RIALTO

DOSA DOSA
-SOUTH INDIAN-

~ 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 sun-soaked 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!"

ஸ்நாக்ஸ் & சிற்றுண்டி

STARTERS & SMALL PLATES

Quick bites to start while you wait on your meal.
Perfect with a cold beer.

FRIED BABY CORN (VEGAN) **9**
Golden-fried baby corn tossed in house spices with a zingy mango–chilli dip crispy, juicy, sweet and spicy, a flavour bomb.

SPINACH MASALA VADA (VEGAN) **10**
South Indian–style spinach and lentil fritters (3pc), served with our spicy tomato chutney — crispy outside, soft inside, pure veggie magic with a kick.

SAMOSA CHAT (1,4,9) (VEG) **10**
Crispy samosas with tangy chutneys, cool yogurt, mint, and sev — finished with pomegranate for a juicy pop of flavour.

CHICKEN LOLLIPOP ★ **10**
Crispy Chennai-style wings in fiery house spices, served with sweet mango-chilli sauce — bold, addictive, and our top seller!

KING PRAWN VARUVAL (10) ★ **12**
Atlantic King Prawns marinated in Kerala coastal spices and fried with fresh curry leaves — juicy, aromatic, and full of coastal flavour

CHICKEN 65 **12**
Golden-fried Tamil-style chicken seasoned with our house spice blend, served alongside refreshing mint chutney — spicy, crunchy, and unforgettable.

CHILLI PANEER (4) **12**
Golden-fried paneer stir-fried with crunchy vegetables, fresh chillies, and aromatic spices in a rich house sauce.

HOUSE SIGNATURE FIRE CHICKEN (4,9) **14**
Chicken thighs marinated in Tamil spice blend with hints of Fennel, Pepper, crushed curry leaves and yogurt for tenderness, served with mint chutney

KARI SUKKA CHICKEN/LAMB **14 / 15**
Tender chicken or lamb pan-fried with toasted coconut and secret house spices , juicy inside, full of rich flavour.

DOSA DOSA TASTING PLATTER **29**
Mini Ghee, Masala, Chicken, Chilli Cheese , Paneer Dosas, served with coconut chutney, tomato chutney and sambar.

சுட்ட கறி

DOSA & IDLY

தோசை & இட்லி

MASALA DOSA (VEGAN) **14**
House **Special Crispy dosa** stuffed with spiced mashed potato, served with chutneys and sambar

GUN POWDER GHEE MASALA DOSA ★ (VEG) **15**
Award Winning Crispy dosa with potato and Special powder Blend (Gunpowder), chutneys and sambar

CHEESE / PANEER DOSA (4) (VEG) **14 / 15**
Dosa topped with cheese or paneer masala, served with chutneys and sambar

CHETTINADU CHICKEN DOSA ★ **15**
Dosa topped with our famous dry Chettinadu chicken, served with chutneys and sambar

PLAIN / GUN POWDER / GHEE ROAST **13.5**
Plain or Gun powder or Ghee Roast dosa, served with chutneys and sambar

CHICKEN / MUTTON KARI DOSA **16 / 17**
Thick Dosa topped with minced meat, curry leaves, spicy curry, with chicken salna

MIXED VEG UTAPPAM (VEGAN) **15**
Thick Dosa topped with mix veggies **Served** with chutneys and sambar

PLAIN (VEGAN) **/ GUN POWDER IDLY** (VEG) ★ **13 / 15**
Steamed rice cakes plain or tossed with Gun powder, served with chutneys and sambar

CHICKEN IDLY STEW **17**
Idlis with mildly spiced chicken coconut stew

MUTTON IDLY STEW **19**
Idlis with mildly spiced mutton coconut stew

Allergens: Mustard, Sesame Seeds
(Present in sambar, all chutneys, and gunpowder)

Allergens : 1. Gluten 2. Eggs 3. Fish 4. Dairy 5. Nuts 6. Sesame 7. Celery 8. Soy 9. Mustard 10.Shellfish

CURRY

கறி

ALL CURRIES SERVED WITH PORTION OF RICE

LENTIL SPINACH DAL CURRY (9) 16
Yellow Lentils cooked with spinach, tamarind and garlic - pure South Indian flavour.

MOTHER'S AUBERGINE CURRY (5,6) ★ 18
Hearty South Indian curry bursting with rustic spices and smoky, traditional flavours

PANEER CHETTINAD CURRY (4) 19
Paneer curry cooked with Rich and heavenly chettinad spices just like Chennai

PANEER & BUTTER MASALA (4,5) 19
New **Delhi's favorite revamped in Tamil style - Paneer** in rich tomato-cashew based sauce with a hint of sweetness - perfect balance

CHETTINAD CHICKEN CURRY ★ 19
Tamil village-style chicken curry cooked with Rich and heavenly chettinad spices just like the region of South Tamil Nadu.

SOUTH COAST COCONUT CHICKEN STEW 18
Ground fresh coconut–based sauce with a coastal recipe, slow-cooked into a light and comforting curry

BUTTER CHICKEN (4,5) 20
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 ★ 20
Crown dish from our **Hometown - Lamb** with cube potatoes, Moringa pulp and Tamil village spice blend. Originally catered for weddings.

SPICY TAMIL LAMB CURRY (4,5) 22
Slow-cooked tender lamb with garlic, curry leaves, black pepper, black stone flower and aromatic South Indian spices, prepared using traditional rustic techniques.

KARAIKUDI PRAWN CURRY (10) ★ 22
Prawns in spicy & succulent onion-tomato masala with Karaikudi spices. Hits all your notes!

MANGA FISH CURRY (3) 22
Our Showstopper Fish curry with mango, Kerala spices, curry leaves. An authentic village style balance between spice, sour and tanginess.

Replace Rice with 2xParotta (€3) or Pulao Rice (€3)

BIRYANI

பிரியாணி

TAMIL BIRYANI - CHICKEN (4) 20
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

KATHI & KOTHU

கத்தி & கொத்து

KATHI ROLL (PANEER/CHICKEN) 16
Born in Kolkata, adopted by Chennai **- Flaky flatbread rolled with filling of your choice,** mango mayo, salad, cheese(op), mint chutney and Served with Mango chilli chutney (1,2,4)

KOTHU PAROTTA(EGG/CHICKEN/LAMB) 16 / 17/ 18
Drifted from Srilanka, **Fluffy Shredded parotta tossed** with meat, egg, veggies, spices; served with raita and salna (1,2,4)

Allergens: Egg, Gluten, Dairy

BREAD, RICE & FRIES

ரொட்டி & சாதம்

MALABAR PAROTTA (2PC) (1) 5
Flaky layered flatbread from Kerala

KAL DOSA 5
FLUFFY PLAIN DOSA FOR CURRIES

COCONUT PULAO RICE (4) 5
Fragrant coconut rice

BOILED BASMATI RICE 3
Aged matured basmati rice

GUN POWDER FRIES 6

FEASTS & SPECIALS

Please note: Thali is available only from 12 PM to 4:30 PM on Sat - Sun .

A traditional wedding-style feast featuring 14–16 seasonal Tamil dishes — curries, fry items, chutneys and sides — served with rice and 1pc Malabar parotta. Seasonal menu; subject to availability.

VEGETARIAN THALI + DRINK 30
NON - VEG (MEAT) THALI + DRINK 32

Allergens : 1. Gluten 2. Eggs 3. Fish 4. Dairy 5. Nuts 6. Sesame 7. Celery 8. Soy 9. Mustard 10.Shellfish

~ உங்கள் வருகைக்கு நன்றி, மீண்டும் வருக! ~

Scan for "Allergen Info"

www.dosadosa.ie

DOSA DOSA (SOUTH INDIAN): 562 SOUTH CIRCULAR ROAD, RIALTO, DUBLIN 8, D08 CX33 | **(01) 559 0482**

FOLLOW US ON: @DosaDosaDublin

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**

If you enjoyed your meal, we'd love to hear from you: please leave us an honest Google review after your visit!

RIALTO

DRINKS

A curated selection of drinks, cocktails, beers and wines, chosen to complement your meal.

~ பானங்கள் ~

SOFT DRINKS & TRADITIONAL

குளிர்பானங்கள்

COKE / DIET COKE / COKE ZERO	**3.50**
SPARKLING WATER	**3.50**
MANGO LASSI	**6.00**
ROSE MILK	**6.00**
JUG - MANGO LASSI (SERVES 5 - 6)	**20.00**
JUG - ROSE MILK (SERVES 5 - 6)	**20.00**

COCKTAILS

கலவை பானங்கள்

MADRAS SPICE MARGARITA 12.00
Jose Cuervo tequila, fresh pineapple, orange curaçao, Irish citrus and fresh chilli.

ESPRESSO MARTINI 10.00
Premium vodka, coffee liqueur and fresh espresso.

PORNSTAR MARTINI 10.00
Premium vodka, passionfruit liqueur blend and vanilla syrup.

BRAMBLE 10.00
Premium gin, crème de mûre and citrus.

BEERS & CIDER

பீர் & சைடர்

HEINEKEN DRAFT	**7.50**
KINGFISHER	**6.50**
COBRA	**6.50**
HEINEKEN ZERO	**6.50**
CORONA	**6.50**
BIRRA MORETTI	**6.50**
BULMERS ORIGINAL CIDER 568ML	**7.50**

RED WINE

சிவப்பு ஒயின்

SANABELLOMERLOT - CHILE	**8.00 / 30.00**
ZARAPITO MALBEC - ARGENTINA	**8.50 / 32.00**
NYALA CABERNET SAUVIGNON - SOUTH AFRICA	**8.50 / 32.00**
THE JOURNEY COLLECTION CRIANZA - RIOJA	**10.00 / 39.00**

WHITE WINE

வெள்ளை ஒயின்

LA MAGLIA ROSA PINOT GRIGIO - ITALY	**8.00 / 30**
SAN ABELLO SAUVIGNON BLANC - CHILE	**8.00 / 30**
FALSE BAY CRYSTALLINE CHARDONNAY - SOUTH AFRICA	**9.00 / 34**
PETAL & STEM SAUVIGNON BLANC - NEW ZEALAND	**10.00 / 39**

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Please inform our team of any allergies or dietary requirements. | @DosaDosaDublin

RIALTO

TEA, COFFEE & DESSERTS

~ தேநீர், காபி, சோடாக்கள் & இனிப்புகள் ~

TEA & COFFEE

தேநீர் & காபி

MASALA CHAI	**4.00**
SOUTH INDIAN FILTER COFFEE	**4.00**
CAPPUCCINO	**4.00**
BLACK COFFEE	**3.50**
ESPRESSO	**3.00**
AMERICANO	**3.50**
JUG OF MASALA CHAI (SERVES 4 - 5)	**14.00**
JUG OF FILTER COFFEE (SERVES 4- 5)	**14.00**

GOLI SODA

கோலி சோடா

ORANGE	**5.00**
VIRGIN MOJITO	**5.00**
MANGO	**5.00**
ROSE (PANEERU)	**5.00**

DESSERTS

இனிப்பு வகைகள்

MANGO ICE CREAM (4) **5.50**
Smooth and refreshing mango ice cream.

KULFI (4) **6.00**
A luxurious Indian frozen dessert, rich and velvety with the tropical sweetness of ripe mango.

GULAB JAMUN (1,4) **5.50**
Soft golden-brown dumplings soaked in fragrant sugar syrup.

GULAB JAMUN WITH MANGO ICE CREAM(1,4) **7.00**
Warm gulab jamun served mango ice cream.

RASMALAI (4) **6.50**
Soft paneer dumplings in chilled saffron-flavoured milk.

ASOKA HALWA - HOUSE SPECIAL (4) **7.00**
Thanjavur delicacy, luxuriously rich and aromatic, served warm with creamy ice cream for the perfect indulgent finish.

Allergens : 1. Gluten 2. Eggs 3. Fish 4. Dairy 5. Nuts 6. Sesame 7. Celery 8. Soy 9. Mustard 10.Shellfish

FROM OUR STREETS TO YOUR TABLE

~ தெருவோரச் சுவையிலிருந்து உங்கள் மேசைக்கு ~

