WELCOME

~ நல்வரவு ~



- SOUTH INDIAN -

MENU ~ விருந்து ~

The Menu - Dosa Dosa South Indian
Rooted in the rich culinary traditions of Tamil
Nadu, our menu blends authentic South Indian
recipes with local Irish produce. From the sunsoaked streets of Tamil Nadu, South India to your
table, each dish carries a story.

Using traditional techniques and bold flavours, we create something truly unique. Every bite is crafted with heritage, spice, and soul by the Dosa Dosa team. Our deepest joy is seeing every guest leave with a 'நிறைந்த மனம்' (a fulfilled heart) and a happy belly, a true reflection of Tamil hospitality.

Whether you're vegan, veggie, or meat-loving – there's a விருந்து (Virundhu – Feast) for everyone. Get ready for a flavour journey like no other.

We bring the best food experience to your table! Let's eat! And when you love it, feel free to tell us: "Super-a irukku!"

SNACKS & SMALL BITES

FRIED BABY SWEETCORN (%) 10
Crispy baby corn with a tangy mango-chilli dip

SPINACH MASALA VADA

South Indian-style spinach & lentils fritters
served with coconut chutney

BUHARI CHICKEN LOLLIPOP

Spicy fried chicken wings cooked the famous

Chennai Buhari Hotel style, served with sweet

mango chilli sauce

MARINA BEACH KING PRAWN VARUVAL
Pan-tossed Atlantic King prawns with curry
leaves and home made spices

MADURAI KARI SUKKA CHICKEN / LAMB 12/14
Tender marinated chicken or lamb, stir-fried in homemade ghee.

MEEN KAL VARUVAL Seabass Slice delicately marinated overnight, 12 with Tamil spice blend & Pan grilled (may contain bones)

DOSA & IDLY

MASALA DOSA

House **Special Crispy dosa** stuffed with spiced mashed potato, served with chutneys and sambar

GUN POWDER GHEE MASALA DOSA (1) 14

Award Winning Crispy dosa with potato and

Special powder Blend (Gunpowder), chutneys and sambar

CHILLI CHEESE DOSA

13

Dosa topped with cheese and mild chillies, served with chutneys and sambar

CHETTINADU CHICKEN DOSA

Dosa topped with our famous dry Chettinadu
chicken, served with chutneys and sambar

CHICKEN / MUTTON KARI DOSA

15 / 16

Thick Dosa topped with minced meat, egg, curry leaves, spicy curry, with chicken salna

MIXED VEG UTAPPAM

14

Thick Dosa topped with mix veggies **Served** with chutneys and sambar

GUN POWDER IDLY

Steamed rice cakes tossed with onion, curry
leaves, Gun powder, chutneys and sambar

CHICKEN IDLY STEW

Idlis with mildly spiced chicken coconut stew

MUTTON IDLY STEW

Idlis with mildly spiced mutton coconut stew

IDLY & MANGA MEEN KULAMBU 18
Fluffy Idlies served with a comforting coastal fish curry tossed with raw mango slices — perfect for fans of bold, homestyle flavours.

Allergens: Mustard, Sesame Seeds

(Present in sambar, all chutneys, and gunpowder)

GRILL

PARRY'S CORNER GRILLED CHICKEN

16

Chicken thighs marinated in Tamil spice blend with hints of Fennel, Pepper, crushed curry leaves and yogurt for tenderness, served with mint chutney

ARCOT LAMB RACK



20

Juicy Lamb rack marinated in house special spice blend to pack a punch, served with mint chutney aimed to make you say - "Super-a irukku!"

KATHI & KOTHU

KATHI ROLL (EGG/CHICKEN) 14 / 15

Born in Kolkata, adopted by Chennai - Flaky flatbread rolled with filling of your choice, mango mayo, salad, cheese(op), mint chutney and Served with Electric Pink chutney

KOTHU PAROTTA(EGG/CHICKEN/LAMB) 14 / 15 / 16 Drifted from Srilanka, Fluffy Shredded parotta tossed with meat, egg, veggies, spices; served with raita and salna

CURRY

SAMBAR SADAM & MANGO PICKLE 🦳

A Staple dish enjoyed by every Indian - Lentil 15 stew with veggies over rice, with pickle and papad

VEG VELLAI KURUMA

Creamy, mild, and subtly spiced flavor profile -Veggies and peas tossed in coconut milk with Mild Chettinad spices

PANEER & BUTTER MASALA 🗍 🕗

New Delhi's favorite revamped in Tamil style -Paneer and peas in tomato-coconut sauce with Tamil Kari masala

CHETTINAD CHICKEN CURRY

Tamil village-style chicken curry cooked with Rich and heavenly chettinad spices just like the region of South Tamil Nadu.

DHABA-STYLE BUTTER CHICKEN 🗓 🕗

Creamy, spiced tomato-based curry with tender, smoky char-grilled chicken – Scottish origin but a nostalgic nod to North Indian Dhaba-style taste.

THANJAVUR LAMB CURRY

18 Crown dish from our Hometown - Lamb in coconut milk and Tamil village spice blend, curry leaf tempering. Originally catered for weddings.

PRAWN THOKKU 🧨

Prawns in spicy & reduced onion-tomato masala with Karaikudi spices. Hits all your notes!

MANGA FISH CURRY

Our Showstopper Fish curry with mango, Kerala spices, curry leaves. An authentic village style balancing between spice, sour and tanginess.

(Add a Portion of Rice/Kal Dosa/Parotta with choice of Curry)

BIRYANI

AMBUR CHICKEN BIRYANI

The perfect marriage between Fragrant Basmati and tender chicken marinated in yogurt, green chilies, and spices including cardamom, cloves, cinnamon, and dried red chilies, with chili paste and the freshness of Mint and Coriander cooked as a one Pot Dish. 'A Meal to Remember' served with raita and salna 🖺

BREAD

MALABAR PAROTTA

Flaky layered flatbread from Kerala

RICE

16

16

16

18

18

COCONUT PULAO RICE

Fragrant coconut rice

BOILED BASMATI RICE

Plain basmati rice



18



ALLERGENS



Veg



Vegan



Dairy



Gluten



Egg



Hot



SeaFood



Nuts



Sesame



Musted



Shell fish



DESSERT

ASHOKA HALWA - HOUSE SPECIAL (1) DESCRIPTION Exquisite Thanjavur dessert, crafted from lentils, milk powder, and ghee, Harmonious blend of textures and a comforting, sweet aroma.

NON-ALCOHOLIC DRINKS

MANGO LASSI	6
Coke / Diet Coke / Coke Zero / 7up / Fanta	2.5
Mineral Water: River Rock / Aqua Panna	2.5

BEERS

Heineken (Pint)	7
Bottle Kingfisher Draught 375ml	7
Bottle Cobra Beer 330ml	7

DESSERT DRINKS

MASALA CHAI
Spiced Indian tea

ROSE MILK	6
MANGO LASSI (1) Sweet mango yogurt drink	6

RED WINES

Alario Cabernet Sauvignon
Mendoza- Chile
€7.50 (Glass) / €29.00 (Bottle)

San Abello Merlot Central Vally - Chile €7.50 (Glass) / €29.00 (Bottle)

WHITE WINES

San Abello Sauvignon blanc Central Valley – Chile €7.50 (Glass) / €29.00 (Bottle)

La Maglia Rosa Pinot Grigio White Veneto - Italy €7.50 (Glass) / €29.00 (Bottle)



3.5



THANK YOU FOR YOUR VISIT, PLEASE COME AGAIN!

~ தங்கள் வருகைக்கு நன்றி, மீண்டும் வருக! ~



Scan for "Allergen Info"

www.dosadosa.ie

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We value your feedback! | 🖄 Please share your thoughts with us at feedback@dosadosa.ie

For group bookings or catering enquiries, reach out to: @ rialto@dosadosa.ie