

in good food guide since 2023

NAMMA KATHAI

OUR STORY

Our aim at Dosa Kitchen is to serve up authentic, inventive dishes in a relaxed and chilled environment, recreating a little oasis of Tamil Nadu right here in Newcastle! The food we serve, is the food we grew up with, and is the food we make for our family and friends everyday. We're so excited to share these dishes with you! But good food, needs good drinks too right? We've developed our own cocktails, carefully procured wines, and collaborated with local breweries for our beer. Enjoy!

DK CURRY'S

To maximise flavours and textures, we use the best ingredients, equipment (e.g. stone mortar and pestle for grinding spices) and techniques (dry roasting, sauteing, shallow frying). No shortcuts. Nothing off the shelf. Only care and love for the food we make. Each curry is made with great precision. For example, we individually broil spices in an iron kadai, as each whole spice has its own precise cooking method. We combine spices carefully, blending with other ingredients at just the right time to get the best flavour and aroma.

Sudharan Murugavel

Chicken Chettinad Masala

dry roasted chettinad spices|peppery masala|

medium spice! 12.00

Chicken Varutha Curry

fresh coconut paste|homemade dry roasted spice

spicy! 12.00

Kongu Kozhi Kozhambu

Coimbatore-style creamy chicken curry|

roasted Kongu spices|

mild spice! 12.00

Lamb Kari Kozhambu

tender lamb|freshly roasted Kongunadu spices|

mild spice! 13.75

Lamb Nilgiri Kuruma

unique to DK from the hills of Ooty|stone ground

mint & coriander paste|

spicy! 13.75

Ennore Era Curry 🐛

a popular king prawn curry from North Madras region|

spicy and tangy!! 14.25

Paneer Thokku Masala

roasted paneer|spiced tomato thokku masala

medium spicy!! 10.50

Kadala Curry ✓

chickpeas|tangy tamarind|coconut & spice masala|

spicy! 9.99

Cauliflower Paal Kozhambu ✓

unique to DK|fresh cauliflower florets|

tempered coconut milk masala

medium spice!! 9.99

Kai Kari Kuruma ✓

fresh vegetables|Karaikudi style masala

mild spice! 9.99

Prawn Thengapal Kozhambu 🐛

king prawns |creamy coconut curry

medium spice!! 14.25

TO PAIR

Idiyappam ✓

classic string hoppers

on their own 4.25

Kal Dosa ✓

classic road kadai

soft and fluffy dosa 4.25

Malabar Parota

handmade layered flatbread 3.50

Chappati ✓

handmade wholewheat flatbread 2.30

Coconut Rice ✓

basmati rice|grated coconut|fennel

seeds|curry leaves 4.25

Jeera Rice ✓

basmati rice|whole cumin|mustard

seeds|curry leaves 4.25

SMALL PLATES

MEAT & FISH

Chicken 65

DK's all-time favourite classic fried spiced chicken|drizzle of special sauce 6.90

Chilli Chicken

from the streets of Madras|wok tossed in DK's special chilli spice mix 6.75

Pepper Chukka Wings

chettinad masala|crushed black pepper 6.50

Lamb Kola Urandai

handmade lamb koftas|chettinad spice 6.99

Mleen Varuval 🐛

spice-cured seasonal fresh fish 7.25

Thengai Prawn 🐛

king prawns|DK's spiced marinade coated with grated coconut 7.99

VEGETARIAN

Onion Ragi Pakora ✓

DK style pearl millet onion fritters|tamarind chutney drizzle 5.95

Gobi 65 ✓

crispy cauliflower in DK's 65 batter 5.95

Chilli Paneer

wok tossed in DK's special chilli mix 5.99

Mushroom Manchurian

wok tossed in DK's secret Manchurian mix 5.99

Medhu Vada ✓

crispy lentil starter|coconut chutney 5.50

Sambhar Vada ✓

medhu vada soaked in sambhar 5.75

Thayir Vada

medhu vada soaked in spiced yoghurt 5.50

OUR SUNDAY KATHAI

Our famous sapaads ("meal" in tamil) have been flying out the kitchen on sundays since 2015! Put simply, they are incredible feasts consisting of rice, dosa and a dozen side dishes representing each of the ayurvedic tastes. You can re-order main sides to your hearts content! Our menu changes each sunday, and we have meat & fish, vegetarian/vegan, and gluten free options. Little ones don't miss out with our kid's sapaad being hugely popular! It's the alternative sunday lunch you've been dreaming of!

Ask us for a full range of dessert menu

DUM BIRIYANI!

We keep it real with the traditional dum style where chicken, spices and rice are sealed up together and slow-cooked to perfection

Chicken Biriyani

unique to DK|raita|road style salna 13.99

Vegetable Brinji

basmati rice|fresh market vegetables|raita 11.99

TUK TUK PAROTTA

Not a typical stuffed parotta!

A dish inspired from the street food vendors of Tamil Nadu. Torn flaky parotta griddled with onions|tomatoes|chilli|spices| fresh raita | road style salna.

(Order spice level - mild, spicy, or devilish)))

Chicken 9.90 | Lamb 9.90 | Egg 9.90 | Veggie 8.90

BIG TIFFIN
DOSA

Cherished for centuries, dosas are central to indian culinary culture. Whilst humble on the plate, making dosa is an art form. Using just 3 ingredients, the batter is naturally fermented to achieve the perfect consistency. It is then expertly cooked on a hot seasoned griddle with great skill and craftsmanship. Served with chutneys and sambhar.

Masala DK's fresh potato masala 6.99 ✓

Podi DK's special gunpowder mix 6.99 ✓

Paneer grated paneer|coriander 6.99

Onion sautéed spicy onions 6.99 ✓

Ghee Roast roasted with homemade ghee 6.99

Egg thinly spread egg|crushed pepper 6.99

DK Special fried egg|coriander|onions 7.49

Plain Dosa just as it comes! 5.99 ✓

Add £1 each - Gunpowder|Paneer|Green chilli & Coriander|Spiced Onion|Egg|Potato Masala

UTTAPAM

DK Special Uttapam ✓

onions|tomatoes|green chillies|coriander|grated carrot|sprinkled with gunpowder 6.99

Onion & Tomato Uttapam onions|tomatoes 6.50 ✓

Plain Uttapam just as it comes! 5.99 ✓

TIFFIN'S

Idli steamed rice cake 5.50 ✓

Poori Masala deep fried wheat bread ✓

fresh potato masala|coconut chutney 6.99

SIDES

Sambar 99p|4.50

Potato Masala

99p|4.50

DIPS

Coconut Chutney 99p

Tomato Chutney 99p

Vegetable Raita 99p

KAAPI KADAI

Kumbakonam Degree Coffee 3.50

Masala Cutting Chaai 3.99

Fresh Mint / Lemon Tea 2.50

ALLERGEN INFO

We must tell you that our food is prepared in a kitchen where ALLERGEN INGREDIENTS may be present. Ask us for more allergen info.

Allergen specific menu is available on request.

We do not use any artificial colours and preservatives.

✓ -vegan

🐛 -seafood