

## APPETIZERS

### Vegetarian Appetizers:

**Aloo Bonda**

(Lentil fritters with Potato and Peas stuffed)

**Baby Corn 555**

(Baby corn tossed in Special sauce)

**Baby Corn Manchurian**

(Baby corn tossed in Manchurian sauce)

**Bonda**

(Lentil Fritters)

**Channa Chat**

(Cooked Garbanzo beans with a spice mix and raw onions)

**Corn Bonda**

(Deep fried corn fritters dipped in lentil batter and deep fried)

**Cut Mirchi**

(Spicy jalapenos dipped in batter and deep fried)

**Dahi Vada**

(Lentil donuts soaked in spiced Yogurt)

**Eggplant Pakoras**

(Eggplant fritters dipped in lentil batter and deep fried)

**Egg Puffs**

(Crispy and flaky patties stuffed with egg)

**Fried Idly**

(Pan fried Rice cakes mildly spiced)

**Hot Chili Pakoras**

(Jalapeno Fritters Spicy)

**Idly Thadka**

(Steam cooked rice cakes tossed in spices)

**Zucchini Pakoras**

(Zucchini slices dipped in lentil batter deep fried)

**Masala Vada**

(Split Pea donuts deep fried)

**Medu Vada**

(Deep fried Lentil batter Donuts)

**Moong Dal Rasam**

(Lentil Soup)

**Mysore Bonda**

(Deep fried Lentil fitters)

**Onion Pakora**

(Onion fritters dipped in mildly spiced lentil batter and deep fried)

**Papad**

(Crispy Lentil Wafers with Pepper corns)

**Pasta Manchurian**

(Pasta tossed in Manchurian sauce)

**Pongal**

(Rice cooked with lentils and pepper corns)

**Raitha**

(Yogurt Sauce)

**Rasam**

(Spiced Tamarind and Tomato soup)

**Vadiyalu**

(Rice batter crisps deep fried)

**Sambar**

(Thick Lentil Soup with vegetables)

**Samosa Chat**

(Broken crispy turnovers dressed with sweet, sour and spicy sauce and Garnished with onion)

**Semya Kichidi**

(Vermicelli cooked with spices and vegetables)

**Semya Upma**

(Vermicelli cooked with mild spices)

**Spinach Idly**

(Steam cooked rice cakes with spinach)

**Spinach Pakoras**

(Fresh spinach fritters dipped in lentil batter and deep fried)

**Sweet Corn**

(Corn kernel tossed in mild spices)

**Upma**

(Semolina with mild spices and vegetables)

**Uthappam**

(Rice batter pancakes)

**Mixed Veg Bajji**

(Assorted Vegetable fritters mildly spiced and deep fried)

**Vegetable Cutlets**

(Mashed vegetables and peas patties deep fried)

**Semya Kichidi**

(Vermicelli cooked with Vegetables)

**Vegetable Noodles**

(Rice noodles with vegetables in Indo-Chinese style)

**Vegetable Pakoras**

(Assortment of various vegetable pakoras)

**Vegetable Puffs**

(Crispy and flaky Veggie patties Stuffed with potato and peas)

**Vegetable Samosa**

(Crispy shell patties/turnovers stuffed with Potato, onion and green peas)

**Non Vegetarian Appetizers**

**Chicken 555**

(Deep fried and stir fried in black pepper)

**Chicken 65**

(Spicy deep- fried chicken)

**Chicken Pepper Fry**

(Bone-in chicken fried with black pepper)

**Chicken Roast**

(Country chicken pan fried with onions and spices)

**Chilli Chicken**

(Indo-Chinese style)

**Egg Bonda**

(Boiled eggs cooked with tomato and onions)

**Chicken Manchurian**

(Chicken cooked in Indo Chinese style sauce)

**Ginger Chicken**

(Marinated chicken pan fried with a special ginger sauce)

**Chicken Majestic**

(Boneless chicken breast strips cooked with garlic, mint Red chili, pepper powder and tossed in chef's special sauce)

**Tandoori Chicken**

(Marinated Chicken legs and thighs with bone cooked in Clay Oven)

**Tandoori Chicken Tikka Kabob**

(Marinated chicken boneless breast cubes cooked in clay oven)

**Tandoori Boti Kabab**

(Marinated boneless lamb cubes cooked in clay oven)

**Tandoori Sheek Kabab**

(Marinated chicken boneless breast cubes cooked in clay oven)

**Apollo Fish**

(Fish fillets conked in Masala and tossed in chef's special sauce)

**Chilli Fish**

(An excellent finger snack or side dish pan fried to semi dry in Indo Chinese style sauce)

**Fish Pakora**

(Batter fried fish fritters)

**Tandoori Fish Tikka**

(Marinated Mahi Mahi Fish cubes cooked in clay oven)

**Tandoori Shrimp**

(Marinated Shrimp cooked in clay oven)

**Chilli Shrimp**

(Spicy shrimp appetizer)

**Shrimp Pakora**

(Batter fried shrimp pakoras)

## SOUPS

**Hot and Sour Veg Soup**

(Spicy vegetable ``Sweet corn soup with vegetables)

**Hot and Sour Chicken Soup**

(Spicy corn soup with shredded chicken)

**Sambar**

(Thick lentil soup spicy with vegetables)

**Rasam**

(Thin spicy tomato and tamarind soup)

**Vegetarian corn soup**

(Creamy sweet corn soup)

**Chicken Corn soup**

(Creamy sweet corn soup cooked with Chicken)

**Tomato Soup**

(Creamy tomato soup)

## DAL AND LENTILS

**Cabbage Dal**

(Yellow Lentils with Cabbage)

**Dal Makhani**

(Mixed Lentil curry)

**Dal Palak**

(Spinach with Yellow Lentils)

**Dal Thadka**

(Spiced Lentils)

**Masala Dal**

(Spiced Lentils)

**Mixed Dal**

(Lentil Mix)

**Moong Daal**

(Green Gram Lentils)

**Pancharatan Dal**

(Five kinds of lentils cooked with spices)

**Plain Dal**

(Plain Cream of Lentils)

**Rajma Dal**

(Kidney Beans mildly spiced)

**Tomato Dal**

(Yellow Lentils with Tomato and garlic)

**Dosakaya Pappu**

(Bottle gourd with yellow lentils)

**Sorakaya Pappu**

(Opo squash with yellow lentils)

**Mango Dal**

(Sour raw mango with yellow lentils)

## VEGETARIAN

**Aloo Capsicum**

(Potato with Bell peppers)

**Aloo Baingan**

(Potato with Eggplant)

**Aloo Fry**

(Fried Potato in Herbs)

**Aloo Gobi**

(Potato and Cauliflower)

**Aloo Jeera**

(Potato Fry with Cumin Seeds)

**Aloo Khurma**

(Potato curry with coconut sauce)

**Aloo Makhani**

(Potato curry in creamy sauce)

**Aloo Methi**

(Potato with Fenugreek)

**Aloo Mutter**

(Potato and Green peas curry)

**Aloo Onion**

(Potato and Onion pan fry with spices)

**Aloo Saag**

(Potato in chopped spinach)

**Dum Aloo**

(Pressure cooked baby potato curry)

**Bagara Baingan**

(Eggplant curry in onion tomato sauce)

**Baingan Bartha**

(Mashed eggplant, green peas, onion and tomato)

**Baingan Tamatar**

(Eggplant and Tomato)

**Gutti Vankaya**

(Whole Indian Eggplant curry)

**Vankaya Pakodi**

(Eggplant Fry with Pakora)

**Baingan Kadai**

(Eggplant curry in yogurt gravy)

**Beans Porial**

(Green Beans with Grated coconut)

**Bell Pepper Curry**

(Capsicum Curry)

**Bhindi Fry**

Okra Fry

**Bhindi Pulusu / Kolambu**

(South Indian style okra sour curry)

**Broccoli Capsicum Tomato**

(Semi dry Curry)

**Broccoli**

(Mild Masala toss)

**Cabbage Porial**

(Cabbage with Lentils)

**Cauliflower Toss**

(Mildly spiced)

**Channa Masala**

(Garbanzo Beans)

**Channa Palak**

(Spinach with Garbanzo beans)

**Garlic Spinach**

(Chopped spinach with garlic)

**Gobi Manchurian**

(Cauliflower Manchurian)

**Green Beans and Cauliflower**

(In mild Masala toss)

**Green Beans Poriyal**

(Green Beans with Lentils and coconut)

**Grilled/Sautéed Vegetables**

(Mixed vegetable toss with mild spices)

**Indian Opo Squash**

(Bottle Gourd)

**Majjiga Pulusu**

(South Indian style sour yogurt curry with vegetables)

**Malai Kofta**

(Mashed vegetable Dumplings in creamy sauce)

**Mirchi ka Salna**

(Spicy green chilly curry in spices, Nuts and sesame seeds)

CONTAINS PEANUTS

**Mixed Vegetable Khurma**

(Coconut milk based curry)

**Mixed Vegetable Fry**

(Mixed vegetable fry in mild spices)

**Mukkala Pulusu**

(Andhra style mixed vegetable sweet/sour Curry)

**Mushroom Mutter**

(Mushrooms and Green Peas)

**Mutter Paneer**

(Homemade cheese with green peas)

**Navaratan Khurma**

(Mixed Vegetable Khurma with nuts and dried fruits)

**Palak Kofta**

(Spinach dumplings in creamu sauce)

**Panneer Butter Masala**

(Homemade cheese in creamy sauce)

**Panneer Kadai**

(Homemade cheese with capsicum and Onion)

**Pakoda Kadi**

(Lentle flour curry)

**Potato Beans**

(Potato and green beans in mild spices)

**Potato Broccoli**

(Mild Masala toss)

**Potato Green Beans**

(Tossed in mild spices)

**Potato Vidaloo**

(Potato in spicy curry sauce)

**Rajma Dal Curry**

(Red kidney bean curry in tomato sauce)

**Soya Curry with peas and carrot**

(Soya bean chunks curry with Tomato and Garlic)

**Spinach with Corn**

(Chopped spinach with corn kernel)

**Sag Panneer**

(Spinach with homemade cheese)

**Dondakaya vepudu /Tindora Fry**

(Sliced Tindora pan fried)

**Tomato Daal**

(Yellow Lentils with tomato and garlic)

**Veg Pepper Fry**

(Sautéed Vegetables with Pepper)

**Vegetable Porial**

(Mixed vegetables with shredded coconut)

**Vegetable Avial**

(Mixed vegetable curry in coconut sauce)

**Vegetable Chettinadu**

(Southern style vegetable curry)

**Vegetable Khurma**

(Mixed vegetables in coconut sauce)

**Vegetable Ball Manchurian**

(Mashed vegetable ball toss in Manchurian sauce)

**Vegetable Toss**

(Mixed vegetables tossed in mild spices.)

**Vegetable Kofta Curry**

(Mashed Vegetable dumplings in curry sauce)

**Gobi Tamatar**

(Cauliflower and Tomato curry)

**Gongura Panneer**

(Sour Roselle leaves with homemade cheese)

**CHICKEN**

**Chicken Dopiazza**

(Nawabi Style chicken curry with prominence of onions)

**Chicken Cilantro**

(Chicken cooked with coriander and spices)

**Chicken Kadai**

(Semi dry chicken curry with aroma of ginger and garlic)

**Chicken 555**

(Deep fried and stir fried in black pepper)

**Chicken 65**

(Spicy deep- fried chicken)

**Chicken Chettinadu**

(Spicy chicken curry from Tamilnadu with curry leaves)

**Chicken Curry**

(Typical south Indian chicken curry with a variety of spices)

**Chicken Fry**

(Pan fried dry style chicken curry with no gravy)

**Chicken Kadai**

(Chicken Curry with Capsicum, Onion and Tomato)

**Chicken Khurma**

(Chicken Curry made with yogurt and coconut milk)

**Chicken Makhani**

(Butter Chicken)

**Chicken Pepper Fry**

(Bone-in chicken fried with black pepper)

**Chicken Roast**

(Country chicken pan fried with onions and spices)

**Chicken Tikka Masala**

(Mildly spiced in creamy curry)

**Chicken Vindaloo**

(Anglo Indian form of chicken curry with potatoes)

**Chilli Chicken**

(Indo-Chinese style)

**Egg Curry**

(Boiled eggs cooked with tomato and onions)

**Egg Curry**

(Sour style egg curry)

**Lasuni Murgi Tamatar**

(Chicken with Garlic and Tomato)

**Methi Chicken**

(Fenugreek Chicken)

**Chicken Manchurian**

(Chicken cooked in Indo Chinese style sauce)

**Ginger Chicken**

(Marinated chicken pan fried with a special ginger sauce)

**Chicken Majestic**

(Boneless chicken breast strips cooked with garlic, mint Red chili, pepper powder and tossed in chef's special sauce)

**Tandoori Chicken**

(Marinated Chicken legs and thighs with bone cooked in Clay Oven)

**Tandoori Chicken Tikka Kabob**

(Marinated chicken boneless breast cubes cooked in clay oven)

**LAMB / GOAT**

**Goat Curry**

(Bone-in goat curry)

**Goat Kadai**

(Bone-in goat Goat cooked with onions and bell peppers)

**Goat Fry**

(Bone-in goat pan fried with onions and spices)

**Goat Pepper Fry**

(Bone-in goat cubes Pre cooked and pan fried with onions and peppers)

**Kheema Mutter**

(Minced Lamb with green peas)

**Lamb Curry**

(Boneless lamb curry)

**Lamb Rogan Josh**

(Kashmiri style lamb curry cooked in creamy yogurt and spices)

**Lamb Saag**

(Lamb cooked with Spinach)

**Lamb Vindaloo**

(Lamb curry dish with potato)

**Gongura Mutton**

(Goat curry in sour Roselle leaves)

## FISH / SHRIMP

### **Andhra Fish Curry**

(Fish curry with onion base spicy gravy)

### **Fish Fry**

(Pan fried Tilapia fish)

### **Fish Pulusu**

(Tilapia fish cooked with sour and tangy sauce)

### **Apollo Fish**

(Fish fillets conked in Masala and tossed in chef's special sauce)

### **Chilli Fish**

(An excellent finger snack or side dish pan fried to semi dry in Indo Chinese style sauce)

### **Fish Pakora**

(Batter fried fish fritters)

### **Malabar Fish Curry**

(Tilapia fish curry in creamy coconut sauce)

### **Malabar Shrimp**

(Shrimp curry in creamy coconut sauce)

### **Shrimp Curry**

(Tail off prawn curry)

### **Shrimp Fry**

(Tail off prawns shallow fried)

### **Chilli Shrimp**

(Spicy shrimp appetizer)

### **Shrimp Pakora**

(Batter fried shrimp pakoras)

## RICE and BIRYANI

### **Bisi Bela Bath**

(Rice cooked with lentils and spices)

### **Chicken Biryani**

(Basmati rice steam cooked with marinated chicken cubes)

### **Chicken Fried Rice**

(Shredded cooked chicken pan fried with Basmati rice)

### **Coconut Rice**

(Basmati rice cooked in coconut milk)

### **Curd Rice**

(Soft cooked Rice in Yogurt and spices)

### **Goat Biryani**

(Superior Basmati rice steam cooked with Goat meat)

### **Hyderabadi Chicken Biryani**

(Superior Basmati rice steam cooked in Hyderabad style)

### **Jeera Rice**

(Cumin Seed Rice)

### **Lamb Biryani**

(Basmati rice cooked with marinated boneless lamb cubes)

### **Lemon Rice**

(Basmati rice with lemon juice Mustard, Chili and lentils)

### **Masala Rice**

(Basmati Rice cooked with mild spices)

### **Mint Pulao**

(Basmati rice cooked with fresh mint leaves)

**Pulihora Rice**

(Rice cooked with Tamarind and spices)

**Rice Kitchidi**

(Rice cooked with mild spices/lentils and green peas)

**Spinach Rice**

(Cooked spinach and garlic pan fried with basmati rice)

**Tomato Rice**

(Basmati rice cooked with fresh tomatoes and mild spices)

**Vangi Bath**

(Rice steam cooked with Eggplant and spices)

**Vegetable Fried Rice**

(Cooked Basmati rice pan fried with vegetables)

**Vegetable Biryani**

(Basmati rice cooked with vegetables, herbs and spices)

**Vegetable Pulao**

(Basmati Rice steam cooked with Vegetables and mild spices)

**Vegetarian Masala Rice**

(Plain rice cooked with assorted spices and herbs)

**Vegetarian Kashmiri Biryani**

(Vegetable Biryani in Kashmiri style with nuts and dry fruits)

**White Rice**

(Plain Basmati Rice)

## DESSERTS

**Beets Halwa**

(Grated beets t cooked in sugar syrup and nuts)

**Besan Laddu**

(Sweetened lentil flour balls)

**Bobbatlu**

(Stuffed flour pancakes)

**Boondi Laddu**

(Channa Dal laddus)

**Caramel Custard**

(Custard with egg and caramel sauce)

**Carrot Halwa**

(Grated carrots cooked in milk and sugar syrup)

**Coconut Kesari**

(Semolina cooked in coconut milk and sugar syrup)

**Dal Payasam**

(Lentils cooked in sugar syrup)

**Double Ka Meetha**

(Deep Fried bread chunks in milk and sugar syrup)

**Fruit Custard**

(Creamy and smooth custard with fresh medley of fruits)

**Fruit Kesari**

(Semolina and Fruit dessert)

**Gulab Jamun**

(Lentil and cheese balls fried and soaked in sugar syrup)

**Kala Jamun**

(Lentil and cheese balls fried and dipped in sugar syrup)

**Kheer**

(Vermicelli and Milk)

**Lentil Dessert**

(Lentil cream in milk)

**Mango Kesari**

(Semolina cooked with milk and mango pulp)

**Mango Mousse**

(Yummy, puffy, soft,  
Creamy mango dessert)

**Mysore Pak**

(Lentil flour cakes)

**Poornalu**

(Stuffed Sweet lentil dumplings)

**Ravva Kesari**

(Semolina cooked in sugar syrup)

**Ravva Laddu**

(Fried semolina balls with coconut, nuts and sugar)

**Rice Kheer**

(Rice cooked with milk, sugar syrup and nuts)

**Sabudana Sweet**

(Tapioca in milk)

**Semya Payasam**

(Vermicelli cooked in milk and sugar syrup)

**Sweet Rice Pongal**

(Rice cooked with milk and nuts)

**Sorakaya Halwa**

(Squash dessert)