

Appetizers

SOUPS

Spicy Rasam (Good for digestion) \$4.9 A South Indian home-made spicy and tangy soup made with lentil, tomato, and tamarind juice flavoured with red chillies, pepper and spices.

FINGER FOODS

Samosa Plate (2) \$5.75

Fried Indian pastry stuffed with flavored potatoes served with coriander and tamarind chutney

Rava Upma \$10.25

Traditional South Indian light meal made with suji/rava (semolina) and spices, served with sambar, coconut chutney and sugar

VADA

Medhu Vada (2) (A classic South Indian snack) \$6.25

Fried lentil flour doughnuts mildly spiced served with sambhar, coconut chutney and tomato chutney

Sambhar Vada (2) \$8

Fried lentil flour doughnuts dipped in sambhar, topped with ghee, fresh onions, coriander, and coconut chutney

Spicy Sambhar Vada (2) \$8.50

Fried lentil flour doughnuts dipped in spicy sambhar, topped with ghee, fresh onions, coriander, and coconut chutney

Rasa Vada (2) \$8

Lentil doughnuts dipped in rasam and topped with fresh onions and coriander

Salty Dahi (Yogurt) Vada (2) \$8

Lentil doughnuts soaked in seasoned yoghurt, topped with fresh coriander, boondhi and sweet & spicy tamarind sauce

Sweet Dahi (Yoghurt) Vada (2) \$8

Lentil doughnuts soaked in sweet seasoned yoghurt, topped with fresh coriander, boondhi and sweet & spicy tamarind sauce

Note: Sambhar can be substituted with rasam



IDLY

Steamed rice and lentil cakes served with sambhar, coconut and tomato chutney

tdly (2) \$8

Steamed rice and lentil cakes served with sambhar, coconut and tomato chutney

Sambhar Idly (2) \$9.75

Idlies dipped in sambhar, topped with ghee, fresh onions, coriander and coconut chutney

Spicy Sambhar Idly (2) \$10.25

Idlies dipped in spicy sambhar, topped with ghee, fresh onions, coriander and coconut chutney

Rasam Idly (2) \$9

Idlies dipped in rasam, topped with fresh onions and coriander

14 Pieces Mini Idly \$9.75

Toonie sized idlies dipped in sambhar, topped with ghee, fresh onions, coriander and coconut chutney (let us know if you would like the idly separate)

Spicy 14 piece Mini Idly \$10.25

Toonie sized idlies dipped in spicy sambhar, topped with ghee, fresh onions and coriander

Mini Rasam Idly \$9.5

Toonie sized idlies dipped in rasam, topped with ghee, fresh onions and coriander

Salty Dahi (Yogurt) Idly (2) \$8.5

Steamed rice and lentil cakes dipped in seasoned yogurt, topped with fresh coriander, boondhi and sweet & spicy tamarind sauce

Sweet Dahi (Yogurt) Idly (2) \$8.5

Steamed rice and lentil cakes dipped in sweet seasoned yogurt, topped with fresh coriander, boondhi and sweet & spicy tamarind sauce

Ask for our authentic spicy idly powder with sesame oil \$1.75

COMBOS

1 Idly/ 1 Vada Combo \$7.75

Steamed rice cake and spiced lentil doughnut served with sambar, coconut and tomato chutney

2 Idly/ 1 Vada OR 1 Idly/ 2 Vada \$9.25

Steamed rice cakes and spiced lentil doughnuts served with sambar, coconut and tomato chutney



Sambhar (1 Idly/ 1 Vada) Combo \$8.5

1 idly and 1 vada soaked in sambhar topped with ghee, fresh onions, coriander and coconut chutney *Try Spicy Sambhar Combo for \$9.25

Rasam (1 Idly/ 1 Vada) Combo \$8.5

1 idly and 1 vada soaked in rasam topped with ghee, fresh onions and coriander

Dahi 1 Idly/ 1 Vada Sweet or Salty Combo's \$8.25

Idly & Vada dipped in sweet or salty seasoned yogurt topped with fresh coriander and sweet & spicy tamarind sauce

INDIAN BREADS

Poori (2) with Potato Bhaji \$9.25

Fried puffed bread made with wheat and semolina , served with mild potato curry

KIDS DOSA

Kids Plain Dosa / Ghee Dosa / Butter Dosa \$7

With sambhar \$8

Kids size plain dosa, served with coconut chutney and mild sambhar.

Kids Aloo Masala Dosa / Ghee Masala Dosa / Butter Masala Dosa \$7.5

Kids size plain dosa with potato stuffing, served with coconut chutney and mild sambhar

Caution: Some kids may find Masala to be slightly spicy!

Kids Cheese Dosa \$8

With aloo masala \$8.5

Grated mozzarella in kids dosa, served with coconut chutney and mild sambhar

Kids Pizza Dosa \$9.25

Small Indian style vegetable pizza with marinara sauce, cheese, onions, coriander green peppers, red peppers and tomatoes

Kids Jam Roll Dosa \$7

Strawberry jam and butter spread on dosa , rolled and dusted with powdered sugar

Kids M&M Dosa *May contain nuts* \$7

Small buttery dosa filled with chocolate M&M's and dusted with powdered sugar

Kids Chocolate Dosa *May contain nuts* \$7

Rich melted chocolate spread on dosa rolled and dusted with powdered sugar

Kids Sweet Ghee Dosa \$7

Kids dosa cooked with ghee and sugar, topped with powdered sugar



DOSA - THE BASIC

What is a Dosa?

Dosas are traditional South Indian crepes made of fermented rice and lentil batter. All dosas are accompanied by our famous lip smacking sambhar and our 3 ever-so-fresh and vibrant chutneys (tomato, coriander and coconut) Served with 3 Chutneys & Sambhar

Now Offering Gluten/Wheat free dosas!

Plain Dosa \$9.25

A golden thin crepe made of fermented lentil and rice batter

Aloo Masala Dosa \$10.25

A mildly spiced traditional potato and onions stuffing in a plain dosa

Onion Dosa \$11

with aloo masala \$12 Finely chopped sautéed onions topped on dosa and garnished with fresh coriander

Paper Dosa \$12

With aloo masala \$13.5 Larger and crispier version of the plain dosa Add cheese for \$4

Cheese Dosa \$12

with aloo masala \$13 Rennet free vegetable mozzarella cheese on dosa

Chili Cheese Dosa \$12.75

With aloo masala \$13.75
Rennet free mozzarella cheese, freshly chopped green chillies and ginger on dosa
*Please let us know if you would like little, medium, or more chili

Ghee Dosa \$11.25

With aloo masala \$12.25 Delicious homemade clarified butter drizzled on a crispy dosa

Ghee Paper Dosa \$13.25

With aloo masala \$14.25 Extra large and crispy dosa drizzled with homemade clarified butter and rolled to golden perfection

Butter Dosa \$11.25

With aloo masala \$12.25 Crispy dosa drizzled with butter and rolled to golden perfection

Butter Paper Dosa \$13.25

With aloo masala \$14.25 Larger and crispier version of butter dosa



RAVA DOSA

What is a Rava Dosa?

Rava dosas are a type of South Indian crepe made with semolina and rice flour – it is a watery batter mixed with a few herbs and spices. Once cooked, it turns golden and quite crispy with holes due to the pockets of air. Must try!

Rava Dosa \$11.5

With aloo masala \$12.5

Thin and crispy crepe made from semolina and rice batter, topped with fresh ginger and coriander

Ghee Rava Dosa \$12.5

With aloo masala \$13.5

Thin and crispy crepe made from semolina and rice batter, cooked in ghee (clarified butter) and topped with fresh ginger and coriander

Onion Rava Dosa \$12.75

With aloo masala \$13.75

Thin crepe made from semolina and rice batter, sprinkled with sautéed onions and topped with ginger and coriander

Spicy Rava Dosa \$12.75

With aloo masala \$13.75

Special herbs and spices added to our semolina and rice batter, for added flavor and kick, this creations is topped with fresh ginger and coriander

SIGNATURE DOSA

Spinach (Palak) Dosa™ \$12.75

With aloo masala \$13.75

South Indian style spinach cooked with special herbs and spices spread on dosa

Butter Garlic Dosa™ \$12.75

With aloo masala \$13.75

Dosa enriched with mouth-watering garlic and butter flavor topped with parsley | Add cheese for \$3

Jeera Malli Dosa™ \$12.75

With aloo masala \$13.75

Dosa topped with crushed jeera, black pepper, fresh coriander and drizzled with ghee

Coriander Dosa™ (earthy taste and aroma!) \$12.75

With aloo masala \$13.75

Fresh coriander and spices crushed into a fine paste with a traditional mortar and spread on dosa

Mysore Bhaji Dosa™ \$14.75 *Featured in the TORONTO STAR*

With aloo masala \$15.75 Add Cheese \$3

Mild Mysore paste spread on dosa, topped with a perfect combination of fresh onions, coriander, green & red peppers, special spices and butter to give it a pleasantly surprising taste



Spicy Mysore Bhaji Dosa™ \$14.75

With aloo masala \$15.75 Spicy Mysore paste spread on dosa, topped with a perfect combination of fresh onions, coriander, green & red peppers, special spices and butter to give it a pleasantly surprising taste

Spicy Coconut Dosa™ \$12.75

With aloo masala \$13.75 Spiced fresh grated coconut mixture spread on dosa topped with onions and coriander

Mysore Dosa™ \$12.75

With aloo masala \$13.75 A spicy paste made of garlic, special herbs and spices Add cheese for \$3

Spicy Mysore Dosa™ \$13.75

With aloo masala \$14.75 A spicier version of the mysore (spicy paste made of garlic, special herbs and spices)

Mysore Paper Dosa™ \$14.25

With aloo masala \$15.25 Larger and crispier version of mysore dosa

Spicy Mysore Paper Dosa™ \$15.5

With aloo masala \$16.25 A spicier version of the mysore (spicy paste made of garlic, special herbs and spices)

Spicy Channa Dal Powder Dosa™ \$13.75

with aloo masala \$14.75 Blend of spiced channa dal powder and herbs on dosa, topped with onions, coriander, tomatoes and ghee Add cheese for \$3

Spicy Channa Paneer Dosa™ \$16.75

Blend of spiced channa dal powder spread on dosa and stuffed with Gurulukshmi's South Indian style paneer garnished with fresh onions and coriander

Green Chili Dosa™ \$12.75

With aloo masala \$13.75 A unique blend of freshly ground green chillies, spices and herbs spread on dosa - Add cheese for \$3

Chettinad Dosa™ \$13.75

With aloo masala \$14.75 A daring blend of red chillies, spices and herbs spread on dosa - Add cheese for \$3

Kaara Dosa ™ (Extreme) \$13.75

With aloo masala \$14.75 An extremely spicy blend of spices and six different types of chillies spread on dosa (consider yourself warned!!!) Add cheese for \$3



Chaat Dosa™ \$12.75

With aloo masala \$13.75

Another 'North meets South' dosa made with fresh onions, coriander, tomatoes, chaat powder topped on dosa and garnished with sweet and spicy tamarind sauce

Pav Bhaji Dosa™ \$13.75

Experience the line where North meets South – the bhaji (thick mix veg curry) from the famous Pav Bhaji is spread on dosa, topped with fresh onions and coriander with a splash of lime

Paneer Dosa™ \$15

A hearty South Indian style paneer (Indian cottage cheese) stuffing sautéed with onions, chillies, red peppers and mouth-watering spices topped with fresh coriander and onions inside the dosa (Guru Lukshmi style) Add cheese for \$3

Pizza Dosa™ \$14.25

Indian style vegetable pizza with marinara sauce, cheese, onions, coriander, green peppers, red peppers, tomato (ginger and chillies optional)

VEGETABLE SPRING DOSAS

Choose from the following flavors: Mildest to Spiciest Butter Garlic, Coriander, Spinach, Jeera Mailli, Mysore Bhaji, Mysore, Spicy Coconut, Spicy Chana, Green Chilli, Chettinad and Kaara

Fresh Vegetable Spring Sada Dosa™ \$14.75

With Potato Masala \$15.75

A low calorie diet dosa with thinly sliced carrot, cabbage, onions, coriander, green/red pepper and masala rolled and cut into pieces with the option of having any one of our signature pastes spread inside the dosa. If you need more/less vegetables or more/less potato fillings, please let us know. Add cheese for \$3

Paneer Vegetable Spring Dosa™ \$17.75

Mild Paneer Vegetable Spring Dosa South Indian style curried paneer stuffed in the dosa with fresh cabbage, carrots, onions, coriander

UTHAPAM

What is an Uthapam?

Uthapams are thick South Indian pancakes made of fermented rice and lentil batter, cooked in low to medium heat and topped with your choice of flavourful toppings. Served with mouth watering sambhar and our 3 ever-so-fresh chutneys.

Plain Uthapam \$10

Plain uthapam with coriander sprinkled on top Add cheese \$12



Onion Chilli Uthapam \$11.5

Chopped onions, coriander and green chillies topped on the uthapam. Add cheese optional \$13.5

Tomato and Onion Uthapam \$12

Chopped onions, tomatoes, and coriander topped on the uthapam. Add cheese optional \$14

Mixed Vegetable Uthapam \$12.75

Chopped onions, green peppers, red peppers, tomato and coriander toppings on the uthapam Add cheese optional \$14.75

Podi (Channa Mirchi Powder) Uthapam \$12.75

A blend of herbs and spiced dal powder topped on the uthapam with chopped onions, tomato and coriander Add cheese optional \$14.75

Masala Uthapam \$11.5

Mildly spiced traditional potato and onion stuffing topped on uthapam. Add cheese optional \$13.5

Fresh Vegetable Spring Uthapam \$13.25

Fresh shredded carrots, cabbage, onions, green peppers, red peppers, tomato, coriander and green chillies topped on the uthapam. Add cheese optional \$15.25

Pizza Uthapam \$15.5

Indian style vegetable pizza with marinara sauce, cheese, onions, coriander, green peppers, red peppers, tomato, ginger and chillies

Paneer Uthapam \$16.25

Mild Paneer Uthapam. South Indian style spicy paneer on the uthapam, topped with fresh onions and coriander

JAIN MENU

JAIN APPETIZERS

Jain Medhu Vada \$6.25

Jain Sambhar Vada \$8

Jain Salty or Sweet Dahi Vada \$8

Jain Salty or Sweet Dahi Idly \$8

Jain Idly / Vada \$6.75

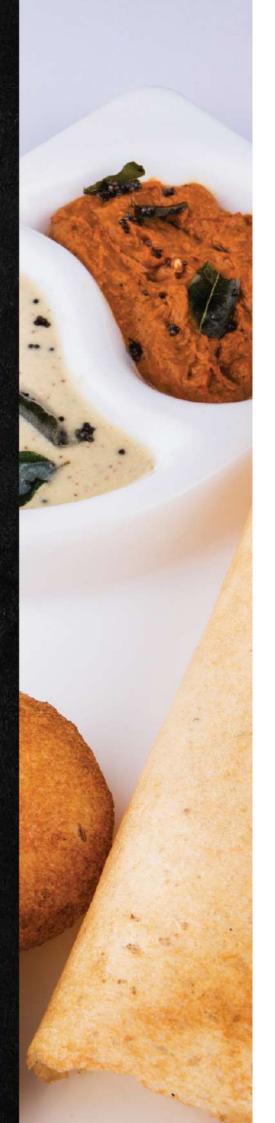
Jain Idly / 2 Vada \$8

Jain Idly \$7

Jain Sambhar Idly \$9.75

Jain Mini Idly \$9.75

Jain Samosa \$5.75



JAIN DOSAS

Jain Plain Dosa \$9 Add Jain Aloo Masala \$10.25

Jain Cheese Dosa \$12 Add Jain Aloo Masala \$13

Jain Butter or Ghee Dosa \$11.25 Add Jain Aloo Masala \$12.25

Jain Chili Cheese \$12.75 Add Jain Aloo Masala \$13.75

Jain Paper Dosa \$12 Add Jain Aloo Masala \$13

Jain Ghee or Butter Paper \$13.25 Add Jain Aloo Masala \$14.25

Jain Jeera Malli Dosa \$12.75 Add Jain Aloo Masala \$13.75

Jain Coriander Dosa \$12.75 Add Jain Aloo Masala \$13.75

Jain Spinach Dosa \$11 Add Jain Aloo Masala \$12

Jain Spicy Channa Dal Powder Dosa \$12.75 Add Jain Aloo Masala \$13.75

Jain Green Chili Dosa \$12.75 Add Jain Aloo Masala \$13.75

Jain Kaara Dosa (Extreme) \$13.75 Add Jain Aloo Masala \$14.75

Jain Vegetable Spring Aloo Dosa \$14.75 Add Jain Aloo Masala \$15.75 Add Cheese \$16.5

Choose from one of the following flavors:
Jeera Malli, Coriander, Spinach, Spicy Chana Dal Powder,
Green Chili and Kaara

JAIN RAVA DOSA

Note: Rava comes with ginger and coriander with your specified level of chillies, please let us know if you would like to omit ginger or coriander

Plain Rava Dosa \$11.5 Add Jain Aloo Masala \$12.5

Ghee Rava Dosa \$12.5 Add Jain Aloo Masala \$13.5



JAIN UTHAPAMS

Jain Plain Uthapam \$10

Jain Fresh Veg. Spring Uthapam (has carrots) \$13.25

Jain Mix.Veg. Uthapam \$12.75

Jain Podi (Channa Mirchi Powder) \$11.5

Jain Masala Uthapam \$11.5

Jain Tomato-Chilli Uthapam \$11

Jain Pizza Uthapam \$15.5

SECOND SERVINGS

Sambhar \$1.5

Tamarind Chutney \$1.25

Masala \$1

Cheese \$3

Milagai Podi (Idly Powder) \$1.75

Appalam (Papad) \$0.5

Chutney \$0.5

Curd \$2.75

Ghee-butter \$1.5

Poori \$2.5

DESSERT

Chocolate Dosa is now available for Adults (big kids) as well!! Rich melted chocolate spread on dosa topped with cashew nuts and dusted with powdered sugar \$8

Rava Kesari

Sweetened suji (semolina) and raisins roasted and cooked in ghee \$5.5

Badham Halwa

Rich halwa made of sweetened almond puree and saffron \$6.00

Ras Malai

Homemade cottage cheese in special condensed milk, flavored with rose water and garnished with pistachio nuts \$5.25

Gulab Jamun

Fried dry milk balls, soaked in syrup and rose water \$5.25



BEVERAGES

Madras Filter Coffee \$3.25

Milk Tea \$3

Masala Tea \$3.5

Green Tea \$3

Kashmiri Masala Soda \$3.5

Mango Juice \$4

Orange juices \$4

Salt Lassi \$5.25

Sweet Lassi \$5.25

Mango Lassi \$5.75

Jeera Lassi \$4.5

Mango Milk Shake \$5.75

Bottled Water \$1.5

Perrier \$2.25

Coke \$1.75

Pepsi \$1.75

Sprite \$1.75

Ginger Ale \$1.75

