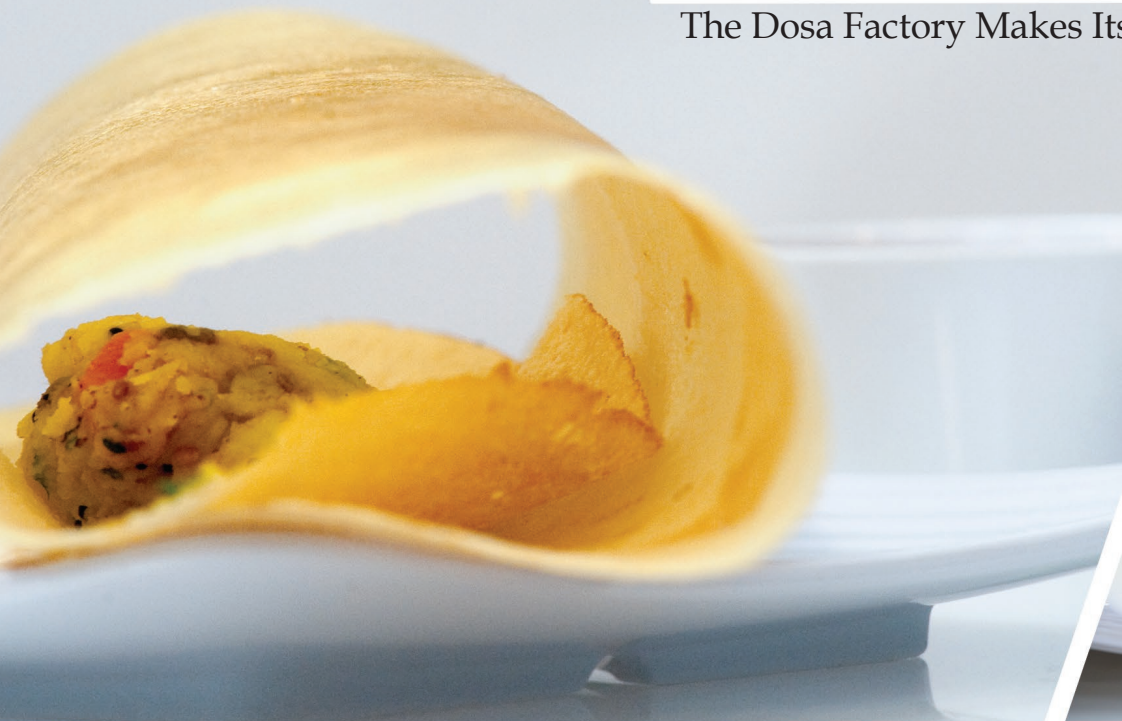


Exotic Flavors

The Dosa Factory Makes Its Debut



Anyone unfamiliar with South Indian food is in for a culinary treat when they enter The Dosa Factory. By design, the look, feel and ambiance of the restaurant are nondescript, ridding those who enter of any preconceived notions of food and setting the scene for a magical dining experience.

“We want to take Indian food to the next level,” explains Dosa Factory owner Niraj Shah. And his new restaurant is definitely a step in the right direction. As Shah discusses the concept of tacos in foodie history, he asks, “Who knew what tacos were? A bigger question now is, ‘Who doesn’t know what tacos are?’” The Dosa Factory’s vision is to create that same household-name concept with the dosa.

A staple of Southern India, the dosa is a fermented crepe or pancake made from rice batter and black lentils, typically served with sambar (lentil soup) and dipping sauces. Nowhere in Houston, however, is a dosa more beautifully



made. In fact, the presentation of all the dishes at The Dosa Factory keeps up with the mesmerizing flavor of the food.

Self-described as a semi-fast food restaurant, there are roughly 30 varieties of dosas on the menu. The first page of dosas feature those more traditionally made, and then more modern varieties ensue. You would have to take many trips to the factory in order to taste the variety of dosa options on the menu, including the Pizza Dosa and the Cheesy Fajita Dosa. The thought of the effort, however, sounds like a delectable time.

Although the main star of The Dosa Factory is the dosa, other menu items are also a must-try. The Gobi Manchurian, in particular, has a powerful “wow” factor. Its crunchy, deep-fried exterior makes for an amazing bite that will satisfy anyone’s palate. The sauce is made up of sweet and sour sauce, hot sauce and soy sauce, making the flavor complex and bringing a mellow, welcome kind of heat. Cauliflower is the main ingredient, but most assuredly you will agree that cauliflower has never tasted like this—it’s simply divine.

“Our goal is to be successful as a brand and hopefully years down the road we can sit along the ranks of some of the big chains,” Shah said. Based on what The Dosa Factory is dishing out so far, Shah’s vision of the future is a very plausible one. “When you say you’ve had masala dosa, you’re part of India.” This assertion, coupled with his vision of the future, make it seem like India may have a lot of new citizens in this deliciously brave new world.

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