

 **Dosa**
Kings



MENU

**South Indian
Street Kitchen & Bar**



SUPER STAR STARTERS

BBithu eppadi irukku...?



2xPappadum with Chutney



£3.99

Thin, crispy cracker made by baking lentil, gram, rice, or chickpea flour served with variety of chutneys

Mix Veg Pakoda



£6.49

Finely sliced vegetables and onion smothered in a simple, fragrantly spiced batter made of gram flour and fried to crispy perfection. Served with tamarind sauce

Tangy Mushroom



£6.99

Famous street food made with tender mushroom in a flour mixture, deep-fried, & tossed in Indo-Chinese style sauce and spice mix

Chilli Mushroom



£7.49

Chilli mushroom is an Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chilli sauce

Gobi 65



£6.99

An original home-style, tantalising and authentic vegetarian dish. Blanched cauliflower florets are coated in a spiced batter and deep-fried to their crispy, crunchy goodness. Served with mint sauce

Gobi Madras Manchurian



£7.49

Batter fried cauliflower florets sautéed in chefs' special sauce with diced onion, green pepper and topped with spring onions

Chilli Gobi



£7.49

Crispy popular snack with cauliflower florets are batter-coated, deep fried and then mixed with stir-fried spring onions, peppers, soya sauce, sweet red chilli sauce, salt and pepper

Paneer 65



£7.49

Diced Paneer marinated with Indian spices and deep fried. Served with mint sauce

SUPER STAR STARTERS

BBithu eppadi irukku...?



Chilli Paneer



£7.99

Chilli Paneer is an Indo-Chinese appetizer where Crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce

Medhu Vadai



£6.49

Delicious, golden-fried, lentil and curry leaves Lentil doughnuts that are puffy in the middle and crispy golden on the outside. Served hot with chutneys.

Sambar Vadai



£7.49

Crispy vadai soaked in lentil sambar which makes it soft and tender and topped with finely chopped onions

Thayir Vadai



£7.49

Crispy doughnut shaped South Indian fritters made from lentils Lentil doughnut dunked into chilled yogurt and topped with fried curry leaves and spicy boondi

Okra Fry



£6.49

A yummy stir fry of tender fresh okra (ladies' fingers) with authentic Indian spices and herbs. 'Served with tamarind sauce'

NON-VEGETARIAN

Chicken 65



£7.49

Chicken 65 is a popular deep-fried spicy chicken dish as an entrée, or quick snack with main ingredients as chicken, chilli & pepper power, garlic & ginger paste

Chilli Chicken



£7.99

Chilli chicken is a popular Indo-Chinese dish of boneless chicken with main ingredients as chicken, ginger and garlic paste, lemon juice. Deep-fried and tossed saucy with onions & peppers.

SUPER STAR STARTERS

BBithu eppadi irukku...?



NON-VEGETARIAN

Chicken Manchurian



£7.99

Deep fried juicy boneless chicken tossed in tangy sauce made with green chilli and red chilli sauce with added flavours of soya sauce and vinegar

Chicken Chukka



£9.99

This mouth-watering, spicy roasted boneless chicken is prepared by cooking small pieces of chicken in caramelised onions and authentic Chettinadu spices, giving it its rich flavour and aroma.

Lamb Chukka



£10.99

This mouth-watering, spicy roasted boneless lamb is prepared by cooking small pieces of lamb in caramelised onions and authentic Chettinadu spices, giving it its rich flavour and aroma.

SEA - FOODS

Nethili Fry

£8.99

Anchovies marinated with spicy Indian herbs and then deep fried to crispy

Meen Varuval



£10.99

Tantalise your taste buds with this authentic pan fried fish. Fish is marinated in traditional South Indian spices to allow the rich flavour to be absorbed deep into the tender flesh.

Chilli Fish



£8.99

Marinated sliced fish doused in spicy-tangy dark soya sauce, tomato and chilli sauce flavoured with chillies, ginger and garlic

Prawn Masala Fry

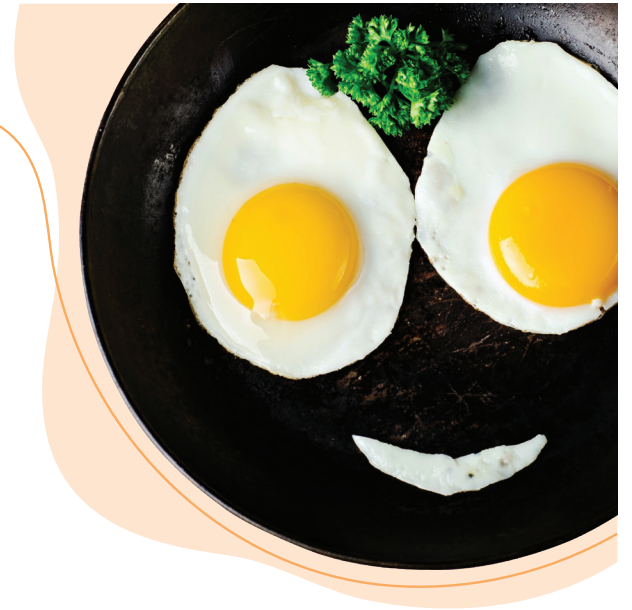


£8.99

Delicious and aromatic fried prawns that are prepared by marinating fresh king prawns in refreshing spices and deep-fried in lightly coated batter in traditional style to give feel of light crunch in every bite.

SUPER STAR STARTERS

BBithu eppadi irukku...?



EGGS

Egg Omelette

£ 4.49

Omelette made with a mix of chillis, onions, coriander & curry leaves

Egg Kalakki

£ 4.49

Egg kalakki is a famous south indian street side food. The Egg is usually beaten along with some spices, gravy and is half cooked which will tantalize your senses.

Egg Bulls Eye

£ 4.49

Popular item in South indian Thattu Kadai (Street Food), an Indian version of Fried Egg topped with crushed pepper powder.



Vegetarian



Vegan



Crustaceans



Spice level

Disclaimer:

Some of our dishes may contain traces of Nuts, Dairy & Gluten. Please ask our staff for any allergen & special dietary requirements. Photos for illustration purpose only.



SARAVEDI SOUTH INDIAN SPECIAL

☺☺ Pera keta odanae
chumma adirudhu la ☺☺



Plain Dosa



£6.99

Irresistibly crispy rice crepe cooked to perfection.

Masala Dosa



£7.99

An appetizing circular crispy dosa with a fragrant spiced mashed potato and onion filling.

Mysore Masala Dosa



£8.99

Thin and crispy pancake made of rice and lentils topped with red garlic chutney and stuffed with lightly spiced potato and peas masala.

Podi Dosa



£7.49

A crispy dosa topped with a sprinkling of hot spicy gun (chutney) powder.

Onion Podi Dosa



£8.49

Dosa smeared with gun (chutney) powder, and stuffed with onion.

Onion Podi Ghee Dosa



£8.99

Dosa smeared with gun (chutney) powder, stuffed with onion with the aroma of clarified butter.

Ghee Roast Dosa



£8.49

Deliciously crispy thin dosa freshly roasted in clarified butter.

Paper Roast Dosa



£7.99

A delicious wafer thin golden brown dosa.

Paneer Dosa



£9.99

Thin crispy rice and lentil pancake stuffed with a blend of Indian cottage cheese and spices.

*Served hot with sambar & chutneys.

SARAVEDI SOUTH INDIAN SPECIAL

☺☺ Pera keta odanae
chumma adirudhu la ☺☺



Hyderabadi Spicy Masala Dosa



£9.49

Dosa smeared with hot & spicy Hyderabadi masala with a fragrant spiced mashed potato and onion filling.

Rava Dosa



£7.99

Lip-smacking and pleasing dosa made with rava (semolina), rice flour, plain flour, and other condiments.

Onion Rava Dosa



£8.49

Lip-smacking and pleasing dosa made with rava (semolina), rice flour, plain flour, other condiments and onion filling.

Onion Chilli Rava Dosa



£8.99

Lip-smacking and pleasing dosa made with rava (semolina), rice flour, plain flour, and other condiments & topped with onions, special chillies and cilantro.

Onion Rava Masala Dosa



£9.49

Lip-smacking and pleasing dosa made with rava (semolina), rice flour, plain flour, other condiments with a fragrant spiced mashed potato and onion filling.

Paneer Rava Dosa



£9.99

Thin crispy rice and lentil pancake made with semolina stuffed with a blend of Indian cottage cheese and spices. Served with sambar & chutney

Thattu Dosa



£6.99

The street-side eatery, a feathery-soft and spongy thick palm size dosa made of rice and lentils.

Uthappam



£6.99

Uthappam - delicious thick pancakes made with dosa batter.

*Served hot with sambar & chutneys. Option - Paneer available for just £1 extra

SARAVEDI SOUTH INDIAN SPECIAL

☪☪ Pera keta odanae
chumma adirudhu la ☪☪



Onion Uthappam



£7.49

South Indian style pancake with exotic filling of thin onion slices sprinkled on the top.

Onion Podi Uthappam



£7.99

South Indian style pancake with exotic filling of assorted veggies and chutney podi sprinkled on the top.

Mix Veg Uthappam



£8.49

South Indian style thick and spongy pancake with exotic filling of assorted veggies sprinkled on the top.

Mix Veg Paneer Uthappam



£8.99

South Indian style thick and spongy pancake with paneer filling of assorted veggies sprinkled on the top.

Egg Dosa



£7.99

Eggs cracked open on dosa and seasoned with a pinch salt & pepper.

Chicken Kari Dosa



£9.99

Rice flour pancakes topped with minced chicken mixed with beaten egg and other spices.

Lamb Kari Dosa



£10.99

Rice flour pancakes topped with minced lamb mixed with other spices.

Idli



£6.99

Steamed rice pancakes made of our home-made fermented batter.

Idli Vadai Combo



£7.49

Hot fluffy idli, made of our home-made fermented batter. We serve two idlies & one vadai with sambar and chutneys

SARAVEDI SOUTH INDIAN SPECIAL

☺☺ Pera keta odanae
chumma adirudhu la ☺☺



Podi Idli



£7.99

Delicious soft idlis coated with flavourful gun (chutney) powder, ghee.

Sambar Idli



£6.99

Idlies (2 pieces) dunked in lentil-based vegetables, cooked with in-house masala and tamarind.

Poori with Potato/Channa Masala



£8.49

A delicious Indian dish comprising of 2 big circular fluffy deep fried wheat flour pooris served with a mildly spiced potato/channa masala.

Mix Veg Kothu Parotta



£7.99

Flat bread made of flour is shredded into bite size pieces and stir-fried along with grated veggies sprinkled with spices. Served with veg salna

Egg Kothu Parotta



£8.99

Flat bread made of flour is shredded into bite size pieces and stir fried with scramble egg along with other spices. Served with chicken salna

Chicken Kothu Parotta



£9.99

Flat bread made of flour is shredded into bite size pieces, minced and mixed with curry masala, onion, egg and stir fried with chicken on a hot tawa. Served with chicken salna

Lamb Kothu Parotta





£10.99

Flatbread made of flour is shredded into bite size pieces, minced and mixed with curry masala, onion, egg and stir fried with lamb on a hot tawa. Served with chicken salna

*Served hot with sambar & chutneys.

SIRAPPANA

CURRY POT

  Sirappana tharamaana sambavangala inimael than paaka pora 



Dal Tadka



£8.99

A blend of moong dal and masoor dal cooked till it becomes mushy then tempered with golden fried garlic, cumin, and chopped tomatoes finished with aromatic ghee and fresh coriander leaves.

Aloo Gobi Masala



£9.49

A delicious dish made by combining cauliflower and potatoes with a rich onion and ginger based masala

Baingan Masala



£9.49

Aubergines cooked with a blend of tamarind and freshly ground Indian masala. A slightly hot vegetarian favourite from India

Channa Masala



£9.49

Soft and tender chickpeas cooked on a low flame in a tomato-rich gravy and Indian spices

Kadaai Paneer



£9.99

Indian cottage cheese simmered with a rich aromatic sauce prepared with cubes of peppers, onions, and tomato.

Okra Masala



£8.99

Vendakkai Masala is an Indian delicacy dish with Okra, whole and ground spices, herbs, onions & tomatoes.

Palak Paneer



£10.99

Soft paneer cubes cooked deliciously in spinach puree and a touch of onion based gravy, with an aromatic blend of fresh spices like ginger, garlic and garam masala

Paneer Butter Masala



£9.99

Soft cubes of cottage cheese cooked with Indian spices in a creamy butter sauce.

Mattar Paneer Butter Masala



£9.99

Soft cubes of cottage cheese & green peas simmered in tomato based creamy aromatic gravy

SIRAPPANA

CURRY POT

  Sirappana tharamaana sambavangala inimael than paaka pora 



Mix Veg Kuruma



£9.49

A mild preparation, fresh vegetables braised slow-cooked in a special thick Korma sauce and finished with spices and herbs.

Egg Curry



£9.49

Its made with hard boiled eggs, onions, tomatoes, whole & ground spices and herbs

Chicken Tikka Masala

£10.99

Chicken tikka pieces cooked in rich tomato gravy consisting of cashew paste, garam masala and dry fenugreek leaves finished with a splash of fresh cream.

Chicken Kuruma



£10.99

A mild preparation, chunks of boneless chicken braised slow-cooked in a special thick korma sauce topped with a touch of coconut milk. An all-time popular dish.

Kadai Chicken



£10.99

Delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices known as kadai masala.

Chicken Chettinadu Curry



£10.99

Classic chicken curry made with 16 varieties of chettinadu spices and finished with coconut milk.

Lamb Kuruma



£11.99

A mild preparation, chunks of boneless lamb braised slow-cooked in a special thick korma sauce topped with a touch of coconut milk. An all-time popular dish.

Lamb Chettinadu Curry



£11.99

Classic lamb curry made with 16 varieties of chettinadu spices and finished with coconut milk.

SIRAPPANA CURRY POT

☺☺ Sirappana tharamaana
sambavangala inimael
than paaka pora ☺☺



Palak Ghost Curry



£11.99

Tender succulent pieces of lamb cooked in a nicely spinach gravy.

Nethili Meen Kulambu



£12.99

Traditional South Indian curry made with Anchovies fish in a spicy, tangy and flavorful sauce.

Meen Kulambu



£12.99

Deliciously cooked fish in a masala gravy with onions, tomatoes and special spices

Prawn Curry





£12.99

Prawns marinated in a tangy spicy masala and shallow fried on a bed of finely ground masala



THAT'S MY LIFE

BIRYANI CLUB

 **»» Aarambikalangala...?** 



Chicken Dum Biryani



£12.99

Aromatic basmati rice cooked with boneless chicken and fresh Indian spices.
Served with a complimentary portion of chicken salna and raita

Chicken 65 Dum Biryani



£13.99

Aromatic basmati rice cooked with boneless chicken 65 pieces and fresh Indian spices.
Served with a complimentary portion of chicken salna and raita

Lamb Dum Biryani



£14.99

Aromatic basmati rice cooked with boneless lamb and fresh Indian spices.
Served with a complimentary portion of chicken salna and raita



BAASHHA SPECIALTY BREADS



Naan Oru Thadava Sonna
Nooru Thadava Sonna Madri

Parotta



£2.99

Parotta is a layered flaky Indian flatbread made with plain (Maida) flour.

Veechu Parotta



£3.99

Veechu parotta is a specific type of multi-layered parotta. Chefs make this by expertly spinning and twirling that large sheet of dough in the air to expand it a little further every round.

Egg Veechu Parotta

£4.99

Egg Veechu Parotta Recipe is same as the veechu parotta which is then rolled thin on the tawa and then folded inside with the egg filling.

Chapati



£2.49

Whole wheat chapatis, cooked on hot tawa with a splash of oil

Phulka Roti



£2.49

Fat free unleavened wheat bread

Poori



£2.99

Delicious deep-fried puffy bread made with wheat flour.



SENJURUVEN

RICE & NOODLES

 Sami soru podudhu...! 



Plain Rice



£3.49

Steamed aromatic basmati rice

Lemon Rice



£ 3.99

Cooked rice flavored with lemon juice for zesty taste, seasoned in traditional South Indian style

Dum Pilau Rice



£4.99

Aromatic basmati rice spiced with Indian spices and saturated with fried onions

Madras Veg Fried Rice



£7.49

Indo-Chinese dish, well-cooked aromatic basmati rice sautéed in a wok, tossed with mixed shredded crunchy vegetables, black pepper, soya sauce, and garnished with spring onions

Paneer Fried Rice



£8.49

Indian Cottage cheese prepared in Indo-Chinese style rice, cooked aromatic basmati rice sautéed in a wok, tossed with onions, peppers, cottage cheese, black pepper, soya sauce, and garnished with spring onions

Mushroom Fried Rice



£8.49

Mushroom prepared in Indo-Chinese style rice, cooked aromatic basmati rice sautéed in a wok, tossed with onions, peppers, Mushroom, black pepper, soya sauce, and garnished with spring onions

Egg Fried Rice

£8.99

Deliciously prepared with long grain basmati rice and beaten eggs with flavorful spicy schezwan sauce

Chicken Fried Rice



£9.99

Rice tossed with shredded chicken, egg & mixed veggies garnished with spring onions

(Schezwan  option available for just £1 extra)

SENJURUVEN

RICE & NOODLES

  Sami soru podudhu...! 



Veg Noodles



£7.49

A delectable dish with slippery strands of noodles dressed in a flavorful sauce and tossed along with veggies and spices

Egg Noodles

£8.99

Healthy and tasty, stir-fried noodles and scrambled eggs tossed in an Indo-chinese tempering of exotic herbs

Chicken Noodles



£9.99

Delectable strands of soft noodles tossed with veggies, tender chicken chunks and sauces



Chocolate Dosa



£6.99

Specially made for kids, plain dosa stuffed with chocolate spread

Cheese Dosa



£7.99

Thin and crispy rice and lentil pancake with grated cheese

Pizza Dosa



£8.49

Italian flavour fusion in dosa with veggies delight for kids

Cheesy Fries



£4.99

Deep-fried, thin salted slices of potato fries topped with cheese



Samosa



£4.99

Samosa is a triangular shaped deep-fried flaky pastry with a spiced filling made with potatoes, peas, spices and herbs. Served with tamarind sauce

Samosa Channa Chaat



£6.99

Samosa chaat is a popular Indian street food where Crispy warm samosa is topped with spicy chickpeas, chilled yogurt, and tangy chutneys. Garnished with sev & chopped coriander

Pav Bhaji



£7.99

A medley of fresh vegetable mashed and blended with spices and butter, served with toasted bun

Paani Puri



£6.99

Samosa is a triangular shaped deep-fried flaky pastry with a spiced filling made with potatoes, peas, spices and herbs. Served with tamarind sauce

Dahi Puri



£6.99

Crisp hallow pastries stuffed with potatoes, spiced yogurt, sweet and tangy chutneys and sprinkled with sev

Bhel Puri



£6.99

Delectable combination of puffed rice, sev, onions and chutneys

VERA LEVEL WEEKEND SPECIAL*



Naan Vandhutenu Solu
Thirumbi Vandhutenu...!



Thalapakattu Lamb Biryani



£14.99

Its a very special and flavourful lamb boneless biryani made with special type of rice - Seeraga Samba Rice. Served with a complimentary portion of chicken salna and raita

Crab Curry



£14.99

Traditional Chettinad style crab curry is a treat for seafood lovers. Delicious crab cooked in a Chef's special flavorful gravy made with roasted and grinded special ingredients, spices and coconut. A perfect side dish that goes well with everything.

Chicken Lollipop



£8.49

Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried, served with mint sauce.

FRIES/SIDES

Fries



£3.49

A large portion of fried, thin salted slices of potato fries

Masala Fries



£4.49

A large portion of fried fries topped with a mix of homemade special masla powder

Crispy Fried Calamari

£7.49

Chopped and shaped squid rings coated in a golden batter, served with veg salad, lemon and mayo

*Only Friday, Saturday & Sunday

BLOODY SWEET! DESSERTS

Ada Theean Ada....



Gulab Jamun	£4.99
Gulan Jamun with Ice Cream	£5.99
Vanilla Ice Cream	£4.49
Kulfi Ice Cream	£4.99
Kulfi Ice Lollies	£2.49
Brownie with Ice Cream	£5.99
Vegan Cheese Cake	£4.99
Vegan Brownie Cheese Cake	£4.99
Lemon Cake	£4.99



Vegetarian



Vegan



Crustaceans



Spice level

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Dosa Kings

Celebrate your occasions in style and let our passionate & experienced team take care of your special day. Specialising in bespoke wedding catering, private/corporate events and festival.



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Opening hours

Monday : Closed

Tuesday to Thursday : 17:00 - 22:00

Friday : 17:00 - 23:00

Saturday : 12:00 - 15:00 & 17:00 - 23:00

Sunday : 12:00 - 15:00 & 17:00 - 22:00

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