

# Dabba Indian Kitchen

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## Appetizers

### **Samosa (2 pc) \$5**

Crispy pastry filled with spiced potatoes and peas  
Served with mint and tamarind chutney

### **Medhu Vada (4 pc) \$8**

Soft, savory lentil doughnuts  
Served with sambar and coconut chutney

### **Masala Vada (4 pc) \$7**

Crunchy lentil fritters with herbs

### **Plantain Bajji (4 pc) \$8**

Fried raw banana fritters in chickpea batter  
Served with coconut chutney

### **Jalapeno Bajji (4 pc) \$7**

Spicy jalapeno peppers deep fried in chickpea batter  
Served with coconut chutney

### **Onion Pakoda \$6**

Crispy fried onion fritters  
Served with mint and tamarind chutney

## Tiffins

### **Parotta (2 pc) with Channa Masala \$14**

Flaky layered flatbread served with spiced chickpeas in onion-tomato gravy.

### **Parotta (2 pc) with Vegetable Kuruma \$14**

Flaky layered flatbread served with creamy coconut-based vegetable curry.

### **Chapathi (2 pc) with Channa Masala \$14**

Soft whole wheat flatbread served with spiced chickpeas.

### **Chapathi (2 pc) with Vegetable Kuruma \$14**

Soft whole wheat flatbread served with vegetable coconut curry.

### **Poori (2 pc) with Channa Masala \$14**

Deep-fried puffed bread served with chickpea masala.

### **Poori (2 pc) with Potato Masala \$9**

Deep-fried puffed bread served with spiced mashed potatoes.

### **Chole Bhatura (1 pc) \$14**

Thick fried bread served with spicy chickpea curry.

### **Idli (4 pcs) \$12**

Steamed rice cakes

Served with sambar and coconut chutney

## **Rice**

### **Pongal \$9**

South Indian savory rice-lentil porridge

Served with sambar

### **Vegetable Biryani \$13**

Aromatic rice cooked with vegetables and spices

Served with raitha

## **Dosa and Uttapam**

**Served with Sambar and Two Chutneys**

### **Plain Dosa \$8.5**

Classic thin rice crepe, crispy and golden

### **Masala Dosa \$11**

Thin dosa stuffed with spiced mashed potatoes

### **Plain Uttapam (2 pc) \$12**

Thick rice pancake, soft and spongy

### **Podi Uttapam (2 pc) \$13**

Uttapam topped with spicy dry lentil chutney powder

### **Onion Uttapam (2 pc) \$13**

Uttapam topped with sliced onions and herbs

### **Onion Chilli Uttapam (2 pc) \$13**

Spicy uttapam with onions and green chilies

### **Vegetable Uttapam (2 pc) \$13**

Topped with assorted seasonal vegetables

## **Drinks**

### **Chai Tea \$4**

Traditional Indian tea brewed with spices and milk

### **Mango Lassi \$5**

Sweet mango yogurt-based drink, chilled and refreshing

## Desserts

### **Gulab Jamun (2 pc) \$4**

Milk-solid dumplings soaked in sugar syrup flavored with cardamom

### **Rasmalai (2 pc) \$4.5**

Cottage cheese patties soaked in saffron-infused milk

## Extras

### **Parotta (2 pc) \$4**

Flaky layered flatbread

### **Chapathi (2 pc) \$4**

Soft whole wheat flatbread

### **Poori (2 pc) \$4**

Deep-fried puffed bread

### **Bhatura (1 pc) \$4**

Thick and fluffy fried bread

### **Sambar \$7**

Lentil stew with vegetables (16 oz)

### **Raitha \$4**

Yogurt with cucumber, onion, and spices (8 oz)

### **Potato Masala \$5**

Spiced mashed potatoes (8 oz)

**Vegetable Kuruma \$12**

Vegetables in coconut-based curry (16 oz)

**Channa Masala / Chole \$12**

Chickpeas cooked in onion-tomato gravy (16 oz)