

Dosa Factory

Chaat and Indian Snacks

Anytime eats from the pan indian continent

Vegetable Samosa (2 Pieces)	\$3.00
Crisp deep fried pastry pyramids stuffed with spiced potatoes	
Meat Samosa	\$4.00
Crisp deep fried pastry pyramids stuffed with spiced lamb	
Vegetable Pakora	\$3.50
Chickpea battered spiced indian vegetables	
Paneer Pakora	\$3.95
Chickpea battered tandoori paneer	
Chhole Bhatoore	\$7.95
Indian chickpea preparation with deep fried semi leavened bread	
Aloo Tikki	\$4.50
Potato patties served crisp fried with a melange of chutneys	
Ragda Patties	\$5.50
Potato tikki served with chickpeas and mint chutney	
Rajkachauri	\$6.00
The "royal" chaat, semolina puffs stuffed with spiced veggies and topped with yoghurt	
Aloo Papdi Chaat	\$5.95
Potatoes and crisp fried flour puffs tossed with mint and tamarind chutneys	
Samosa Chaat	\$5.95
Crisp deep fried pastry pyramids stuffed with spiced potatoes and chutneys	
Tikki Chaat	\$5.95
Spiced potato cakes tossed with fresh cilantro, tamarind and mint	
Dhokla	(by lb) \$5.95
Steamed sweet and sour cake from gujrat	
Pav Chole	\$5.95
Classic mumbai leavened bread served with chickpeas, tossed green salad	
Pav Bhaaji	\$6.95
Classic mumbai leavened bread served with potato curry and a tossed green salad	

Vada Pav	\$5.95
Classic mumbai leavened bread served with a lentil dumpling and a tossed green salad	
Pav Tikki	\$5.95
Classic mumbai leavened bread served with potato patties and a tossed green salad	
Teekha Jheenga Papdi Chaat	\$7.95
Spiced shrimp tossed with semolina shortcrust and chutneys	
Daami Poori	\$5.95
Semolina puffs filled with spiced chickpeas, potatoes and mint chutney	
Banana Chaat	\$5.95
Fresh banana served with yoghurt tamrind and spiced potato, onion and cucumbers	
Mirchi Pakora	\$4.50
Green Apple and Paneer Chaat	\$5.95
Yoghurt and mint dressed cottage cheese and green apple strips with chickpeas	
Sweet Yam Chaat	\$5.95
Fried sweet yam tossed with chat masala and mint chutney	
Amritsari Fish Pakoras	\$6.95
Chickpea battered spicy salmon fritters	
Kheema Pav	\$6.95
Lamb mince cooked with onions and tomatoes and served with mumbai bread	
Fried Chicken	each \$1.25
Our signature bone in rice battered chicken with masala mayonnaise and mint chutney	
Veggie Platter	\$6.50
A selection of vegetable pakoras, samosa, paneer pakoras and aloo tikki	
Crispy Okra	\$4.50
Spicy cornflour dredged okra with mint and onion chutneys	
Tandoori Chicken Satay (4 pieces)	\$5.50
Onion seed flavored satays of chicken served with tamarind and mint chutneys	

Sides

Raita	\$1.95
Green Salad	\$2.95
Papad	\$1.50
Basmati Rice	\$2.00
Mango Chutney	\$1.50

Soups

Mulligatawny Soup	\$2.50
Tomato Soup	\$2.50
Hot and Sour Soup	\$3.95
A hearty noodle bowl	

Kathi roll

The "indian burritos" served with mint chutney, salad and pickle

Paneer	\$6.95
Chicken	\$6.95
Lamb	\$6.95
Beef	\$6.95
Shrimp	\$6.95
Soup and Kathi Combos	\$8.95
Choose a soup and a roll	

An 18% gratuity will be added to the bill on parties of six or more.
Minimum American Express, Visa/MasterCard must be over \$15.00

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South Indian Selection

Served with sambhar (curry leaf spiced lentils) and coconut chutney

Dosa

Crispy rice flour crepes with select fillings

Plain	\$6.95
Plain crepe served with coconut chutney and sambhar	
Masala	\$7.95
Rolled and stuffed with potato and curry leaf spiced onions	
Chili Garlic Cheese Dosa	\$8.50
Stuffed with roasted garlic and dry chili spiced cottage cheese	
Chicken Tikka	\$8.95
The north indian tandoor classic, chicken stuffed in a south crepe	
Beef and Potato Dosa	\$8.95
The american staple with an indian twist	
Kerala Seafood Dosa	\$9.95
Shrimp and swordfish tossed with kerala spices stuffed in a dosa	
Masala Egg Dosa	\$7.95
Scrambled egg with onion pepper and spices	
Teekha Chana Dosa	\$7.95
Spicy chickpeas with fresh tomatoes and cilantro	
Roasted Eggplant Dosa	\$7.95
Mashed eggplant dosa with curry leaf spiced potato	
Mysore Masala Dosa	\$7.95
Mysore dosa stuffed with potatoes and southern spiced onion	
Lamb Vindaloo Dosa	\$7.95
Stuffed with lamb and potatoes cooked with palm vinegar	
Paper Masala Dosa	\$7.95
Paper thin dosa stuffed with curry leaf spiced potatoes	
Bhindi Masala Dosa	\$7.95
Fresh okra tossed with sweet onions & spices, rolled inside a dosa	

Signature Dosas

Mexican Dosa	\$8.95
With a corn, jalapeno and roast lamb filling	
Peking Dosa	\$9.95
Stuffed with peking duck & bell peppers with kimchee	

Dessert Dosa

Carrot Cake Dosa	\$5.50
Stuffed with gajar halwa, an indian dessert and served with a drizzle of honey	
Ginger Honey Dosa	\$5.50
A sweet and delightful combination	

Uttapam

Leavened rice pancakes with select toppings. Served with sambhar (curry leaf spiced lentils) and coconut chutney

Masala Uttapam	\$8.95
Topped with onion, cilantro, tomato and green bell peppers	
Chili Cheese and Onion	\$9.95
A classic, spicy cousin of the masala uttapam with cottage cheese	
Uttapam Sandwich	\$9.95
Both our uttapams turned upside down	

Vada	\$5.95
Crisp lentil dumplings served with sambhar and chutneys (2 pieces)	

Idli Sambhar	\$5.50
Steamed rice cakes served with sambhar and coconut chutney	

Tandoor Se

Artisanal tandoori selection half full

Tandoori Chicken	Half \$8.75	Full \$13.00
The classic, tender chicken marinated in yoghurt and spices		
Garlic Chicken	Half \$8.75	Full \$13.00
Cooked on the bone, subtle spicing and slow cooking make this a favorite		
Tandoori Tikkas		\$7.95
Tender pieces of chicken marinated in spices cooked in the tandoor		
Tandoor Roasted Lamb		\$8.95
Cubes of succulent lamb slow roasted to perfection		
Paneer Tikka		\$7.95
Cottage cheese marinated in tandoor spices and yoghurt		
Mahi Tikka		\$8.95
Yoghurt and ginger marinated salmon chunks spiced to perfection		
Seekh Kebab		\$8.95
Skewered lamb mince, perfectly seasoned and cooked in the tandoor		

Biryani

Served with raita and pickle

Basmati Rice	\$7.95
cooked with exotic spice, herbs and seasonings	
Vegetable	\$8.95
Chicken	\$8.95
Lamb	\$8.95
Beef	\$9.95
Shrimp	\$9.95

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Indian entrees

Served with steamed rice and salad

Chicken

Chicken Tikka masala	\$7.95
Diced boneless, white meat chicken tandoori style, and cooked in a rich tomato cream sauce	
Chicken Saagwala	\$7.95
Boneless chicken cooked with spinach and freshly ground spices	
Chicken Vindaloo	\$7.95
Boneless chicken marinated in vinegar and spices, cooked with potatoes and tangy sauce	
Chicken Do-Piazza Khumb	\$7.95
Fresh boneless chicken, pan roasted w/ onions, tomatoes, bell peppers, scallions & spices	
Chicken Korma	\$7.95
Chicken cooked with exotic spices, herbs, cashews, raisins, and a mild cream sauce	
Butter Chicken	\$7.95
Chicken cooked in makhini gravy on the bone	

Beef

Beef Garlic	\$8.95
Chunks of beef and fresh garlic in a fragrant curry	
Beef Saag	\$8.95
Beef cubes cooked with fresh spinach and exotic spices	
Beef Korma	\$8.95
Boneless beef pieces with exotic spices, herbs and nuts in a mild cream sauce	
Beef Curry	\$8.95
Chunks of beef cooked in spicy sauce of tomatoes and onions	
Beef Vindaloo	\$8.95
Beef cubes cooked with potatoes, a touch of lemon & a tangy sauce	

Lamb

Lamb Curry	\$8.95
Cubes of lamb cooked in thick gravy of exotic spices and herbs	
Lamb Vindaloo	\$8.95
Lamb pieces marinated in vinegar & spices, w/potatoes in a spicy tomato & onion sauce	
Rogan Josh	\$8.95
Lamb cooked with exotic spices, herbs and nuts and a mild cream sauce	
Lamb Saag	\$8.95
Chunks of boneless lamb, cooked with yogurt, spinach and spices	
Lamb Mushroom Do-Piazza	\$8.95
Pieces of boneless lamb cooked with mushrooms and a blend of fresh herbs & spices	
Keema Mutter	\$8.95
Minced lamb cooked with peas, onions, tomato, herbs & spices	
Lamb Korma	\$8.95
Pieces of boneless lamb cooked with exotic spices, herbs, cashews, raisins, and a mild cream sauce	

Seafood

Swordfish Masala	\$9.95
Chunks of fresh swordfish in a creamy tomato sauce with a touch of fenugreek	
Jhinga Saag	\$9.95
Fresh shrimp cooked with fresh spinach and exotic spices	
Jhinga Vindaloo	\$9.95
Shrimp cooked in a spicy sauce with potatoes, onions and a touch of wine vinegar	
Tandoori Jhinga Masala	\$9.95
Fresh jumbo shrimps, tandoori style, cooked in a rich cream and tomato sauce	
Madras Machali	\$9.95
Fresh swordfish cooed in a curry sauce with mushrooms, green peppers & onions	
Curry Leaf Garlic Shrimp	\$9.95
Fresh succulent shrimp drenched with fresh curry leaf and garlic butter sauce and coconut milk	

Vegetarian

Shahi Paneer Korma	\$7.95
Cottage cheese cubes cooked in a rich and silken sauce with raisins and nuts	
Dal Makhni	\$6.95
Braised lentils sautéed in butter with fresh herbs and spices	
Baingan Bharta	\$7.95
Eggplant specialty baked and mashed with a select blend of spices	
Mixed Vegetable Curry	\$7.95
Fresh seasonal vegetables in a silken onion tomato gravy	
Saag Paneer	\$7.95
Cubes of cottage cheese tossed with fresh spinach and subtle indian spices	
Kabuli Chana	\$6.95
Chickpeas tempered with coriander, cumin and tomatoes	
Fresh Sabji of the Day	\$7.95
The chefs creation with the freshest vegetables	
Shahi Bhindi	\$7.95
Stir fried okra with fresh tomatoes and cilantro	
Punjabi Kadhi Pakodi	\$7.95
Chickpea flour flavored tempered yoghurt, combined with rice it is a punjab staple	
Aloo Mutter	\$7.95
Curried green seasoned potatoes	
Mutter Paneer	\$7.95
Cubes of cottage cheese and fresh green peas simmered in onion gravy	
Aloo Gobhi	\$7.95
Cauliflower florets and diced potatoes steamed & quicktossed with chef's select spices	
Rajmah Aloo	\$7.95
Classic punjabi curried kidney beans and potatoes	
Makki Ki Roti Sarson Ka Saag	\$8.95
Tempered, pureed mustard greens with an indian corn tortilla	

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Indian Chinese

Chinese food as done by indian hawkers in the indian suburbs

Hot and sour soup \$2.50

As the name suggests, sichuan chilies and malted vinegar matched to perfection

Vegetarian hakka noodles \$7.50

Soy, ginger and cilantro scented dry tossed vegetarian noodles

Chili paneer \$8.95

An indochinese classic, chili soy and cilantro spiced cottage cheese preparation, served with rice

Shanghai chicken \$8.95

Bell pepper and cilantro scented crispy dry chicken, served with rice

Gobhi manchurian \$7.50

Minced cauliflower dumplings deep fried and tossed in spicy cilantro soy sauce

American chopsuey \$7.50

Crisp fried noodles topped with hot and sweet vegetables

Golgappa selection \$4.25

Indian semolina puffs stuffed with spicy flavor (6 pieces)

Sharaabi golgappa

Our signature vodka and pepper flavored cumin spiced water, potatoes and chickpeas

Mumbai golgappa

Filled with sev poori and served with kaala khatta

Punjab mail golgappas

Sweet potato and tamarind stuffed puffs, mint cumin water

"Paani poori" golgappas

Classic indian semolina waterballs

Indian breads

Breads from the tandoor

Tandoori roti \$2.00

Unleavened, high fiber whole wheat bread

Methi roti \$3.00

Fenugreek scented whole wheat bread

Garlic naan \$3.00

Unleavened handmade bread stuffed with garlic and coriander

Aloo naan \$3.50

Delicately spiced potato stuffed in an unleavened flatbread

Plain naan \$2.50

The king of indian breads, unleavened and baked in the tandoor

Pashawari naan \$3.50

Unleavened naan stuffed with coconut, dry fruits and potatoes

Stuffed whole wheat breads

from the griddle, served with pickle and raita

Aloo paratha \$3.95

Potato and onion stuffing with a hint of ginger and cilantro

Mooli paratha \$3.95

Daikon and cilantro stuffed whole wheat bread

Gobhi paratha \$3.95

Ginger and shredded cauliflower

Deep fried indian bread

Poori (2 pieces) \$2.75

Whole wheat unleavened bread

Bhatura \$2.75

Semi leavened flatbread

Naan pizzas

The classic indian bread topped with masala sauce, select toppings and finished with mozzarella

Chicken tikka masala pizza \$7.50

Paneer kadhai pizza \$7.50

Paneer saagwala pizza \$7.50

Lamb vindaloo pizza \$7.50

Indian beverages

Sugarcane juice \$2.95

Fresh squeezed carrot and ginger juice \$2.95

Lassi

A churned yoghurt based chilled drink, served sweet or salted

Mango or Rose \$2.95

Plain or Salted \$2.75

Masala ginger \$2.95

Punjabi coffee \$2.95

Indian style "beaten" latte

Milk shakes with ice cream

Saffron & pistachio, Vanilla or Mango \$3.95

Falooda

A street food classic "dessert drink"

Rose, Saffron & Pistachio or Vanilla & Cardamom \$4.50

Desserts

Rasmalai \$2.95

Fresh homemade cheese patties cooked in a milk syrup, almonds and nuts

Gulab jamun \$2.95

Deep fried dough balls soaked in rose scented syrup

Kheer \$2.95

Rice cooked with sweetened milk raisins and almonds

Mango melba sundae \$3.50

Delicious vanilla ice cream topped with fresh mango and Alphonso mango puree

Kulfi falooda sundae \$3.50

Layers of condensed milk kulfi with falooda (rice vermicelli)



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