



(423) 634-8899

<http://www.dinnerdeliveredonline.org>

Dosa Hut

Appetizers

- 1.Veg Samosa \$3.99
Potato and Green peas stuffed in crispy pastries and deep fried.
- 2.Onion Bhajia \$6.25
Deep fried, lightly spiced onion fritters.
- 3.Mix Vegetable Pakora \$7.50
Deep fried, lightly spiced bell pepper, potato, and carrot fritters.
- 4.Assorted Veggie Appetizer \$8.75
Combo: Onion Bhajia and Samosa
- 6.Chilli Paneer \$13.75
Fried cottage cheese tossed with onion and bell pepper, with chilli and soy sauce.
- 7.Chicken 65 \$13.75
Sauteed chicken with homemade yogurt, chilis, garlic, curry leaves and some exotic indian spices.
- 8.Chilli Chicken \$13.75
Seasoned, batter dipped chicken pieces sauteed with onion, bell pepper, chinese sauce and garnished with cilantro.

Soups

- 2.Rasam Cocktail (Spicy) \$7.50
Soup made with tamarind and tomato, spiced with black pepper and red hot chilli. Sure to open your sinuses.
- 3.Sambar Soup \$7.50
Soup of mixed vegetables with lentils

South Indian

Naan

- 1.Butter Naan \$3.75
Pita bread made with fresh dough cooked in clay oven, topped with butter.
- 2.Batura \$3.75
fried pita bread.
- 3.Roti(Vegan Available) \$3.75
Steamed rice cakes
- 4.Garlic Naan \$4.99
Pita bread made with fresh dough cooked in clay oven, topped with garlic and cilantro.
- 6.Onion Kulcha \$6.25
naan stuffed with spiced onion and cilantro.
- 7.Cheese Naan \$4.99
Pita bread made with fresh dough cooked in clay oven, stuffed with cheese.
- 8.Kashmiri Naan \$6.25
Bread stuffed with coconut, cashews, raisins and cherries.
- 9.Chilli Cheese Paratha \$6.25
Pita bread made with fresh dough cooked in clay oven, stuffed with chilis and cheese.
- 10.Bullet Naan \$7.50
Pita bread made with fresh dough

Chicken Entrees

- 1.Egg curry \$16.25
boiled egg cooked in onion sauce with tomato cubes.
- 2.Chicken korma \$16.25
big cubes of boneless chicken cooked in creamy onion sauce.
- 3.Chicken makhani \$17.50
Butter flavored chicken cooked in fresh homemade sauce.
- 4.Chicken curry \$16.25
cubes of chicken cooked in onion, tomato and rich homemade sauce.
- 5.Chicken Kadai \$16.25
Sauteed chicken with bell peppers and onions.
- 6.Chicken Vindaloo \$16.25
Chicken cubes cooked with potatoes and onion sauce.
- 7.*Chicken Tikka Masala \$16.25
Barbequed chicken cubes cooked in rich sauce.
- 8.Chicken Saag \$17.50
Chicken Cubes cooked with spinach.
- 9.Chicken Rogan Josh \$17.50
Special Kashmiri Dish.
- 11.Andhra chicken curry \$17.50
onion, tomato with chunks of chicken cooked in andhra masala powder. garnished with cilantro.(With/Without bone)
- 12.Madras chicken curry \$18.75
chunks of chicken cooked in onion, tomato sauce with coconut milk and garnished with curry leaves.
- 13.Hyderabadi Chicken Curry \$18.75
Chicken cooked with special masalas.
- Desi Chicken Curry \$18.75
Bone-in chicken slow cooked with home made masala mix

Biryani

- 1.Hyderabadi egg dum biryani \$17.50
egg cooked with rice in authentic style and garnished with roasted onion and cashew nuts.
- 2.Hyderabadi Vegetable dum biryani \$16.25
marinated vegetables cooked with rice in authentic style and served with some rich sauce.
- 3.Hyderabadi Chicken dum biryani \$17.50
marinated chicken cooked with rice in authentic style and served with some rich sauce.
- 4.Bombay Chicken Biryani(Boneless) \$18.75
- 5.Hyderabadi goat biryani \$19.99
marinated goat cooked with basmati rice in authentic style and garnished with mint leaves and roasted onion.
- 6.Hyderabadi lamb biryani \$19.99
marinated lamb cooked with

Dosa Hut

Updated 2/24/2022

6940 Lee Highway Ste 105 Chattanooga, Tn 37421

Delivery Hours

Monday: CLOSED

Tuesday: 11:00am - 2:30pm and 5:00pm - 9:00pm

Wednesday: 11:00am - 2:30pm and 5:00pm - 9:00pm

Thursday: 11:00am - 2:30pm and 5:00pm - 9:00pm

Friday: 11:00am - 2:30pm and 5:00pm - 9:00pm

Saturday: 11:00am - 2:30pm and 5:00pm - 9:00pm

Sunday: 11:00am - 2:30pm and 5:00pm - 9:00pm

Special Instructions

Click below to Add Special Instructions to your Delivery Order

Special Instructions

Select this option to guarantee Dinner Delivered and this Restaurant notices your Special Instructions. After you have selected this option, click the "Customize Item" Button in your cart, at the top of the screen, and type in your message.

Goat Specialties

- 1.Goat Curry \$18.75
Goat cooked in onion, tomato and rich homemade sauce.
- 2.Goat Vindaloo \$18.75
Goat cooked with potatoes and onion sauce.
- 3.Goat Rogan Josh \$18.75
Special Kashmiri Dish
- 4.Goat Kadai \$18.75
Sauteed goat with bell peppers and onions.
- 5.Madras Goat Curry \$19.99
Goat cooked in onion, tomato sauce with coconut milk and garnished with curry leaves Goat cooked with special masalas.
- 6.Goat Saag \$19.99
Goat cooked with spinach.
- 7.Goat Fry \$21.25

Lamb Specialties

- 1.Lamb Vindaloo \$19.99
Lamb cooked with potatoes and onion sauce.
- 2.Lamb Rogan Josh \$19.99
Special Kashmiri Dish.
- 3.Lamb Korma \$19.99
Lamb cooked in creamy onion sauce.
- 4.Lamb Kadai \$19.99
Sauteed lamb with bell peppers

cooked in clay oven, topped with a layer of green chilis.

11. Bread Basket Combo \$11.25
Butter Naan, Garlic Naan and Batura.

Dosa

1. Plain Dosa \$11.25
Thin, long and crispy rice crepe.
2. Masala dosa \$13.75
thin crispy rice crepe stuffed with seasoned boiled potato.
3. Cheese dosa \$13.75
Thin crispy rice crepe stuffed with jack and cheddar cheese.
4. Cheese chilly dosa \$14.99
Thin crispy rice crepe with cheese and chilly and butter.
5. Onion masala dosa \$14.99
Thin crispy rice crepe stuffed with onion and potato.
6. Mysore masala dosa \$14.99
Thin crispy rice crepe applied with mysore chutney and potato masala.

Clay Oven

1. Chicken Tikka (Clay Oven) \$18.75
Boneless breast pieces barbecued in tandoor oven. Served with Sambar Soup and Rice.
2. Tandoori Chicken \$18.75
Chicken legs barbecued in tandoor oven. Served with Sambar Soup and Rice.

Drinks

1. Can of Coke \$2.49
1. Can of Diet Coke \$2.49
1. Can of Dr. Pepper \$2.49
1. Can of Sprite \$2.49
2. Bottle of Sweet Tea \$4.99
3. Bottle of Unsweet Tea \$4.99
4. Bottle of Mango Lassi \$4.99
5. Bottle of Mango Juice \$4.99
6. Bottle of Sweet lassi \$4.99
7. Bottle of Salt Lassi \$4.99
8. Bottle of Ginger Lassi \$6.25

basmati rice in authentic style garnished with roasted onion and mint leaves.

7. Vijayawada Chicken Biryani \$19.99
8. Shrimp biryani \$21.25
marinated shrimp cooked with basmati rice in authentic style garnished with roasted onion.

Vegetarian Entrees

1. Dal fry \$13.75
boiled yellow lentils seasoned with onion, mustard seeds with red chilly.
2. Dal makhani \$13.75
mixed beans boiled together and seasoned with tomatoes, onions, and cumin seeds.
3. Chana masala \$13.75
boiled garbanzo beans seasoned with onions and tomatoes with homemade chana masala
4. Channa saag \$14.99
garbanzo beans cooked with onion, tomato and baby spinach.
5. Potato curry \$14.99
potato cubes cooked in some rich homemade sauce.
6. Aloo palak \$14.99
cubes of boiled potato and spinach mixed with homemade sauces.
7. Aloo jeera \$14.99
cubes of boiled potato in some rich kadai sauce.
8. Aloo mutter \$14.99
cubes of aloo sauteed with onion, tomato and green peas in onion sauce.
9. Tomato curry \$14.99
tomatoes with some sauteed spices and homemade sauce.
10. Cabbage poriyal \$14.99
shredded cabbage tossed with oil and mustard seeds and jeera garnished with cilantro.
11. Vegetable korma \$16.25
mix vegetable cooked in creamy korma sauce.
12. Kadai paneer \$16.25
diced bell pepper, tomato, onion with cottage cheese tossed with homemade sauces.
13. Paneer makhani \$16.25
cubes of cottage cheese cooked in creamy tomato sauce.
14. Mattar paneer \$16.25
Green peas and cheese in a creamy sauce.
15. Paneer tikka masala \$16.25
cubes of cottage cheese cooked in creamy tomato sauce.
16. Malai kofta \$16.25
cottage cheese and potato stuffed kofta in creamy sauce.
17. Bagara baingan \$16.25
fried baby eggplant cooked in peanut sauce.
18. Bhindi masala \$16.25
cut okra fried and tossed with onion and tomato masala. garnished with cilantro.
19. Paneer Burji \$18.75
Shredded paneer cooked with onions.
20. KajuKoya \$18.75
Whole Cashews cooked in rich homemade sauce.
21. MethiMalaiMattar \$18.75
Shredded paneer with dried fenugreek leaves.

and onions.

5. Lamb Tikka Masala \$19.99
lamb cubes cooked in rich sauce.
7. Madras Lamb Curry \$19.99
Lamb cooked in onion, tomato sauce with coconut milk and garnished with curry leaves.
8. Lamb Curry \$19.99
Lamb cooked in onion, tomato and rich homemade sauce.
9. Hyderabad Lamb Curry \$19.99
Lamb cooked with special masalas.
10. Lamb Saag \$19.99
Lamb cooked with spinach.
11. Lamb Makhani \$19.99
Butter flavored lamb cooked in fresh

Seafood Specialties

1. Fish Curry \$21.25
Fish cooked in onion, tomato and rich homemade sauce.
2. Fish Fry \$22.50
Marinated fish cooked with rich herbs and spices.
3. Chilli Fish \$22.50
battered fried fish tossed with onion and bell pepper, with chilli and soy sauce. Garnished with chopped spring onions.
5. Malabar Fish \$21.25
Coconut based fish curry
6. Shrimp Curry \$21.25
Shrimp cooked in onion, tomato and rich homemade sauce.
7. Shrimp Fry \$22.50
Shrimp cooked in delicious indian herbs.
8. Chilli Shrimp \$22.50
battered fried Shrimp tossed with onion and bell pepper, with chilli and soy sauce. Garnished with chopped spring onions.
9. Malabar Shrimp (6-7 Pieces) \$22.50
Coconut based shrimp curry.

Desserts

1. Gulab jamun (2pc) \$3.75
Rounded milk donuts soaked in sugary rose water syrup.
2. Rice Pudding \$4.99
- Ras Malai (2pc) \$6.25
Cheese balls soaked in flavored milk