

# MENU

## DOSA

What we are famous for! Dosa is a savoury gluten-free South Indian crispy pancake. It's made from a fermented batter of lentils, rice and fenugreek



### Potato Masala Dosa - €10.00

Dosa filled with Potato Masala & spicy tomato chutney  


### Chettinad Chicken Dosa - €12.00

Dosa filled with Chettinad Chicken & spicy tomato chutney 



### Gunpowder Masala Dosa - €11.00

Dosa sprinkled with our own special spicy Gunpowder seasoning  

### Gunpowder Ghee Masala Dosa - €11.50


Gunpowder spice, Ghee butter & Potato Masala 

### Paneer Dosa - €12.50

Dosa filled with Paneer (Indian cottage cheese) & spicy tomato chutney  

### Mixed Veg Dosa - €10.00

Dosa filled with onion, chilli, tomato, pepper, coriander  

All Dosas are served with hot Sambar (Lentil soup), coconut chutney. 

## UTTAPAM

A softer and thicker version of Dosa, made from the same fermented batter. Fillings are layered on top.

### Mix Veg Uttapam - €12.50

Tomato, Onion, Spring onion, Coriander and Curry Leaves  

### Chicken Uttapam - €13.00

Curry Chicken, Tomato, Onion, Spring onion, Coriander 

Add Egg - €1.50

All Uttapam served with hot Sambar and coconut or mint chutney 

## KATHI ROLL

Fried paratha flatbread wrapped over your choice of filling along with cheese, Chilli Mango Chutney, mint chutney, ed garlic mayonnaise & South Indian spices

### Chicken Kathi Roll

Egg Kathi Roll 

Paneer Kathi Roll (Indian Cottage cheese) 

2 pieces - €12.50

Mint Yogurt dip - €1.50

Chilli Mango Chutney - €1.50

Add Egg - €3.00 Extra

## PAROTTA

Shredded flatbread fried and mixed with curry leaves, veggies, special Dosa Dosa spices

### Chicken Kothu Parotta - €12.50

Chicken, onion, tomato, curry leaves, green chilli along with other spices

### Egg Kothu Parotta - €12.00

Egg, onion, tomato, mixed peppers along with other spices

### Parotta & Salna (Layred flatbread) - €12.50

Parotta is a layered flatbread served with Chicken Salna, a thin and spicy chicken curry from South India. Or Vegan Channa Dal Chickpea Curry

Kothu Parotta is served with a cup of Raita

## BIRYANI


### Ambur Chicken Biryani - €16.00

Ambur chicken biryani is a specialty of nawabs of Arcot who first cooked and made this biryani recipe most popular in southern parts of India. It's served with a cup of Raita and curry.



## CURRY

### Channa Dal Chickpea Curry - €12.00

A mix of lentils, tempered with mustard seeds, curry leaves & red/green chilli served with lemon rice (Vegan) 

### Chicken Chettinad Curry - €12.50

Made with aromatic Chettinad spices, coconut, fresh curry leaves served with lemon Rice.

## SIDES

### Chicken 65 (Wings) - €8.00

Chicken wings coated in spices using the traditional Chicken 65 recipe, served with mint yogurt dip

### Gobi 65 (cauliflower wings) - €8.00

Cauliflower coated in spices using the traditional Gobi 65 recipe, served with mint yogurt dip

### Vada - €6.50

Gluten-free Lentil Crispy savory donut. Made with Lentils, peppercorn, cumin, and curry leaves. 3 pieces served with coconut chutney

### Chicken / Paneer/ Egg Kathi Roll - €7.00

### Lemon Rice - €5

### Spiced Dal (Channa) - €8.00

### Sambar 4oz - €2.00 10oz - €5

Traditional lentil-based vegetable soup, bursting with freshness and South Indian flavours

## DIPS

Mint Chutney - €1.50

Coconut Chutney - €1.50


Tomato Chutney - €1.50

Mint Yogurt dip - €1.50

Chilli Mango Chutney - €1.50

## DRINKS

### Mango Lassi €5.00

Famous Indian smoothie made with Mango, Yogurt and Cardamom 

Masala Chai Tea €3.50

Coke/Diet Coke/ Coke Zero

7up/Fanta Orange/Water - €2.00

We prepare all our food fresh with all ingredients listed, if you want us to leave out any toppings, please ask when ordering. Allergen sheet available on request.