

PRE-STARTERS & CHATT

PAPADOM BASKET *VADAMS BASKET (VG*)* 5.00

Assorted vadams, crisp and delicate, served with our homemade chutneys.

POORI SHOTS *PANI POORI | GOL GAPPE (V)* 5.00

Crispy wheat shells, spiced potato, tangy tamarind water, house chutneys.

THAYIR POORI *DAHI POORI (V)* 5.99

Crispy wheat shells, spiced potato, fresh cucumber, paired with sweet yoghurt and house chutneys.

PAPDI CHAT *(VG*)* 5.99

Crisp papdi, spiced potatoes paired with house chutneys and sweet yoghurt.

INDO-CHINESE

CHILLI CHICKEN 7.95

wok tossed in DK's chilli sauce.

CHICKEN MANCHURIAN 7.99

wok tossed in DK's manchurian sauce.

GOBI MANCHURIAN 7.49

cauliflower tossed in DK's manchurian sauce.

THE CLASSICS

CHICKEN 65 7.25

Classic fried spiced chicken, a DK favourite, finished with house sauce.

TEA KADAI PAKORA *(VG)* 5.99

DK'S style onion fritters with a hot, tangy house chutney drizzle.

MEDHU VADA *(VG)* 5.99

Traditional crispy lentil vada, soft inside and golden outside.

SAMBAR VADA *(VG)* 6.49

Lentil vada soaked in warm house sambar.

THAYIR VADA *(V)* 6.49

Lentil vada soaked in spiced yoghurt.

Please inform us of any allergies or dietary restrictions before placing your order, some dishes may contain allergies.

Cross contamination is likely

We are currently operating a nut-free kitchen

DOSA KITCHEN

SOUTH INDIAN

RESTAURANT | BAR & GRILL

FROM THE GRILL SUTTA KARI

'Sutta means open-fire roasted, Kari means meat'

Rooted in my childhood in the foothills of the Western Ghats, Sutta Kari draws inspiration from tribal pit-roast feasts cooked over open fire. Marinated with wild herbs and spices from the mountains, the meat was slow-roasted for depth and smoke.

All grill dishes are cooked fresh to order over char grill and cooking times may vary.

CHARRED PEPPER CHICKEN 7.95

Milagu Sutta Kozhi Kari

Mountain peppercorn glaze.

WESTERN GHATS CHICKEN 7.95

Kodandhur Sutta Kozhi

Wild tamarind and coconut marinade.

CURRY LEAF KING PRAWNS 10.99

Karuvepilai Eral

Curry leaf dusted, coriander marinade.

NILGIRI LAMB CHOPS 10.95

24-hour fresh mint & coriander

marinade.

MUDHUMALAI LAMB KEBAB 8.95

Bold mountain spiced minced lamb kebab, cooked like sheek kebab.

SEA BASS POLLICHATHU 9.99

Fresh sea bass wrapped in masala marinade and cooked in a banana leaf

DK'S PANNER TIKKA *(V)* 7.99

DK'S special marinade, onion and peppers. *From the tandoor oven !*

GRILL FOR SHARING

STARTER PLATTER 19.99

chicken, prawn, panner, lamb kebab, with salad & dips.

ZAMEENDAR PLATTER 49.99

(King's platter)

chicken, prawns, lamb chops, paneer, naan bread, dips, salad, masala sauce, rice.

CURRIES

Every curry at Dosa Kitchen starts with finest ingredients, we grind our spices by hand in stone mortars, and roast them individually in iron kadais. Each step, from sautéing to simmering, is done with precision-timing and technique bring out the fullest flavors and aromas.

CHICKEN CHETTINAD MASALA 12.95

Dry-roasted Chettinad spices with a rich, peppery masala. *Medium spice!!*

MADURAI BUTTER CHICKEN 12.95

butter chicken straight from the smoky streets of Madurai. *Mild spice!!*

PRAWN THENGAPAL KOZHAMBU 15.95

King prawns creamy coconut curry *Mild spice!!*

MANGLORIAN PRAWN GASSI 15.95

King prawns in a Mangalorean spice blend with curry leaves and a hint of tamarind. *Medium spice!!*

HOUSE SPECIALS

CHETTINAD LAMB SHANK 18.99

48 hour marinated lamb shank in a dry roasted Chettinad spices with a rich, peppery masala. *Medium spice!!*

AMMACHI LAMB KOZHAMBU 14.49

good old grandma's secret recipe, tender lamb leg. *Medium spice!!*

KARAIKUDI KADALA KURUMA *(VG)* 10.99

Chickpeas in a Karaikudi peppery masala. *Medium spice!!*

SOWCARPET PANEER MASALA *(V)* 11.99

Roasted paneer in a spiced tomato thokku masala. *Medium spice!!*

CAULIFLOWER PAAL KOZHAMBU *(VG)* 11.99

Fresh cauliflower florets in a DK's style tempered coconut milk masala. *Mild spice!!*

DOSA & TIFFIN

NEI KARA MASALA DOSA *(V)* 11.99

Homemade ghee | chilli garlic paste | DK's fresh potato masala

PANEER DOSA *(V)* 9.99

spiced grated paneer | coriander

GHEE GUNPOWDER DOSA *(V)* 10.99

Homemade ghee | gunpowder

DK SPECIAL DOSA *(V)* 11.99

Fried egg | coriander | onions | DK's fresh potato masala

MASALA DOSA *(VG)* 9.99

DK'S fresh potato masala

DK SPECIAL UTTAPAM *(VG)* 9.99

onions | tomatoes | green chillies | coriander | grated carrot | gunpowder

IDLY *(VG)* 6.99

Steamed rice cakes

all dosa's & tiffin are served with chutneys & sambar

BIRIYANI & RICE

CHICKEN BIRIYANI 14.95

We keep it real with the traditional dum style where chicken, spices and rice are slow-cooked to perfection.

COCONUT RICE *(VG)* 4.79

JEERA RICE *(VG)* 4.50

BASMATHI RICE *(VG)* 4.25

INDIAN BREAD & SALAD

GARLIC BUTTER NAAN *(V)* 3.75

BUTTER NAAN *(V)* 3.75

MALABAR PAAROTTA *(V)* 3.99

CHAPATHI *(VG)* 2.99

HOUSE SALAD *(VG)* 5.99

KAAPI KADAI

KUMBAKONAM DEGREE COFFEE *(V)* 3.50

MASALA CUTTING CHAI *(V)* 3.29

please ask us for a dessert menu.

(VG*) - Vegan upon request (VG)-Vegan (V)-vegetarian