

Appetizer

Some of the appetizers can be made vegan also upon request

- 1 **Medhu Vada** **V** \$5.95
Lentil donuts made with mild spices.
- 2 **Dahi Vada** \$5.95
Lentil donuts soaked in yogurt
- 3 **Idli Sambar** **V G** \$6.95
Steamed cooked rice, served with sambar
- 4 **Vegetable Samosa (2 PCS)** \$3.95
Potatoes stuffed in crispy wheat crust, deep fried
- 5 **Samosa Chat** \$7.95
Potatoes stuffed in wheat crust, served with garbanzo beans
- 6 **Aloo Tikki with Chole Masala** \$7.95
Spiced potato patties, served with garbanzo beans
- 7 **Madurai Podi Idli** **V G** \$7.95
Pieces of idli tempered with onion and spices
- 8 **Gobi 65** \$7.95
Spiced cauliflower fritters
- 9 **Papdi Chat** \$6.95
Cold assorted wafers with homemade sauces
- 10 **Bhel Puri** \$6.95
Puffed wheat wafers with homemade sauces
- 11 **Paneer Pakora** \$5.95
Cottage cheese sliced fritters
- 12 **Chilli Bhajji** \$4.95
Banana pepper fritters
- 13 **Sundal** **V** \$6.95
Seasoned chickpeas sautéed with roasted onion, coconut and spices
- 14 **Vegetable Pakoras (5 PCS)** \$3.95
Assorted vegetables deep fried with chickpea flour
- 15 **Vegetarian Platter** \$10.95
Samosa, aloo tikki, paneer pakora, vegetable pakora, chilli bhajji

Soup

- 1 **Mysore Tomato Rasam** **V G** \$2.95
Tomato and tamarind flavored south Indian soup
- 2 **Mulagtawny Soup** **V G** \$3.95
Lentil soup made with gram flour, garlic and curry leaves
- 3 **Hot & Sour Vegetable Soup** **V G** \$3.95
Spicy and sour mixed vegetables, Indo-Chinese soup
- 4 **Tomato Coconut Soup** **V** \$3.95

Curries

All curries served with rice. **ASK FOR JAIN OPTIONS.**

- 1 **Vegetable Korma** **V G** \$11.95
Mixed vegetables cooked in coconut and mild spiced
- 2 **Chana Saag** **G** \$11.95
Spinach cooked with onions, tomatoes, garlic, cream & chickpeas
- 3 **Dal Tadka** **G** \$11.95
Yellow lentils cooked with spices, onion, tomato and butter
- 4 **Palak Paneer** **G** \$11.95
Spinach cooked with onion, tomato, garlic, cream and cottage cheese
- 5 **Bhindi Masala** **V G** \$11.95
Okra cooked with onions, tomatoes and spices
- 6 **Aloo Gobi** **V G** \$11.95
Potatoes and cauliflower cooked in onions, tomatoes and mild spices
- 7 **Channa Masala** **V G** \$11.95
Chickpeas cooked in onion and tomato sauce
- 8 **Chettinad Vegetables** **V G** \$11.95
Mixed vegetables cooked with spicy south Indian special masala
- 9 **Mutter Paneer** **G** \$11.95
Green peas and cottage cheese cooked in onion and creamy tomato sauce
- 10 **Baingan Bhurtha** **G** \$11.95
Minced eggplant cooked in tomato sauce with green peas
- 11 **Paneer Tikka Masala** **G** \$12.95
Cottage cheese cooked with cream, onion and tomato sauce
- 12 **Poondu Kuzhambu** **V G** \$11.95
Garlic cooked in tamarind based sauce with onions and tomatoes
- 13 **Malai Kofta** **G** \$12.95
Cottage cheese and vegetable balls cooked in almond sauce
- 14 **Ennai Kathirikka** **V G** \$11.95
Fried eggplant cooked with onions, tomatoes, ginger and herbs
- 15 **Dal Makhani** **G** \$11.95
Black lentils simmered in tomato gravy, spices and butter
- 16 **Navarathna Khorma** **G** \$11.95
Mixed vegetables, nuts and fruits cooked in cream sauce
- 17 **Shahi Paneer** **G** \$12.95
Cottage cheese cooked in rich nuts and onion gravy
- 18 **Khumb Saag** **G** \$11.95
Fresh mushroom cooked with spinach, ginger, garlic
- 19 **Aloo Mutter** **G** \$11.95
Green peas and potatoes cooked in curry and spices
- 20 **Paneer Do Piazza** **G** \$12.95
Pan roasted homemade cheese cubes with fresh ginger, onions and bell peppers
- 21 **Subji Jalfrezi** **V G** \$11.95
Mixed fresh vegetables of the day cooked with blend of chef's special spices
- 22 **Vegetable Vindallo** **V G** \$11.95
Mixed vegetable cooked in vinegar and home style tomato sauce
- 23 **Vegetable Makhni** \$12.95
Fresh vegetables of the day cooked with cream, onion and tomato sauce

Indo-Chinese

Add \$2 for paneer or tofu

- 1 **Manchurian Style** **V** Idli, gobi or veg \$12.95
- 2 **Chilli Style** **V** Tofu - **vegan**, potato - **vegan or paneer** \$12.95
- 3 **Fried Rice** Vegetable or Szechuan - **vegan** \$10.95
- 4 **Noodles** Vegetable, Szechuan or chili garlic - **vegan** \$11.95

Dosa's

Served with sambar and chutney
Dosas are made of rice flour, lentils and semolina
but can be made **GLUTEN FREE** upon request

- 1 **Sada Dosai** **V** \$10.95
Thin rice and lentil crepe, no masala
- 2 **Masala Dosai** **V** \$11.95
Crepe filled with potato masala
- 3 **Paper Dosai** **V** \$11.95
Thin, crispy, large crepe, no masala
- 4 **Paper Masala Dosai** **V** \$11.95
Large crepe filled with potato masala
- 5 **Ghee Roast** \$11.95
Clarified buttered crepe, no masala
- 6 **Mysore Masala Dosai** **V G** \$11.95
Crepe coated with spicy sauce and with potato masala
- 7 **Onion Dosai** **V** \$11.95
Crepe filled with sautéed onion and cilantro, no masala
- 8 **Butter Masala Dosai** \$11.95
Butter flavored crepe with potato masala and cilantro
- 9 **Onion Rava Masala Dosai** **V** \$12.95
Rava dosa with onion and potato masala
- 10 **Podi Masala Dosai** **V G** \$11.95
Rice crepe spread with spicy powder and potato masala
- 11 **Spring Dosai** **V** \$11.95
Crepe stuffed with cabbage, carrot and potato masala, rolled and sliced
- 12 **Malli Dosai** **V** \$11.95
Crepe coated with sweet and spicy coriander sauce, no masala
- 13 **Temple Special Masala Dosai** **V** \$12.95
Crepe coated with spicy chutney, podi, sautéed onion, tomato and potato, rolled and sliced
- 14 **Masala Paneer Dosai** \$12.95
Crepe stuffed with sautéed onion, tomato and paneer, rolled and sliced
- 15 **Pesarattu** **V** \$12.95
Spicy green lentil crepe served with uppuma

Uthappam

All uthappams can be made **GLUTEN FREE** upon request

- 1 **Plain Uthappam** **V** \$9.95
Rice and lentil pancake
- 2 **Onion Uthappam** **V** \$10.95
Rice and lentil pancake topped with onions
- 3 **Onion Hot Chili Uthappam** **V G** \$10.95
Rice and lentil pancake topped with onions, chili and cilantro
- 4 **Vegetable Uthappam** **V** \$10.95
Rice and lentil pancake topped with vegetables and cilantro
- 5 **Cheese Vegetable Uthappam** \$10.95
Rice and lentil pancake topped with vegetables and cheese

Rice Specialties

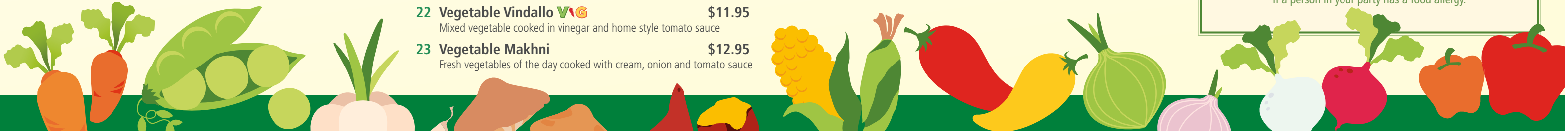
- 1 **Lemon Rice** **V G** \$10.95
Lemon flavored rice with mild spices, comes with sambar
- 2 **Tamarind Rice** **V G** \$10.95
Tamarind flavored rice with mild spices, comes with sambar
- 3 **Tomato Rice** **V G** \$10.95
Rice cooked with tomato and spices, comes with sambar
- 4 **Coconut Rice** **V G** \$10.95
Rice cooked with coconut and mild spices, comes with sambar
- 5 **Bise Bela Bath** **G** \$11.95
Rice cooked with lentils, fresh vegetables and spices
- 6 **Pongal** **G** \$11.95
Rice cooked with lentils and spices, served with sambar and chutney
- 7 **Curd Rice** **G** \$10.95
Rice mixed with yogurt and mild spices
- 8 **Vegetable Biryani** **G** \$11.95
Fragrant rice cooked with vegetables and spices, served with Raitha

V VEGAN **G GLUTEN FREE** **S SPICY FOOD**
PLEASE LET THE SERVER KNOW IF YOU ARE EXCLUSIVELY VEGAN.
ASK FOR JAIN OPTIONS.

Reminder: Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Subject to Mass & local meals tax.
Prices are subject to change without prior notice.

Before placing your order, please inform your server if a person in your party has a food allergy.



House Special

ASK FOR JAIN OPTIONS.

- 1 **Channa Batura** \$12.95
Large deep fried puffy bread served with chickpea curry
- 2 **Poori Bhajji** V \$11.95
Deep fried puffy wheat bread served with potato masala curry
- 3 **Vegetable Uppuma** \$10.95
Cream of wheat cooked with vegetables and spices, served with sambar
- 4 **Kothu Paratha** \$10.95
Chopped south Indian style paratha mixed with khorma and spices
- 5 **Pav Bhajji** \$11.95
Fresh garden vegetables cooked in tomato gravy with onion, garlic and ginger, served with 2 pieces pav
- 6 **Khattae Mitthae Baigan** V G \$12.95
Fresh eggplant cooked in sweet and sour sauce, spices and garnished with cilantro
- 7 **Channa Paneer Masala** G \$12.95
Chickpea cooked with homemade cheese in tomato creamy sauce
- 8 **Achari Gobhi** V G \$12.95
Fresh cauliflower cooked with pickle spices
- 9 **Achari Paneer** G \$13.95
Homemade cheese cubes pan cooked with pickle spices
- 10 **Paneer Bhurji** \$13.95
Grated homemade cheese cooked with fresh tomatoes, diced onion, spices, ginger and garlic

Side Orders

- 1 **Plain Yogurt** \$2.95
- 2 **Appalam** \$2.00
Pappad 4 pieces
- 3 **Milakai Podi** \$1.50
Mixture of spicy roasted lentil powder
- 4 **Pickle** \$1.95
- 5 **Potato Masala** \$3.95
- 6 **Plain Rice (32 OZ)** \$3.95
- 7 **Raitha** \$2.95
- 8 **Sambar (16 OZ)** \$5.95
- 9 **Mango Chutney** \$1.50

Indian Breads

- 1 **Chappathi (2 PCS)** V \$3.00
Wheat bread cooked on griddle
- 2 **Paratha** \$3.00
Multi layered whole wheat bread
- 3 **Aloo Paratha** \$3.95
Wheat bread stuffed with potato masala
- 4 **Naan** \$2.95
Soft white bread, cooked in tandoor
- 5 **Garlic Naan** \$3.95
Soft white bread flavored with garlic, herbs and spices, cooked in tandoor
- 6 **Onion Khulcha** \$3.95
Soft white bread stuffed with onions, cooked in tandoor
- 7 **Aloo Naan** \$3.95
Soft white bread stuffed with potatoes, cooked in tandoor
- 8 **Broccoli Naan** \$3.95
Soft white bread stuffed with broccoli, cooked in tandoor
- 9 **Peshawary Naan** \$4.95
Soft white bread stuffed with dried fruit and coconut, cooked in tandoor
- 10 **Tandoori Roti** \$2.95
Whole wheat bread cooked in tandoor
- 11 **Poori (2 PCS)** V \$3.95
Deep fried wheat bread
- 12 **Spinach Naan** \$3.95
Soft white bread stuffed with fresh spinach and grated homemade cheese with spice
- 13 **Bread Basket** \$10.95
Plain, garlic and aloo naan

Desserts

- 1 **Carrot Halwa** G \$3.95
Grated carrots cooked in milk and butter, garnished with nuts and raisins
- 2 **Rasamalai** G \$4.00
Cottage cheese dumplings soaked in flavored milk
- 3 **Kulfig** \$3.50
Homemade sweetened milk ice cream, choice of mango or pistachio
- 4 **Gulab Jamun** \$3.50
Milk balls fried and soaked in sugar syrup
- 5 **Payasam** \$3.95
Vermicelli cooked in sweetened milk, garnished with nuts and raisins
- 6 **Rice Pudding** G \$3.95
Rice cooked in flavored milk with nuts and cardamom, served cold

Local Postal Customer

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Cold Beverages

- 1 **Mango Shake** \$3.95
- 2 **Chickoo Shake** \$3.95
- 3 **Mango Juice** \$3.00
- 4 **Mango Lassi** \$3.25
- 5 **Sweet Lassi** \$2.95
- 6 **Salt Lassi** \$2.95
- 7 **Neer More** \$2.95
Spiced buttermilk
- 8 **Fresh Lime Soda** \$3.50
Salted or sugar
- 9 **Soda** \$1.95
Coke, diet coke, sprite, orange, ginger ale, sparkling water perrier

Hot Beverages

- 1 **Masala Chai (Tea)** \$3.00
- 2 **South Indian Coffee** \$3.00

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dosa
h
curry



Vegetarian Fusion

Serving North Indian, South Indian & Indo-Chinese

447 SOMERVILLE AVE, SOMERVILLE, MA 02143 (near Market Basket)

WE DELIVER

MINIMUM \$20.00 ORDER

Tel: 617.764.3152 • 617.764.3153

Fax: 617.764.3154

www.Dosa-N-Curry.com

"You are what you eat"

Our kitchen is free of eggs, meat, fish and animal rennet

HOURS

LUNCH BUFFET

Mon. - Thu. 11:30 am - 2:30 pm

Fri. - Sun. 11:30 am - 3:30 pm

DINNER

Mon. - Thu. 5:00 pm - 10:00 pm

Fri. - Sun. 3:30 pm - 10:30 pm

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10% OFF
Minimum purchase of \$25

15% OFF
Minimum purchase of \$25
CASH PAYING ORDER

Exclude beverages, gratuity, tax. Coupon must be presented. Coupon or specials can not be combined. One coupon per table or order. Limited time offer.

