



APPETIZERS NON-VEGETARIAN

CHICKEN	
Hyderabadi Chicken 65 Boneless cubes of chicken marinated with Indian spices & deep fried & sautéed with slight gravy. A popular Indian lip smacking snack perfectly goes with a drink.	13.99
Chilli Chicken Chicken sautéed with spices, fresh chillies & herbs	13.99
Chicken Manchurian Battered chicken tossed with manchurian sauce	13.99
Chicken Sukka A medley of curry leaves & cubes of chicken with chef's special spice rub & garnished with coriander	13.99
Chicken 65 Boneless cubes of chicken sautéed in a chef's special 555 sauce with red chilli paste	13.99
Ginger Chicken Marinated chicken sautéed in a tangy ginger & garlic sauce with red chilli paste and garnished with coriander	13.99
Garlic Chicken Marinated chicken sautéed in a fresh tangy garlic sauce with red chilli paste and garnished with coriander	13.99
Pepper Chicken Fry Chicken sautéed to perfection in pepper spice rub & cashew nuts	13.99
Chicken Lollipop Marinated chicken wings deep fried sautéed with spice & herbs	13.99
Chicken Majestic Boneless chicken breast sautéed with rich mughlai masala with curry leaves garnished with coriander	13.99
Cilantro Chicken Chicken sautéed with spices & cilantro	13.99
Mirapakaya Kodi Vepudu (Green Chilli Chicken Roast-Andhra Spl)	14.99
Karivepaku Chicken Chicken sautéed to perfection in fresh curry leaves	14.99
Chicken 555 Freshly fried chicken strips tossed in a spicy, herby masala in Hyderabadi style	13.99
Drums of Heaven Drums of heaven is a flavor bomb of chicken 65 sauce tossed with chicken lollipop, onions and chillies at its perfection with chef special spices	14.99

GOAT	
Chef's Special Mamsam Vepudu (Goat Sukka Boneless)	19.99
Baby goat roasted with homemade fragrant spices & garlic, garnished with curry leaves & cashew nuts	
Mughlai Mutton Roast Succulent goat roasted in a medley of chillies and chef's special sauce	16.99
Goat Pepper Fry (Mamsam Miriyala Vepudu) Must Try Telugu Delicacy!!!	16.99
Succulent baby goat pieces marinated & sautéed in freshly ground pepper & chef special masala.	
Goat Haleem A true hyderabadi boneless goat delicacy with pure ghee and lentils mashed and cooked for 10 hrs - a rare find	16.99
Mutton Chilli Roast (Boneless) fresh mutton cubes sautéed with chillies and special spices	19.99
Mutton Milagu Fresh mutton cubes cooked with pepper corn and chef's spice mix	16.99
Karivepaku Masam Vepudu Fresh goat cubes sautéed to perfection in fresh curry leaves	17.99
Gongura Mutton Sukka Tender goat cooked with tender sorrel leaves in special spices hand prepared in our kitchen	18.99
Mutton Sukka Tender goat cooked in special spices hand prepared in our kitchen	16.99

FISH	
Fish 65 Fish cooked in a mild yet aromatic and tasteful batter	16.99
Malabar Tawa Fish (Tilapia)	17.99
Fish pieces are marinated with spices and fried with tamarind and grill cooked	
Cilantro Fish Fish sautéed with special spices & cilantro	16.99
Chilli Fish Succulent fish pieces sautéed with spices chillies & herbs	16.99
Apollo Fish Fish marinated in a sour curd with medley of southern spice & curry leaves - makes it so soft it spontaneously melts in your mouth	16.99
Fish Manchurian Tilapia Filet sautéed in chef's special manchurian sauce	16.99
Grill Bone In Fish (3) Fresh pomfret fish pan cooked sautéed with chef special sauce. Hbk special	19.99

SHRIMP	
Chilli Prawn Shrimp cooked in a mild gravy of onions, chillies & garnished with fresh herbs	17.99
Shrimp Majestic Rich mughlai style marinated shrimp sautéed on special spices	17.99
Shrimp Pepper Fry Shrimp sautéed to perfection in pepper spice rub & cashew nuts	17.99
Hyderabadi Shrimp 65 Fresh shrimp marinated & deep fried, sautéed with hyderabadi special sauce	17.99
Gongura Royyala Vepudu Fresh shrimp cooked with tender sorrel leaves in special spices hand prepared in our kitchen	18.99
Cilantro Shrimp Baby shrimp sautéed with spices & cilantro	18.99
Crab Pepper Roast crab sautéed to perfection in pepper spice rub	21.99

EGG APPETIZERS

Egg Masala Fry (3) Boiled eggs sautéed with chef's special masala	10.99
Egg Omelette Beaten eggs with assorted veggies with cilantros, salt & pepper	9.99
Chicken Omelette Beaten eggs with pan seared chicken & assorted veggies with cilantro, salt & pepper	12.99
Egg Bhurji (dry) Scrambled eggs sautéed with onions and chillies	10.99
Egg Fry Egg poriyal / Egg burjee	10.99

SOUPS

Tomato Creamy Soup	4.99
Hot & Sour Soup (Veg/Chicken)	5.99
Goat Paya Soup Goat trotters are infused with aromatic spices to enhance the flavors of the dish	9.99
Natukodi Soup Organic farm raised chicken soup in southern style	8.99

We customize according to your spicity level (Mild, Medium 🍷 Spicy 🍷🍷 Extra Spicy 🍷🍷🍷)



APPETIZERS VEGETARIAN

Veg Spring Rolls (3)	7.99
Light & crispy spring rolls wrapped in rice crepe with vegetable stuffing	
Samosa (3)	7.99
Deep fried cone pastry stuffed with potatoes & green peas	
Cut Mirchi Pakoda	11.99
Long green chillies, dipped in flour batter and fried. An excellent spicy choice	
Corn Chat Fresh corn with chef's special masala	12.99
Vegetable Manchurian	12.99
Fresh deep fried vegetables cooked in Indo-Chinese style	
Gobi Manchuria	12.99
Deep fried cauliflower cooked in Indo-Chinese style garnished with fresh herbs	
Gobi 65 Fresh cauliflower marinated with ginger, garlic & spices deep fried	12.99
Chilli Gobi Cauliflower florets stir fried in a wok with soy & green chilli sauce	12.99
Gobi Majestic	12.99
Cauliflower sautéed in garlic sauce, fresh long chillies & garnished with curry leaves	
Onion Pakora Mildly spiced onion fritters deep fried	9.99
Spinach Pakora Mildly spiced spinach fritters deep fried	9.99
Paneer Pakora (6) Mildly spiced paneer fritters	13.99
Paneer Manchurian	13.99
Fresh homemade cottage cheese cubes roasted & cooked in Indo-Chinese style	
Paneer Majestic	13.99
Paneer marinated in a medley masala, topped with yogurt sauce	
Paneer 65 Hyderabadi Style	13.99
Homemade cottage cheese cubes roasted & marinated in garlic,ginger, spices & sautéed special sauce	
Chilli Paneer Cheese cubes marinated in spices & fried with mildly chillies	13.99
Samosa Chat A chat delicacy to be experienced with mashed samosas and channa masala	11.99
Chilli Baby Corn	12.99
crispy fried baby corn in a sweet & spicy thick chilli sauce along with onions & bell pepper	
Baby Corn Manchuria	12.99
crispy fried baby corn, onion, bell pepper & sautéed in a house special manchurian sauce	
Mushroom Majestic	12.99
Oyster mushrooms sautéed in Garlic Sauce and fresh long chillies & garnished with curry leaves	

HOUSE SPECIALS APPETIZERS

Hyd spl Haleem : A true hyderabadi boneless goat delicacy with pure ghee and lentils mashed and cooked for 10 hrs - a rare find	16.99
Natukodi Pepper Fry	16.99
Organic cage free country chicken sautéed & roasted with medley of spices & fresh pepper powder	
House spl Lotus Root (VEG) Freshly cut lotus root sautéed in Manchurian sauce	14.99
Crispy Chilli Corn Corn fritters sautéed in chillies and spices	13.99

HOUSE SPECIALS

All Specials are made with chef's secret masalas & organic ingredients	
Boneless Mutton fry Dum Biryani	19.99
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	
Natukodi 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 (Veg/Paneer/Egg/Chicken/Goat)	15.99/16.99/15.99/16.99/18.99
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	18.99/17.99
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	18.99
Crabs cooked in authentic southern style	
Natukodi Curry (Organic Country Chicken, cooked in home style)	18.99

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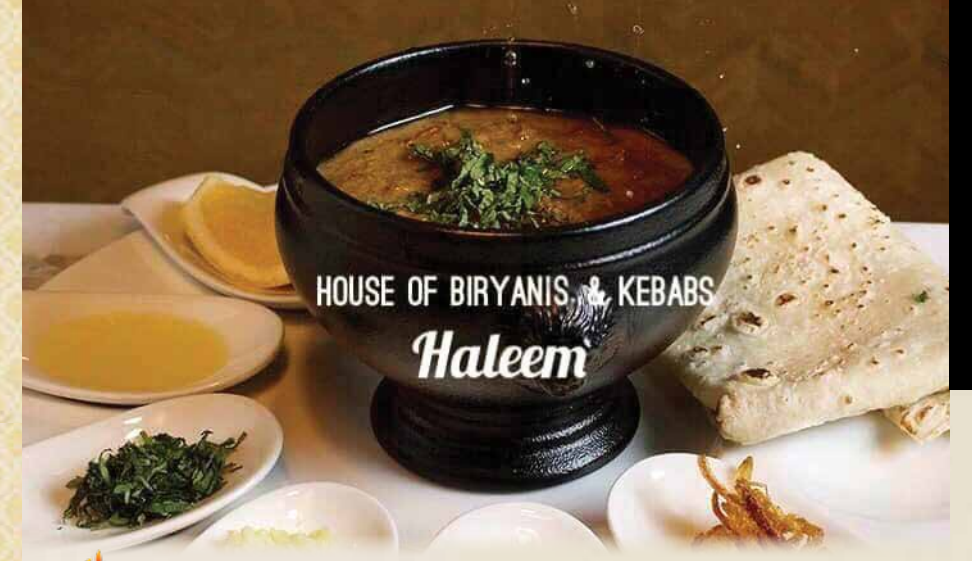
ENTREES VEGETARIAN

Tomato Tadka Dal Lentils cooked with tomatoes & herbs	12.99
Palak Dal (spinach dal) Lentils cooked with spinach & herbs	12.99
Mirchi Ka Saalan Curried chilli peppers with peanut & poppy seeds sauce & simmered in low heat. Usually accompanies Hyderabadi biryani	12.99
Gutti Vankaya (Bagara Baigan) Roasted eggplant , marinated in a rich blend of mughlai spices ,cooked over a low heat to draw the richness of the spices	12.99
Chettinadu Veg Curry Mix vegetables cooked to perfection with chettinadu spices serves in a gravy	12.99
Veg Kurma Mixed vegetables cooked in a gravy of cashew nuts & fruits	12.99
Okra Masala	12.99
(Bhindi do pyaaz) Fresh okra cooked generously with onions, tomatoes & seasoned with spices.	
Okra Masala Fry Freshly cooked okra fried and sautéed in onions and seasoned with spices	12.99
Channa Masala Chick peas cooked with tomatoes, onions & exotic spices	12.99
Channa Saag Chick peas cooked with spinach, onions & exotic spices	12.99
Aloo Palak	12.99
Potatoes with spinach & finely chopped coriander cooked with turmeric, paprika & spices	
Aloo Mutter Aloo (potatoes) Mutter (peas)	12.99
cooked to perfection in a specially crafted blend of aromatic spices	
Veg Handi Kadai	12.99
Fresh vegetables gently simmered over slow fire and cooked in a chef spl hyderabadi popular gravy	
Mix Veg Masala	12.99
Mixed vegetables cooked in a onion & tomato based gravy with rich fragrant sauces	
Aloo Gobi Masala	13.99
Fresh cauliflower & potatoes cooked to perfection in Indian spices with tomatoes ,ginger & fresh herbs	
Palak Paneer (saag paneer)	13.99
Fresh homemade cottage cheese cubes cooked with spinach with mixture of chef's special masala	
Kadai Paneer Fresh home made cottage cheese cubes	13.99
cooked in mildly spiced creamy tomato, onions sauce & chef's special masala	
Paneer Chettinad	13.99
Paneer cooked with a variety of spices with the style adopted from the state of Tamil Nadu in India	
Mutter Paneer Masala Fresh homemade cottage cheese cubes & green peas cooked in a tomato sauce & mixture of spices	13.99
Paneer Butter Masala	13.99
Fresh cottage cheese cubes cooked in mildly spiced creamy tomato sauce & butter	
Paneer Tikka Masala Marinated & lightly sautéed cubes in rich creamy onion based gravy	13.99
Navaratan Kurma Mixed vegetables cooked in a rich delicious sauce	13.99
Malai Kofta Spongy homemade cheese balls & vegetables cooked in a mild special gravy	14.99
Paneer Burjee Scrambled cottage cheese cubes cooked with rich spices on slow flame	14.99
Shahi Paneer Aromatic & delicious tasting restaurant style Mughlai dish made with paneer, onions, yogurt, spices & nuts.	13.99

ENTREES NON-VEGETARIAN

CHICKEN	
Shahi Murgh Badami Chicken with Almonds is truly delectable recipe for a fantastic dinner menu for any occasion. Murg badami is chicken made from cream of almonds, butter & freshly roast & grinded herbs which is garnished with chopped almonds & cilantro	15.99
Dum-ka-Murg Dum Ka Murgh or Hyderabadi Lagan Ka Murgh is a famous Hyderabadi nawabi dish prepared in every Hyderabadi kitchen. This dish is prepared with different nutty ingredients which are blended into a paste & dum cooked	15.99
Shahi Murg Korma Marinated pieces of chicken cooked in tangy yogurt sauce	15.99
Murgh Afghani A delicious chicken curry in a creamy texture where tandoor roast chicken tikka is simmered with low flame giving an unbelievable taste to your pallets	15.99
Kadai Chicken Tomato & onion based sauce with bell peppers with succulent cubes of chicken gravy with a tinge of fresh cream	14.99
Chettinad Chicken All 24 varieties of south Indian spiced sautéed & grated masala with coconut gravy	14.99
Butter Chicken (Murgh Makhani) Succulent pieces of Marinated chicken cooked in fresh butter based silky tomato sauce with a touch of cream	16.99
Palak Chicken Chicken cooked in fresh grounded spinach with a tinge of cream	14.99
Chicken Tikka Masala is an Indian dish of roasted chunks of marinated chicken tikka in a curry. The curry is usually creamy, spiced & orange-coloured	16.99
Andhra Chicken Curry (Bone-in) Succulent pieces of chicken cooked in finely ground masala	14.99
Natukodi Chicken Curry Farm raised chicken curry made with house special spice mix	18.99
Chettinad Bone-in Chicken Curry (Home Style)	14.99
Egg Bhurji Scrambled eggs with preparation & addition of Sautéed chopped onions, chillies & optional spices It is usually served with rotis or Indian naan bread.	13.99
Egg Masala Boiled eggs cooked with onion gravy which incorporates aromatic spices	13.99
Gongura Chicken Curry Fresh chicken cooked with fresh tender sorrel leaves in chef special masala spices hand prepared in our kitchen	16.99

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ENTRÉES NON-VEGETARIAN

GOAT	
Goat Mughalai	17.99
One of the signature Nizami curries, meat is cooked with browned onions, spices & yogurt. The liberal use of red chillies imparts a dramatic red color to the curry	
Gongura Mutton	19.99
A spicy lamb or goat curry with the distinctive taste of it main Ingredient gongura or sorrel leaves	
Hyderabadi Mutton Masala	16.99
One of famous Eid recipes is mutton biryani or mutton masala/curry. Delicate pieces of marinated goat with chef's special spice mix cooked slowly in onion & poppy seed gravy	
Badami Gosht	17.99
A hearty mutton recipe, bursting with rich flavors of cream, almond paste, yogurt & spices, to warm your soul.	
Mutton Sukka Curry	17.99
Mutton Sukka is a lick smacking Chettinad cuisine from Chettinad region of Tamil Nadu. The word chukka means "Dry Curry". It is a lip smacking mutton recipe with a palatable flavor of freshly grind 24 varieties of spices with peppercorns & garlic in every piece	
Shahi Gosht Korma (Boneless goat masala)	17.99
Mutton cooked in Hyderabadi style extremely a mouth-watering & spicy dish boiled mutton pieces cooked in a spicy thick sauce made from a medley of roasted peanuts, sesame seeds, dried coconut, cashew nuts & curd paste together combined & nicely coated to make a nice dry dish	
Lamb Curry (House Special)	17.99
lamb cooked with chef special spices and masala	
Lamb Vindaloo Lamb and potatoes cooked in onion and tomato sauce with chef special spices	17.99
Andhra Goat Curry (Bone-in)	17.99
A delicious rendition of Andhra Spicy Mutton Curry recipe, allowing morsels of juicy meat slow-cooked on the stove top in a medley of spices	
Dum-ka-Gosht	17.99
Here is a delicious goat recipe made with a mixture of aromatic spices roasted & grind Meat is first steamed then fry.	
Goat Kheema Masala	19.99
Mince mutton cooked dhaba style with tomatoes, onions & lots of masalas	
Serve with pav to add a rustic touch	
Kadai Goat	17.99
Juicy hand picked pieces cooked in a iron wok with tomatoes,onions, cashews & rich spices of chef special gravy	
Karivepaku Mamsam Iguru (Curryleaf goat curry)	19.99
SEAFOOD	
Andhra Fish Pulusu	17.99
Tangy Andhra Style Telugu Fish curry in tamarind sauce, best served with long grained basmati rice	
Nellore Fish Curry	17.99
Fish lovers cannot miss this !! This rustic, tangy fish in a spicy mango based gravy is truly a Nellore specialty	
Chettinadu Fish Curry	17.99
Karaikudi style of cooking fish in chef's spicy sauce	
Meen Alleppey Curry	17.99
From God's very own country, Kerala, comes a dish that is prepared using a creamy fish curry made with coconut milk, spices & shallots	
Kadai Shrimp	17.99
Hand picked shrimp cooked in mildly spiced creamy tomato, onions sauce & chef's special masala	
Shrimp Tikka Masala Grilled Shrimp cooked in a rich creamy sauce	17.99
Shrimp Butter Masala Shrimp cooked in buttery sauce, species & herbs	17.99
HBK Shrimp Curry Andhra Royyala Iguru or HBK Spl shrimp curry is a sea food curry recipe from Andhra where fresh prawns are cooked in onions & house spl spice mix of masala & served with rice	17.99
Crab Pepper Masala	21.99

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