

DINE-IN MENU

Soups

SWEET CORN SOUP 6

Creamy Indian-style sweet corn soup infused with aromatic Indian spices

** Choice of Vegetables or Chicken

MULLIGATWANY SOUP 6

Luscious lentil soup infused with fragrant curry spices

** Choice of Vegetables or Chicken

HOT AND SOUR SOUP 6

Indo-Chinese spicy soup with ginger, garlic, chili and soy sauce

** Choice of Vegetables or Chicken

MANCHOW SOUP 6

Indo-Chinese fusion soup with ginger, garlic, black pepper and served with crispy fried noodles

** Choice of Vegetables or Chicken

TOMATO SOUP 6

Tangy medley of fresh tomatoes with garlic and cilantro

Tandoori

PANEER TIKKA 15

Paneer cubes blended with herbs and spices, roasted in Tandoor

TANDOORI CHICKEN 16

Chicken leg quarter, seasoned with spices and tandoor-baked to perfection

CHICKEN TIKKA 17

Boneless chicken breast pieces marinated in special yogurt, herbs and spices

LAMB CHOPS WITH GARLIC NAAN & RICE 35

Juicy tender lamb chops, marinated in yogurt and Indian spices overnight, then grilled to perfection



Tandoori Chicken

SAMOSA 6

Crispy pastry stuffed with potatoes and green peas

Potato: 7 Onion: 7 Chicken: 8

PAKORA 6

Mix of vegetables or Onions coated with chickpea batter and fried to give crispy texture on outside.

Mix Veg: 8 Onion: 8

MANCHURIAN 6

Cauliflower florets or Vegetable balls or paneer, fried and sautéed in Manchurian sauce, served with bell peppers

Gobi: 13 Veg: 13 Paneer: 14

VEG PLATTER 15

Mix of appetizers - Samosa, Pakora, Aloo Tikki



Veg Platter

Veg Appetizers

GOBI 65 13

Crispy Cauliflower florets seasoned with spicy masala

ALOO TIKKI 12

Patties made of boiled mashed potatoes mixes with green peas and masala

SAMOSA CHAAT 12

Samosas (or Aloo Tikki) topped with chick peas, and mix of green sauce, tamarind sauce, yogurt

** Also available Aloo Tikki Chaat

MIRCHI BAJJI 9

Hot chili fritters stuffed with chef's special spices and peanuts

GOL GAPPA (5 PCS) 7

Small round puffed balls that can be filled with chickpea masala and sweet & tangy water

MASALA FRIES 7

Potato fries tossed in blend of spices

Non-Veg Appetizers

CHILI CHICKEN 15

Crispy Chicken cubes blended in chili sauce, bell pepper & onion

CHICKEN 555 15

Chicken prepared creamy Hyderabad sauce with mix of ginger and garlic

** Fish 555 - Andhra style deep fried fish fillets

CHICKEN 65 15

Chicken cubes marinated in special authentic sauce and tossed with curry leaves

PEPPER CHICKEN FRY 15

Chicken tossed with black pepper and curry leaves

SUKKA STYLE 15

Highly flavorful dish of chicken or goat meat cooked with dry roasted spices

MANCHURIAN 16

Meat fried and sautéed in manchurian sauce, served with bell peppers



Chicken 555

FISH FRY 15

Fish seasoned with a mix of Indian spices, deep-fried until perfectly charred and delectably flavorful

SHRIMP MASALA FRY 18

Shrimp sautéed to perfection with a medley of Indian spices, bell peppers, onions, and tomatoes

Elevate your appetizer indulgence with our curated wine selection. Inquire with your server for our exclusive wine specials

Biryani

DUM BIRYANI 18

Chef special aromatic basmati rice, slow cooked to perfection in dum style

Veg 15 Egg 15 Chicken 17 Goat/Lamb 18 Fish 17 Shrimp 18



Chicken Biryani

DECCAN SPECIAL BIRYANI 18

Chef special basmati rice cooked with boneless chicken and Hyderabad spices

AVAKAYA BIRYANI 18

Chef special basmati rice cooked with cut mango pickle and Hyderabad spices

Veg 16 Chicken 17 Goat 18 Lamb 18

GONGURA BIRYANI 18

Chef special basmati rice cooked with Gongura (Sorrel) leaves and Hyderabad spices

Veg 16 Chicken 17 Goat 18 Lamb 18

ULVACHARU BIRYANI (HORSE GRAM)

Chef special basmati rice cooked with Ulvacharu (Horse gram) soup and spices

Veg 16 Chicken 17 Goat 18 Lamb 18

PANEER MAKHANI BIRYANI 16

Chef special basmati rice cooked with Paneer and Hyderabad spices

GOBI MANCHURIAN BIRYANI 16

Chef special basmati rice cooked with Gobi Manchurian Sauce and Hyderabad spices

Rice Specials

FRIED RICE 18

Stir fried rice with vegetables or with choice of meat

Vegetable 14 Egg 14 Chicken 15 Shrimp 17

SCHZWAN FRIED RICE 18

Rice stir fried in Szechwan sauce to give a deep spicy chili-garlic flavor to the dish, with vegetables or choice of meat

Vegetables 14 Egg 14 Chicken 15 Shrimp 17

YOGURT RICE 7

Rice mixed with fresh yogurt and sautéed spices & curry leaves; South Indian traditional dish

Hakka Noodles

HAKKA NOODLES

Stirred fried noodles tossed with vinegar and soy Sauce with choice of Vegetables, Egg or Chicken or Shrimp

Veg 14 Egg 15 Chicken 16 Shrimp 17

SCHZWAN HAKKA NOODLES

Hakka-style noodles, perfectly tossed with a vibrant and spicy Szechwan sauce

Veg 14 Egg 15 Chicken 16 Shrimp 17

Gluten Free GF Vegan VG Spicy SP

Pair with Indian Beer

TAJ MAHAL | KING FISHER | HUNTER

* Ask server for full drinks menu

South Indian Specials

* Ask server for Dosa, Idli, Vada options



** Please let us know about spice levels and allergies when placing your order. ** Gratitude of 18% will be added for party of 6 and more.

Veg Entree

Served with Rice

CHANA MASALA GF VG 14

Flavorful curry made of Garbanzo beans with a special blend of spices

NAVRATAN KORMA GF 16

Assortment of vegetables cooked with rich cashew curry

ALOO GOBI GF VG 14

Fresh cauliflower chunks with potato and traditional spices

BAINGAN BHARTA GF 15

Puree of baked eggplant sautéed with onion and tomatoes

BINDI MASALA GF VG 14

Cut okra cooked with Indian spices

SAAG CHANA GF 15

Classic Indian dish made of Spinach mixed with Chana (Garbenzo Beans)

DAL MAKHANI GF 14

Black lentils Cooked in cream with herbs & spices

DAL TADKA GF VG 13

Cooked yellow lentils infused with cumin seeds, aromatic spices, and cilantro garnishing

MALAI KOFTA GF 16

Vegetable and cheese dumpling cooked in a mild almond and cream sauce

SAAG DOUBLE TADKA 15

Saag (spinach) with two times tadka infusion, offering intensified flavor, and enhanced aromatic qualities

KAJU CURRY 17

Cashews roasted and simmered in creamy sauce mixed with onions, tomatoes, and rich blend of spices



Paneer Tikka Masala

KADAI PANEER GF 16

Stir fried cottage cheese cooked in kadai masala with onions, tomatoes and bell pepper

SAAG PANEER GF 16

Classic Indian dish made of Spinach mixed with Paneer

PANEER MAKHANI GF 16

Paneer sautéed in buttery and creamy tomato gravy

PANEER KURCHAN GF 16

Scraped Paneer immersed in masala sauce

TIKKA MASALA GF 16

Paneer (or Mixed Vegetables) sautéed in bell peppers, onions, ginger and, garlic in creamy tomato gravy

** Choice of Paneer or Vegetables

METHI MUTTER MALAI GF 16

An aromatic dish with creamy, smooth and delicious gravy that is made with fenugreek leaves (methi), peas (mutter) and heavy cream (malai)

BAGARA BAINGAN GF VG 15

Indian eggplant cooked in sauce made from peanuts, tamarind and onion

Non-Veg Entree

Served with Rice

CURRY STYLE GF

Curry prepared in a traditional curry sauce and choice of meat

Chicken 16 Goat 18 Lamb 18 Shrimp 18

KADAI GF

Marinated pieces choice of meat, sautéed with tomatoes, onions, and bell peppers

Chicken 16 Goat 17 Lamb 17 Shrimp 19

KORMA GF

Mild flavorful curry prepared with cashew sauce and choice of meat

Chicken 17 Goat 18 Lamb 18

TIKKA MASALA GF

Marinated meat cooked with flavorful spices

Chicken 17 Lamb 18 Shrimp 18 Fish 18

GONGURA GF

Cooked in Gongura sauce with onions, tomatoes and special spices

Chicken 17 Goat 18 Lamb 18

VINDALOO GF

Goan style with tomatoes, potatoes, and spices with a touch of red wine

Chicken 16 Goat 17 Lamb 17

MADRAS GF

Choice of meat cooked with special mixture of Madras spices

Chicken 16 Goat 17 Lamb 17

SAAGWALA GF

Cooked with specially enriched fresh spinach, onion, tomatoes, and special spices

Chicken 17 Goat 18 Lamb 18

ROGAN JOSH GF

Tender meat cooked in saffron infused cream sauce with yogurt; a hearty Kashmiri cury

Chicken 17 Goat 18 Lamb 18

CHETTINAD CHICKEN GF 17

South Indian delicious dish made out of Indian spices and fresh shredded coconut

BUTTER CHICKEN GF 17

tandoori prepared chicken, softly simmered in a smooth tomato based gravy



Butter Chicken

MALABAR - FISH | SHRIMP GF 18

Fish cooked with onion, tomatoes, curry leaves and Indian spice

Egg Entrée

EGG BURJI GF 14

Eggs scrambled and cooked with spices

EGG MASALA GF 15

Hard boiled eggs simmered in onion and tomato gravy mixed with spices

MASALA OMLET 13

Omler made with cury powder and spices

Breads

NAAN

Unleavened soft flat bread baked in tandoor (clay oven)

Plain 4 Butter 4 Garlic 5 Chili 5 Cheese 5

PESHWARI NAAN 6

Soft unleavened bread stuffed with coconut, raisins, and prepared in tandoor

BULLTET NAAN 5

Spicy naan made with green chilies, garlic, coriander leaves

TANDOORI ROTI VG 4

A whole-wheat bread cooked in tandoor

CHAPATHI VG 4

Wheat flour bread cooked on griddle until puffed

ROMALI ROTI 5

An extremely thin flat bread made from the combination of wheat flour and maida (all purpose flour).

Desserts

RASMALAI GF 6

Cottage cheese dumplings soaked in sweetened milk

** Rasmalai with Kulfi: 7

GAJAR HALWA GF 6

Popular North Indian dessert made with grated caramelized carrots, sugar, milk and flavored with cardamom

KULFI (MANGO / PISTA) GF 7

Indian version of creamier ice cream, available in Mango and Pista flavors

GULAB JAMUN 5

Popular Indian dessert made with a sweet dough and served warm in a honey syrup

** Gulab Jamun with Ice cream: 7



Sides

SLICED ONIONS 3

RAITA 4

RICE 4

PAPAD 2

CHUTNEY (MINT / TAMARIND) 3

SAMBHAR Small 4 Large 6

Drinks

* LASSI

Refreshing Indian yogurt drink, creamy & chilled. Perfect pairing for spicy dishes
Mango 6 Rose 5 Salt 5 Sweet 5



INDIAN SODA 3

ThumsUp, Limea

SODA 3

Coke, Diet Coke, Lemonade, Sprit, Ginger Ale, ThumsUp, Limea Sweet Tea, Unsweetened Tea

FRESH LIME SODA 5

Fizzy drink with freshly squeezed lemon juice, cumin powder and mint

Gluten Free GF Vegan VG Spicy

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