

APPETIZERS

Vegetable Pakoda

Thinly sliced vegetable (potato, onion, chili, or spinach) fritters (\$5)

Chicken Pakoda

Chicken marinated with paprika, spices, ginger & garlic is fried (\$8)

Chicken Cheese Poppers

Breaded Jalapenos stuffed with chicken and cheese (\$9)

Bonda

Popular street food in various parts of india is made of flour, green chili and cumin. (\$6)

Egg Bajji

Battered hard boiled eggs fried and served with mint chutney. (\$7)

Monster Eggs

Our variation of egg bajji stuffed with minced chicken (\$9)

65

Florets of cauliflower or eggs or chicken are spiced and tossed with curry leaves.

Gobi 65 (\$8) Egg (\$9) Chicken (\$10)

Samosa

Spiced stuffing of either potatoes or chicken wrapped in flaky flour and then fried.

Spiced potatoes and peas (\$4) Chicken (\$5)

SOUPS

Mulligatawny

Literally meaning pepper water, this soup is made with legumes, carrots, potatoes and a variety of vegetables slowly cooked for hours in tamarind water. (\$6)

Tomato Rasam

Spicy soup prepared from tamarind juice as a base, simmered with cumin, peppercorns and tomato. (\$4)

ENTREES

*All curries come with Zeera rice

Tadka Daal

Comfort food yet very nutritious. Yellow lentils cooked with herbs and seasoned. (\$11)

Baingan Barta

Grilled eggplant mashed with cooked tomatoes, browned onions, ginger, garlic, cumin, fresh cilantro and chili peppers (\$11)

Curry

Onion, vegetable or meat of choice curried with spices and herbs.

Mixed Vegetable (\$11) Okra (\$11) Chana (\$11) Aloo Gobi (\$11) Egg (\$12) Chicken (\$12)
Goat (\$15) Fish (\$15) Shrimp (\$15)

Vepudu / Fry/ Suka

Shallow fried with loads of curry leaves.

Vegetable (\$11) Egg (\$12) Chicken (\$12) Goat (\$15) Fish (\$15) Shrimp (\$15)

Korma

Rich and creamy sauce made of cashews, poppy seeds and coconut that's too good to miss out.

Mixed Vegetable (\$11) Chicken (\$12) Goat (\$15)

Butter Masala

Onion, tomatoes and spices are cooked on a low flame and then pureed. This is then simmered with cream to give a rich flavor.

Paneer (\$11) Chicken (\$12) Goat (\$15) Shrimp (\$15)

Kadai

Diced onions, tomatoes, bell peppers, chilies along with house made spices make this curry special.

Tofu (\$11) Paneer (\$11) Chicken (\$12) Goat (\$15) Shrimp (\$15)

Saag

Onion, spinach, green chilies and spices are simmered and cooked with option of choice.

Tofu (\$11) Paneer (\$11) Chicken (\$12) Goat (\$15) Shrimp (\$15)

OUR SIGNATURES

* All curries come with Zeera rice

Vindaloo

A spicy Goan dish marinated with vinegar and spices, simmered in onion & tomato gravy.

Paneer (\$11) Chicken (\$12) Goat (\$15) Shrimp (\$15)

Kheema

Minced meat or tofu or paneer and peas are cooked to perfection for those days when gravy is not on mind.

Tofu (\$11) Paneer (\$11) Chicken (\$14) Goat (\$15)

Gongura

Andhra delight with onion, gongura or sorrel leaves, green chilies and spices simmered and cooked with options that enhances the flavor of this curry with its tangy taste.

Chicken (\$14) Goat (\$16) Shrimp (\$16)

Chettinadu

With origins from Chettinadu area of Tamil Nadu this curry is cooked with tomato, onion & peppercons and tempered with mustard & curry leaves.

Paneer (\$11) Egg (\$12) Chicken (\$14) Goat (\$15) Shrimp (\$15)

Dum Pukht

Indian version of bread bowl where curry is baked in clay oven covered with naan.

Paneer (\$11) Egg (\$12) Chicken (\$14) Goat (\$15) Shrimp (\$15)

Tandoori Cornish Hen

Whole Cornish Hen marinated in Chef's secret Tandoori paste and grilled in Clay oven. (\$14)

Lamb Chops

Tender lamb chops marinated and grilled to perfection. (\$18)

Tandoori Salmon

Salmon marinated with yogurt & chef's secret spices is then grilled in a clay oven. (\$18)

TANDOOR SIZZLERS

Yogurt, secret spices, and lemon are used to marinate and then skewered and cooked at high temperatures in a clay oven.

Mixed Vegetables

Cube sized vegetable medley generously marinated and grilled to perfection. (\$11)

Paneer

Cottage cheese is marinated with tandoori spices and slowly cooked in clay oven (\$11)

Haryali Kabab

Boneless chicken cubes marinated with a spicy paste made from green chilies, mint and cilantro is cooked in oven. (\$12)

Tandoori Chicken

Bone in chicken marinated in Chef's secret Tandoori paste and grilled in Clay oven. (\$12)

Chicken Tikka

Boneless chicken cubes generously dressed in marinade made of spices and yogurt is grilled to perfection (\$12)

Malai Kabab

Marinade made of sour cream and spices makes this chicken kabab melt in the mouth (\$12)

Seekh Kabab.

Minced chicken (\$12) or goat (\$15) generously seasoned with spices and char broiled.

Chicken Mixed Grilled

A sampler of all the delicious chicken tandoor preparations for those who would like to taste a little bit of all (\$14)

Shrimp

Shrimp and tandoor. A taste that lingers as this preparation is juicy, fresh and amazingly flavorful. (\$16)

Mixed Grill

Goodness of tandoor assembled in to one plater. Enjoy them all. (\$16)

DOSA

A popular South Indian breakfast can be relished at any time of the day. Savory crepe made of lentils and rice. Enjoy it with chutney or sambar. Dosa can be a great substitute for bread and can go with any curry

Plain (\$8)

Onion (\$9) Masala (\$9)

Cheese (\$10) Gunpowder (\$11) Egg (\$11)

UTHAPPAM

Savory pancakes made of lentils and rice. These thick pancakes are best relished with chutney or sambar.

Plain (\$8) Onion (\$9) Chili Cheese (\$10)

BREADS

Roti/Naan

Plain (\$2)

Butter (\$3) Cheese (\$4)

Garlic (\$4) Potato (\$4) Paneer (\$4)

Nutella* (\$4) Egg (\$5) Peshwari* (\$5) Chicken (\$6)

Kulcha

Onion (\$4) Cheese (\$4)

Parata

Ceylon (\$4)

Chili Cheese (\$5) Potato (\$5)

Paneer (\$5) Egg (\$5) Chicken (\$6)

*Sweet & Nutty

BIRYANI

One dish meal fit for a king and probably relished by many too. There are more than 25 variations of biryani and cooked in a unique way depending on the region it comes from. Rice is slowly cooked over alternating layers of gravy, infused with spice and herbs to give this dish a rich flavor.

Vegetable (\$11)

Egg (\$12)



Chicken (\$13)

Special Chicken (\$14)

Goat (\$14)

Shrimp (\$14)

Little Insight

 Vegetarian  Spicy

**Talk to our team members for special requests and allergy information!

**All items may not be available always due to seasonal availability!

**Nuts and dairy are used in our kitchen!

**Most Vegetarian dishes can be made Vegan upon request.

**Check with a team member for gluten free options.

Have an authentic recipe in mind? Please suggest it and we will try to serve it the next time you see us!

We cater for all occasions and sizes. Please check with our team member for details.

Namaste! Phir Milengey!