



M A S A L A  
D O S A

## starters

**vada** R55  
traditional south indian savoury lentil doughnuts filled with roasted whole spices, ginger, coconut and coriander (4 per plate)

**mini masala dosa** R60  
rice and lentil crêpe served with mild potato curry, coconut chutney and sambar

**potato cheese dosa** R60  
triangles of thin layers of potato curry and melted mozzarella rolled in a dosa, served with tomato chutney

**aloo bombs** R60  
potato, rice and coriander balls with melted mozzarella and chili centre and coated with crispy crackles, served with tomato chutney (4 per plate)

**aloo tikki** R50  
potato dumplings with roasted spices coated in a special gluten-free batter and served with tomato chutney (4 per plate)

**chicken skewers** R60  
tender chicken fillet cubes in aromatic batter served with cooling yoghurt, tamarind and coriander sauce and pappadum spiral (2 per plate)

**sev puri**  
layers of indian bread with curry, raita, coriander, tamarind, salsa and crispy indian crackles

*choose from these fillings:*

potato or chickpeas	R60
chicken	R60
lamb	R65





# DOSA

## dosa

a southern indian rice and lentil crêpe,  
dosa is naturally wheat-free, fat-free and  
rich in protein

traditionally served with potato curry,  
coconut chutney, and sambar  
(spicy lentil, veg and tamarind broth)

<b>traditional masala dosa</b>	R80
potatoes sautéed in onions with curry leaves and mustard seeds	
<i>add your choice of chutney</i>	
tomato, coriander, mint chili (hot)	R8
<b>channa</b>	R85
chickpeas in spicy tomato onion gravy with fresh garlic and ginger	
<i>recommended with fruit chutney</i>	R8
<b>mixed bean dosa</b>	R85
beans in spicy tomato onion gravy with fresh garlic and ginger	
<i>recommended with fruit chutney</i>	R8
<b>aromatic chicken dosa</b>	R95
chicken and butternut cooked with coconut cream	
<i>recommended with coriander chutney</i>	R8
<b>curried lamb dosa</b>	R105
deboned lamb cooked in a rich tomato gravy	
<i>recommended with raita</i>	R8
<b>special dosa</b>	
half chicken, half lamb	R110
half chickpea, half potato	R90



MASALA  
DOSA

### thali

servings of mixed bean curry, veg curry, moong dhal (lentil soup), rice, sambar, raita and suji halwa (indian dessert) served with pappadum and puri (puffy indian bread) or roti

*choose one more curry variety below to complement the dish:*

channa masala (chickpea)	R115
aromatic chicken	R125
curried lamb	R135
special half chicken, half lamb	R155

chicken skewers R97  
chicken fillets in an aromatic gluten-free batter served with dhal, rice, pappadum, puri and salsa

*choose two additional chutneys:*

tomato, coriander, fruit, mint chilli (hot)





## roti wraps

<b>channa</b>	R77
chickpeas in spicy tomato onion gravy with fresh garlic and ginger	
<b>mixed bean deluxe</b>	R77
with fresh coriander, salsa, chilli sauce and mozzarella	
<b>mixed veg</b>	R77
cauliflower, peas and potatoes cooked with ginger and garlic	
<b>chicken fillets</b>	R87
with salad and a yoghurt herb dressing	
<b>aromatic chicken curry</b>	R80
<b>curried lamb</b>	R97
with fresh coriander, salsa and raita	
<i>add a small side salad with herb dressing</i>	R17

## curry and rice

served with dhal and pappadum

<b>channa</b>	R75
chickpeas in spicy onion tomato gravy with fresh garlic and ginger	
<b>mixed bean</b>	R75
beans in spicy onion tomato gravy with fresh garlic and ginger	
<b>mixed veg</b>	R75
cauliflower, peas and potatoes cooked with ginger and garlic	
<b>aromatic chicken</b>	R85
<b>curried lamb</b>	R97
<i>add dhal</i>	R15



## salads

**masalad** R75  
salad greens, tomato, cucumber and carrot served with crackles, roasted spiced nuts and seeds and a delicious herb dressing

**coriander chicken salad** R85  
seasoned chicken cubes on a bed of salad greens and steamed green peas dressed with yoghurt and fresh coriander

**coriander oriental salad** R75  
mixed cabbage and carrots on a bed of salad greens in a sweet cashew, ginger and soy dressing, sprinkled with roasted sesame seeds, peanuts and crispy noodles

**with chicken** R85



cooking classes  
and catering  
are available