

Lamb Special

54. **Lamb Curry**..... 12.95
Boneless pieces of lamb cooked in mild curry sauce.
55. **Lamb Vindaloo**..... 12.95
Hot & spicy lamb cooked with tomatoes and a touch a lemon juice.
56. **Lamb Rogan Josh**..... 12.95
Tender pieces of lamb cooked with onion gravy and garnished with fresh coriander.
57. **Lamb Tikka Masala**..... 13.95
Marinated sliced lamb grilled, cooked in a creamy sauce.

Goat Special

58. **Goat Curry**..... 12.95
Boneless pieces of goat cooked in mild curry.
59. **Goat Tikka Masala**..... 13.95
Marinated sliced goat grilled, cooked in a creamy sauce.

Fish & Shrimp (Samunder Ki Duniya)

60. **Shrimp Tikka Masala**..... 14.95
Shrimp cooked in creamy butter sauce.
61. **Shrimp Vindaloo**..... 13.95
Juicy shrimp cooked in a tangy spiced tomato sauce with potatoes.
62. **Shrimp Nargisi**..... 13.95
63. **Shrimp Saag**..... 13.95
Fresh shrimp sautéed with spinach and enhanced with mild Indian spices.
64. **Goan Fish Curry**..... 13.95
Speciality of Goa (India)
65. **Fish Tikka Masala**..... 14.95
Marinated grilled fish cooked in a delicious, mildly spiced sauce.
66. **Fish Vindaloo**..... 13.95
Exotically prepared in a hot spicy gravy.

Tandoori Bread

67. **Naan**..... 1.95
Traditional Punjabi style tear-drop shaped white bread.
68. **Garlic Naan**..... 2.95
Traditional Punjabi style tear-drop shaped white bread spiced with garlic.
69. **Aloo Paratha**..... 2.95
Paratha bread stuffed with mildly spiced potatoes.
70. **Peshawari Naan**..... 3.95
Unleavened bread stuffed with nuts, coconut and golden raisin.
71. **Paneer Naan**..... 2.95
White bread stuffed with homemade cheese.
72. **Minar Special Naan**..... 3.95
Multi-layered bread stuffed with shredded chicken and herbs buttered between layers.
73. **Sesame Seed Naan**..... 2.95
74. **Tandoori Roti**..... 1.95
Whole wheat bread made in clay oven.
75. **Lacha Paratha**..... 2.95
Whole wheat layered bread.
76. **Puri Bread**..... 2.95
Deep fried puffed light bread.
77. **Batura Bread**..... 2.95

Beverages

78. **Ice Tea** 1.95
79. **Soft Drink** 1.95
80. **Mango Juice** 2.95
81. **Tea Coffee** 1.95
82. **Coke/Diet Coke** 1.95
83. **Sprite/Pepsi** 1.95

Yoghurt Drink

84. **Salted Lassi**..... 2.95
85. **Mango Lassi**..... 2.95
86. **Sweet Lassi**..... 2.95

Deserts

87. **Kheer**..... 2.50
88. **Gulab Jamun**..... 2.50
Juicy deep fried cheese balls dipped in syrup, served warm.
89. **Rasmalai**..... 2.50
Homemade cheese balls sweetened with milk and flavored with rose water and nuts.
90. **Fruit Custard**..... 2.95

Ice Cream

91. **Vanilla Ice-cream**..... 2.50
92. **Chocolate Ice-cream**..... 2.50
93. **Mango Kulfi**..... 2.95
Authentic Indian Ice-cream made with pistachios and fresh fruits.
94. **Pista Kulfi**..... 2.95
Authentic Indian Ice-cream made with pistachios and fresh fruits.

Condiments

95. **Raitha**..... 1.50
96. **Mango Chutni**..... 1.50
97. **Pappad**..... 1.50
98. **Pickle**..... 1.50

Major Credit Cards Accepted

Ptd. by : TABIADAR ART PRESS, PGW. E-mail : tabiadar1984@yahoo.com, 0091-98769-03977

Welcome to



DOSA GRILL

FINE INDIAN CUISINE

The Joy of Eating lies in the Art of Cooking

OPEN 7 DAYS

LUNCH

Monday thru Saturday
11.30 a.m. to 2.30 p.m.

DINNER

4.30 p.m. to 9.00 p.m.
Friday and Saturday
4.30 p.m. to 10.00 p.m.

"ALL YOU CAN EAT"

Buffet Special

Monday thru Saturday 11.30am to 2.30pm
Sunday Special Brunch Buffet
12.00pm to 3.00pm

Eat in or take out

We Cater for all occasions

4467 E Genesee Street
Dewitt, NY 13214
Phone # 315-445-5555
315-445-5559

We Serve Indian Beer & Wine

Indian Cuisine

Indian cuisine enjoys a great reputation among all ethnic foods in the world. It has an uncanny charm and those who try it find it rich in taste and flavor.

A common ingredient in the Indian food is a wide range of spices. The secret of Indian cuisine is in proper use of selected spices to bring out rich flavor aroma and character in food. By proper use of different techniques such as roasting or frying the spices whole, or grinding them to make a paste, it is possible to draw different flavors from the same spice. The popular belief that the Indian food is generally hot, is not correct. By correct use of spices and ingredients, the food can be prepared to suit one's taste.

Dosa Grill Indian Cuisine of India is prepared fresh, paying careful attention to our patrons choice of mind, medium or hot flavor. We do not use packaged curry powders or canned meat, seafood or vegetables. Every dish at Dosa Grill is prepared according to original, which have become part of Indian culture over thousands of years.

We are confident that your dining experience at Dosa Grill of India will be pleasant one!

Appetizers

- 1. Veg Pakora**..... 3.95
Fresh vegetables dipped in spiced batter fried to golden perfection
- 2. Veg ..Bullet**..... 3.95
Fresh vegetables mix with mashed potato fried to golden perfection
- 3. Veg Spring Roll**..... 3.95
Noodles, Carrot, Spinach wrapped in wheat & cornflour mixed wrap deep fried to golden perfection.
- 4. Veg Samosa**..... 3.95
Crisp turnover and deeply fried with mildly spiced potatoes and peas

Special Street Style Appetizers

- 5. Paani Puri**..... 3.95
Wheat flour stuffed round pieces served with spicy water.
- 6. Bhel Puri**..... 3.95
Pulses flour, peas, corn flake, peanut, masoor dal, chana dal, edible oil, spices & salt mixed with sweet and spicy sauce.
- 7. Chat Papdi**..... 3.95
Delicious spiced combination of crispes chopped potatoes and chick peas with yogurt & tamarind sauce.
- 8. Chili Pakora (Hot and Spicy)**..... 3.95
Fresh green chilli dipped in spiced batter fried to golden perfection.
- 9. Cheese Pakora**..... 3.95
Homemade Indian cheese cubes stuffed with special chef recipe

Soup

- 10. Lentil soup**..... 2.95
Made with lentils, tomatoes and touch of special spices and herbs.
- 11. Chicken soup**..... 2.95
Chunks of Chicken blended with lentils and blended with Indian spices and herbs.
- 12. Shrimp soup**..... 3.95
Shrimp blended with lentils and blended with Indian spices and herbs
- 13. Minar special soup**..... 4.95
Chunks of Chicken Tikka and sheek Kabab and flavored with Indian spices and herb.
- 14. Coconut soup**..... 2.95
An exotic soup with an exquisite flavor.

Salad

- 15. Chicken Tikka Salad**..... 2.95
Succulent pieces of boneless chicken marinated and cooked served with tomato and sauce
- 16. Garden Salad**..... 2.95
Chopped fresh vegetable served with lemon.

Tandoori Clay Oven Special

- 17. Shrimp Tandoori**..... 14.95
Shrimp combined with onions and herbs roasted in tandoori oven.
- 18. Lamb Sheek Kabab**..... 13.95
Minced Lamb meat combined with onions and herbs roasted in tandoori oven.
- 19. Chicken Malai Kabab**..... 13.95
Succulent pieces of boneless chicken Dipped in curd and cream roasted in clay oven.
- 20. North Indian Tandoori Tikka**..... 12.95
Succulent pieces of boneless chicken marinated and cooked served with tomato and sauce.
- 21. North Indian Tandoori Chicken legs**..... 10.95
Chicken legs marinated overnight in yogurt and spices roasted in clay oven.
- 22. Shrimp Pakora**..... 4.95
Shrimp marinated with yogurt and fried to golden perfection.
- 23. Chicken Finger**..... 4.95
Boneless chicken pieces dipped in special batter and fried to golden perfection.

Biryanis (Rice Specialties)

- 24. Vegetable Biryani**..... 10.95
Basmati rice cooked with fresh vegetables, cashew nuts, almonds and golden raisins
- 25. Minar Special Biryani**..... 14.95
Saffron rice cooked with boneless pieces of chicken, cube of lamb and shrimp, cashew nuts, almond and golden raisins.
- 26. Shrimp Biryani**..... 14.95
Basmati rice cooked with shrimp, cashew nuts, almond and golden raisin.
- 27. Lamb Biryani**..... 13.95
Basmati rice cooked with cubes of boneless lamb, cashew nuts, almond and golden raisins.
- 28. Chicken Biryani**..... 11.95
Basmati rice cooked with cubes of boneless chicken, cashew nuts, almond and golden raisins.

Vegetarian Special

- 29. Chana Masala**..... 10.95
Chick peas, onions and tomatoes cooked in a light and sauce.
- 30. Special Aloo Gobi Masala**..... 10.95
Potatoes and fresh cauliflower cooked lightly with Indian spices
- 31. Navratan Korma**..... 10.95
Nine fresh garden vegetables marinated in yogurt and cooked in cream and specially blended spices
- 32. Malai Kofta**..... 10.95
Fresh cashews, nuts and homemade cheese stuffed in vegetable balls cooked mildly spiced creamy sauce.
- 33. Kofta Curry**..... 10.95
Mix vegetables ground and cooked in special sauce.
- 34. Egg Plant Masala**..... 10.95
Roasted egg-plant ground and cooked in Indian spices and herbs.

- 35. Bhendi Masala**..... 10.95
Lady finger, onion and tomatoes cooked in a light sauce.
- 36. Dal Makhni**..... 9.95
Black lentils fried in butter with fresh onions tomatoes, ginger and garlic
- 37. Paneer Makhni**..... 10.95
Homemade cheese cooked with butter, tomatoes and authentic spices in a delicate creamy sauce.
- 38. Shahi Paneer**..... 10.95
Homemade cheese cubes cooked in creamy fresh tomato sauce.
- 39. Mutter Paneer**..... 10.95
Peas and lightly fried homemade cheese cubes cooked in a lightly mild sauce.
- 40. Chili Paneer**..... 11.95
Homemade cheese marinated with special recipe and fried with chilly and onions.

Indo-Chinese Cuisine

- 41. Vegetable Manchurian**..... 11.95
Grated carrot, beans, cauliflower, corn flour balls deep fried to brown perfection.
- 42. Chicken Manchurian**..... 12.95
Boneless chicken pieces with cornflour and tomato sauce deep fried to brown perfection.
- 43. Special Chicken Chili Masala**..... 12.95
Pieces of chicken cooked with special recipe and fried with chilly & onion.
- 44. Schezwan Fried Rice**..... 10.95
Rice fried with vegetables and schezwan sauce.

Chicken Special

- 45. Chicken Tikka Masala**..... 11.95
Tender pieces of white meat chicken cooked in a mildly tomato sauce.
- 46. Chicken Makhni**..... 11.95
Tender boneless chicken breast cooked in a sauce with a rich tomato base and fresh herbs, finished with butter.
- 47. Chicken Curry**..... 11.95
Chicken cooked in a special curry with traditional spices.
- 48. Chicken Vindaloo**..... 11.95
A Goan special delicacy, combination of vinegar marinated chicken cubes in tomato sauce.
- 49. Chicken Madras**..... 11.95
Boneless chicken cooked with coconut in a spicy tamarind sauce.
- 50. Chicken Korma**..... 11.95
A classic mughlai entry, succulent dark meat chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts.
- 51. Chicken Mango**..... 11.95
White meat chicken cooked with specially selected mango slices and mild spice sauce.
- 52. Chicken Tikka Saag**..... 11.95
Juicy boneless pieces of white meat chicken cooked in fresh spinach with fresh herbs.
- 53. Special Chicken Cheese Masala**..... 11.95
Tender boneless chicken cooked with cheese, Indian spices and fresh herbs, great combination.