

DOT'S DINER

TRADITIONAL INDIAN & NEPALI CURRIES

All curries are served with rice, dal, chutney & flat bread for \$15.95

CHICKEN CURRY

BONELESS CHICKEN SIMMERED IN A MEDIUM SPICY SAUCE MADE WITH ONIONS & TOMATOES

SAAG TOFU

RICH INDIAN CREAMED SPINACH COOKED WITH SMALL CUBES OF TOFU

BAIGUN BHARTA

ROASTED EGGPLANT COOKED FOR A LONG TIME WITH TOMATOES, GINGER, GARLIC & GARAM MASALA

CHANA MASALA

CURRIED CHICK PEAS IN MOUTH-WATERING SAUCE

ALOO PALAK

AN ORIGINAL RECIPE FROM DOT'S DINER. A HEALTHY COMBINATION OF CURRIED POTATOES & SPINACH

ALOO GOBI

POTATOES & CAULIFLOWER COOKED FOR A LONG TIME WITH TOMATOES, GINGER, GARLIC & GARAM MASALA

ALOO MUTTER

POTATOES & GREEN PEAS COOKED IN A RICH CURRY SAUCE

CHICKEN SAAG

CHICKEN COOKED WITH A RICH INDIAN CREAMED SPINACH

CHANA SAAG

CURRIED CHICK PEAS COOKED WITH A RICH INDIAN CREAMED SPINACH



Dot's CHAI is made the authentic way by our Nepali cooks.

Choose from: • All natural whole milk • Non-Fat milk • Soy milk • Hot or Iced