

DOSA

1200 FT

This South-Indian specialty is a real vegan delicacy. The batter of the dosa is made from some kind of pulse (red lentil, chick pea, etc...) and rice, which becomes creamy and tasty, crepe-like after a long fermentation process. It is gluten-free, is full with proteins, easily digestible and it is filling. Apart from the traditional serving, we give you the option to choose your own filling. We serve it with coconut chutney.

cream

We put the cream on the freshly cooked dosa.
Select a cream!

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TOMATO CHUTNEY



We pop the mustard-seed, and then we roast the curry leaves, fresh ginger, turmeric, chili and onions on olive oil and finally add the fresh tomatoes. We blend it all, to make it extra creamy.

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CHILI CHUTNEY



Chilies are soaked for a night, and then get blended along with garlic, coriander seeds, turmeric and fresh ginger. The mixture is then cooked a bit on olive oil until it's done. Careful, it's hot!



CHOOSE A FILLING!



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Filling

This goes inside the delicious dosa.
Choose a filling!

①

POTATO MASALA



The traditional Mysore-style filling. After popping the mustard seeds, we roast curry leaves, fresh ginger, turmeric, asafoetida and a little chili in olive oil then cook the chopped potatoes on this spicy base. Once ready, it gets a hint of fresh coriander leaves.

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RED LENTIL DHAL



The popular dish of Mysore Pack put into a dosa! A tasty all-time favorite. We pop the mustard-seeds, roast curry, cinnamon, turmeric and fresh ginger in olive oil then cook the red lentil with tomatoes. For seasoning we use our own Mysore Pack garam-masala spice.

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SEASONAL FILLING



An ever changing filling type made from vegetables according to the season. Ask for our current filling!

