

Local Spotlight

Your Neighborhood Coffeehouse: Doshi House Cafe

By Minh T Truong Thu., Jun. 14 2012 at 10:00 AM
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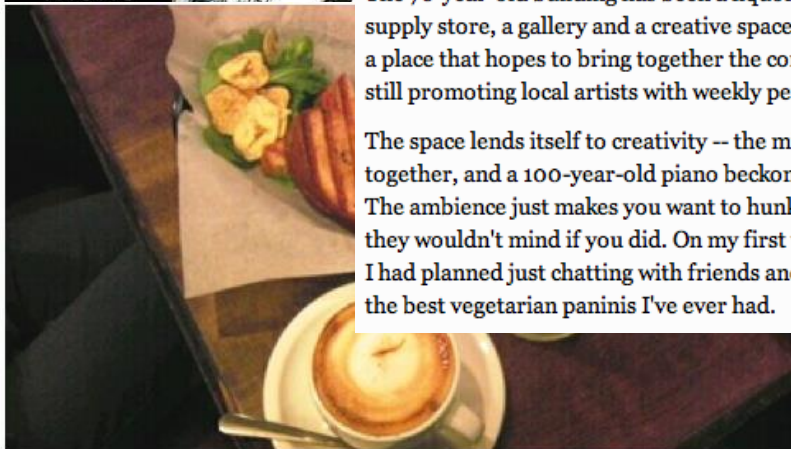
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The gentrification of the Wards has been an ongoing debate, but for those against it, it seems to be a losing battle, as expensive townhomes and gated communities have steadily overtaken the neighborhoods. Many historic buildings have been casualties. Deepak Doshi, a University of Houston alum, is hoping to preserve at least one of these buildings, on the corner of Dowling and Holman, in the heart of the Third Ward.

The 76-year-old building has been a liquor store, a meat market, a law office, a medical supply store, a gallery and a creative space. Its newest reincarnation is as [Doshi House Cafe](#), a place that hopes to bring together the community, both old and new. The coffeehouse is still promoting local artists with weekly performances, openings and events.

The space lends itself to creativity -- the mismatched tables and chairs somehow all work together, and a 100-year-old piano beckons you to make music on it (it still kind of works). The ambience just makes you want to hunker down with a good book, and I'm pretty sure they wouldn't mind if you did. On my first visit there, I found myself staying far longer than I had planned just chatting with friends and enjoying a really good cup of coffee and one of the best vegetarian paninis I've ever had.



Doshi carries his idea of promoting local talent into what he serves. All the dairy is from Way Back When, the coffee from [Greenway Coffee](#), the breads and baked goods from three local bakeries (La Unica, Ashcraft and Ariel's) and the produce from local farmers' markets. The syrups and whipped cream are all made in-house. The food menu is short and simple, with vegetarian paninis, muffins, pies and other sweets, and soups coming soon.

The Mumbai Streets panini was a revelation. I am a meat-eater and can rarely find something vegetarian that doesn't make me feel I'm missing out, but this was a unique and wholly satisfying sandwich. The savory potato filling of a *samosa* is spread on the bread along with spiced hummus, tamarind chutney, grilled onions, jalapeños, Muenster cheese and fresh cucumber slices. It sounds like it would be overwhelming together, but each ingredient made for a balanced whole -- the potato and hummus were hearty, and the jalapeños and cucumbers added crunch and texture.

Doshi House also offers a number of no-dairy smoothies and fruit juices with special ingredients like beets, kale, spinach and aloe vera. I cooled down after the spicy panini with the Fresh Zen, a concoction of banana, brown pear, cucumber, ginseng, honey, orange juice and chlorophyll. It was refreshing, light and guilt-free.

Doshi is a coffeehouse, after all, and it doesn't disappoint there, either. The Affogato is the house specialty -- espresso, vanilla ice cream and whipped cream. Although definitely not as sweet as you might imagine, it was addictive. I would come back for this alone as a dessert. My favorite coffee is the Mughul Spice, an espresso flavored with just a hint of saffron, topped with steamed milk. The saffron adds a subtle, pleasant bitterness to the coffee, but the beautiful aroma is what makes the coffee stand out.

This place wants to revitalize the historic Third Ward, and I hope they do just that -- it's one of those businesses you want to see succeed. I'm glad it's in the neighborhood.

**A little bit of
what people
think about
us.....**

Doshi House Does It All

Third Ward coffeehouse is an art space, community meetingspot and vegetarian cafe in one.

By **Katharine Shilcutt** Wednesday, Nov 7 2012

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Check out the charming interior and vegetable-packed paninis at Doshi House in our slideshow.

Driving south on Dowling, downtown Houston's skyline behind you, it's easy to drive right past **Doshi House**. It's on a quiet corner in the Third Ward, just past Emancipation Park and the Project Row House galleries. Not too long ago, Doshi House itself used to be an art gallery. That was before owner **Deepak Doshi** decided to deepen his roots in the community by turning Doshi House into a full-fledged cafe.

Months later, Doshi House has already drawn a crowd from both the Third Ward as well as downtown, Midtown and EaDo — people who come on a daily basis for the locally sourced coffee and pastries in the morning, the vegetable-loaded paninis at lunch, and the egalitarian Evening Meal, wherein everyone gets the same filling vegetarian dish for less than \$7. The dish rotates based on the night — Creole red beans and rice on Mondays, a Thai red curry on Tuesdays, Indian butter "chicken" on Saturdays — and there's a comfort to the ritual, like attending a family dinner of sorts where everyone knows it's chili night and everyone digs in together.

Where the Mumbai Streets spills over with samosa filling and grilled onions, the Tuscan Red holds together neatly and compactly, its layers almost resembling the familiar goat cheese, pesto and sun-dried tomato terrine (last seen at every single party my mother throws, ever). But the addition of those same caramelized onions found in the Mumbai Streets as well as roasted red peppers and melty mozzarella cheese give it the necessary oomph to be enjoyable instead of forgettable.



Troy Fields

The Mumbai Streets panini features potato *samosa* stuffing, cucumber, tamarind chutney and jalapeños.

Location Info



Each panini comes with its own odd little side of banana chips and spinach leaves. I wasn't sure what to do with these at first, then decided on adding some extra vitamins to my paninis by sticking the spinach between the grilled bread. It worked splendidly, leaving the banana chips as just enough dessert for this sweet-tooth-lacking girl to be quite happy.

While Doshi House clearly hasn't set out to be a full-scale restaurant, the homemade meals it serves are good enough for it to be considered one of the best new restaurants the Third Ward has seen in years. Art space, coffeehouse, community meeting spot or cafe — whatever it is to you, Doshi House is nothing if not welcome.

katharine.shilcutt@houstonpress.com

Hawthorne Gets 3 Stars, Doshi House Does Veggies Right

Thursday, November 8, 2012, by Eric Sandler



[Photos: Gary R Wise]

After anointing four different restaurants with four stars in the past 12 months, *Houston Chronicle* critic **Alison Cook** awards Italian-inspired **Hawthorne** an almost as rare three stars. In a room that's "dim and supper-clubby and discreet," chef **Riccardo Palazzo-Giorgio** "cooks with classic Italian discipline, keeping the number of ingredients to a minimum and coaxing maximum flavor from them." The only downsides are a dearth of inexpensive wines and an overcooked seafood dish that leads Cook to conclude "the kitchen is defter with meats than with creatures from the sea." [29-95]

Houston Press critic **Katharine Shilcutt** heads to Third Ward coffeeshop, art space and vegetarian cafe **Doshi House** where she finds some intriguing choices. "While Doshi House clearly hasn't set out to be a full-scale restaurant, the homemade meals it serves are good enough for it to be considered one of the best new restaurants the Third Ward has seen in years. Art space, coffeehouse, community meeting spot or cafe — whatever it is to you, Doshi House is nothing if not welcome." [Houston Press]

THE BLOGS: Urban Swank [samples](#) soul food at **Esther's Cajun Cafe and Soul Food**. The Woodlands Eats [visits](#) Mexican restaurant **Los Arcos Mexican Kitchen**.

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ESTHER'S CAJUN CAFE AND SOUL FOOD

HAWTHORNE

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SPECIAL INSERTS

The five best places to study in Houston

By Bojanay Posey | April 29, 2014



Finals, finally. Then the summer comes and studying can be briefly left behind. But before summer cruises in, studying must be conquered.

Thus, a trip to The Nook Cafe can be a haven for a cram — er — study session. Recently opened in December, the Nook is already a Cougar favorite. On the chalkboard walls are portraits of Shasta and messages from fellow Cougars, and even the pastries sport school spirit with names like Shasta's Pride. Plus, Cougars can get coffee as well as locally brewed drafts and fresh squeezed juices from locally grown fruits.

But a trip farther off campus to The Doshi House is another place to hit the books.

Quirky detour off fast track suits entrepreneur fine

Deepak Doshi trades corporate life for running a coffeehouse

By David Kaplan

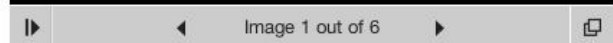
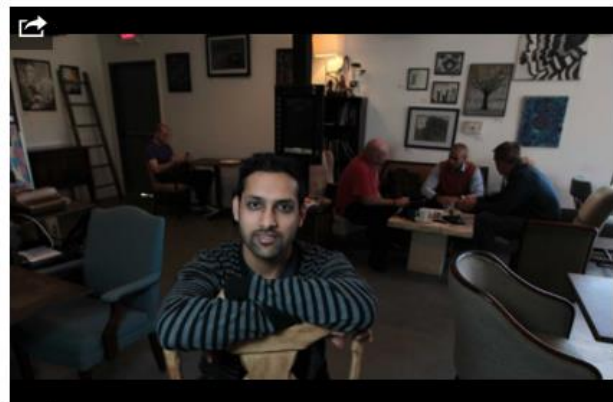
February 1, 2013

At 28, Deepak Doshi was on the corporate fast track at PepsiCo, overseeing a sales force of 40 and making good money.

Stationed in Dubai, the luxury capital of the Middle East, he would take in the fancy nightlife, going to beach bars on Palm Island and, once, a yacht party hosted by Bahraini royalty.

Then he walked away from it all. His father wondered if he'd actually been fired, Doshi recalled, because no one would voluntarily give up so much.

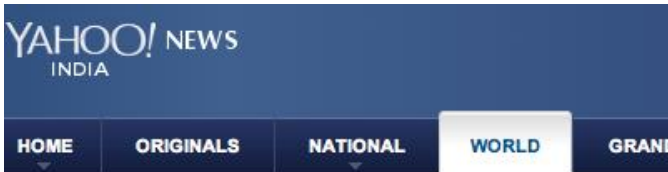
These days, Doshi puts in 13-hour days running a bohemian-style coffeehouse he owns on a quiet corner in Houston's



James Nielsen/Staff

10 Perfect Cups of Coffee in Houston

By Amber Ambrose
February 24, 2014



Doshi House
The Drink: Mughal spice
Price: \$3.85
Why It's Amazing: It's a cappuccino made with locally roasted beans and infused with saffron.
Perfect Pairing: A vegan tofu masala pocket pie from the pastry case.
Know Before You Go: Parking isn't the easiest, though spaces are usually available on the street.
3419 Dowling St.; 713-528-0060

Out with the cubicle, in with the café!

Vidushi Talwar

Yahoo! India News – Thu 14 Jun, 2012

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The recent years have seen a shift in people's professional aspirations. Gone are the days when working for a MNC and living the corporate life were the ultimate dream. These days it's all about chasing your dreams and turning it into a successful business or career.



DOSHI HOUSE FOR MORE! 😊