Masala Dosa

Masala Dosa Indian Cuisine offers authentic North and South Indian dishes as diverse & vibrant as the peoples & regions of India

APPETIZERS

Samosa	two crispy puff pastries filled with potatoes and peas	6.50	
Pakora _{gf}	fresh spinach & onion fritter dipped in chick pea batter & fried	6.50	
Papadum _{gf}	two spiced lentil wafers	3	
Eggplant Pakora	fresh eggplant dipped in chick pea batter and fried	8	
Chicken Pakora	boneless chicken dipped in chick pea batter and fried	10	
Tandoori Appetizers gf	seek kabab, chicken tikka & boti kabab on a bed of greens	16	
ldly _{gf}	3 steam rice & lentil patties served with sambar & chutneys	8	
Ghee Sambar Idly gf	3 steam rice & lentil patties with ghee immersed in sambar	8	
Fried Idly gf	3 steam rice & lentil patties deep fried & served with sambar	8	
Medu Vada ∗ _v	two fried lentil donuts served with sambar & chutneys	8	
Sambar Vada ∗v	two fried lentil donuts immersed in a bowl of sambar	8	
Lentil Soup _{gf}	homemade oil free lentil soup	5	
Sambar Soup _{gf}	homemade lentil soup with vegetables	5	
House Salad gf	lettuce, cucumber & tomatoes with homemade dressing	6	
gf = gluten free			

Tandoori gluten free

Tandoori Chicken	chicken marinated in yogurt; cooked in clay oven	half 15	full 27
Chicken Tikka Kabab	boneless chicken breast marinated in lemon and spices		17
Seek Kabab	ground lamb mixed with onions, herbs & spices		20
Boti Kabab	boneless cubes of lamb marinated in spices		20
Tandoori Fish	cubes of fish of the day marinated in spices		19
Tandoori Prawn	fresh prawns marinated in spices		20
Mixed Grill	assortment of chicken, lamb & prawns		25

Breads(one per order)

Nan	bread baked in clay oven	3
Chapatti	whole wheat bread baked in clay oven	3
Onion Nan	baked bread with onions & cilantro	5
Garlic Nan	baked bread with garlic & cilantro	5
Garlic Basil Nan	baked bread with garlic & basil	5
Aloo Nan	baked bread with spiced potatoes	6
Keema Nan	bread stuffed with spiced ground lamb	7
Kabuli Nan	bread stuffed with raisins, cherries & nuts	6
Goat Cheese Nan	bread stuffed with goat cheese & spices	7
Paratha	layered bread	4
Poori	deep fried bread (two)	4

Lamb Curries gluten free

Rogan Josh	traditional lamb curry	16
Lamb Chana	lamb curry with garbanzo	16
Lamb Gobi	lamb & fresh cauliflower in a curry sauce	16
Lamb Vindaloo(hot)	lamb & potatoes in a hot curry sauce	16
Lamb Tikka Masala	lamb cooked in a spiced tomato cream sauce	16
Lamb Jalfrazi	cubed leg of lamb cooked with bell peppers	16
Lamb Palak	lamb cooked with fresh spinach	16
Lamb Korma	lamb in a cashew cream sauce	16

Chicken Curries gluten free

Murgh Masala	traditional chicken curry	15
Chicken Chana	spiced chicken curry with garbanzo	15
Chicken Jalfrazi	chicken stir fried with bell peppers, ginger & garlic	15
Chicken Palak	chicken cooked in a spiced spinach puree	15
Chicken Tikka Masala	chicken tikka cooked in a creamy curry sauce	15
Chicken Madras	chicken cooked in a coconut sauce with raisins	15
Chicken Vindaloo(hot)	chicken & potatoes cooked in a hot and spicy sauce	15
Chicken Mushroom	chicken curry with fresh mushrooms	15
Chicken Makhni	buttered chicken in a mild spiced sauce	15
Chicken Korma	chicken in a cashew cream sauce	16

Vegetable Curries gluten free

Dal	traditional yellow lentils flavored with spices	13
Chana Masala	garbanzo beans in a special blend of spices	13
Aloo Jeera	potatoes sautéed with cumin seeds & spices	13
Aloo Matter	potatoes & peas in a curry sauce	13
Bhindi Masala	stir fried fresh okra sautéed with onion, garlic & spices	14
Vegetable Jalfrazi	pan fried vegetables with ginger & garlic	13
Baigan Bharta	fresh mesquite eggplant with ginger, garlic & spices	13
Paneer Tikka Masala	homemade cheese cooked in a creamy sauce	14
Matter Paneer	peas cooked with homemade cheese in a creamy sauce	14
Palak Paneer	fresh spinach cooked with cheese	14
Aloo Palak	fresh spinach cooked with potatoes	13
Aloo Gobi	fresh potatoes & cauliflower cooked with spices	13
Mushroom Palak	fresh mushrooms & spinach	13
Novratan Korma	fruit, cheese, vegetables & nuts in a mild creamy sauce	14
Paneer Tikka Korma	homemade cheese cooked in a creamy cashew sauce	14

Seafood Curries gluten free

Jheenga Masala	prawns cooked in a traditional curry sauce	17
Jheenga Palak	prawns sautéed with fresh spinach	17
Prawn Vindaloo(hot)	prawns & potatoes with traditional hot curry sauce	17
Prawn Tikka Masala	prawns cooked in a creamy sauce	17
Fish Masala	fish of the day cooked in a light curry sauce	16
Fish Vindaloo(hot)	fish of the day cooked with potatoes in a hot curry sauce	e 16

Biryani gluten free

Vegetable Biryani	rice with mix vegetables in herb & spices	14
Chicken Biryani	chicken cooked with basmati rice	15
Kashmiri Biryani	fruits & nuts cooked with basmati rice	15
Lamb Biryani	lamb cooked with basmati rice	16
Prawn Biryani	prawns cooked with basmati rice	18

Dosa

Served with sambar & chutneys. Gluten & dairy free

Masala Dosa	thin crepe filled with spiced potatoes & onions	16
Mysore Masala Dosa	crepe with potatoes smeared inside with spicy chutney	16
Paper Masala Dosa	paper dosa filled with spiced potatoes & onions	16
Egg Masala Dosa	egg dosa filled with spiced potatoes & onions	16
Spring Dosa	thin crepe with vegetables	16
Chilli Cheese Masala Dosa	thin crepe with chilli and cheese	16
Spinach Masala Dosa	crepe with potatoes and spinach	16
Mushroom Masala Dosa	crepe with mushrooms and potatoes	16
Chicken Masala Dosa	thin crepe with potatoes & chicken	16
Seek kabab Masala Dosa	thin crepe with potatoes & seek kabab	16

Uthappam Served with sambar & chutneys. Gluten & dairy free

Mix vegetables Uthappam	uthappam topped with mixed vegetables	16
Onion & Chilli Uthappam	uthappam topped with onion & chili	16
Onion & Pea Uthappam	uthappam topped with onion & peas	16
Tomato& Pea Uthappam	uthappam topped with tomatoes & peas	16
Paneer & Pea Uthappam	uthappam topped with paneer & peas	16
Spicy Gobi Uthappam	uthappam topped with cauliflower	16
Chicken Uthappam	uthappam topped with chicken	16
Seek Kabab Uthappam	uthappam topped with seek kabab	16

Side Orders

Rice	3.50	pickles(achar)	2.50
Raita	4	Mango Chutney	2.50
Onion Salad	3		

Desserts

Kheer	cardamom flavored rice pudding	5
Gulab Jamun	milk dumplings in a saffron flavored syrup	5
Mango Ice Cream		5
Kulfi	homemade Indian ice cream	5

Beverages

Mango Lassi	6
Lemonade	4
Ice Tea	4
Mango Juice	4
Soda (coke, diet coke, sprite)	3
Tea (mint, chamomile, earl grey, lemon ginger, jasmine)	3
Chai	3
Coffee	4
Mineral Water (sparkling)	3
Bottle Water	3
Hot Apple Cider	4
Sparkling Apple Juice	4

*Masala Dosa proudly serves fresh Halal meat
*We reserve the right to refuse service
*Takeout & delivery orders are welcome
*20% gratuity will be added to a party of four or more
*We cater to private parties
*\$1 cake plate surcharge

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