

SOUPS



VEG MANCHOW

A Chinese-style soup made with sautéed vegetables, garlic, ginger, soya sauce and ground pepper

\$5.99

CHICKEN MANCHOW

(A Chinese-style soup made with sautéed vegetables, shredded chicken, garlic, ginger, soya sauce and ground pepper)

\$6.99

MUTTON BONE SOUP

A quick pressure-cooked soup using bones of mutton with light spices, sliced onions, coriander and green chillies

\$6.99

APPETIZERS

VEGETARIAN

SAMOSAS

Deep fired triangular south Asian pastry with savory filling including ingredients such as potatoes, onions, and peas.

\$5.99

PALLI MASALA

A megamix of peanut, seasoned with salt, red chili powder & sautéed in groundnut oil.

\$8.99

CRISPY CASHEW

Roasting enhances the flavor and aroma of the cashews.

\$12.99

VEG MANCHURIAN

Classic Indo-Chinese dish made with mixed vegetables balls tossed in Manchurian sauce

\$13.99

GOBI MANCHURIAN

Classic Indo-Chinese dish made with crispy cauliflower florets tossed in Manchurian sauce

\$14.99

GANGSTER GOBI

Fried cauliflower florets in house special gun powder masala (mixture of lentils and south Indian spices)

\$14.99

PERI PERI FRIES

Crispy Fries With Peri Peri Spice. Hot Indeed

\$9.99

PERI PERI PANEER

Fried cottage cheese cubes tossed in peri-peri spices.

\$14.99

PANEER 65

Fried cottage cheese cubes tossed in yogurt-based house sauce

\$14.99

DESI NACHOS

Desi Nachos are full of unexpected Indian inspired flavors, crunch and colors.

\$12.99

FRIED VEG MOMOS

Deep fried vegetable filled dumplings served with momo sauce.

\$12.99

NON-VEGETARIAN

CHICKEN 555

Fried chicken pieces tossed in house special savory sauces

\$14.99

CHICKEN 65

Fried chicken marinated in house spices and tossed in yogurt-based house sauce

\$14.99

GUN POWDER CHICKEN

Fried chicken tossed in house special gun powder masala (mixture of lentils and south Indian spices)

\$15.99

CHICKEN PAKORA

Fried chicken pieces tossed with curry leaves and chat masala.

\$15.99

GUNTUR CHILLI CHICKEN

Fried Chicken pieces tossed in hot and spicy sauce (made with Guntur Chillies)

\$14.99

DRUMS OF HEAVEN

Fried Chicken wings marinated in house spices and coated in savory batter

\$14.99

MASALA CHICKEN LOLLIPOPS

Fried Chicken wings marinated in house spices, coated in savory batter and tossed in house sauce

\$16.99

PERI PERI CHICKEN LOLLIPOPS

Juicy batter friend chicken winglets cooked to perfection in a tangy mix of peri-peri spices., all ready to be picked up and devoured

\$16.99

HONEY GARLIC CHICKEN LOLLIPOPS

Fried Chicken wings marinated in house spices and tossed in honey garlic house sauce

\$16.99

MUTTON PEPPER ROAST

Semi dry roast made with freshly grounded spices tossed with hand pounded peppercorn

\$17.99

BUTTER CHICKEN NACHOS

Nachos Baked With, Beans, Shreaded Chicken, Butter And Topped With Salasa And Fresh Cream

\$15.99

FRIED CHICKEN MOMOS

Filled with juicy chicken and mixed with the flavours of indian masala.tinch of spices to make it crispy dipped in hot oil and served with spicy red sause.

\$15.99

➤ OCEAN BASKET ➤



FISH PAKORA **\$15.99**
Fried Basa Fillet marinated with savory batter spiced with Indian flavors

GUNTUR CHILLI FISH **\$16.99**
Basa fillet seasoned, fried and tossed in hot and spicy sauce (made with Guntur Chillies)

LOOSE PRAWNS **\$16.99**
Fried Shrimp pieces marinated with savory batter and sauteed in garlic and curry leaves

SHRIMP SINGROI **\$16.99**

➤ TANDOORI PLATTERS ➤

VEGETARIAN

TANDOOR SOYA CHAAP **\$16.99**
Tender pieces of soya chunks marinated in a house special tandoori sauce and slow cooked in clay oven

MALAI SOYA CHAAP **\$16.99**
Tender pieces of soya chunks marinated in a creamy sauce and slow cooked in clay oven

PANEER TIKKA **\$16.99**
Tender pieces of cottage cheese marinated in a house special tandoori sauce and slow cooked in clay oven

MALAI PANEER TIKKA **\$16.99**
Marinated chunks of paneer with cream grilled in tandoor

ACHARI PANEER TIKKA **\$16.99**
Tender pieces of cottage cheese marinated in a chilli mango pickle sauce and slow cooked in clay oven

HARIYALI PANEER TIKKA **\$16.99**
Tender pieces of cottage cheese marinated in a cilantro and mint sauce and slow cooked in clay oven

VEG TANDOORI MOMOS **\$15.99**
Steamed paneer stuffed dumplings marinated with in house secret tandoori masala and roasted on tandoori served with red chilli sauce and mint chutney.

NON-VEGETARIAN

CHICKEN TIKKA **\$15.99**
Tender chicken breast pieces marinated in a house special sauce and slow cooked in clay oven

MALAI CHICKEN TIKKA **\$16.99**
Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

ACHARI CHICKEN TIKKA **\$16.99**
Tender chicken breast pieces marinated in a chilli mango pickle sauce and slow cooked in clay oven

TANGDI KEBAB **\$15.99**
Juicy chicken drumsticks marinated in a blend of spices and grilled to perfection.

RESHMI KEBAB **\$16.99**
Tender and succulent chicken kebabs marinated in a creamy mixture of spices and grilled to perfection, offering a melt-in-your-mouth experience.

CHICKEN SEEKH KEBAB **\$16.99**
Seekh Kebabs Are Soft And Succulent, Seasoned With Various Spices Such As Ginger, Garlic, Green Chilli Pepper, Powdered Chilli And Garam Masala, As Well As Lemon Juice, Cilantro And Mint Leaves.

TANDOORI CHICKEN-HALF **\$13.99**
Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

TANDOORI CHICKEN-FULL **\$22.99**
Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

➤ INDO-CHINESE ➤

FRIED RICE

| | | | |
|----------------|----------------|----------------|--------------------|
| (VEG) | (EGG) | (CHICKEN) | (SCHEZWAN CHICKEN) |
| \$13.49 | \$13.99 | \$14.99 | \$15.99 |

Cooked rice stir-fried along with veggies and soy sauce

NOODLES

| | | | |
|----------------|----------------|----------------|--------------------|
| (VEG) | (EGG) | (CHICKEN) | (SCHEZWAN CHICKEN) |
| \$13.49 | \$13.99 | \$14.99 | \$15.99 |

A flavor-packed rice noodle preparation with juicy chicken chunks, Egg or vegetables in a delicious dressing.

➤ BIRYANIS ✧



BIRYANIS-VEG

HYDERABADI VEG DUM BIRYANI \$13.99

Authentic Hyderabad biryani, Dum / Slow-cooked with mixed vegetables

VEG KHEEMA BIRYANI \$14.99

Minced vegetables-infused fried cottage cheese pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice

GOBI AND CASHEW NUT BIRYANI \$15.99

Fried cauliflower florets and cashews cooked in mild house special gravy, Dum / Slow-cooked with rice

PANEER GHEE ROAST BIRYANI \$15.99

Ghee-infused fried cottage cheese pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice

PANEER 65 BIRYANI \$15.99

Fried cottage cheese pieces tossed in yogurt-based house sauce, Dum / Slow-cooked with rice

PANEER TIKKA BIRYANI \$15.99

Cottage cheese pieces, bell pepper and onions, Dum / Slow-cooked with rice

RAYALSEEMA PANEER BIRYANI \$15.99

Fried cottage cheese pieces tossed in house special Rayal seema (red chilli) paste, Dum / Slow-cooked with rice

BIRYANIS-EGG

EGG ROAST BIRYANI \$14.99

Roasted eggs tossed in house special gravy, Dum / Slow cooked with rice

ULAVACHARU EGG BIRYANI \$14.99

Biryani well mixed with horsegram soup and boiled eggs - served with raita and gravy

BIRYANIS-NON VEG

CHICKEN DUM BIRYANI \$14.99

Authentic Dum Biryani with bone in chicken pieces, Dum / Slow-cooked with rice

CHICKEN GHEE ROAST BIRYANI \$16.99

Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice

CHICKEN 65 BIRYANI \$16.99

Fried chicken marinated in house spices and tossed in yogurt-based sauce, Dum / Slow-cooked with rice

RAYAL SEEMA CHICKEN BIRYANI \$16.99

Marinated chicken pieces tossed in house special Rayal seema (red chilli) paste, Dum / Slow-cooked with rice

BIRYANIS-NON VEG

CHICKEN FRY PIECE BIRYANI \$16.99

Fried Bone in Chicken pieces with aromatic spices, Dum / Slow-cooked with rice

ULAVACHARU CHICKEN BIRYANI \$16.99

Traditional And Authentic Recipe Prepared With Cooked Horse Gram Soup, Chicken Pieces And Of Course With Exotic Biryani Spices

BEZAWADA BONELESS CHICKEN BIRYANI \$16.99

Aromatic Biryani originates from the small city of Vijaywada in the Indian state of Andhra. Fried boneless Chicken pieces tossed in house special Bezawada sauce, Dum / Slow-cooked with rice

BUTTER CHICKEN BIRYANI \$16.99

Butter chicken biryani is a delicious fusion dish that combines the flavors of butter chicken, a creamy tomato-based curry, with biryani, a fragrant and spiced rice dish

HYDERABADI MUTTON BIRYANI \$17.99

Authentic Hyderabad biryani with bone in lamb pieces, Dum / Slow-cooked with rice

MUTTON GHEE ROAST BIRYANI \$17.99

Ghee-infused fried bone in goat pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice

SHAHI GOSHT MUTTON BIRYANI \$17.99

Indraprastha special premium biryani with bone in goat pieces, Dum-cooked in Mughlai style

MLA POTLAM BIRYANI \$22.99

Indraprastha special dum-biryani with mix of chicken, bone in lamb pieces and shrimp wrapped inside the omelette

SHRIMP GHEE ROAST BIRYANI \$17.99

Ghee-infused fried shrimp tossed in house special gravy and cashews, Dum / Slow-cooked with rice

FISH GHEE ROAST BIRYANI \$17.99

Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum / Slow-cooked with rice



➤ CURRIES ➤

CURRIES-VEG

MIX VEG CURRY \$13.99

Mixed vegetables made with onions, tomatoes and delicious blend of Indian spices

VEG KORMA \$14.99

Mixed vegetables made with delicious blend of indian spices and creamy gravy

PANEER SHAHI KORMA \$15.99

Mughlai style Creamy, aromatic cottage cheese curry made of delicious blend of Indian spices and house special gravy

PANEER BUTTER MASALA \$15.99

Cottage cheese cubes mixed with house special gravy, butter and cream

PANEER TIKKA MASALA \$15.99

Cottage cheese cubes cooked in clay oven, mixed with bell peppers, onions and house special gravy

PALAK PANEER \$15.99

Cottage cheese cubes mixed with pureed spinach and delicious blend of Indian spices

KADAI PANEER \$15.99

Cottage cheese cubes and perfectly cooked bell peppers in a spicy tomato-based gravy

MALAI KOFTA \$15.99

Mix vegetables and cottage cheese balls served with a rich creamy gravy made with onions

DAL TADKA \$13.99

Split Indian Red Lentil (Masoor dal) cooked with tomato, onion and delicious blend of Indian spices

DAL MAKHANI \$14.99

A simple dish in a league of its own, black lentil cooked overnight with delicious blend of Indian spices

BAGARA BAINGAN \$14.99

Hyderabad-style dish made with fried eggplant in a masala curry with sesame seeds and tamarind sauce

CURRIES-EGG

EGG ROAST MASALA \$14.99

A south Indian curry with roasted eggs tossed in house special onion gravy

CURRIES-NON VEG

BUTTER CHICKEN \$16.99

Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce

CHICKEN TIKKA MASALA \$16.99

Tender boneless marinated chicken pieces cooked in clay oven and mixed with bell peppers, onions and house special sauce

KADAI CHICKEN \$16.99

Tender boneless chicken pieces tossed with bell peppers, onions cooked in delicious blend of Indian spices and house special gravy

CHICKEN SHAHI KORMA \$16.99

Mughlai style Creamy, aromatic chicken curry mixed with delicious blend of Indian spices and house special gravy

GUNTUR CHICKEN CURRY \$16.99

Andhra-style chicken curry made with hot and spicy gravy (made of Guntur chillies)

MUGHLAI CHICKEN CURRY \$16.99

A Rich And Flavorful Curry Featuring Tender Chicken Cooked In The Traditional Mughlai Style.

KANDAHAR CHICKEN CURRY \$16.99

Cooked with boneless chicken, pomegranate, garam masala.

MUTTON SHAHI KORMA \$18.99

Mughlai style Creamy, aromatic bone in lamb pieces mixed with delicious blend of Indian spices and house special gravy

MASALA MUTTON CURRY \$18.99

Bone in lamb pieces cooked with house special blend of spices and onion gravy

LAMB ROGAN JOSH \$18.99

Classic bone in lamb pieces cooked in a rich flavorful house special sauce

MASALA SHRIMP CURRY \$18.99

Fresh and plump shrimp cooked in a fragrant and spicy masala sauce.

➤ BREAD BASKET ➤

PLAIN NAAN \$2.49

BUTTER NAAN \$3.49

GARLIC NAAN \$3.99

CHILLI GARLIC NAAN \$4.49

TANDOORI ROTI \$3.99

BUTTER ROTI \$3.99

➤ DESSERT ➤

GULAB JAMUN \$3.99

RASMALAI \$4.99

CHOCOLATE BROWNIE SIZZLER \$7.99

KADDU KI KHEER \$5.99

*ON AVAILABILITY
*OUR FOOD MAY CONTAIN NUTS & DAIRY