



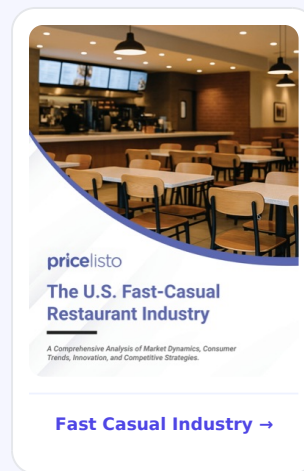
Chennai Dosa Corner

Chennai Dosa Corner

Menu Prices — October 24, 2026

Chennai Dosa Corner menu with prices in United States, updated November 2019: 168 items across 24 categories, prices from \$2.50 to \$18.99.

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Chennai Dosa Corner Menu with Prices (United States)

Chennai Dosa Corner menu with prices in United States, updated November 2019: 168 items across 24 categories, prices from \$2.50 to \$18.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/chennai-dosa-corner

Menu categories: Breads · Goat Curry Specials · Lamb Specialties · Seafood Specialties · Chicken Specialties · Variety Rice · Madurai Kothu Parotta Special · Non Veg Uthappam · Non - Veg Dosa · Non Veg Appetizers · Desserts · Kulfies · Beverages · Biryanis · Vegetable Entrees · Tandoori Entrees · Special Parathas · Chennai’s Special · Uthappam · Rava Dosai · Dosai · Iddly · Soups · Appetizers

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	\$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	\$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
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	\$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.	

ITEM	PRICE
Almond Kulfi	\$3.49
Beverages	
Chai Ilaichi Wali	\$3.99
Coffee	\$4.99
Mango Lassi	\$3.99
Watermelon Juice	\$3.49
Sweet Lassi	\$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	
Mutton (Goat) Biryani	\$16.99
Chicken Biryani	\$15.99
Vegetable Biryani	\$12.99
Riz basmati parfumé, cuit avec un assortiment coloré de légumes frais du marché. Chaque grain est imprégné d'un mélange...	
Fish Biryani	\$16.99
Chicken 65 Biryani	\$16.99
Paneer Biryani	\$15.99
Shrimp Briyani (Prawn)	\$17.49
Vegetable Entrees	
Vegetable Korma	\$12.99
Assorted seasoned fresh vegetables cooked in yogurt, cream mild spices with raisins and nuts.	
Yellow Dal Tadka	\$12.49
Lentilles jaunes mijotées avec amour, infusées de cumin et d'ail grillé. Un soupçon de curcuma ajoute une teinte ensolei...	
Chana Masala	\$12.99
Pois chiches parfumés à la racine de gingembre frais, mijotés doucement dans leur propre jus.	
Paneer Butter Masala	\$14.49
Chunks of cheese sauteed with onion, tomato, and bell pepper and served in a thick sauce.	
Matar Paneer	\$13.99
Vegetables, green peas, and homemade cheese cooked in curry sauce.	

ITEM	PRICE
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	
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	
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 Served with butter, yogurt, onion, and pickle.	\$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	
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

ITEM	PRICE
Chennai Special Rava Dosa	\$15.49
Crispy crepe made with sooji and lentil topping with vegetables. Crepes served with coconut chutney and sambar (a tangy...	

Uthappam

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

Rava Dosai

ITEM	PRICE
Rava Dosai	\$10.49
Cette crêpe fine et croustillante est préparée à base de semoule de riz légèrement fermentée, procurant une texture légè...	
Rava Masala Dosai	\$11.99
Cette crêpe croustillante est faite de semoule de rava finement moulue, légèrement dorée sur une plaque chaude. À l'inté...	
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	\$10.99
Crêpe légèrement croustillante, garnie de pommes de terre écrasées et d'oignons. Accompagnée d'un chutney de noix de coc...	
Plain Dosai	\$9.49
A crispy crepe made with rice and lentil flour. Crepes served with coconut chutney and sambar (a tangy spicy lentil brot...	

ITEM	PRICE
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
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
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 schezwan 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

ITEM	PRICE
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 Les beignets de lentilles croustillants, trempés dans un bouillon épicé de tamarin parfumé aux feuilles de curry, ail et...	\$8.99