

<u>Hours</u>

Tuesday, Wednesday, Thursday 11:00 AM - 3:30 PM, 5:30 PM - 11:00 PM Friday, Saturday, Sunday 12:00 PM - 3:30 PM 5:30 PM - 12:00 AM

Full Bar Service Available

Catering Available for all events!



VEG STARTERS

Gobi Manchurian s battered cauliflower, cilantro, bell peppers, onions, celery	\$12.95	
Pan Fried Chili Paneer paneer, bell peppers, onions	\$13.95	
Paneer 65 spicy, cubed, paneer, curry leaves, red onions, dry red chilis, cumin, mustard seeds	\$13.95	
Crispy Honey Chili Potato <i>spicy, potato fries, honey, bell peppers, scallions</i>	\$9.95	
Vegetable Spring Rolls (3 pcs) ✔ cabbage, carrots, bell peppers	\$8.00	
Paneer Manchurian cubed paneer, cilantro, onions, green chilis, celery	\$13.95	
Gobi 65 battered cauliflower, curry leaves, red onions, green chilis, cumin, mustard seeds	\$12.95	
Crispy Chili Babycorn ✔ baby corn, onions, green chilis	\$12.95	
Paneer Tacos (3 pcs) crumbled paneer, wonton shell, carrots, cabbage, Mexican cheese, Sriracha Ranch	\$10.95	
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NON-VEG STARTERS

Chicken Manchurian

chicken, cilantro, red onions, green chilies, celery

Chili Chicken

chicken, green chilies, bell peppers, red onions

Chicken 65

chicken, curry leaves, bell peppers, red onions, dry red chilis, cumin, mustard seeds

Chicken Pepper Fry

chicken, curry leaves, red onions, mustard seeds, black pepper

Chicken Lollipop

5 pieces frenched chicken drumsticks, bell peppers, chilies

Salt n Pepper Shrimp

green onions, red onions, green chilies, black pepper

Chicken Tacos (3 pcs)

chicken pieces, wonton shell, carrots, cabbage, Mexican cheese, Sriracha Ranch \$13.95 \$13.95 \$13.95 \$13.95 \$14.95 \$14.95 \$10.95





CHAAT & KATI ROLLS

Samosa (2 pcs) 🕡

crispy shell filled with spiced potatoes, peas, coriander

Samosa Chaat

2 samosa pieces, chole, onion, tomato, sweet yogurt, mint & tamarind chutneys, cilantro, fresh spices, and sev

Dahi Puri

7 crispy puffed wafers filled with sweet yogurt, potatoes, onions, mint & tamarind chutneys, sev

Papdi Chaat

crispy wafers layered with potatoes, onions, sweet yogurt, chickpeas, mint & tamarind chutneys, sev

Aloo Tikki 🕡

spiced potato patties, mint & tamarind chutneys

Aloo Tikki Chaat

spiced potato patties, chole, onion, tomato, sweet yogurt, cilantro, mint & tamarind chutneys, sev

Paani Puri 😡

7 crispy puffed wafers filled with potatoes, onions, chickpeas, mint & tamarind spiced water

Paneer Kathi Roll

paneer, mixed bell peppers, caramelized onions, chutneys all sauteed and wrapped in a tortilla

Chicken Kathi Roll

chicken, green and red onions, green chilies, black pepper, chutneys all sauteed and wrapped in a tortilla





BIRYANI 🛞

SERVED WITH RAITA & SALAN		145 C
Veg Dum Biryani carrots, peas, cauliflowers, green beans, aromatic	\$13.95 c spices	
Egg Dum Biryani basmati rice, eggs, aromatic spices, ghee	\$14.95	
Paneer Biryani long grain basmati rice, cubed paneer, aromatic s	\$15.95	
Chicken 65 Biryani (Boneless) chicken 65, basmati rice, aromatic spices	🥖 \$15.95	
Vijayawada Chkn Biryani (Bonel made with a unique blend of tender chicken meat spices, and long-grain basmati rice		
Chicken Dum Biryani layering fragrant basmati rice over chicken marina rich, delicious mix of spices and yogurt	\$15.95 nated in a	
Goat Dum Biryani layering fragrant basmati rice over goat meat mar rich, delicious mix of spices and yogurt	\$18.95 rinated in a	
Thallapakatti Chicken Biryani short grain seeraga samba rice, special blend of sy bone-in chicken cubes	\$16.95	
Thallapakatti Goat Biryani short grain seeraga samba rice, special blend of sp cubed goat pieces	\$18.95	
Goat Keema Biryani minced goat meat, basmati rice, aromatic spices	\$18.95	
Raju Gari Kodi Biryani basmati rice, bone-in chicken cubes, aromatic spie cashew, lemon juice, green chilies	\$16.95 ices,	
Shrimp Biryani long grain basmati rice, shrimp, aromatic spices	\$18.95	

Spicy

Vegan

Gluten Free



VEG CURRIES 🛞

Paneer Butter Masala

paneer, tomato puree, onions, garlic, ginger, butter, cilantro, cream, spice mix, cashews

Paneer Tikka Masala

paneer, bell peppers, onions, tangy tomato-based sauce, spice mix

Saag Paneer

cubed paneer and fresh spinach cooked with ginger, garlic, onions

Pinde Chole 🕥

chickpeas, onions, tomatoes, mix of spices

Daal Makhani

black lentils simmered on low fire with tomatoes, red chilies, ginger, garlic, butter

Aloo Gobi 🔊

fresh cauliflower and potato sauteed with ginger, garlic, and onion

Veg Thai Yellow Curry 🛛 🕅

mixed vegetables, yellow curry, thai basil

(Rice not Included) 12 OZ/16OZ \$12.95/\$15.95

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Vegan

Spicy

Gluten Free

\$11.95/\$14.95

\$12.95/\$15.95

\$15.95 (16oz)

\$12.95/\$15.95



SPECIAL PARATHAS

Aloo Paratha	\$7.95
Paneer Paratha	\$8.95
Gobi Paratha	\$8.95
Mooli Paratha	\$7.95

INDIAN BREAD & RICE

Garlic Naan	\$3.00
Butter Naan	\$2.50
Plain Naan	\$2.00
Plain Paratha	\$3.00
Wheat Roti	\$2.00
Malabar Lacha Paratha	\$3.50
Plain Basmati Rice	\$3.50





NON-VEG CURRIES 🛞

Butter Chicken

chicken, tomato, onion, garlic, ginger, butter, cilantro, cream, spice mix, honey, cashews

Chicken Tikka Masala

chicken, bell peppers, onions, tangy tomato-based sauce, spice mix

Andhra Chicken Curry 🌙

cubed boneless chicken cooked with dry roasted spices with crushed black pepper

Chicken Saag

chicken cooked in creamy spinach with garlic, ginger, onions, and spices

Chicken Chettinaad

chicken, onion, tomato, garlic ginger, coconut, tamarind, spice mix, cashews, curry leaf

Goat Curry

bone-in cubed goat cooked with curry powder, peppers, curry leaves, and a mix of spices

Hyderabadi Goat Keema

minced goat meat cooked with onions, tomatoes, and a mix of spices/herbs

Butter Shrimp

shrimp, tomato, onion, garlic, ginger, butter, cilantro, cream, spice mix, honey, cashews

Chicken Thai Yellow Curry

chicken, mixed vegetables, yellow curry, thai basil

(Rice not Included) 12 OZ/16OZ \$12.95/\$15.95

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\$13.95/\$16.95

Vegan

Gluten Free

Spicy



INDO-CHINESE SOUP

Veg/Chkn

Tom Yum Soup 🛭 🐼



\$5.00/\$6.00

cilantro, red onions, green chilies, celery, (chicken)

Manchow Soup (

\$5.00/\$6.00

green chilies, bell peppers, red onions, (chicken)

INDO-CHINESE ENTRÉES

VEG | \$12.95 EGG | \$13.95 PANEER | \$14.95 CHKN | \$14.95 SHRIMP | \$15.95 MIXED | \$16.95

Fried Rice

aromatic basmati rice, carrots, bell peppers, cabbage, bean sprouts

Schezwan Fried Rice

chicken, aromatic basmati rice, green chilies, bell peppers, red onions

Burned Garlic Chili Fried Rice 🛞

aromatic basmati rice, bell peppers, cabbage, carrots

Indian Style Chow Mein Noodles

thin eggless noodles, shredded vegetables, green chili sauce

Schezwan Noodles

thin eggless noodles, shredded vegetables, schezwan sauce









PAV BHAJI & CHOLE BHATURE

Pav Bhaji spiced mixture of mashed vegetables in a thick gravy served with soft bread rolls	\$11.00
Amul Butter Pav Bhaji pav bhaji served with Amul Butter in bhaji	\$12.00
Amul Cheese Pav Bhaji pav bhaji served with Amul Cheese in bhaji	\$12.00
Chutneys Spl Pav Bhaji pav bhaji served with Amul Butter in bhaji and pav coated with special bhaji masala, grated paneer, and cheese	\$13.00
Chola Bhatura (1 pc) crispy and soft fried bread served with pindi chole, mint chutney, onion, and lemon	\$12.95
Add Extra Bhatura Add Extra Pav Add Extra Masala Pav	\$3.50 \$2.50 \$3.00

MOMOS (PICKUP 1 FILLING AND 1 STYLE)

VEG FILLING - CABBAGE, CARROT & SOYA CHUNKS\$10.95PANEER FILLING - GRATED PANEER WITH SPICES\$11.95CHKN FILLING - MINCED CHICKEN, GREEN ONION, CILANTRO\$12.95

Steam Style

8 pcs of momos prepared in a steamer

Crunchy Style

8 pcs of momos shallow fried with egg coating and bread crumbs

Afghani Style

8 pcs of momos shallow fried & tossed with Nacho Cheese and Butter Sauce

Schezwan Style

8 pcs of momos shallow fried & tossed with Schezwan Sauce, bell peppers, and onions

Chili Style 💄

8 pcs of momos shallow fried & tossed with Chilli Garlic Sauce, bell peppers, and onions

Manchurian Style

8 pcs of momos shallow fried & tossed with Manchurian Sauce, bell pepper, and onions





DESSERT

Gulab Jamun (2 pcs)	\$
Add Single Scoop Ice Cream	\$:
Ras Malai (2 pcs)	\$
Fried Ice Cream	\$9
Kulfi Falooda	\$1
Kulfi (Flavor: Malai, Mango,	\$
Pistachio, Paan)	
Mango Mastani	\$

BEVERAGES

Fresh Coconut Water	\$6
Indian Masala Tea	\$4
Mango Lassi/Sweet Lassi/Salt Lassi	\$4
Soda	\$3
Masala Soda	\$4
Juice (Orange/Pineapple/Cranberry)	\$5
Rooh Afza Drink	\$6
Cinderella	\$6
Shirley Temple	\$6
Water Bottle	\$ 2
Cold Coffee	\$5
Madras Hot Coffee	\$4
Chickoo Milkshake	\$6

SIDES

Raita	\$3.00
Mint Chutney	\$1.00
Tamarind Chutney	\$1.00
Achar/Relish	\$3.00
Momos Chutneys	\$1.00
Onion Chili Salad	\$3.00

