

# dosa kitchen

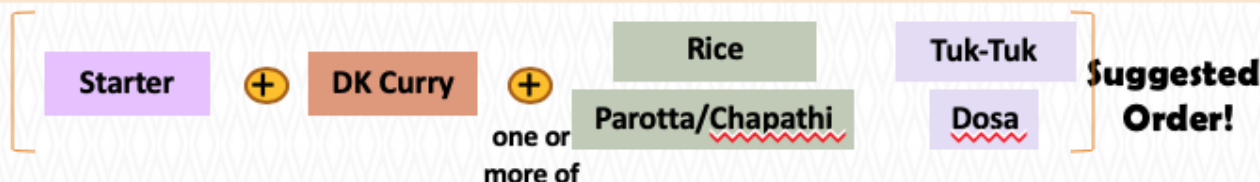
SOUTH INDIAN CANTEEN

www.dosakitchen.co.uk

**TAKE AWAY MENU**  
**Collection And Delivery**  
**TUES – SUN (5 – 9:00pm)**

**7, Osborne Road, Jesmond, Newcastle upon-Tyne, NE2 2AE, Tel: 0191 250 9725**

**Upstairs restaurant, access via Holly Avenue West**



## Starters – Meat and Fish

- 1.1 Chicken 65** - classic fried spicy chicken in DK's 65 batter **5.95**
- 1.2 Pepper Chicken Chukka** - chicken laced with black pepper, coriander and onions **5.95**
- 1.3 Lamb Chukka** - lamb tossed with DK's Chettinad spices **6.95**
- 1.4 Prawn Varuval** - marinated spicy king prawns **7.25**
- 1.5 Meen Varuval** - fried spice-cured seasonal fresh fish **5.95**

## Starters - Vegetarian

- 2.1 Medhu Vada (vg)** - fluffy, crispy lentil starter with onion, fresh coriander, green chillies, curry leaves and black pepper **4.50**
- 2.2 Masala Parupu Vada (vg)** - crispy vada with coarsely pounded yellow lentils with dry red/green chillies, coriander, curry leaves **4.50**
- 2.3 Sambhar Vada (vg)** - medhu vada soaked in DK's sambhar **4.95**
- 2.4 Thayir Vada (v)** - medhu vada soaked in spiced yoghurt **4.95**
- 2.5 Gobi 65 (v)** - crispy cauliflower fried in DK's 65 batter **5.25**
- 2.6 Chilli Paneer (v)** - paneer, onions, peppers, in DK chilli paste **5.50**

**DK Curries** - south Indian curries freshly prepared with roasted spices and locally sourced ingredients

- 4.1 Chicken Chettinad Masala** - tender diced chicken, simmered in a rich peppery masala made with dry roasted chettinad spices **10.50**
- 4.2 Prawn Thengapal Kozhambu** - locally sourced prawns flavoured with curry leaves, ginger, whole spices, and finished with fresh coconut and tamarind **11.95**
- 4.3 Lamb Nilgiri Kuruma** free range organic lamb in a home ground masala with onions, fresh coconut, coriander, fresh mint curry leaves and whole spices **11.50**
- 4.4 Vegetable Kuruma (vg)** - fresh market vegetables cooked with whole spices, finished with a ground coconut, poppy seed and cashew nut paste **8.50**
- 4.5 Cauliflower Paal Kozhambu (vg)** - cauliflower florets simmered in tempered coconut milk (mustard seeds, cumin and fenugreek seeds) **8.50**

## Rice and Sides

- 5.1 Jeera Rice (vg)** - fluffy white rice seasoned with tempered cumin **2.50**
- 5.2 Plain Rice (vg)** - fluffy plain white rice **2.50**
- 5.3 Sambhar (vg)** - Lentil and vegetable broth **7.50**
- 5.4 Potato Masala (vg)** - Potatoes flavoured with fresh chillies, curry leaves, mustard seeds and cumin seeds along with fresh ginger **4.50**
- 5.6 Parotta (v)** - Handmade layered flatbread **2.50**
- 5.5 Chapathi (vg)** - Freshly made wheat bread **2.00**

**Allergy Notice – if you have any known allergies, please inform us when ordering**