

CHILLED BEVERAGES

- Mineral water 60/-
- Butter Milk 99/-
- Aerated water 80/-
- Rose milk 149/-
- Lassi sweet 149/-
- Lassi salt 149/-
- Mango Lassi (Seasonal) 199/-
- Fresh Lime Soda 135/-
- Lemon Ice Tea 145/-
- Badam Milk 195/-



SOUPS & RASAM

- Rasam with appalam 125/-
Flavourful South Indian soup served with South Indian Papad.
- Cream of tomato 159/-
Favourite soup made of fresh tomatoes topped with cream.
- Veg clear soup 159/-
Vegetables broth seasoned with chinese spices.
- Cream of mushroom 169/-
Favourite soup made of fresh Mushroom topped with cream.
- Hot & sour soup 169/-
Classic tangy & spicy soup made with mushrooms & vegetables.
- Manchow soup 169/-
Chinese style thick mixed vegetable soup topped with crisp fried noodles.
- Sweet corn soup 169/-
Traditional sweet corn soup garnished with vegetables.
- Lemon coriander soup 169/-
Vitamin rich delicious soup made of lemon, coriander and vegetables.
- Almond Broccoli Soup (seasonal) 180/-
Broccoli florets and herbs with fresh cream, garnished with almond slivers.



ALL DAY FAVOURITES

- Steamed idli 145/-
Steamed savoury rice cake
- Mini idli 155/-
Mini versions of the steamed savoury rice cake
- Idli Vada Combo 165/-
- Ghee Pongal 169/-
South Indian healthy variation of kichdi
- Pongal Vada Combo 175/-
- Medhu Vada 165/-
- Onion Vada 175/-
- Rasam Vada 165/-
- Madras Masala Vada 175/-
- Keerai Vada 185/-
- Dahi Vada 190/-
- Idli Fries 160/-
- Mysore idli 165/-
- Gunpowder idli 170/-
Steamed savoury rice cake topped with ghee & spicy South Indian gunpowder
- Thattai Idli 170/-
- Masala idli 175/-
Steamed savoury rice cake tossed with vegetables and spices
- Rasam idli 155/-
Steamed savoury rice cake served with Rasam
- Idli chilli chaat 185/-
South Indian snack meets chaat on a layer of dahi & spices
- Dahi idli 155/-
- Kuzhi Paniyaram 185/-
Savoury Rice dumplings which are Crisp on the outside & soft on the inside packed with flavour..
- Cheese Paniyaram 199/-
Savoury Rice dumplings which are Crisp on the outside & soft on the inside with melting cheese in the middle....
- Upma 165/-
South Indian breakfast dish made with cream of wheat & vegetable
- Poori Bhaji 180/-
Deep-fried rounds of flour served with aloo bhaji
- Malabar Parotta with Kurma 240/-
- Kerala Appam with Kurma & Coconut Milk 240/-

UTTAPAM

- Uttapam Plain 185/-
- Uttapam Onion / Tomato 190/-
- Onion Tomato Uttapam 190/-
- Uttapam Mix Veg 210/-
- Corn Cheese Uttapam 210/-
- Panchvarna Uttapam 210/-
- Coconut Uttapam 210/-
- Paneer Uttapam 240/-
- Almond Broccoli Uttapam 299/-

CHEF'S RECOMMENDATIONS

- Paneer Dosa 250/-
Traditional South Indian "Dosa" served with Paneer bhurji
- Ragi Masala Dosa 240/-
Immensely nutritious quick finger millet dosa
- Cheese dosa 250/-
Cheese Variation of the popular South Indian "Dosa"
- Chilli cheese dosa 250/-
Cheese Variation of the popular South Indian "Dosa" with chilli spices
- Chocolate dosa 230/-

DOSA

- Plain/masala dosa 160/-180/-
- Toppi Dosa / Schezwan Dosa 169/-220/-
- Spring Veg. Dosa 220/-
- Mysore dosa plain/masala 205/-230/-
- Chettinad Spicy Masala Dosa 235/-
- Onion plain/masala dosa 195/-220/-
- Ghee roast paper plain/masala 195/-220/-
- Ghee Podi dosa roast plain/masala 199/-230/-
- Butter plain/masala dosa 200/-230/-
- Garlic dosa plain/masala 220/-245/-



RAVA DOSA

Wheat based crisp type of Indian pancake variation

- Crispy rava dosa plain/masala 199/-220/-
- Coconut Rava Dosa plain / masala 199/-220/-
- Crispy rava onion dosa plain/masala 205/-225/-
- Crispy rava onion dosa paneer 245/-
- Mysore rava dosa plain/masala 210/-230/-
- Mysore rava paneer dosa 245/-
- Crispy ragi rava dosa plain/masala 220/-240/-
- Crispy ragi rava paneer dosa 255/-
- Mysore ragi rava plain dosa/masala 230/-250/-
- Mysore ragi rava paneer dosa 260/-
- Ghee Dry Fruit Rava Dosa plain / masala 270/-290/-

DASAPRAKASH SIGNATURES

- Mangalore Neer Dosa 220/-
Thin rice dosa served with coconut jaggery and kurma
- Dasaprakash Special Dosa 265/-
Our own version of special masala dosa
- Andhra MLA Pesarattu 230/-
Green lentil dosa served with upma
- Set Dosa 220/-
Soft spongy dosa served with sagu
- Chilly Kothu Parotta 240/-
Shredded or minced parotta with chilli vegetables
- Chettinad Kaalan Dosa 260/-
Chettinad spices on a Dosa packed with aromatic mushroom filling
- Chettinad Paneer Dosa 260/-
Chettinad spices on a Dosa with a tasty home style paneer filling.



SOUTH INDIAN

THALI & PLATTERS

- South Indian Mini Thali 275/-
(Lemon Rice, Curd rice, Bissi Bella Hulli Anna, Papad, Masala Idli, 2 Medu Vada, & rava Kesari)
- South Indian Platter 299/-
(1 Idli,2 Vada, 1 mini masala dosa, Upma, Rava Kesari & Filter Coffee)
- South Indian Executive Thali 315/-
(3 Poori,2 vegetable,Dal kootu,Flavoured rice, Sambar Rasam,curd ,Appalam,Pickle & Sweet)
- Dasaprakash Special Thali 360/-
(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 38/-
- South Indian papad 38/-
- Side dish 38/-
- Poori 38/-

ACCOMPANIMENTS

- Mix veg raita 158/-
- Cucumber / Boondi raita 158/-
- Pineapple raita 178/-
- Appalam Basket 140/-
- Roasted papad (2 pcs) 90/-
- Masala papad 130/-
- Garden fresh salad 130/-



RICE BOWL

- Jeera Rice 170/-
- Steamed Rice 170/-
- Curd Rice 220/-
Soft boiled rice blended with fresh creamy curd & tempered with South Indian spices
- Bissi Belle Hulli Anna 220/-
Classical dish of Karnataka origin, combination of rice, lentils, vegetables& spices
- Veg biryani with raita 380/-
Fragrant rice cooked with spices and vegetables and served with flavoured curd
- Peas pulao 199/-
Rice pilaf made with green peas & spices
- Veg. pulao 199/-
One pot rice dish made with rice, spices, vegetables & herbs
- Sambar rice 160/-
Delicious one pot meal combining Sambar and steamed rice
- Rasam rice 160/-
Delicious one pot meal combining rasam and steamed rice

RICE OF THE DAY

- Tamarind rice 235/-
South indian spiced tangy rice dish
- Lemon rice 235/-
lemon flavoured rice tempered with South Indian spices
- Tomato rice 240/-
South Indian style spicy one pot tomato rice
- Coconut rice 230/-
Flavorful coconut based rice dish
- Gongura Rice 240/-
- Mangalore Garlic Rice 230/-



NORTH INDIAN APPETIZERS

- Dasaprakash spl. Paneer Tikka 449/-
Creamy vegetables stuffed in layers of cottage cheese marinated in Indian spices, cooked in a clay oven.
- Paneer Tikka 435/-
Cottage cheese marinated in Indian spices, cooked in a clay oven.
- Peri Peri Paneer Tikka 435/-
Cottage cheese marinated in peri peri flavoured spices, cooked in a clay oven
- Afgani Paneer Tikka 449/-
Cottage cheese marinated in a creamy cashew paste, cooked in a clay oven
- Achari paneer tikka 435/-
Cottage cheese marinated in Indian spices with a touch of acchari masala, cooked in a clay oven.
- Makhmali Paneer Tikka 449/-
Melt in the mouth paneer starter tossed in cream & cashew.
- Tandoori momos 330/-
Vegetable dumplings marinated in Tandoori masala and grilled in a clay oven.
- Dahi ke sholey 350/-
Hung yoghurt with secret spices stuffed in soft bread shells.
- Soya chaap tikka 399/-
North Indian high protein soya based vegetarian snack.
- Badami Broccoli 449/-
Roasted Broccoli in a cheesy cream cashewnut paste marinade, garnished with almonds...
- Tandoori mushroom 399/-
Ultimate vegetable stuffed delicious mushroom appetiser.
- Dahi kebab 369/-
Deep fried cottage cheese and hung curd kebab marinated with spices.
- Hara bhara kebab 330/-
Deep fried vegetables, spinach and cottage cheese kebab.
- Malai soya chaap 399/-
Creamy high protein soya based vegetarian snack

ORIENTAL APPETIZERS

- Honey chilli potatoes 250/-
Crispy fried potatoes tossed in honey sauce
- Chilli potatoes 250/-
Crispy fried potatoes tossed in chilli sauce
- Crispy corn salt & pepper 265/-
American corn kernels tossed in chinese spices
- Crispy salt & pepper vegetable 310/-
Fresh vegetables tossed in chinese spices
- Chilli mushroom 425/-
Mushroom & bell pepper tossed in Chinese spices
- Veg. spring roll 320/-
Fried pancake stuffed with shredded vegetables
- Veg. momos 320/-
Steamed vegetable dumplings served with spicy sauce
- Veg. manchurian (Dry) 340/-
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 249/-
Fried rice with a bowl of assorted vegetables in spicy gravy
- Veg Ramen Bowl 249/-
Chilli garlic noodles in a bowl of spicy vegetables gravy
- Manchow soup with Tandoori Momos 249/-
Combination of soup & momos served seperately

CONTINENTAL

- Chilli Cheese Toast 210/-
Grated cheese and chopped green chillies topped on fresh white bread and toasted.
- Veg. Grilled Sandwich 180/-
Bread toasted with cheese, tomato, cucumber and sauces
- Cheese Grilled Sandwich 199/-
Bread toasted with cheese and smeared with butter
- Mushroom Cheese Sandwich 220/-
Bread toasted with cheese and smeared with butter
- Garlic Bread 155/-
Toasted bread topped with fresh herbs, roasted garlic and butter.
- French Fries 160/-
Thin strips of potatoes deep fried
- Peri Peri Fries 170/-
Thin strips of potatoes deep fried and tossed in peri peri Flavour.
- Paneer Grilled Sandwich 250/-
Breads filled with cottage cheese, onions & bell peppers
- Spicy Corn on Toast 280/-
A delicious homemade cheesy corn recipe topped up on buttered toast
- Veg. Lasagne 399/-
The queen of casseroles with layers of pasta stuffed with veggies, sauce and cheese
- Baked Vegetable Augratin 399/-
A continental delicacy made with mixed vegetables and white sauce with lots of cheese served with toasted bread.
- Penne Pasta 350/-
(Arrabita Sauce / Cream Sauce /Aglio olio)
- Veg Burger 149/-
- Cheese Burger 169/-

NORTH INDIAN THALI & PLATTERS

- Achari Platter 250/-
(Achari Naan with a choice of either Kadhai Chaap Masala or Dal Makhani)
- Kulcha Platter 350/-
(2 Kulchas, Shahi paneer, Channa Masala ,Salad)
- Kebab Platter 380/-
(Varieties of kebabs)
- Tandoori Platter 380/-
(6 Kebabs, Naan, Dal Makhni, Raita, Salad)
- North Indian Thali 375/-
(2 roti, 1 Naan, Rice, Paneer, Mixed Veg, Dal makhni, Raita, Papad, Salad, Sweet)



NORTH INDIAN FLAVOURS

- Dal Tadka 320/-
Smooth & creamy yellow dal tempered with ghee & spices
- Dal Garhwali 330/-
Fine blend of robust lentils - toor, masoor & moong dal flavoured with chopped palak
- Dal Makhani 350/-
Rich Punjabi dal made of rajma & whole urad dal
- Chana Masala 340/-
Curried dish made from chickpeas with authentic Punjabi spices
- Pindi Chole 340/-
classic street food delicacy- protein rich recipe made with chickpeas and blend of Indian spices.
- Tawa Mushroom 380/-
soft mushrooms cooked in a delicious semi-dry onion & tomato masala gravy with aromatic spices.
- Kadhai Chaap Masala 390/-
Soya chaap cooked in spiced kadhai gravy
- Mushroom Hara Pyaz 380/-
medley of soft mushrooms with spring onions cooked in flavourful aromatic spices.
- Aloo Gobi Adraki 320/-
Potato and cauliflower tossed in spices flavoured with ginger
- Subz Khazana 340/-
Mixed vegetables cooked in tomato puree and spices
- Veg. Kohlapuri 340/-
Mixed vegetable curry with thick and spicy gravy
- Jeera Aloo 310/-
Potatoes tossed with cumin seeds and Indian spices
- Paneer Lababdar 430/-
Creamy cottage cheese dish in aromatic cashew gravy.
- Palak Paneer 410/-
Cottage cheese in seasoned spinach gravy
- Kadhai Paneer 410/-
Cottage cheese cooked inspiced Kadhai gravy
- Shahi Paneer 410/-
Cottage cheese cooked inspiced Kadhai gravy
- Tawa Paneer 410/-
Fresh juliennes of cottage cheese cooked in kadhai gravy
- Paneer Butter Masala 430/-
Cottage cheese cookeed in aromatic spices, cream & butter
- Methi Matar Malai 425/-
a popular Indian dish combination of methi, matar and malai in a rich, sweet creamy curry..
- Makkai Palak 425/-
delicious Indian curry where fresh corn kernels are cooked in a creamy, lightly spiced fresh spinach gravy.
- Paneer do pyaza 425/-
A rich and tasty dish of soft succulent cottage cheese & plenty of onions in a creamy gravy.
- Paneer bhurji 450/-
Scrambled cottage cheese with onions-bell peppers & traditional Indian spices.
- Mushroom do pyaza 430/-
Mushroom Do Pyaza is a delicious “dry curry” with mushrooms & caramelized onions.
- Mushroom masala 430/-
Vegetarian Indian curry of button mushrooms & Traditional spices which is naturally gluten-free.
- Masala Malai Kofta 440/-
Vegetable dumpling dish cooked in a creamy sweet rich thick gravy

INDIAN BREADS

- Tandoori roti 45/-
- Butter roti 50/-
- Cheese Naan 115/-
- Chilli Cheese Naan 125/-
- Mirchi Naan 85/-
- Garlic naan 85/-
- Laccha paratha 85/-
- Pudina paratha 90/-
- Mirchi Paratha 95/-
- Mix veg kulcha 95/-
- Missi roti 60/-
- Onion kulcha 90/-
- Aloo paratha 95/-
- Gobi paratha 95/-
- Paneer paratha 120/-
- Paneer kulcha 120/-
- Plain naan 65/-
- Butter naan 70/-



CHINESE MAIN COURSE

- Dasaprakash Special noodles 320/-
Noodles tossed with exotic vegetables with strips of paneer
- Hakka noodles 299/-
Noodles tossed and mixed with vegetables
- Schezwan Hakka noodles 299/-
Noodles tossed and mixed with vegetables and schezwan sauce
- Chilli Garlic noodles 299/-
Noodles tossed with vegetables, chilli & garlic
- Vegetables in hot garlic sauce 310/-
Vegetables cooked in rich flavors of ginger and garlic
- Vegetables in Schezwan sauce 310/-
Assorted vegetables tossed in schezwan sauce
- Veg. Fried rice 270/-
Fragrant rice studded with vegetables
- Veg. Chopsuey 299/-
Fried vegetable noodles topped with flavoured gravy
- Veg. Manchurian (gravy) 270/-
Tasty and popular Indo Chinese dish
- Chilli Paneer (gravy) 330/-
Paneer tossed with chilli and spices

KATHI ROLL

- Paneer Tikka Kathi Roll 199/-
Creamy paneer wrapped in a roomali roti served with mint sauce and onions.
- Malai Chaap Kathi Roll 199/-
Creamy soya chaap wrapped in a roomali roti served with mint sauce and onions.

HOT BEVERAGES

- Masala Tea 75/-
- South Indian Filter Coffee 99/-
- Lemon Green Tea 120/-
- Hot Chocolate 149/-
- Badam Milk 195/-

ICE CREAM (PER SCOOP)

- Chocolate 110/-
- Vanilla 90/-
- Strawberry 90/-
- Mango 99/-

DESSERTS

- Rava Kesari 140/-
- Dasaprakash Spl. Gulab Jamun 150/-
- Mysore Paak 2pcs 130/-
- Phirni (seasonal) 150/-
- Gajar ka Halwa (seasonal) 150/-
- Moong dal Halwa (seasonal) 150/-
- Badam Halwa (seasonal) 190/-
- Kesar Kulfi 150/-
- Fruit salad 165/-
- Fruit salad with ice cream 190/-

