APPETIZERS

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





Biryani, Rice Specialties

19.	Vegetable Dum Ka Biryani	\$14.99
20.	Mixed vegetables with basmati rice and traditional spices. Chicken Boneless Biryani *	\$15.99
	Boneless chicken cooked with basmati rice and traditional spices.	4
21.	Lamb Biryani (Boneless) ★ Juicy boneless lamb cooked with basmati rice and traditional spices.	\$18.99
22.	Vijayawada Boneless Chicken Biryani Boneless deep-fried chicken cooked with saffron basmati rice and traditional spices. ★	\$17.99
23.	Shrimp Biryani * Shrimp cooked with saffron basmati rice and traditional spices.	\$18.99
24.	Gongura Goat Biryani (with bone) * Goat (with bone) and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices.	\$19.99
25.	Egg Biryani ★ Boiled egg cooked with saffron basmati rice and traditional spices.	\$15.99
26.	Chicken Fried Rice * Aromatic rice stir-fried with boneless chicken, cabbage, carrot, and bell peppers.	\$16.99
27.	Paneer Biryani Indian cottage cheese cubes cooked with saffron basmati rice and traditional spices.	\$16.99
28.	Hyderabadi Chicken Dum Ka Biryani (with bone) * Saffron basmati rice steamed along with chicken (with bones) marinated and cooked in traditional spices.	\$15.99
29.	Goat Dum Ka Biryani (with bone) * Saffron basmati rice steamed along with goat (with bones) marinated and cooked in traditional spices.	\$18.99
30.	Chicken 65 Biryani ★ Boneless fried chicken 65 cooked with saffron basmati rice and traditional spices.	\$17.99
31.	Gongura Boneless Chicken Biryani ★ Boneless chicken and gongura (red sorrel leaves) cooked with saffron basmati rice and traditional spices.	\$17.99
32.	Fish Biryani ★ Fried fish fillet cooked with saffron basmati rice and traditional spices.	\$17.99
	Egg Fried Rice * Aromatic rice stir-fried with scrambled egg, cabbage, carrot, and bell peppers.	\$15.99
	Shrimp Fried Rice * Aromatic rice stir-fried with shrimp, cabbage, carrot, and bell peppers.	\$18.99
	SOUTH INDIAN SPECIALITIES	
	Idli Sambar (3 Pcs) Steam cooked rice and lentil cakes.	\$9.95
	Plain Dosa Thin crispy crêpe of rice and lentils.	\$12.95
	Mysore Masala Dosa Thin crispy crêpe of rice and lentils with layer of special chutney stuffed with spiced potato masala.	\$13.95

38.	Plain Uttapam Rice and lentil pancake with no topping.	\$12.95
39.	Onion Hot Chili Uttapam Rice and lentils pancakes topped with green chilies and seasoned onion.	\$12.95
40.	Poori Masala Whole wheat fully bread served with potato masala.	\$13.95
41.	Medu Vada (3 Pcs) Deep-fried crispy lentil donuts.	\$9.95
42.	Masala Dosa Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala.	\$12.95
43.	Spicy Masala Dosa Spicy. Thin crispy crêpe of rice and lentils stuffed with lightly spiced potato masala.	\$12.95
44.	Podi Dosa Thin crispy crêpe of rice and lentils filled with South Indian lentil powder.	\$12.95
45.	Egg Dosa Thin crispy crêpe of rice and lentils topped with layer of egg crêpe.	\$12.95
1 6.	Vegetable Uttapam Rice and lentils pancakes topped with seasoned mixed vegetable.	\$12.95
	Paneer Uttapam Rice and lentils pancakes topped with seasoned cottage cheese, tomatoes, and onions.	\$12.95
	Chole Bhatura Fluffy fried bread served with chickpeas masala with onions, tomatoes, and spices.	\$13.95
	SOUPS	
19.	Sambar Unique South Indian vegetable stew made with lentils, tamarind broth, herbs, and spices.	\$5.50
50.	Rasam Soup of tomatoes cooked with tamarind sauce tempered with red chilies, onions, and mustard seeds.	\$5.50
	LAMB AND GOAT SPECIALITIES	
51.	Lamb Curry * Tender lamb marinated and cooked in a curry sauce of fresh Indian herbs and spices.	\$17.95
52.		
	Lamb Rogan Josh ★ Juicy tender pieces of lamb cooked in traditional Indian spices.	\$17.95
53.	3	\$17.95 \$17.95
54.	Juicy tender pieces of lamb cooked in traditional Indian spices. Lamb Do Pyaza * Tender pieces of lamb cooked with shredded onions,	•
54. 55.	Juicy tender pieces of lamb cooked in traditional Indian spices. Lamb Do Pyaza * Tender pieces of lamb cooked with shredded onions, and special light creamy sauce. Goat Gongura *	\$17.95
54. 55.	Juicy tender pieces of lamb cooked in traditional Indian spices. Lamb Do Pyaza * Tender pieces of lamb cooked with shredded onions, and special light creamy sauce. Goat Gongura * Goat with gongura (red sorrel leaves) cooked with special curry sauce. Lamb Korma *	\$17.95 \$17.95
54. 55. 56.	Juicy tender pieces of lamb cooked in traditional Indian spices. Lamb Do Pyaza * Tender pieces of lamb cooked with shredded onions, and special light creamy sauce. Goat Gongura * Goat with gongura (red sorrel leaves) cooked with special curry sauce. Lamb Korma * A Mughlai delight. spicy curried lamb in creamy sauce. Lamb Vindaloo * For the one with true passion for spicy food lamb and potatoes cooked in	\$17.95 \$17.95 \$17.95
54. 55. 56.	Juicy tender pieces of lamb cooked in traditional Indian spices. Lamb Do Pyaza * Tender pieces of lamb cooked with shredded onions, and special light creamy sauce. Goat Gongura * Goat with gongura (red sorrel leaves) cooked with special curry sauce. Lamb Korma * A Mughlai delight. spicy curried lamb in creamy sauce. Lamb Vindaloo * For the one with true passion for spicy food lamb and potatoes cooked in fiery red chili and vinegar sauce. Lamb Saag * Spinach lamb. Tender pieces of lamb sautéed with deliciously	\$17.95 \$17.95 \$17.95 \$17.95



SEAFOOD SPECIALITIES

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





VEGETARIAN SPECIALITIES

74. Tadka Dal Wholesome yellow lentil curry, tempered with butter, whole red chilies, cumin, and mustard seeds.	\$16.95
75. Channa Masala Chickpeas (garbanzo beans) cooked in a special blend of traditional spices.	\$16.95
76. Masala Aloo Gobi Cubed potatoes, cauliflower cooked with spices, and herbs.	\$16.95
77. Aloo Palak Spinach cooked with potatoes and spices with thick gravy sauce.	\$16.95
78. Veg Gongura Mixed vegetable cooked in a creamy sauce with gongura.	\$16.95
79. Palak Paneer Cottage cheese cubes cooked creamy gravy of spinach with spices.	\$17.95
80. Paneer Butter Masala Cottage cheese cubes and vegetables pan finished in special sauce and spices.	\$17.95
81. Mutter Paneer Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices.	\$17.95
82. Gongura Paneer Paneer cooked in a creamy sauce with gongura.	\$17.95
83. Egg Masala * Half-boiled egg marinated and cooked in creamy tomato sauce, herbs and sp	\$16.95 bices.
84. Dal Makhani A royal lentil dish cooked with fresh onions, and shredded butter garnish.	\$16.95
85. Bhindi Masala Okra cooked on a low flame with diced onions, deepfried, and traditional spices.	\$16.95
86. Guthi Vankaya (Bagara baingan) Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices.	\$16.95
87. Navaratan Korma Mixed vegetables cooked with mild creamy sauce.	\$16.95
88. Malai Kofta A true Mughlai delight. Vegetable balls simmered in a creamy sauce.	\$17.95
89. Aloo Mutter Potatoes and tender green peas cooked with spices, herbs.	\$16.95
90. Channa Saag Chickpeas cooked in a creamy sauce with saag.	\$16.95
91. Paneer Tikka Masala Cottage cheese cubes cooked with green peppers and onions in a rich creamy gravy.	\$17.95
92. Shahi Paneer Indian cottage cheese cubes simmered in creamy sauce.	\$17.95
93. Kadai Paneer Cottage cheese cubes, bell peppers, and pan finished in special sauce and spices.	\$17.95
94. Egg Curry ★ Half-boiled egg marinated and cooked in sauce of fresh herbs and spices.	\$16.95





	CHICKEN SPECIALITIES	
95.	Andhra Chicken Curry * A specialty from coastal Andhra Pradesh! Boneless chicken cooked in special curry sauce.	\$17.95
96.	Butter Chicken * Tender pieces of chicken cooked in Tomato based cream gravy.	\$18.95
97.	Chicken Shahi Korma * A Mughlai delight sweet and spicy curried chicken in creamy sauce.	\$18.95
98.	Kadai Chicken ★ Chicken, bell peppers, onion, and tomatoes in kadai (skillet) with traditional spices and herbs.	\$17.95
99.	Chicken Vindaloo ★ A south Indian favorite! Boneless chicken with potatoes in a spiced and tangy sauce.	\$17.95
00.	Chicken Tikka Masala ★ Breast chicken skewed in tandoori (clay oven) and sautéed in	\$18.95
01.	a rich creamy sauce. Mughlai Chicken Curry Mughlai boneless chicken marinated and cooked in creamy dark brown onion gravy, herbs, and spices.	\$17.95
02.	Chicken Saag ★ (Spinach Chicken). Tender pieces of chicken sautéed with deliciously seasoned spinach and fresh herbs.	\$17.95
03.	Ginger Chicken Boneless chicken sautéed with special ginger sauce along with herbs and spices.	\$17.95
04.	Chicken Chettinad * Marinated chicken cooked in dry roasted spices, and coriander leaves.	\$17.95
05.	Gongura Chicken ★ Boneless chicken with gongura (red sorrel leaves) cooked with special spicy curry sauce.	\$17.95
	BREADS	
06.	Naan Unleavened white bread baked in tandoor clay oven.	\$3.00
07.	Garlic Naan Unleavened white bread stuffed with fresh minced garlic onion and herbs, baked in tandoor clay oven.	\$4.50
08.	Kashmiri Naan Unleavened white bread stuffed with a paste of cashews, almonds, and raisin, baked in tandoor clay oven.	\$4.50
09.	Aloo Paratha Whole wheat bread stuffed with mashed potatoes and spices, baked in tandoor clay oven.	\$4.50
10.	Poori (1 Pc) Crispy and deep-fried puffy whole wheat bread.	\$4.50
11.	Malabar Parotta (2 Pc) Layered bread cooked in griddle.	\$3.50
12.	Onion Naan Unleavened white bread stuffed with fresh minced onion and herbs, baked in tandoor clay oven.	\$4.50
13.	Tandoori Roti Whole wheat bread, and baked in tandoor clay oven.	\$3.50
14.	Assorted Bread Basket Combination of bread (naan, onion naan, garlic naan & lachha paratha).	\$11.95

115. Bhatura (1 Pc)

Fluffy fried bread.

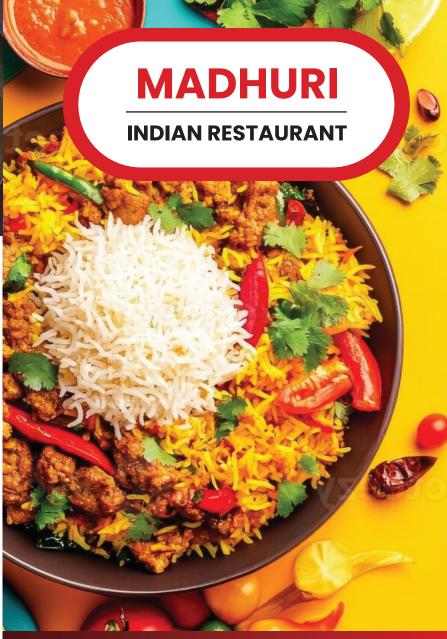


CONDIMENTS	
116. Basmati Rice Long grain Indian white rice.	\$3.50
117. Mint Chutney	\$2.00
118. Tomato Chutney	\$2.00
119. Raita Yogurt with cucumber, carrot, tomatoes, red onions, and herbs.	\$3.25
120. Plain Yogurt	\$3.25
121. Tamarind Chutney Indian style yogurt.	\$2.00
122. Coconut Chutney	\$2.00
KIDS MENU	
123. Kids' Boneless Chicken Fingers and French Fries	\$7.95
124. Cheese Dosa	\$12.95
Thin crispy crepe of rice and lentils roasted with mozzarella cheese.	\$7.95
125. Kids' Boneless Chicken Nuggets and French Fries \star	\$7.95
126. Kids Dosa Thin crispy crepe of rice and lentils filled with chocolate nuts (nutella).	\$9.95
DESSERTS	
127. Gulab Jamun (3 Pcs) Deep-fried plum-colored dumplings of dried milk, refined flour soaked in sugar syrup.	\$4.95
128. Rice Kheer Traditional Indian rice pudding with sweetened milk.	\$4.95
129. Gajar Ka Halwa Carrot and milk pudding with nuts and served warm.	\$4.95
130. Ras Malai (3 Pcs) Homemade cheese patties cooked in milk and served with pistachios.	\$4.95
BEVERAGES	
131. Mango Lassi The most refreshing drink made with sweet mango pulp and yogurt.	\$4.95
132. Mineral Water	\$2.00
133. Soda	\$2.00

Our goal is to offer high standard food and friendly service, which makes for the perfect dining experience, so come and visit our restaurant for the

Best Indian Food

\$4.50



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Monday Holiday

* Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk or of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

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