fried chicken</i>	
<b>77. Schezwan Chicken Noodles</b> 🟠 🌶️🌶️	<b>\$14.95</b>
<i>Boiled noodles tossed with veggies, fried chicken &amp; scrambled egg flavoured with chef's special schezwan sauce</i>	
<b>78. Prawn Noodles</b> 🟠	<b>\$16.95</b>
<i>Boiled noodles tossed with veggies, scrambled egg and prawns</i>	
<b>79. Schezwan Prawn Noodles</b> 🟠 🌶️🌶️	<b>\$16.95</b>
<i>Boiled noodles tossed with veggies, scrambled egg and prawns flavoured with chef's special schezwan sauce</i>	
<b>80. Mixed Noodles</b> 🟠	<b>\$16.95</b>
<i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg</i>	
<b>81. Schezwan Mixed Noodles</b> 🟠 🌶️🌶️	<b>\$16.95</b>
<i>Boiled noodles tossed with veggies, fried chicken, prawns and scrambled egg flavoured with chef's special schezwan sauce</i>	





# Biryani

"All our dum biryanis are classic Hyderabad mughalai style chicken / goat / veggies marinated with fresh mint, coriander, lemon, brown onion, our **Dosahut secret biryani masala** & spices, layered with aromatic classic basmati rice, brown onion, desi ghee, saffron & cooked in authentic **Dum** style."

\* **Dum** is authentic style of slow cooking to get aroma of meat/veggies, rice and spices together.

82. Vegetable Dum Biryani	■	\$14.95
83. Gobi 65 Biryani	■	\$14.95
84. Hyderabad Chicken Dum Biryani	■	\$15.95
85. Hyderabad Goat Dum Biryani	■	\$17.95
86. Chicken 65 Biryani	■	\$16.95
87. Family Veg (Enough for 4 people)	■	\$50.00
88. Family Hyderabad Chicken Biryani	■	\$55.00
89. Family Hyd Goat Dum Biryani (Enough for 4 people)	■	\$65.00
90. Family Chicken 65 Biryani (Enough for 4 people)	■	\$65.00
91. Jumbo Veg / Hyd Chicken Biryani (Enough for 6-7 people)	■ ■	\$85.00
92. Jumbo Hyd Goat Dum Biryani (Enough for 6-7 people)	■	\$90.00
93. Jumbo Chicken 65 Biryani (Enough for 6-7 people)	■	\$95.00





## Dosa

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|---|----------------|
| <b>94. Plain Dosa</b> 🟢   | <b>\$6.95</b>  |
| <i>Large crispy crepé (Dosa) without stuffing</i>   |                |
| <b>95. Paper Dosa</b> 🟢   | <b>\$7.95</b>  |
| <i>Paper thin and crispy crepé (Dosa) without stuffing</i>  |                |
| <b>96. Kal Dosa</b> 🟢   | <b>\$7.95</b>  |
| <i>Thick (dense) crepé (Dosa) without stuffing</i>  |                |
| <b>97. Ghee Dosa</b> 🟢  | <b>\$8.95</b>  |
| <i>Large crispy crepé (Dosa) with ghee (Clarified butter) spread</i>  |                |
| <b>98. Podi Dosa</b> 🟢  | <b>\$8.95</b>  |
| <i>Crispy crepé (Dosa) cooked with podi<br/>(Aromatic blend of roasted lentils, red chilli, peanuts, curry leaves and spices)</i>                                   |                |
| <b>99. Ghee Podi Dosa</b> 🟢   | <b>\$9.95</b>  |
| <i>Crispy crepé (Dosa) with ghee (clarified butter) and podi (spicy lentils powder)</i>   |                |
| <b>100. Masala Dosa</b> 🟢   | <b>\$13.95</b> |
| <i>Crispy crepé (Dosa) with savory filling of potatoes</i>  |                |
| <b>101. Onion Dosa</b> 🟢  | <b>\$12.95</b> |
| <i>Crispy crepé (Dosa) with freshly chopped onion</i>   |                |
| <b>102. Cheese &amp; Chilli Dosa</b> 🟢 🌶️   | <b>\$12.95</b> |
| <i>Crispy crepé (Dosa) filled with grated cheese &amp; fresh green chilli</i>   |                |
| <b>103. Mysore Masala Dosa</b> 🟢  | <b>\$13.95</b> |
| <i>Crispy crepé (Dosa) with potato filling and homemade spicy lentil powder (Podi)</i>  |                |
| <b>104. Onion Masala Dosa</b> 🟢   | <b>\$13.95</b> |
| <i>Crispy crepé (Dosa) with a savory filling of potatoes &amp; freshly chopped onion</i>  |                |
| <b>105. Paper Masala Dosa</b> 🟢   | <b>\$13.95</b> |
| <i>Thin &amp; crispy crepé (Dosa) filled with savory potato masala</i>  |                |
| <b>106. Upma Dosa</b> 🟢   | <b>\$14.95</b> |
| <i>Crispy crepé (Dosa) with a savory filling of upma (a mixture of spices, semolina &amp; veggies)</i>  |                |
| <b>107. Paneer Dosa</b> 🟢   | <b>\$13.95</b> |
| <i>Crispy crepé (Dosa) served with paneer (cottage cheese) cooked with exotic spices</i>  |                |
| <b>108. Special Paneer Dosa</b> 🟢   | <b>\$14.95</b> |
| <i>Special crispy crepé (Dosa) served with paneer (cottage cheese) cooked with exotic spices<br/>and topped with fresh onion coriander cheese and grated paneer</i> |                |



- 109. Paneer Butter Masala Dosa** ■ \$15.95  
*Crispy crepe (Dosa) with paneer butter masala filling*
- 110. Chicken Dosa** ■ \$15.95  
*Crispy crepe (Dosa) with a savory filling of chicken mince cooked with exotic spices*
- 111. Lamb Dosa** ■ \$15.95  
*Crispy crepe (Dosa) filled with a savory filling of lamb mince cooked with exotic spices*
- 112. Chicken 65 Dosa** ■ \$15.95  
*Crispy crepe (Dosa) filled with a savory filling of chicken 65 with sliced onion and lemon*
- 113. Butter Chicken Dosa** ■ \$15.95  
*Crispy Crepe (Dosa) with butter chicken filling*
- 114. Chef's Special Dosa** (combination of 4 popular stuffings) ■ ■ \$17.95  
*Chef's crispy crepe (Dosa) filled with 4 of the most popular fillings at Dosa Hut (Masala/paneer/chicken/lamb) and freshly chopped onion, coriander with ghee (Veg/Non-veg)*

## Rava Dosa

- 115. Rava Dosa** ■ \$10.95  
*Crispy crepe (Dosa) prepared from a mixture of rice flour & semolina*
- 116. Rava Onion Dosa** ■ \$12.95  
*Crispy crepe (Dosa) prepared from a mixture of rice flour, semolina & onion*
- 117. Rava Masala Dosa** ■ \$14.95  
*Crispy crepe (Dosa) prepared from a mixture of rice flour & semolina with potato filling*
- 118. Rava Chicken Dosa** ■ \$15.95  
*Crispy crepe (Dosa) prepared from a mixture of rice flour & semolina with chicken mince filling*
- 119. Rava Lamb Dosa** ■ \$15.95  
*Crispy crepe (Dosa) prepared from a mixture of rice flour & semolina with lamb mince filling*





# Egg Series Dosa

*Please advise us with or without spicy powder*

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|---|----------------|
| <b>120. Egg Kal Dosa</b> ■  | <b>\$10.95</b> |
| <i>Thick (dense) crepé (Dosa) with egg &amp; homemade spicy lentil powder (podi)</i>                                      |                |
| <b>121. Egg Dosa</b> ■  | <b>\$10.95</b> |
| <i>Large crispy crepé (Dosa) with egg &amp; homemade spicy lentil powder (podi)</i>                                       |                |
| <b>122. Egg Masala Dosa</b> ■   | <b>\$13.95</b> |
| <i>Crispy crepé (Dosa) cooked with egg &amp; potato masala filling, homemade spicy lentil powder (podi)</i>               |                |
| <b>123. Egg Paneer Dosa</b> ■   | <b>\$14.95</b> |
| <i>Crispy crepé (Dosa) cooked with a spread of an egg and cottage cheese filling, homemade spicy lentil powder (podi)</i> |                |
| <b>124. Egg Onion Dosa</b> ■  | <b>\$13.95</b> |
| <i>Crispy crepé (Dosa) cooked with a spread of an egg and onion filling, homemade spicy lentil powder (podi)</i>          |                |
| <b>125. Egg Chicken Dosa</b> ■  | <b>\$15.95</b> |
| <i>Crispy crepé (Dosa) cooked with a spread of an egg and chicken mince filling, homemade spicy lentil powder (podi)</i>  |                |
| <b>126. Egg Lamb Dosa</b> ■   | <b>\$15.95</b> |
| <i>Crispy crepé (Dosa) cooked with a spread of an egg and lamb mince filling, homemade spicy lentil powder (podi)</i>     |                |

# 70mm Dosa

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|---|----------------|
| <b>127. 70mm Plain Dosa</b> ■   | <b>\$12.95</b> |
| <i>70mm long crispy crepé (Dosa) without stuffing</i>   |                |
| <b>128. 70mm Podi Dosa</b> ■  | <b>\$13.95</b> |
| <i>70mm long crispy crepé (Dosa) filled with homemade spicy lentil powder (podi)</i>  |                |
| <b>129. 70mm Onion Dosa</b> ■   | <b>\$15.95</b> |
| <i>70mm long crispy crepé (Dosa) filled with fresh chopped onion</i>  |                |
| <b>130. 70mm Masala Dosa</b> ■  | <b>\$16.95</b> |
| <i>70mm long Crispy crepé (Dosa) with savory filling of potatoes</i>  |                |
| <b>131. 70mm Paneer Dosa</b> ■  | <b>\$16.95</b> |
| <i>70mm long Crispy crepé (Dosa) with savory filling of paneer (cottage cheese)</i>   |                |
| <b>132. 70mm Chicken Dosa</b> ■   | <b>\$17.95</b> |
| <i>70mm long Crispy crepé (Dosa) with savory filling of chicken mince</i>   |                |
| <b>133. 70mm Lamb Dosa</b> ■  | <b>\$17.95</b> |
| <i>70mm long Crispy crepé (Dosa) with savory filling of lamb mince</i>  |                |
| <b>134. 70mm Chef's Special Dosa (4 popular stuffings)</b> ■ ■  | <b>\$19.95</b> |
| <i>70mm long chef's crispy crepé filled with 4 of the most popular fillings at Dosa Hut (Masala/paneer/chicken/lamb) and freshly chopped onion, coriander with ghee (Veg/Non-veg)</i> |                |



## Set Dosa

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|--|---------|
| <b>135. Masala Set Dosa</b> 🟢  | \$12.95 |
| <i>Indian style fluffy pancake sandwich with potato filling</i>                    |         |
| <b>136. Paneer Set Dosa</b> 🟢  | \$13.95 |
| <i>Indian style fluffy pancake sandwich with cottage cheese filling</i>            |         |
| <b>137. Cheese &amp; Chilli Set Dosa</b> 🟢 🌶️                                      | \$12.95 |
| <i>Indian style fluffy pancake sandwich with cheese &amp; green chilli filling</i> |         |
| <b>138. Chicken Set Dosa</b> 🍗   | \$15.95 |
| <i>Indian style fluffy pancake sandwich with chicken mince filling</i>             |         |
| <b>139. Lamb Set Dosa</b> 🍖  | \$15.95 |
| <i>Indian style fluffy pancake sandwich with lamb mince filling</i>                |         |

## Spring Roll Dosa

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|--|---------|
| <b>140. Paneer Spring Roll Dosa</b> 🟢  | \$14.95 |
| <i>Crispy crepe (Dosa) with filling of cottage cheese, onion, coriander &amp; cut into rolls</i>   |         |
| <b>141. Masala Spring Roll Dosa</b> 🟢  | \$14.95 |
| <i>Crispy crepe (Dosa) with filling of potato, onion, coriander &amp; cut into rolls</i>   |         |
| <b>142. Chicken Spring Roll Dosa</b> 🍗   | \$16.95 |
| <i>Crispy crepe (Dosa) with filling of chicken mince, onion, coriander &amp; cut into rolls</i>  |         |
| <b>143. Lamb Spring Roll Dosa</b> 🍖  | \$16.95 |
| <i>Crispy crepe (Dosa) with filling of lamb mince, onion, coriander &amp; cut into rolls</i>   |         |
| <b>144. Chef's Spl Spring Roll Dosa</b> 🟢 🍗 🍖  | \$17.95 |
| <i>Crispy crepe (Dosa) filled with 4 of the most popular fillings at Dosa Hut (Masala/paneer/chicken/lamb) and freshly chopped onion, coriander with ghee and cut into rolls (Veg/Non-veg)</i> |         |





## Omelette

- |                                       |        |
|---------------------------------------|--------|
| 145. Full Boil / Half Boil (2 Eggs) 🟡 | \$4.95 |
| 146. Onion & Chilli Omelette 🟡 🌶️     | \$5.95 |
| 147. Special Omelette 🟡               | \$6.95 |
| 148. Prawn Omelette 🟡                 | \$8.95 |
| 149. Chicken Omelette 🟡               | \$7.95 |

## Uttapam

*Special pancake mix made of lentils, rice, semolina & slowly cooked to perfection*

- |  |         |
|--|---------|
| 150. Onion Uttapam 🟢   | \$14.95 |
| <i>Thick pancake cooked with chopped onion and cooked for perfection</i>                 |         |
| 151. Onion Podi Uttapam 🟢  | \$14.95 |
| <i>Thick pancake cooked with chopped onion &amp; homemade spicy lentil powder (podi)</i> |         |
| 152. Egg Uttapam 🟡   | \$14.95 |
| <i>Thick pancake cooked with a layer of egg to perfection</i>                            |         |
| 153. Cheese & Chilli Uttapam 🟢 🌶️  | \$14.95 |
| <i>Thick pancake cooked with cheese &amp; green chilli</i>                               |         |
| 154. Special Uttapam 🟢   | \$15.95 |
| <i>Thick pancake cooked with jeera, veggies, cheese &amp; cashew</i>                     |         |

## Combo Deals

- |   |         |
|---|---------|
| 155. Plain Dosa + Idly + Vada + Drink 🟢   | \$13.95 |
| 156. Masala Dosa + Idly + Vada + Drink 🟢  | \$17.95 |
| 157. Paneer Dosa + Idly + Vada + Drink 🟢  | \$17.95 |
| 158. Chicken Dosa + Idly + Vada + Drink 🟡 | \$19.95 |
| 159. Lamb Dosa + Idly + Vada + Drink 🟡    | \$19.95 |

## Mega Deals (Veg/Egg/Chicken)

- |   |          |
|---|----------|
| 160. Any Family Fried Rice (6 ppl) 🟢🟡               | \$65.00  |
| 161. Any Jumbo Fried Rice (10 ppl) 🟢🟡               | \$99.95  |
| 162. Any Family Noodles (6 ppl) 🟢🟡                  | \$65.00  |
| 163. Any Jumbo Noodles (10 ppl) 🟢🟡                  | \$99.95  |
| 164. Any Family (Veg / Non Veg) Starter (15 ppl) 🟢🟡 | \$120.00 |
| 165. Any Jumbo (Veg / Non Veg) Starter (25 ppl) 🟢🟡  | \$150.00 |





# Tandoor Menu

*"Traditional Claypot Oven"*

<b>166. Tandoori Chicken</b> ■	(Full) \$19.95 (Half) \$13.95
<i>Whole chicken marinated with yoghurt, ginger garlic paste, kastoori methi, saffron, lemon, mustard oil &amp; blend of spices &amp; barbequed in tandoor</i>	
<b>167. Chicken Tikka (4 pcs)</b> ■	\$15.95
<i>Chicken thigh fillet marinated with yoghurt, ginger garlic paste, kastoori methi &amp; blend of spices &amp; barbequed in tandoor</i>	
<b>168. Murg Malai Tikka</b> ■	\$15.95
<i>Chicken marinated in yoghurt, cream, cheese, blend of spices and barbequed in tandoor</i>	
<b>169. Haryali Chicken Tikka</b> ■	\$15.95
<i>Chicken marinated in special green paste (mint, coriander, green chilli, ginger, garlic, lemon) yoghurt, spices and barbequed in tandoor</i>	
<b>170. Seekh Kebab</b> ■	\$15.95
<i>Lamb mince mixed with blend of exotic spices and grilled with skewers in tandoor</i>	
<b>171. Garlic Prawns</b> ■	\$16.95
<i>Prawns marinated with freshly chopped garlic, yoghurt and blend of special spices barbequed in tandoor</i>	
<b>172. Paneer Tikka</b> ■	\$15.95
<i>Cubes of cottage cheese marinated with yoghurt, ginger garlic paste, kastoori methi &amp; blend of spices &amp; barbequed in tandoor</i>	
<b>173. Achari Paneer Tikka</b> ■	\$15.95
<i>Cubes of cottage cheese marinated homemade pickle, yoghurt, lemon and blend of spices barbequed in tandoor</i>	



# Veg Curries

## 174. Paneer Butter Masala

Cottage cheese cooked in simmered gravy made of butter, tomato puree, cashew and cream

## 175. Paneer Tikka Masala

Cottage cheese cooked in a tomato puree and cashew sauce along with capsicum onion & cream

## 176. Palak Paneer

Cottage cheese cooked in blanched spinach gravy with blend of exptic spices

## 177. Kadhai Paneer

Cottage cheese cooked in spicy masala gravy with onion, capsicum and red chillies

## 178. Malai Kofta

Dumpling made of cottage cheese & potato cooked in creamy cashew gravy & blend of exotic spices

## 179. Mix Veg Curry

Mix variety of seasonal vegetables cooked in onion and cashew gravy, tomato puree and blend of exotic spices

## 180. Dal Makhani

Lentils (Black, Kidney Beans) slowly cooked for hours and finished with tomato puree and cream

## 181. Dal Fry/Thadka

Yellow lentils cooked with fresh onion & tomato finish with aromatic fresh tempering

## 182. Tomato Daal

Yellow lentils cooked with fresh tomato, curry leaves and blend of exotic spices

## 183. Aloo Shimla

Fresh potato & capsicum cooked with aromatic spices

## 184. Eggplant Masala

Fresh eggplant cooked with onion, tomato and blend of exotic spices

\$15.95

# Non Veg Curry (Chicken / Goat / Lamb)

## 185. Butter Chicken

Chicken tikka pieces cooked in simmered gravy made of butter, tomato puree, cashew and cream

## 186. Chicken Tikka Masala

Chicken tikka pieces cooked in a tomato puree and cashew sauce along with capsicum onion & cream

## 187. Daal Ka Murg

Chicken cooked in lentils with fresh onion, tomato, curry leaf with blend of exotic spices

\$16.95



**188. Malai Dum Ka Murgh** 🍲

*Chicken pieces cooked in a creamy cashewnut yogurt based gravy along with whole Indian spices*

**189. Andhra Chicken Masala (With Bone)** 🍲

*Chunks of chicken with bone cooked with fresh onion, ginger garlic, tomato, curry leaves and special homemade garam masala*

**190. Chicken Chettinad** 🍲

*Chicken cooked in homemade chettinad gravy with blend of exotic spices  
(Gravy - Red chilli, pepper corn, curry leaves, whole garam masala, coconut, peanut, fenugreek seeds etc)*

**191. Chicken Vindaloo** 🍲

*Chicken cooked in spicy paste with whole aromatic spices and hint of lemon*

**192. Goat Curry (With Bone)** 🍲

*Goat with bone cooked in traditional home style with blend of spices*

**193. Lamb Rogan Josh** 🍲

*Lamb slow cooked in tomato puree with onion, cashew and whole aromatic spices*

**194. Lamb Masala** 🍲

*Lamb cooked with fresh onion & capsicum and special homemade blend of spices*

**195. Lamb Vindaloo** 🍲 🌶️🌶️

*Lamb cooked in spicy paste with whole aromatic spices and hint of lemon*

## *Fish Et Prawn*

**196. Prawn Chettinad** 🍲

*Prawn cooked in homemade chettinad gravy with blend of exotic spices  
(Gravy - Red chilli, pepper corn, curry leaves, whole garam masala, coconut, peanut, fenugreek seeds etc)*

**197. Prawn Korma** 🍲

*Prawns cooked in a thick and aromatic sauce with ground cashew nuts, cream and mild spices*

**198. Prawn Masala** 🍲

*Prawn cooked with fresh onion & capsicum and special homemade blend of spices*

**199. Prawn Vindaloo** 🍲 🌶️🌶️

*Prawn cooked in spicy paste with whole aromatic spices and hint of lemon*

**200. Goan Fish Curry** 🍲

*Bonless fish fillet cooked in creamy coconut sauce with special homemade garam masala*

**\$17.95**





## Roti / Naan (Indian Bread)

**"All breads are baked in tandoor (Claypot Oven)"**

<b>201. Plain Naan</b> ■	<b>\$3.00</b>
<i>Traditional Indian bread is enriched with yoghurt, milk, cream, butter and baked in tandoor</i>	
<b>202. Tandoori Roti</b> ■	<b>\$3.00</b>
<i>Traditional Indian wholemeal bread baked in the tandoor</i>	
<b>203. Butter Naan</b> ■	<b>\$4.00</b>
<i>Traditional Indian bread baked in tandoor and glazed with butter</i>	
<b>204. Garlic Naan</b> ■	<b>\$4.00</b>
<i>Traditional Indian bread baked in tandoor and glazed with garlic butter</i>	
<b>205. Cheese Naan</b> ■	<b>\$6.95</b>
<i>Traditional Indian bread stuffed with tasty cheese and baked in tandoor</i>	
<b>206. Masala Kulcha</b> ■	<b>\$6.95</b>
<i>Traditional Indian bread stuffed with mixed veggies and baked in tandoor</i>	
<b>207. Kashmiri Naan</b> ■	<b>\$6.95</b>
<i>Traditional Indian bread stuffed with dry fruits mixture and baked in tandoor</i>	
<b>208. Keema Naan</b> ■	<b>\$6.95</b>
<i>Traditional Indian bread stuffed with lamb mince and baked in tandoor</i>	
<b>209. Chicken Tikka Naan</b> ■	<b>\$7.95</b>
<i>Traditional Indian bread stuffed with chicken tikka mixture and baked in tandoor</i>	







# Desserts

- 210. Chocolate Dosa** ■ \$9.95  
*Crispy crepe (Dosa) with chocolate sauce and topped with icing sugar*
- 211. Chocolate & Cashew Dosa** ■ \$10.95  
*Crispy crepe (Dosa) with chocolate sauce, cashew and topped with chocolate sauce, icing sugar, cashew*
- 212. Gulab Jamun** ■ \$7.95  
*Deep fried sweet dumplings made of milk powder, cream and soaked in flavoured sugar syrup*
- 213. Ras Malai** ■ \$8.95  
*Traditional Indian dessert with sweet cheese dumplings made of cottage cheese (chaana) cooked in sweetened thickened flavoured milk topped with dry fruits*
- 214. Gulab Jamun + Ice-Cream** ■ \$8.95  
*Sweet dumplings with scoop of ice-cream*



"Dear Customers,  
 Please notify our staff of any food allergy or reaction and your level of tolerance to spicy food.  
 Please let us know when you order.  
 Foods will be charged for once ordered.  
 Please be aware that the kitchen environment we cook in may contains traces of nuts, gluten, lactose & egg.  
 Terms and Conditions Apply."





## OUR BRANCHES

### FOOTSCRAY

604 Barkly Street, Footscray Vic 3011  
Ph: 03 9687 0171

### TARNEIT

32b, Wyndham Village Shopping Centre, 380 Sayers Road, Tarneit, Vic 3029  
Ph: 03 8742 4263

### ROXBURGH PARK

Shop G60, 250 Somerton Road, Roxburgh Park Shopping Centre, Roxburgh Park, Vic 3064  
Ph: 03 9303 9966

### CLAYTON

346 Clayton Road, Clayton Vic 3166  
Ph: 03 8510 5185

### MELBOURNE CBD

209 King Street, Melbourne Vic 3000  
Ph: 03 9642 2482

### HARRIS PARK

69 Wigram Street, Harris Park, NSW 2150  
Ph: 02 9633 4455

### BRISBANE

Shop 21, 1932 Logan Road, Upper Mount Gravatt, Qld 4122  
Ph: 07 3216 8444

### BRISBANE

5/30-34 Commercial Drive, Springfield QLD 4300  
Ph: 07 3381 0000

### CRANBOURNE EAST

Shop 01/1 Linsell Boulevard, Cranbourne East VIC 3977  
Ph: 03 59950111

### POINT COOK

Point Cook Shopping Centre

### SOUTH MORANG

Plenty Valley Shopping Centre

### CANBERRA CBD

Level G, Suite 2 & 3, Garema Court 140 - 180 City Walk, Canberra 2601

## OVERSEAS BRANCHES

### HYDERABAD (INDIA)

SMR Vinay Technopolis, 2nd Floor beside Google Campus, Kothaguda, Hyderabad