

banquette (vindulu)



rani gari bhojanam

rani – the queen, her sensual beauty like nature's soothing vegetation, she enjoys meals with the delicacy and vigor of vegetables cooked with natural succulent herbs and the erotic spices of India. the meal is a symphony of delectable starters, rich and aromatic curries, spicy biryani's, alluring dessert and finishing off with meetha Paan (Indian authentic herbal mouth freshener and digester).

starters

special mini mysore masala dosa
vada with sambar
samosa
tandoori paneer tikka

main course

vegetable chettinad
paneer butter masala
bhendi do pyaza

rice and breads

hyderabadi dum vegetable biryani
steamed basmati rice
mixed bread basket (garlic & butter naan)

desserts

gulab jamoon
meetha paan
per person 37.9

raju gari bhojanam

raju – the king, an adventurer and hunter of the wild, enjoys a meal with delicacies made from the meat of the bird and the animal. tender meats of chicken and goat, rich with protein, cooked slowly on a low flame with fresh herbs and hot spices, its juices dripping and blending with the curry to infuse a suppleness to its taste. the meal is a percussion of goat and chicken delicacies, spicy chicken biryani, enticing dessert and finishing off with Meetha Paan (Indian authentic herbal mouth freshener and digester)..

starters

special mini mysore masala dosa
vada with sambar
chicken tikka
bakara chops

main course

chicken chettinad
railway mutton curry
paneer butter masala

rice and breads

hyderabad chicken dum biryani
steamed basmati rice
mixed bread basket (garlic & butter naan)

desserts

gulab jamoon
meetha paan
per person 42.9

starters and desserts are given one serve whereas mains are bottomless no takeaway
of the leftovers from the banquet order
minimum 2 persons

maharaju gari bhojanam

maharaju – the emperor, ruler of the earth, the sky and the seas, commander of the three worlds, enjoys a virile meal of seafood, bird, and animal, with all the glory of vegetables. the meal is an orchestra of fresh seafood fry, tender meats (goat and chicken) cooked in a tandoor, spicy meat biryani and finishing with a soothing dessert.

starters

special mini mysore masala
dosa
sambar vada
fish fry
bakara chops

main course

gongura chicken
prawn masala
dhal tadka

rice and breads

hyderabad mutton dum biryan
steamed basmati rice
mixed bread basket (garlic & butter naan)

desserts

rasmalai
carrot halwa

per person 45.9

starters and desserts are given one serve, whereas mains are bottomless no
takeaway of the leftovers from the banquet order
minimum 2 persons

the dosa hub pride themselves in making dishes as fresh as possible. to maintain consistent freshness in our dishes all of them are made to order, so minimum turnaround time will be 20 minutes for every order. we will promise to improve this as we go without compromising in quality and freshness

we use only halal meats in our preparations

the dosa's

a delectable savory crêpe, made with a finely ground batter of rice and lentils, *the dosa* is a dish from the southern parts of India, with a variant from every region. in every preparation, the dosa is enticingly aromatic and intensely satisfying. it is gluten-free and light on the stomach, with a uniquely arousing flavour, enhanced by the accompaniments of chutney and sambar (a thin spicy-sour lentil stew).

"touch the dosa with your fingers and feet the wet chutney and warm sambar around your fingers-tips", If this is not done then you haven't really enjoyed the pleasure of eating a dosa.

the best way to enjoy a dosa

break a small piece of the dosa and dip it in the accompanying chutney (coconut or peanut chutney). place the dipped piece of dosa in your mouth and relish the taste for just a moment before adding a spoon full of sambar to the delectable mixture of dosa and chutney to get a heady blend of flavors that will have you coming back for more, again and again.

01 **karam dosa** gf chef choice

a mild spicy onion paste is spread on the dosa. not found everywhere, the karam dosa is our specialty. you might just change your mind about eating any other kind of dosa after you eat this one made by following the traditional recipe, the karam dosa is hard to resist. served with sambar, peanut chutney and coconut chutney 15.9

02 **karam podi ghee dosa** gf

a mild spicy onion paste is spread on the dosa with ghee and might just change your mind about eating any other kind of dosa after you eat this one made by following the traditional recipe, the karam dosa is hard to resist. served with sambar, peanut chutney and coconut chutney 15.9

03 **masala dosa** gf

a meal in itself, the masala dosa packs quite a punch hidden in its folds. If you like spice, you might just ask for a second helping of the steaming hot potato curry! the masala dosa was ranked as 10th among the dishes one must absolutely eat in this lifetime! served with sambar, peanut chutney and coconut chutney 15.9

04 **mysore masala dosa** gf

named after the royal city of mysore in southern India, this fine delicacy is for royal palettes, blending the enticing flavour of the karam dosa with a layer of delicious potato masala, mingled to caress your taste buds. served with sambar, peanut chutney and coconut chutney 17.9

05 **onion dosa** gf chef choice

fine thin slices of onion, chili, cashew nuts and coriander sprinkled over dosa, and cooked to crisp perfection, brings to your delectable palette the famous delicacy of the great andhra. served with sambar, peanut chutney and coconut chutney 15.9

06 **onion masala dosa** gf

fine thin slices of onion, chili, cashew nuts and coriander sprinkled over dosa, and cooked to crisp perfection, with potato masala served with sambar, peanut chutney and coconut chutney 16.9

07 **paneer dosa** gf

freshly shredded paneer(cottage cheese) along with green peas, lightly spiced and stuffed in dosa served with creamy mixed vegetables kurma (curry) along with onion raitha 17.9

- 08 **cheese & spinach dosa** *gf*
take your dosa eating experience to the next level with this spinach topped dosa, sprinkled with chili flakes and cooked with tasty cheese. served with sambar, ginger chutney and coconut chutney 16.9
- 09 **cheese & butter dosa** *gf*
this is designed purely for people loving only cheese & butter on dosa and kids, tasty cheese with unsalted butter which melts in your mouth served with coconut, peanut and ginger chutney and piping hot sambar. 16.9
- 10 **paper karam dosa** *gf*
a thin dosa, with a mild spicy onion paste layered on top, and cooked with ghee, melts in your mouth, even as your taste buds yearn for more. served with sambar, ginger chutney and coconut chutney 17.9
- 11 **paper karam masala dosa** *gf*
a thin dosa, with a mild spicy onion paste layered on top, stuffed with potato masala and cooked with ghee, melts in your mouth, even as your taste buds yearn for more. served with sambar, ginger chutney and coconut chutney 18.9
- 12 **veg kurma & paneer dosa** *gf*
a creamy vegetable kurma curry spread on the dosa with sprinkles of paneer & onion garnished and served with coconut, peanut & ginger chutney and piping hot sambar. 17.9
- 13 **onion karam dosa** *gf*
tingly karam, spread on a dosa, stuffed with thinly sliced onions, chili, cashewnuts and coriander, and cooked delectably to crispy perfection. another popular delicacy from the great andhra region. served with sambar, ginger chutney and coconut chutney 17.9
- 14 **plain dosa** *gf*
a crispy plain dosa served with chutneys and sambar. come prepared to eat quite a few of these plain dosas! extremely light and easy to digest, it isn't easy to walk away after just one! served with sambar, peanut chutney and coconut chutney 13.9
- 15 **ghee roast dosa** *gf*
a crispy plain dosa in ghee served with chutneys and sambar. come prepared to eat quite a few of these plain dosas! extremely light and easy to digest, it isn't easy to walk away after just one! served with sambar, peanut chutney and coconut chutney 14.9
- 16 **cheese, chili and garlic dosa** *gf*
freshly shredded cheese with roasted garlic and chili spread on thin dosa, cooked with perfection to enhance the aromatic flavors of garlic and mild taste of melted cheese served with sambar, ginger chutney and coconut chutney and peanut chutney 16.9
- 17 **70^{mm} dosa** *gf*
this one is for dosa lovers! it is double the size of a normal plain dosa and twice the fun to eat! served with sambar, ginger chutney and coconut chutney 16.9
- 18 **70^{mm} masala dosa** *gf*
this one is for dosa lovers! it is double the size of a normal plain dosa and twice the fun to eat! served with potato masala, sambar, ginger chutney and coconut chutney 17.9

- 19 **palak paneer dosa** *gf*
special spinach paste spread on a dosa, creates a sensual base to accept within its fold deliciously grated paneer, to be cooked together till just crisp. served with creamy kurma (curry) along with onion raita 18.9
- 20 **pessarattu** *gf*
made of green moong dal and rice, stuffed with onions, this dosa is a rare delicacy and a lip-smacking delight! served with ginger chutney and coconut chutney along with sambar 16.9
- 21 **mila pessarattu** *gf chef choice*
celebrated as a delicacy of the great andhra region, it is a green moong dal dosa stuffed with upma, giving it a blend of enamoring flavors. it is a whole meal by itself. served with ginger chutney and coconut chutney along with sambar 17.9
- 22 **cheese karam dosa** *gf*
an enticing delicacy, where karam spread on dosa along with shredded cheese lightly melted and cooked crispy to make love on your taste buds. served with sambar, ginger chutney and coconut chutney 17.9
- 23 **utthapam** *gf*
an authentic pancake version of the conventional thin crisp dosa – the batter is mixed with slices of onion, tomato, carrot and capsicum, and fried in aromatic ghee, making a wholesome meal of vegetables and dosa. served with sambar, peanut chutney and coconut chutney 15.9
- 24 **podu dosa** *gf*
mild spice mixed lentil powder sprinkled on dosa, cooked crisp. crunchy and tasty dosa served with coconut, peanut, ginger chutney and piping hot sambar 15.9
- 25 **podu masala dosa** *gf*
mild spice mixed lentil powder sprinkled and potato masala on dosa, cooked crisp. crunchy and tasty dosa served with coconut, peanut, ginger chutney and piping hot sambar 16.9
- 26 **podu ghee masala dosa**
mild spice mixed lentil powder sprinkled and potato masala on dosa, drizzled with tasty desi ghee and cooked crisp. crunchy and tasty dosa served with coconut, peanut, ginger chutney and piping hot sambar 16.9
- 27 **idly** *gf (3 pieces) chef choice*
with a similar batter of lentils and rice, the idly is a steam cooked dish that is soft and delicious, almost melting in the mouth with chutney and sambar. served with sambar, peanut chutney and coconut chutney. 10.9
- 28 **palak vada** (2 pieces)
grounded lentil mixed with baby spinach and made dumplings deep fired in oil, served with sambar, peanut chutney and coconut chutney . 12.9
- 29 **medhu vada** *gf (2 pieces)*
grounded lentil dumplings deep fired in oil, served with sambar, peanut chutney and coconut chutney 10.9
- 30 **onion vada** *gf (2 pieces)*
grounded whole lentil dumplings along with cumin, curry leaves, finely chopped onions mixed together, deep fired in oil, served with sambar, peanut chutney and coconut chutney 12.9

- 31 **poori** (3 pieces)
this is another form of whole wheat Indian bread. the wheat flour is kneaded into soft dough, pressed into round discs and when deep fired, puffs up like a balloon. served with mix vegetable kurma and potato curry 12.9
- 32 **mini sambar idly** gf
a miniature version of the idly, these small button idlys are soaked in piping hot sambar, topped with ghee and fresh coriander. a savoury delight you'll be returning for often! 12.9
- 33 **mini roast masala idly** gf
a miniature version of idly, pan fried with onions and special spices tossed with aromatic chat masala served with coconut chutney. 13.9
- 34 **2 idly and 1 vada sambar** gf (combo)
two steamed idly served with a bowl of hot sambar soaked with crispy vada served along with coconut chutney, peanut chutney and ginger chutney 12.9
- 35 **kancheepuram idly** gf
a rare delicacy from the famously religious city of kanchi, this idly is made with special south Indian spices, chopped ginger and chilies, igniting myriad flavours with each bite. served with ginger chutney, peanut chutney and coconut chutney along with sambar 12.9
- 36 **podu idly** gf
slowly roasted lentils along with mild spices grounded in a special grinder retaining the flavours and wholesomeness of ingredients, sprinkled liberally on steamed idly's drizzled with desi ghee and served with ginger chutney, coconut chutney, peanut chutney and sambar 12.9
- 37 **upma**
Upma, uppumavu or uppittu is a dish originating from the Indian subcontinent, most common in South Indian, Maharashtrian, and Sri Lankan Tamil breakfast, cooked as a thick porridge from dry-roasted semolina 12.9

Dessert dosas

- 38 **nutella dosa**
on popular demand from customers who saw this served in the kids meal are attracted towards this, the worldwide famous nuttella spread on crunchy plain dosa is sure to satisfy all adults & kids 17.9
- 39 **nutella dosa with ice cream**
On popular demand from customers who saw this served in the kids meal are attracted towards this, the worldwide famous nuttella spread on crunchy plain dosa and served with vanilla ice cream and garnished with nuts, is sure to satisfy all the adults & kids 18.9

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the hyderabadi biryani's



the origin of the famous hyderabadi biryani goes back to the 17th century when the asaf jahi dynasty migrated from the samarkand region in modern day uzbekistan, to the Indian sub-continent and ruled the nizam-ul-mulk of hyderabad for more than two centuries.

one of their greatest contributions to history has been the blending of mughlai richness and andhra spiciness to the cuisines which led to the creation of a spicy, mouth-watering, intensely flavoured, rich, painstakingly created rice preparation called the dum biryani.

a kachhi hyderabad biryani reflects the traditional method the nawab's kitchens pioneered, where meat or vegetables were marinated in spices and placed in the bottom of a thick wide copper pan, above which layers of half-cooked basmati rice were placed, a thick lid packed to stop the steam from escaping while the dish cooked slowly, with burning charcoal on the top of the lid which infused the rice with a smoky flavour. this style of cooking was known as *dum*

you can taste a pale version of this biryani in restaurants and homes across the world, but since they do not follow the elaborate and important kachhi process, that authentic flavour and richness is absolutely lost.

the dosa hub team researched the kachhi method, interviewed several home chefs whose ancestors worked in the famous kitchens of the nizam, cross-verifying with manuscripts collecting dust in the hyderabad state central library, and finally extracted the renowned recipe that was almost lost to the sands of time.

and now, the dosa hub brings exclusively for you the authentic hyderabadi kachhi biryani. you won't get to taste this in almost any restaurant in the world!

40 **vegetable dum biryani** gf (veg)

a combination of potatoes, cauliflower, carrot and beans are marinated overnight in spices and yogurt. the aromatic vegetable marinade is layered with rice and dum-cooked to perfection. served with onion raita and mirchi ka salan 15.9

41 **mr pot *parda* vegetable dum biryani** (veg)

your experience of the magnificent veg biryani flavours are further enhanced as it is cooked in a traditional earthen pot, sealed with dough (*parda*). relish the mouth-watering biryani with bread 16.9 (*regular*) 32.9 (*family*)

42 **chicken dum biryani** gf

tender chicken pieces are marinated overnight in spices and yogurt. the succulent chicken marinade is layered with rice and dum-cooked to perfection. served with onion raita and mirchi ka salan 16.9

43 **mr pot *parda* chicken dum biryani**

to enhance the flavours of the chicken biryani never like before, it's cooked in a traditional earthen pot, sealed with dough (*parda*). the chicken is cooked till it is juicy and tender, the rice taking on the aroma of the spices and the flavours of the meat. relish the delectable biryani with bread 17.9 (*regular*) 34.9 (*family*)

44 **mutton dum biryani** gf chef choice

the traditional dum biryani was cooked with goat's meat. tender goat leg pieces are marinated overnight in spices and yogurt. the meat marinade is layered with rice and dum-cooked to perfection 22.9

45 **mr pot *parda* mutton dum biryani**

the traditional dum biryani was cooked with goat's meat. tender goat leg pieces are marinated overnight in spices and yogurt. the meat marinade is layered with rice and dum-cooked to perfection 23.9 (*regular*) 46.9 (*family*)

the great Indian thali



thali literally means a very large metal plate or circular tray. traditionally, the Indian meal is made up of a selection of various dishes, served in small bowls called katori, which are placed on the tray of dishes which consist of wide Indian delicacies. thali begin with starters along with breads and then includes different specialties (curries), followed by rice, dal, sambar, rasam, yogurt based curry and wrapping it up with a sweet dish at the end. at dosa hub our thalis are “limitless” – you can take refills as many times as you like. the idea is to feed you until you are fully satisfied – that is the Indian tradition – no one goes home hungry

1. vegetable fry (seasonal)
2. pickles - seasonal avakaya / pickle, fresh chutney and pachranga pickle
3. powders (podi's) - ground nut , mixed lentils and roasted chick pea
4. vegetable curry - steam cooked (seasonal)
5. special seasonal dal
6. madras sambar
7. pepper rasam
8. pulusu
9. majjiga pulusu
10. vegetable salad, papad
11. seasonal variety rice (house choice)
12. steamed rice
13. sweet of the day
14. hot ghee
15. vegetarian curry / non veg curry / seafood curry (house choice as per meal)
16. vegetarian thali 29.9
17. non vegetarian thali 32.9
18. seafood thali 34.9

no sharing please - no refiling if shared😊

available on saturday and Sunday only.

kids special



the dosa hub has something for everyone – and we have something special for the kids. keeping in mind their delicate taste buds and their zest for something fun, dosa hub have carefully selected dishes to create a menu that kids will surely enjoy

starters

mini chicken malai kebab

succulent marinated chicken breast cube, lightly spiced for a lip smacking tang, are grilled in a tandoor oven, to make smooth creamy, cheesy and juicy kebabs. delicious and fun!

or

mini paneer tikka

marinated paneer cube, spiced lightly and grilled in tandoor oven

bowl of French fries

main course

butter chicken

grilled chicken cooked with a creamy cashew nut and tomato sauce. slightly sweet to taste, with a rich and creamy look that makes kids enjoy it to the last bite

or

paneer butter masala

soft paneer (cottage cheese) cubes cooked in on a creamy cashew nut and tomato sauce with a light sweet taste

mini butter naan & steamed basmati rice

soft drink or small fruit juice

desserts

mini nutella dosa

the worldwide famous nutella spread on crunchy plain dosa is sure to satisfy all the sweet loving kids

all items are one serve per kid. 14.9

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the delicacies around India



starters

49 **crispy and spicy prawns** *gf*

fresh prawns, marinated in light and spicy batter, deep fired in vegetable oil, tossed with special garnishing powder. served with a drizzle of sweet and chili sauce 22.9

50 **amritsari fish** *gf chef choice*

delicious crispy fried fish fillets in Amritsar are famous all across the country. boneless fish coated in a spiced gram flour batter and deep-fried till the outside is crunchy and inside is soft and melt in the mouth. Sprinkled with a generous amount of chaat masala 18.9

51 **bakarā chops** *gf*

juicy tender goat chops, marinated in the chef's special spices, cooked slowly in a tandoor and dusted with tingly masala, transports you in to a realm of oral pleasure. served with mint sauce 23.9

52 **chicken majestic** *gf*

a mouth-watering from the nizam's royal kitchen in Hyderabadi style dry chicken dish, it's a marinated tenderloin chicken 16.9

53 **chicken tikka** *gf*

small pieces of boneless chicken cooked in a tandoor oven after marinating in spices and yogurt overnight, served with mint sauce 17.9

54 **chicken malai kebab** *gf*

marinated chicken breast cubes, spiced lightly for a luscious lip smacking smooth creamy, cheesy and juicy kebabs grilled in tandoor oven, served with mint sauce on a plate of sizzling salad. 19.9

55 **paneer tikka** *gf (veg)*

tandoori barbequed chunks of cottage cheese marinated with yoghurt and traditional spices served on sizzler with mint sauce 18.9

56 **vegetable samosa** *df (veg)* (4 pieces)

fresh diced vegetables steamed cooked with mild spices and packed in a special handmade pastry sheet, slowly fried and served with a drizzle of date of dates and tamarind sauce 13.9

57 **baby corn fritters** *df (veg)*

crisp and tender baby corn from the garden coated with tongue tickling flavour of batter mixed with spices then deep- fried. 12.9

58 **mirapakaya bajji** *gf df (veg)*

an authentic telugu land recipe where peanut and carom seeds filled in spicy chilies, in crunchy overcoats served with traditional toppings 13.9

59 **vegetarian platter** (veg) (for two)

a combination of samosa, paneer tikka and baby corn fritters served with a drizzle of sauce 21.9

60 **non vegetarian platter** *gf* (for two)

a combination of chicken tikka, goat chops and samosa served with a drizzle of sauce 25.9

61 **seafood platter** *gf* (for two)

a combination of crispy prawns, sesame fried fish and samosa served with a drizzle of sauce 33.9

mains

- 62 **butter chicken** *gf*
famous Indian dish of tandoori chicken slow-cooked in a creamy cashew nut and tomato sauce, infused with aromatic spices, though not spicy, yet it takes you to ethereal moods of taste 19.9
- 63 **chicken tikka masala** *gf*
boneless chicken pieces, marinated in spices, cooked in a tandoor, and then introduced into a creamy masala gravy and cooked again. the aromatic deep red chicken chunks just melt in the mouth 19.9
- 64 **railway mutton curry** *gf df*
special goat curry, only available for meals in railway running rooms of India, which are now submerged as part of history. spicy goat meat on bone, cooked with potatoes, has a nice mustard flavour with smoky peppers. if you try it once, you'll come back for more. 23.9
- 65 **military chicken curry** *gf df*
this is a unique chicken curry which was cooked in traditional military hotels of India, now they are almost extinct. a spicy chicken on bone dish cooked in a fiery hot gravy and nicely folded with coriander 18.9
- 66 **gongura chicken** *gf df*
gongura the pride of telugu people, a dish made with the tender sorrel leaves curried to perfection in an andhra sauce made up of chili, mustard and coriander. best goes with plain rice 19.9
- 67 **chicken chettinadu** *gf df*
a traditional chicken preparation evolved from the chettinadu province of the India - an amalgamation of sharp Indian spices cooked in tomato and onion sauce spiked with coconut 19.9
- 68 **chicken korma** *gf*
Korma is a dish originating in the Indian subcontinent, consisting of chicken braised with yogurt (dahi) or cream, water, and spices to produce a thick sauce or glaze 19.9
- 69 **mutton korma** *gf*
Korma is an ultimate delight for meat lovers. mutton stirred in with yogurt (dahi), water and a mélange of spices along with garlic-ginger, cloves, cardamom and cinnamon sticks. 23.9
- 70 **mutton fry** *gf df*
pan roasted boneless goat cubes loaded with native spices - cooked in the age old traditional way originated from the gully boys of Hyderabad 23.9
- 71 **mutton rogan josh** *gf df*
boneless goat leg meat cooked in gravy of browned onions, tomatoes, garlic, ginger, aromatic spices and kashmiri red chilies. a bright and intense dish, it fires up the taste buds and has you yearning for more 23.9
- 72 **goan fish curry** *gf*
catholic cuisine in Goa is a fusion of Indian and portuguese cooking styles. little vinegar is used to give the zingy taste to the fish, special spices and creamy coconut milk is added for taste. 23.9
- 73 **prawns masala** *gf*
juicy prawns cooked in onions and tomato gravy along with ginger and green peppers. mildly spiced and deliciously creamy 23.9

mains vegetarian

- 74 **palak paneer** gf (veg)
soft paneer (cottage cheese) cubes cooked in a smooth spinach curry along with cumin, ginger, garlic and onions and finished with a fresh cream or butter 17.9
- 75 **paneer butter masala** gf (veg)
spicy thick gravy made with pieces of paneer mixed in a buttery sauce of tomatoes, onion paste and lots of spices. a mouth-watering recipe of delight! 17.9
- 76 **dal tadka** gf (veg)
yellow dal cooked to perfection on a low flame. the lightly spiced tadka, makes it deliciously edible 13.9
- 77 **chettinad vegetables** gf df (veg)
vegetable medley preparation evolved from the chettinadu province of the India - an amalgamation of sharp Indian spices cooked in tomato and onion sauce spiked with coconut 15.9
- 78 **bhindi do pyaza** gf df (veg)
braised fresh bhindi (okra) in a tangy tomato and onion sauce, garnished with fresh coriander 15.9
- 79 **paneer tikka masala** gf df (veg)
paneer, capsicum and tomato chunks, cooked in a creamy masala gravy, lightly spiced lightly, and extremely tasty 18.9
- 80 **aloo matar** gf df (veg)
small chunks of potato cooked in a mild spicy tomato based gravy with healthy green peas. a common Indian recipe that is an all-time favorite! 15.9

breads

- 81 **whole wheat roti** 3.9
- 82 **plain naan** 3.9
- 83 **butter naan** 4.9
- 84 **garlic naan** 4.9
- 85 **cheese naan** 6.9
- 86 **cheese & garlic naan** 7.9

rice

- 87 **special basmati steamed rice** gf df 2.9
- 88 **jeera rice with ghee** gf (veg) 4.9

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we use only halal meats in our preparations

Desserts



- 89 **ras malai** gf
relish the sweet and soft paneer balls cooked in sugar syrup, immersed in chilled creamy milk and dressed with crunchy dry fruits. the taste lingers long after you reach home 6.9
- 90 **carrot halwa** gf
thinly grated fresh carrots, slow-cooked on a low flame, garnished with lightly fried cashew nuts, a dessert to beat all that you've ever tasted! 6.9
- 91 **kubani ka meeta** gf
whole apricots with seed dressed and cooked in sugar syrup dressed with apricot kernels served with a dash of cream or ice-cream 6.9
- 92 **double ka meeta**
double roti in hyderabadi means bread. fresh bread cooked in creamy milk along with rich dry fruits and light spices and desi ghee topped with khoya - 6.9
- 93 **pistachio kulfi** gf
roasted pistachio roughly chopped and cooked in thick sweet milk flavoured lightly with cardamom served in earthen pot 8.9
- 94 **gulab jamun**
Gulab jamuns have got their name from the fact that they are jamun (an Indian fruit) shaped, **round**, and usually soaked in a rosewater scented syrup. Essentially, deep fried balls made of milk powder, flour, butter and cream or milk, and then soaked in **sugar** syrup 6.9

paan

- 95 **flavoured paan** (meenakshi, chandan, pineapple, raja rathan, navrathan) &
meetha paan 4.9

drinks of the dosa hub



soft drinks

coke, sprite, fanta 3.9

lemon lime bitters 4.9

sparkling natural mineral water

san pellegrino 750 ml 7.9

still mineral water

mount franklin 600 ml 2.9

drinks

mango lassi *gf* 4.9

chaas *gf* 4.9

lime soda *gf df* 4.9

falooda 7.9

Indian masala chai *gf* 3.9

kumbakonam filter coffee *gf* 3.9

wines

red

wynns the siding cabernet sauvignon 29.9 (b) 7.9 (g)

main divide pinot noir - 39.9 (b) 8.9 (g)

zilzie merlot 19.9 (b) 7.9 (g)

mr. riggs the gaffer shiraz 29.9 (b) 7.9 (g)

white

two tails sauvignon blanc 24.9 (b) 6.9 (g)

ziggy pinot gris 27.9 (b) 6.9 (g)

de iuliis chardonnay 27.9 (b) 6.9 (g)

tomich aim for the stars moscato 27.9 (b) 7.9 (g)

sparkling white & champaign

processo white sparkling 185 ml 8.9 (b)

tap beer

kingfisher on tap 6.9

beers, ale & ciders (330 ml)

corona 5.9

peroni 6.9

pure blond 4.9

james boag extra light 4.9

one fifty lashes 5.9

strongbow pear cider 5.9

strongbow apple cider 5.9

spirits (30 ml)

johnnie walker black 5.9

chivas regal 5.9

jack daniel 5.9

glenlevette 6.9

jamieson 6.9

gordon gin 6.9

cougar bourbon 7.9

johnnie walker blue 15.9

royal salute 15.9

dimple 6.9

absolut vodka 6.9

galliano sambuka white 6.9

bacardi rum 6.9

old monk (Indian rum) 5.9

b y o wines only ; corkage 3.9 per person

menu items and prices will change without any prior notice