

taste the tradition
A Symphony of Flavors. Crafted For You



Salween Namaste's

Dosa Hut

INDIAN MULTI CUISINE

Australian Brand With Indian Culture

WITH OVER 25 BRANCHES & EXPANDING
WE ARE THE LARGEST INDIAN RESTAURANT CHAIN IN AUSTRALIA
We happily serve 5 Million walk-in customers through all our branches every year

authentic indian flavours await

www.dosahut.net.au

Disclaimer: We cannot guarantee any of our dishes as "dairy/nut free". Please let us know in advance if you have any type of allergies or follow any strict religious beliefs. We try our best to respect all of our customers, but we may not be able to meet all of your requirements.

PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

SNACKS

- A1 SAMOSA**
- 1 PC \$4.50
- 2 PC \$6.95
A deep fried pastry filled with potatoes & peas served with tamarind chutney
- A2 SAMBAR SAMOSA (1 PC)** \$5.00
A deep fried pastry filled with potatoes & peas served & dipped with sambar
- A3 VADA (1 PC)** \$5.00
A savory fried snack made with lentil and spiced herbs & spices served with chutney & sambar
- A4 IDLY (2 PCS)** \$9.95
A soft steamed rice cake made from a fermented batter served with chutney & sambar
- A5 IDLY (1 PC) + VADA (1 PC)** \$10.50
Served with chutney & sambar
- A6 GHEE PODI IDLY (2 PCS)** \$9.50
A soft steamed rice cake made from a fermented batter spread with ghee & gunpowder (spiced lentil powder)
- A7 MIRCHI BHAJI (3 pc)** \$11.95
- A8 CUT MIRCHI** \$11.95
- A9 BREAD PAKORA 1 pc** \$5.00
- A10 AALOO BONDA 2 pc** \$6.95

STREET CHAATS

"Chaat to go along with friends gossips"

- C1 DAHI BHALLA** \$11.50
A popular Indian dish of soft lentil fritters soaked in creamy yoghurt topped with tangy tamarind sauce & garnished with sev, onions, beetroot & carrot, coriander
- C2 PANI PURI (6PCS)** \$10.95
A crispy hollow puri filled with spicy, tangy flavoured water & stuffed with potato, chana mix
- C3 DAHI PURI (6PCS)** \$11.50
A crispy hollow puri filled with spicy, stuffed with potato, chana mix & sweet yoghurt, mint sauce
- C4 SAMOSA CHAAT** \$11.50
A flavorful Indian snack made by topping crumbled samosas with chickpeas, yoghurt, chutneys, & spices.
- C5 PAPDI CHAAT** \$11.50
An Indian street food made from crispy wafers topped with boiled potatoes, chickpeas, yoghurt, chutneys, & spices, garnished with sev, onions, beetroot & carrot, coriander
- C6 PAV BHAJI** \$14.50
A flavorful Indian street food consisting of a spicy mashed vegetable curry served with buttered, toasted buns
- C7 CHOLE BHATURE (Upon availability)** \$16.95
A North Indian dish comprising spicy chickpea curry (chole) served with deep-fried bread (bhature)

OMELETTE

- B1 ONION & CHILLI OMELETTE 🌶️🌶️** \$7.95
A savory dish made by mixing beaten eggs with chopped onions, green chilies, and spices, cooked until fluffy and golden brown

- B2 CHICKEN OMELETTE** \$9.50
A savory dish made by mixing beaten eggs with chopped chicken, onions, green chilies, and spices, cooked until fluffy and golden brown

B1



2

A4



C2



A5



C4



A6



C5



3



TANDOORI STARTERS

"Fresh from the Clay Oven"

D1 CHICKEN TIKKA \$18.95

A Delicious marinated chicken cooked in tandoor with aromatic spices & yoghurt

D2 PANEER TIKKA \$16.95

An Indian marinated cottage cheese cubes, cooked in tandoor with aromatic spices & yoghurt (Serves 1-2)

D3 TANDOORI SOYA CHAAP \$16.95

A Flavorful marinated soya protein, seasoned with aromatic spices & cooked in tandoor served with mint chutney

D4 SOYA CHAAP MALAI TIKKA \$16.95

A Creamy, succulent Indian appetizer made from marinated soya protein, & aromatic spices & coated with malai cooked in tandoor served with mint chutney

D5 CHATPATA SOYA \$16.95

A Spicy and tangy Indian snack made with seasoned soya chunks tossed with garlic aioli & served with mint chutney

D6 MURGH MALAI RESHMI TIKKA \$18.95

A Rich & creamy dish made with tender chicken marinated in a luxurious blend of cream, cheese, & aromatic spices, and cooked in tandoor served with mint chutney

D7 TANDOORI CHICKEN HALF \$18.95

A Flavourful tender chicken (half) marinated in yoghurt and spices, then roasted in a traditional clay oven for a smoky flavor served with mint chutney

D8 TANDOORI CHICKEN FULL \$23.95

A Flavourful tender chicken marinated in yoghurt and spices, then roasted in a traditional clay oven for a smoky flavor served with mint chutney

D9 SEEKH KEBAB (LAMB) \$19.95

A Delectable Indian appetizer featuring minced lamb seasoned with aromatic spices, molded onto skewers, and cooked in traditional clay oven served with mint chutney

D10 MIXED TANDOOR PLATTER \$28.95

A Delectable Indian appetizer featuring minced lamb seasoned with aromatic spices, molded onto skewers, & cooked in traditional clay oven served with mint chutney

D11 LAMB CHOP \$19.95

Succulent Lamb marinated in spiced yoghurt and gently roasted in a traditional clay oven – smoky, tender, and full of authentic flavour.

D1



D2



D3



D4



D7



VEGETARIAN CURRIES

"\$19.95"

E1 DAL TADKA

\$18.50

A Traditional dal cooked lentils are tempered with a flavorful blend of spices, garlic, & ghee, creating a hearty & aromatic curry.

E2 DAL MAKHANI

A Rich & creamy north Indian dish made from whole black lentils & kidney beans, simmered with butter, cream, & a blend of spices

E3 SOYA CHAAP TIKKA MASALA

A Delicious Indian dish featuring marinated and grilled soya chaap pieces cooked in a rich, creamy, & spiced tomato-based gravy.

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 and 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.

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 VEG KOHLAPURI

A Spicy and flavorful mixed vegetable curry from Kolhapur, Maharashtra, made with OTM gravy & aromatic spices

E14 PANEER DHANIYA HARA PYAAZ

Paneer cubes cooked with fresh coriander onions in a savory, aromatic sauce.





E7



E11



E14

CHICKEN CURRIES

\$21.95

E15 BUTTER CHICKEN

A North Indian dish featuring tender pieces of chicken cooked in a rich tomato-based sauce, flavored with butter, cream, & aromatic spices.

E16 PUNJABI BUTTER CHICKEN 🌶️

Bone chicken pieces cooked in a rich tomato-based sauce, flavored with butter, cream, & aromatic spices.

E17 DELHI MUGHLAI CHICKEN 🌶️

A Traditional rich and creamy Indian dish featuring tender chicken cooked in a spiced yoghurt & tomato gravy.

E18 MURGH PUDINA KALI MIRCH 🌶️🌶️

Indian chicken dish cooked with fresh mint leaves and black pepper in a creamy aromatic gravy

E19 CHICKEN KOLHAPURI 🌶️

Chicken Kolhapuri is a fiery and aromatic Maharashtrian curry featuring chicken simmered in a robust blend of roasted spices & coconut.

E20 CHICKEN MADRAS 🌶️

A spicy South Indian curry made with tender chicken cooked in a rich, tangy, & aromatic tomato-based sauce

E21 CHICKEN TIKKA MASALA 🌶️

A Flavourful clay oven chicken marinated in yoghurt & spices, cooked in a creamy tomato-based sauce with aromatic spices.

E22 KADAI CHICKEN 🌶️

Delicious chicken, bell peppers, tomatoes, & a blend of aromatic spices, traditionally cooked in kadai.

E27 ADARKI RARA CHICKEN 🌶️🌶️

A rich & spicy gravy made with minced chicken & infused with the robust flavor of ginger

E17



E27



8



LAMB CURRY

"\$22.95"

E28 LAMB ROGANJOSH

Lamb Rogan Josh is a fragrant Kashmiri curry featuring tender lamb simmered in a rich, spiced yoghurt & tomato sauce.

E31 PEPPER LAMB MASALA 🌶️

Pepper Lamb is a spicy and aromatic dish featuring tender lamb cooked with freshly ground black pepper & A blend of savory spices.



GOAT CURRY

"\$23.95"

E33 GOAT CURRY 🌶️

A hearty and flavorful dish featuring tender mutton pieces simmered in a rich, spiced gravy.

E35 BHUNA GOAT 🌶️

A Flavorful dish featuring tender goat meat slow-cooked with aromatic spices until the sauce is thick and clings to the meat.

E37 DELHI MUGHLAI GOAT CURRY 🌶️

A Flavorful royal style gravy made with tender pieces of goat meat cooked in a creamy, spiced mix

E39 GOAT KARAHİ 🌶️

A Flavorful Pakistani dish featuring tender goat meat cooked with tomatoes, green chilies, & A blend of aromatic spices

SEAFOOD FLAVOURS

"\$23.95"

E41 PRAWN MASALA 🌶️

A Spicy and flavorful Indian curry made with prawns cooked in a rich blend of aromatic spices & tomatoes.

REALLY MILD CURRIES!!!

VEG

\$19.95

CHICKEN

\$21.95

LAMB

\$22.95

GOAT

\$23.95

E1 KORMA

A silky blend of cashew, cream, and butter – gently spiced for a mild yet irresistibly rich Indian flavour.

E2 MAKHANI

Velvety tomato and cashew curry, simmered in butter and cream – mild in heat, bold in authentic Indian taste.

E3 SAAG

Creamy spinach blended to perfection with butter and cream – mild in spice, rich in traditional Indian goodness.

E4 MANGO CHICKEN

Tender chicken simmered in a luscious mango purée with cream and butter – mildly spiced, bursting with sweet and savoury Indian flavours.

INDO

*"Fusion of Indian spice mix
with Chinese dishes"*

\$18:95

CHINESE

- F1 VEGETARIAN MANCHURIA** (Dry/Gravy) 🌶️
Indo-Chinese appetizer made of deep-fried vegetable balls tossed in a tangy & spicy sauce
- F2 GOBI MANCHURIA** (Dry/Gravy) 🌶️
Indo-Chinese dish featuring crispy fried cauliflower florets tossed in a tangy and spicy sauce
- F4 GOBI 65** (Dry/Gravy) 🌶️
South Indian appetizer consisting of deep-fried cauliflower florets marinated in a spiced batter
- F5 PANEER 65** (Dry/Gravy) 🌶️
A Spicy & crispy South Indian appetizer made with marinated & deep-fried paneer cubes
- F6 SCHEZWAN PANEER** (Dry/Gravy) 🌶️
Indo-Chinese dish featuring paneer pieces stir-fried with schewan sauce
- F7 CHILLI GOBI** (Dry/Gravy) 🌶️🌶️
A Crispy fried cauliflower florets tossed in a spicy, tangy sauce with bell peppers and onions
- F8 CHILLI PANEER** (Dry/Gravy) 🌶️🌶️
Indo-Chinese dish featuring paneer cubes stir-fried with bell peppers & onions in a spicy, tangy sauce
- F9 CHILLI IDLY** 🌶️🌶️
A Fusion dish featuring fried idly pieces tossed in a spicy, tangy sauce with bell peppers and onions

- F12 CHICKEN MANCHURIA** (Dry/Gravy) 🌶️
A Flavorful tender chicken pieces coated in a spicy batter & stir-fried with vegetables in a savory sauce
- F13 CHICKEN 65** (Dry/Gravy) 🌶️🌶️
A spicy and crispy South Indian appetizer made with marinated & deep-fried chicken
- F14 CHILLI CHICKEN** (Dry/Gravy) 🌶️🌶️
Indo-Chinese dish featuring tender chicken pieces stir-fried with bell peppers, onions, & a spicy, tangy sauce
- F15 SCHEZWAN CHICKEN** (Dry/Gravy) 🌶️🌶️🌶️
Indo-Chinese dish featuring tender chicken pieces stir-fried with schewan sauce
- F16 GINGER CHICKEN** (Dry/Gravy) 🌶️🌶️
Ginger Chicken is a savory dish featuring tender chicken cooked with ginger, garlic, & aromatic spices,
- F17 CRISPY GOAT** (Dry) 🌶️🌶️ **\$20.95**
A delicious marinated deep fried tender goat meat tossed with aromatic spices & herbs (Serves 1-2)
- F18 CHILLI GOAT** (Dry) 🌶️🌶️ **\$20.95**
A Delicious marinated deep fried tender goat meat tossed with aromatic spices, herbs and chilli sauce



F8



F9



F17



NOODLES FRIED RICE

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

F19 VEGETABLE NOODLES \$18.95

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

F20 EGG NOODLES \$18.95

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

F21 CHICKEN NOODLES \$19.95

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

F22 PRAWN NOODLES \$20.95

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

F23 MIXED NOODLES \$21.95

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

F24 VEGETARIAN FRIED RICE \$18.95

A Delightful dish made by stir-frying cooked rice with assorted vegetables

F25 EGG FRIED RICE \$18.95

A Delicious dish made with scrambled eggs, vegetables, and savory seasonings, and boiled rice

F26 CHICKEN FRIED RICE \$19.95

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

F27 GOBI 65 FRIED RICE 🌶️🌶️ \$20.50

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

F28 MIXED FRIED RICE \$21.95

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

F29 CHICKEN 65 FRIED RICE 🌶️🌶️ \$21.95

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

F30 TRIPLE SCHEZWAN FRIED RICE (VEG) 🌶️🌶️🌶️ \$25.95

Triple Schezwan is a spicy Indo-Chinese dish combining rice, noodles, and crispy vegetables or meat, all tossed in a fiery Schezwan sauce.

F31 TRIPLE SCHEZWAN FRIED RICE (CHICKEN) 🌶️🌶️🌶️ \$26.95

Triple Schezwan is a spicy Indo-Chinese dish combining rice, noodles, and crispy vegetables or meat, all tossed in a fiery Schezwan sauce.



RICE

G1 STEAMED RICE \$4.95

G2 BAGARA RICE \$5.95

A flavorful, spiced rice dish from Hyderabadi cuisine, made with basmati rice, whole spices, & herbs

G3 SAFFRON RICE \$5.95

A Fragrant and vibrant dish made with rice infused with the rich color & subtle flavor of saffron threads.

G4 BIRYANI RICE \$7.95

Aromatic rice dish cooked with spices, and traditionally garnished with fried onions & fresh herbs.

G5 SAMBAR RICE \$9.95

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 🌶️🌶️ \$16.95

A fragrant and flavorful Indian rice dish cooked with assorted vegetables, aromatic spices, & long-grain basmati rice, served with mirchi ka salan & raita

H3 GOBI 65 BIRYANI 🌶️🌶️ \$17.95

A Fusion dish combining flavorful biryani rice with spicy, deep-fried cauliflower florets

H4 SOYA CHAAP TIKKA BIRYANI 🌶️ \$17.95

A Tantalizing fusion dish where marinated soya chaap (textured vegetable protein) is grilled to perfection, layered with fragrant rice, served with mirchi ka salan & raita

H5 PANEER 65 BIRYANI 🌶️🌶️ \$19.95

A Delicious fusion dish marrying the spicy flavors of Paneer 65 with fragrant basmati rice, served with mirchi ka salan and raita

H6 PANEER TIKKA BIRYANI 🌶️ \$19.95

A flavorful Indian rice dish where succulent paneer cubes are cooked with aromatic spices and long-grain basmati rice, served with mirchi ka salan and raita

H9 EGG BIRYANI 🌶️ \$18.95

A Flavorful Indian rice dish where boiled eggs are cooked with aromatic spices and long-grain basmati rice, served with mirchi ka salan & raita

H10 EGG 65 BIRYANI 🌶️🌶️ \$18.95

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

H11 CHICKEN DUM BIRYANI 🌶️🌶️ \$19.95

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

H12 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

H14 GHEE CHICKEN ROAST BIRYANI 🌶️ \$19.95

A mouthwatering bone chicken pieces are marinated in a hearty masala & slow cooked in ghee layered with fragrant basmati rice, served with mirchi ka salan & raita

H15 CHICKEN TIKKA BIRYANI 🌶️ \$19.95

A Mouthwatering bone chicken pieces are marinated in a hearty masala and slow cooked in ghee layered with fragrant basmati rice, served with mirchi ka salan & raita (Serves 1-2)

H16 CHICKEN FRY PIECE BIRYANI 🌶️🌶️ \$19.95

A flavorful Indian rice dish featuring succulent, marinated chicken pieces fried to perfection and layered with fragrant basmati rice, served with mirchi ka salan and raita

H17 PACCHI MIRCHI CHICKEN BIRYANI 🌶️🌶️🌶️ \$19.95

A Spicy and aromatic Hyderabad-style biryani made with marinated chicken, fresh green chilies, and fragrant basmati rice served with mirchi ka salan & raita

H20 PRAWN ROAST BIRYANI 🌶️🌶️ \$21.95

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

H21 SPECIAL KEEMA PULAO 🌶️ \$21.95

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

H3



H15



H6



H16



H9



H21



H14





DOSA

A South Indian crepe made from fermented rice & lentil batter, served with chutney & sambar.

i1 PLAIN DOSA \$8.95

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

i2 ONION DOSA \$10.95

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

i3 MASALA DOSA \$15.95

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

i4 PAPER DOSA \$8.95

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

i5 GHEE PLAIN DOSA \$9.95

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

i6 GHEE PODI DOSA 🌶️ \$9.95

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

i7 PANEER DOSA \$16.95

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

i8 MYSORE MASALA DOSA 🌶️ \$15.95

A South Indian crepe filled with a spicy red chutney & potato filling, topped with gunpowder (spiced lentil powder) served with chutney & sambar

i9 CHEESE & CHILLI DOSA 🌶️ \$15.95

A south Indian crepe filled with cheese topped with chop chilli served with chutney and sambar

i10 CHICKEN DOSA \$16.95

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

i11 CHICKEN 65 DOSA 🌶️ \$16.95

A flavorful fusion dish combining the spicy, tangy Chicken 65 with a crispy, savory dosa



i12 LAMB DOSA \$16.95
A South Indian crepe filled with marinated lamb mince & served with chutney & sambar

i13 VEG DOSA CHEF SPECIAL \$17.95
A South Indian crepe combination of spicy minced paneer & aloo masala

i14 NON-VEG DOSA CHEF SPECIAL \$17.95
A South Indian crepe filled with spiced paneer, aloo masala, mince chicken, mince lamb

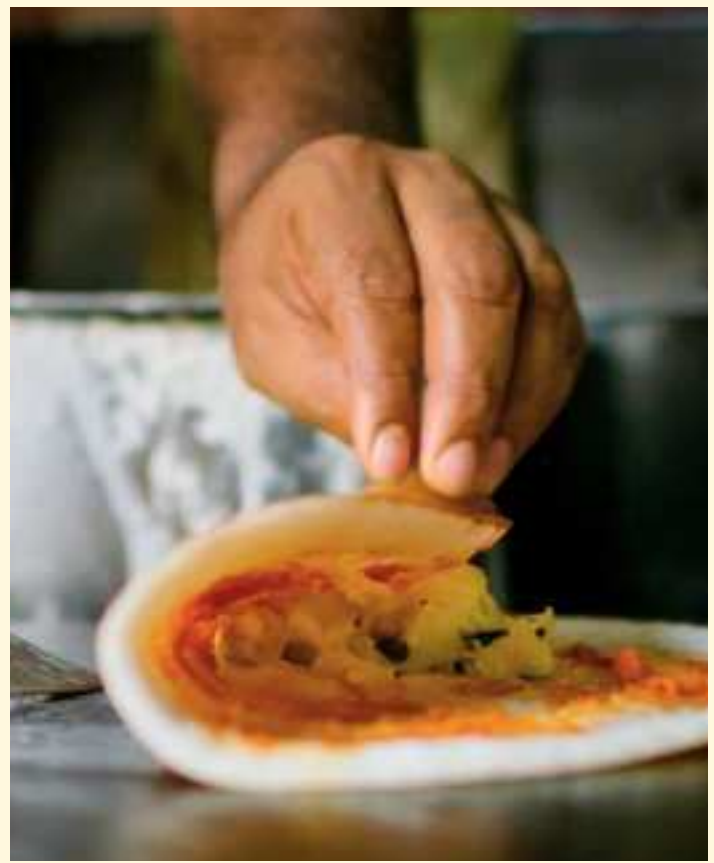
i15 RAVA PLAIN DOSA \$15.95
A South Indian a thin, crispy crepe made with semolina rice flour served with chutney & sambar

i16 RAVA ONION DOSA \$16.95
A South Indian a thin, crispy crepe made with semolina rice flour topped with onions served with chutney & sambar

i17 RAVA MASALA DOSA \$16.95
A South Indian a thin, crispy crepe made with semolina rice flour spread with aloo masala served with chutney & sambar

i18 RAVA PANEER DOSA \$17.95
A South Indian a thin, crispy crepe made with semolina rice flour spread with paneer masala served with chutney & sambar

i19 RAVA CHICKEN DOSA \$18.95
A South Indian a thin, crispy crepe made with semolina rice flour spread with marinated mince chicken served with chutney & sambar



i20 RAVA LAMB DOSA \$18.95
A South Indian a thin, crispy crepe made with semolina rice flour spread with marinated mince lamb served with chutney & sambar

i21 ONION UTTAPAM \$16.95
A thick, savory South Indian pancake topped with chopped onions & made from fermented rice & lentil batter, served with chutney & sambar

i22 ONION & 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



i15

17

INDIAN BREAD

J1	TANDOORI ROTI PLAIN	\$3.99
J2	TANDOORI ROTI GARLIC	\$3.99
J3	TANDOORI ROTI BUTTER	\$3.99
J4	PLAIN NAAN	\$3.99
J5	BUTTER NAAN	\$3.99
J6	GARLIC NAAN	\$3.99
J7	CHILLI & GARLIC NAAN 	\$4.99

STUFFED NAAN

5.99

J8	KEEMA NAAN	
	A Hearty Indian flatbread stuffed with spiced minced meat, providing a savory & aromatic flavor.	
J9	CHICKEN TIKKA NAAN 	
	A delicious Indian flatbread filled with flavorful, spiced chicken tikka, offering a savory & aromatic treat.	
J10	CHEESE NAAN	
	A Soft, fluffy Indian flatbread stuffed with melted cheese, often served hot & buttery	
J12	CHEESE & CHILLI GARLIC NAAN 	
	A Soft, fluffy Indian flatbread stuffed with melted cheese, & on top with chillies	

SIDES

N1	YOGHURT AND CUCUMBER	\$3.50
	Refreshing yoghurt mixed with cucumber and spices.	
N2	MINT CHUTNEY	\$3.50
	A vibrant and zesty mint chutney, perfect for adding a fresh touch to your meal.	
N3	RAITA	\$3.50
	A cooling yoghurt-based side with cucumber and spices, ideal for balancing spicy dishes.	
N4	INDIAN SALAD	\$5.00
	A fresh salad with a mix of seasonal vegetables and a light dressing.	

N5	TOMATO CHUTNEY	\$3.50
	A tangy and mildly spicy tomato chutney that complements a variety of dishes.	
N6	PICKLE (CHILLI, LIME, MANGO)	\$3.50
	A selection of spicy and tangy Indian pickles, including chili, lime, and mango.	
N7	PAPPADUMS (2 PIECES)	\$3.50
	Crispy and crunchy lentil wafers, perfect for snacking or as a side.	

DESSERTS

K1	GULAB JAMUN 2PCS	\$5.95
	A Classic Indian dessert consisting of deep-fried dough balls soaked in a fragrant sugar syrup.	
K2	RAS MALAI	\$6.95
	A Delicate Indian dessert featuring soft cheese dumplings soaked in sweet, saffron-infused milk syrup	
K3	SWEET PAAN	\$4.95
K4	ICE CREAM / KULFI	
	Maya Malai Kulfi	\$5.95
	Pista Saffron Kulfi	\$5.95
	Rajwadi Matka	\$7.50
	Classical Cassatta	\$8.95



DRINKS

L1	SOFT DRINKS CAN (Coke/ Diet Coke/ Fanta/ Sprite)	\$4.00
L2	THUMS UP	\$5.00
L3	CHAI	\$5.00
L4	MANGO LASSI	\$5.00
L5	MINERAL WATER	\$3.00
L6	SPARKLING WATER (500ML)	\$5.00

EXTRAS

M1	SAMBAR (220ML)	\$2.95
M2	SAMBAR (440ML)	\$4.95
M3	SAMBAR (700ML)	\$7.95
M4	1 BHATURA	\$5.95
M5	PAV (1 PC)	\$2.95
M6	RAITA (220ML)	\$2.95
M7	RAITA (440ML)	\$4.95
M8	RAITA (700ML)	\$7.95
M9	CHOLE CURRY (440ML)	\$7.95
M10	MIRCHI KA SALAN (220ML)	\$2.95
M11	MIRCHI KA SALAN (440ML)	\$4.95
M12	MIRCHI KA SALAN (700ML)	\$7.95