



APPETIZERS NON-VEGETARIAN

CHICKEN	
Hyderabadi Chicken 65	11.99
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.	
Chilli Chicken	11.99
Chicken sautéed with spices, fresh chillies & herbs	
Chicken Manchurian	11.99
Battered chicken tossed with manchurian sauce	
Chicken Sukka	12.99
A medley of curry leaves & cubes of chicken with chefs special spice rub & garnished with coriander	
Chicken 65	11.99
Boneless cubes of chicken sautéed in a chefs special 555 sauce with red chili paste	
Ginger Chicken	12.99
Marinated chicken sautéed in a tangy ginger & garlic sauce with red chili paste and garnished with coriander	
Pepper Chicken Fry	13.99
Chicken sautéed to perfection in pepper spice rub & cashew nuts	
Chicken Lollipops	11.99
Marinated chicken wings deep fried sautéed with spice & herbs	
Chicken Majestic	11.99
Boneless chicken breast sautéed with rich mughlai masala with curry leaves garnished with coriander	
Cilantro Chicken	11.99
Chicken sautéed with spices & cilantro	

GOAT	
“Chef Special” Bone In Goat Sukka	14.99
Selected pieces of meat marinated in medley of spices & saffron cashews. Garnished with curry leaves	
Chef’s Special Mamsam Vepudu	15.99
(Goat fry) Baby goat roasted with homemade fragrant spices& garlic, garnished with curry leaves & cashew nuts	

Chilli Goat fry	14.99
Baby goat roasted in a medley of chillies and chefs special sauce	
Goat Pepper Fry	14.99
(Mamsam Miriyala Vepudu) Must Try Telugu Delicacy!!! Succulent baby goat pieces marinated & sautéed in freshly ground pepper & chef special masala.	
Goat Haleem	12.99
A true hyderabadi boneless goat delicacy with pure ghee and lentils mashed and cooked for 10 hrs - a rare find	

FISH	
Malabar Tawa Fish	14.99
(Tilapia) Fish fillets sautéed with coconut sauce & chefs special spice rub fried on a tawa	
Chili Fish	13.99
Succulent fish pieces sautéed with spices chillies & herb	
Apollo Fish	13.99
Fish marinated in a sour curd with medley of southern spice & curry leaves - makes it so soft it spontaneously melts in your mouth	
Fish Manchurian	13.99
Tilapia Filet sautéed in chefs special manchurian sauce	
Grill Bone In Fish (3)	19.99
Fresh pomfret fish nicely & pan cooked sauteed with chef special sauce	

SHRIMP/PRAWN	
Chili Prawn	13.99
Shrimp cooked in a mild gravy of onions, chillies & garnished with fresh herbs	
Shrimp Majestic	14.99
Rich mughlai style marinated shrimp sautéed on special spices	
Shrimp Pepper Fry	13.99
Shrimp sautéed to perfection in pepper spice rub & cashew nuts	
Hyderabadi Shrimp 65	15.99
Fresh shrimp marinated & deep fried, sauteed with hyderabadi special sauce	

EGG APPETIZERS

Egg Bonda (3)	7.99
Boiled egg dipped in special batter & deep fried	
Egg Masala Fry (3)	7.99
Boiled eggs sautéed with chefs special masala	
Egg Omelette	5.99
Beaten eggs with assorted veggies with cilantro’s, salt & pepper	
Chicken Omelette	7.99
Beaten eggs with pan seared chicken & assorted veggies with cilantro’s, salt & pepper	
Egg Bhurji (dry)	9.99
Scrambled eggs sautéed with onions and chillies	

SOUPS	
Tomato Creamy Soup	3.99
Hot & Sour Soup (Veg/Chicken)	4.99
Goat Paya	8.99
Natukodi Soup	6.99
Organic farm raised chicken soup in southern style	

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



BIRYANI’S & RICE

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 in 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	12.99
Boneless Chicken Biryani	13.99
Andhra Special Chicken Biryani	14.99
Gongura Chicken Biryani	14.99
Hyderabadi Goat Mughlai Biryani	15.99
Goat Kheema dum Biryani	16.99
Shrimp Biryani	16.99
Special Fish Biryani	15.99
Mutton Fry Biryani	16.99
Chicken Fry Biryani	14.99
Vegetable Dum Biryani	11.99
Paneer Dum Biryani	12.99
Egg Biryani	12.99
Jeera Rice	5.99
Basmati Rice	2.99

HOUSE SPECIALS APPETIZERS

Quail Masala Roast (Kamju Pitta Fry/Kaadi) (2)	21.99
Marinated whole quail bird in a medley of spices & roasted to perfection!	
Hyd spl Haleem	12.99
: A true hyderabadi boneless goat delicacy with pure ghee and lentils mashed and cooked for 10 hrs - a rare find	
Vanjaram Spicy Roast	21.99
Marinated Whole King Fish in a medley of spices & roasted to perfection	
Shrimp 65 (8)	16.99
Deep fried colosal shrimp, sautéed in spicy sauce (hyd style)	
Natukodi Pepper Fry	17.99
Organic cage free country chicken sautéed & roasted with medley of spices & fresh pepper powder	
Whole Grilled Chicken	22.99
Whole chicken marinated & grilled, roasted to perfection	
Liver Masala (dry)	14.99
A mixture of spices & goat liver together combined & nicely coated to make a nice dry dish. Goes Great with a Drink!!!	
House spl Lotus Root (VEG)	14.99
Freshly cut lotus root sautéed in Manchurian sauce	
Chole Poori	11.99
Chick peas masala medley served with fresh & soft bread	

APPETIZERS VEGETARIAN

Veg Spring Rolls (3)	6.99
Light & crispy spring rolls wrapped in rice crepe with vegetable stuffing	
Samosa (3)	6.99
Deep fried cone pastry stuffed with potatoes & green peas	
Vegetable Manchurian	8.99
Fresh deep fried vegetables cooked in Indo-Chinese style	
Gobi Manchuria	9.99
Deep fried cauliflower cooked in Indo-Chinese style garnished with fresh herbs	
Gobi 65	10.99
Fresh cauliflower marinated with ginger, garlic & spices deep fried	
Chilli Corn	10.99
Corn fritters sautéed in chillies and spice	
Chili Gobi	9.99
Cauliflower florets stir fried in a wok with soy & green chili sauce	
Onion Pakora	7.99
Mildly spiced onion fritters deep fried	
Spinach Pakora	7.99
Mildly spiced spinach fritters deep fried	
Paneer Pakora (6)	8.99
Mildly spiced paneer fritters	
Paneer Manchurian	10.99
Fresh homemade cottage cheese cubes roasted & cooked in Indo-Chinese style	
Paneer 65 Hyderabadi Style	10.99
Homemade cottage cheese cubes roasted & marinated in garlic,ginger, spices & sautéed special sauce	
Chili Paneer	10.99
Cheese cubes marinated in spices & fried with mildly chillies	
Cut Mirchi	8.99
Green pepper stuffed with spices & deep fried	
Samosa Chat	8.99
A chat delicacy to be experienced with mashed samosa’s and channa masala	

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ENTREES VEGETARIAN

Tomato Tadka Dal	9.99
Lentils cooked with tomatoes & herbs	
Palak Dal	9.99
(spinach dal) Lentils cooked with spinach & herbs	
Mirchi Ka Saalan	10.99
Curried chili peppers with peanut & poppy seeds sauce & simmered in low heat. Usually accompanies Hyderabadi biryani	
Gutti Vankaya	10.99
(Bagara Baigan) Roasted eggplant , marinated in a rich blend of mughlai spices ,cooked over a low heat to draw the richness of the spices	
Gutti Vankaya Fry	11.99
(Bagara Baigan fry) Deep-fried stuffed eggplant , marinated in a rich blend of mughlai spices ,cooked over a low heat to draw the richness of the spices	
Veg Chettinadu Curry	10.99
Mix vegetables cooked to perfection with chettinadu spices serves in a gravy	
Veg Kurma	11.99
Mixed vegetables cooked in a gravy of cashew nuts & fruits	
Okra Masala	10.99
(Bhindi do pyaaz) Fresh okra cooked generously with onions, tomatoes & seasoned with spices.	
Okra Masala Fry	10.99
Freshly cooked okra fried and sauted in onions and seasoned with spices	
Channa Masala	10.99
Chick peas cooked with tomatoes, onions & exotic spices	
Channa Saag	10.99
Chick peas cooked with spinach, onions & exotic spices	
Aloo Palak	10.99
Potatoes with spinach & finely chopped coriander cooked with turmeric, paprika & spices	
Mix Veg Masala	10.99
Mixed vegetables cooked in a onion & tomato based gravy with rich fragrant sauces	
Aloo Gobi Masala	10.99
Fresh cauliflower & potatoes cooked to perfection in Indian spices with tomatoes ,ginger & fresh herbs	
Palak Paneer (saag paneer)	11.99
Fresh homemade cottage cheese cubes cooked with spinach with mixture of chefs special masala	
Kadai Paneer	11.99
Fresh home made cottage cheese cubes cooked in mildly spiced creamy tomato, onions sauce & chefs special masala	
Mutter Paneer Masala	11.99
Fresh homemade cottage cheese cubes & green peas cooked in a tomato sauce & mixture of spices	
Paneer Butter Masala	11.99
Fresh cottage cheese cubes cooked in mildly spiced creamy tomato sauce & butter	
Paneer Tikka Masala	11.99
Marinated & lightly sautéed cubes in rich creamy onion based gravy	
Navaratan Kurma	11.99
Mixed vegetables cooked in a rich delicious sauce	
Malai Kofta	12.99
Spongy homemade cheese balls & vegetables cooked in a mild special gravy	
Paneer Burjee	11.99
Scrambled cottage cheese cubes cooked with rich spices on slow flame	

ENTREES NON-VEGETARIAN

CHICKEN	
Shahi Murgh Badami	13.99
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 & ground herbs which is garnished with chopped almonds & cilantro	
Dum-ka-Murg	12.99
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	
Shahi Murg Korma	12.99
Marinated pieces of chicken cooked in tangy yogurt sauce	
Murgh Afghani	13.99
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	
Kadai Chicken	12.99
Tomato & onion based sauce with bell peppers with succulent cubes of chicken gravy with a tinge of fresh cream	
Chettinad Chicken	12.99
All 24 varieties of south Indian spiced sautéed & grated masala with coconut gravy	
Butter Chicken	13.99
(Murgh Makhani) Succulent pieces of Marinated chicken cooked in fresh butter based silky tomato sauce with a touch of cream	
Palak Chicken	12.99
Chicken cooked in fresh grounded spinach with a tinge of cream	
Chicken Tikka Masala	13.99
Is an Indian dish of roasted chunks of marinated chicken tikka in a curry. The curry is usually creamy, spiced & orange-coloured	
Andhra Chicken Curry	12.99
(Bone-in) Succulent pieces of chicken cooked in finely ground masala	
Egg Burjee	11.99
Scrambled eggs with preparation & addition of Sautéed chopped onions, chillies & optional spices It is usually served with rotis or Indian naan bread.	
Egg Masala	11.99
Boiled eggs cooked with onion gravy which incorporates aromatic spices	

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


ENTRÉES NON-VEGETARIAN

GOAT	
Goat Mughalai	15.99
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	15.99
A spicy lamb curry with the distinctive taste of it main ingredient gongura or sorrel leaves	
Hyderabadi mutton Masala	14.99
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 Ghost	15.99
A hearty mutton recipe, bursting with rich flavors of cream, almond paste, yogurt & spices, to warm your soul.	
Mutton Chukka Curry	15.99
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	
Shahi Gosht Korma	15.99
(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	
Andhra Goat Curry	13.99
(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	
Dum-ka-Gosht	14.99
Here is a delicious goat recipe made with a mixture of aromatic spices roasted & grind Meat is first steamed then fry.	
Goat Kheema Masala	14.99
Mince mutton cooked dhaba style with tomatoes, onions & lots of masalas Serve with pav to add a rustic touch	
Kadai Goat	14.99
Juicy hand picked pieces cooked in a iron wok with tomatoes,onions, cashews & rich spices of chef special gravy	

ENTRÉES NON-VEGETARIAN

SEAFOOD	
Andhra Fish Pulusu	15.99
Tangy Andhra Style Telugu Fish curry in tamarind sauce, best served with long grained basmati rice	
Nellore Fish Curry	15.99
Fish lovers cannot miss this !! This rustic, tangy fish in a spicy mango based gravy is truly a Nellore specialty	
Chettinadu Fish Curry	15.99
Karaikudi style of cooking fish in chefs spicy sauce	
Bone In Fish Curry	18.99
Mouth watering pomfret fish curry with chefs special sauce	
Meen Alleppey Curry	15.99
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	15.99
Hand picked shrimp cooked in mildly spiced creamy tomato, onions sauce & chefs special masala	
Shrimp Tikka Masala	15.99
Grilled Shrimp cooked in a rich creamy sauce	
Shrimp Butter Masala	15.99
Shrimp cooked in buttery sauce, species & herbs	

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FAMILY PACK BIRYANI’S

VEGETARIAN

Hyd Veg Dum Biryani	25.99
Paneer Dum Biryani	28.99
Ulavacharu Veg Dum Biryani	28.99
ULavacharu Paneer Dum Biryani	30.99

EGG

Egg Dum Biryani	27.99
Ulavacharu Egg Biryani	29.99

CHICKEN

Hyderabadi Chicken Dum Biryani	31.99
Boneless Chicken Dum Biryani	32.99
Andhra Special Chicken Dum Biryani	32.99
Chicken Fry Biryani	35.99
Ulavacharu Chicken Dum Biryani	35.99
Gongura Chicken Dum Biryani	34.99
Natukodi Chicken Dum Biryani	35.99

GOAT

Hyd Goat Mughlai Dum Biryani	37.99
Mutton Fry Dum Biryani	40.99
Boneless Mutton Fry Dum Biryani	44.99
Goat Kheema Dum Biryani	42.99
Ulavacharu Goat Mughlai Dum Biryani	39.99
Ulavacharu Boneless Mutton fry Biryani	45.99
Gongura Mutton Biryani	39.99

SEAFOOD

Spl Fish Dum Biryani	44.99
Shrimp Dum Biryani	44.99
Ulavacharu Shrimp Biryani	45.99
Ulavacharu Fish Biryani	44.99