

**WE TAKE UP
CATERING
ORDERS
FOR ALL
OCCASIONS**

**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	6.99
Onion Chili Dosa Savory crepe stuffed with onions	9.99
Masala Dosa Savory crepe filled with mildly spiced mashed potatoes & onions.	9.99
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
Paper Roast Crepe made with lentil flour, large thin & crispy delicious	10.99
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 Thin crispy large dosa stuffed with malgudi spice rub	12.99
Chettinad Dosa Crepe served in chennai style	10.99
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
Egg 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 mildly 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 sp!)	9.99
Ghee Utappam Thick rice & lentil pancake sprinkled & served with ghee	9.99
Mix Veg Utappam Thick Rice & lentil pancake served with fresh veggies	10.99



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) A leavened bread stuffed with homemade cottage cheese & herbs	3.99
Mutton Kheema Naan Leavened bread stuffed with goat mince & spices & baked in tandoor	4.99
Malabar Kothu Paratha (Veg/Egg/Chicken)	11.99/ 11.99/ 12.99

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



KEBABS

Served with grated salad and mint chutney

Paneer Tikka Kebab Cubes of cottage cheese, roasted with gr. peppers, onions, tomatoes	12.99
Hara Bhara Kabab 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	12.99
Veg - Sheek Kebabs Mixed vegetables like carrots, beans, potatoes and peas mixed with gram flour and aromatic spices and skewered in Tandoor over	12.99
Tandoori Chicken King of Kebabs & the best know Indian delicacy is the tastiest way to barbecue a chicken. Raw chicken marinated in a mixture of yogurt, lemon juice, Kashmiri chili powder & the spice tandoori masala in an ubiquitous clay oven	12.99
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 Boneless cubes of chicken marinated in spices & cream of yogurt glazed in tandoor	14.99
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 with black cumin blended with cheese, ginger garlic & "shahijeera" finally char-grilled.	15.49
Murg Malai Kebab Murg Malai Kababs are irresistible tender succulent & 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 mixture of yogurt, ginger- garlic paste & malt vinegar, skewered & char grilled in the clay 'EARTHEN OVEN	16.99
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

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

INDO- CHINESE NON-VEGETARIAN

Chicken Manchurian Gravy Chicken pieces stir fried in a wok with soy & Manchurian sauce	12.99
Chilli Chicken Gravy	12.99
Schezwan Chicken gravy Marinated thin chicken breast with Schezwan sauce simmered in tomato gravy with paprika, green chili, garlic & onions	12.99
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

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HOUSE SPECIALS

All Specials are made with chef's secret masala's & organic ingredients

Boneless Mutton fry Dum Biryani 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	17.99
Nattukadi Dum Biryani (Country Chicken) Organic country chicken with bones marinated with yogurt, onions, spices, saffron, coriander & cashew, cooked with long grain basmati rice. Served with raita & salan.	17.99
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.	14.99/16.99/13.99
Ulavacharu Biryani Shrimp or Fish 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.	17.99
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) Ghee roasted bread pieces soaked & cooked in saffron milk served hot	5.99
Badam Halwa (Almond)	7.99
Mango Kesari Grated fresh mango cooked in milk & rava on a slow fire until the milk is absorbed then seasoned with sugar & cardamom, served with garnish of nuts	3.99
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

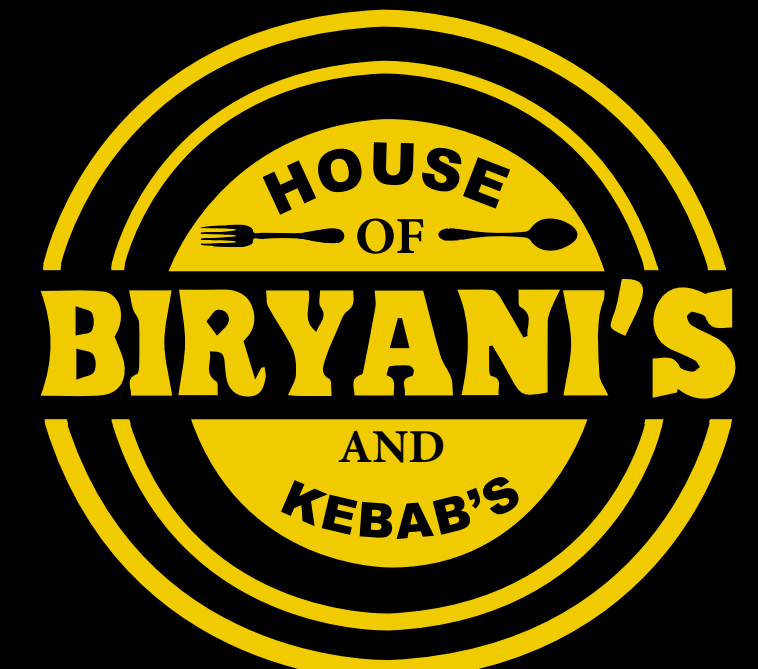
Soft Drinks (Coke, Diet Coke, Sprite, Iced Tea, Lemonade, Fruit Punch, Root Beer)	1.99
House Milk Shakes Mango, strawberry, Vanilla, Badam, Rose	4.99
Mango Lassi Rich creamy churned yogurt sweet drink seasoned with fresh mango	3.99
Masala Butter Milk	2.50
Plain Buttermilk	1.99
Nimbu Soda (lime Juice)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

BEVERAGES HOT

Indian aromatic tea, made with the highest grade of choice tea leaves from Himalayan foothills pre-milked & seasoned with spices	
Chai	2.50
South Indian Coffee	2.50
Madras Filter Coffee	3.99

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. If you have a particular food allergy please let us know when ordering.

WE SERVE HALAL FOOD!



Malvern Pa

484-568-4879

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

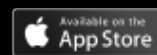
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**FOOD
MENU**

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