

The Menu - Dosa Dosa South Indian  
Rooted in the rich culinary traditions of Tamil Nadu, our menu blends authentic South Indian recipes with local Irish produce. From the sun-soaked streets of Tamil Nadu, South India to your table, each dish carries a story.

Using traditional techniques and bold flavours, we create something truly unique. Every bite is crafted with heritage, spice, and soul by the Dosa Dosa team. Our deepest joy is seeing every guest leave with a 'நிறைந்த மனம்' (a fulfilled heart) and a happy belly, a true reflection of Tamil hospitality.

Whether you're vegan, veggie, or meat-loving – there's a விருந்து (Virundhu – Feast) for everyone. Get ready for a flavour journey like no other.

We bring the best food experience to your table!  
Let's eat! And when you love it, feel free to tell us:  
"Super-a irukku!"

## SNACKS & SMALL BITES

**FRIED BABY SWEETCORN** 🌽 10  
Crispy baby corn with a tangy mango-chilli dip

**SPINACH MASALA VADA** 10  
South Indian-style spinach & lentils fritters served with coconut chutney

**BUHARI CHICKEN LOLLIPOP** 12  
Spicy fried chicken wings cooked the famous Chennai Buhari Hotel style, served with sweet mango chilli sauce

**MARINA BEACH KING PRAWN VARUVAL** 12  
Pan-tossed Atlantic King prawns with curry leaves and home made spices 🐟

**MADURAI KARI SUKKA CHICKEN / LAMB** 12 / 14  
Tender marinated chicken or lamb, stir-fried in homemade ghee. 🍶

**MEEN KAL VARUVAL** 🐟 12  
Seabass Slice delicately marinated overnight, with Tamil spice blend & Pan grilled (may contain bones)

## DOSA & IDLY

**MASALA DOSA** 13  
House **Special Crispy dosa** stuffed with spiced mashed potato, served with chutneys and sambar

**GUN POWDER GHEE MASALA DOSA** 🍶 14  
**Award Winning Crispy dosa** with potato and Special powder Blend (Gunpowder), chutneys and sambar

**CHILLI CHEESE DOSA** 🍶 13  
**Dosa topped** with cheese and mild chillies, served with chutneys and sambar

**CHETTINADU CHICKEN DOSA** 14  
**Dosa topped** with our famous dry Chettinadu chicken, served with chutneys and sambar

**CHICKEN / MUTTON KARI DOSA** 🍷 15 / 16  
**Thick Dosa** topped with minced meat, egg, curry leaves, spicy curry, with chicken salna

**MIXED VEG UTAPPAM** 14  
**Thick Dosa** topped with mix veggies **Served** with chutneys and sambar

**GUN POWDER IDLY** 🍶 12  
**Steamed rice cakes tossed** with onion, curry leaves, Gun powder, chutneys and sambar

**CHICKEN IDLY STEW** 16  
Idlis with mildly spiced chicken coconut stew

**MUTTON IDLY STEW** 18  
Idlis with mildly spiced mutton coconut stew

**IDLY & MANGA MEEN KULAMBU** 🐟 18  
**Fluffy Idlies** served with a comforting coastal fish curry tossed with raw **mango** slices — perfect for fans of bold, **homestyle** flavours.




**Allergens: Mustard, Sesame Seeds**  
(Present in sambar, all chutneys, and gunpowder)




## GRILL

**PARRY'S CORNER GRILLED CHICKEN** 16  
**Chicken thighs marinated** in Tamil spice blend with hints of Fennel, Pepper, crushed curry leaves and yogurt for tenderness, served with mint chutney 🍶 🌿


**ARCOT LAMB RACK** 🍶 🌿 20  
Juicy **Lamb rack** marinated in house special spice blend to pack a punch, served with mint chutney aimed to make you say - "**Super-a irukku!**"

## KATHI &amp; KOTHU



**KATHI ROLL (EGG/CHICKEN)** 14 / 15  
Born in Kolkata, adopted by Chennai - **Flaky flatbread rolled with filling of your choice**, mango mayo, salad, cheese(op), mint chutney and     
Served with **Electric Pink chutney**

**KOTHU PAROTTA(EGG/CHICKEN/LAMB)** 14 / 15 / 16  
Drifted from Srilanka, **Fluffy Shredded parotta tossed** with meat, egg, veggies, spices; served with raita and salna   


## CURRY

**SAMBAR SADAM & MANGO PICKLE**   
A Staple dish enjoyed by every Indian - **Lentil** 15  
stew with veggies over rice, with pickle and papad


**VEG VELLAI KURUMA** 16  
Creamy, mild, and subtly spiced flavor profile -  
**Veggies and peas** tossed in coconut milk with Mild Chettinad spices

**PANEER & BUTTER MASALA**   16  
New **Delhi's favorite revamped in Tamil style** -  
**Paneer and peas** in tomato-coconut sauce with Tamil Kari masala

**CHETTINAD CHICKEN CURRY** 16  
**Tamil village-style** chicken curry cooked with Rich and heavenly chettinad spices just like the region of South Tamil Nadu.

**DHABA-STYLE BUTTER CHICKEN**   18  
**Creamy, spiced tomato-based curry** with tender, smoky char-grilled chicken – Scottish origin but a nostalgic nod to North Indian Dhaba-style taste.


**THANJAVUR LAMB CURRY** 18  
Crown **dish from our Hometown - Lamb** in coconut milk and Tamil village spice blend, curry leaf tempering. Originally catered for weddings.

**PRAWN THOKKU**  18  
**Prawns** in spicy & reduced onion-tomato masala with Karaikudi spices. Hits all your notes!

**MANGA FISH CURRY**  18  
**Our Showstopper Fish curry** with mango, Kerala spices, curry leaves. An authentic village style balancing between spice, sour and tanginess.

**(Add a Portion of Rice/ Kal Dosa/ Parotta with choice of Curry)**

## BIRYANI

**AMBUR CHICKEN BIRYANI** 18  
The perfect marriage between Fragrant Basmati and tender chicken marinated in yogurt, green chilies, and spices including cardamom, cloves, cinnamon, and dried red chilies, with chili paste and the freshness of Mint and Coriander cooked as a one Pot Dish. **'A Meal to Remember'** served with raita and salna 

## BREAD

**MALABAR PAROTTA**   4  
Flaky layered flatbread from Kerala

## RICE

**COCONUT PULAO RICE**  6  
Fragrant coconut rice

**BOILED BASMATI RICE** 4  
Plain basmati rice

## ALLERGENS

Veg Vegan Dairy Gluten Egg Hot SeaFood Nuts Sesame Musted Shell fish 

## DESSERT

**GULAB JAMUN** 🥛 🌾 6  
classic Indian sweet treat, soft, golden-brown dough balls soaked in fragrant sugar syrup. burst of sweetness in every bite. 6

**ASHOKA HALWA - HOUSE SPECIAL** 🥛 🌙  
Exquisite Thanjavur dessert, crafted from lentils, milk powder, and ghee, Harmonious blend of textures and a comforting, sweet aroma.

## DESSERT DRINKS

**ROSE MILK** 🥛 6  
Sweet rose-flavoured milk drink

**MANGO LASSI** 🥛 6  
Sweet mango yogurt drink

**MASALA CHAI** 🥛 3.5  
Spiced Indian tea

## NON-ALCOHOLIC DRINKS

**MANGO LASSI** 6  
**Coke / Diet Coke / Coke Zero / 7up / Fanta** 2.5  
**Mineral Water: River Rock / Aqua Panna** 2.5

## BEERS

**Heineken (Pint)** 7  
**Bottle Kingfisher Draught | 375ml** 7  
**Bottle Cobra Beer | 330ml** 7

## RED WINES

**Alario Cabernet Sauvignon**  
**Mendoza- Chile**  
€7.50 (Glass) / €29.00 (Bottle)

**San Abello Merlot**  
**Central Vally - Chile**  
€7.50 (Glass) / €29.00 (Bottle)

## WHITE WINES

**San Abello Sauvignon blanc**  
**Central Valley - Chile**  
€7.50 (Glass) / €29.00 (Bottle)

**La Maglia Rosa Pinot Grigio White**  
**Veneto - Italy**  
€7.50 (Glass) / €29.00 (Bottle)



THANK YOU FOR YOUR VISIT, PLEASE COME AGAIN!

~ தங்கள் வருகைக்கு நன்றி, மீண்டும் வருக! ~



Scan for "Allergen Info"

www.dosadosa.ie

DOSA DOSA (SOUTH INDIAN): 562 SOUTH CIRCULAR ROAD, RIALTO, DUBLIN 8, D08 CX33 | (01) 559 0482

FOLLOW US ON: 📱 📺 📺 📺 @DosaDosaDublin

We value your feedback! | ✉ Please share your thoughts with us at [feedback@dosadosa.ie](mailto:feedback@dosadosa.ie)

For group **bookings** or **catering enquiries**, reach out to: ✉ [rialto@dosadosa.ie](mailto:rialto@dosadosa.ie)



If you enjoyed your meal, we'd love to hear from you: please leave us an honest Google review after your visit!