



SOUPS

LEMON CORRIANADER SOUP.....(Vegetables/chicken)....3.99

A lemon flavored spicy coriander soup with sliced mushrooms.

Sweet corn soup.....(Vegetables/chicken)...3.99

fresh vegetables stock with kernel corn

kadu ka shorba.....(vegetables/chicken)....3.99

pumpkin soup tempered with garlic and black pepper

Veg-appetizers

Stuffed cut mirchi.....6.99

chilly stuffed & mix with spices, gram flour and deep fried

Samosa.....5.99

Hand rolled pastry stuffed with Potato and peas

Wok fried chilly Potatoes.....6.99

Julian cut potatoes fried and tossed with house special Szechuan sauce

Corn pepper fry8.99

Battered golden kernel corn fried and tossed in wok with aromatic spices

Lasuni Gobi8.99

Crispy cauliflower fritters tossed in tomato and garlic sauce.



Paneer Manchurian.....8.99

Battered fried cottage cheese stir fried with soya sauce based gravy

Chilly Paneer.....8.99

Fried cottage cheese stir fried with sweet pepper, green chilies, onions and special herbs.

Gobi Manchurian.....9.99

Fried cauliflower fritters tossed with soya sauce based gravy cooked to chef's perfection.

Non-veg Appetizers

Chicken PaKoda.....8.95

Minced chicken mixed with house special spices and batter, fried until perfection.

Chicken 65.....8.99

Diced chicken stir fried in spicy ginger and Garlic sauce.

Chicken Pepper fry.....8.99

Finely cut chicken strips marinated with freshly crushed pepper corns and green chilies.

Chilly chicken.....8.95

Diced chicken onions, bell pepper, green chilies and aromatic Indian herbs

Fish Varuval.....12.99

Pan fried crispy Tilapia with house special spices

Royalla Vepudu.....12.99

Indian Farm raised shrimp, pan fried with curry leaves, onions and green chilies



Fish Amritsari.....12.99

Fish Marinated and dip fry in chick peas batter sauce

Goat chops of Heaven.....14.99

Baby goat chops sautéed with curry leaves, onions, mint and native spices

Breads

Naan.....1.99

Traditional Indian bread baked in clay oven

Roti.....1.99

Whole wheat flat bread baked in clay oven

Butter Naan.....1.99

Traditional Indian bread baked in clay oven with a hint of fresh butter

Onion Naan.....2.99

Stuffed Indian bread with fine chopped onions and cilantro

Garlic Basil Naan.....2.49

Flat Bread topped with Garlic and Basil

Cheese Kulcha.....2.49

Traditional stuffed Indian bread with herbs and cheese

TANDOOR/ GRILL



***Chicken Tikka.....10.99**

Boneless Juicy chunks of chicken marinated in aromatic spices

***Chicken Sheek Kebab.....10.99**

Seasoned, ground chicken with fresh herbs and grilled in our clay oven

***Basil Tikka.....10.99**

Tender pieces of chicken marinated in fresh basil, Peru Greek coriander and yogurt grilled in our clay oven

***Murg Malai kebab.....10.99**

Creamy rich boneless white meat, marinated delicately and cooked to juicy perfection

***Lamba Sheek Kebab.....13.99**

Minced lamb added with spices and herbs perfectly cooked on the grill

***Tandoori Chicken.....half9.99/ whole 15.99**

Tender bone-in chicken, marinated with exotic tandoori spices

VEGETARIAN ENTREES.....10.99

Dal Tadka 8.99

Boiled yellow lentil tempered with cumin, mustard, garlic and curry leaves

Tomato Pappu 8.99

Lentils cooked with Tomato, onions, chilies and tempered with garlic and mustard



Bagara Baingan 10.99

Baby egg plant cooked with sesame seeds, peanut and yogurt blended gravy

Methi Malai Mutter 10.99

Fresh Green Peas cooked with chopped Methi leaves in creamy sauce

Bendakaya Pulusu 10.99

Fresh okra Simmered in spicy, tangy gravy

Punjabi Chana Masala 10.99

Traditional chickpeas dish cooked in ginger, infused onion and tomato sauce

Aloo-Gobi Masala 10.99

Potato and cauliflower stewed with cumin, ginger and tomato

Navarathan Kurma 10.99

Mixed Vegetables cooked in mild creamy sauce

Malai Kofta 10.99

Potato Dumplings made with veggies, cheese and cashew nuts cooked in delicious creamy gravy

Palak Paneer 10.99

Simmered Spinach with exotic spices added with cottage cheese

Paneer Tikka Masala 10.99

Cottage cheese cooked in cream and tomato gravy with combination of onion, peppers and tomatoes

Paneer Butter Masala 10.99



Vegetarian delight cottage cheese cooked in cream and tomato gravy

Kadai Paneer 10.99

Fried cottage cheese cooked with crushed whole spices with peppers, tomatoes and onions

CHICKEN ENTREES.....11.99

Andhra chicken curry

Special chicken dish, extra ordinary flavored curry made with sesame and ground onion paste

Chicken Tikka Masala

Boneless Marinated herbed chicken cooked in creamy tomato sauce

Butter chicken

Clay oven Baked chicken, cooked in rich tomato butter creamy sauce

Kodie Korma

Hyderabadi regional special chicken, cooked with yogurt, cream and cashews

Chicken Vindaloo

Goan dish- seasoned chicken, cooked in rich spicy tangy gravy with potatoes, coconut and curry leaves

Methi Chicken

Delicious chicken dish cooked with fresh chopped meethi leaves and spices

Chicken Kolapuri

Chicken cooked with roasted garam masala, ginger, garlic & chilies



Chicken Chettinad

Chicken dish made with roasted ground exotic spices and coconut

Gongura chicken

One of the best traditional chicken dishes cooked with fresh Gongura leaves

GOAT ENTREES.....12.99

Goat Curry

Baby goat cooked in traditional Andhra style with homemade spices

Goat Chettinad

Goat dish made with roasted ground exotic spices peppercorn, star anise and coconut

Goat Kurma

Hyderabadi specialty, cooked with yogurt, cream and cashews

Gongura Mutton

One of the best traditional goat dishes with fresh Gongura Leaves

Kadai Goat

Goat cooked with bell peppers, onions and tomatoes with a touch of cream and onion gravy

Goat Rogan josh

Tender juicy Goat cubes cooked in traditional Kashmiri style

Goat Saagwala

Goat cooked with combination of simmered spinach and house spices



LAMB ENTREES.....13.99

Lamb Korma

Cubes of Lamb cooked with yogurt, cream and cashews

Venchina Mamsum

Lamb Morsels tossed with brown onion, coriander & spices

Lamb Chettinad

Lamb dish made with roasted ground exotic spices, pepper corn, staranise and coconut

Lamb Rogan josh

Tender Juicy Lamb Pieces cooked in traditional Kashmiri style

Lamb Saagwala

Lamb cubes cooked with combination of simmered spinach & house spices

SEAFOOD ENTREES.....12.99

Chapala Pulusu

Boneless fish cooked in traditional Andhra Tangy style with homemade spices

Kerala fish curry

Dice of fish cooked in rich coconut gravy and homemade spices

Meen Kujit

Fish simmered in coconut milk with ginger, garlic and green chilly



SIGNATURE BIRYANI & RICE ENTREES

HYDERABADI DUM BIRYANI

House Special rice dish made with aromatic basmati rice and chef's special ingredients, slow cooked over a low flame to perfection.

Served with mirchi ka salan and raita

Hyderabadi Chicken Dum Biryani.....	12.49
Hyderabadi Goat Dum Biryani.....	12.99
Shrimp Biryani.....	12.99
Egg Biryani.....	9.99
Hyderabadi Vegetable Dum Biryani.....	9.99
BEZAWADA Boneless Special chicken Biryani.....	15.99
Chicken Fried Rice.....	10.99
Indo-Chinese style Chicken fried rice tossed with chilies and peppers	
Shrimp Fried Rice.....	12.99
Indo-Chinese style Shrimp fried rice tossed with chilies	
Vegetable Fried Rice.....	9.99
Indo-Chinese style assorted Vegetables and fried rice, wok cooked with Chinese spices	
Egg Fried Rice.....	9.99
Fried beaten egg tossed with aromatic basmati rice with combination of veggies and spices	



Jeera Rice.....5.99

Tadka rice with cumin and ghee

Plain Rice.....3.99

DESSERTS

Gulab Jamun.....4.99

Rasmalai.....4.99

Double ka Meetha.....5.99

BEVERAGES

Soda.....1.99

Water.....2.00

Indian Tea.....2.00

Indian coffee.....2.00

Thumsup.....2.50

Salt Lassi.....3.99

Sweet Lassi.....3.99

Mango Lassi.....3.99