



731-336-7856

<http://www.takeout2unow.com>

# Dosa Hut TNZ

## **Appetizers**

1. Veg Samosa \$4.71  
*Potato and Green peas stuffed in crispy pastries and deep fried.*
2. Onion Bhajia \$7.38  
*Deep fried, lightly spiced onion fritters.*
3. Mix Vegetable Pakora \$8.85  
*Deep fried, lightly spiced bell pepper, potato, and carrot fritters.*
4. Assorted Veggie Appetizer \$10.33  
*Combo: Onion Bhajia and Samosa*
6. Chilli Paneer \$16.23  
*Fried cottage cheese tossed with onion and bell pepper, with chilli and soy sauce.*
7. Chicken 65 \$16.23  
*Sauteed chicken with homemade yogurt, chilis, garlic, curry leaves and some exotic indian spices.*
8. Chilli Chicken \$16.23  
*Seasoned, batter dipped chicken pieces sauteed with onion, bell pepper, chinese sauce and garnished with cilantro.*

## **Soups**

2. Rasam Cocktail (Spicy) \$8.85  
*Soup made with tamarind and tomato, spiced with black pepper and red hot chilli. Sure to open your sinuses.*
3. Sambar Soup \$8.85  
*Soup of mixed vegetables with lentils*

## **South Indian**

### **Naan**

1. Butter Naan \$4.43  
*Pita bread made with fresh dough cooked in clay oven, topped with butter.*
2. Batura \$4.43  
*fried pita bread.*
3. Roti (Vegan Available) \$4.43  
*Steamed rice cakes*
4. Garlic Naan \$5.89  
*Pita bread made with fresh dough cooked in clay oven, topped with garlic and cilantro.*
6. Onion Kulcha \$7.38  
*naan stuffed with spiced onion and cilantro.*
7. Cheese Naan \$5.89  
*Pita bread made with fresh dough cooked in clay oven, stuffed with cheese.*
8. Kashmiri Naan \$7.38  
*Bread stuffed with coconut, cashews, raisins and cherries.*
9. Chilli Cheese Paratha \$7.38  
*Pita bread made with fresh dough cooked in clay oven, stuffed with chilis and cheese.*
10. Bullet Naan \$8.85  
*Pita bread made with fresh dough*

## **Chicken Entrees**

1. Egg curry \$19.18  
*boiled egg cooked in onion sauce with tomato cubes.*
2. Chicken korma \$19.18  
*big cubes of boneless chicken cooked in creamy onion sauce.*
3. Chicken makhani \$20.65  
*Butter flavored chicken cooked in fresh homemade sauce.*
4. Chicken curry \$19.18  
*cubes of chicken cooked in onion, tomato and rich homemade sauce.*
5. Chicken Kadai \$19.18  
*Sauteed chicken with bell peppers and onions.*
6. Chicken Vindaloo \$19.18  
*Chicken cubes cooked with potatoes and onion sauce.*
7. \*Chicken Tikka Masala \$19.18  
*Barbequed chicken cubes cooked in rich sauce.*
8. Chicken Saag \$20.65  
*Chicken Cubes cooked with spinach.*
9. Chicken Rogan Josh \$20.65  
*Special Kashmiri Dish.*
11. Andhra chicken curry \$20.65  
*onion, tomato with chunks of chicken cooked in andhra masala powder. garnished with cilantro. (With/Without bone)*
12. Madras chicken curry \$22.13  
*chunks of chicken cooked in onion, tomato sauce with coconut milk and garnished with curry leaves.*
13. Hyderabad Chicken Curry \$22.13  
*Chicken cooked with special masalas.*
- Desi Chicken Curry \$22.13  
*Bone-in chicken slow cooked with home made masala mix*

## **Biryani**

1. Hyderabad egg dum biryani \$20.65  
*egg cooked with rice in authentic style and garnished with roasted onion and cashew nuts.*
2. Hyderabad Vegetable dum biryani \$19.18  
*marinated vegetables cooked with rice in authentic style and served with some rich sauce.*
3. Hyderabad Chicken dum biryani \$20.65  
*marinated chicken cooked with rice in authentic style and served with some rich sauce.*
4. Bombay Chicken Biryani (Boneless) \$22.13
5. Hyderabad goat biryani \$23.59  
*marinated goat cooked with basmati rice in authentic style and garnished with mint leaves and roasted onion.*
6. Hyderabad lamb biryani \$23.59  
*marinated lamb cooked with*

## **Goat Specialties**

1. Goat Curry \$22.13  
*Goat cooked in onion, tomato and rich homemade sauce.*
2. Goat Vindaloo \$22.13  
*Goat cooked with potatoes and onion sauce.*
3. Goat Rogan Josh \$22.13  
*Special Kashmiri Dish*
4. Goat Kadai \$22.13  
*Sauteed goat with bell peppers and onions.*
5. Madras Goat Curry \$23.59  
*Goat cooked in onion, tomato sauce with coconut milk and garnished with curry leaves Goat cooked with special masalas.*
6. Goat Saag \$23.59  
*Goat cooked with spinach.*
7. Goat Fry \$25.08

## **Lamb Specialties**

1. Lamb Vindaloo \$23.59  
*Lamb cooked with potatoes and onion sauce.*
2. Lamb Rogan Josh \$23.59  
*Special Kashmiri Dish.*
3. Lamb Korma \$23.59  
*Lamb cooked in creamy onion sauce.*
4. Lamb Kadai \$23.59  
*Sauteed lamb with bell peppers and onions.*
5. Lamb Tikka Masala \$23.59  
*lamb cubes cooked in rich sauce.*
7. Madras Lamb Curry \$23.59  
*Lamb cooked in onion, tomato sauce with coconut milk and garnished with curry leaves.*
8. Lamb Curry \$23.59  
*Lamb cooked in onion, tomato and rich homemade sauce.*
9. Hyderabad Lamb Curry \$23.59  
*Lamb cooked with special masalas.*
10. Lamb Saag \$23.59  
*Lamb cooked with spinach.*
11. Lamb Makhani \$23.59  
*Butter flavored lamb cooked in fresh*

## **Seafood Specialties**

1. Fish Curry \$25.08  
*Fish cooked in onion, tomato and rich homemade sauce.*
2. Fish Fry \$26.55  
*Marinated fish cooked with rich herbs and spices.*
3. Chilli Fish \$26.55  
*battered fried fish tossed with onion and bell pepper, with chilli and soy sauce. Garnished with chopped spring onions.*
5. Malabar Fish \$25.08  
*Coconut based fish curry*
6. Shrimp Curry \$25.08

*cooked in clay oven, topped with a layer of green chilis.*

11. Bread Basket Combo \$13.28  
Butter Naan, Garlic Naan and Batura.

## **Dosa**

1. Plain Dosa \$13.28  
*Thin, long and crispy rice crepe.*
2. Masala dosa \$16.23  
*thin crispy rice crepe stuffed with seasoned boiled potato.*
3. Cheese dosa \$16.23  
*Thin crispy rice crepe stuffed with jack and cheddar cheese.*
4. Cheese chilly dosa \$17.69  
*Thin crispy rice crepe with cheese and chilly and butter.*
5. Onion masala dosa \$17.69  
*Thin crispy rice crepe stuffed with onion and potato.*
6. Mysore masala dosa \$17.69  
*Thin crispy rice crepe applied with mysore chutney and potato masala.*

## **Clay Oven**

1. Chicken Tikka (Clay Oven) \$22.13  
*Boneless breast pieces barbecued in tandoor oven. Served with Sambar Soup and Rice.*
2. Tandoori Chicken \$22.13  
*Chicken legs barbecued in tandoor oven. Served with Sambar Soup and Rice.*

## **Drinks**

1. Can of Coke \$2.94
1. Can of Diet Coke \$2.94
1. Can of Dr. Pepper \$2.94
1. Can of Sprite \$2.94
2. Bottle of Sweet Tea \$5.89
3. Bottle of Unsweet Tea \$5.89
4. Bottle of Mango Lassi \$5.89
5. Bottle of Mango Juice \$5.89
6. Bottle of Sweet lassi \$5.89
7. Bottle of Salt Lassi \$5.89
8. Bottle of Ginger Lassi \$7.38

*basmati rice in authentic style garnished with roasted onion and mint leaves.*

7. Vijayawada Chicken Biryani \$23.59
8. Shrimp biryani \$25.08  
*marinated shrimp cooked with basmati rice in authentic style garnished with roasted onion.*

## **Vegetarian Entrees**

1. Dal fry \$16.23  
*boiled yellow lentils seasoned with onion, mustard seeds with red chilly.*
2. Dal makhani \$16.23  
*mixed beans boiled together and seasoned with tomatoes, onions, and cumin seeds.*
3. Chana masala \$16.23  
*boiled garbanzo beans seasoned with onions and tomatoes with homemade chana masala*
4. Channa saag \$17.69  
*garbanzo beans cooked with onion, tomato and baby spinach.*
5. Potato curry \$17.69  
*potato cubes cooked in some rich homemade sauce.*
6. Aloo palak \$17.69  
*cubes of boiled potato and spinach mixed with homemade sauces.*
7. Aloo jeera \$17.69  
*cubes of boiled potato in some rich kadai sauce.*
8. Aloo mutter \$17.69  
*cubes of aloo sauteed with onion, tomato and green peas in onion sauce.*
9. Tomato curry \$17.69  
*tomatoes with some sauteed spices and homemade sauce.*
10. Cabbage poriyal \$17.69  
*shredded cabbage tossed with oil and mustard seeds and jeera garnished with cilantro.*
11. Vegetable korma \$19.18  
*mix vegetable cooked in creamy korma sauce.*
12. Kadai paneer \$19.18  
*diced bell pepper, tomato, onion with cottage cheese tossed with homemade sauces.*
13. Paneer makhani \$19.18  
*cubes of cottage cheese cooked in creamy tomato sauce.*
14. Mattar paneer \$19.18  
*Green peas and cheese in a creamy sauce.*
15. Paneer tikka masala \$19.18  
*cubes of cottage cheese cooked in creamy tomato sauce.*
16. Malai kofta \$19.18  
*cottage cheese and potato stuffed kofta in creamy sauce.*
17. Bagara baingan \$19.18  
*fried baby eggplant cooked in peanut sauce.*
18. Bhindi masala \$19.18  
*cut okra fried and tossed with onion and tomato masala. garnished with cilantro.*
19. Paneer Burji \$22.13  
*Shredded paneer cooked with onions.*
20. Kaju Koya \$22.13  
*Whole Cashews cooked in rich homemade sauce.*
21. Methi Malai Mattar \$22.13  
*Shredded paneer with dried fenugreek leaves.*

*Shrimp cooked in onion, tomato and rich homemade sauce.*

7. Shrimp Fry \$26.55  
*Shrimp cooked in delicious indian herbs.*
8. Chilli Shrimp \$26.55  
*battered fried Shrimp tossed with onion and bell pepper, with chilli and soy sauce. Garnished with chopped spring onions.*
9. Malabar Shrimp (6-7 Pieces) \$26.55  
*Coconut based shrimp curry.*

## **Desserts**

1. Gulab jamun (2pc) \$4.43  
*Rounded milk donuts soaked in sugary rose water syrup.*
2. Rice Pudding \$5.89
- Ras Malai (2pc) \$7.38  
*Cheese balls soaked in flavored milk*