

APPETIZERS		
1. Vegetable Samosa (2 Pieces)	\$7.95	
Minced potato onions and peas wrapped in pastry dough and fried		
2. Onion Pakora	\$8.95	
Fresh sliced onions dipped in lentil batter and deep-fried.		
3. Cut Mirchi	\$8.95	
Chili bajji cut, refried, and garnished with onions.		
4. Punugulu (6 Pcs)	\$9.95	
Deep-fried crispy lentil balls.		
5. Aloo Bonda (3 Pcs)	\$8.95	
Deep-fried boiled potato and southern spices made with chickpeas.		
6. Gobi 65	\$13.95	
Marinated cauliflower florets browned to perfection with exotic Indian spices.		
7. Fish Fry (10 Pcs Tilapia fish) *	\$15.95	
10 pieces tilapia fish. Fish marinated and deep-fried with Indian spices.		
8. Chicken Pakora *	\$15.95	
Tender pieces of chicken dipped in mildly spiced lentil batter and fried with Indian spices.		
9. Chicken Manchurian *	\$15.95	
Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices.		
10. Chicken 65 *	\$15.95	
A true Hyderabad delight! Chicken breast cubes fried with curry leaves, green chilies, yogurt, and Indian spices and sauces.		
11. Tandoori Mix Grill *	\$19.95	
From Indian clay oven. Platter of tandoori (chicken, shrimp, and fish), chicken tikka and lamb seekh, and boti kebab.		
12. Chilli Bajji (5 Pcs)	\$9.95	
Green chillies covered with batter then deep-fried stuffed with Indian spices.		
13. Egg Bonda (6 Pcs) *	\$10.95	
Deep-fried boiled eggs mixed with chickpea flour and spices.		
14. Gobi Manchurian	\$13.95	
Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices.		
15. Chilli Paneer	\$14.95	
Cottage cheese sautéed with soya, onions, green chillies, herbs, and exotic Indian spices.		
16. Apollo Fish	\$17.95	
A true Hyderabad delight! marinated tilapia fish, fried curry leaves, onions, and green chillies.		
17. Chicken Lollipop (5 Pieces) *	\$15.95	
Chicken drumsticks marinated in indian spices coated in zesty batter and deep fried.		
18. Chilli Chicken *	\$15.95	
Cubes of chicken breast sautéed with soya, onions, green chillies herbs, and exotic spices.		



Biryani, Rice Specialties		
19. Vegetable Dum Ka Biryani	\$14.99	
Mixed vegetables with basmati rice and traditional spices.		
20. Chicken Boneless Biryani *	\$15.99	
Boneless chicken cooked with basmati rice and traditional spices.		
21. Lamb Biryani (Boneless) *	\$18.99	
Juicy boneless lamb cooked with basmati rice and traditional spices.		
22. Vijayawada Boneless Chicken Biryani *	\$17.99	
Boneless deep-fried chicken cooked with saffron basmati rice and traditional spices.		
23. Shrimp Biryani *	\$18.99	
Shrimp cooked with saffron basmati rice and traditional spices.		
24. Gongura Goat Biryani (with bone) *	\$19.99	
Goat (with bone ) and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices.		
25. Egg Biryani *	\$15.99	
Boiled egg cooked with saffron basmati rice and traditional spices.		
26. Chicken Fried Rice *	\$16.99	
Aromatic rice stir-fried with boneless chicken, cabbage, carrot, and bell peppers.		
27. Paneer Biryani	\$16.99	
Indian cottage cheese cubes cooked with saffron basmati rice and traditional spices.		
28. Hyderabad Chicken Dum Ka Biryani (with bone) *	\$15.99	
Saffron basmati rice steamed along with chicken (with bones) marinated and cooked in traditional spices.		
29. Goat Dum Ka Biryani (with bone) *	\$18.99	
Saffron basmati rice steamed along with goat (with bones) marinated and cooked in traditional spices.		
30. Chicken 65 Biryani *	\$17.99	
Boneless fried chicken 65 cooked with saffron basmati rice and traditional spices.		
31. Gongura Boneless Chicken Biryani *	\$17.99	
Boneless chicken and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices.		
32. Fish Biryani *	\$17.99	
Fried fish fillet cooked with saffron basmati rice and traditional spices.		
33. Egg Fried Rice *	\$15.99	
Aromatic rice stir-fried with scrambled egg, cabbage, carrot, and bell peppers.		
34. Shrimp Fried Rice *	\$18.99	
Aromatic rice stir-fried with shrimp, cabbage, carrot, and bell peppers.		

SOUTH INDIAN SPECIALITIES		
35. Idli Sambar (3 Pcs)	\$9.95	
Steam cooked rice and lentil cakes.		
36. Plain Dosa	\$12.95	
Thin crispy crêpe of rice and lentils.		
37. Mysore Masala Dosa	\$13.95	
Thin crispy crêpe of rice and lentils with layer of special chutney stuffed with spiced potato masala.		



38. Plain Uttapam	\$12.95	
Rice and lentil pancake with no topping.		
39. Onion Hot Chili Uttapam	\$12.95	
Rice and lentils pancakes topped with green chillies and seasoned onion.		
40. Poori Masala	\$13.95	
Whole wheat fully bread served with potato masala.		
41. Medu Vada (3 Pcs)	\$9.95	
Deep-fried crispy lentil donuts.		
42. Masala Dosa	\$12.95	
Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala.		
43. Spicy Masala Dosa	\$12.95	
Spicy. Thin crispy crêpe of rice and lentils stuffed with lightly spiced potato masala.		
44. Podi Dosa	\$12.95	
Thin crispy crêpe of rice and lentils filled with South Indian lentil powder.		
45. Egg Dosa	\$12.95	
Thin crispy crêpe of rice and lentils topped with layer of egg crêpe.		
46. Vegetable Uttapam	\$12.95	
Rice and lentils pancakes topped with seasoned mixed vegetable.		
47. Paneer Uttapam	\$12.95	
Rice and lentils pancakes topped with seasoned cottage cheese, tomatoes, and onions.		
48. Chole Bhatura	\$13.95	
Fluffy fried bread served with chickpeas masala with onions, tomatoes, and spices.		

SOUPS		
49. Sambar	\$5.50	
Unique South Indian vegetable stew made with lentils, tamarind broth, herbs, and spices.		
50. Rasam	\$5.50	
Soup of tomatoes cooked with tamarind sauce tempered with red chillies, onions, and mustard seeds.		

LAMB AND GOAT SPECIALITIES		
51. Lamb Curry *	\$17.95	
Tender lamb marinated and cooked in a curry sauce of fresh Indian herbs and spices.		
52. Lamb Rogan Josh *	\$17.95	
Juicy tender pieces of lamb cooked in traditional Indian spices.		
53. Lamb Do Pyaza *	\$17.95	
Tender pieces of lamb cooked with shredded onions, and special light creamy sauce.		
54. Goat Gongura *	\$17.95	
Goat with gongura (red sorrel leaves) cooked with special curry sauce.		
55. Lamb Korma *	\$17.95	
A Mughlai delight. spicy curried lamb in creamy sauce.		
56. Lamb Vindaloo *	\$17.95	
For the one with true passion for spicy food lamb and potatoes cooked in fiery red chili and vinegar sauce.		
57. Lamb Saag *	\$17.95	
Spinach lamb. Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs.		
58. Lamb Gongura *	\$17.95	
Lamb with gongura (red sorrel leaves) cooked with special curry sauce.		
59. Goat Curry *	\$17.95	
Goat (with bone) marinated and cooked in curry sauce of fresh herbs and spices.		



SEAFOOD SPECIALITIES		
60. Andhra Fish Curry *	\$16.95	
(Tilapia fish). Fish cooked slowly in spicy curry sauce with onions and curry leaves.		
61. Andhra Shrimp Curry *	\$18.95	
Baby shrimp. A specialty from coastal Andhra Pradesh shrimp cooked in special curry sauce.		
62. Ginger Shrimp *	\$18.95	
Shrimp marinated with ginger and spices and then cooked with curry sauce.		
63. Shrimp Vindaloo *	\$18.95	
South Indian favorite. Shrimp with potatoes in a spiced and tangy sauce.		
64. Fish Masala *	\$18.95	
(Salmon fish). Fish cooked in a hearty blend of tangy tomatoes, onions, aromatic herbs, and spices.		
65. Shrimp Masala *	\$18.95	
Marinated shrimp cooked in onions with mild creamy sauce.		
66. Kadai Shrimp *	\$18.95	
Stir-fried shrimp, bell peppers, onion, and kadai (skillet) with traditional spices and herbs.		
GOURMET TANDOOR DELIGHTS		
67. Tandoori Chicken (with bone) *	\$16.95	
Chicken with bones marinated in yogurt, fresh spices, and lemon juice then barbecued in tandoori.		
68. Chicken Malai Kabob (Boneless) *	\$16.95	
A mild dish: cubes of chicken breast marinated in yogurt, herbs, and spices then cooked on skewers in tandoori.		
69. Tandoori Shrimp *	\$18.95	
Shrimp marinated in freshly ground spices and grilled in tandoori.		
70. Boneless Chicken Tikka *	\$16.95	
Boneless chicken charbroiled to perfection in tandoori to bring out intricate flavor.		
71. Sheekh kabob *	\$17.95	
Finely minced lamb seasoned with herbs, and spices then cooked on skewers in tandoori.		
72. Fish Tikka Kabob *	\$18.95	
(Salmon fish). Chunks of salmon marinated in yogurt, herbs, and spices then barbecued in tandoori.		
73. Tandoori Mix Grill *	\$19.95	
Combination platter of tandoori (chicken, shrimp, and fish), (sheekh and kabob).		



DINE IN & CARRY OUT  
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