

# MASALA DOSA

## 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

**aloo bombs** R60  
potato, rice and coriander balls with chili centre, 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)

**sev puri** R60  
layers of indian bread with curry, coriander, tamarind, salsa and crispy indian crackles

*choose from these fillings:*  
potato or chickpeas

## salads

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

**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





MASALA  
DOSA

## dosa

a southern indian rice and lentil crêpe, dosa is naturally vegan, wheat-free, fat-free and rich in protein traditionally served with potato curry, coconut chutney and sambar (spicy lentil, veg and tamarind broth)

### traditional masala dosa R80

potatoes sautéed in onions with curry leaves and mustard seeds

*add your choice of chutney:*

tomato, coriander or mint chili (hot) R8

### channa dosa R85

chickpeas in spicy tomato onion gravy with fresh garlic and ginger

*recommended with fruit chutney R8*

### mixed bean dosa R85

beans in spicy tomato onion gravy with fresh garlic and ginger

*recommended with fruit chutney R8*

## thali

R115

servings of various curries (mixed bean, veg, channa, potato), moong dhal (lentil soup), with rice, sambar, pappadum and puri (puffy indian bread) or roti

*choose coconut or coriander chutney*

## roti wraps

### channa R77

chickpeas in spicy tomato onion gravy with fresh garlic and ginger

### mixed bean deluxe R77

with fresh coriander, salsa, chili sauce and tomato chutney

### mixed vegetables R77

cauliflowers, peas and potatoes cooked with ginger and garlic

*add a small side salad with herb dressing R17*



# MASALA DOSAs

We also cater for  
vegan functions  
and hold a  
weekly vegan  
cooking classes

## curry and rice

served with salsa and pappadum

**channa** R75  
chickpeas in spicy tomato onion gravy with fresh garlic and ginger

**mixed bean** R75  
beans in spicy tomato onion gravy with fresh garlic and ginger

**mixed vegetables** R75  
cauliflowers, peas and potatoes cooked with garlic and ginger

