



## APPETIZERS NON-VEGETARIAN

<b>CHICKEN</b>	
<b>Hyderabadi Chicken 65</b> 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.	<b>13.99</b>
<b>Chilli Chicken</b> Chicken sautéed with spices, fresh chillies & herbs	<b>13.99</b>
<b>Chicken Manchurian</b> Battered chicken tossed with manchurian sauce	<b>13.99</b>
<b>Chicken Sukka</b> A medley of curry leaves & cubes of chicken with chef's special spice rub & garnished with coriander	<b>13.99</b>
<b>Chicken 65</b> Boneless cubes of chicken sautéed in a chef's special 555 sauce with red chilli paste	<b>13.99</b>
<b>Ginger Chicken</b> Marinated chicken sautéed in a tangy ginger & garlic sauce with red chilli paste and garnished with coriander	<b>13.99</b>
<b>Garlic Chicken</b> Marinated chicken sautéed in a fresh tangy garlic sauce with red chilli paste and garnished with coriander	<b>13.99</b>
<b>Pepper Chicken Fry</b> Chicken sautéed to perfection in pepper spice rub & cashew nuts	<b>13.99</b>
<b>Chicken Lollipop</b> Marinated chicken wings deep fried sautéed with spice & herbs	<b>13.99</b>
<b>Chicken Majestic</b> Boneless chicken breast sautéed with rich mughlai masala with curry leaves garnished with coriander	<b>13.99</b>
<b>Cilantro Chicken</b> Chicken sautéed with spices & cilantro	<b>13.99</b>
<b>Mirapakaya Kodi Vepudu</b> (Green Chilli Chicken Roast-Andhra Spl)	<b>14.99</b>
<b>Karivepaku Chicken</b> Chicken sautéed to perfection in fresh curry leaves	<b>14.99</b>
<b>Chicken 555</b> Freshly fried chicken strips tossed in a spicy, herby masala in Hyderabadi style	<b>13.99</b>
<b>Drums of Heaven</b> 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	<b>14.99</b>

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

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

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

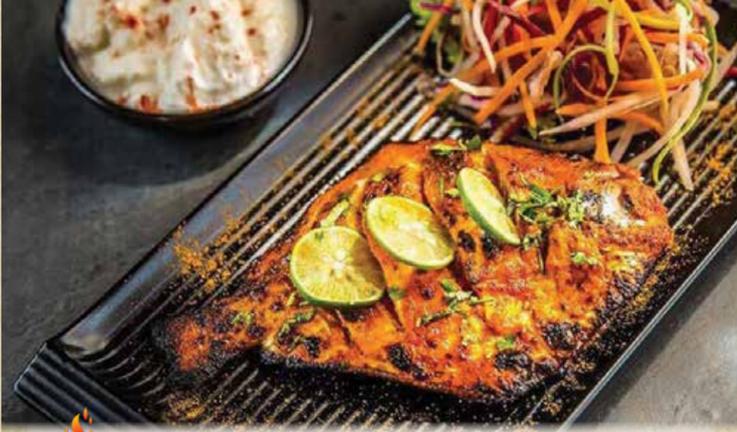
## EGG APPETIZERS

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

## SOUPS

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

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



## APPETIZERS VEGETARIAN

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

## HOUSE SPECIALS APPETIZERS

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

## HOUSE SPECIALS

All Specials are made with chef's secret masalas & organic ingredients	
<b>Boneless Mutton fry Dum Biryani</b>	<b>19.99</b>
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	
<b>Natukodi Dum Biryani (Country Chicken)</b>	<b>17.99</b>
Organic country chicken with bones marinated with yogurt, onions, spices, saffron, coriander & cashew, cooked with long grain basmati rice. Served with raita & salan.	
<b>Ulavacharu Biryani (Veg/Paneer/Egg/Chicken/Goat)</b>	<b>15.99/16.99/15.99/16.99/18.99</b>
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.	
<b>Ulavacharu Biryani Shrimp or Fish</b>	<b>18.99/17.99</b>
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.	
<b>Crab Pepper Masala</b>	<b>18.99</b>
Crabs cooked in authentic southern style	
<b>Natukodi Curry</b> (Organic Country Chicken, cooked in home style)	<b>18.99</b>

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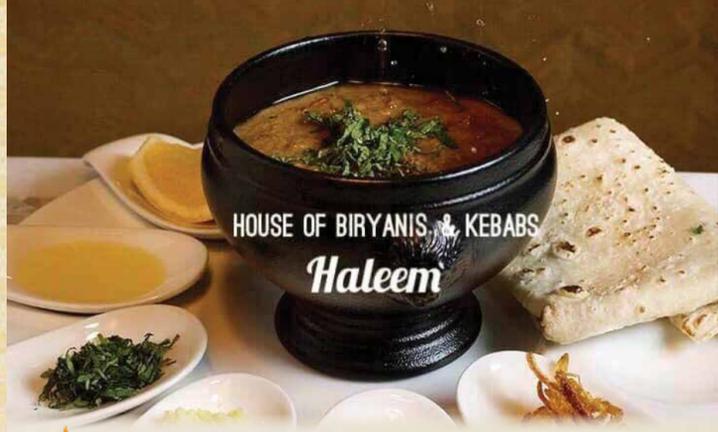
## ENTREES VEGETARIAN

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

## ENTREES NON-VEGETARIAN

<b>CHICKEN</b>	
<b>Shahi Murgh Badami</b> 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	<b>15.99</b>
<b>Dum-ka-Murg</b> 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	<b>15.99</b>
<b>Shahi Murg Korma</b> Marinated pieces of chicken cooked in tangy yogurt sauce	<b>15.99</b>
<b>Murgh Afghani</b> 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	<b>15.99</b>
<b>Kadai Chicken</b> Tomato & onion based sauce with bell peppers with succulent cubes of chicken gravy with a tinge of fresh cream	<b>14.99</b>
<b>Chettinad Chicken</b> All 24 varieties of south Indian spiced sautéed & grated masala with coconut gravy	<b>14.99</b>
<b>Butter Chicken</b> (Murgh Makhani) Succulent pieces of Marinated chicken cooked in fresh butter based silky tomato sauce with a touch of cream	<b>16.99</b>
<b>Palak Chicken</b> Chicken cooked in fresh grounded spinach with a tinge of cream	<b>14.99</b>
<b>Chicken Tikka Masala</b> is an Indian dish of roasted chunks of marinated chicken tikka in a curry. The curry is usually creamy, spiced & orange-coloured	<b>16.99</b>
<b>Andhra Chicken Curry</b> (Bone-in) Succulent pieces of chicken cooked in finely ground masala	<b>14.99</b>
<b>Natukodi Chicken Curry</b> Farm raised chicken curry made with house special spice mix	<b>18.99</b>
<b>Chettinad Bone-in Chicken Curry</b> (Home Style)	<b>14.99</b>
<b>Egg Bhurji</b> Scrambled eggs with preparation & addition of Sautéed chopped onions, chillies & optional spices It is usually served with rotis or Indian naan bread.	<b>13.99</b>
<b>Egg Masala</b> Boiled eggs cooked with onion gravy which incorporates aromatic spices	<b>13.99</b>
<b>Gongura Chicken Curry</b> Fresh chicken cooked with fresh tender sorrel leaves in chef special masala spices hand prepared in our kitchen	<b>16.99</b>

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## ENTRÉES NON-VEGETARIAN

<b>GOAT</b>	
<b>Goat Mughalai</b>	<b>17.99</b>
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	
<b>Gongura Mutton</b>	<b>19.99</b>
A spicy lamb or goat curry with the distinctive taste of it main Ingredient gongura or sorrel leaves	
<b>Hyderabadi Mutton Masala</b>	<b>16.99</b>
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	
<b>Badami Gosht</b>	<b>17.99</b>
A hearty mutton recipe, bursting with rich flavors of cream, almond paste, yogurt & spices, to warm your soul.	
<b>Mutton Sukka Curry</b>	<b>17.99</b>
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	
<b>Shahi Gosht Korma</b> (Boneless goat masala)	<b>17.99</b>
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	
<b>Lamb Curry</b> (House Special)	<b>17.99</b>
lamb cooked with chef special spices and masala	
<b>Lamb Vindaloo</b> Lamb and potatoes cooked in onion and tomato sauce with chef special spices	<b>17.99</b>
<b>Andhra Goat Curry</b> (Bone-in)	<b>17.99</b>
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	
<b>Dum-ka-Gosht</b>	<b>17.99</b>
Here is a delicious goat recipe made with a mixture of aromatic spices roasted & grind Meat is first steamed then fry.	
<b>Goat Kheema Masala</b>	<b>19.99</b>
Mince mutton cooked dhaba style with tomatoes, onions & lots of masalas Serve with pav to add a rustic touch	
<b>Kadai Goat</b>	<b>17.99</b>
Juicy hand picked pieces cooked in a iron wok with tomatoes, onions, cashews & rich spices of chef special gravy	
<b>Karivepaku Mamsam Iguru</b> (Curryleaf goat curry)	<b>19.99</b>
<b>SEAFOOD</b>	
<b>Andhra Fish Pulusu</b>	<b>17.99</b>
Tangy Andhra Style Telugu Fish curry in tamarind sauce, best served with long grained basmati rice	
<b>Nellore Fish Curry</b>	<b>17.99</b>
Fish lovers cannot miss this !! This rustic, tangy fish in a spicy mango based gravy is truly a Nellore specialty	
<b>Chettinadu Fish Curry</b>	<b>17.99</b>
Karaikudi style of cooking fish in chef's spicy sauce	
<b>Meen Alleppey Curry</b>	<b>17.99</b>
From God's very own country, Kerala, comes a dish that is prepared using a creamy fish curry made with coconut milk, spices & shallots	
<b>Kadai Shrimp</b>	<b>17.99</b>
Hand picked shrimp cooked in mildly spiced creamy tomato, onions sauce & chef's special masala	
<b>Shrimp Tikka Masala</b> Grilled Shrimp cooked in a rich creamy sauce	<b>17.99</b>
<b>Shrimp Butter Masala</b> Shrimp cooked in buttery sauce, species & herbs	<b>17.99</b>
<b>HBK Shrimp Curry</b> Andhra Royallu 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	<b>17.99</b>
<b>Crab Pepper Masala</b>	<b>21.99</b>

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