

# taste the tradition

*A Symphony of Flavors. Crafted For You*



Siddhant Sharma's

## Dosa Hut

INDIAN MULTI CUISINE

Australian Stand 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](http://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

- |            |  |                |
|------------|--|----------------|
| <b>A1</b>  | <b>SAMOSA (1 PC)</b><br>A deep fried pastry filled with potatoes & peas served with tamarind chutney                 | <b>\$4.95</b>  |
| <b>A2</b>  | <b>SAMBAR SAMOSA (1 PC)</b><br>A deep fried pastry filled with potatoes & peas served and dipped with sambar         | <b>\$6.95</b>  |
| <b>A3</b>  | <b>VADA (1 PC)</b><br>A savory fried snack made with lentil and spiced herbs & spices served with chutney & sambar   | <b>\$4.00</b>  |
| <b>A4</b>  | <b>SAMBAR VADA (2 PCS)</b><br>A savory fried snack made with lentil and spiced herbs & spices served with sambar     | <b>\$9.95</b>  |
| <b>A5</b>  | <b>IDLY (2 PCS)</b><br>A soft steamed rice cake made from a fermented batter served with chutney & sambar            | <b>\$7.95</b>  |
| <b>A6</b>  | <b>SAMBAR IDLY (2 PCS)</b><br>A savory fried snack made with lentil and spiced herbs & spices served with sambar     | <b>\$9.95</b>  |
| <b>A7</b>  | <b>GHEE PODI IDLY (2 PCS)</b><br>A soft steamed rice cake made from a fermented batter spread with ghee & gun powder | <b>\$9.95</b>  |
| <b>A8</b>  | <b>IDLY (1 PC) + VADA (1 PC)</b><br>Served with chutney & sambar   | <b>\$8.95</b>  |
| <b>A9</b>  | <b>SAMBAR IDLY (1 PC) + VADA (1 PC)</b><br>Served with sambar  | <b>\$9.95</b>  |
| <b>A10</b> | <b>MIRCHI BHAJI (3 PCS)</b><br>Long chilli fried with chick pea flour and homemade ingredients.                      | <b>\$9.95</b>  |
| <b>A11</b> | <b>CUT MIRCHI</b><br>Deep fried and cut long chilli fried with chick pea flour and homemade ingredients.             | <b>\$10.95</b> |



## OMELETTE

- |           |   |               |           |  |                |
|-----------|---|---------------|-----------|--|----------------|
| <b>B1</b> | <b>ONION &amp; CHILLI OMELETTE 🌶️</b><br>A savory dish made by mixing beaten eggs with chopped onions, green chillies, and spices, cooked until fluffy and golden brown | <b>\$8.95</b> | <b>B3</b> | <b>CHICKEN OMELETTE</b><br>A savory dish made by mixing beaten eggs with chopped chicken and spices, cooked until fluffy and golden brown. | <b>\$9.95</b>  |
| <b>B2</b> | <b>ONION OMELETTE</b><br>A savory dish made by mixing beaten eggs with chopped onions and spices, cooked until fluffy and golden brown.                                 | <b>\$8.95</b> | <b>B4</b> | <b>PRAWN OMELETTE</b><br>A savory dish made by mixing beaten eggs with chopped prawns and spices, cooked until fluffy and golden brown.    | <b>\$10.95</b> |





# SNACKS

# STREET CHAATS

*"Chaat to go along with friends  
gossips"*

**C1 CHIPS \$7.95**

A popular Indian dish of fried snack fritters soaked in sweet yogurt. Garnish with mint and tamarind sauce.

**C2 DAHI SAMOSA \$11.95**

A popular Indian dish of fried snack fritters soaked in sweet yogurt. Garnish with mint and tamarind sauce.

**C3 DAHI VADA \$11.95**

A popular Indian dish of soft lentil fried soaked in sweet yogurt. Garnish with mint and tamarind sauce.

**C4 DAHI PURI \$11.95**

A crispy hollow puris filled with spicy, stuffed with potato, chana mix & sweet yoghurt, mint sauce.

**C5 DAHI PAPDI \$11.95**

A crispy hollow puris filled with sweet yogurt, Garnish with mint and tamarind sauce.

**C6 DAHI BHALLA \$11.95**

A popular Indian dish of soft lentil fritters soaked in creamy yogurt topped with tangy tamarind sauce & garnished with sev, beetroot & carrot, coriander.

**C7 SAMOSA CHAAT \$12.95**

A flavorful Indian snack made by topping crumbled samosas with chickpeas, yogurt, chutneys, & spices.

**C8 PAPDI CHAAT \$12.95**

An Indian Street food made from crispy wafers topped with chickpeas, yogurt, chutneys, & spices, garnished with sev, onions, beetroot, carrot, and coriander.

**C9 MASALA PURI / PANI PURI (6PCS) \$12.95**

A crispy hollow puris filled with spicy, tangy flavoured water & stuffed with potato, chana mix

**C10 PAV BHAJI \$15.95**

A flavorful Indian street food consisting of a spicy mashed vegetable curry served with buttered, toasted buns.

**C11 CHOLE BHATURE (11AM - 3PM) \$16.95**

A North Indian dish comprising spicy chickpea curry (chole) served with deep-fried bread (bhature).

**C2**



**C4**



A4



C2



A5



C4



A6



C5







# TANDOOR STARTERS

*"Fresh from the Clay Oven"*

## D1 CHICKEN TIKKA \$18.95

A Delicious marinated chicken cooked in tandoor with aromatic spices & yogurt.

## D2 ACHARI CHICKEN TIKKA \$19.95

A Delicious marinated chicken cooked in tandoor with aromatic spices & yogurt with homemade pickle and served with mint chutney.

## D3 PANEER TIKKA \$18.95

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

## D4 ACHARI PANEER TIKKA \$19.95

An Indian marinated cottage cheese cubes, cooked in tandoor with aromatic spices & yogurt with homemade pickle and served with mint chutney (Serves 1-2).

## D5 FISH TIKKA \$20.95

Barramundi fish marinated and cooked in tandoor with aromatic spices & yogurt served with mint chutney (Serves 1-2).

## D6 TANDOORI CHICKEN HALF \$17.95

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

## D7 TANDOORI CHICKEN FULL \$25.95

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

## D8 TANDOORI SOYA CHAAP \$17.95

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

## D9 TANDOORI PRAWN \$20.95

A Flavorful prawns marinated in yogurt and spices, then roasted in a traditional clay oven for a smoky flavor served with mint chutney.

## D10 SEEKH KEBAB \$20.95

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

## D11 LAMB CHOOPS (Dry) 🌶️ \$24.95

Tender lamb chops simmered in a rich, aromatic gravy infused with traditional spices. A hearty and satisfying curry that's full of bold flavors.

## D12 MIXED TANDOORI PLATTER (NON-VEG) \$26.95

A Delectable Indian appetizer featuring chicken tikka, tandoori chicken and seek kebab and soya chap seasoned with aromatic spices, molded onto skewers, & cooked in traditional clay oven served with mint chutney.



D1



D2



D3



D4



D7



# VEGETARIAN CURRIES

\$20.95

## E1 DAAL MAKHANI

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

## E2 AMRITSARI DAAL

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

## E3 SOYA CHAAP MAKHANI

A Flavorful marinated soya protein, cooked in a rich tomato-based gravy with butter & cream.

## E4 SOYA TIKKA MASALA

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

## E5 PANEER TIKKA MASALA

A Flavorful clay oven marinated & grilled paneer cubes simmered in a rich, creamy, & spiced tomato based gravy.

## E6 PANEER BUTTER MASALA

A Creamy and mildly spiced soft paneer cubes cooked in a rich tomato-based gravy with butter & cream.

## E7 PALAK PANEER

A Delicious sour gravy made with soft paneer cubes simmered in a creamy, spiced spinach (palak) gravy.

## E8 PANEER PUDINA KALI MIRCH

A Fragrant Indian dish with paneer cubes cooked in a refreshing mint & black pepper spiced gravy.

## E9 EGGPLANT MASALA

A Spicy gravy made with egg plants seasoned with onion and chettinad gravy.

## E10 VEG KORMA

A cream and flavorful mixed vegetable curry, made with Onion gravy & aromatic spices.

## E11 DHABA ALOO GOBI MUTTER

A Spicy and flavorful mixed vegetable curry made with OTM gravy & aromatic spices.

## E12 MIXED VEG CURRY

A hearty gently cooked in low flame of fresh seasonal vegetables simmered in a rich, mildly spiced curry sauce with paneer. A wholesome and flavorful vegetarian classic.

## E13 VEG CHETTINAD

A bold and aromatic South Indian curry made with mixed vegetables, roasted spices, and a rich coconut-based Chettinad masala. Bursting with authentic flavor and heat.

## E14 DAL TADKA

Yellow lentils slow-cooked and tempered with ghee, garlic, and aromatic spices. A comforting and flavorful North Indian classic.

## E15 VEG KOLHAPURI

A spicy and robust Maharashtrian-style curry made with mixed vegetables cooked in a fiery Kolhapuri masala. Bold, rich, spicy and full of flavor.

## E15 KADAI PANNER

Cottage cheese cubes cooked with capsicum and onions in a spicy onion-based gravy, finished with freshly ground Kadai masala. A vibrant North Indian favorite.









# CHICKEN CURRIES

"\$22.95"

## E12 BUTTER CHICKEN

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

## E13 PUNJABI BUTTER CHICKEN 🌶️

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

## E14 DELHI MUGHLAI CHICKEN CURRY

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

## E15 CHICKEN KOLHAPURI 🌶️

A fiery and aromatic Maharashtrian curry featuring chicken simmered in a robust blend of roasted spices.

## E16 PATIALA CHICKEN CURRY 🌶️

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

## E17 PALAK CHICKEN

A cream spinach-based gravy made with tender chicken cooked in a rich, tangy, & aromatic sauce.

## E18 CHICKEN TIKKA MASALA 🌶️

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

## E19 CHICKEN VINDALOO 🌶️

Delicious tender chicken, prepared with our special vindaloo spicy masala.

## E20 CHICKEN MADRAS

A spicy South Indian curry made with tender chicken cooked in a rich, tangy, & aromatic onionbased sauce with coconut.

## E21 ANDHRA CHICKEN CURRY

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

## E22 DUM KA MURGH

A spicy Indian curry made with tender chicken cooked in aromatic onion-based sauce.

## E23 GONGURA CHICKEN

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

# LAMB CURRY

"\$24.95"

## E24 LAMB ROGANJOSH

A fragrant Kashmiri curry featuring tender lamb simmered in a rich, spiced onion & tomato sauce.

## E25 LAMB KORMA

A cream and flavorful tender Lamb curry, made with Onion gravy & aromatic spices.

## E26 PALAK LAMB

A cream spinach-based gravy made with tender Lamb cooked in a rich, tangy, & aromatic sauce.

## E27 LAMB VINDALOO

Delicious tender Lamb, prepared with our special vindaloo spicy masala.

## E28 LAMB CHOOPS

Juicy lamb chops marinated in South Indian spices and grilled to perfection for a smoky, flavorful bite.





# GOAT CURRY

"\$23.95"

## E29 GOAT CURRY

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

## E30 GOAT VINDALOO

Tender goat simmered in a spicy, tangy Goan-style vindaloo sauce with bold, aromatic spices.

## E31 BHUNA GOAT

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

## E32 PALAK GOAT

Succulent goat cooked in a rich, spiced spinach gravy for a hearty and flavorful dish.

## E33 GOAT KORMA

Tender goat slow-cooked in a creamy, mildly spiced cashew and coconut-based korma sauce.

## E34 GONGURA MUTTON

Spicy, tangy mutton curry cooked with authentic gongura (rosella leaves) for bold South Indian flavor.

# SEAFOOD FLAVOURS

"\$23.95"

## E35 FISH KERALA STYLE

Fresh fish cooked in a traditional Kerala coconut curry with fragrant spices and curry leaves.

## E36 FISH KORMA

Delicate fish fillets simmered in a rich, creamy korma sauce with mild spices and a hint of coconut.

## E37 PRAWN KERALA STYLE

Kerala-style juicy prawns cooked in a spiced coconut gravy with curry leaves and mustard seeds.

## E38 PRAWN KORMA

A mild and flavorful South Indian classic succulent prawns simmered in a rich, creamy cashew and coconut-based sauce, infused with aromatic spices.

## E39 MALABAR FISH CURRY

Traditional Kerala-style fish curry cooked in a tangy tamarind and coconut gravy, blended with authentic Malabar spices. Bold, flavorful, and comforting.





# INDO CHINESE

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

**F1 VEGETARIAN MANCHURIA** (Dry/Gravy) 🌶️ \$18.95

Indo-Chinese appetizer made of deep-fried vegetable balls tossed in a tangy & spicy sauce

**F2 GOBI MANCHURIA** (Dry/Gravy) 🌶️ \$18.95

Indo-Chinese dish featuring crispy fried cauliflower florets tossed in a tangy and spicy sauce

**F3 PANEER MANCHURIA** (Dry/Gravy) 🌶️ \$18.95

Crispy fried paneer cubes tossed in a spicy Indo-Chinese sauce with garlic, chilli, and spring onions.

**F4 BABY CORN MANCHURIA** (Dry/Gravy) 🌶️ \$18.95

Crunchy baby corn tossed in a zesty Indo-Chinese sauce with garlic, peppers, and spring onions.

**F5 GOBI 65** (Dry/Gravy) 🌶️ \$18.95

South Indian appetizer consisting of deep-fried cauliflower florets marinated in a spiced batter

**F6 PANEER 65** (Dry/Gravy) 🌶️ \$18.95

A Spicy & crispy South Indian appetizer made with marinated & deep-fried paneer cubes

**F7 BABY CORN 65** (Dry/Gravy) 🌶️ \$18.95

Deep-fried baby corn coated in a spiced South Indian-style marinade, sautéed with curry leaves, chilies, and garlic.

**F8 SCHEZWAN GOBI** (Dry/Gravy) 🌶️ \$18.95

Crispy cauliflower florets tossed in a fiery Schezwan sauce with garlic, chilies, and spring onions.

**F9 SCHEZWAN PANEER** (Dry/Gravy) 🌶️ \$18.95

Indo-Chinese dish featuring paneer pieces stir-fried with schezwan sauce

**F10 CHILLI GOBI** (Dry/Gravy) 🌶️🌶️ \$18.95

A Crispy fried cauliflower florets tossed in a spicy, tangy sauce with bell peppers and onions

**F11 CHILLI PANEER** (Dry/Gravy) 🌶️🌶️ \$18.95

Indo-Chinese dish featuring paneer cubes stir-fried with bell peppers & onions in a spicy, tangy sauce

**F12 CHILLI IDLY** 🌶️🌶️ \$18.95

A Fusion dish featuring fried Idli pieces tossed in a spicy, tangy sauce with bell peppers and onions

**F13 CHILLI BABY CORN** (Dry/Gravy) 🌶️ \$18.95

Crisp baby corn stir-fried with onions, capsicum, and green chilies in a bold Indo-Chinese sauce.

**F14 GINGER GOBI** (Dry/Gravy) 🌶️ \$18.95

Crispy cauliflower tossed in a flavorful ginger-infused sauce with aromatic spices, chilies, and fresh herbs.

**F15 CRISPY IDLY** (Dry) 🌶️ \$18.95

Golden-fried idly cubes tossed with mustard seeds, curry leaves, and South Indian spices. A crunchy twist on a classic favorite.

**F16 CRISPY BABY CORN** (Dry) 🌶️ \$18.95

Batter-fried baby corn tossed with aromatic spices, curry leaves, and a hint of garlic. Crunchy, flavorful, and perfect for snacking.

**F17 CHICKEN MANCHURIA** (Dry/Gravy) 🌶️ \$18.95

A Flavorful tender chicken pieces coated in a spicy batter & stir-fried with vegetables in a savory sauce.

**F18 CHICKEN 65** (Dry/Gravy) 🌶️🌶️ \$18.95

A spicy and crispy South Indian appetizer made with marinated & deep-fried chicken.

**F19 CHILLI CHICKEN** (Dry/Gravy) 🌶️🌶️ \$18.95

Indo-Chinese dish featuring tender chicken pieces stir-fried with bell peppers, onions, & a spicy, tangy sauce.

**F20 SCHEZWAN CHICKEN** (Dry/Gravy) 🌶️🌶️🌶️ \$18.95

Indo-Chinese dish featuring tender chicken pieces stir-fried with schezwan sauce.

**F21 GINGER CHICKEN** (Dry/Gravy) 🌶️🌶️ \$18.95

Ginger Chicken is a savory dish featuring tender chicken cooked with ginger, garlic, & aromatic spices.

**F22 CHICKEN LOLLIPOP** (Dry) 🌶️🌶️ \$18.95

Ginger Chicken is a savory dish featuring tender chicken cooked with ginger, garlic, & aromatic spices.

**F23 CRISPY GOAT** (Dry) 🌶️🌶️ \$21.95

A delicious marinated deep fried tender goat meat tossed with aromatic spices & herbs (Serves 1-2).

**F24 CHILLI GOAT** (Dry/Gravy) 🌶️🌶️ \$21.95

A Delicious marinated deep fried tender goat meat tossed with aromatic spices, herbs and chilli sauce.

**F25 PRAWN 65** (Dry) 🌶️🌶️ \$21.95

Deep-fried prawns marinated in spicy South Indian herbs and spices, served crisp and flavorful as a perfect appetizer.

**F26 CHILLI PRAWN** (Dry) 🌶️🌶️ \$21.95

Juicy prawns stir-fried with onions, peppers, and fiery chili sauce for a bold and spicy Indo-Chinese delight.

**F27 TRIPLE MANCHURIA VEG** 🌶️🌶️ \$22.95

A medley of crispy vegetables, paneer, and baby corn tossed in a bold Indo-Chinese Manchurian sauce. A triple treat of flavors and textures!

**F28 TRIPLE MANCHURIA NON-VEG** 🌶️🌶️ \$24.95

A flavorful trio of crispy chicken, prawns, and fish, tossed in a spicy Indo-Chinese Manchurian sauce for a mouthwatering mix of textures and tastes.

**F29 TRIPLE SCHEZWAN VEG** 🌶️🌶️ \$22.95

A vibrant mix of crunchy baby corn, paneer, and fresh vegetables stir-fried in a fiery Schezwan sauce, bursting with bold Indo-Chinese flavors.

**F30 TRIPLE SCHEZWAN NON-VEG** 🌶️🌶️ \$24.95

A sizzling combination of chicken, prawns, and fish stir-fried with crunchy veggies in a bold, fiery Schezwan sauce for an irresistible Indo-Chinese feast.



F8



F9



F17





# NOODLES

Add Schezwan +2 Add Burnt Garlic +2

## F28 VEGETABLE NOODLES \$17.45

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

## F29 EGG NOODLES \$18.45

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

## F30 CHICKEN NOODLES \$19.45

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

## F31 PRAWN NOODLES \$19.45

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

## F32 MIXED NOODLES \$19.45

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

ADD SCHEZWAN +2



# FRIED RICE

## F33 VEGETARIAN FRIED RICE \$17.45

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

## F34 EGG FRIED RICE \$18.45

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

## F35 CHICKEN FRIED RICE \$19.45

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

## F36 PRAWN FRIED RICE \$19.45

Fragrant basmati rice stir-fried with succulent prawns, fresh vegetables, and a blend of aromatic spices for a flavorful, satisfying meal.

## F37 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

## F38 GOBI 65 FRIED RICE 🌶️ \$20.45

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

## F39 CHICKEN 65 FRIED RICE 🌶️ \$20.45

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

ADD SCHEZWAN +2

# RICE

## G1 PLAIN RICE \$5.95

## G2 SAFFRON RICE \$6.95

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

## G3 BIRYANI RICE \$8.95

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





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

## H2 EGGPLANT BIRYANI 🌶️🌶️ (GUTTI VANKAYA) \$18.95

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 🌶️🌶️ \$18.95

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

## H4 GONGURA PANEER 🌶️ \$19.95

Fragrant basmati rice stir-fried with succulent prawns, fresh vegetables, and a blend of aromatic spices for a flavorful, satisfying meal.

## H5 PANEER 65 BIRYANI 🌶️🌶️ \$18.95

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

## H6 EGG 65 BIRYANI 🌶️🌶️ \$19.95

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

## H7 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.

## H8 FRY CHICKEN BIRYANI 🌶️🌶️ \$19.95

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

## H9 CHICKEN 65 BIRYANI 🌶️🌶️ \$20.95

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

## H10 GHEE CHICKEN ROAST BIRYANI 🌶️ \$21.95

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.

## H11 CHICKEN TIKKA BIRYANI 🌶️ \$21.95

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).

## H12 GONGURA CHICKEN 🌶️ \$21.95

Tender chicken pieces simmered in a tangy, spicy gongura (sorrel) leaf gravy, a classic Andhra delicacy packed with bold flavors.

## H13 GOAT DUM BIRYANI 🌶️🌶️ \$20.95

Aromatic basmati rice layered with tender, slow-cooked goat meat and fragrant spices, sealed and steamed to perfection in traditional dum style.

## H14 LAMB KEEMA PULAO 🌶️🌶️ \$21.95

Fluffy basmati rice cooked with spiced minced lamb and aromatic herbs, creating a rich and flavorful one-pot delicacy.

## H15 GONGURA GOAT 🌶️🌶️ \$21.95

Succulent goat meat slow-cooked in a tangy and spicy gongura (sorrel) leaf gravy, delivering a robust Andhra-style flavor experience.

## H16 FISH 65 BIRYANI 🌶️🌶️ \$21.95

Spiced fried fish 65 pieces layered with fragrant basmati rice and aromatic herbs, cooked to perfection for a deliciously crispy and fragrant biryani experience.

## H17 PRAWN 65 BIRYANI 🌶️🌶️ \$21.95

Fragrant basmati rice cooked with juicy prawns and a blend of rich spices, layered and slowcooked to deliver a perfect balance of flavor and aroma.

## H18 PRAWN ROAST BIRYANI 🌶️🌶️ \$22.95

A Delectable fusion dish where succulent prawns are marinated, roasted, and layered with fragrant basmati rice, served with mirchi ka salan & 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 \$9.95

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

## i2 KAL DOSA \$10.95

Traditional South Indian thin and crispy dosa cooked on a hot griddle, served with fresh chutneys and flavorful sambar.

## i3 PODI DOSA 🌶️ \$10.95

Crispy dosa generously sprinkled with spicy, aromatic gunpowder (podi) and a drizzle of ghee, served with coconut chutney and sambar.

## i4 PAPER DOSA \$10.95

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 \$10.95

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

## i6 ONION DOSA \$11.95

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

## i7 GHEE PODI DOSA \$11.95

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

## i8 MASALA DOSA \$16.95

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.

## i9 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.

## i10 MYSORE MASALA DOSA 🌶️ \$16.95

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

## i11 CHEESE DOSA \$16.95

A south Indian crepe filled with cheese served with chutney and sambar.

## i12 CHEESE & CHILLI DOSA 🌶️🌶️ \$16.95

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

## i13 CHICKEN DOSA \$16.95

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





**i14 CHICKEN 65 DOSA 🌶️ \$20.95**

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

**i15 BUTTER CHICKEN DOSA \$20.95**

Crispy South Indian dosa filled with creamy, mildly spiced butter chicken, blending classic flavors with a modern twist.

**i16 PANEER BUTTER DOSA \$20.95**

Crispy dosa stuffed with rich, buttery paneer cooked in a flavorful tomato gravy, offering a perfect fusion of textures and tastes.

**i17 LAMB DOSA 🌶️ \$16.95**

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

**i18 VEG DOSA CHEF SPECIAL \$17.95**

A South Indian crepe combination of spiced mince paneer & aloo masala.

**i19 NON-VEG DOSA CHEF SPECIAL \$18.95**

A South Indian crepe filled with spiced paneer, aloo masala, mince chicken, mince lamb.

**i20 PLAIN EGG \$14.95**

Crispy dosa topped with a seasoned egg layer, cooked to perfection for a protein-rich twist on the traditional favorite.

**i21 EGG MASALA \$16.95**

Crispy dosa filled with spicy egg masala, made with boiled eggs and a tangy onion-tomato gravy.

**i22 EGG PANEER \$16.95**

Crispy dosa layered with spiced egg and stuffed with flavorful paneer masala.

**i23 EGG CHICKEN \$18.95**

Crispy dosa layered with spiced egg and stuffed with flavorful chicken. Packed in protein goodness!

**i24 EGG LAMB \$18.95**

Crisp dosa layered with spiced egg and stuffed with flavorful minced lamb. Meaty goodness guaranteed!

**i25 MASALA SPRING ROLL \$16.95**

A crispy dosa rolled with spicy vegetable masala and Indo-Chinese flavors, inspired by the classic spring roll.



**i26 PANEER SPRING ROLL \$16.95**

Crispy dosa stuffed with spiced paneer and sautéed veggies, rolled like a spring roll and packed with bold Indo-Chinese flavors.

**i27 CHICKEN SPRING ROLL \$17.95**

Crispy dosa filled with spicy chicken and sautéed vegetables, rolled to perfection with a delicious Indo-Chinese twist.

**i28 LAMB SPRING ROLL \$17.95**

Crispy dosa wrapped around spiced minced lamb and stir-fried veggies, bringing together South Indian style and Indo-Chinese flair in every bite.

**i29 70MM PLAIN DOSA \$16.95**

Extra-large, paper-thin dosa served golden and crispy—perfectly sized to impress and satisfy your South Indian cravings!

**i30 70MM MASALA DOSA \$19.95**

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

**i31 70MM PANEER DOSA \$19.95**

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



**i15**



**i32 70MM CHICKEN DOSA \$20.95**

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

**i33 70MM LAMB DOSA \$20.95**

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

**i34 70MM VEG DOSA CHEF SPECIAL \$21.95**

A large crepe combination of spiced mince paneer & aloo masala served with chutney & sambar.

**i35 70MM NON-VEG DOSA CHEF SPECIAL \$23.95**

A large crepe filled with mince chicken, mince lamb spiced paneer and aloo masala served with chutney & sambar.

**i36 RAVA PLAIN DOSA \$16.45**

A South Indian a thin, crispy crepe made with semolina rice flour served with chutney & sambar.

**i37 RAVA ONION DOSA \$16.95**

A South Indian a thin, crispy crepe made with semolina rice flour topped with onions served with chutney & sambar.

**i38 RAVA MASALA DOSA \$17.95**

A South Indian a thin, crispy crepe made with semolina rice flour spread with aloo masala served with chutney & sambar.

**i39 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.

**i40 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.

**i41 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.

**i42 PLAIN UTTAPAM \$12.95**

A soft, savory South Indian pancake made from fermented rice and lentil batter, topped with mild seasoning. Light, fluffy, and perfect for any meal!



**i43 GHEE PODI UTTAPAM 🌶️ \$14.95**

Thick, soft uttapam topped with spicy podi (gunpowder) and a drizzle of aromatic ghee, delivering a rich and flavorful South Indian classic.

**i44 ONION UTTAPAM \$14.95**

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

**i45 ONION PODI UTTAPAM 🌶️🌶️ \$15.95**

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

**i46 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.

**i47 DOSAHUT SPECIAL UTTAPAM 🌶️🌶️ \$18.95**

A flavorful, thick South Indian pancake made from fermented batter, topped with a special blend of fresh vegetables and aromatic spices. Deliciously satisfying and wholesome!

**i15**





# TELUGU RUCHULU

T01	BAG RICE + ELIIP CHICKEN VEPUDU	\$17.95
T02	BAG RICE + ELIIP PRAWN VEPUDU	\$18.95
T03	BAG RICE + KODI IGRU (CHICKEN)	\$17.95
T04	DEVIL BURNT GARLIC PRAWN NOODLE	\$18.95
T05	DEVIL BURNT GRILL PRAWN FRIED RICE	\$18.95
T06	DEVIL BURNT GRILL VEGETABLE FRIED RICE	\$17.95
T07	DEVIL BURNT GRILL EGG FRIED RICE	\$18.95
T08	DEVIL BURNT GRILL CHICKEN FRIED RICE	\$19.95
T09	DEVIL BURNT GRILL VEGETABLE NOODLES	\$17.95
T10	DEVIL BURNT GRILL EGG NOODLES	\$18.95
T11	DEVIL BURNT GRILL CHICKEN NOODLES	\$19.95
T12	ELLIPA KARAM ROYYLA VEPUDU (PRAWN)	\$18.95
T13	ELLIPA KARAM KODI VEPUDU (CHICKEN)	\$17.95
T14	FAMILY BAG RICE + KODI IGURU (CHICKEN)	\$75.00
I46	FAMILY BAG RICE + KODI VEPUDU (CHICKEN)	\$75.00
I47	FAMILY BAG RICE + ELIIP ROYYLA VEPUDU (PRAWN)	\$85.00





# INDIAN BREAD

J1	TANDOORI ROTI PLAIN	\$5.00
J2	TANDOORI ROTI GARLIC	\$5.00
J3	TANDOORI ROTI BUTTER	\$5.00
J4	PLAIN NAAN	\$5.00
J5	BUTTER NAAN	\$5.00
J6	GARLIC NAAN	\$5.00

## STUFFED NAAN \$7.95

- J7 KHEEMA NAAN**  
A Hearty Indian flatbread stuffed with spiced minced meat, providing a savory & aromatic flavor.
- J8 CHICKEN TIKKA NAAN 🍗**  
A delicious Indian flatbread filled with flavorful, spiced chicken tikka, offering a savory & aromatic treat.
- J9 MASALA NAAN**  
Soft, fluffy Indian flatbread stuffed with a potato filling, baked to perfection in a traditional tandoor. Perfectly flavorful and comforting!
- J10 PANEER NAAN**  
Soft, fluffy naan bread stuffed with spiced, creamy paneer cheese, baked to golden perfection. A delicious twist on classic Indian bread!
- J11 CHEESE NAAN**  
A Soft, fluffy Indian flatbread stuffed with melted cheese, often served hot & buttery.
- J12 CHEESE & CHILLI NAAN 🌶️**  
A Soft, fluffy Indian flatbread stuffed with melted cheese & on top with chillies.
- J13 CHEESE & GARLIC NAAN**  
A Soft, fluffy Indian flatbread stuffed with melted cheese & on top with garlic.
- J14 CHEESE & SPINACH NAAN**  
A Soft, fluffy Indian flatbread stuffed with melted cheese & on top with spinach.
- J15 KASHMIRI NAAN**  
A Soft, fluffy Indian flatbread stuffed with melted cheese & on top with spinach.

# SIDES

N1	<b>RAITA</b> A cooling yogurt-based side with cucumber and spices, ideal for balancing spicy dishes.	\$4.95
N2	<b>ONION SALAD</b> A tangy and mildly spicy tomato chutney that complements a variety of dishes.	\$5.95
N3	<b>GREEN SALAD</b> A fresh salad with a mix of seasonal vegetables and a light dressing.	\$7.95
N4	<b>PAPPADUMS (2 PIECES) (11AM - 3PM)</b> Crispy and crunchy lentil wafers, perfect for snacking or as a side.	\$3.00

# DESSERTS

K1	<b>GULAB JAMUN 2PCS</b> A Classic Indian dessert consisting of deep-fried dough balls soaked in a fragrant sugar syrup.	\$6.95
K2	<b>SWEET PAAN</b> A Classic Indian dessert consisting of deep-fried dough balls soaked in a fragrant sugar syrup.	\$5.95
K3	<b>RAS MALAI</b> A Delicate Indian dessert featuring soft cheese dumplings soaked in sweet, saffron-infused milk syrup.	\$6.95
K4	<b>CHOCOLATE DOSA</b> A crispy, golden dosa filled with rich, melted chocolate—an irresistible fusion of South Indian tradition and sweet indulgence!	\$11.95







## 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



## POT LUCK DEALS

*SMALL GET-TOGETHER MEALS  
(TAKEAWAY ONLY)*

P1	VEG BIRYANI	\$65	\$90
P2	GOBI 65 BIRYANI	\$75	\$105
P3	PANEER 65 BIRYANI	\$75	\$105
P4	EGG 65 BIRYANI	\$70	\$100
P5	CHICKEN BIRYANI	\$70	\$100
P6	CHICKEN 65 BIRYANI	\$75	\$110
P7	FRIED CHICKEN BIRYANI	\$75	\$105
P8	GOAT BIRYANI	\$75	\$110
P9	KEEMA PULAV LAMB	\$80	\$110
P10	NOODLES ANY	\$80	\$110
P11	FRIED RICE ANY	\$80	\$110
P12	STARTER VEG	\$90	\$140
P13	STARTER CHICKEN	\$100	\$150
P14	STARTER GOAT	\$110	\$160



# DRINKS

## NON-ALCOHOLIC DRINKS

L1	<b>SOFT DRINKS CAN</b> (Coke/ Diet Coke/ Fanta/ Sprite)	\$4.00
L2	<b>THUMS UP</b>	\$5.00
L3	<b>LIMICA</b>	\$5.00
L4	<b>LEMON LIME BITTERS</b>	\$8.95
L5	<b>INDIAN MASALA TEA (CHAI)</b>	\$5.00
L6	<b>MANGO LASSI</b>	\$5.00
L7	<b>BUTTERMILK SALT</b>	\$5.00
L8	<b>FALOODA</b> (Rose/ Raburi/ Pista)	\$9.95



## MOCKTAILS

L1	<b>DAREDEVIL</b> Grenadine, dash of lime juice and sprite.	\$7.00
L2	<b>SWEET KISS</b> Monin strawberry syrup, lemonade, and fresh lemon slices	\$7.00
L3	<b>BLUE SHARK</b> Monin blue curacao syrup, sprite, lemon juice, and ice.	\$7.00
L4	<b>MINTY MESS</b> Fresh mint, lime, sugar, and soda water.	\$7.00
L5	<b>SUNSET SPRITZ</b> Orange juice, grenadine, and soda.	\$7.00
L6	<b>BERRY BLISS</b> Mixed berries, lemon juice, honey, and soda.	\$7.00
L7	<b>NIMBU PAANI SPRITZ</b> Fresh lemon juice, black salt, sugar, soda-water, and mint.	\$7.00
L8	<b>MUMBAI MASALA COLA</b> Cola, monin ginger syrup, chaat masala, black salt, and lime.	\$7.00