

*OUR FOOD MAY CONTAIN NUTS



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

\$7.99

APPETIZERS

VEGETARIAN

SAMOSAS (2pcs)

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

\$6.99

PALLI MASALA

Fried peabuts added with indian spices and garnished with onions and tomatoes

\$9.99

CRISPY CASHEW

Cashews Coated with mixture of spices and Soaked in a batter fried until its in crispy nature

\$13.99

VEG MANCHURIAN

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

\$14.99

GOBI MANCHURIAN

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

\$15.99

GANGSTER GOBI

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

\$15.99

PERI PERI FRIES

Home made fries added with peri peri masala

\$10.99

PERI PERI PANEER

Fried cottage cheese cubes tossed in peri-peri spices.

\$15.99

PANEER 65

Fried cottage cheese cubes tossed in yogurt-based house sauce

\$15.99

DESI NACHOS

Tortilla chips layered with salsa and added meeted cheddar cheese with a desi touch

\$13.99

FRIED VEG MOMOS

Dumplings are made of vegetables mixture and steamed momos are deep fried

\$13.99

CRISPY CORN

Fried corn tossed with authentic spices

\$10.99

NON-VEGETARIAN

CHICKEN 555

Fried chicken pieces tossed in house special savory sauces

\$15.99

CHICKEN 65

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

\$15.99

GUN POWDER CHICKEN

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

\$16.99

DRAGON CHICKEN

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

\$16.99

CHICKEN PAKORA

Fried chicken pieces tossed with curry leaves and chat masala.

\$16.99

GUNTUR CHILLI CHICKEN

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

\$15.99

DRUMS OF HEAVEN

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

\$15.99

MASALA CHICKEN LOLLIPOPS

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

\$17.99

PERI PERI CHICKEN LOLLIPOPS

Fried chicken wings marinated with home made spices and cooked with peri peri masala

\$17.99

HONEY GARLIC CHICKEN LOLLIPOPS

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

\$17.99

MUTTON PEPPER ROAST

Bone in mutton rehosted with black pepper and home made muscle

\$18.99

BUTTER CHICKEN NACHOS

Tortilla chips layered with salls and added to melted cheese with a butter chicken gravy

\$16.99

FRIED CHICKEN MOMOS

Dumplings are made up of chicken kheema and steamed momos are deep fried

\$16.99

CREAMY GARLIC CHICKEN

Fried Chicken marinated in house spices, tossed in our creamy garlic sauce

\$16.99

*ON AVAILABILITY

*OUR FOOD MAY CONTAIN NUTS & DAIRY

*A SERVICE CHARGE OF 7% WILL BE ADDED FOR TABLES OF 5 OR MORE



➤ OCEAN BASKET ◀

FISH PAKORA 🌶️

Fried Basa Fillet marinated with savory batter spiced with Indian flavors

\$16.99

GUNTUR CHILLI FISH 🌶️🌶️🌶️

Basa fillet seasoned, fried and tossed in hot and spicy sauce (made with Guntur Chillies)

\$17.99

LOOSE PRAWNS

Fried Shrimp pieces marinated with savory batter and sauteed in garlic and curry leaves

\$17.99

SHRIMP SINGROI 🌶️

Coated shrimp with Indian spices and deep fried shrimp added to house special gun power masala

\$17.99

➤ TANDOORI PLATTERS ◀

VEGETARIAN

TANDOOR SOYA CHAAP

Tender pieces of soya chunks marinated in a house special tandoori sauce and slow cooked in clay oven

\$17.99

MALAI SOYA CHAAP

Tender pieces of soya chunks marinated in a creamy sauce and slow cooked in clay oven

\$17.99

PANEER TIKKA

Tender pieces of cottage cheese marinated in a house special tandoori sauce and slow cooked in clay oven

\$17.99

MALAI PANEER TIKKA

Tender pieces of cottage cheese marinated in a Creamy sauce and slow Cooked in a clay oven

\$17.99

ACHARI PANEER TIKKA 🌶️

Tender pieces of cottage cheese marinated in a chilli mango pickle sauce and slow cooked in clay oven

\$17.99

HARIYALI PANEER TIKKA 🌶️

Tender pieces of cottage cheese marinated in a cilantro and mint sauce and slow cooked in clay oven

\$17.99

GONGURA PANEER TIKKA 🌶️

Tender pieces of cottage cheese marinated in gongura pickle sauce and slow cooked in clay oven

\$17.99

ROYALSEEMA PANEER TIKKA 🌶️🌶️🌶️

Tender pieces of cottage cheese marinated in our house special spicy sauce and slow cooked in clay oven

\$17.99

VEG TANDOORI MOMOS 🌶️

Vegetable momos cooked in tandoori oven tossed in our house special tandoori flavours

\$16.99

NON-VEGETARIAN

CHICKEN TIKKA

Tender chicken breast pieces marinated in a house special sauce and slow cooked in clay oven

\$16.99

MALAI CHICKEN TIKKA

Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

\$17.99

ACHARI CHICKEN TIKKA 🌶️

Tender chicken breast pieces marinated in a chilli mango pickle sauce and slow cooked in clay oven

\$17.99

RESHMI KEBAB

Boneless chicken breast has marinated in a Juicy mixture of curd, eggs, cashew and spices

\$17.99

GONGURA CHICKEN TIKKA 🌶️

Boneless Chicken breast marinated in gongura pickle sauce and slow cooked in clay oven

\$17.99

ROYALSEEMA CHICKEN TIKKA 🌶️🌶️🌶️

Boneless Chicken Breast marinated in our house special spicy sauce and slow cooked in clay oven

\$17.99

CHICKEN SEEKH KEBAB

Ground meat seasoned with herbs, onions kheema chicken cooked in slow flame clay oven

\$17.99

TANDOORI CHICKEN-HALF 🌶️

Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

\$14.99

TANDOORI CHICKEN-FULL 🌶️

Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

\$23.99

AFGHANI CHICKEN

Chicken leg quarters & drumsticks marinated in yogurt & fresh afghani spices, and slow cooked in clay oven

\$17.99

➤ INDO-CHINESE ◀

FRIED RICE 🌶️

(VEG)

(EGG)

(CHICKEN)

(SCHEZWAN
CHICKEN)

\$14.49

\$14.99

\$15.99

\$16.99

Cooked rice stir-fried along with veggies and soy sauce

NOODLES 🌶️

(VEG)

(EGG)

(CHICKEN)

(SCHEZWAN
CHICKEN)

\$14.49

\$14.99

\$15.99

\$16.99

Cooked Noodles stir-fried along with veggies and soy sauce

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➤ BIRYANIS ◀

BIRYANIS-VEG

HYDERABADI VEG DUM BIRYANI 🌶️ \$14.99

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

VEG KHEEMA BIRYANI 🌶️ \$15.99

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

GOBI AND CASHEW NUT BIRYANI \$16.99

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

PANEER GHEE ROAST BIRYANI 🌶️ \$16.99

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

PANEER 65 BIRYANI 🌶️ \$16.99

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

PANEER TIKKA BIRYANI 🌶️ \$16.99

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

ROYALSEEMA PANEER BIRYANI 🌶️🌶️🌶️ \$16.99

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

BIRYANIS-EGG

EGG ROAST BIRYANI 🌶️ \$15.99

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

ULAVACHARU EGG BIRYANI 🌶️ \$15.99

Fried egg dipped in andhra special lentil soup and some andhra spices

BIRYANIS-NON VEG

CHICKEN DUM BIRYANI 🌶️ \$15.99

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

CHICKEN GHEE ROAST BIRYANI 🌶️ \$17.99

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

CHICKEN 65 BIRYANI 🌶️ \$17.99

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

ROYAL SEEMA CHICKEN BIRYANI 🌶️🌶️🌶️ \$17.99

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

BIRYANIS-NON VEG

CHICKEN FRY PIECE BIRYANI 🌶️ \$17.99

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

ULAVACHARU CHICKEN BIRYANI 🌶️ \$17.99

Fried chicken dipped in andhra special lentil soup and some andhra spices

BEZAWADA BONELESS CHICKEN BIRYANI 🌶️ \$17.99

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 \$17.99

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 🌶️ \$18.99

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

MUTTON GHEE ROAST BIRYANI 🌶️ \$18.99

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

SHAHI GOSHT MUTTON BIRYANI 🌶️ \$18.99

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

MLA POTLAM BIRYANI 🌶️ \$23.99

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

SHRIMP GHEE ROAST BIRYANI 🌶️ \$18.99

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

FISH GHEE ROAST BIRYANI 🌶️ \$18.99

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

➤ 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

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➤ CURRIES ➤

CURRIES-VEG

MIX VEG CURRY

\$14.99

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

VEG KORMA

\$15.99

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

PANEER SHAHI KORMA

\$16.99

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

PANEER BUTTER MASALA

\$16.99

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

PANEER TIKKA MASALA 🌶️

\$16.99

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

PALAK PANEER

\$16.99

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

KADAI PANEER 🌶️🌶️

\$16.99

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

MALAI KOFTA

\$16.99

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

DAL TADKA

\$14.99

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

DAL MAKHANI

\$15.99

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

CHANNA MASALA 🌶️

\$14.99

The spin of Indian chickpeas tossed in blend of Onions, Tomatoes and authentic spices

BAGARA BAINGAN

\$15.99

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

CURRIES-EGG

EGG ROAST MASALA 🌶️

\$15.99

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

EGG BHURJI

\$14.99

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

➤ DESSERT ➤

GULAB JAMUN

\$3.99

RASMALAI

\$5.49

CHOCOLATE BROWNIE SIZZLER

\$7.99

GAJAR KA HALWA

\$5.49

ICE-CREAM (TO ANY DESSERT FOR)

\$1.99

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CURRIES-NON VEG

BUTTER CHICKEN

\$17.99

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

CHICKEN TIKKA MASALA 🌶️

\$17.99

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

KADAI CHICKEN 🌶️🌶️

\$17.99

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

CHICKEN SHAHI KORMA

\$17.99

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

ANDHRA CHICKEN CURRY 🌶️🌶️🌶️

\$17.99

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

GONGURA CHICKEN CURRY 🌶️🌶️

\$17.99

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

MUGHLAI CHICKEN CURRY

\$17.99

Mughlai style creamy and aromatic chicken mixed with rich cream and cashewnut paste and then mixed with scrambled egg

KANDAHAR CHICKEN CURRY 🌶️

\$17.99

Juicy meet served chicken added to onion gravy with home made masala and medium spice in nature

MUTTON SHAHI KORMA

\$19.99

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

MASALA MUTTON CURRY 🌶️🌶️

\$19.99

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

GONGURA MUTTON CURRY 🌶️🌶️

\$19.99

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

LAMB ROGAN JOSH

\$19.99

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

MASALA SHRIMP CURRY 🌶️🌶️

\$19.99

Shrimp pieces cooked in a rich flavorful house special sauce

➤ DRINKS ➤

POPS (COKE, DIET COKE, COKE ZERO, SPRITE, NESTEA)

\$2.99

THUMPS UP

\$4.99

COCONUT WATER

\$3.99

JUICES (APPLE, MANGO, PINEAPPLE, LYCHEE WATERMELON, ORANGE, GUAVA)

\$4.99

MANGO LASSI

\$6.99

SWEET/SALT LASSI

\$5.99

BUTTER MILK

\$5.99