

DOSA & CHAAT

I N D I A N C A F E

301.569.4539

68 MARKET STREET GAITHERSBURG, MD 20878

ASK US ABOUT CATERING

SOUP

- 1- Indo Chinese Sweet Corn Soup \$8
A fusion of Eastern flavors, a hot soothing bowl of sweet and spicy corn soup, made with a blend of spices and spring onion.

VEGETARIAN SMALL BITES I

(HIGHLY ADDICTIVE)

- 1- Samosa (4) (v) \$8
Triangular-shaped savory pastry filled with spiced potatoes & peas
- 2- Onion / Spinach / Pakora (v/gf) \$10
Savory snack of batter-fried onions or spinach chickpea flour / chili. Served with chutneys
- 3- Mirchi (v/gf) \$10
Green chilies / chickpea flour / fried / spice mix Served with mint chutney
- 4- Paneer 65 / Gobi (vg/gf) \$11 / \$10
Spicy deep-fried Paneer (Indian farmer cheese) onions/ cilantro
- 5- Chilly Paneer / Gobi (vg/gf) \$12 / 11
Fiery and crunchy Indian farmer cheese poppers
- 6- Manchurian Veg/Gobi/Paneer (v/gf)
Vegetables dumplings / Manchurian sauce
\$11 / \$11 / \$12
- 7- Chilly Potatoes (v/gf) \$10
Fiery and crunchy potatoes

SMALL BITES II

(INDO- CHINESE & HIGHLY ADDICTIVE)

- 1- Chicken 65 (gf) \$12
Spicy deep-fried chicken / onions / cilantro
- 2- Manchurian Chicken/Fish/Shrimp* (gf)
Manchurian sauce \$12 / \$13/ \$13
- 3- Chilly Chicken / Fish / Shrimp (gf)
Fiery and crunchy chicken poppers / onion / bell pepper \$12 / \$12 / \$13
- 4- Chicken Pepper Fry / Goat (gf) \$12 / \$14
Chicken fried / peppercorns / spice mix
- 5- Fish 65 / Shrimp 65 (gf) \$13 / \$13
Spicy deep-fried fish / onions / cilantro
- 6- Apollo Fish* / Shrimp (gf) \$13 / \$13
Marinated in medley of masala and deep fried
- 7- Chicken Sukka/ Goat \$13 / \$14
Native to Mangalore and Udupi region, "Kori Sukka" literally means "chicken semi-dry gravy"
- 8- Chiken Majestic / Fish / Shrimp
Filet of King Fish marinated in a complex ginger-garlic gravy, spices and fried.
\$12 / \$13 / \$13

CHAAT

(ROADSIDE SNACKS)

A savory-crunchy-sweet-spicy-tangy mix mash

- 1- Alu Tikki Chaat (vr/gf) \$8
Mashed potato patties mixed with coriander, peas and spices, deep-fried in oil
- 2- Aloo Papdi Chaat (vg) \$8
Crispy puris / potatoes / chickpeas / yogurt / onions
- 3- Bhelpuri (v) \$8
Puffed rice / potatoes / chickpeas / puris / onions
- 4- Pani Puri (8) (v) \$8
Mini crisped Puri filled with potatoes / chickpeas served with chilled spicy water
- 5- Dahi Batata Puri (8) (v) \$8
Mini crisped puris / potatoes / chickpeas / yogurt / onions / sev (crunchy chickpea noodles)
- 6- Channa Samosa Chaat (v) \$8
Vegetable samosas with chickpeas / tamarind sauce / garlic sauce / mint sauce / onions
- 7- Palak Chaat (vr/gf) \$10
Fried spinach / potatoes / chickpeas / yogurt / onions

KATI ROLLS

(THE FAMOUS KOLKATA WRAP SANDWICH)

- 1- Chicken \$8
Flat Paratha filled onion / spice mix / chicken tikka
- 2- Paneer (vg) \$8
A Flat Paratha filled - onion / spice mix / marinated Indian farmer cheese cubes

DOSA

an oblong, thin, and crispy fermented rice-lentil crepe
Variations indicate fillings

All Dosas are served with sambar and coconut chutney

- 1- Plain Dosa (v/gf) \$9
Classic. Simple and delicious
- 2- Masala Dosa (v/gf) \$10
Masala potatoes
- 3- Onion Chili Dosa (v/gf) \$10
Onion / green chili
- 4- Mysore Dosa (v/gf) \$10
Spicy red chili sauce
- 5- Chetni Pudi Dosa (v/gf) \$11
Coarse powder mixture of roasted gram / red chili / curry leaves. South Indian Specialty
- 6- Paneer Dosa (v/gf) \$11
Paneer / spice mix
- 7- Mysore Masala* Dosa (v/gf) \$11
Masala potatoes / spicy red chili sauce
- 8- Chetni Pudi Masala Dosa* (v/gf) \$11
Coarse powder mixture of roasted gram / red chili / sesame / curry leaves / masala potatoes
- 9- Onion Chill Masala Dosa (v/gf) \$11
Onion / green chili / masala potatoes
- 10-Spring Dosa (v/gf) \$12
Spring vegetables / spice mix
- 11-Maharaja Dosa* (v/gf) \$12
Supreme vegetables - beets / carrot/onions / cabbage / potatoes / mint sauce



DOSA TACOS (GF)

A set of three (3) gluten-free oothapam tacos stuffed with your choice of:

- 1- Spiced Cauliflower (vegan)
- 2- Spiced and Marinated Paneer (vegetarian)
- 3- Marinated Grilled Chicken

UTHAPPAM

(ALL VEGAN & GLUTEN FREE)

A round, thick, savory-fermented, rice-lentil pancake
Variations indicate toppings

All Uthappams are served with sambar & coconut chutney

- 1- Plain Uthappam \$11
- 2- Onion Uthappam \$12
- 3- Onion Chilly Uthappam \$12
- 4- Masala Uthappam \$13

LOVE ALL - SERVE ALL

MINI MEALS

(POPULAR MUMBAI STREET FOODS)

1- Dabeli* (vg) (contains peanuts) Indian Vegetarian Sloppy Joe potatoes / sev / fresh pav bun / pomegranate masala	\$10	6- Medhu Vadai (v/gf) South Indian fried savory dumpling Made with fermented batter of lentils sambar / coconut chutney	\$10
2- Vada Pav (2) (v) Mumbai's very own burger Crunchy, chickpea-battered, spicy potato filling fresh pav bun / mint chutney	\$10	7- Pav Bhaji (vg) Indian Vegetarian Sloppy Joe vegetable curry / fresh pav bun / spice mix A national treasure of India	\$10
3- Idli (4) (v) Savory, fermented steamed lentil-rice cakes sambar / chutney / A South Indian Specialty!	\$10	8- Channa Bhatura (v) Fluffy, leavened, flat frybread Served with spicy chickpeas	\$12
4- Samosa Pav (2) (v) Samosa sandwiched in fresh pav bun / chutney	\$10	9- Puri Bhaji (2) (v) Fluffy, unleavened, flat frybread masala potatoes / spice mix	\$12
5- Dahi Vada (v/gf) Crispy, savory, lentil dumplings soaked in yogurt / tamarind chutney / spice mix / A favorite!	\$10		

BIRIYANI

(DOSAs & CHAAT'S FINEST)

Authentic Hyderabadi Biryani prepared using the **dum method**
A staple of Indian cuisine, and an arduous labor of love!

1- Egg / Chicken / Shrimp / Goat Biryani (gf) Basmati / chicken / hardboiled egg / fried onion / spice mix	\$13 / \$15 / \$16 / \$16	2- Veg Biryani (vg/gf) Basmati / vegetables/ fried onion / spice mix	\$12
		3- Paneer Biryani (vg/gf) Basmati / paneer / fried onion / spice mix	\$13

CLASSIC PLATES

(FAMILIAR SOUTH INDIAN COMFORT FOODS)

1- Set Dosa (v/gf) A set of soft, thick spongy dosas / coconut chutney / sambar	\$12	4- Chicken Kottu Mixed and pounded diced Parotta spicy sauce / chicken / onion raita	\$13
2- Veg Kottu Parotta (vg) Mixed and pounded diced Parotta spicy sauce / vegetables / onion raita	\$12	5- Chicken Lollipop (gf) Frenched chicken winglet / spice mix / spicy sauce (weekends only)	\$14
3- Spicy Egg Curry with Parrotta (v/gf) Hard-boiled eggs cooked in a delicate, rich, spicy tomato curry. Served with two flaky parrotta flat breads	\$13		



MAINS

(VEG & NON-VEG OPTIONS)

1- Daal Makhni/Tadka (vg/gf) Makhni- Creamy, buttery black lentils Tadka- Fried, spiced yellow lentils / mustard seed	\$10	10- Shahi Paneer (gf) Spicy twist of butter masala with onions / bell peppers	\$14
2- Channa Masala (v/gf) Channa (chickpeas) cooked in tomato and onion base garnished with raw onion and cilantro	\$13	11- Butter Chicken (gf) Creamy butter-tomato base / special spice blend	\$14
3- Aloo Gobi Masala (vg/gf) Aloo (potatoes) and Gobi (cauliflower florets) in a spicy crafted blend of aromatic spices	\$13	12- Chicken Tikka Masala (gf) Tomato base / yogurt / tikka spice blend	\$14
4- Mixed Vegetable Kurma (gf) Mixed vegetable in coconut gravy	\$13	13- Chicken Chettinad (gf) South Indian style sauce / yogurt / cumin / pepper	\$14
5- Ennai Kathrikai (v/gf) South Indian / braised eggplant / tamarind / roasted sesame oil	\$13	14- Kadai Chicken (gf) Hallmark of Subcontinent cuisine. Prepared in a wok (kadai) bell peppers / tomatoes / onion	\$14
6- Vendaikka Curry (vg/gf) South Indian / dry curry / okra	\$13	15- Goat Chettinad / Curry / Korma / Kadai (gf) Chettinad- South Indian / very spicy Curry- Tomato-onion gravy Korma- Coconut milk Kadai- Chunks of onion / tomato / bell peppers	\$15
7- Kadai Paneer (gf) Paneer (cottage cheese) cooked bell peppers / tomatoes / onion gravy	\$14	16- Fish Curry (gf) South Indian / Spicy-Tangy curry leaves / cumin / spice mix	\$15
8- Paneer Saag (gf) Paneer (cottage cheese) cooked in saag (spinach) with touch of cream & spices	\$14	17- Shrimp Curry (gf) South Indian / Spicy-Tangy curry leaves / cumin / spice mix	\$15
9- Paneer Butter Masala (gf) Paneer (cottage cheese) cooked in tomato base topped with creamy butter	\$14	18- Vindaloo Chicken / Shrimp / Goat A fiery, sweet, spicy and tangy dish Vindaloo is native to coastal South-western India	\$14 / \$16 / \$16

RICE/NOODLES

1- Tamarind Rice* (v/gf) South Indian One-pot rice meal / tamarind / sour-spicy / dried chili / curry leaves	\$9	4- Veg Fried Rice (v/gf) Indo-Chinese style / mixed veg / scallion	\$12
2- Lemon Rice* (vg/gf) South Indian One-pot rice meal lemon / dried chili / curry leaves	\$9	5- Veg Hakka Noodles (v) Indo-Chinese style / pan fried noodles / vegetables / herb and spice mix	\$12
3- Curd Rice* (vg/gf) South Indian One-pot rice meal yogurt / green chili / curry leaves	\$9	6- Fried Rice Egg / Chicken / Shrimp (gf) Indo-Chinese style / mixed veg / scallion	\$14 / \$15 \$16
		7- Hakka Noodles Egg / Chicken / Shrimp Indo-Chinese style / pan fried noodles / herb and spice mix	\$14 / \$15 / \$16

DESSERTS

1- Black Forest Cake / Pineapple Cake (v)	\$3.50	3- Carrot Halwa* (v) Phenomenal Indian-style bread pudding / must try	\$6
2- Double Kamita* (vg) Phenomenal Indian-style bread pudding / must try	\$6	4- Shaahi Jamun (3) (vg) Milk ball dumplings / rose and cardamom syrup	\$6

SIDES

1- Pickle	\$0.50
2- Pav Bread / Raita	\$1.00
3- Pepad	\$1.00
4- Naan / Garlic Naan	\$2.00
5- Kerala Parotta	\$2.00
6- Rice	\$2.50

DRINKS

1- Tea	\$2	6- Badam Milk (v)	\$4
2- Coffee	\$2	7- Mango Lassi	\$4
3- Coca-Cola	\$2	8- Orange Juice	\$4
4- Diet Coke	\$2	9- Sugarcane Juice	\$4
5- Ginger Mango	\$3	10- Rose Falooda*	\$6

*UNIQUE DC ITEM

(gf) GLUTEN FREE

(vg) VEGETARIAN

(v) VEGAN

(vr) VEGAN UPON REQUEST