

DOSA FACTORY

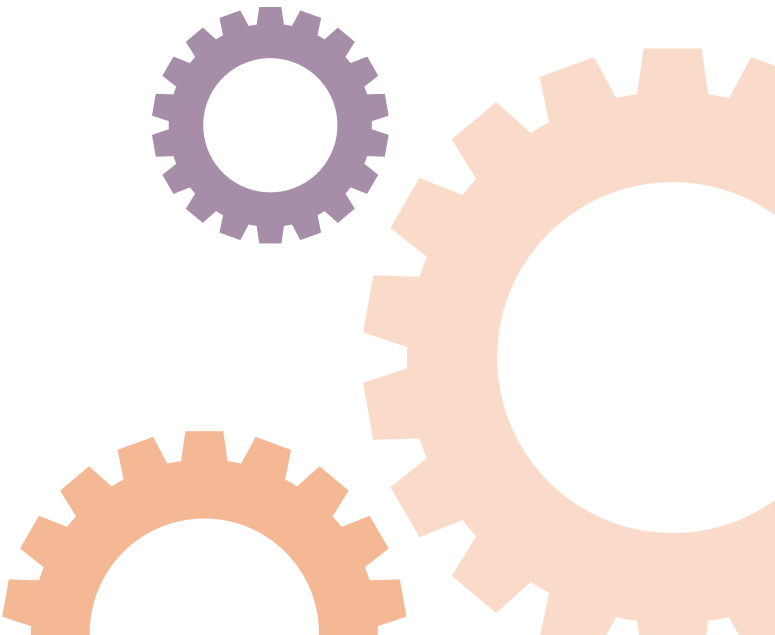
Indian Street Food



316 Newbury Street • Boston

617.982.7957

www.dosafactory.com



CHAAT & INDIAN SNACKS

Anytime eats from the sub-continent

Vegetable Samosa (2 pcs.) <i>Crisp, deep-fried pastry pyramids stuffed with spiced potatoes</i>	4.95
Meat Samosa (2 pcs.) <i>Crisp, deep-fried pastry pyramids stuffed with spiced lamb</i>	5.50
Spicy Spring Rolls <i>Vegetable spring rolls made spicy</i>	4.95
Omelette Wrap <i>Eggs, spinach, mushroom, onions, tomatoes wrapped in naan</i>	8.95
Vegetable Pakora <i>Chickpea battered spiced Indian vegetables</i>	5.95
Paneer Pakora <i>Chickpea battered tandoori paneer</i>	6.95
Fish Pakora <i>Chickpea battered fresh tilapia fish</i>	7.95
Chhole Bhatura <i>Chickpea preparation with deep fried semi-leavened bread</i>	9.95
Aloo Tikki <i>Potato patties served crisp fried with a melange of chutneys</i>	6.95
Ragda Patties <i>Potato tikki served with chickpeas and mint chutney</i>	8.95
Rajkachauri <i>The "royal" chaat, semolina puffs, stuffed with spiced veggies, topped with yoghurt</i>	9.00
Aloo Papri Chaat <i>Potatoes and fried flour crisps with mint and tamarind chutneys</i>	7.95
Samosa Chaat <i>Deep fried pastry pyramids stuffed with spiced potatoes, chutney</i>	7.95
Tikki Chaat <i>Spiced potato cakes tossed with fresh cilantro, tamarind and mint</i>	8.95
Dahi Bhala Chaat <i>Deep fried balls of black lentil, spiced, soaked and served in yoghurt</i>	7.95
Dhokla (by lb) <i>Steamed sweet and sour cake from Gujarat</i>	7.95



Pav Bhaji <i>Mumbai roll served with potato curry and a tossed green salad</i>	9.95
Vada Pav <i>Classic Mumbai leavened bread served with a lentil dumpling and a tossed green salad</i>	8.95
Pav Tikki <i>Classic Mumbai leavened bread served with potato patties and a tossed green salad</i>	8.95
Teekka Jheenga Papdi Chaat <i>Spiced shrimp tossed with semolina short crust and chutneys</i>	8.95
Daami Poori <i>Wheat puffs filled with spiced chickpeas, potatoes & mint chutney</i>	8.95
Banana Chaat <i>Fresh banana, yoghurt tamarind, spiced potato, onion and cucumber</i>	7.95
Green Apple and Paneer Chaat <i>Yogurt and mint dressed cottage cheese and green apple strips with chickpeas</i>	7.95
Sweet Yam Chaat <i>Fried sweet yam tossed with chat masala and mint chutney</i>	7.95
Veggie Platter <i>Vegetable pakoras, samosa, paneer pakoras and aloo tikki</i>	9.95
Crispy Okra <i>Spicy cornflour dredged okra with mint and onion chutneys</i>	7.95

GOLGAPPA

Indian semolina puffs stuffed with spicy flavor (6 pieces)

Mumbai Golegappa <i>Filled with sev poori and served with kaala khana</i>	6.95
Amma Panna Golegappa <i>Green mango flavored Aam Ras golegappas</i>	6.95
"Pani Poori" Golegappa <i>Classic Indian semolina waterballs</i>	6.95

SIDES

Raita	1.95
Green Salad	3.95
Papad	1.95
Basmati Rice	2.95
Mango Chutney	1.95

KATHI ROLL

The "Indian burritos" served with mint chutney, salad and pickle

Paneer	8.95	Chicken	8.95
Lamb	8.95	Beef	8.95
Shrimp	8.95		

SOUPS

Mulligatawny Soup	4.95	Tomato Soup	4.95
Hot and Sour Soup	4.95	SOUP and KATHI COMBO	10.95

hearty noodle bowl

SOUTH INDIAN SELECTION

Served with sambhar (curry leaf spiced lentils) and coconut chutney

DOSA

Crispy rice flour crepes with select fillings

Plain	10.00
<i>Plain crepe served with coconut chutney and sambhar</i>	
Masala	13.95
<i>Rolled and stuffed with potato and curry leaf spiced onions</i>	
Masala Ghee Dosa	13.95
<i>Stuffed with potato, curry leaf spiced onions and ghee</i>	
Chili Garlic Cheese Dosa	14.95
<i>Stuffed with roasted garlic and dry chili spiced cottage cheese</i>	



Chicken Tikka Dosa	14.95
<i>The north Indian tandoor classic, chicken stuffed in a crepe</i>	
Beef and Potato Dosa	13.95
<i>The American staple with an Indian twist</i>	
Kerala Seafood Dosa	15.95
<i>Shrimp and swordfish tossed with kerala spices stuffed in a dosa</i>	
Masala Egg Dosa	13.95
<i>Scrambled egg with onion pepper and spices</i>	
Teekha Chana Dosa	13.95
<i>Spicy chickpeas with fresh tomatoes and cilantro</i>	
Roasted Eggplant Dosa	13.95
<i>Mashed eggplant dosa with curry leaf spiced potato</i>	
Mysore Masala Dosa	13.95
<i>Mysore dosa stuffed with potatoes and southern spiced onion</i>	
Lamb Vindaloo Dosa	14.95
<i>Stuffed with lamb and potatoes and cooked with palm vinegar</i>	
Paper Masala Dosa	13.95
<i>Paper thin dosa stuffed with curry leaf spiced potatoes</i>	
Bhindi Masala Dosa	13.95
<i>Stuffed with fresh okra tossed with sweet onions and spices</i>	
Cheeseburger Dosa	14.95
<i>Spiced minced lamb with onion, green pepper and melted cheese</i>	

SIGNATURE DOSA

Mexican Dosa	14.95
<i>With a corn, jalapeno and roast lamb filling</i>	
Peking Dosa	14.95
<i>Stuffed with Peking duck & bell peppers with kimchee</i>	

DESSERT DOSA

Carrot Cake Dosa	9.95
<i>Stuffed with gajar halwa, an Indian dessert and served with a drizzle of honey</i>	
Ginger Honey Dosa	9.95
<i>A sweet and delightful combination</i>	

UTTAPAM

Leavened rice pancakes with select toppings.
Served with sambhar (curry leaf spiced lentils) and coconut chutney

Masala Uttapam	11.95
<i>Topped with onion, cilantro, tomato and green bell peppers</i>	
Chili Cheese and Onion	11.95
<i>A classic, spicy cousin of the masala uttapam with cottage cheese</i>	
VADA	7.95
<i>Crisp lentil dumplings with sambhar and chutneys (2 pieces)</i>	
IDLI SAMBHAR	7.95
<i>Steamed rice cakes served with sambhar and coconut chutney</i>	
UPMA	7.95

INDIAN ENTREES

Served with steamed rice and salad

TANDOOR SE

Artisanal tandoori selection

Tandoori Chicken	Half 13.95	Full 16.95
<i>The classic, tender chicken marinated in yoghurt and spices</i>		
Tandoori Tikkas		13.95
<i>Tender pieces of chicken marinated in spices cooked in the tandoor</i>		
Tandoor Roasted lamb		14.95
<i>Cubes of succulent lamb slow roasted to perfection</i>		
Paneer Tikka		13.95
<i>Cottage cheese marinated in tandoor spices and yoghurt</i>		
Mahi Tiki		14.95
<i>Yoghurt and ginger marinated salmon chunks spiced to perfection</i>		
Seekh Kebab		14.95
<i>Skewered lamb mince, perfectly seasoned, cooked in the tandoor</i>		

CHICKEN

Chicken Tikka Masala		13.95
<i>Diced boneless, white meat chicken tandoori style, and cooked in a rich tomato cream sauce</i>		
Chicken Saagwala		13.95
<i>Boneless chicken cooked with spinach and freshly ground spices</i>		
Chicken Vindaloo		13.95
<i>Boneless chicken marinated in vinegar and spices, cooked with potatoes and tangy sauce</i>		
Chicken Do-Plaza Khumb		13.95
<i>Boneless chicken, pan roasted with onions, tomatoes, bell peppers, scallions & spices</i>		
Chicken Korma		13.95
<i>Chicken, exotic spices, herbs, cashews, raisins, in mild cream sauce</i>		
Butter Chicken		13.95
<i>Chicken cooked in Makhani gravy on the bone</i>		
Mango Chicken		13.95
<i>Boneless white meat chicken pan roasted with onions, peppers, scallions mango and spices</i>		

BEEF

Beef Garlic Chili		14.95
<i>Chunks of beef and fresh garlic in a fragrant curry</i>		
Beef Saagwala		14.95
<i>Beef cubes cooked with fresh spinach and exotic spices</i>		
Beef Korma		14.95
<i>Boneless beef pieces with exotic spices, herbs and nuts in a mild cream sauce</i>		
Beef Curry		14.95
<i>Chunks of beef cooked in spicy sauce of tomatoes and onions</i>		
Beef Vindaloo		14.95
<i>Beef cubes cooked with potatoes, a touch of lemon & a tangy sauce</i>		

LAMB

Lamb Curry		14.95
<i>Cubes of lamb cooked in thick gravy of exotic spices and herbs</i>		
Lamb Vindaloo		14.95
<i>Lamb pieces marinated in vinegar & spices, with potatoes in a spicy tomato and onion sauce</i>		
Rogan Josh		14.95
<i>From Kashmir, lamb cooked with fragrant spices, herbs and nuts and a mild cream sauce</i>		
Lamb Saag		14.95
<i>Chunks of boneless lamb, cooked with yogurt, spinach and spices</i>		
Lamb Mushroom Do-Plaza		14.95
<i>Pieces of boneless lamb cooked with mushrooms and a blend of fresh herbs & spices</i>		
Keema Mutter		14.95
<i>Minced lamb cooked with peas, onions, tomato, herbs & spices</i>		
Lamb Korma		14.95
<i>Boneless lamb, exotic spices, herbs, nuts, raisins, in mild cream sauce</i>		
Achaari Lamb		14.95
<i>Fresh pieces of lamb pan fried with onions, mushrooms, herbs, curry spices and mixed pickle</i>		
Halal Goat Curry		15.95
<i>Traditional goat curry with onions, ginger and garlic</i>		

SEAFOOD

Swordfish Masala		15.95
<i>Chunks of fresh swordfish in creamy tomato sauce with fenugreek</i>		
Jhinga Saag		15.95
<i>Fresh shrimp cooked with fresh spinach and exotic spices</i>		
Jhinga Vindaloo		15.95
<i>Shrimp cooked in a spicy sauce with potatoes, onions and a touch of wine vinegar</i>		
Tandoori Jhinga Masala		15.95
<i>Shrimp, tandoori style, cooked in a rich creamy tomato sauce</i>		
Madras Machali		15.95
<i>Fresh swordfish cooked in a curry sauce with mushrooms, green peppers & onions</i>		
Curry Leaf Garlic Shrimp		15.95
<i>Fresh succulent shrimp drenched with fresh curry leaf and garlic butter sauce and coconut milk</i>		

VEGETARIAN

Shahi Paneer Korma	12.95
<i>Cottage cheese cubes in a silky rich sauce with raisins and nuts</i>	
Dal Makhni (V)	12.95
<i>Braised lentils sauteed in butter with fresh herbs and spices</i>	
Baingan Bharta (V)	12.95
<i>Eggplant specialty baked and mashed with a select blend of spices</i>	
Hyderabadi Baingan (V)	13.95
<i>Roasted eggplants stuffed with onions, tomatoes, spices and cooked in creamy sauce</i>	
Mixed Vegetable Curry (V)	12.95
<i>Fresh seasonal vegetables in a silken onion tomato gravy</i>	
Saag Paneer	12.95
<i>Cubes of cottage cheese tossed with fresh spinach and spices</i>	
Kabuli Chana	12.95
<i>Chickpeas tempered with coriander, cumin and tomatoes</i>	
Shahi Bhindi (V)	12.95
<i>Stir fried okra with fresh tomatoes and cilantro</i>	
Punjabi Kadhi Pakodi	12.95
<i>Chickpea flour flavored tempered yoghurt, combined with rice. It is a Punjab staple</i>	
Aloo Mutter (V)	12.95
<i>Curried green seasoned potatoes</i>	
Mutter Paneer	12.95
<i>Cubes of cottage cheese and fresh green peas simmered in onion gravy</i>	
Aloo Gobhi (V)	12.95
<i>Cauliflower florets and diced potatoes steamed & quick tossed with chef's select spices</i>	
Rajmah Aloo (V)	12.95
<i>Classic Punjab! curried kidney beans and potatoes</i>	
Malai Kofta	12.95
<i>Vegetable balls in creamy tomato sauce, almonds, cashews and raisins</i>	
Makki Ki Roti Sarson Ka Saag (V)	13.95
<i>Tempered, pureed mustard greens with an Indian corn tortilla</i>	
Fresh Sabji of the Day (V)	12.95
<i>The chef's creation with the freshest vegetables</i>	

DINNER PLATES

Vegetarian Thali Combo	13.95
<i>Two vegetarian dishes, raita, naan or puri, served with rice</i>	
Non-vegetarian Thali Combo	15.95
<i>Two non-vegetarian dishes, raita, naan or puri, served with rice</i>	
Dosa Thali	15.95
<i>Wada, Idli, Masala Dosa & Sambar</i>	

INDIAN CHINESE

Chinese food as done by Indian hawkers
in the Indian suburbs

Hot and Sour Soup	4.95
<i>Sichuan chilies and malted vinegar matched to perfection</i>	
Vegetarian Hakka Noodles	11.95
<i>Soy, ginger and cilantro scented dry tossed vegetarian noodles</i>	
Vegetable Fried Rice	11.95
<i>Indian take on Chinese fried rice with curry leaves and vegetables</i>	
Chili Paneer	13.95
<i>An Indo Chinese classic, chili soy and cilantro spiced cottage cheese preparation, served with rice</i>	
Shanghai Chicken	13.95
<i>Bell pepper and cilantro scented crispy dry chicken, served with rice</i>	
Gobhi Manchurian	12.95
<i>Minced cauliflower dumplings deep fried and tossed in spicy cilantro soy sauce</i>	
Vegetable Manchurian	12.95
<i>Mixed vegetables dumplings deep fried and tossed in spicy cilantro soy sauce</i>	
Meatball Manchurian	13.95
<i>Minced lamb dumplings deep fried, tossed in spicy cilantro soy sauce</i>	

BIRYANI

<i>Served with raita and pickle</i>	
Basmati Rice	14.95
<i>Cooked with exotic spice, herbs and seasonings</i>	
Vegetable / Coconut / Tamarind	14.95
Chicken / Lamb	14.95
Beef / Shrimp	14.95

(V) **Vegan**

**Please inform your server before ordering
if anyone in your party has a food allergy.**

***Consuming raw or undercooked
meat, poultry, shellfish or eggs
may increase the risk of foodborne illness.**

**Prices & items are subject to change without notice.
Add state meal tax to all prices.**

INDIAN BREAD

FROM THE TANDOOR

Tandoori Roti <i>Unleavened, high fiber whole wheat bread</i>	4.00
Methi Roti <i>Fenugreek scented whole wheat bread</i>	5.00
Garlic Naan <i>Unleavened handmade bread stuffed with garlic and coriander</i>	5.00
Aloo Naan <i>Delicately spiced potato stuffed in an unleavened flatbread</i>	5.00
Plain Naan <i>The king of Indian breads, unleavened and baked in the tandoor</i>	4.00
Peshawari Naan <i>Unleavened naan stuffed with coconut and dry fruits</i>	5.00
Mooli Naan <i>Unleavened naan stuffed with radish</i>	5.00
Onion Kulcha <i>Unleavened naan flavored with onion</i>	5.00
Keema Naan <i>Unleavened naan stuffed with minced lamb, spices and cilantro</i>	5.00
Bread Basket <i>Assorted naan-plain, garlic, stuffed</i>	12.95

DEEP FRIED BREAD

Poori (2 pieces) <i>Whole wheat unleavened bread</i>	5.00
Bhatura <i>Semi leavened flatbread</i>	5.00

STUFFED WHOLE WHEAT BREAD

<i>from the griddle, served with pickle and raita</i>	
Aloo Paratha <i>Potato and onion stuffing with a hint of ginger and cilantro</i>	6.00
Mooli Paratha <i>Unleavened naan stuffed with daikon and spices</i>	6.00
Gobhi Paratha <i>Ginger ana shredded cauliflower</i>	6.00

NAAN PIZZA

<i>Classic Indian bread topped with masala sauce and mozzarella</i>	
Chicken Tikka Masala Pizza	10.95
Paneer Kadhai Pizza	10.95
Paneer Saagwala Pizza	10.95
Lamb Vindaloo Pizza	10.95

BEVERAGES

Fresh Squeezed Carrot and Ginger Juice	4.00
Coffee and Tea	3.00
Fresh Mint Lemonade	4.00
Fresh Watermelon Juice	4.00

LASSI

<i>A churned yoghurt based chilled drink, served sweet or salted</i>	
Mango or Rose	4.00
Plain or Salted	3.00
Masala Ginger	4.00
MILK SHAKES WITH ICE CREAM	5.00
<i>Saffron & pistachio, vanilla or mango</i>	
FALOODA <i>Rose, saffron & pistachio or kulfi & cardamom</i>	4.95
<i>A street food classic "dessert drink"</i>	

DESSERT

Rasmalai <i>Fresh homemade cheese patties cooked in milk syrup, nuts</i>	3.95
Gulab Jamun <i>Deep fried dough balls soaked in rose scented syrup</i>	3.95
Kheer <i>Rice cooked with sweetened milk raisins and almonds</i>	3.95
Badami Kulfi <i>Exotic Indian ice cream</i>	3.95
Ice Cream <i>Mango, ginger, pista and vanilla</i>	3.95
Mango Mulba Sundae <i>Delicious vanilla ice cream topped with fresh mango and Alphonso mango puree</i>	3.95
Kulfi Falooda Sundae <i>Layers of condensed milk kulfi with falooda (rice vermicelli)</i>	4.95

CATERING

Think of us for your next party or gathering. We make our full menu available to you for any size party, delivered or with live cooking, salad and dosa stations at your site.

Call us 617.661.6300