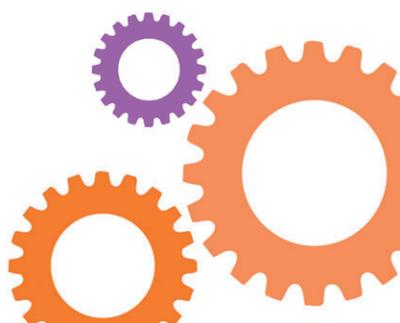


DOSA FACTORY

Indian Street Food



CHAAT & INDIAN SNACKS

Anytime eats from the sub-continent

Vegetable Samosa (2 pcs.)	\$4.50
<i>Crisp, deep-fried pastry pyramids stuffed with spiced potatoes</i>	
Meat Samosa (2 pcs.)	\$5.00
<i>Crisp, deep-fried pastry pyramids stuffed with spiced lamb</i>	
Spicy Spring Rolls	\$3.95
<i>Vegetable spring rolls made spicy</i>	
Omelette Wrap	\$8.95
<i>Eggs, spinach, mushroom, onions, tomatoes wrapped in naan</i>	
Vegetable Pakora	\$5.50
<i>Chickpea battered spiced Indian vegetables</i>	
Paneer Pakora	\$5.95
<i>Chickpea battered tandoori paneer</i>	
Fish Pakora	\$6.95
<i>Chick Pea battered fresh tilapia fish</i>	
Chhole Bhatura	\$9.95
<i>Chickpea preparation with deep fried semi-leavened bread</i>	
Aloo Tikki	\$6.50
<i>Potato patties served crisp fried with a melange of chutneys</i>	
Ragda Patties	\$7.50
<i>Potato tikki served with chickpeas and mint chutney</i>	
Rajkachauri	\$8.00
<i>The "royal" chaat, semolina puffs, stuffed with spiced veggies and topped with yoghurt</i>	
Aloo Papri Chaat	\$7.95
<i>Potatoes and fried flour crisps with mint and tamarind chutneys</i>	
Samosa Chaat	\$7.95
<i>Deep fried pastry pyramids stuffed with spiced potatoes, chutney</i>	
Tikki Chaat	\$8.95
<i>Spiced potato cakes tossed with fresh cilantro, tamarind and mint</i>	
Dahi Bhala Chaat	\$7.95
<i>Deep fried balls of black lentil, spiced, soaked and served in yoghurt</i>	
Dhokla (by lb)	\$7.95
<i>Steamed sweet and sour cake from Gujarat</i>	



Aloo Tikki Chaat	\$7.95
<i>Deep fried spicy potatoes mixed with cucumber and tomatoes, delicately tossed in our sweet and sour tangy sauce</i>	
Pav Bhaji	\$9.95
<i>Mumbai roll served with potato curry and a tossed green salad</i>	
Vada Pav	\$7.95
<i>Classic Mumbai leavened bread served with a lentil dumpling and a tossed green salad</i>	
Pav Tikki	\$7.95
<i>Classic mumbai leavened bread served with potato patties and a tossed green salad</i>	
Teekka Jheenga Papdi Chaat	\$7.95
<i>Spiced shrimp tossed with semolina short crust and chutneys</i>	
Daami Poori	\$7.95
<i>Wheat puffs filled with spiced chickpeas, potatoes & mint chutney</i>	
Banana Chaat	\$7.95
<i>Fresh banana, yoghurt tamarind, spiced potato, onion and cucumber</i>	
Green Apple and Paneer Chaat	\$7.95
<i>Yogurt and mint dressed cottage cheese and green apple strips with chickpeas</i>	
Sweet Yam Chaat	\$6.95
<i>Fried sweet yam tossed with chat masala and mint chutney</i>	
Veggie Platter	\$8.50
<i>Vegetable pakoras, samosa, paneer pakoras and aloo tikki</i>	
Crispy Okra	\$7.95
<i>Spicy cornflour dredged okra with mint and onion chutneys</i>	

GOLGAPPA

<i>Indian semolina puffs stuffed with spicy flavor (6 pieces)</i>	
Mumbai Golgappa	\$5.95
<i>Filled with sev poori and served with kaala khana</i>	
Amma Panna Golgappa	\$5.95
<i>Green mango flavored Aam Ras golgappas</i>	
"Pani Poori" Golgappa	\$5.95
<i>Classic Indian semolina waterballs</i>	

SIDES

Raita	\$1.95
Green Salad	\$2.95
Papad	\$1.50
Basmati Rice	\$2.00
Mango Chutney	\$1.50

KATHI ROLL

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

Paneer	\$7.95
Chicken	\$7.95
Lamb	\$7.95
Beef	\$7.95
Shrimp	\$7.95

SOUPS

Mulligatawny Soup	\$3.95
Tomato Soup	\$3.95
Hot and Sour Soup	\$4.95
<i>heartly noodle bowl</i>	
SOUP and KATHI COMBO	\$9.95

SOUTH INDIAN SELECTION

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

DOSA

Crispy rice flour crepes with select fillings

Plain	\$9.00
<i>Plain crepe served with coconut chutney and sambhar</i>	
Masala	\$11.95
<i>Rolled and stuffed with potato and curry leaf spiced onions</i>	
Masala Ghee Dosa	\$11.95
<i>Stuffed with potato, curry leaf spiced onions and ghee</i>	
Chili Garlic Cheese Dosa	\$12.95
<i>Stuffed with roasted garlic and dry chili spiced cottage cheese</i>	



Chicken Tikka Dosa	\$12.95
<i>The north Indian tandoor classic, chicken stuffed in a crepe</i>	
Beef and Potato Dosa	\$11.95
<i>The american staple with an Indian twist</i>	
Kerala Seafood Dosa	\$13.95
<i>Shrimp and swordfish tossed with kerala spices stuffed in a dosa</i>	
Masala Egg Dosa	\$11.95
<i>Scrambled egg with onion pepper and spices</i>	
Teekha Chana Dosa	\$11.95
<i>Spicy chickpeas with fresh tomatoes and cilantro</i>	
Roasted Eggplant Dosa	\$11.95
<i>Mashed eggplant dosa with curry leaf spiced potato</i>	
Mysore Masala Dosa	\$11.95
<i>Mysore Dosa stuffed with potatoes and southern spiced onion</i>	
Lamb Vindaloo Dosa	\$12.95
<i>Stuffed with lamb and potatoes and cooked with palm vinegar</i>	
Paper Masala Dosa	\$12.95
<i>Paper thin dosa stuffed with curry leaf spiced potatoes</i>	
Bhindi Masala Dosa	\$11.95
<i>Stuffed with fresh okra tossed with sweet onions and spices</i>	
Cheeseburger Dosa	\$12.95
<i>spiced minced lamb with onion, green pepper and melted cheese</i>	

SIGNATURE DOSA

Mexican Dosa	\$12.95
<i>With a corn, jalapeno and roast lamb filling</i>	
Peking Dosa	\$12.95
<i>Stuffed with Peking duck & bell peppers with kimchee</i>	

DESSERT DOSA

Carrot Cake Dosa	\$8.95
<i>Stuffed with gajar halwa, an Indian dessert and served with a drizzle of honey</i>	
Ginger Honey Dosa	\$8.95
<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	\$10.95
<i>Topped with onion, cilantro, tomato and green bell peppers</i>	
Chili Cheese and Onion	\$10.95
<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>	

INDIAN ENTREES

Served with steamed rice and salad

TANDOORI SE

Artisanal tandoori selection

Tandoori Chicken	Half	\$11.95	Full	\$15.00
<i>The classic, tender chicken marinated in yoghurt and spices</i>				
Tandoori Tikkas				\$11.95
<i>Tender pieces of chicken marinated in spices cooked in the tandoor</i>				
Tandoor Roasted lamb				\$12.95
<i>Cubes of succulent lamb slow roasted to perfection</i>				
Paneer Tikka				\$11.95
<i>Cottage cheese marinated in tandoor spices and yoghurt</i>				
Mahi Tiki				\$12.95
<i>Yoghurt and ginger marinated salmon chunks spiced to perfection</i>				
Seekh Kebab				\$12.95
<i>Skewered lamb mince, perfectly seasoned, cooked in the tandoor</i>				

CHICKEN

Chicken Tikka masala				\$11.95
<i>Diced boneless, white meat chicken tandoori style, and cooked in a rich tomato cream sauce</i>				
Chicken Saagwala				\$11.95
<i>Boneless chicken cooked with spinach and freshly ground spices</i>				
Chicken Vindaloo				\$11.95
<i>Boneless chicken marinated in vinegar and spices, cooked with potatoes and tangy sauce</i>				
Chicken Do-Plaza Khumb				\$11.95
<i>Boneless chicken, pan roasted with onions, tomatoes, bell peppers, scallions & spices</i>				
Chicken Korma				\$11.95
<i>Chicken, exotic spices, herbs, cashews, raisins, in mild cream sauce</i>				
Butter Chicken				\$11.95
<i>Chicken cooked in Makhani gravy on the bone</i>				
Mango Chicken				\$11.95
<i>Boneless white meat chicken pan roasted with onions, peppers, scallions mango and spices</i>				

BEEF

Beef Garlic Chili				\$12.95
<i>Chunks of beef and fresh garlic in a fragrant curry</i>				
Beef Saagwala				\$12.95
<i>Beef cubes cooked with fresh spinach and exotic spices</i>				
Beef Korma				\$12.95
<i>Boneless beef pieces with exotic spices, herbs and nuts in a mild cream sauce</i>				
Beef Curry				\$12.95
<i>Chunks of beef cooked in spicy sauce of tomatoes and onions</i>				
Beef Vindaloo				\$12.95
<i>Beef cubes cooked with potatoes, a touch of lemon & a tangy sauce</i>				

LAMB

Lamb Curry				\$12.95
<i>Cubes of lamb cooked in thick gravy of exotic spices and herbs</i>				
Lamb Vindaloo				\$12.95
<i>Lamb pieces marinated in vinegar & spices, with potatoes in a spicy tomato and onion sauce</i>				
Rogan Josh				\$12.95
<i>From Kashmir, lamb cooked with fragrant spices, herbs and nuts and a mild cream sauce</i>				
Lamb Saag				\$12.95
<i>Chunks of boneless lamb, cooked with yogurt, spinach and spices</i>				
Lamb Mushroom Do-Plaza				\$12.95
<i>Pieces of boneless lamb cooked with mushrooms and a blend of fresh herbs & spices</i>				
Keema Mutter				\$12.95
<i>Minced lamb cooked with peas, onions, tomato, herbs & spices</i>				
Lamb Korma				\$12.95
<i>Boneless lamb, exotic spices, herbs, nuts, raisins, in mild cream sauce</i>				
Achaari Lamb				\$12.95
<i>Fresh pieces of lamb pan fried with onions, mushrooms, herbs, curry spices and mixed pickle</i>				
Halal Goat Curry				\$13.95
<i>Traditional goat curry with onions, ginger and garlic</i>				

SEAFOOD

Swordfish Masala				\$13.95
<i>Chunks of fresh swordfish in creamy tomato sauce with fenugreek</i>				
Jhinga Saag				\$13.95
<i>Fresh Shrimp cooked with fresh spinach and exotic spices</i>				
Jhinga Vindaloo				\$13.95
<i>Shrimp cooked in a spicy sauce with potatoes, onions and a touch of wine vinegar</i>				
Tandoori Jhinga Masala				\$13.95
<i>Shrimp, tandoori style, cooked in a rich creamy tomato sauce</i>				
Madras Machali				\$13.95
<i>Fresh swordfish cooed in a curry sauce with mushrooms, green peppers & onions</i>				
Curry Leaf Garlic Shrimp				\$13.95
<i>Fresh succulent shrimp drenched with fresh curry leaf and garlic butter sauce and coconut milk</i>				

VEGETARIAN

Shahi Paneer Korma				\$10.95
<i>Cottage cheese cubes in a silky rich sauce with raisins and nuts</i>				
Dal Makhni V				\$10.95
<i>Braised lentils sauteed in butter with fresh herbs and spices</i>				
Baingan Bharta V				\$10.95
<i>Eggplant specialty baked and mashed with a select blend of spices</i>				

Hyderabadi Baingan V <i>Roasted eggplants stuffed with onions, tomatoes, spices and cooked in creamy sauce</i>	\$11.95
Mixed Vegetable Curry V <i>Fresh seasonal vegetables in a silken onion tomato gravy</i>	\$10.95
Saag Paneer <i>Cubes of cottage cheese tossed with fresh spinach and spices</i>	\$10.95
Kabuli Chana <i>Chickpeas tempered with coriander, cumin and tomatoes</i>	\$10.95
Shahi Bhindi V <i>Stir fried okra with fresh tomatoes and cilantro</i>	\$10.95
Punjabi Kadhi Pakodi <i>Chickpea flour flavored tempered yoghurt, combined with rice. It is a Punjab staple</i>	\$10.95
Aloo Mutter V <i>Curried green seasoned potatoes</i>	\$10.95
Mutter Paneer <i>Cubes of cottage cheese and fresh green peas simmered in onion gravy</i>	\$10.95
Aloo Gobhi V <i>Cauliflower florets and diced potatoes steamed & quick tossed with chef's select spices</i>	\$10.95
Rajmah Aloo V <i>Classic punjab! curried kidney beans and potatoes</i>	\$10.95
Malai Kofta <i>Vegetable balls in creamy tomato sauce, almonds, cashews and raisins</i>	\$10.95
Makki Ki Roti Sarson Ka Saag V <i>Tempered, pureed mustard greens with an Indian corn tortilla</i>	\$11.95
Fresh Sabji of the Day V <i>The chef's creation with the freshest vegetables</i>	\$10.95

V = Vegan

DINNER PLATES

Vegetarian Thali Combo <i>Two vegetarian dishes, raita, naan or puri, served with rice</i>	\$11.95
Non-vegetarian Thali Combo <i>Two non-vegetarian dishes, raita, naan or puri, served with rice</i>	\$13.95
Dosa Thali <i>Wada, Idli, Masala Dosa & Sambar</i>	\$13.95

INDIAN CHINESE

<i>Chinese food as done by Indian hawkers in the Indian suburbs</i>	
Hot and Sour Soup <i>Sichuan chilies and malted vinegar matched to perfection</i>	\$4.95
Vegetarian Hakka Noodles <i>Soy, ginger and cilantro scented dry tossed vegetarian noodles</i>	\$9.95
Vegetable Fried Rice <i>Indian take on Chinese fried rice with curry leaves and vegetables</i>	\$9.95
Chili Paneer <i>An Indo Chinese classic, chili soy and cilantro spiced cottage cheese preparation, served with rice</i>	\$11.95
Shanghai Chicken <i>Bell pepper and cilantro scented crispy dry chicken, served with rice</i>	\$11.95
Gobhi Manchurian <i>Minced cauliflower dumplings deep fried and tossed in spicy cilantro soy sauce</i>	\$10.95
Vegetable Manchurian <i>Mixed vegetables dumplings deep fried and tossed in spicy cilantro soy sauce</i>	\$10.95
Meatball Manchurian <i>Minced lamb dumplings deep fried, tossed in spicy cilantro soy sauce</i>	\$11.95

BIRYANI

<i>Served with raita and pickle</i>	
Basmati Rice <i>cooked with exotic spice, herbs and seasonings</i>	\$12.95
Vegetable / Coconut / Tamarind	\$12.95
Chicken / Lamb	\$12.95
Beef / Shrimp	\$12.95

INDIAN BREAD

FROM THE TANDOOR

Tandoori Roti <i>Unleavened, high fiber whole wheat bread</i>	\$3.00
Methi Roti <i>Fenugreek scented whole wheat bread</i>	\$4.00
Garlic Naan <i>Unleavened handmade bread stuffed with garlic and coriander</i>	\$4.00
Aloo Naan <i>Delicately spiced potato stuffed in an unleavened flatbread</i>	\$4.50
Plain Naan <i>The king of Indian breads, unleavened and baked in the tandoor</i>	\$3.50
Peshawari Naan <i>Unleavened naan stuffed with coconut and dry fruits</i>	\$4.50
Mooli Naan <i>Unleavened naan stuffed with radish</i>	\$4.50
Onion Kulcha <i>Unleavened naan flavored with onion</i>	\$4.50
Keema Naan <i>Unleavened naan stuffed with minced lamb, spices and cilantro</i>	\$4.50
Bread Basket <i>Assorted naan-plain, garlic, stuffed</i>	\$9.95

DEEP FRIED BREAD

Poori (2 pieces) <i>Whole wheat unleavened bread</i>	\$3.75
Bhatura <i>Semi leavened flatbread</i>	\$3.75

STUFFED WHOLE WHEAT BREAD

from the griddle, served with pickle and raita

Aloo Paratha <i>Potato and onion stuffing with a hint of ginger and cilantro</i>	\$4.95
Mooli Paratha <i>Unleavened naan stuffed with daikon and spices</i>	\$4.95
Gobhi Paratha <i>Ginger ana shredded cauliflower</i>	\$4.95



NAAN PIZZA

Classic Indian bread topped with masala sauce and mozzarella

Chicken Tikka Masala Pizza	\$8.95
Paneer Kadhai Pizza	\$8.95
Paneer Saagwala Pizza	\$8.95
Lamb Vindaloo Pizza	\$8.95

BEVERAGES

Sugarcane Juice	\$3.50
Fresh Squeezed Carrot and Ginger Juice	\$3.50
Coffee and Tea	\$2.95
Fresh Mint Lemonade	\$3.50
Fresh Watermelon Juice	\$3.50

LASSI

A churned yoghurt based chilled drink, served sweet or salted

Mango or Rose	\$2.95
Plain or Salted	\$2.75
Masala Ginger	\$2.95
MILK SHAKES WITH ICE CREAM <i>Saffron & pistachio, vanilla or mango</i>	\$3.95
FALOODA <i>A street food classic" dessert drink"</i> <i>Rose, saffron & pistachio or kulfi & cardamom</i>	\$4.50

DESSERT

Rasmalai <i>Fresh homemade cheese patties cooked in milk syrup, nuts</i>	\$2.95
Gulab Jamun <i>Deep fried dough balls soaked in rose scented syrup</i>	\$2.95
Kheer <i>Rice cooked with sweetened milk raisins and almonds</i>	\$2.95
Badami Kulfi <i>Exotic Indian ice cream</i>	\$3.50
Ice Cream <i>Mango, ginger, pista and vanilla</i>	\$3.50
Mango Mulba Sundae <i>Delicious vanilla ice cream topped with fresh mango and Alphonso mango puree</i>	\$3.50
Kulfi Falooda Sundae <i>Layers of condensed milk kulfi with falooda (rice vermicelli)</i>	\$3.50

Please inform your server before ordering if anyone in your party as 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.

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.
Phone 617.661.6300