

KAL DOSA

A TROPICAL TASTE OF SOUTHERN INDIA

FOOD MENU

Dosa is South India's iconic crepe, crafted from a naturally fermented blend of rice and lentils. Served hot off the griddle, it's the perfect harmony of flavour, texture and tradition, crispy on the outside, soft inside.

SMALL PLATES

SMALL PLATES COMBO

Any 4 for £30 | Any 6 for £44

- Onion Pakoda** VG £7
Crispy onion fritters seasoned with aromatic spices
- Chilli Cauliflower** VG · G £8
Batter-fried cauliflower tossed with bell peppers and Indo-Chinese sauce
- Ghee Podi Idly** V · VG* £7
Bite-size rice dumplings, steamed and tossed in ghee and gunpowder
- Ginger Pork Fry** G £9
Tender pork cooked in a rich, dark ginger-infused sauce with hints of tamarind and garlic
- Southern Fried Paneer** V · D · G* £8
Tender cottage cheese tossed with bell peppers and spices
- Kodi Vepudu** G* £9
South Indian-style fried chicken topped with coconut sambol and curry leaves
- Byadagi Chilli Beef** G £9
Shredded beef tossed in Byadagi chilli paste
- Kal Dosa Masala Chips** VG · G* £7
Golden, crispy potato chips fried and seasoned with South Indian spices

DOSA

All dosas are served with sambar and chutney

- Plain Dosa** V · VG* £8
Crispy South Indian rice crepe
- Masala Dosa** V · VG* £10
Rice and lentil crepe filled with a flavourful mashed potato stuffing
- Chilli Cheese Dosa** V · D £10
Rice and lentil crepe filled with melted cheese and chilli powder
- Chicken Dosa** £12
Crispy fermented rice crepe filled with Chettinad-spiced chicken

SIDES

- Fluffy Steamed Rice** VG £3
- Saffron Pulav Rice** VG £4
Fragrant basmati rice infused with saffron and aromatic spices
- House Salad** VG £5
Cubes of seasonal vegetables served with spice and mango dressing
- Mixed Bean Thoran** VG £5
Mixed sautéed beans with mustard seeds, curry leaves and freshly grated coconut
- Malabar Paratha, 2 pcs** VG · G £5
Soft refined flour layered flaky flatbread
- Tomato & Cucumber Raita** V · D £2
Yoghurt with tomato and cucumber
- Plain Yoghurt** V · D £1
- Chutney** VG £1.50 each
Coconut, mint & coriander, Kara · or 3 for £3

VG Vegan · V Vegetarian · VG* Vegan available · D Dairy · G Gluten · G* Gluten traces · N Nuts

A discretionary 10% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.



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CLASSIC LARGE PLATES

Chicken Tikka Masala **D** £14

Chargrilled chicken tikka simmered in a rich, creamy spiced tomato sauce

CHOOSE YOUR CURRY

Veg £12 | Chicken £14 | Lamb £16

Korma **D · N**

Creamy, mildly spiced curry cooked with aromatic spices and a rich, velvety sauce

Bhuna

Tender meat or vegetables cooked in a rich, thick sauce with onions, tomatoes and aromatic spices

Jalfrezi

Stir-fried with peppers and onions: lively and hot

Madras

Succulent meat or vegetables simmered in a bold, fiery blend of South Indian spices with a deep, aromatic finish

KAL DOSA LARGE PLATES

Fish Sambol **G*** £14

Seasonal fish fillet in our house sambol: smoky, tangy and spiced

Dindigul Chicken Biryani **D** £16

Chicken and seeraga samba rice, slow-cooked with whole spices. Served with raita

Prawn Moilee **D** £16

Prawns cooked in a mild coconut sauce with mustard and fresh curry leaves

Rameshwaram Fish £16

A coastal-style dish, seasonal fish slow-cooked with garlic, tamarind and tomato

Coorgi Pork £14

Roast pork belly in kachampuli (Coorg's dark fruit vinegar), cinnamon, clove and black pepper

Karaikudi Lamb £16

Lamb braised in a spicy Chettinad sauce of roasted coriander

Tadka Dal **VG** £10

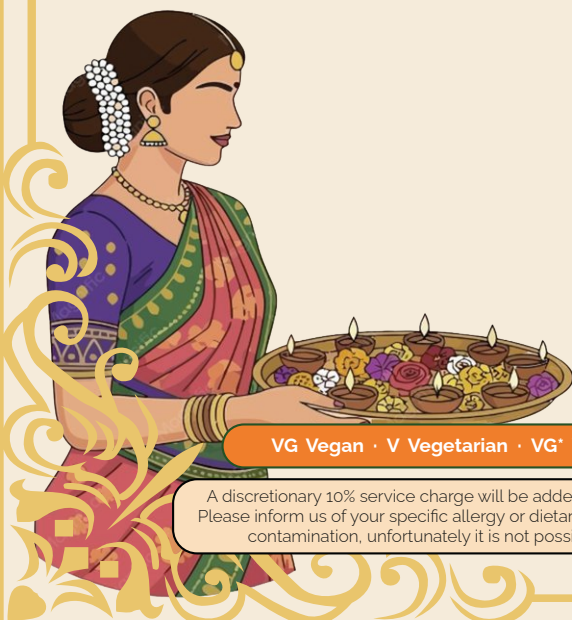
Red lentils and toor dal simmered in mild spices

Chickpea Curry **VG** £12

Chickpeas simmered with roasted coconut, fennel and freshly ground spices

Aubergine Curry **VG · N** £12

Baby aubergines stuffed with aromatic South Indian spices and slow-cooked until tender, creating a rich, flavourful curry with a perfect balance of spice and tang



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