GRAND LUNCH BUFFET

IS SERVED ON

WEEKDAYS

FROM

11:30 AM 2:30 PM

\$13.99

WE **PROVIDE** TOGO **BUFFETS** FOR PICK-UP

WE TAKE UP CATERING ORDERS FOR ALL OCCASIONS



SOUTH INDIAN DELICACIES

DOSA'S FEST (Rice Crepes)
Served with mouth watering delicious chutneys & sambar (lentil soup) Plain Dosa Crepe made with fermented rice & lentil flour Onion Chili Dosa Savory crepe stuffed with onions 9.99 9.99 **Masala Dosa** Savory crepe filled with mildly spiced mashed potatoes & onions. **Mysore Masala Dosa** Spicy chutney spread on thin rice & lentil crepe with potatoes 9.99 **Ghee Roast** Crepe made with ghee, served with lentil soup & chutneys 10.99 10.99 Paper Roast Crepe made with lentil flour, large thin & crispy delicious Cheese Dosa Crepe stuffed with grated homemade cottage 9.99 **Gunpowder Dosa** Thin rice crepe flavored with pepper & chef's special spice rub 10.99 Malgudi Gunpowder Rava Dosa 12.99 Thin crispy large dosa stuffed with malgudi spice rub 10.99 Chettinad Dosa Crepe served in chennai style Andhra Dosa Crepe stuffed with andhra red spice paste 9.99 **Panner Dosa** Crepe served with grated cottage cheese mix with jeera & potato masala 10.99 Eqq Dosa Savory crepe topped with egg 10.99 Chicken Tikka Dosa Spicy crepe stuffed with chicken tikka 11.99 Goat Kheema Dosa Spicy crepe stuffed with ground goat kheema masala 12.99 Rava Dosa Thin crispy wheat & rice 9.99 Onion Rava Dosa Thin crispy wheat & rice crepe sprinkled with onions 10.99 Masala Rava Dosa Thin crispy wheat & rice crepe stuffed with mildy spiced mashed potatoes 11.99 Utappams (We can customize utappams from the above dosa varieties) **Utappam** Thick pancake stuffed with spices 7.99 **Onion Chili Utappam** Thick rice & lentil pancake sprinkled with onions & chilies 10.99 **Gunpowder Utappam** Thick rice & lentil pancake sprinkled with pepper & spices (chef's spl) 9.99 **Ghee Utappam** Thick rice & lentil pancake sprinkled & served with ghee 9.99 10.99 Mix Veg Utappam Thick Rice & lentil pancake served with fresh veggies



BREADS & ACCOMPANIMENTS

Plain Naan Leavened bread baked on the hot wall lining of tandoor	1.99
Butter Naan Leavened bread that is seasoned with fresh butter & baked in tandoor	2.49
Garlic Naan A leavened bread that is seasoned with fresh chopped garlic	2.99
Onion Kulcha Lightly leavened bread stuffed with finely chopped onions	3.49
Paratha A triangle whole wheat bread cooked on a griddle, topped with home made butter	3.99
Chef's Special Naan (Paneer)	3.99
leavened bread stuffed with homemade cottage cheese & herbs	
Mutton Kheema Naan Leavened bread stuffed with goat mince & spices & baked in tandoor	4.99
Malahar Kothu Paratha (Ven/Egg/Chicken) 11.99/ 11.99/	12 99



KEBABS Served with grated salad and mint chutney

Paneer Tikka Kebab Cubes of cottage cheese, roasted with gr. peppers, onions, tomatoes Hara Bhara Kabab	12.99 12.99
Medley of roast Vegetables in tandoor): Garden freshbell peppers onions, slices of tomatoes, cauliflower, spinach & potato halves marinated in warm spices mashed & cooked in tandoor	
Veg - Sheek Kebabs Mixed vegetables like carrots, beans, potatoes and peas mixed with gram flour and aromatic spices and skewerd in Tandoor over	12.99
Tandoori Chicken King of Kebabs & the best know Indian	12.99
delicacy is the tastiest way to barbecue a chicken. Raw chicken marinated in a mixture of yogu lemon juice, kashmiri chili powder & the spice tandoori masala in an ubiquitous clay oven	_
Chicken Chapli Kebab Succulent chicken mince , mixed with green chilies, coriander, spiced with cumin & royal saffron, grilled over charcoal fire	13.99
Chicken Tikka Kebab Panalaga gubag of shipkan marinated in apieca % group of yearst glazed in tandour	14.99
Boneless cubes of chicken marinated in spices & cream of yogurt glazed in tandoor Chicken Haryali Kebab Chicken breast meat is rubbed with an intoxicating paste made with cilantro, mint & other distinctive flavors & char-grilled in clay oven.	14.99
Tangdi Kebab Chicken drumsticks generously marinated with aromatic spices & char-grilled to perfection	12.99
Reshmi Kebab Succulent pieces of breast chicken & cashew nut , spiced	15.49
with black cumin blended with cheese, ginger garlic & "shahijeera" finally char-grilled. Murg Malai Kebab Murg Malai Kababs are irresistible tender succulent &	14.99
fragrant pieces of chicken that melts in your mouth as they are marinated in thick yogurt, cream/malai, cheese, saffron, herbs & spices which adds an nice creaminess to the kebabs	14.99
Sheesh Kebab Tender rolls of succulent goat mince , mixed with green chilies, coriander, spiced with cumin & royal saffron, skewered & grilled over charcoal fire	16.99
Boti Kebab Boneless cubes from leg of goat seasoned with chili powder & shahijeera marinated in the mix	16.99 ture of
yogurt, ginger- garlic paste & malt vinegar, skewered & char grilled in the clay 'EARTHEN OVEN	
Kebab e Jugalbandi Three different marination of meat Paneer kebab, mix veg kebab & hara bhara kebab	19.99
Tandoori Pomfret Fish Whole pomfret fish marinated with special masala's & baked to perfection in clay oven	19.99
Lamb Chops (6) Fine lamb chops marinated in special masala & baked in tandoor	22.99

INDO- CHINESE VEGETARIAN

TIPO CITI IESE VEGETARIA	11
Gobi Manchurian (gravy)	11.99
Cauliflower florets stir fried in a wok with soy sauce & green chilies	
Veg- Manchurian (gravy)	10.99
Veg balls stir fried in a wok with soy sauce & green chilies garnished with spring onions	
Chili Gobi (gravy) Cauliflower florets stir fried in wok with soy sauce & chilies	10.99
Vegetable Fried Rice	10.99
Mixed vegetables sautéed with long grain cooked rice with all the Chinese condiments	
Schezwan Veg Fried Rice Aromatic basmati rice stir fried in a wok with red chili garlic	11.99
sauce & garnished with vegetables & spring onions	
Veg Hakka Noodles	10.99
Mixed vegetables sautéed with Hakka noodles cooked with all the Chinese condiments	
Schezwan Veg- Hakka Noodle	11.99
Boiled noodles tossed in highflame & sautéed with capsicum, spring onions with Chinese condi	ments

INDO- CHINESE NON-VEGETARIAN

Chicken Manchurian Gravy Chicken pieces stir fried in a wok with soy & Manchurian sauce	12.99
Chili Chicken Gravy	12.99
Schezwan Chicken gravy Marinated thin chicken breast with	12.99
Schezwan sauce simmered in tomato gravy with paprika, green chili, garlic & onions	
Schezwan Shrimp Marinated shrimp simmered in tomato gravy with green chili, garlic & onions	13.99
Fried Rice Egg/Chicken Aromatic Basmati rice & Eggs/Chicken stir fried in a wok with soy sauce & garnished with vegetables & spring onions	11.99
Schezwan Fried Rice Egg/Chicken Aromatic Basmati rice & Eggs/ Chicken stir fried in a wok with soy sauce & garnished with vegetables & spring onions	12.99
Schezwan Chicken Noodles/ Veg Hakka Noodles Egg/Chicken	11.99

We customize according to your spicy level (Mild, Medium Spicy Extra Spicy Extra Spicy We customize according to your spicy level (Mild, Medium Spicy Extra Spicy



HOUSE SPECIALS

Boneless Mutton fry Dum Biryani	17.99
Boneless marinated meat with all the chef's special spices roasted & slowly cooked under dum	
with organic long grain basmati rice. Served with raita & salan	
Nattukadi Dum Biryani (Country Chicken)	17.99
Organic country chicken with bones marinated with yogurt, onions, spices, saffron, coriander	
& cashew cooked with long grain basmati rice. Served with raita & salan	

Ulavacharu Biryani (Chicken/Goat/Egg) Chicken with bones, marinated with yogurt, onions, spices, saffron, coriander, cashew sautéed

in horse gram soup (Kollum gravy/Ulavacharu) & slowly cooked with long grain basmati rice. Served with raita & salan.

Ulavacharu Biryani Shrimp or Fish 17.99 Fish/ Shrimp marinated with yogurt, onions, spices, saffron, coriander, cashew sautéed in horse gram soup (Kollum gravy/Ulavacharu) & slowly cooked with long grain basmati rice. Served with raita & salan

Crab Pepper Masala Crabs cooked in authentic southern style 18.99 Nattukadi Curry (Organic Country Chicken, cooked in home style) 18.99



DESSERTS

Qubani ka Meetha Apricot sweet with choice of ice cream	5.99
Shahi Tukda (Double ka meetha)	5.99
Ghee roasted bread pieces soaked & cooked in saffron milk served hot	
Badam Halwa (Almond)	7.99
Mango Kesari Grated fresh mango cooked in milk & rava on a slow fire until the milk	3.99
is absorbed then seasoned with sugar & cardamom, served with garnish of nuts	
Gulab Jamun Golden fried balls of milk pastry soaked in sweet saffron syrup. Served hot	3.99
Ice Cream (Vanilla, Strawberry, Mango)	4.99
Night Kulfi	4.49

BEVERAGES COLD

DETERMINED COL	1D	
Soft Drinks	1.99	
(Coke, Diet Coke, Sprite, Iced Tea, Lemonade, Fruit Punch, Root B	leer)	
House Milk Shakes	4.99	
Mango, strawberry, Vanilla, Badam, Rose		
Mango Lassi Rich creamy churned	3.99	
yogurt sweet drink seasoned with fresh mango		
Masala Butter Milk	2.50	
Plain Buttermilk	1.99	
Nimbu Soda (lime Juice)	2.50	
Freshly squeezed lemon juice served with cold water or soda	2.00	
Rose Sherbet	3.49	
1103C OHOLDCT	0.70	
A.		

BEVERAGES HOT

Indian aromatic tea, made with the highest grade of choice tea leaves from Himalayanfoothills pre-milked & seasoned with spices

South Indian Coffee 2.50 **Madras Filter Coffee**



KEBAB'S

WE SERVE HALAL FOOD!

484-568-4879

309 Lancaster Ave, Suite C#1, Malvern, PA 19355



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