

# HILLSIDE INDIAN CUISINE

## Hot & Cold Drinks

**101.Mango Lassi** ..... \$5.99

House Special mango smoothie. Mango pulp mixed Yogurt Drink. (GF)

**102.Masala Tea/Chai** ..... \$3.99

Traditional Indian masala Tea. Has milk as key ingredient. (GF)

**103.Indian Coffee** ..... \$3.99

Traditional Indian coffee. Try this you would never go back to regular coffee. Made with milk. (GF)

(V—Vegan; GF—Gluten Free; D—Dine in Only)

**104.Sweet Lassi** ..... \$4.99

Sweet House special Yogurt drink. (GF)

**105. Salt Lassi** ..... \$4.99

Salty House special Yogurt drink. (GF)

**106.Heineken NA** ..... \$3.99

**107.Busch NA** ..... \$3.99

**108.Soda** ..... \$2.99

Coke/Diet Coke /Sprite/Fanta= Sunkist/Iced Tea /Lemonade/ Root Beer. (GF)

## Desserts

**151.Gulab Jamun** .....\$4.99

Golden-fried dumplings of milk pastry are soaked in a sweet, saffron-enriched syrup and served hot.

**152.Gajar Halwa** .....\$5.99

Grated carrots are gently cooked in milk on a reduced flame until a thick gravy is formed. It is then generously sprinkled with nuts and allowed to set. (GF)

**153.Rice Kheer** .....\$4.99

Rice Pudding. (GF)

**154.Rasmalai** .....\$5.99

Sweet dumplings of cottage cheese served in chef's special sweetened flavored milk, garnished with pistachio and almonds. (GF)

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## Mini – Entrées

(Extra Sambar +\$2)

**201.Chole Batura**..... \$14.99

One large puffed wheat flour bread cooked in North Indian style served with small portion of chana masala curry. Mouthwatering spicy exotic dish from North India.

**202.Classic Idly**..... \$7.99

Soft steamed rice cakes from South India served with chutneys and sambar. (V)(GF)

**203.Sambar Idly**..... \$9.99

Soft steamed rice cakes from South India served with soaked in sambar chutney. It tastes totally different in soaked vs dipped.(V)(GF)

**204.Idly Vada Combo** ..... \$9.99

2 soft steamed rice cakes and one fried lentil doughnut served with chutney and sambar. (V)(GF)

**205.Sambar Vada**..... \$9.99

Two fried lentil donuts from South India served with soaked with sambar and chutney. It tastes totally different in soaked vs dipped.(V)(GF)

**206.Medu Vada** ..... \$9.99

Fried lentil doughnut served with chutney and sambar. Comes with 3 -Vada's. (V)

**207.Poori Bhaji**..... \$13.99

Whole wheat bread deep fried and served with potato bhaji. (V)

**208.Chole Poori**..... \$13.99

Fried wheat flour bread served with chick peas cooked in caramelized onions, tomato and Indian spices.

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# HILLSIDE INDIAN CUISINE

## Vegetarian Appetizers

(V—Vegan; D—Dine in Only; GF—Gluten Free)

**301. Vegetable Samosa** ..... \$5.99

Chick peas flour Pastry with a savory filling, such as spiced potatoes, onions, peas and deep fried.(2pcs)(V)

**302. Samosa Chaat** .....\$10.99

**Loaded Samosa** -- Chopped vegetable samosa filled with spicy chick pea sauce and topped with cucumbers, onions, yogurt and cilantro.

**303. Mirchi Bajji** ..... \$8.99

Our finger hot peppers are battered with chick peas flour and deep fried to a crisp golden brown. Garnished with onions and cilantro.(V)

**304. Cut Mirchi** ..... \$8.99

Our finger hot peppers are battered with chick peas flour and deep fried slightly. Cut into pieces and deep fried to a crisp golden brown.(V)

**305. Aloo Tikki/ Hash browns** .....\$5.99

**Indian Hash browns** - Traditional crispy potato patties stuffed with lentils and spices. (Indian version of Hash browns. Three patties in an order.)

**306. Mixed Vegetable Pakora** ..... \$7.99

Thin diced assorted vegetables coated in a chickpea batter and fried.(V)

**307. Onion Pakora**..... \$7.99

Thin diced onions coated in a chickpea batter mixed with spices ,herbs and fried.(V)

**308. Masala Peanuts** .....\$8.99

Roasted peanuts with onions, chilies, tomatoes and Indian spices. (V) (GF)

**309. Paneer 65**.....\$11.99

Paneer cubes marinated and deep fried and mixed with South Indian spice.

**310. Gobi 65**.....\$10.99

Cauliflower florets marinated in hand pounded South Indian masala and deep fried.(V) (GF)

## Non-Vegetarian Appetizers

**351. Chicken 65** ..... \$11.99

Boneless chicken cubes marinated in hand pounded South Indian masala and deep fried.(GF)

**352. Chicken Lollipop** ..... \$11.99

Indian Version of chicken wings marinated coated with spices . A must try .(GF)

**353. Jalapeno Chicken**..... \$12.99

Batter fried chicken cubes with Jalapenos and spices.

**354. Chicken Pepper Fry**.....\$12.99

Boneless chicken cubes marinated in hand pounded with pepper and deep fried.

**355. Chicken 555** ..... \$12.99

The thin sliced chicken is marinated , battered and deep-fried. Then they are tossed in spicy cream-based sauce to give out of world flavor. A must try.

**356. Kheema Samosa** .....\$8.99

Grounded Lamb battered with chick peas flour and deep fried.

**357. Apollo Fish** ..... \$14.99

Fish pieces marinated in freshly made Indian spices deep fried and sautéed with special cashew rich sauce. Made with Tilapia Fish.(GF)

**358. Fish Fingers** ..... \$14.99

Finger shaped fish fillets marinated in freshly made Indian spices and deep fried until crispy. Made with tilapia fish

**359. Garlic Shrimp** ..... \$14.99

Shrimp marinated in garlic sauce and sautéed.

**360. Egg Bonda** ..... \$8.99

Boiled eggs coated with chick peas flour batter, deep fried sprinkled with masala.

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# HILLSIDE INDIAN CUISINE

## Tandoor Appetizers

### 401. Chicken Tikka .....\$16.99

Boneless chunks of chicken marinated with Indian spices baked in Tandoor(clay) oven. Boneless version of Tandoori chicken. (GF)

### 402. Tandoori Chicken .....\$16.99

A perfectly seasoned, spicy yogurt sauce serves as the marinade for the boned chicken which is baked up fresh in the tandoor. Served with onions and lemon wedges. (GF)

### 403. Chicken Seekh Kabob ..... \$18.99

Minced chicken meat mixed with onions, ginger, garlic and spices and skewered in tandoor(clay) oven. (GF)

### 404. Murgh Malai Kabob ..... \$17.99

Boneless pieces of white chicken are marinated in malai masala with spices, skewered and tandoori (clay) oven-roasted for an unforgettable taste. (GF)

### 405. Mixed Kabob Grill ..... \$19.99

Platter of chicken items including chicken tikka, murg malai kabob, tandoori chicken and seekh kabob all baked in tandoor(clay) oven. (GF)

### 406. Lamb Seekh Kabob .....\$19.99

Minced lamb meat mixed with onions, ginger, garlic and spices and skewered in tandoor(clay) oven. (GF)

### 407. Tandoori Shrimp ..... \$19.99

Jumbo shrimp marinated with chef's special sauce skewered in tandoor(clay) oven. (GF)

### 408. Fish Tikka .....\$22.99

Fresh Salmon marinated in freshly made Indian spices and grilled in tandoor(clay) oven. (GF)

### 409. Paneer Shaslik ..... \$15.99

Diced homemade Indian cottage cheese marinated in yogurt, skewered in the oven with onions, tomatoes and bell peppers. (GF)

### 410. Lamb Rack ..... \$24.99

Tender lamb rack seasoned with Indian spices grilled in tandoor(clay) oven.(GF)

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## Indo-Chinese Appetizers

### 451. Chilli Gobi.....\$10.99

Cauliflower florets are stir fried in a wok with spicy chilli sauce. (V)

### 452. Chilli Baby Corn.....\$11.99

Baby corn are stir fried in a wok with spicy chilli sauce. (V)

### 453. Chilli Paneer.....\$11.99

A cheesy favorite. Crispy fried paneer fingers are stir fried in a wok with spicy chilli sauce.

### 454. Chilli Chicken.....\$12.99

Batter fried chicken cubes sautéed with onions and red chilli sauce. (GF)

### 455. Chilli Fish.....\$14.99

Fish pieces marinated in freshly made Indian spices deep fried and sauté with onion, chopped ginger, chopped garlic, capsicum, green chillies and green chilli sauce.

### 456. Vegetable Manchuria ..... \$12.99

Mixed Vegetable dumplings sautéed with green onions and soy sauce. (V)

### 457. Gobi Manchuria .....\$10.99

Delicious cauliflower florets are stir fried in a wok with chillies and soy sauce. (V)

### 458. Baby Corn Manchuria .....\$11.99

Delicious baby corn is stir fried in a wok with chillies and soy sauce. (V)

### 459. Paneer Manchuria .....\$11.99

Delicious fresh cottage cheese cubes fried in a wok with house made chilli sauce and soy sauce. (GF)

### 460. Mushroom Manchuria .....\$11.99

Delicious fresh mushrooms battered and fried in a wok with house made chilli sauce and soy sauce.

### 461. Chicken Manchuria .....\$12.99

Delicious cooked boneless chicken is stir fried in a wok with chillies and soy sauce.

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# HILLSIDE INDIAN CUISINE

## Biryani/Rice Varieties

(Served with Raita; Extra Raita/ Extra Egg +\$1)

### 501. **Hyderabadi Chicken Biryani** . \$17.99

Unique layered Hyderabadi chicken (with bone) biryani cooked in a traditional way of Nawabi then garnished with egg, onion and lemon. (GF)

### 502. **Special Chicken Biryani** ..... \$17.99

Basmati rice cooked with tender chunks of chicken (boneless), blended with herbs and spices then garnished with egg, onion and lemon. (GF)

### 503. **Bombay Chicken Biryani** ..... \$18.99

Basmati rice cooked with tender chunks of chicken, blended with herbs and spices then garnished with egg, onion and lemon. Cooked in Bombay style. (GF)

### 504. **Lamb Biryani** ..... \$18.99

Prime biryani prepared with lamb then garnished with onion and lemon. (GF)

### 505. **Goat Biryani** ..... \$18.99

Unique biryani prepared in secrecy of traditional way of Hyderabadi cooking with bone in goat. (GF)

### 506. **Shrimp Biryani** ..... \$17.99

Prime biryani prepared with shrimp then garnished with onion and lemon. (GF)

### 507. **Egg Biryani** ..... \$16.99

Basmati rice cooked with egg, herbs, spices and garnished with onion and lemon. (GF)

### 508. **Vegetable Biryani** ..... \$14.99

Basmati rice cooked with herbs and spices, mixed vegetables garnished with onion and lemon. (GF)

### 509. **Yogurt Rice** ..... \$8.99

Rice mixed with yogurt and tadka prepared in Andhra style. Hint of chilies, ginger and spices makes it a yummy soothing dish after spicy meal. (GF)

### 510. **Paneer Biryani** ..... \$13.99

Basmati rice cooked with paneer, herbs and spices, mixed vegetables garnished with onion and lemon. (GF)

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## Naans (Indian Bread)

### 551. **Butter Naan**..... \$3.99

Leavened white flour bread baked from tandoor clay oven spread with butter.

### 552. **Garlic Naan**..... \$3.99

Leavened white flour and garlic bread baked from tandoor.

### 553. **Plain Naan**..... \$2.99

Leavened white flour bread baked from tandoor oven.

### 554. **Tandoori Roti**..... \$3.99

Unleavened whole wheat flour bread from the oven. (V)

### 555. **Aloo Paratha**..... \$4.99

Wheat bread stuffed with spiced potato mixture. (V)

### 556. **Chapati's (2 pcs)** ..... \$3.99

Plain whole wheat flour bread baked on tawa/flat grill. (V)

### 557. **Onion Kulcha** ..... \$3.99

Indian bread stuffed with onions.

### 558. **Cheese Naan** ..... \$4.99

Leavened white flour stuffed with Cheese baked in tandoor oven

### 559. **Bread Basket** ..... \$13.99

Assorted bread-naan, butter naan, onion kulcha and tandoori roti.

### 560. **Peshwari Naan** ..... \$4.99

Leavened white flour stuffed with nuts and raisins.

### 561. **Chilli Naan** ..... \$4.99

Leavened white flour stuffed with jalapenos.

### 562. **Sugar Naan** ..... \$4.99

Leavened white flour stuffed with sugar.

### 563. **Malabar Paratha (2Pcs)** ..... \$4.99

layered flatbread baked on tawa/ flat grill.

### 564. **Poori (2 pcs)** ..... \$3.99

Fried wheat flour bread. (V)

### 565. **Batura (2 pcs)** ..... \$3.99

Puffed wheat flour bread fried in North Indian Style.

### 566. **Plain Paratha** ..... \$2.99

Unleavened whole wheat flour bread from the tandoor. (V)

# HILLSIDE INDIAN CUISINE

## Vegetarian Entrées

(Served with White Rice; Substitute with Zeera Rice/Plain Naan +\$1)

- 601. Aloo Mutter** .....\$14.99  
Aloo(potatoes) cooked with green peas in a rich cream sauce and Indian spices. (GF)
- 602. Aloo Gobi** .....\$13.99  
Cauliflower and potatoes cooked in a blend of tomato and cumin flavor curry sauce. (V) (GF)
- 603. Aloo Methi** .....\$14.99  
Aloo(potatoes) cooked in with methi (fenu Greek leaves) with sauces and spices. (GF)
- 604. Bhaigan Bharta** .....\$14.99  
Puree of smoked eggplant roasted with onions and tomatoes. (V) (GF)
- 605. Bagare Bhaigan** .....\$14.99  
Baby/regular eggplant flavored with sesame and peanuts cooked in tangy tamarind and peanut rich gravy. (V) (GF)
- 606. Bhindi Masala (Okra)** .....\$14.99  
Okra sautéed with onion, tomato paste cooked with authentic Indian spices and garnished with cilantro. (V) (GF)
- 607. Chana Masala** .....\$13.99  
Combination of whole chickpea in onion, tomato sauce with spices. (GF)
- 608. Channa Saag** ..... \$14.99  
Spinach and garbanzo beans are cooked with Indian spices to yield a delicious and nutritious gravy. (GF)
- 609. Chef's Special Daal Fry** .....\$13.99  
A perfect blend of yellow lentil and tomato simmered in cream garnished with cilantro. (V) (GF)
- 610. Daal Makhani** .....\$14.99  
Dish based on Lentils Predominantly Black lentil simmered with butter, herbs and spices. Very popular dish in North India. (GF)
- 611. Mirchi Ka Salan** .....\$14.99  
Long peppers cooked in sesame, peanut based sauce with garlic onion and chef's special spices. (V) (GF)
- 612. Malai Kofta** ..... \$15.99  
Home-made cheese and vegetable croquettes simmered in flavored cream sauce with mild spices. (GF)
- 613. Methi Malai Mutter** .....\$14.99  
Fresh methi leaves(fenugreek) with green peas combined in a creamy sauce. (GF)
- 614. Mushroom Mutter Makhani**.....\$14.99  
The combination of peas and mushrooms in a tomato-based sauce cooked with Indian spices and served hot is unmatched. (GF)
- 615. Kadai Paneer** .....\$15.99  
Cubes of home-made Indian cheese cubes cooked with onions, tomatoes, peppers and Kadai masala. (GF)
- 616. Mutter Paneer** .....\$15.99  
An all-time favorite Indian food. The beautiful blend of tomato, peas and homemade cheese cubes paneer creates a subtly-sweet dish that is easy on the palate. (GF)
- 617. Palak Paneer** .....\$15.99  
Spinach never tasted this good. A divine dish of pureed spinach cooked with homemade cheese cubes and seasoned with Indian herbs. (GF)
- 618. Paneer Makhani** .....\$15.99  
Home-made Indian cheese cubes cooked in a creamy tomato sauce and lightly spiced and sweetened. (GF)
- 619. Paneer Tikka Masala** .....\$15.99  
Perfectly created dish of homemade cheese cubes cooked in a creamy tikka sauce of onions, tomatoes and spices. (GF)
- 620. Vegetable Jalfrezi** .....\$14.99  
Indian vegetables are simmered in special sauce for a taste that is out of this world. (V) (GF)
- 621. Vegetable Chettinad**.....\$14.99  
Mixed fresh vegetables simmered in homemade special chettinadu sauce. Rich in coconut milk. (V) (GF)
- 622. Navarathan Korma** .....\$15.99  
Mixed fresh vegetables with simmered in a creamy sauce laced with gentle spices. A must try. (GF)
- 623. Sambar Entrée** .....\$9.99  
Lentil based vegetable stew, cooked with pigeon pea and tamarind broth. (GF).

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# HILLSIDE INDIAN CUISINE

## Chicken Entrées

(Served with White Rice; Substitute with Zeera Rice/Plain Naan +\$1)

- 701. Butter Chicken**.....\$16.99  
Tandoor chicken peeled and cooked in a rich tomato flavored butter sauce. (GF)
- 702. Chicken Korma**.....\$16.99  
Boneless white meat chicken cooked in a creamy korma sauce. (GF)
- 703. Chicken Saag**.....\$16.99  
Boneless pieces of chicken cooked in chopped spinach flavored by garlic and finished with cream. (GF)
- 704. Chicken Tikka Masala**.....\$16.99  
Cubes of chicken roasted in a clay oven cooked with mildly spiced creamy tomato gravy. (GF)
- 705. Chicken Vindaloo** .....\$16.99  
Goan specialty boneless chicken curry flavored by shallots, vinegar, cumin seeds and Kashmiri chilli. (GF)
- 706. Chicken Chettinadu**.....\$16.99  
Boneless Chicken curry made with South Indian hot sauce of freshly ground homemade spices. (GF)
- 707. Hariyaali Chicken**.....\$16.99  
Boneless white meat chicken cooked in a rich sauce and cilantro. (GF)
- 708. Kadai Chicken**.....\$16.99  
Cubes of chicken, pepper, tomato and onion are blended in brown onion and gravy. (GF)
- 709. Chicken Curry**.....\$16.99  
Chicken cooked in a traditional Indian curry sauce. (GF)
- 710. Kodi Vepudu**.....\$17.99  
Dry spiced bone chicken cooked with onions, Thai chilies, cashews and curry leaves. Andhra specialty. (GF)
- 711. Egg Bhurji**.....\$14.99  
Scrambled egg made with finely chopped onions, tomato, ginger and green chili. (GF)

## Lamb & Goat Entrées

(Served with White Rice; Substitute with Zeera Rice/Plain Naan +\$1)

- 741. Goat Curry**.....\$17.99  
Pieces of goat with bone cooked in a traditional Indian curry sauce. (GF)
- 742. Goat Pepper Fry**.....\$18.99  
Pieces of goat with bone cooked in a traditional South Indian style with freshly ground black peppers and spices. (GF)
- 743. Goat Sukha**.....\$18.99  
Pieces of goat with bone cooked in a traditional South Indian style with spices. (GF)
- 744. Kheema Gravy**.....\$17.99  
Minced lamb meat cooked with onion sauce and special Indian spices. (GF)
- 745. Kheema Mutter**.....\$17.99  
Minced lamb meat cooked with green peas. (GF)
- 746. Lamb Curry**.....\$17.99  
Boneless lamb cubes cooked in a traditional Indian curry sauce. (GF)
- 747. Lamb Vindaloo**.....\$17.99  
Goan specialty lamb curry flavored by red shallots, cumin seeds and Kashmiri chilli. (GF)
- 748. Lamb Saag** .....\$17.99  
Rich boneless lamb cubes roasted simmered in fresh spinach. (GF)
- 749. Lamb Rogan Josh** .....\$17.99  
Aromatic lamb dish of Persian origin with a heady combination of intense spices in a creamy tomato curry sauce cooked with heavy heat. (GF)
- 750. Lamb Sukha**.....\$18.99  
Lamb meat cooked in traditional spices and pan roasted (well done). (GF)

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## Seafood Entrées

(Served with White Rice; Substitute with Zeera Rice/Plain Naan +\$1)

**771.Grilled Fish.....\$19.99**

Tilapia fish marinated and grilled in fresh Authentic Indian spices. (GF)

**772.Nellore Fish Curry.....\$18.99**

Tilapia fish fillet cooked in authentic tamarind rich south Indian sauce. (GF)

**773.Fish Moilee.....\$18.99**

Tilapia fish cooked in coconut milk. Kerala specialty. (GF)

**774.Shrimp Masala.....\$18.99**

Dry shrimp cooked with onion, tomatoes, chilies and curry leaves. (GF)

**775.Mangalorean Shrimp Curry..... \$18.99**

Shrimp cooked with coconut milk and spices. (GF)

**776.Shrimp Fry.....\$18.99**

Shrimp flavored with a nice variety of Indian spices are pan-fried with onions, tomatoes and green peppers for a delicious dish. (GF)

## Indo-Chinese Entrées

**481.Veg Hakka Noodles.....\$12.99**

Hakka noodles sautéed with vegetables in Chinese sauce added with Indian spices. (V)

**482.Chicken Noodles.....\$14.99**

Noodles sautéed with vegetables and chicken in Chinese sauce added with Indian spices.

**483.Shrimp Noodles .....\$16.99**

Noodles sautéed with vegetables and shrimp in Chinese sauce added with Indian spices.

**484.Egg Noodles.....\$13.99**

Noodles sautéed with vegetables and scrambled egg in Chinese sauce added with Indian spices.

**485.Vegetable Fried Rice.....\$11.99**

Basmati rice sautéed with vegetables in Chinese sauce added with Indian spices. (V) (GF)

**486.Chicken Fried Rice.....\$13.99**

Rice sautéed with vegetables and chicken in Chinese sauce added with Indian spices. (GF)

**487.Shrimp Fried Rice.....\$15.99**

Noodles sautéed with vegetables and shrimp in Chinese sauce added with Indian spices. (GF)

**488.Egg Fried Rice.....\$12.99**

Noodles sautéed with vegetables and scrambled egg in Chinese sauce added with Indian spices. (GF)

## Sides & Extras

**951.White Basmati Rice.....\$2.99**

Extra Bowl of White Basmati Rice. (V) (GF)

**952.Yellow Zeera Rice.....\$3.99**

Extra Bowl of Yellow Zeera Rice. (GF)

**953.Indian Salad.....\$6.99**

Slices of onion, cucumber, carrot, tomato & chilli. (V) (GF)

**954.Raita with Veggies.....\$3.99**

Extra cup of Raita with chopped onions and cucumbers. (GF)

**955.Plain Yogurt.....\$1.99**

Cup of Plain Yogurt/Curd. (GF)

**956.Lemon and Onions .....\$1.00**

Slices of onions and Lemon. (V) (GF)

**957.Achaar(Mixed Veg Pickle).....\$1.00**

Spicy mixed vegetable pickle. (V) (GF)

**958.Pappadum TOGO(3Pcs) .....\$3.99**

Three Papadums with side of green & brown chutney. (V) (GF)

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## Dosa (Specialty Crepes)

*(Served with white coconut chutney, red tomato chutney and sambar (lentil soup) to dip in)  
(Extra Cup of Sambar, Extra masala +\$2, Add Cheese +\$2, Chutneys+1\$)*

- |   |   |
|---|---|
| <b>801.Cheese Dosa</b> .....\$13.99<br>Excellent for kids. Cheese filled rice crepe.  | <b>812.Masala Dosa</b> .....\$12.99<br>The classic crepe is stuffed with potato and masala. Enjoy this tasty, wholesome treat. (V)                                  |
| <b>802.Fire Dosa</b> .....\$11.99<br>The crepe is generously layered with our specially flavored hot paste, made in-house. Spicy. (V)   | <b>813.Paper Masala Dosa</b> .....\$13.99<br>The paper masala dosa is enhanced with a stuffing of seasoned potatoes for a divine experience. (V) (D)                |
| <b>803.Fire Masala Dosa</b> .....\$13.99<br>The crepe is generously layered with our specially flavored hot paste, made in-house with potato mixture in the inner layer. Spicy. (V) | <b>814.Mysore Plain Dosa</b> .....\$11.99<br>Here, the crepe is generously layered with our specially-flavored paste, made in-house. Try it today. (V)              |
| <b>804.Ghee Roast Dosa</b> .....\$13.99<br>Very good for kids. A gorgeous crepe topped with Indian butter (ghee). (D)   | <b>815.Mysore Masala Dosa</b> .....\$13.99<br>The classic potato-masala mixture forms the inner layer of the crepe for an outstanding taste. (V)                    |
| <b>805.Hat Dosa</b> .....\$7.99<br>Very good for kids. This unique crepe curved like hat and topped with butter. (V)  | <b>816.Egg Dosa</b> .....\$12.99<br>The dosa is flavored on the inside with beaten egg and cooked to perfection.  |
| <b>806.Onion Dosa</b> .....\$11.99<br>Heighten your dining experience with this version of the crepe, generously embedded with onion bits. (V)                                      | <b>817.Masala Uthappam</b> .....\$11.99<br>The pinnacle of flavor is reached with this version topped with onion, chilies, ginger, carrots and tomatoes. Enjoy. (V) |
| <b>807.Onion Rava Masala Dosa</b> .....\$13.99<br>Crisp crepe made with fine semolina and sprinkled with chopped onion. (V)   | <b>818.Onion Chilli Uthappam</b> .....\$11.99<br>This pancake is blended with chopped onions, chilies and cilantro pan fried and served up hot. (V)                 |
| <b>808.Rava Masala Dosa</b> .....\$12.99<br>Crisp crepe made with fine semolina and classic potato masala. (V)  | <b>819.Plain Uthappam</b> .....\$9.99<br>Savory, mouthwatering pancake batter is pan fried and served up hot. (V)   |
| <b>809.Onion Rava Dosa</b> .....\$12.99<br>Fine semolina takes the place of rice to yield a uniquely delicious crepe. (V)   | <b>820.Paneer Uthappam</b> ..... \$13.99<br>Pancake with paneer cheese on top and pan fried and served hot.   |
| <b>810.Plain Dosa</b> .....\$9.99<br>A staple food of southern India. A gorgeous crepe is whipped up from perfectly-fermented rice and lentil batter. (V)                           |   |
| <b>811.Family Dosa</b> .....\$24.99<br>Crepe whipped up from perfectly-fermented rice and lentil batter. Serves 2-3 people. (V) (D)   |   |

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