

TIFFIN STARTERS

Rasam Of The Day

light and spicy lentil soup served with appalam (rice papad)

150

Idly <i>steamed rice cake- served 2 pieces served with sambhar & chutney</i>	145	Spicy Vadai Sambhar <i>lentil doughnuts soaked in sambhar served with chutney -1pc</i>	125
Idly Vadai <i>2 piece idly & 1 pieces vadai served with sambhar & chutney</i>	210	Rasam Vadai <i>lentil doughnuts soaked in rasam served with chutney -1pc</i>	125
Sauteed Idly with Veges <i>sauteed steamed rice cake with spicy vegetables served with chutney</i>	190	Dasaprakash Dahi Vadai <i>lentil doughnut soaked in sweet-Greek yoghurt preparation -1pc</i>	140
Medhu Vadai <i>2 pieces fried lentil doughnuts served with sambhar & chutney</i>	175	Masala Dal Vadai <i>4 piece fried masala lentil doughnuts served with sambhar & chutney</i>	235
Finger Fried Idly <i>deep fried idly tossed with podi spice served with chutney</i>	165	Onion Vadai <i>4 piece fried lentil doughnuts with onion, green chilly & corriander served with sambhar & chutney</i>	235
Chettinad Gunpowder Idly <i>pan tossed steamed rice cake in chettinad seasonings served with chutney</i>	165	Chettinad Vengaya Pakoras <i>fried onion pakoras cooked in chettinad seasonings</i>	165
Chettinad Sundal <i>pan tossed chick-peas in chettinad seasonings served with chutney</i>	150	Telangana Maggi <i>maggi cooked in telangana spices</i>	165
Rava Uppuma <i>preparation of cream of wheat served with sambhar & chutney</i>	195	Tomato Green Peas Uppuma <i>preparation of cream of wheat with tomato and green peas served with sambhar & chutney</i>	225

GULLIYAPPA (PANIYARAM)

Served with Sambhar & Chutney.

Plain

shallow fried rice balls (5pcs)

250

Masala

shallow fried rice balls with filling (5pcs)

270

ICE CREAM SUNDAES

Come Enjoy Dasaprakash's Authentic Ice-cream Recipes from the 1960's!

Super Sundae <i>(lots of rich vanilla ice cream covered with your favourite sauce, fresh cream and almonds. hot fudge - pineapple - butter scotch - strawberry)</i>	250
Dasaprakash Special <i>(vanilla, pineapple and mango ice cream surrounded with mixed fruits topped up with mango sauce, leechesauce & strawberry sauce garnished with almonds, cream and cherry)</i>	325
Honeymoon <i>(mango, butter scotch and pista ice-cream surrounded with fresh fruits topped up with nuts, mango sauce, butter scotch sauce and honey)</i>	300
Colibri <i>(vanilla, chocolate, pista ice-cream with fruit cocktail topped with strawberry, chocolate, caramel sauce, whipped cream and cherry)</i>	235
Strawberry Stripes <i>(we proudly present our stripes with strawberry toppings swirled along with vanilla, chocolate & strawberry ice-cream, topped with diced almonds, whipped cream and a cherry)</i>	235
Gold Rush <i>(strike it delicious! chocolate and coffee ice cream buried under a rich vein of butterscotch and chocolate sauce toppings & crunchy caramel with cream & cherry)</i>	235
Swiss Chocolate Doodle <i>(chocolate and vanilla ice cream with chocolate sauce, topped with chocolate chips and crunchy caramel with cream and cherry)</i>	235
Ice House <i>(a store house of flavour! vanilla and pista ice cream surrounded with butter scotch sauce and crowned with almonds and whipped cream & cherry)</i>	235
Coit Tower <i>(old glory waves a top a tower a vanilla, mango ice cream with strawberry and mango fudge toppings, fresh banana, whipped cream and a cherry)</i>	235

SWEET OF THE DAY

115

EXTRA SERVICE ON REQUEST

Extra Thali Sambhar <i>(served in a soup bowl)</i>	115
Extra Thali Rasam <i>(served in a soup bowl)</i>	115
Extra Cheese	50
Extra Aloo Masala	45
Extra Appalam (Rice) Papad -1pcs	40
Extra Ghee	50
Extra Butter	35
Extra Channa	100
Extra Bhaturo -1 pc	70
Extra Poorie -2 pcs	60
Steamed Rice	150
Extra Thali Poriyal/Kootu	110
Green Salad	150
Extra Curd/Raita	125

FUSION DOSAI CLAN

Served with Sambhar & Chutney.

Hong Kong Schezwan Dosai <i>rice and lentil crepe filled with spicy vegetables and cheese</i>	325	Special Italian Dosai <i>rice and lentil crepe filled with special Italian filling and cheese</i>	325
Chettinad Coconut Dosai <i>rice and lentil crepe filled with coconut in chettinad spices</i>	250	Mangalore Hot & Sweet Butter Dosai <i>rice and lentil crepe filled with spicy and sweet butter mix</i>	250
Colombo Spicy Dosai <i>rice and lentil crepe filled with spicy onions</i>	250	Only Cheese Dosai <i>rice and lentil crepe filled with rich cheese</i>	300
Mysore Masala Cheese Dosai <i>rice and lentil crepe filled with mysore chutney, potato masala and cheese</i>	325	Corn, Capsicum & Cheese Dosai <i>rice & lentil crepe with corn, capsicum & cheese</i>	325

UTTAPAM

Plain Uttapam

rice and lentil pancake

200

Onion Uttapam

rice and lentil pancake with onion toppings

220

Coriander Uttapam

rice and lentil pancake with coriander toppings

230

Capsicum Uttapam

rice and lentil pancake with capsicum toppings

240

Mix Uttapam

rice and lentil pancake with onion, coriander & capsicum toppings

265

Dasaprakash Cheese Uttapam

oven baked rice and lentil pancake with vegetables and cheese

350

RICE, BHATURA, POORIE & THALI

Sambhar Rice <i>mixed sambar preparation and rice seasoned with spices served with appalam (rice papad)</i>	235	Thayir Sadam (Curd Rice) <i>mixed yoghurt preparation and rice seasoned with spices</i>	235
Rasam Rice <i>mixed rasam preparation and rice seasoned with spices served with appalam (rice papad)</i>	235	Channa Bhatura <i>chickpea curry served with 2 pcs bhatura</i>	225
Puli Sadam (Tamarind Rice) <i>mixed tamarind preparation and rice seasoned with spices served with raita</i>	235	Poorie & Potato <i>served with masala potato</i>	170
Elumichai Sadam (Lemon Rice) <i>mixed lemon preparation and rice seasoned with spices served with raita</i>	235	Dasaprakash Thali <i>Fixed Portion rasam, sambar, kootu, poriyal, rice poorie-4 pcs, sweet, curd, pickle, papad-1 pc</i>	340

CLASSIC DOSAI CLAN

Served with Sambhar & Chutney.

Sada Dosai <i>rice & lentil crepe</i>	180	Mysore Masala Dosai <i>rice & lentil crepe smeared with mysore spicy chutney and potato filling</i>	240
Butter Sada Dosai <i>rice & lentil crepe with butter</i>	200	Green Chilly Corriander Dosai <i>rice & lentil crepe with green chilly and corriander</i>	250
Masala Dosai <i>rice & lentil crepe with potato filling</i>	210	Rava Sada Dosai <i>cream of wheat crepe</i>	200
Butter Masala Dosai <i>rice & lentil crepe with butter and potato filling</i>	230	Veg Rava Dosai <i>cream of wheat crepe with vegetables</i>	225
Butter Onion Podi Dosai <i>rice & lentil crepe with butter, onion & podi spice</i>	245	Veg Rava Masala Dosai <i>cream of wheat crepe with vegetables & potato filling</i>	245
Paper Sada Dosai <i>rice & lentil crisp crepe</i>	245	Rava Masala Dosai <i>cream of wheat crepe with potato filling</i>	220
Paper Masala Dosai <i>rice & lentil crisp crepe with potato filling on side</i>	265	Onion Rava Dosai <i>cream of wheat crepe with chopped onions</i>	220
Podi Paper Dosai <i>rice & lentil crisp crepe with podi spice</i>	265	Onion Rava Masala Dosai <i>cream of wheat crepe with chopped onions & potato filling</i>	240
Mysore Dosai <i>rice & lentil crepe smeared with mysore spicy chutney</i>	220	Andhra Pesarattu Dosai <i>green-grams lentil crepe filled with onion, chilly & ginger</i>	235
Onion Sada Dosai <i>rice and lentil crepe mixed with onions</i>	210	Andhra Kaaram Dosai <i>rice and lentil crepe smeared with andhra spicy chutney</i>	235
Onion Masala Dosai <i>rice and lentil crepe mixed with onions and potato masala</i>	240	Ghee Roast Dosai <i>rice and lentil crepe roasted in pure cow ghee</i>	250

All Prices in Rupees | Taxes Extra | Minimum Food Prep time 30 min. | Packing Charges Extra | Pure Cow Ghee, Coconut Oil & Sunflower Oil used