



Doshi Dolash

1. Classic Variants

- Traditional Potato and Peas Samosa
The classic Indian samosa with spiced potato and peas filling.
 - Chicken Samosa
Minced chicken cooked with aromatic spices.
 - Lamb/Beef Samosa
Spiced minced lamb or beef for a meatier option.
 - Paneer Samosa
Cottage cheese seasoned with Indian spices and herbs.
 - Mixed Vegetable Samosa
A medley of carrots, peas, corn, and potatoes.
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2. Regional Variants

- Punjabi Samosa
Larger, spicier samosas with bold masalas.
 - Gujarati Muthiya Samosa
A sweeter filling with coconut, raisins, and mild spices.
 - South Indian Samosa
Curry leaves, lentils, and coconut for a South Indian twist.
 - Middle Eastern Samosa
Filled with spiced ground meat and pine nuts.
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3. International Influences

- Cheese and Jalapeño Samosa
A fusion option with gooey cheese and jalapeños.
 - Pizza Samosa
Mozzarella, pepperoni, and pizza sauce in a crisp shell.
 - Thai Samosa
Glass noodles, peanuts, and Thai-inspired flavors.
 - Mexican Samosa
Spicy beans, corn, and cheese.
 - Chinese Samosa
Stir-fried vegetables or chicken with soy and ginger.
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4. Sweet Variants

- Chocolate Samosa
A dessert twist with melted chocolate inside.
 - Coconut and Jaggery Samosa
Sweetened coconut with rich jaggery.
 - Apple Cinnamon Samosa
A warm, pie-like apple filling.
 - Nutella and Banana Samosa
Rich Nutella paired with banana in a crispy shell.
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5. Diet-Friendly Options

- **Gluten-Free Samosa**
Made with gluten-free flour.
 - **Keto Samosa**
Almond or coconut flour crust with low-carb fillings.
 - **Vegan Samosa**
Plant-based fillings like lentils, jackfruit, or tofu.
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6. Experimental Variants

- **Seafood Samosa**
Spiced prawns, crab, or fish filling.
- **Breakfast Samosa**
Stuffed with eggs, cheese, and hash browns.
- **Mini Cocktail Samosas**
Bite-sized samosas perfect for parties.
- **Hummus and Falafel Samosa**
A Middle Eastern-inspired combo in samosa form.