

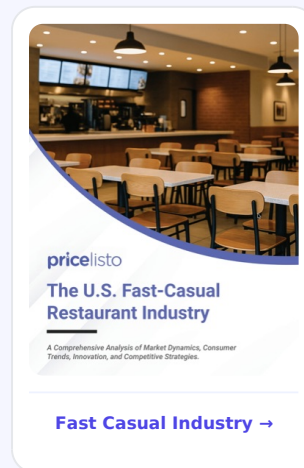


Chennai Dosa Corner

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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Breads

ITEM	PRICE
Garlic Naan Pain plat garni de généreux morceaux d'ail parfumé et grillé au four tandoori pour une texture moelleuse et une saveur r...	\$4.99
Butter Naan	\$4.49
Naan Un pain moelleux et légèrement gonflé, cuit à la perfection.	\$3.99
Chilli Naan false	\$4.49
Cheese Naan Naan stuffed with chees	\$7.99
Chilly Gralic Naan	\$5.49

Goat Curry Specials

ITEM	PRICE
Goat Pepper Fry	\$18.49
Goat Curry	\$17.99
Goat Butter Masala Gravy	\$18.99

Lamb Specialties

ITEM	PRICE
Lamb Vindaloo Agneau Vindaloo épicé accompagné d'un bol de riz fumant.	\$17.99
Chettinad Lamb Curry Boneless lamb, special herbs, and tasty spices cooked with ginger and garlic. Served with a bowl of rice.	\$17.99
Karahi Gosh Served with a bowl of rice.	\$18.49
Lamb Korma false	\$18.49

Seafood Specialties

ITEM	PRICE
Shrimp Masala Crevettes tandoori mijotées dans une sauce parfumée, généreuse et non épicée. Accompagnées d'un bol de riz.	\$17.49
Chettinad Fish Curry Served with bone pieces of fish cooked in freshly ground spices, ginger, and curry sauce. Served with a bowl of rice.	\$15.99

Chicken Specialties

ITEM	PRICE
Butter Chicken Poulet mariné tandoori, grillé au four tandoor, mijoté dans une sauce crémeuse de beurre, yaourt et tomates.	\$15.99
Chicken Curry Morceaux de poulet sans os mijotés avec des tomates juteuses et un mélange d'épices aromatiques.	\$15.49

ITEM	PRICE
Chicken Tikka Masala Morceaux de poulet blanc désossé, marinés dans un mélange épicé au yaourt, cuits dans un four tandoor en argile, puis en...	\$15.99
Malai Chicken	\$16.49
Chicken Chettinad Boneless chicken cooked with tomato and spices.	\$15.99
Karahi Chicken Morceaux de poulet sans os mijotés avec ail, gingembre et tomates, préparés selon une recette venue des montagnes.	\$16.49
Chicken Vindaloo Du poulet sans os mijoté avec un mélange épicé et accompagné de pommes de terre savoureuses.	\$16.99
Garlic Chicken Filet de poulet tendre enveloppé dans une marinade d'ail parfumée, émincé et sauté jusqu'à l'obtention d'une teinte doré...	\$15.49
Methi Chicken	\$15.99
Chicken Korma false	\$15.99

Variety Rice

ITEM	PRICE
Plain Rice	\$3.99
Bisibellabath	\$8.49
Lemon Rice	\$8.99
Jeera Rice Rice cooked with cumin seed.	\$6.49
Yogurt Rice	\$8.99

Madurai Kothu Parotta Special

ITEM	PRICE
Veg Kothu-parotha	\$13.99
Mutton Chukka	\$18.49
Chicken Kothu-parotha	\$16.99
Chicken Chukka	\$17.49
Egg Kothu-parotha	\$14.99
Mutton Kothu-parotha	\$17.99

Non Veg Uthappam

ITEM	PRICE
Chicken Kheema Uthappam	\$15.99
Mutton Kheema Uthappam	\$16.99
Egg Chicken Uthappam	\$17.99
Egg Mutton Uthappam	\$18.99

Non - Veg Dosa

ITEM	PRICE
Chicken Keema Dosai	\$14.99
Chicken Samosa Kheema Dosa	\$14.99
Mutton Keema Dosai	\$15.99
Veg Samosa Kheema Dosa	\$14.99
Egg Rava Dosa	\$14.99
Chicken Rava Dosai	\$16.99
Mutton Rava Dosa	\$17.99
Mutton Samosa Kheema Dosa	\$16.49
Egg Dosa	\$12.99

Non Veg Appetizers

ITEM	PRICE
Chicken Manchurian	\$11.49
Chicken 65	\$10.99
Faux filet de poulet mariné dans un mélange épicé de yaourt, ail et gingembre, et frit jusqu'à obtenir un extérieur crou...	
Mutton Samosa(3pcs)	\$7.99
Chicken Samosa(3 pcs)	\$6.99

Desserts

ITEM	PRICE
Gulab Jamun	\$3.99
Ras Malai	\$4.99
Sweet Paan	\$2.50

Kulfies

ITEM	PRICE
Plain (Malai) Kulfi	\$3.99
Indian ice-cream. A frozen treat flavored with cardamom and pistachio.	
Mango Kulfi	\$3.49
Cette glace indienne bien connue, parfumée à la mangue, offre une expérience sucrée et rafraîchissante qui évoque les dé...	
Pista Kulfi	\$3.49
Glace indienne crémeuse, enrichie avec la saveur irrésistible des pistaches.	
Almond Kulfi	\$3.49

Beverages

ITEM	PRICE
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Chai Ilaichi Wali False	\$3.99
Coffee false	\$4.99
Mango Lassi	\$3.99
Watermelon Juice	\$3.49
Sweet Lassi false	\$3.99
Pomegranate Juice	\$4.99
Salt Lassi	\$3.99
Butter Milk	\$3.99
Orange Juice	\$3.99
Lemonade	\$3.99
Carrot Juice	\$4.99

Biryanis

ITEM	PRICE
Mutton (Goat) Biryani	\$16.99
Chicken Biryani	\$15.99
Vegetable Biryani Riz basmati parfumé, cuit avec un assortiment coloré de légumes frais du marché. Chaque grain est imprégné d'un mélange...	\$12.99
Fish Biryani	\$16.99
Chicken 65 Biryani	\$16.99
Paneer Biryani	\$15.99
Shrimp Briyani (Prawn)	\$17.49

Vegetable Entrees

ITEM	PRICE
Vegetable Korma Assorted seasoned fresh vegetables cooked in yogurt, cream mild spices with raisins and nuts.	\$12.99
Yellow Dal Tadka Lentilles jaunes mijotées avec amour, infusées de cumin et d'ail grillé. Un soupçon de curcuma ajoute une teinte ensolei...	\$12.49
Chana Masala Pois chiches parfumés à la racine de gingembre frais, mijotés doucement dans leur propre jus.	\$12.99
Paneer Butter Masala Chunks of cheese sauteed with onion, tomato, and bell pepper and served in a thick sauce.	\$14.49
Matar Paneer Vegetables, green peas, and homemade cheese cooked in curry sauce.	\$13.99
Aloo Gobi Pommes de terre et chou-fleur tendres mijotés dans un mariage d'épices traditionnelles. Le cumin et le curcuma enrobent...	\$13.49
Shahi Paneer Morceaux tendres de paneer baignés dans une sauce crémeuse au safran et aux noix de cajou. La finesse du gingembre et la...	\$13.99

Tandoori Entrees

ITEM	PRICE
Tandoori Chicken 4pcs Spring juicy chicken marinated in yogurt, herb, and spices, tandoori in clay oven.	\$10.99
Chicken Tikka (all white meat) tender boneless pieces of chicken marinated in spices and herbs.	\$15.99
Tandoori Fish (Tillapia)	\$18.99
Tandoori Chicken 8pcs Spring juicy chicken marinated in yogurt, herb, and spices, tandoori in clay oven.	\$16.49

Special Parathas

ITEM	PRICE
Malabar Paratha(3Pcs) Served with butter, yogurt, onion, and pickle.	\$6.99
Chole Bhatura Served with butter, yogurt, onion, and pickle.	\$10.49
Aloo Paratha False	\$10.99
Gobi Paratha Served with butter, yogurt, onion, and pickle.	\$11.99
Panneer Paratha Served with butter, yogurt, onion, and pickle.	\$12.49
Bhatura Served with butter, yogurt, onion, and pickle.	\$5.49

Chennai’s Special

ITEM	PRICE
Poori Masala Aloo/channa. Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$9.99
Chennai Special Kal Dosai Fluffy crêpes paired with creamy coconut chutney and a spicy, tangy lentil sambar sauce.	\$15.99
Pongal Rice and lentil cooked with spices and served with medhu vadai. Crepes served with coconut chutney and sambar (a tangy s...	\$11.49
Channa Poori Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$11.49
Chennai Special Dosai Fine crêpes accompagnées de chutney de noix de coco et de sambar, un bouillon de lentilles épicé et acidulé.	\$12.99
Chennai Special Uthappam Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$11.99
Chennai Special Rava Dosa Crispy crepe made with sooji and lentil topping with vegetables. Crepes served with coconut chutney and sambar (a tangy...	\$15.49

Uthappam

ITEM	PRICE
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Mix-Veg Uthappam A pancake served with coconut chutney and sambar (a tangy spicy lentil broth).	\$11.99
Onion Tomato Chilli Uthappam A pancake served with coconut chutney and sambar (a tangy spicy lentil broth).	\$12.99
Plain Uthappam Crêpe épaisse à base de farine de lentilles et de riz. Servi avec un chutney de coco crémeux et un sambar, bouillon de l...	\$9.99
Tomato Uthappam	\$10.49
Podi Uthappam Uthappam épicé avec poudre masala, accompagné de chutney à la noix de coco et de sambar, un bouillon de lentilles légère...	\$11.99
Onin hot pepper uthappam A pancake served with coconut chutney and sambar (a tangy spicy lentil broth).	\$12.99
Paneer Uthappam Crêpe épaisse garnie de morceaux de paneer, accompagnée de chutney de noix de coco et de sambar, ce savoureux bouillon d...	\$13.49
Egg Uthappam A pancake served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.99
Onion Tomato Uthappam A pancake served with coconut chutney and sambar (a tangy spicy lentil broth).	\$12.49
Onion Uthappam	\$10.49
Cheese Uthappam	\$12.99

Rava Dosai

ITEM	PRICE
Rava Dosai Cette crêpe fine et croustillante est préparée à base de semoule de riz légèrement fermentée, procurant une texture légè...	\$10.49
Rava Masala Dosai Cette crêpe croustillante est faite de semoule de rava finement moulue, légèrement dorée sur une plaque chaude. À l'inté...	\$11.99
Rava Ghee Masala Dosai	\$14.99
Rava Onion Chilly Masala	\$13.99
Rava Onion Podi Masala	\$14.99
Rava Podi Dosai	\$12.99
Paneer Burji Rava Dosai	\$14.99

Dosai

ITEM	PRICE
Masala Dosai Crêpe légèrement croustillante, garnie de pommes de terre écrasées et d'oignons. Accompagnée d'un chutney de noix de coc...	\$10.99
Plain Dosai A crispy crepe made with rice and lentil flour. Crepes served with coconut chutney and sambar (a tangy spicy lentil brot...	\$9.49
Andhra Kara Masala Dosai Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$12.49
Podi Dosai Galette préparée avec une farine masala spéciale. Servie accompagnée de chutney à la noix de coco et de sambar, un bouil...	\$9.99
Onion Chilli Masala Dosai De fines crêpes farcies aux oignons et piments, accompagnées de chutney de noix de coco et d'un riche sambar, un bouillo...	\$11.99

ITEM	PRICE
Kids Dosai Une crêpe croustillante à base de farine de riz et de lentilles, formée en cône. Sans épices. Servie avec chutney de noi...	\$9.99
Ghee Roast Masala Dosai Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$14.49
Paper Masala Dosai Une crêpe fine garnie d'un mélange épicé d'oignons et de pommes de terre écrasées. Accompagnée de chutney de noix de coc...	\$12.99
Mysore Masala Dosai Masala dosa with special Mysore spices. Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.49
Paneer Burji Masala Dosai Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.99
Butter Masala Dosai Fine crêpes accompanied by a rich coconut chutney and savoury sambar, a seasoned lentil soup with a touch of tanginess.	\$11.99
Cheese Masala Dosai Crepe cooked with cheese with potato masala. Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.99
Plain Ghee Roast Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.99
Gongura Dosai Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$12.99
Butter Sada Dosa Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$10.49
Chocolate Dosai Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$10.49
Set Dosai Soft pancakes with spices. Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$14.49
Onion Masala Dosai Une crêpe fine garnie d'oignons crus et de masala de pommes de terre, accompagnée de chutney de noix de coco et de samba...	\$11.49
Banglore Dosai Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$12.99
Spring Dosai Crispy crepe made with rice and lentil topping with vegetables Crepes served with coconut chutney and sambar (a tangy sp...	\$14.99
Curry Leaves Dosa Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$11.99
Podi Onion Masala Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.99
Podi Onion Crepes served with coconut chutney and sambar (a tangy spicy lentil broth).	\$13.49
Paper Masala Dosa (Large)	\$15.99
Ghee Roast Masala (Large)	\$16.49

Iddly

ITEM	PRICE
Iddly Trois gâteaux moelleux à base de riz et de farine de lentilles, cuits à la vapeur. Accompagnés de chutney de noix de coc...	\$6.99
Iddly Vadai Combo (Each 2pcs) 2 steamed rice and flour cakes and 1 lightly spiced rice and lentil flour donut. Served with coconut chutney and sambar...	\$8.99

ITEM	PRICE
Podi Idly Des morceaux d'idly moelleux enrobés d'un mélange épicé de podi, accompagnés de chutney de noix de coco et de sambar, un...	\$7.99
Sambar Idly 2 steamed rice and lentil flower cakes smothered in sambar. Served with coconut chutney and sambar (a tangy spicy lentil...	\$8.99
Rasam Iddly Served with coconut chutney and sambar (a tangy spicy lentil broth).	\$8.99
Kaima Iddly (Vegetarian) Smashed lentil flour cakes with south Indian masala. Served with coconut chutney and sambar (a tangy spicy lentil broth)...	\$8.99
Soups	
ITEM	PRICE
Lentil Soup Un potage de lentilles infusé avec des épices douces, offrant une saveur chaleureuse et réconfortante.	\$7.49
Rasam	\$6.99
Appetizers	
ITEM	PRICE
Medu Vadai Lightly spiced rice and lentil donuts. Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Ind...	\$4.99
Samosas 2 flaky turnovers filled with mildly spiced potatoes. Served with coconut chutney and sambar (a tangy spicy lentil broth...	\$4.99
Gobi Manchurian Chou-fleur enrobé d'une sauce chezwan maison, accompagné de chutney de noix de coco et de sambar, un bouillon de lentil...	\$10.49
Vegetable Pakoras Assortiment coloré de beignets de légumes, croquants à l'extérieur et doux à l'intérieur. Accompagnés d'une sauce chutne...	\$9.49
Paneer Pakoras Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Indian dishes.	\$10.49
Papri Chat Un lit de papri croustillant garni de pommes de terre, assaisonné d'un yaourt épicé. Accompagné de chutney de noix de co...	\$6.99
Dhai Vadai 2 savory donuts smothered in a tangy yogurt sauce. Served with coconut chutney and sambar (a tangy spicy lentil broth) f...	\$7.49
Sambar Vadai 2 savory donuts smothered in sambar. Served with coconut chutney and sambar (a tangy spicy lentil broth) for south India...	\$7.99
Iddly Manchurian Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Indian dishes.	\$10.99
Dal Vadai Beignets croustillants de channa dal, accompagnés de chutney de noix de coco et de sambar, un bouillon de lentilles épic...	\$6.49
Bhel Puri Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Indian dishes.	\$6.99
Vada Manchurian Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Indian dishes.	\$11.49
Omelet Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Indian dishes.	\$8.99
Paneer Manchurian Served with coconut chutney and sambar (a tangy spicy lentil broth) for south Indian dishes.	\$12.99

Rasam Vadai

\$8.99

Les beignets de lentilles croustillants, trempés dans un bouillon épicé de tamarin parfumé aux feuilles de curry, ail et...