

BABAJI'S
KERALA KITCHEN



All You Can Eat Dosa

CATERING MENU



All You Can Eat Dosa

THERE IS SOMETHING SO MAGICAL ABOUT WATCHING DOSA COOK LIVE.

COOKING DOSA ON OUR TRADITIONAL INDIAN HOTPLATES, ALWAYS DRAWS A CROWD.

OUR DOSA ARE LARGE AND FILLING. WE FACTOR IN ENOUGH DOSA BATTER, FILLINGS & CHUTNEYS FOR 2 DOSA PER GUESTS OVER A SET WINDOW OF TIME (USUALLY 2 HOURS).

DOSA IS A PERFECT OPTION FOR A LIGHT MEAL.

ASK US ABOUT OUR SPECIAL BREAKFAST DOSA OPTIONS.

PACKAGES (PRICES EX. GST)

PERFECT FOR 50-100 PX.

SEE NOTES BELOW ABOUT COOKING DOSA FOR LARGER GROUPS.

ALL DOSA IS SERVED WITH COCONUT CHUTNEY & KERALA STYLE SAMBAR.

CLASSIC | VEG \$ 30 P.P.
NON -VEG \$ 32 P.P.

Includes a choice of two fillings.

DOSA & SIDES | VEG \$ 34 P.P.
NON -VEG \$ 36 P.P.

Includes a choice of two fillings, idli & vada

DOSA FEAST | VEG \$ 42 P.P.
NON -VEG \$ 46 P.P.

Includes a choice of three fillings, idli, vada & two salads.

VEG FILLINGS

Traditional - Includes potato masala / Mysore style / ghee / cheese - all included as 'one option'.

Spiced pumpkin - South Indian style pumpkin & channa daal with coconut.

Israeli - Falafel, fresh 'slaw' with a turmeric tahini sauce

Ratatouille - Red capsicum, eggplant, zucchini & tomato in a tamarind masala

NON-VEG FILLINGS

Kerala beef - Tender beef cooked in ginger, garlic, red onion, coriander & black pepper

Chicken Chettinad - Juicy Maryland with a coconut, curry leaves gravy

South Indian lamb - Slow cooked leg of lamb, simmered in Kerala spices and cashew cream. | Add \$2





BABAJIS IS A JOY FROM
START TO FINISH!
THE FOOD IS EXACTLY
AS I REMEMBER IT
FROM MY DAYS IN
INDIA - AUTHENTIC AND
FLAVOUR FILLED.

Yslyit R, Gippsland



SALADS

v = vegan, gf = gluten free

KERALA KACHUMBER

Crunchy fresh cucumber, tomato, carrot, red onion & coriander with cumin, mint & lemon. (v, gf)

SOUTH INDIAN COCONUT SLAW

Crunchy, tangy slaw with carrot, red cabbage, red onion, fresh coconut, yoghurt, lime & crunchy noodles (gf)

WATERMELON, CUCUMBER & STRAWBERRY

With scattered pistachios, mint & chilli (v, gf)

SOUTH INDIAN COUS COUS (UPMA)

With green beans, carrot, pineapple, cashews, mustard seeds, curry leaves, green chilli & lime (v, gf)

INDIAN SPINACH SALAD WITH LENTILS & CAULIFLOWER

With lentils, roast cauliflower, radish, shallots, tamarind, ginger & pistachios. (v, gf)



DRINKS

FRESH DRINKING COCONUTS

Freshly Opened | \$8 p.p.

LASSI

Mango, Yarra Valley strawberry, cardamom, or salt | \$5 p.p. (v +\$2)

NIMBU PANI

Home-made lemonade, freshly squeezed limes, mint, spices & sugar | \$5 p.p.

INDIAN SOFT DRINKS

Thums up / Miranda / Limca | \$4

JUICES / STANDARD SOFT DRINKS AVAILABLE



HOW IT WORKS AND CONSIDERATIONS



TRULY LEGIT DOSA & EXCELLENT CHAI, WE WERE ALL GIVEN A TASTE CLOSE TO HOME BACK IN SOUTH INDIA. IT MADE OUR EVENT EXTRA SPECIAL.

Thomas M

COOKING DOSA 'LIVE' CAN BE CHALLENGING. EACH DOSA TAKES TIME TO COOK AND WEATHER CONDITIONS CAN AFFECT THIS. WE ARE UNABLE TO COOK DOSA INSIDE A PRIVATE KITCHEN AS THE HOTPLATES MUST BE FULLY SEASONED OVER TIME. THEREFORE, WE CAN ONLY COOK DOSA USING OUR OWN HOTPLATES OUTSIDE.

FOR EVENTS OF UP TO 100PX - WE CAN CATER FOR 60 LARGE DOSA AN HOUR.

OUR DOSA ARE BIG, TYPICALLY 40CM AND FILLING. WE RECOMMEND CUTTING AND SERVING OUR DOSA IN HALF OR OFFERING AN ALTERNATIVE FOR THOSE WHO DO NOT WANT TO WAIT, SUCH AS IDLI. LARGER PARTIES OF OVER 100 WILL REQUIRE A BIGGER DOSA SET UP, AND ANOTHER DOSA CHEF (AT AN ADDITIONAL COST).



BABAJISKITCHEN.COM.AU

**CORHANWARRABUL
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For inspiration see  **marrymebabaji to create your perfect event**