

THE DOSA SPOT

SOUPS

Tomato Soup

A comforting bowl of rich, velvety tomato soup, made from sun-ripened tomatoes, slow-cooked with aromatic herbs and a touch of cream

9

Lentil Soup

A smooth, savoury blend of lentil's and delicate spices, finished with herbs for a comforting start.

10

Veg Soup

A delicate blend of garden-fresh vegetables in a light, aromatic subtly seasoned broth.

10

Sweet Corn Soup

A delightful blend of tender sweet corn kernels in a silky, savory broth, gently seasoned with aromatic spices

12

Chicken Soup

A heartwarming bowl of tender chicken, slow-simmered with fresh vegetables, fragrant herbs, and a flavorful broth.

13

Mutton Soup ***

A robust and flavorful soup made with tender, slow-cooked mutton, infused with aromatic spices and herbs

13



FOR RESERVATION PLEASE CALL 613)-233-7739

OPEN EVERYDAY 11 AM - 11 PM

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APPETIZERS

APPETIZERS - VEG

Veg Pakkora ***	11
Crisp, golden-fried vegetables, delicately spiced and served with a zesty chutney.	
Paneer Pakkora	13
golden-brown fritters feature cubes of fresh paneer, coated in a spiced gram flour batter and deep-fried to perfection	
Paneer 65	15
Crisp, golden-fried paneer cubes tossed in a blend of bold spices and curry leaves	
Gobi 65	13
A spicy and crispy delight featuring tender cauliflower florets marinated in a flavorful blend of spices, coated in a light batter, and deep-fried to golden perfection	
Onion Bhaji	11
Crisp, golden-brown fritters made with finely sliced onions and a blend of aromatic spices.	
Aloo Bhaji	9
Crisp, spiced potato fritters, served with a tangy accompaniment for a perfect bite.	
Medu vada	9
Crispy, savory lentil doughnuts, served with coconut chutney and sambar.	
Samosa	7
Samosa chat	15
Crispy samosas topped with tangy, and spicijy sauce.	



APPETIZERS - NON VEG

Omlette ***	8
Fluffy, delicately cooked omelette with a blend of fine herbs and seasonal ingredients	
Kalakki ***	8
Soft, spiced egg pancakes wrapped in a thin, crispy crepe.	
Egg mass	11
Soft-boiled eggs simmered in a rich gravy, giving a perfect blend of spices.	
Egg Bhaji	11
Soft, spiced scrambled eggs, sautéed to perfection and served with a flavorful garnish.	
Chicken Pakkora	13
Tender chicken pieces coated in a spiced, crispy batter, served with a tangy sauce.	
Chicken 65	15
Tender chicken, marinated in bold spices and deep-fried to perfection.	
Fish Pakkora	15
Crispy, golden-battered fish fillets, seasoned with aromatic spices and served with a dip.	
Tawa fish fry	18
Delicately spiced and pan-fried Tara fish, served crispy with a fragrant, tangy garnish	
Shrimp Pakkora	15
Succulent shrimp coated in a spiced, crisp batter, served with a zesty dipping sauce.	
Shrimp 65	15
Succulent shrimp, marinated in bold spices and fried to a crisp, served with a fragrant garnish.	



MAIN COURSE

DOSA'S

Thin crispy crepe made of fermented batter of lentil and rice served with the flavours of your choice

DOSA'S - VEG

Plain Dosa	12	Spinach Masala Dosa	15
Set Dosa	13	Spinach Cheese Masala Dosa	17
Masala Dosa ***	14	Spinach Paneer Masala Dosa	17
Paper Dosa	15	Chilly Garlic Masala Dosa	15
Podi Dosa	15	Cheese Garlic Masala Dosa	15
Ghee Roast ***	15	Onion Masala Dosa ***	15
Ghee Masala dosa -	15	Chilli Cheese Onion Masala Dosa	15
Butter Masala Dosa ***	16	Channa Masala Dosa	16
Paper Masala Dosa ***	16	Okra Masala Dosa	17
Ghee Podi Roast ***	17	Spring mix veg Masala Dosa	17
Ghee Podi Masala Dosa	16	Hyderabadi Gongura Masala Dosa	17
Mysore Masala Dosa ***	17	Cheese Paneer Masala Dosa	17
Mysore Cheese Masala Dosa	18	Chettinadu Masala Dosa	16
Mysore Paneer Masala Dosa	17	Mirchi Masala Dosa	16
Paneer Masala Dosa	17	Pav Bhaji Masala Dosa	16
Mushroom Masala Dosa	17		
Corriander Masala Dosa	17		
Family Dosa	21		



MAIN COURSE

DOSA'S - NON VEG

Egg Dosa ***	16
Egg Masala Dosa	17
Chicken Masala Dosa	18
Chicken Tikka Masala Dosa	18
Lamb Masala Dosa	21
Butter Chicken Masala Dosa	21

DOSA'S - KIDS SPECIAL

Cone Dosa	16
Strawberry Dosa	11
Chocolate Dosa	11
Small Cheese Dosa	8
Small Ghee Dosa	8

UTTAPAM

Fluffy pancake made with a fermented batter of rice and lentils served with toppings of your choice.

Plain Uttapam	13
Onion Uttapam	14
Chilly Onion Uttapam	14
Chilly Onion Tomato	15
Uttapam	15
Peas Uttapam	15
Mix Veg Uttapam	16
Masala Uttapam	15
Cheese Uttapam	16
Pizza Uttapam	16
Chicken Curry Uttapam	18



MAIN COURSE

RAVA DOSA'S

Thin crispy fried crepe made with semolina, rice flour, ghee and spices



IDLY

Idly

Soft, steamed rice cakes typically served with chutney and sambar on the side

13

Podi Idly

Steamed rice cakes coated with a spicy, gun powder.

13

Ghee Podi Idly

Idly served with a rich, fragrant ghee and gun powder

15

Rasam Idly

Idly soaked in a tangy, spiced tomato-based broth called rasam.

14

Sambar Idly ***

Idly soaked in a flavourful, spicy lentil soup called sambar.

14

VADA

Rasam Vada

14

Vada soaked in a tangy, spicy broth called rasam.

Sambar Vada

14

Vada soaked in a spiced lentil soup called sambar.

Curd Vada

14

Vada soaked in yogurt and seasoned with spices.

Idly and Vada Combo (2pcs)

15

Idly and crispy, fried doughnuts (vada) with chutneys and sambar.



MAINS

TANDOORI

Chicken Tandoori Half (4PCS)	12
Chicken Tandoor Full	
Chicken Tikka Half (5pcs)	24
Chicken Tikka Full	12
Shrimp Tandoori	24
	25



KOTHU SPECIALS

Veg Kothu	19
Egg Kothu ***	20
Chicken Kothu	22
Shrimp Kothu	23



BREADS

Butter Naan	2.50
Parotta ***	2.50
Chapathi	2.50
Poori Bhaji	19
Chola bhatura	21
Veech Parotta ***	10

Multi Layered thin flat bread folded before parotta is tawa-fried

Chicken Murudhaba

Crispy skin flat bread stuffed with chicken cooked in wonderful spices and curry.

Mutton Murudhaba

Crispy skin flat bread stuffed with mutton cooked in wonderful spices and curry.

12

12

MAINS

BIRIYANI

Veg Biriyani	16
Mixed vegetables cooked with basmati rice in a medley of aromatic spices.	
Paneer 65 Biriyani	21
Cubes of paneer (Indian cottage cheese) cooked with basmati rice and rich spices.	
Egg Biriyani	18
Boiled eggs mixed with spiced basmati rice for a hearty, flavorful meal.	
Chicken Biriyani ***	21
A flavorful dish of spiced basmati rice cooked with tender chicken, herbs, and rich spices.	
Chicken 65 Biriyani	21
Spicy, crispy fried chicken mixed with aromatic basmati rice and flavorful spices	
Chicken tikka Biriyani	25
Marinated and grilled chicken pieces in basmati rice cooked in aromatic spices.	
Tandoori Chicken Biriyani	25
Grilled tandoori-style chicken paired with spiced basmati rice.	
Mutton Biriyani	23
Tender pieces of spiced lamb or goat meat served with fragrant basmati rice.	
Shrimp Biriyani	25
Juicy shrimp cooked with fragrant rice, seasoned with aromatic spices.	
Fish Biriyani	25
Fresh fish cooked with aromatic basmati rice and a blend of spices.	

RICE

Basmati Rice	5
Fragrant, long-grain rice cooked to perfection	
Jeera Rice	8
Basmati rice flavored with cumin seeds and mild spices.	
Coconut Rice	12
Basmati rice cooked with grated coconut and mild spices.	
Biriyani Rice	12
Aromatic, spiced rice cooked with fragrant herbs paired with curry or vegetables.	
Lemon Rice	12
Soft rice mixed with Lemon, seasoned with mustard and curry leaves.	
Curd Rice	10
Soft rice mixed with yogurt, seasoned with mustard and curry leaves.	



MAINS

INDO CHINESE

Veg Fried Rice	16
Egg Fried Rice	17
Chicken Fried Rice	19
Shrimp Fried Rice	21
Veg Noodles	16
Egg Noodles	17
Chicken Noodles	19
Shrimp Noodles	21



MANCHURIAN

Gobi Manchurian	16
Chilly Idly	15
Chilly Paneer	17
Chilly Parotta	15

CURRIES

CURRIES - VEG

Dhal Tadka

Lentils cooked with spices, topped with a tempering of garlic, mustard, and ghee.

Channa Masala

Chickpeas cooked in a rich, tangy tomato gravy, infused with a blend of warm Indian spices.

Paneer tikka Masala

Succulent pieces of marinated paneer (Indian cottage cheese) grilled to perfection and simmered in a rich, creamy tomato-based curry. Infused with aromatic spices

Palak Paneer

Spiced curry with tender paneer cubes, peppers, and aromatic spices, served in a rich, flavorful Spinach paneer gravy.

Kadai Paneer

Spiced curry with tender paneer cubes, peppers, and aromatic spices, served in a rich, flavorful gravy.

Shahi Paneer

A creamy tomato-based gravy. Infused with aromatic spices, cashew paste, and a hint of saffron, this rich and flavorful dish is a true delight. Garnished with fresh paneer, cream and coriander

Paneer Burji

A flavorful and hearty dish made with crumbled paneer simmered in a spiced onion-tomato gravy

Paneer Butter Masala ***

Buttery tomato-based gravy. Flavored with aromatic spices, a hint of sweetness, and a touch of cream, this dish is a perfect balance of indulgence and flavor

18	Matar Paneer Masala	18
	Peace and Pameer cooked in a mildly spiced, aromatic curry.	18
18	Egg Plant Bartha	18
	smoky, roasted eggplant mashed and cooked with onions, tomatoes with earthy taste.	18
18	Mushroom Matar Masala	18
	Mushrooms and green peas cooked in a rich, spiced tomato gravy.	18
18	Malai Kofta	18
	Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.	18
18	Chettinadu Veg Curry ***	18
	A South Indian-style chicken curry with a blend of aromatic spices and a fiery kick.	18
18	Bhindi Mango Curry	18
	stir-fried dish made with tender okra sautéed with onions, tomatoes.	18
18	Bhindi Masala	18
	Stir-fried dish made with tender okra sautéed with onions, tomatoes.	18
18	Aloo Gobi Masala	18
	Tender potatoes and cauliflower cooked in a mildly spiced, aromatic curry.	18
18	Aloo Mutter	18
	A dish featuring tender potatoes and green peas cooked in a mildly spiced tomato and onion gravy. Infused with traditional spices	18
18		



CURRIES

CHICKEN CURRIES

Egg Curry	20
Hard-boiled eggs simmered mixed with spices, onions, tomatoes, and a hint of cream	
Chettinadu Chicken	20
A South Indian-style chicken curry with a blend of aromatic spices and a fiery kick.	
Butter Chicken ***	20
Tender chicken cooked in a rich, creamy tomato sauce with mild spices.	
Kadai Chicken	20
Chicken cooked in a spicy, tangy gravy with bell peppers, onions, and traditional Indian spices.	
Chicken Korma	20
A mild, creamy chicken curry made with yogurt, cashews, and spices.	
Chicken Saag	20
Chicken cooked in a flavorful spinach (saag) gravy with Indian spices.	
Chicken Vindaloo	20
A spicy, tangy curry made with chicken and a blend of vinegar and spices.	
Pepper Chicken ***	20
Chicken cooked with a peppery, savory sauce with a hint of spice.	
Gongura Chicken Curry	20
Chicken cooked with tangy gongura leaves and spices, typical of Andhra cuisine.	
Aloo Chicken	20
A mild, creamy chicken curry made with yogurt, Aloo, and spices.	
Chicken Dilbhar	20
Tender chicken cooked with herbs, Tomatoes and Yougurt giving you a midly tangy and savory	

LAMB CURRIES

Madras Lamb Curry	23
tender lamb pieces slow-cooked in a rich, spicy coconut-based curry with spices, tamrind and curry leaves	
Lamb Kadai Masala	23
Lamb cooked in a spicy, tangy gravy with bell peppers, onions, and traditional Indian spices.	
Lamb Saag	23
Lamb cooked in a flavorful spinach (saag) gravy with Indian spices.	
Lamb Vindaloo	23
A spicy, tangy curry made with chicken and a blend of vinegar and spices.	
Lamb Korma	23
A mild, creamy chicken curry made with yogurt, cashews, and spices.	
Lamb Roganjosh	27
A classic Kashmiri delicacy, featuring tender lamb pieces slow-cooked in a rich	
Pepper Lamb	23
Chicken cooked with a peppery, savory sauce with a hint of spice.	
Aloo Lamb Curry	23
A mild, creamy chicken curry made with yogurt, Aloo, and spices	
Lamb Dilbhar	23
Tender Lamb cooked with herbs, Tomatoes and Yougurt giving you a midly tangy and savory	



CURRIES

SEA FOOD CURRIES

Fish Curry	25
Fresh fish cooked in a tangy, spiced gravy with hints of tamarind and curry leaves	
Fish Kadai	25
Fish cooked with onions, bell peppers, and a tangy, spicy gravy.	
Fish Korma	25
Fish cooked in a mild, creamy curry with yogurt, cashews, and aromatic spices.	
Shrimp Curry	25
Succulent shrimp cooked in a flavorful, spiced coconut-based gravy.	
Shrimp Kadai	25
Shrimp cooked with onions, bell peppers, and a tangy, spicy gravy.	
Shrimp Korma	25
Shrimp cooked in a mild, creamy curry with yogurt, cashews, and aromatic spices.	
Shrimp Sag	25
Shrimp cooked in a flavorful spinach (saag) gravy with Indian spices.	
Shrimp Tikka Masala	25
Grilled shrimp pieces in a flavorful, spiced tomato-based gravy.	
Crab Masala	25
Fresh crab cooked in a fragrant, spiced curry sauce with a mix of herbs and spices.	



DRINKS & DESSERTS

Madras Coffee	4	Payasam	2
Masala Chai	4	Mango Kesari	6
Sweet Lassi	6	Gulab Jamun	6
Salt Lassi	6	Rasamalai	6
Mango Lassi	6	Carrot Halwa	6
Soft Drinks (Pepsi, Coke, Canada dry)	2.50	Ashoka Halwa	6
Ginger Beer	3	Ice cream	6

