



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 chefs special spice rub & garnished with coriander	13.99
Chicken 65 Boneless cubes of chicken sautéed in a chefs 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 Lollipops 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
Karvapaku 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)	17.99
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 chefs 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	15.99
Mutton Chilli Roast (Boneless) fresh mutton cubes sautéed with chillies and special spices	16.99
Mutton Milagu Fresh mutton cubes cooked with pepper corn and chef's spice mix	16.99
Karvapaku Masam Vepudu Fresh goat cubes sautéed to perfection in fresh curry leaves	16.99
Gongura Mutton Sukka Tender goat cooked with tender sorrel leaves in special spices hand prepared in our kitchen	18.99

FISH	
Fish 65 Fish cooked in a mild yet aromatic and tasteful batter	15.99
Malabar Tawa Fish (Tilapia)	16.99
Fish pieces are maintained with spices and fried with tamarind and grill cooked	
Cilantro Fish Fish sautéed with special spices & cilantro	15.99
Chili Fish Succulent fish pieces sautéed with spices chillies & herb	15.99
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	15.99
Fish Manchurian Tilapia Filet sautéed in chefs special manchurian sauce	15.99
Grill Bone In Fish (3) Fresh pomfret fish pan cooked sautéed with chef special sauce. Hbk special	19.99

SHRIMP/PRAWN	
Chili Prawn Shrimp cooked in a mild gravy of onions, chillies & garnished with fresh herbs	16.99
Shrimp Majestic Rich mughlai style marinated shrimp sautéed on special spices	16.99
Shrimp Pepper Fry Shrimp sautéed to perfection in pepper spice rub & cashew nuts	16.99
Hyderabadi Shrimp 65 Fresh shrimp marinated & deep fried, sautéed with hyderabadi special sauce	16.99
Gongura Royallu Vepudu Fresh shrimp cooked with tender sorrel leaves in special spices hand prepared in our kitchen	17.99
Cilantro Shrimp Baby shrimp sautéed with spices & cilantro	16.99
Crab Pepper Roast crab sautéed to perfection in pepper spice rub	21.99

EGG APPETIZERS

Egg Masala Fry (3) Boiled eggs sautéed with chefs special masala	10.99
Egg Omelette Beaten eggs with assorted veggies with cilantro's, salt & pepper	9.99
Chicken Omelette Beaten eggs with pan seared chicken & assorted veggies with cilantro, salt & pepper	10.99
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	7.99
Natukodi Soup Organic farm raised chicken soup in southern style	7.99

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



BIRYANI'S

A TRUE CLASSY HYDERABADI AFFAIR
A world-renowned Indian dish which is true native & jewel of hyderabad.
We use best organic long-grained basmati rice flavored with exotic spices & saffron is layered with lamb, chicken, fish or vegetables cooked in a thick gravy & covered in a process of Lagaan or DUM, thus relieving your senses & warmth to your soul.

Hyderabadi Chicken Dum Biryani	14.99	HBK Spl Chicken Biryani	15.99
Boneless Chicken Biryani	15.99	Chicken Fry Biryani	16.99
Andhra Special Chicken Biryani	15.99	Vegetable Dum Biryani	12.99
Gongura Chicken Biryani	16.99	Paneer Dum Biryani	14.99
Hyderabadi Goat Mughlai Biryani	16.99	Egg Biryani	13.99
Goat Kheema dum Biryani	17.99	Boneless Mutton Fry Biryani	18.99
Shrimp Biryani	17.99	Natukodi Biryani	16.99
Special Fish Biryani	16.99	Ulavacharu Biryani (Veg/ Egg/ Chicken/ Goat)	13.99/13.99/15.99/17.99
Mutton Fry Biryani	17.99		

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	15.99
Natukodi Pepper Fry Organic cage free country chicken sautéed & roasted with medley of spices & fresh pepper powder	16.99
House spl Lotus Root (VEG) Freshly cut lotus root sautéed in Manchurian sauce	14.99
Crispy Chilli Corn Corn fritters sautéed in chillies and spice	13.99

APPETIZERS VEGETARIAN

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

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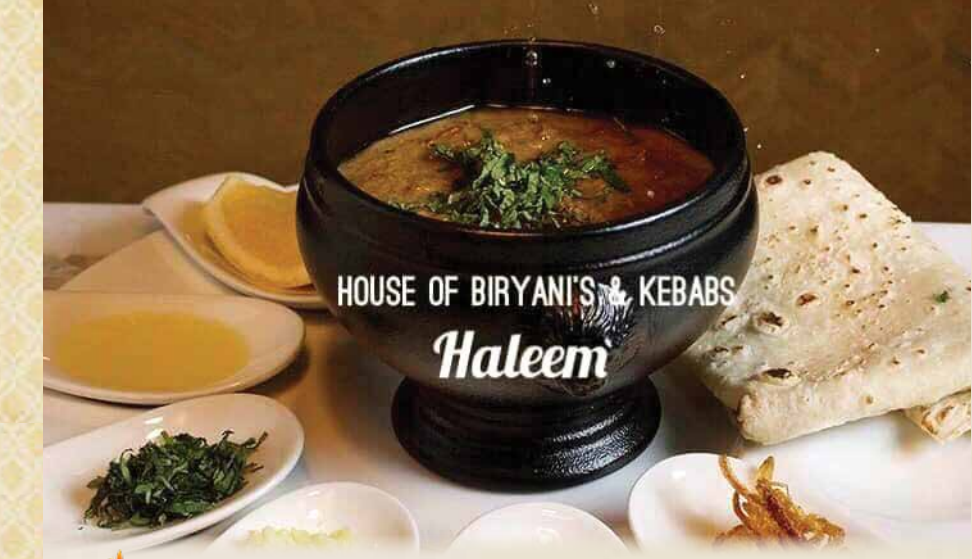
ENTREES VEGETARIAN

Tomato Tadka Dal Lentils cooked with tomatoes & herbs	11.99
Palak Dal (spinach dal) Lentils cooked with spinach & herbs	12.99
Mirchi Ka Saalan Curried chili 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 (Bhindi do pyaaz) Fresh okra cooked generously with onions, tomatoes & seasoned with spices.	12.99
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 Potatoes with spinach & finely chopped coriander cooked with turmeric, paprika & spices	12.99
Aloo Mutter Aloo (potatoes) Mutter (peas) cooked to perfection in a specially crafted blend of aromatic spices	12.99
Veg Handi Kadai Fresh vegetables gently simmered over slow fire and cooked in a chef spl hyderabadi popular gravy	12.99
Mix Veg Masala Mixed vegetables cooked in a onion & tomato based gravy with rich fragrant sauces	12.99
Aloo Gobi Masala Fresh cauliflower & potatoes cooked to perfection in Indian spices with tomatoes ,ginger & fresh herbs	13.99
Palak Paneer (saag paneer) Fresh homemade cottage cheese cubes cooked with spinach with mixture of chefs special masala	13.99
Kadai Paneer Fresh home made cottage cheese cubes cooked in mildly spiced creamy tomato, onions sauce & chefs special masala	13.99
Paneer Chettinad Paneer cooked with a variety of spices with the style adopted from the state of Tamil Nadu in India	13.99
Mutter Paneer Masala Fresh homemade cottage cheese cubes & green peas cooked in a tomato sauce & mixture of spices	13.99
Paneer Butter Masala Fresh cottage cheese cubes cooked in mildly spiced creamy tomato sauce & butter	13.99
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	13.99
Paneer Burjee Scrambled cottage cheese cubes cooked with rich spices on slow flame	13.99
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. Murgh badami is chicken made from cream of almonds, butter & freshly roast & grinded herbs which is garnished with chopped almonds & cilantro	14.99
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	14.99
Shahi Murgh Korma Marinated pieces of chicken cooked in tangy yogurt sauce	14.99
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	14.99
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	14.99
Palak Chicken Chicken cooked in fresh ground 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	14.99
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	15.99
Chettinadu Bone-in Chicken Curry (Home Style)	14.99
Egg Burjee 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	15.99

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ENTRÉES NON-VEGETARIAN

GOAT	
Goat Mughalai 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	16.99
Gongura Mutton A spicy lamb curry with the distinctive taste of it main ingredient gongura or sorrel leaves	17.99
Hyderabadi mutton Masala 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	16.99
Badami Ghost A hearty mutton recipe, bursting with rich flavors of cream, almond paste, yogurt & spices, to warm your soul.	16.99
Mutton Chukka Curry Mutton Chukka 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	16.99
Shahi Gosht Korma (Boneless goat masala) 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	17.99
Lamb Curry (House Special) lamb cooked with chef special spices and masala	17.99
Lamb Vindaloo Lamb and potatoes cooked in onion and tomato sauce with chef special spices	17.99
Andhra Goat Curry (Bone-in) 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	16.99
Dum-ka-Gosht Here is a delicious goat recipe made with a mixture of aromatic spices roasted & grind Meat is first steamed then fry.	17.99
Goat Kheema Masala Mince mutton cooked dhaba style with tomatoes, onions & lots of masalas Serve with pav to add a rustic touch	16.99
Kadai Goat Juicy hand picked pieces cooked in a iron wok with tomatoes,onions, cashews & rich spices of chef special gravy	16.99
Karivepaku Mamsam Iguru (Curryleaf goat curry)	16.99

ENTRÉES NON-VEGETARIAN

SEAFOOD	
Andhra Fish Pulusud Tangy Andhra Style Telugu Fish curry in tamarind sauce, best served with long grained basmati rice	16.99
Nellore Fish Curry Fish lovers cannot miss this !! This rustic, tangy fish in a spicy mango based gravy is truly a Nellore specialty	16.99
Chettinadu Fish Curry Karaikudi style of cooking fish in chefs spicy sauce	16.99
Meen Alleppey Curry From God's very own country, Kerala, comes a dish that is prepared using a creamy fish curry made with coconut milk, spices & shallots	16.99
Kadai Shrimp Hand picked shrimp cooked in mildly spiced creamy tomato, onions sauce & chefs special masala	16.99
Shrimp Tikka Masala Grilled Shrimp cooked in a rich creamy sauce	16.99
Shrimp Butter Masala Shrimp cooked in buttery sauce, species & herbs	16.99
HBK Shrimp Curry 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	16.99
Crab Pepper Masala	21.99

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WE TAKE UP CATERING ORDERS FOR ALL OCCASIONS

WEEKDAY LUNCH THALI

Veg, Paneer, Egg & Chicken
\$15.99

Goat, Fish & Shrimp
\$16.99

WE PROVIDE TO-GO LUNCH THALI FOR PICK-UP

WE TAKE UP CATERING ORDERS FOR ALL OCCASIONS