



# SEATTLE RESTAURANT WE K

**Combo 1: Masala Dose + Khara bath or Kesari bath**

**\$20**

**Combo 2: Masala Dose+ Rava idli or Dumrot**

**Combo 3: Masala Dose + Chow Chow bath+ Dumrot or Idli**

**\$35**

## Dose ("*though-say*")

A crepe made with fermented rice and lenthil batter, served with a green chutney on the side. It has a generous amount of ghee and oil to enhance the taste. Best eaten hot off the grill.



**Butter Masala Dose: Our signature dish!** Dose with a red chutney spread and potato filling, a dash of butter, and served with a green chutney on the side.



**Pudi Masala Dose:** Dose coated with chutney "pudi" (powder) and potato filling served with a green chutney on the side.

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## Chow Chow Bath

A combo of savory khara bath and sweet kesari bath.



**Khara Bath:** A savory semolina (sooji/rava) dish made with mixed vegetables, a unique blend of indian spices and ghee. Ask for the green chutney for an extra punch.



**Kesari Bath:** A semolina (sooji/rava) dish made with sugar, ghee, pineapple and water. It is spiced with cardamom and saffron for an enhanced taste and bright color, garnished with cashews and raisins.

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## Dumrot aka Kashi Halwa



Sweet made by slow cooking ash gourd aka winter melon with broken wheat (contains gluten) and milk solids (contains dairy) in ghee. It is the flavored with cardamom and saffron, and garnished with cashews and raisins.

## Rava Idli



Steamed semolina cakes seasoned with cashews, served with potato curry and chutney.