

- 78. Cheese & Chilli Naan**
Stuffed with cheese and green chillies.
- 79. Cheese, Garlic & Naan**
Stuffed with cheese and fresh chopped garlic.
- 80. Peshawari Naan**
Sweet bread stuffed with pista, cashewnut, raisins and coconut.
- 82. Onion Kulcha**
Stuffed with chop onion, Coriander and chillies.
- 83. Malabar Parotta**
A bread from regional favourite of kerala.
- 84. Aloo Parotta**
Stuffed with spice flavoured mash potato.

Rice & Noodles

- 85. Plain Rice**
Boiled Basmati Rice.
- 86. Pulao Rice**
Rice cooked in our traditional style.
- 87. Jeera Rice**
Fried Basmati rice with cumin seeds.
- 88. Lemon Rice**
Lemon infused Basmati Rice.
- 89. Egg Fried Rice**
Fried Basmati Rice with egg.
- 90. Veg Fried Rice / Noodles**
Fried Basmati Rice or Noodles with Vegetable.
- 91. Chicken Fried Rice / Noodles**
Fried Basmati Rice or Noodles tossed with soya sauce and chicken.
- 92. Lamb Fried Rice / Noodles**
Fried Basmati Rice or Noodles tossed with soya sauce and Lamb.

Dum Biryani

Aromatic Basmati Rice layered, Slow-cooked in sealed pastry crust, Served with raita and gravy.

- 93. Prawn Biryani** £9.95
- 94. Lamb Biryani** £7.95
- 95. Chicken Biryani** £7.50
- 96. Veg Biryani** £6.50

Dosas - A dosa is a crispy crepe made from urid dhal and rice flour, served with sambar and chutneys

- 97. Plain Dosa** £3.95
- 98. Kid Dosa** £3.50
Specially for kids
- 99. Kal Dosa (2 Pieces)** £4.95
Soft dosa
- 100. Masala Dosa** £4.95
Served with potato masala wrapped inside
- 101. Special Masala Dosa** £5.50
Served with potato and mixed vegetable masala
- 102. Mysore Masala Dosa** £5.50
Spread with spicy sauce and potato masala
- 103. Ghee Roast** £5.50
Cooked with ghee
- 104. Paneer Dosa** £5.50
Sprinkled with stripes of cottage cheese
- 105. Onion Dosa** £5.25
Sprinkled with onion
- 106. Egg Dosa** £5.50
Topped with egg
- 107. Chilli Coriander Masala Dosa** £5.50
Topped with chilli and coriander and served with masala.
- 108. Chicken Masala Dosa** £6.50
Filled with chicken and potato masala

- 109. Lamb Masala Dosa** £6.95
Filled with Lamb and Potato Masala. For the meat lovers.
- 110. Prawn Masala Dosa** £7.95
Filled with prawn and potato masala.
- 111. Rava Dosa** £5.50
A crispy crepe made with semolina and rice flour, served with sambar chutney
- 112. Onion Rava Masala Dosa** £5.50
Sprinkled with chopped onion and served with potato masala
- 113. Paneer Rava Masala Dosa** £5.95
Sprinkled with rich tasting cottage cheese
- 114. Idly (3 Pieces)** £4.95
Steamed rice cake served with sambar and chutney
- 115. Poori Masala** £5.95
Fluffs of fried bread with special potato masala

Utthappam Thick cooked rice pancake

- 116. Chilli Coriander Utthappam** £4.95
Topped with green chilli and coriander
- 117. Onion Utthappam** £4.95
Topped with onion.
- 118. Mixed Utthappam** £5.50
Topped with onion, capsicum, tomato and coriander.

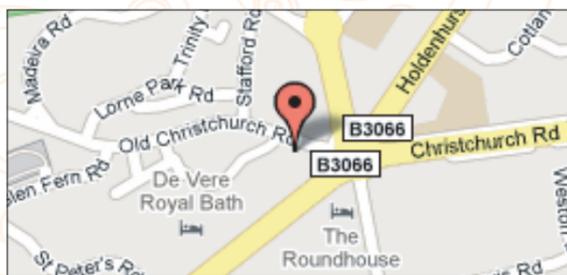
Sri Lankan

- 119. Veg Idiyappa Pirattal** £5.00
Great selection of vegetables stir fried with string hoppers
- 120. Veg Kothu Parotta** £5.95
Fresh vegetables tossed in with shreds of parotta and cooked on griddle
- 121. Chicken Kothu Parotta** £6.50
Chopped parotta cooked on a hot griddle with sauces, egg and chicken pieces
- 122. Chicken Idiyappa Pirattal** £6.50
Steamed rice string hoppers with chicken pieces
- 123. Lamb Kothu Parotta** £6.95
Chopped Lamb pieces cooked on a hot griddle with egg and shreds of parotta
- 124. Lamb Idiyappa Pirattal** £6.95
Steamed rice string hoppers stir fried with mutton pieces

Sundries

- 125. Raita** £1.75
- 126. Green Salad** £1.75
- 127. Onion Salad** £0.95
- 128. Kachumber Salad** £1.95

Weekend Special Lunch Buffet £11.99



WE DO OUTDOOR & ONSITE CATERING

280, Old Christchurch Road, Bournemouth BH1 1PH

Ph012 0231 8535

www.dosaworldbournemouth.co.uk

Dishes are subject to availability.
Dishes may contain traces of nuts / sesame oil

Menu

From South India to the Merchant City, we've brought the best of South Indian cooking to Bournemouth City Centre. We are talking about authentic recipes using fresh natural ingredients from award-winning chefs. Food worth talking about dining experience to savour.

Dosas World

SRILANKAN & SOUTH INDIAN RESTAURANT



Some of our dishes contain nuts or dairy products, please enquire with your host before ordering for any allergy concern you may have.

All prices are inclusive of V.A.T.

Pappadums - Chats

- 1. Papadum** (Fried/ Roasted)
Served with Mango chutney, hot garlic, Mint sauce and chopped onion,
- 2. Dahi Papri Chat**
Very popular hot & spicy Indian snacks,
- 3. Samosa Chat**
Indian snack with samosa, chick peas topped with yoghurt, tamarind, mint sauce,
- 4. Pani Poori**
Savoury shells served with potatoes, chickpeas, Masala and mint water
- 5. Aloo Tikki Chat**
Fried potato tikki coated with yoghurt, tamarind, mint sauce.

Vegetarian Starters

- 6. Methu Vadaa (2pcs)**
Doughnut made from urad dhal, onion & chopped chillies,
- 7. Punjabi Samosas**
Thick pastry with a potato filling
- 8. Garlic Cauliflower**
Stir fried in special chatpata garlic sauce.
- 9. Bhindi Karari**
Our tantalizing crispy okra fingers a must try.
- 10. Chilli Garlic Mogo**
Cassava sautéed with garlic, tomato sauce, green chillies and spices.
- 11. Hara Bhara Kebab**
Spinach patties stuffed with goat's cheese.
- 12. Spicy Potato Bhaji**
Potato wedges of potato coated in Indian spices and deep golden fried.
- 13. Chilli Idly**
Fried idly sauteed in a special sauce with onion and capsicum
- 14. Paneer Mongolian (N)**
Signature dish of Dosa World
- 15. Mushrooms Pepper Fry**
Well-selected mushrooms fried in a special tangy sauce.
- 16. Vegetable Manchurian Dry**
Assorted minced vegetable dumplings tossed in a soya based sauce.
- 17. Chilli Paneer**
Cubes of cottage cheese tossed in a special tangy spicy sauce. A must for all paneer lovers.

Non Vegetarian Starters

- 18. Crispy Fried Prawns**
Fresh prawns marinated and coated with ginger and garlic.
- 19. Ginger Fish**
Slices of tilapia fish tossed with lots of ginger and spices.
- 20. Machli Amritsari**
Fish fillets with flavour of Ajwain spice-a North Indian delicacy.
- 21. Chicken 65**
Spicy pan fried chicken tempered with chilli and curry leaves, with a yoghurt based sauce.
- 22. Chatpata Wings**
Tangy and spicy cooked to a secret recipe, A runaway favourite amongst our regulars.
- 23. Chilli Chicken Dry**
A Chicken stir fry with our favourite spices.
- 24. Chicken Mongolian**
Fenugreek and Peanut flavoured house speciality - a hit amongst our regulars.
- 25. Haryali Chicken Tikka**
Chicken breast marinated with yoghurt, coriander, Mint & green chillies cooked in tandoor.
- 26. Lamb Sheekh Kebab**
Needs no introduction, an evergreen favourite. Tandoori grilled skewered lamb mince.

£1.50

£3.95

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- 27. Tandoori Chicken**
Incredibly tender, juicy chicken with a crisp smokiness and exotic flavours of cumin and coriander. £6.95
- 29. Mutton Chukka**
Shreds of mutton pan toast with ginger, onion and dry spices £6.50
- 30. Chicken Chukka**
Shreds of Chicken pan toast with ginger, onion and dry spices £6.50

Platters

- 31. King Platter**
A selection of kebabs and exotic starter from tandoor and curry house which includes mouth-watering chatpata wings, Juicy lamb chops, king prawns, fish, amritsari and lamb sheekh kebab and chef's special: chicken mangolian £34.99
- 32. Meat Platter**
A selection of kebabs from the tandoor which includes lamb chops, lamb sheekh kebab, chicken tikka, and chicken mangolian £26.99
- 33. Veg Platter**
A selection of starters from curry house which includes the signatory chilli paneer, Veg Manchurian dry and samosas and veg rolls £22.99

Main Course - Clay Oven Tandoori Specialities

- 34. Ajwaini Jhinga**
Delicately spiced King Prawns infused with caraway seeds and spices grilled to perfection. £10.95
- 35. Grilled Seabass**
Fillet of Seabass marinated with ginger, chilli, yoghurt and spices grilled on clay oven. £9.25
- 36. Chicken Tikka shaslik**
Chicken pieces richly flavoured with spices and grilled with onions and peppers to perfection. £8.95
- 37. Tandoori Mix Grill**
A medley of kebabs which includes chicken tikka, seekh kebab, lamb chops and paneer tikka. £11.95
- 38. Peshawari Lamb Chops**
Spicy and succulent, lamb chops, long marinade to achieve the tenderness and deep flavours. £8.25
- 39. Zafrani Tikka**
Succulent pieces of chicken marinated with yoghurt, ginger, garlic saffron and spices chargrilled. Served with mint chutney. £8.95
- 40. Murumalai Kebab**
Paneer Tikka Ananas Cottage cheese and pineapple marinated and grilled £7.95

Main Course Non Vegetarian - Seafood Dishes

- 41. Jhinga Khada Masala**
King prawns sauteed with roasted spices and cooked with Tomatoes and onions. £10.95
- 42. Goan Prawn Curry (N)**
Prawns cooked with green chillies, coconut milk and tamarind pulp A spicy goan classic. £9.25
- 43. Prawn Chettinadu**
Chettinadu describes the cuisine of Madas (South india), A flavour mix of black pepper and curry leaves. £9.25
- 44. Malabar Fish Curry (N)**
Fish cooked with coconut milk, tomatoes tempered with mustard seeds, curry leaves. £8.95
- 45. Masala fish curry**
Fish cooked in a tangy onion, tomato coconut milk and tamarind pulp A spice of south indian classic. £8.95

Lamb Dishes

- 46. Sri Lankan Lamb Curry**
Lamb cooked with bone & a melange of spices. £8.95
- 47. Lamb Roganjosh**
Kashmiri delicacy. Lamb cooked in tomato and onion based gravy. £8.95
- 48. Punjabi Gosht**
Lamb cooked in our dark onion gravy with garlic, coriander and garam masala – A Punjab Delicacy. £8.95
- 49. Kadai Gosht (Signature dish)**
Cubes of Lamb cooked in traditional kadai masala. £8.95
- 50. Saag Gosht**
Tender pieces of lamb cooked with spinach and tempered with garlic. £8.95

Chicken Dishes

- 51. Kadai Chicken**
Tender pieces of chicken cooked in Indian kadai masala with onions and peppers. £8.95
- 52. Chicken Tikka Masala**
A Punjab favourite. Chicken tikka cooked in a tomato based gravy, rich with cream and butter. £8.95
- 53. Chicken Tikka Jalfrezi**
Chicken Tikka stir fried with onions, pepper, tomato and green chilly. Simmered in a light khada masala. £8.95
- 54. Sri Lankan Chicken Curry**
Chicken cooked with bone & and a melange of spices £7.95
- 55. Chicken Saffron Korma (N)**
Tender pieces of chicken cooked in a rich cashew and saffron. £8.95
- 56. Chicken Chettinadu**
Chettinadu describes the cuisine of Madras (South India). A flavour mix of black pepper & curry leaves. £8.95
- 57. Murgh Kalimirch (Signature dish)**
Chicken cooked in a black pepper flavoured gravy. This is a very specialist dish to be enjoyed with Butter Naan. £8.95
- 58. Methi Chicken**
Cubes of chicken cooked with fresh fenugreek leaves. £8.95
- 59. Dhania Murgh**
Chicken cooked in a creamy onion gravy and fresh coriander. £8.95
- 60. Butter Chicken**
Chicken cooked in a tomato based gravy with spices. £8.95

Main Course Vegetarian

- 61. Paneer Butter Masala**
Cottage cheese made in rich butter and tomato based gravy. £7.25
- 62. Kadai Paneer**
Cottage cheese cooked gently in a typical kadai masala. £7.25
- 63. Aloo Gobi Adraki**
Vegetables cooked in an onion and tomato based gravy, tempered in ginger. £7.25
- 64. Hariyali Kofta**
ssorted mixed vegetable dumplings stuffed with cottage cheese. Cooked gently in an onion and spinach based gravy. £6.95
- 65. Bhindi Do Pyaza**
An okra and onion combination, cooked with capsicum in Chatpata sauce. £6.95
- 66. Channa Masala**
Chickpea curry - a favourite from the Indian Capital & Provinces. £6.95
- 67. Palak Paneer**
Cottage cheese cooked with spinach, with cubes of fresh tomato. £7.25
- 68. Methi Paneer (N)**
Paneer cooked in rich gravy, tempered with feugreek. A favourite vegetarian delight. £7.25
- 69. Saag Aloo**
Potato cooked with spinach puree, flavoured with garlic and ginger. £6.95
- 70. Bhutta Methi Palak**
Baby corn with sundried fenugreek and spinach tempered with cumin. £6.95
- 71. Khatta Meetha Baigan**
Baby aubergines cooked in a sweet and sour sauce with our chefs special spices. £6.95
- 72. Yellow Dal Tarka**
Lentils cooked with fresh herbs tempered with garlic, cumin and chilli. £6.95

Indian Breads

- 73. Tandoori Roti**
Whole wheat bread baked in Traditional clay oven. £1.75
- 74. Plain Naan**
Leavened bread baked in traditional Clay oven. £1.95
- 75. Butter Naan**
Leavened bread cooked in the clay oven and glazed with butter. £2.50
- 76. Chilli Naan**
Flavoured with fresh chopped green chillies. £2.50
- 77. Garlic Naan**
Flavoured with fresh Chopped garlic. £2.95