

CHILLED BEVERAGES

Mineral water	60/-
Butter Milk	120/-
Aerated water	99/-
Rose milk	180/-
Lassi sweet	180/-
Lassi salt	180/-
Mango Lassi (Seasonal)	240/-
Fresh Lime Soda	160/-
Lemon Ice Tea	175/-
Seasonal fresh Fruit Juice	205/-
Badam Milk	235/-

MOCKTAILS

Jaljeera Cooler	175/-
Flavoured Indian beverage	
Lemon Mojito	189/-
Mint and lemon infused refreshing drink	
Cool Blue	205/-
Deep blue lime and mint refresher	
Watermelon Mojito	205/-
Tasty summer watermelon mocktail	
Green Apple Sparkler	205/-
Lemon apple flavoured drink garnished with apple wedges	
Coconut Lemonade	205/-
Hydrating coconut lemon infusion	
Cranberry Blast	205/-
Cranberry and lemon flavoured fruity soda drink	
Anar Mojito	215/-
Mint and lime classic mojito infused with pomegranate syrup	

SHAKES & FLOATS

Cold coffee	185/-
Cold coffee with ice cream	220/-
Oreo shake	275/-
Rich Chocolate milkshake with the goodness of Oreo biscuit.	
Kitkat shake	275/-
Kitkat flavoured thick chocolate shake garnished Rich creamy and thick shake of your favourite flavour. with slices of Kitkat.	



ALL DAY FAVOURITES

Steamed idli	155/-
Steamed savoury rice cake	
Mini idli	165/-
Mini versions of the steamed savoury rice cake	
Fried idli	185/-
Gunpowder idli	195/-
Steamed savoury rice cake topped with ghee & spicy South Indian gunpowder	
Masala idli	199/-
Steamed savoury rice cake tossed with vegetables and spices	
Rasam idli	199/-
Steamed savoury rice cake served with Rasam	
Kuzhi Paniyaram	220/-
Savoury Rice dumplings which are Crisp on the outside & soft on the inside packed with flavour..	
Cheese Paniyaram	240/-
Savoury Rice dumplings which are Crisp on the outside & soft on the inside with melting cheese in the middle...	
Idli chilli chaat	210/-
South Indian snack meets chaat on a layer of dahi & spices	
Idli Vada Combo	189/-
Medhu Vada	189/-
Madras Masala Vada	199/-
Dahi Vada	220/-
Upma	189/-
South Indian breakfast dish made with cream of wheat & vegetable	
Upma Vada Combo	189/-
Pongal Vada Combo	199/-
Ghee Pongal	195/-
South Indian healthy variation of kichdi	
Poori Bhaji	205/-
Deep-fried rounds of flour served with aloo bhaji	
Malabar Parotta with Kurma	275/-

UTTAPAM

Uttapam Plain	215/-
Uttapam Onion / Tomato	225/-
Uttapam Mix Veg	245/-
Corn Cheese Uttapam	245/-
Panchvarna Uttapam	245/-

CHEF'S RECOMMENDATIONS

Paneer Dosa	310/-
Traditional South Indian "Dosa" served with Paneer bhurji	
Ragi Dosa	275/-
Immensely nutritious quick finger millet dosa	
Chilly Kothu Parotta	275/-
Shredded or minced parotta with chilli vegtables	
Cheese dosa	299/-
Cheese Variation of the popular South Indian "Dosa"	
Chilli cheese dosa	299/-
Cheese Variation of the popular South Indian "Dosa" with chilli spices	
Andhra MLA Pesarattu	265/-
Green lentil dosa served with upma	

DOSA

Plain/masala dosa	185/-205/-
Toppi Dosa	195/-
Mysore dosa (plain/masala)	235/-265/-
Chettinad Dosa Spicy	250/-
Onion plain/masala dosa	225/-255/-
Ghee roast paper plain/masala	225/-265/-
Ghee Podi dosa roast plain/masala	230/-265/-
Butter plain/masala dosa	230/-265/-
Garlic dosa plain/masala	255/-280/-



RAVA DOSA

Wheat based crisp type of Indian pancake variation

Crispy rava dosa plain/masala	230/-255/-
Coconut Rava Dosa plain / masala	230/-255/-
Crispy rava onion dosa plain/masala	235/-260/-
Crispy rava onion dosa paneer	299/-
Mysore rava dosa plain/masala	240/-265/-
Mysore rava paneer dosa	299/-
Crispy ragi rava dosa plain/masala	250/-275/-
Crispy ragi rava paneer dosa	299/-
Mysore ragi rava plain dosa/masala	265/-290/-
Mysore ragi rava paneer dosa	310/-
Ghee Dry Fruit Rava Dosa plain / masala	310/-329/-



DASAPRAKASH SIGNATURES

Mangalore Neer Dosa	255/-
Thin rice dosa served with coconut jaggery and kurma	
Dasaprakash Special Dosa	310/-
Our own version of special masala dosa	
Kerala Appam	275/-
Rice pancake served with spicy kurma/vegetable stew	
Set Dosa	255/-
Soft spongy dosa served with sagu	
Chettinad Mushroom Dosa	299/-
Chettinad spices on a Dosa packed with aromatic mushroom filling	
Chettinad Paneer Dosa	299/-
Chettinad spices on a Dosa with a tasty home style paneer filling.	

SOUPS & RASAM

Rasam with appalam	150/-
Flavourful South Indian soup served with South Indian Papad.	
Cream of tomato	200/-
Favourite soup made of fresh tomatoes topped with cream.	
Hot & sour soup	210/-
Classic tangy & spicy soup made with mushrooms & vegetables.	
Manchow soup	210/-
Chinese style thick mixed vegetable soup topped with crisp fried noodles.	



SOUTH INDIAN THALI & PLATTERS

South Indian Mini Thali	330/-
(Lemon Rice, Curd rice, Bissi Bella Hulli Anna, Papad, Masala Idli, 2 Medu Vada, & rava Kesari)	
South Indian Platter	355/-
(1 Idli,2 Vada, 1 mini masala dosa, Upma, Rava Kesari & Filter Coffee)	
Dasaprakash Special Thali	430/-
(Buttermilk/Coffee,Vegetable Kootu,Flavoured rice, Sambar,Rasam,Curd, Appalam,Pickle & Sweet,Ice cream, Choice of any 2(Poori/Appam/Parotta/Uttapam)	

EXTRAS

Aloo Masala	50/-
South Indian papad	50/-
Side dish	50/-
Poori	50/-

ACCOMPANIMENTS

Mix veg raita	185/-
Cucumber / Boondi raita	185/-
Pineapple raita	205/-
Appalam Basket	165/-
Roasted papad (2 pcs)	100/-
Garden fresh salad	150/-

RICE BOWL

Jeera Rice	195/-
Steamed Rice	195/-
Curd Rice	250/-
Soft boiled rice blended with fresh creamy curd & tempered with South Indian spices	
Bissi Belle Hulli Anna	255/-
Classical dish of Karnataka origin, combination of rice, lentils, vegetables& spices	
Veg biryani with raita	435/-
Fragrant rice cooked with spices and vegetables and served with flavoured curd	
Peas pulao	229/-
Rice pilaf made with green peas & spices	
Veg. pulao	229/-
One pot rice dish made with rice, spices, vegetables & herbs	
Sambar rice	185/-
Delicious one pot meal combining Sambar and steamed rice	
Rasam rice	185/-
Delicious one pot meal combining rasam and steamed rice	

RICE OF THE DAY

Tamarind rice	270/-
South indian spiced tangy rice dish	
Lemon rice	270/-
lemon flavoured rice tempered with South Indian spices	
Tomato rice	275/-
South Indian style spicy one pot tomato rice	
Coconut rice	265/-
Flavorful cocunut based rice dish	
Mangalore Garlic Rice	265/-



NORTH INDIAN APPETIZERS

- Dasaprakash spl. Paneer Tikka 515/-
Creamy vegetables stuffed in layers of cottage cheese marinated in Indian spices, cooked in a clay oven.
- Paneer Tikka 499/-
Cottage cheese marinated in Indian spices, cooked in a clay oven.
- Peri Peri Paneer Tikka 499/-
Cottage cheese marinated in peri peri flavoured spices, cooked in a clay oven
- Achari paneer tikka 499/-
Cottage cheese marinated in Indian spices with a touch of acchari masala, cooked in a clay oven.
- Tandoori momos 379/-
Vegetable dumplings marinated in Tandoori masala and grilled in a clay oven.
- Dahi ke sholey 399/-
Hung yoghurt with secret spices stuffed in soft bread shells.
- Soya chaap tikka 459/-
North Indian high protein soya based vegetarian snack.
- Tandoori mushroom 459/-
Ultimate vegetable stuffed delicious mushroom appetiser.
- Dahi kebab 425/-
Deep fried cottage cheese and hung curd kebab marinated with spices.
- Hara bhara kebab 379/-
Deep fried vegetables, spinach and cottage cheese kebab.
- Malai soya chaap 459/-
Creamy high protein soya based vegetarian snack

ORIENTAL APPETIZERS

- Honey chilli potatoes 285/-
Crispy fried potatoes tossed in honey sauce
- Chilli potatoes 285/-
Crispy fried potatoes tossed in chilli sauce
- Crispy corn salt & pepper 299/-
American corn kernels tossed in chinese spices
- Crispy salt & pepper vegetable 349/-
Fresh vegetables tossed in chinese spices
- Chilli mushroom 485/-
Mushroom & bell pepper tossed in Chinese spices
- Veg. spring roll 365/-
Fried pancake stuffed with shredded vegetables
- Veg. momos 365/-
Steamed vegetable dumplings served with spicy sauce
- Veg. manchurian (Dry) 389/-
Dumplings of vegetables tossed in mildly spiced manchurian sauce
- Chilli paneer (Dry) 410/-
Cottage cheese & bell pepper tossed in chinese spices



MEAL BOWLS

- Hot Pot Rice 299/-
Fried rice with a bowl of assorted vegetables in spicy gravy
- Veg Ramen Bowl 299/-
Chilli garlic noodles in a bowl of spicy vegetables gravy
- Manchurian with Noodle 299/-
Street style spicy manchurian, served with six crispy manchurian balls, complimented with wok tossed noodles, making for a complete chinese delight
- Chilli Paneer with Fried Rice 299/-
Sauted paneer prepared with a mix of spicy and tangy sauces, tossed in chinese herbs served with fried rice
- Dal Tadka Rice Bowl 279/-
Traditionally prepared punjabi yellow dal cooked with an assortment of indian spices and herbs paired with fluffy jeera rice, topped with fried onions
- Dal Makhani Rice Bowl 299/-
Rich fresh creamy dal, prepared with a bowl of freshly prepared jeera rice

CONTINENTAL

- Garlic Bread 175/-
Toasted bread topped with fresh herbs, roasted garlic and butter.
- French Fries 185/-
Thin strips of potatoes deep fried
- Peri Peri Fries 195/-
Thin strips of potatoes deep fried and tossed in peri peri Flavour.
- Penne Pasta 399/-
(Arrabiata Sauce / Cream Sauce /Aglio olio)

NORTH INDIAN THALI & PLATTERS

- Achari Platter 300/-
(Achari Naan with a choice of either Kadhai Chaap Masala or Dal Makhani)
- Kulcha Platter 420/-
(2 Kulchas, Shahi paneer, Channa Masala ,Salad)
- Kebab Platter 455/-
(Varieties of kebabs)
- Tandoori Platter 455/-
(6 Kebabs, Naan, Dal Makhni, Raita, Salad)
- North Indian Thali 450/-
(2 roti, 1 Naan, Rice, Paneer, Mixed Veg, Dal makhni, Raita, Papad, Salad, Sweet)
- Dal Makhani with Butter Naan 300/-
Rich fresh creamy punjabi dal made of rajma & whole urad dal served with two butter naan
- Paneer Butter Masala with Lachha Parantha 300/-
Our royal buttery paneer, served with a rich dollop of cream and two flaky and crispy lachaa paranthas



NORTH INDIAN FLAVOURS

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| Dal Tadka 365/-
Smooth & creamy yellow dal tempered with ghee & spices | Paneer Lababdar 499/-
Creamy cottage cheese dish in aromatic cashew gravy. |
| Dal Garhwali 375/-
Fine blend of robust lentils - toor, masoor & moong dal flavoured with chopped palak | Palak Paneer 475/-
Cottage cheese in seasoned spinach gravy |
| Dal Makhani 399/-
Rich Punjabi dal made of rajma & whole urad dal | Kadhai Paneer 475/-
Cottage cheese cooked inspiced Kadhai gravy |
| Chana Masala 389/-
Curried dish made from chickpeas with authentic Punjabi spices | Shahi Paneer 475/-
Cottage cheese cooked inspiced Kadhai gravy |
| Pindi Chole 389/-
classic street food delicacy- protein rich recipe made with chickpeas and blend of Indian spices. | Tawa Paneer 475/-
Fresh juliennes of cottage cheese cooked in kadhai gravy |
| Tawa Mushroom 435/-
soft mushrooms cooked in a delicious semi-dry onion & tomato masala gravy with aromatic spices. | Paneer Butter Masala 499/-
Cottage cheese cookeed in aromatic spices, cream & butter |
| Kadhai Chaap Masala 445/-
Soya chaap cooked in spiced kadhai gravy | Paneer do pyaza 499/-
A rich and tasty dish of soft succulent cottage cheese & plenty of onions in a creamy gravy. |
| Mushroom Hara Pyaz 435/-
medley of soft mushrooms with spring onions cooked in flavourful aromatic spices. | Paneer bhurji 499/-
Scrambled cottage cheese with onions-bell peppers & traditional Indian spices. |
| Aloo Gobi Adraki 365/-
Potato and cauliflower tossed in spices flavoured with ginger | Mushroom masala 499/-
Vegetarian Indian curry of button mushrooms & Traditional spices which is naturally gluten-free. |
| Subz Khazana 389/-
Mixed vegetables cooked in tomato puree and spices | Malai Kofta 510/-
Vegetable dumpling dish cooked in a creamy sweet rich thick gravy |
| Veg. Kohlapuri 389/-
Mixed vegetable curry with thick and spicy gravy | |
| Jeera Aloo 355/-
Potatoes tossed with cumin seeds and Indian spices | |

INDIAN BREADS

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| Tandoori roti 49/- | Mix veg kulcha 105/- |
| Butter roti 55/- | Missi roti 65/- |
| Cheese Naan 125/- | Onion kulcha 99/- |
| Chilli Cheese Naan 135/- | Aloo paratha 105/- |
| Mirchi Naan 89/- | Gobi paratha 105/- |
| Garlic naan 89/- | Paneer paratha 129/- |
| Laccha paratha 89/- | Paneer kulcha 129/- |
| Pudina paratha 99/- | Butter naan 75/- |
| Mirchi Paratha 105/- | |

CHINESE MAIN COURSE

- Dasaprakash Special noodles 365/-
Noodles tossed with exotic vegetables with strips of paneer
- Hakka noodles 345/-
Noodles tossed and mixed with vegetables
- Schezwan Hakka noodles 345/-
Noodles tossed and mixed with vegetables and schezwan sauce
- Chilli Garlic noodles 345/-
Noodles tossed with vegetables, chilli & garlic
- Vegetables in hot garlic sauce 355/-
Vegetables cooked in rich flavors of ginger and garlic
- Vegetables in Schezwan sauce 355/-
Assorted vegetables tossed in schezwan sauce
- Veg. Fried rice 310/-
Fragrant rice studded with vegetables
- Veg. Chopsuey 345/-
Fried vegetable noodles topped with flavoured gravy
- Veg. Manchurian (gravy) 310/-
Tasty and popular Indo Chinese dish
- Chilli Paneer (gravy) 380/-
Paneer tossed with chilli and spices

HOT BEVERAGES

- Masala Tea 99/-
- South Indian Filter Coffee 120/-
- Hot Badam Milk 250/-

DESSERTS

- Rava Kesari 150/-
- Gulab Jamun 150/-
- Kesar Kulfi 175/-
- Fruit salad 199/-
- Fruit salad with ice cream 220/-

ICE CREAM (PER SCOOP)

- Chocolate 125/-
- Vanilla 99/-
- Strawberry 99/-
- Mango 110/-
- Butter Scotch 125/-

SUNDAES

- Dasaprakash Gadbad special 299/-
A tower of vanilla, chocolate & strawberry ice creams in layers of fruit topped with chocolate sauce, nuts and chocolate bits
- Dasaprakash Special Sundae 299/-
3 scoops of vanilla ice cream topped with whipped cream, rich chocolate sauce, juicy pineapple chunks and sprinkling of chopped nuts
- Mango Tango 299/-
Mango and Vanilla ice cream topped with mango fudge and mango pieces(seasonal)
- Banana split 299/-
Vanilla, Strawberry and Chocolate ice cream ribboned with hot fudge, fresh banana slices, cream and almonds
- Strawberry Vanilla Swirl 299/-
Strawberry and Vanilla ice cream with swirls of strawberry topping crowned with almonds and cream
- Hot fudge sundae 299/-
Chocolate and Vanilla ice cream topped with hot chocolate sauce, cream and crunchy almonds
- Mudslide Richi Rich 299/-
Fudge brownie, Vanilla ice cream and hot chocolate sauce with nuts



* Taxes extra as applicable * Serving Time - 20 minutes * Sharing of Thali is not allowed * All items are subject to availability * We levy 10% Service Charge (Optional)