

MENU



(Please mention your level of spice while ordering)

Mild/Medium/Spicy

SOUP (DINNER ONLY)

Vegetable Manchow soup (V)  \$4.00

(Garlic and chillis tempered with tofu and simmered with vegetables)

Murgh Basil Soup (NV) \$5.00

(Minced chicken in tofu based soup with cilantro and fried noodles topped)



VEG HOT SIZZLERS

Paneer Tikka Shaslik (V) \$10.50

(Cottage cheese, assorted bellpepers marinated with yogurt, kashmiri chilli, spices & grilled in tandoor)

Tandoori Phool (Full Cauliflower) (V) \$ 12.50

(Full Cauliflower marinated and cooked in Tandoor .)

Mushroom Tikka (V) \$ 9.50

(White Mushroom marinated and skewered in Tandoor served with salad)

Vegetable Samosa (V) \$ 5.00

(spiced potatoes, onions, peas filling and deepfried)



NONVEG- HOT SIZZLERS

Tandoori Chicken (4 Cut Pcs) \$12.50

(Baby chicken marinated with fresh yogurt, Kashmiri chilli, spices & grilled on Tandoor)

Saffroni Shrimp \$12.50

(Scampi Shrimp (King shrimps) marinated with yogurt, spices with real saffron and grilled in Tandoor)

Ajwaini Fish Tikka \$11.50

(Tilapia fish marinated with yogurt, kashmiri chilli, spices, finished with carom seeds & grilled in tandoor)

Rosemary Malai Tikka (8 Pcs) \$12.00

(chicken breast marinated with cream, cheese, finished with rosemary & grilled on tandoor)



Chicken Tikka Shaslik (8 Pcs)

\$12.50

(Chicken marinated with fresh yogurt, Kashmiri chilli, spices & grilled on Tandoor.)



Basil Lamb sheek Kebab (7pcs)

\$13.50

(Minced Lamb with basil and skewered in Tandoor)



DOSA

(Dosa is a thin, crispy, south Indian rice crêpe made from fermented rice and lentil batter. Uthappam is thick, soft pancake made from a fermented rice and lentil batter)

Bollywood Masala Dosa / Mysore Masala Dosa (V) \$8.50

(Dosa stuffed with spiced potato hash & ghost chili chutney spread/ Added gunpowder with Potato hash and topped with cilantro)



Nashville Farmer's Market Dosa (V) \$9.00

(Dosa stuffed with braised silver chard and red onions, bell peppers)



Grandma's Basil Chutney Dosa (V) \$9.00

(Dosa topped with Basil chutney flavored with ginger & cilantro and potato hash)



Dosahut Special Dosa (V) - 3feet Dosa (V) \$15.00

(Three feet long house churned buttered Dosa sprinkled with gun powder, served with potato masala on the side)



Chili cheese masala Uthappam (V) \$10.00

(Topped with mozzarella cheese and spicy potato hash masala & gun powder)



Masala Omlette Dosa or Half boil Dosa (NV) \$9.00

(Indian style spicy egg omlette blended with onion, tomato, chili, onion and topped on dosa)



Lamb Kheema Uthappam or Dosa (NV) \$11.00
(Spiced minced lamb Masala served atop an Uthappam featuring fresh cilantro)



Chicken Tikka Uthappam or Dosa (NV) \$10.00
(Chicken tikka simmered in tikka masala topped on Uthappam or dosa)



Chocolate cone Dosa (V) \$9.00
(Topped with chocolate sauce)



Onion Chili Uthappam (V)  \$8.50
(Topped with fresh Chili and onion & gun powder)



Chilli Paneer Dosa (V)  \$10.00
(Topped with fresh Paneer chopped with Schezwan sauce and onion & gun powder)



Rava Onion Masala Dosa (V) \$11.00
(semolina crispy dosa topped with gun powder served with potato hash)



Podi Masala Dosa (V)  \$10.00
(Gun powder added on top of Dosa to give some spicy touch and blended with Potato masala)



TIFFIN ITEMS

Steam Idly with Vada (2 Idly 1 Vada) (V) \$ 5.00
(Idly is made from fermented rice, lentils grinded steamed in the steamer)



Sambar Vada separate (2no) (V) \$ 5.00
(A gluten free lentil crispy fried donuts served with Sambar , chutneys)



Sambar Vada or Idly Dipped (2no) (V) \$6.00
(A gluten free lentil crispy fried donuts dipped Sambar)



Pongal with Vada (1no) (V) \$7.50
(A gluten free lentil pepper rice served in Sambar and Vada)



PAROTTA(South Indian Breads)

Veechu Parotta (V) \$10.00

(Hand beaten flour with olive oil and made to thin layers and grilled, served with salna)



Parotta wraps (Chicken or Veg) \$10.00

(Homemade style chicken tikka or veg blended with multi layered Chennai Street rolled Parotta)



Veg Kothu or Chicken Kothu Parotta \$8.50/\$10.00

(Flour beaten with olive oil and made in to square layers shallow fried with vegetable gravy)



Kerala Parotta with Egg curry (Parotta 2no) (NV) \$ 11.50

(house made flour beaten multi layered soft bread served with home made egg curry)



Plain Parotta Chennai Veg Salna or Chicken Salna \$ 10.50

(house made flour beaten multi layered soft bread served with veg salna, chicken salna)



BIRYANI

Veg Biryani (V) \$9.00

(Garden vegetables, exotic spices & fresh herbs cooked in Basmati rice)



Bollywood Chicken Biryani (NV) \$10.00

(Marinated chicken cooked with royal grain basmati rice , saffron, Indian exotic spices & herbs)



Chef Special Lamb Biryani (NV) \$13.50

(Tender boneless marinated Lamb & cooked with Indian exotic spices, herbs, saffron & royal grain basmati rice)



Lamb Kheema Biryani (NV) \$12.50

(Minced Lamb Kheema cooked with Indian exotic spices, herbs, saffron & royal grain basmati rice)



VEGETERIAN MAIN COURSE

(Comes with Side Rice)

(Please tell your level of spice while ordering)Mild/Med/Spicy

Paneer Butter Masala

\$10.00

(Indian Cottage cheese cooked in creamy tomato sauce & fenugreek leaves)



Malai Paneer

\$10.50

(Homemade cottage cheese cooked in creamy cashewnut sauce)



Paneer Jalfrezi

\$11.00

(Assorted garden green vegetables cooked in garlic spicy tomato sauce.)



Roasted Corn Saagwala

\$10.00

(Roasted Corn kernels tossed with garlic and creamy spinach)



Dal Tadka

\$8.50

(House made Combination of Indian pulses cooked & tossed with ginger, garlic, and fresh coriander.)



Aloo Gobi Adraki

\$10.00

(Fresh boiled potato cauliflower cooked in onion, tomato finished with dried fenugreek leaves,ginger)



Paneer Saagwala

\$9.50

(Cottage cheese tossed with chopped green chilli garlic and creamy spinach)



NON - VEG MAIN COURSE

Kashmiri Lamb Rogan josh \$15.00
(A subtle spicy curry with tender Lamb boneless specialty from Northern India)



Chicken Tikka Masala \$11.00
(Tandoori grilled breast chunks of chicken cooked in silky tomato creamy sauce)



Chicken Chettinad \$10.50
(Chicken breast cooked in Indian curry spiced with peppercorns, red chili, and coconut gravy)



Chicken Shahi Korma \$10.50
(Chicken breast cooked in creamy cashew nut and coconut sauce)



Shrimp Tikka Masala \$13.50
(Medium shrimps cooked in creamy tomato butter sauce)



Spinach Shrimp curry \$13.50
(Medium shrimps cooked in fresh spinach creamy sauce and garlic with chopped chillis.)



Lamb Sukka Boneless (Dry masala)  \$15.50
(Lamb skewed and cooked tossed with black peppers, caramalaized onion, chilli)



Kerala fish moilee \$11.50
(Tilapia fish simmered in coconut milk gravy finished with fresh curry leaves.)



Hyderabadi Lamb Kheema Mutter \$13.50
(Minced lamb cooked in onion, tomato topped with cilantro and green peas)



Chicken Vindaloo \$11.50
(Breast chicken cooked in onion, tomato with boiled baby potato)



BREADS

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| Garlic Naan / cilantro | \$ 3.50 |
| Aloo Paratha
(Spiced potato hash stuffed in wheat flour bread) | \$ 5.00 |
| Lacha Paratha (<i>Multi Layered Wheat Bread</i>) | \$ 5.00 |
| Lamb Kheema Naan (NV)
(Minced lamb stuffed with Naan bread) | \$ 6.50 |
| Kashmiri Kulcha/Paneer Kulcha
(Cottage cheese, coconut, nuts/cottage cheese and spices) | \$5.50/5.00 |
| Roti (butter/plain)
wheat (flour bread served) | \$2.50 |



DESSERT

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| Rasamalai/ chocolate Rasamalai
(Cottage cheese cake simmered in saffron flavored milk/ dunked in chocolate sauce) | \$5.00 |
| Hot Gulab Jamun
(Delicious milk balls dunked in sugar syrup.) | \$5.00 |



HOT AND COLD BEVERAGES

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| Chennai Original filter Coffee (Hot) | \$2.00 |
| Special masala Chai (Hot)
(Brewing tea with exotic spices with milk) | \$2.00 |
| Mango Lassi or Sweet/Salt Lassi (Cold)
(Mango pulp mixed with fresh homemade Yogurt) | \$4.00 |

