

SNACKS

A1	SAMOSA (1 PC) A deep fried pastry filled with potatoes & peas served with sweet chutney	\$4.95
A2	SAMBAR SAMOSA (1 PC) A deep fried pastry filled with potatoes & peas served with Sambar	\$5.95
A3	VADA (1 PC) A savory fried snack made with lentil & spiced herbs & spices served with chutney	\$4.95
A4	SAMBAR VADA (1 PC) A savory fried snack made with lentil & spiced herbs & spices served with chutney & sambar	\$5.95
A5	SAMBAR IDLY (2 PCS) A soft steamed rice cake made from a fermented batter served with chutney & sambar	\$7.95
A6	GHEE PODI IDLY (2 PCS) A soft steamed rice cake made from a fermented batter spread with ghee & gun powder	\$8.95
A7	SAMBAR IDLY (1 PC) + VADA (1 PC)	\$9.95
A8	MIRCHI BHAJI (3 PIECES) A spicy deep fried Indian snack consisting of green chilli dipped in gram flour & stuffed with onion & lemon	\$9.95
A9	CUT MIRCHI A spicy indian snack consisting of green chilli dipped in gram flour and deep fried until crispy spread with chat masala	\$10.95

OMELETTE

B1	ONION & CHILLI OMELETTE A savory dish made by mixing beaten eggs with chopped onions, green chillies, & spices, cooked until fluffy & golden brown	\$8.95
B2	CHICKEN OMELETTE A savory dish made by mixing beaten eggs with chopped chicken, onions, green chillies, & spices, cooked until fluffy & golden brown	\$10.95
B3	PRAWN OMELETTE A savory dish made by mixing beaten eggs with prawns, onions, green chillies, & spices, cooked until fluffy & golden brown	\$12.95

STREET CHAATS

"Straight from the Streets of India"

C1	DAHI BHALLA A popular Indian dish of soft lentil fritters soaked in creamy yogurt topped with tangy tamarind sauce and garnished with sev, onions, beetroot, carrot & coriander	\$12.95
C2	PANI PURI A crispy hollow puris filled with spicy, tangy flavoured water & stuffed with potato, chana mix	\$10.95
C3	DAHI PURI A crispy hollow puris filled with spicy, stuffed with potato, chana mix & sweet yogurt, mint sauce	\$11.95

C4	SAMOSA CHAAT A flavorful Indian snack made by topping crumbled samosas with chickpeas, yogurt, chutneys, & spices	\$13.95
C5	PAPDI CHAAT An Indian street food made from crispy wafers topped with boiled potatoes, chickpeas, yogurt, chutneys, & spices, garnished with sev, onions, beetroot, carrot & coriander	\$12.95
C6	PAV BHAJI A flavorful Indian street food consisting of a spicy mashed vegetable curry served with buttered, toasted buns	\$14.95
C7	CHOLE BHATURE <i>(Upon availability)</i> Spiced chickpea curry with fluffy fried bread. A North Indian delight!	\$16.95

TANDOOR STARTERS

"Fresh from the Clay Oven"

D1	CHICKEN TIKKA A delicious marinated chicken cooked in tandoor with aromatic spices & yogurt (Serves 1-2)	\$18.95
D2	PANEER TIKKA An Indian marinated cottage cheese cubes, cooked in tandoor with aromatic spices & yogurt (Serves 1-2)	\$18.95
D3	TANDOORI SOYA CHAAP A flavorful marinated soya protein, seasoned with aromatic spices & cooked in tandoor served with mint chutney (Serves 1-2)	\$18.95
D4	MALAI SOYA CHAAP A creamy, succulent Indian appetizer made from marinated soya protein, & aromatic spices & coated with malai cooked in tandoor served with mint chutney (Serves 1-2)	\$18.95
D5	TANDOORI CHICKEN HALF FULL A flavourful tender chicken marinated in yogurt & spices, then roasted in a traditional clay oven for a smoky flavor served with mint chutney	\$18.95 \$ 24.95
D6	SEEKH KEBAB (LAMB) A delectable Indian appetizer featuring minced lamb seasoned with aromatic spices, molded onto skewers, & cooked in traditional clay oven served with mint chutney (Serves 1-2)	\$18.95
D7	MIXED TANDOOR PLATTER A delectable Indian appetizer featuring seekh kebab, chicken tikka, paneer tikka & tandoori prawns.	\$27.95
D8	TANDOORI PRAWNS <i>(UPON AVAILABILITY)</i> Tandoori prawns are marinated in a spiced yoghurt marinade and cooked over tandoor/grill till crisp golden.	\$22.95

VEGETARIAN CURRIES

\$19.95

E1	DAL MAKHANI A rich & creamy north Indian dish made from whole black lentils & kidney beans, simmered with butter, cream, & a blend of spices	
E2	CHANA MASALA Chana masala, also known as chole masala, is a flavorful Indian dish made with spiced chickpeas cooked in a tomato-based gravy	

E3	MAKHANI SOYA CHAAP Makhani Soya Chaap is a rich and creamy Indian vegetarian curry made with cut-up soya chaap (vegan soy meat) in a velvety tomato-based sauce.	
E4	PANEER TIKKA MASALA A flavorful clay oven marinated & grilled paneer cubes simmered in a rich, creamy, & spiced tomato-based gravy	
E5	PANEER BUTTER MASALA A creamy & mildly spiced soft paneer cubes cooked in a rich tomato-based gravy with butter & cream	
E6	PALAK PANEER A delicious sour gravy made with soft paneer cubes simmered in a creamy, spiced spinach (palak) gravy.	
E7	PANEER PUDINA KALI MIRCH A fragrant Indian dish with paneer cubes cooked in a refreshing mint & black pepper spiced gravy.	
E8	TAVA PANEER MASALA A delightful Indian dish made with soft paneer cubes cooked in a tangy, onion-tomato masala along with capsicum and spices.	
E9	MALAI KOFTA A delicious Indian dish featuring marinated & grilled soya chaap pieces cooked in a rich, creamy, & spiced tomato-based gravy	
E10	KADAI PANEER A spicy gravy made with paneer cubes, bell peppers, & onions cooked in a spicy tomato-based gravy, seasoned with freshly ground spices	
E11	PANEER DHANIYA HARA PYAAZ Paneer cubes cooked with fresh coriander & green onions in a savory, aromatic sauce	
E12	SOYA TIKKA MASALA A delicious Indian dish featuring marinated & grilled soya chaap pieces cooked in a rich, creamy, & spiced tomato-based gravy	
E13	EGGPLANT MASALA Eggplant Masala is a flavorful vegetarian dish in which tender eggplants are simmered in a rich sauce base made with chopped tomatoes, fragrant spices, and fresh herbs.	

CHICKEN CURRIES

\$20.95

E14	PUNJABI BUTTER CHICKEN A North Indian dish featuring tender pieces of chicken cooked in a rich tomato-based sauce, flavored with butter, cream, & aromatic spices	
E15	DELHI MUGHLAI CHICKEN A traditionally rich & creamy Indian dish featuring tender chicken cooked in a spiced yogurt & tomato gravy	
E16	CHICKEN VINDALOO Spicy Indian curry with tender chicken, vinegar, and aromatic spices.	
E17	CHICKEN KOLHAPURI Chicken Kolhapuri is a fiery & aromatic Maharashtrian curry featuring chicken simmered in a robust blend of roasted spices & coconut	
E18	CHICKEN MADRAS A spicy South Indian curry made with tender chicken cooked in a rich, tangy, & aromatic tomato-based sauce	

E19	CHICKEN TIKKA MASALA A flavourful clay oven chicken marinated in yogurt & spices, cooked in a creamy tomato-based sauce with aromatic spices	
E20	KADAI CHICKEN Delicious chicken, bell peppers, tomatoes, & a blend of aromatic spices, traditionally cooked in kadai	
E21	BUTTER CHICKEN Butter Chicken is a mild curry featuring tender chicken marinated in yogurt and spices. It's cooked in a creamy tomato-based sauce, resulting in a comforting and flavorful dish	

LAMB CURRY

\$21.95

E22	LAMB ROGAN JOSH Lamb Rogan Josh is a fragrant Kashmiri curry featuring tender lamb simmered in a rich, spiced yogurt & tomato sauce	
E23	LAMB VINDALOO Lamb Vindaloo is a fiery and tangy Indian curry featuring tender chunks of lamb slow-cooked in a rich vindaloo paste	
E24	LAMB KORMA Lamb korma is a rich and aromatic Indian curry featuring tender pieces of lamb slow-cooked in a creamy sauce made with yogurt, cashew nuts, and fragrant spices.	
E25	PEPPER LAMB MASALA Pepper Lamb Masala is a fiery Indian curry where tender lamb meets the bold flavors of black pepper. Slow-cooked to perfection	
E26	PALAK LAMB Tender lamb pieces are simmered in an aromatic green spinach sauce. The earthy, spiced spinach gravy takes center stage, creating a harmonious balance of taste and nutrition.	

GOAT CURRY

\$22.95

E27	GOAT VINDALOO A fiery Goan curry featuring tender goat meat marinated & cooked in a tangy, spicy vinegar-based sauce	
E28	BHUNA GOAT A flavorful dish featuring tender goat meat slow-cooked with aromatic spices until the sauce is thick & clings to the meat	
E28	PALAK GOAT A flavorful earthy dish featuring tender goat pieces simmered in an aromatic green spinach sauce.	
E29	GOAT CURRY Tender pieces of goat meat are cooked with yogurt and aromatic spices, resulting in a soul-warming curry	
E29	GOAT KARAHI A flavorful Pakistani dish featuring tender goat meat cooked with tomatoes, green chillies & a blend of aromatic spices	
E30	PRAWN / FISH PRAWN KORMA A rich and aromatic Indian curry featuring plump prawns cooked in a creamy sauce made with yogurt, cashew nuts, and fragrant spices.	\$23.95

E30	FISH MASALA A delightful Indian curry bursting with flavor. Tender fish is simmered in a rich onion-tomato masala, infused with aromatic spices	
E31	FISH/PRAWN KERALA STYLE Tender fish/prawns are cooked in a subtly spiced coconut-based gravy, infused with red chillies, mustard and curry leaves	

INDO CHINESE

"Fusion of Indian spice mix with Chinese dishes"

\$19.95

F1	VEG MANCHURIA <i>(Dry/Gravy)</i> Indo-Chinese appetizer made of deep-fried vegetable balls tossed in a tangy & spicy sauce	
F2	GOBI MANCHURIA <i>(Dry/Gravy)</i> Indo-Chinese dish featuring crispy fried cauliflower florets	
F3	PANEER MANCHURIA <i>(Dry/Gravy)</i> Indo-Chinese dish featuring stir fried paneer cubes.	
F4	GOBI 65 <i>(Dry/Gravy)</i> South Indian appetizer consisting of deep-fried cauliflower florets marinated in a spiced batter tossed in our signature 65 sauce.	
F5	PANEER 65 <i>(Dry/Gravy)</i> A spicy & crispy South Indian appetizer made with marinated & deep-fried paneer cubes with our signature 65 sauce.	
F6	CHILLI GOBI <i>(Dry/Gravy)</i> A crispy fried cauliflower florets tossed in a spicy sauce with bell peppers & onions	
F7	CHILLI PANEER <i>(Dry/Gravy)</i> Indo-Chinese dish featuring paneer cubes stir-fried with bell peppers & onions in a spicy, tangy sauce	
F8	CHILLI IDLY <i>(Dry/Gravy)</i> A fusion dish featuring fried idli pieces tossed in a spicy, tangy sauce with bell peppers & onions	
F9	SCHEZWAN GOBI <i>(Dry/Gravy)</i> Crispy cauliflower florets are stir-fried in our signature Schezwan sauce, resulting in a spicy, tangy, and addictive appetizer.	
F10	CHICKEN LOLLIPOP <i>(Dry/Gravy)</i> Indo-Chinese fried chicken bites (lollipops) coated in a spicy red batter, marinated, and then deep-fried.	
F11	CHICKEN MANCHURIA <i>(Dry/Gravy)</i> A flavorful tender chicken pieces coated in a spicy batter & stir-fried with vegetables in a savory sauce	
F12	CHICKEN 65 <i>(Dry/Gravy)</i> A spicy & crispy South Indian appetizer made with marinated & deep-fried chicken	
F13	CHILLI CHICKEN <i>(Dry/Gravy)</i> Indo-Chinese dish featuring tender chicken pieces stir-fried with bell peppers, onions & a spicy, tangy sauce	
F14	SCHEZWAN CHICKEN <i>(Dry/Gravy)</i> Marinated & deep-fried chicken are stir-fried in our signature Schezwan sauce, resulting in a spicy, tangy, and addictive appetizer.	
F15	CRISPY GOAT <i>(Dry/Gravy)</i> + \$1 A delicious marinated deep fried tender goat meat tossed with aromatic spices & herbs (Serves 1-2)	
F16	CHILLI GOAT <i>(Dry/Gravy)</i> + \$1 Indo-Chinese dish featuring tender goat pieces stir-fried with bell peppers, onions & a spicy, tangy sauce	

NOODLES

Add Schezwan + \$1
Add Burnt Garlic + \$1

\$18.95

F17 VEGETABLE NOODLES

A quick & tasty dish made with stir-fried noodles & a colorful mix of fresh vegetables, seasoned with savory sauces

F18 EGG NOODLES

A savory dish made with stir-fried noodles & scrambled eggs, often combined with vegetables & seasoned with aromatic sauces

F19 CHICKEN NOODLES

A hearty dish featuring stir-fried noodles combined with tender chicken pieces, vegetables, & flavorful seasonings

F20 PRAWN NOODLES + \$1

A delicious dish featuring stir-fried noodles with succulent prawns, vegetables, & savory seasonings,

F21 MIXED NOODLES + \$1

A flavorful dish combining stir-fried noodles with a variety of ingredients such as vegetables, chicken & prawns seasoned with aromatic sauces

F22 VEGETARIAN FRIED RICE

A flavorful dish combining stir-fried noodles with a variety of ingredients such as vegetables, chicken & prawns seasoned with aromatic sauces

F23 EGG FRIED RICE

A delicious dish made with scrambled eggs, vegetables, & savory seasonings, & boiled rice

F24 CHICKEN FRIED RICE

A flavorful dish made by stir-frying cooked rice with tender chicken pieces, vegetables, & aromatic seasonings,

F25 PRAWN FRIED RICE + \$1

A delicious dish made by stir-frying cooked rice with succulent prawns, vegetables, & savory seasonings,

F26 MIXED FRIED RICE + \$1

A flavorful dish combining stir-fried rice with a variety of ingredients such as vegetables, chicken & prawns seasoned with aromatic sauces

DOSAHUT SPECIAL

F27 DRUMS OF HEAVEN \$20.95

Drums of Heaven are chicken lollipops tossed in a sweet and spicy sauce.

F28 TRIPLE SCHEZWAN/ TRIPLE MANCHURIA \$28.95

Mouthwatering combination of fried rice, noodles & manchurian/schezwan sauce topped up with crispy noodles.

F29 GOBI 65 FRIED RICE \$20.95

A delicious fusion dish featuring spicy, deep-fried cauliflower (Gobi 65) mixed with flavorful, aromatic fried rice

F30 CHICKEN 65 FRIED RICE \$21.95

A spicy, deep-fried Chicken 65 tossed with with aromatic fried rice, & mixed with herbs

RICE

G1 PLAIN RICE \$5.95

G2 SAFFRON RICE \$6.95

G3 BIRYANI RICE \$8.95

G4 SAMBAR & RICE \$12.95

BIRYANI & MORE

"All our Dum Biryani's are classic Hyderabad Mughlai Style Chicken/ Goat/ Veggies marinated with yogurt, fresh mint, coriander, lemon, brown onions & our Dosahut secret biryani masala & spices, layered with aromatic classic basmati rice, ghee, saffron & cooked in authentic dum style"

H1 VEGETARIAN DUM BIRYANI \$18.95

A fragrant & flavorful Indian rice dish cooked with assorted vegetables, aromatic spices, & long-grain basmati rice, layered & slow-cooked to perfection, offering a rich & satisfying culinary experience served with Gobi 65, mirchi ka salan & raita

H2 GOBI 65 BIRYANI \$19.95

A fusion dish combining flavorful biryani rice with spicy, deep-fried cauliflower florets with a spicy kick, served with mirchi ka salan & raita

H3 PANEER 65 BIRYANI \$19.95

A delicious fusion dish marrying the spicy flavors of Paneer 65 with fragrant basmati rice, creating a unique & flavorful biryani experience, served with mirchi ka salan & raita

H4 EGG 65 BIRYANI \$19.95

A fusion dish combining flavorful biryani rice with spicy, deep-fried eggs with a spicy kick, served with mirchi ka salan & raita

H5 CHICKEN DUM BIRYANI \$19.95

A classic chicken pieces are layered with fragrant basmati rice & slow-cooked to perfection, served with Chicken 65, mirchi ka salan & raita

H6 CHICKEN 65 BIRYANI \$19.95

A tantalizing fusion dish where spicy Chicken 65 is combined with fragrant basmati rice, with a spicy kick, served with mirchi ka salan & raita

H7 CHICKEN TIKKA BIRYANI \$20.95

A mouthwatering fusion dish that combines tender chicken tikka pieces with aromatic basmati rice, with smoky flavour served with mirchi ka salan & raita

H8 GOAT DUM BIRYANI \$20.95

A traditional tender pieces of goat meat are marinated, layered with fragrant basmati rice, & slow-cooked to perfection, served with Chicken 65, mirchi ka salan & raita

H9 PRAWN ROAST BIRYANI \$22.95

A delectable fusion dish where succulent prawns are marinated, roasted, & layered with fragrant basmati rice, served with mirchi ka salan & raita

H10 SPECIAL KEEMA PULAO \$22.95

Kheema Pulao is a fragrant Indian rice dish made with spiced minced meat & aromatic basmati rice, served with mirchi ka salan & raita

DOSA

I1 PLAIN/PAPER DOSA \$12.95

A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, often served with chutney & sambar

I2 GHEE PLAIN DOSA \$13.95

A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown & topped with ghee often served with chutney & sambar

I3 GHEE PODI DOSA \$14.95

A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown & topped with ghee & spread with gun powder often served with chutney & sambar

I4 ONION DOSA \$14.95

A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, topped with onions served with chutney & sambar

I5 MASALA DOSA \$17.95

A South Indian crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, topped with aloo masala served with chutney & sambar

I6 MYSORE MASALA DOSA \$17.95

A South Indian crepe filled with a spicy red chutney & potato filling, topped with gun powder served with chutney & sambar

I7 PANEER DOSA \$17.95

A South Indian crepe made from fermented rice & lentil batter, spread with mixture of spiced cottage cheese served with chutney & sambar

I8 CHEESE & CHILLI DOSA \$17.95

A South Indian crepe filled with cheese topped with chop chilli served with chutney & sambar

I9 CHICKEN DOSA \$18.95

A South Indian crepe filled with marinated chicken mince & served with chutney & sambar

I10 LAMB DOSA \$18.95

A South Indian crepe filled with marinated lamb mince & served with chutney & sambar

I11 BUTTER CHICKEN / CHICKEN 65 DOSA \$18.95

Plain dosa with choice of curry, served with chutney & sambar

I12 CHEF SPL VEG DOSA \$19.95

A South Indian crepe topped with Aloo masala + onion + cottage cheese + coriander, served with chutney & sambar

I13 CHEF SPL NON VEG DOSA \$20.95

A South Indian crepe topped with Aloo masala + cottage cheese + chicken + lamb, served with chutney & sambar

UTTAPAM

I14 ONION UTTAPAM \$16.95

A thick, savory South Indian pancake topped with chopped onions & made from fermented rice & lentil batter, served with chutney & sambar

I15 CHEESE & CHILLI UTTAPAM \$16.95

A thick, savory South Indian pancake topped with chopped chilli, cheese made from fermented rice & lentil batter, served with chutney & sambar

70 MM DOSAS

I16 70 MM PLAIN DOSA \$18.95

A South Indian large crepe made from fermented rice & lentil batter, cooked until crisp & golden brown, often served with chutney & sambar

I17 70MM MASALA DOSA \$22.95

A South indian large crepe spread with aloo masala served with chutney & sambar

I18 70MM PANEER DOSA \$23.95

A South indian large crepe spread with paneer masala served with chutney & sambar

I19 70MM CHICKEN DOSA \$24.95

A South indian large crepe spread with paneer masala served with chutney & sambar

I20 70MM LAMB DOSA \$24.95

A South indian large crepe topped with mince lamb served with chutney & sambar

I21 70MM CHEF SPL VEG DOSA \$25.95

A South indian large crepe topped with Aloo masala + onion + cottage cheese + coriander, served with chutney & sambar

I22 70MM CHEF SPL NON VEG DOSA \$26.95

A South indian large crepe topped with Aloo masala + cottage cheese + chicken + lamb, served with chutney & sambar

INDIAN BREAD

J1 PLAIN ROTI \$4.50

J2 GARLIC ROTI \$4.95

J3 BUTTER ROTI \$4.95

J4 LACHHA PARATHA \$5.95

J5 PLAIN NAAN \$4.50

J6 BUTTER NAAN \$4.95

J7 GARLIC NAAN \$4.95

J8 CHILLI & GARLIC NAAN \$5.95

J9 GARLIC & HERB NAAN \$5.95

STUFFED NAAN \$7.95

J10 KHEEMA NAAN

J11 CHICKEN TIKKA NAAN

J12 CHEESE NAAN

J13 CHEESE & CHILLI NAAN

J14 CHEESE & GARLIC NAAN

DESSERTS

K1 GULAB JAMUN \$7.95

K2 RAS MALAI \$7.95

K3 GAJAR HALWA (Winter special) \$7.95

K4 DOSA DELIGHT CHOCOLATE \$10.95

K5 DOSA DELIGHT CHOCOLATE & CASHEW \$11.95

DRINKS

L1 SOFT DRINKS CAN \$3.95

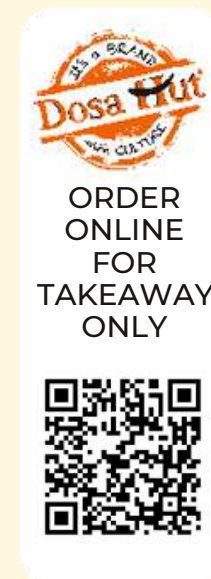
(Coke/ Coke Zero/ Fanta/ Sprite)

L2 TEA \$4.95

L3 MANGO LASSI \$4.95

L4 SALTED JEERA LASSI \$5.95

L5 AAM PANNA \$7.95



ORDER ONLINE FOR TAKEAWAY ONLY



CATERING AVAILABLE

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