

VEGETARIAN APPETIZERS

Gobi Manchurian	\$12.99
Crispy cauliflower tossed in savory Manchurian sauce.	
Baby Corn Manchurian	\$12.99
Crispy baby corn tossed in savory Manchurian sauce.	
Paneer Manchurian	\$14.49
Crispy cottage cheese in Manchurian sauce.	
Chilli Gobi	\$12.99
Cauliflower, chillies, peppers & Indo-Chinese sauce.	
Chilli Baby Corn	\$12.99
Baby corn, chillies, peppers & Indo-Chinese sauce.	
Chilli Paneer	\$14.49
Cottage cheese, chillies & Indo-Chinese sauce.	
Baby Corn 65	\$12.99
Baby corn with garlic, curry leaves & lemon.	
Paneer 65	\$14.49
Cottage cheese, garlic, curry leaves & lemon.	
Gobi 65	\$12.99
Cauliflower with garlic, curry leaves & lemon.	
Salt and Pepper Mushroom	\$12.99
Battered mushrooms, garlic, pepper & scallions.	
Curry Leaf Gobi	\$13.49
Crispy cauliflower coated with fragrant curry leaf seasoning.	
Curry Leaf Paneer	\$14.99
Cottage cheese with fragrant curry leaf spices.	
Curry Leaf Mushroom	\$13.49
Crispy mushrooms cooked with fragrant curry leaves and spices.	

VEGETARIAN CURRIES

Paneer Butter Masala	\$14.99
Cottage cheese simmered in a creamy tomato-butter gravy.	
Paneer Tikka Masala	\$14.99
Marinated cottage cheese with bell peppers and onions.	
Kadai Paneer	\$14.99
Cottage cheese tossed with bell peppers, onions, tomatoes.	
Palak Paneer	\$14.99
Cottage cheese in a smooth spinach and spice sauce.	
Lababdar Paneer	\$14.99
Cottage cheese in a velvety tomato, onion, cream sauce.	
Methi Malai Paneer	\$14.99
Cottage cheese in a butter gravy with dried fenugreek leaves	
Malai Kofta	\$14.99
Vegetable and cottage cheese dumplings in a creamy sauce.	
Palak Kofta	\$14.99
Vegetable kofta in a creamy spinach gravy.	
Chana Masala	\$13.99
Chickpeas simmered with onions, tomatoes, spices.	
Veg Korma	\$13.99
Mixed vegetables in a creamy coconut sauce.	
Dal Tadka	\$12.99
Yellow lentils tempered with ghee and spices.	
Bhindi Masala	\$13.99
Okra sautéed with onions, tomatoes and spices.	
Bhindi Fry	\$13.99
Crispy okra stir-fried with aromatic spices.	
Bhindi Pulusu	\$13.99
Okra simmered in a tangy tamarind gravy.	
Garlic Kuzhambu	\$12.99
Garlic simmered in a tangy South Indian gravy.	

NON-VEGETARIAN APPETIZERS

CHICKEN	
Chicken 65	\$14.99
Crispy boneless chicken in South Indian spices.	
Chilli Chicken	\$14.99
Chicken with chillies, onions & Indo-Chinese sauce.	
Chicken Lollipop	\$14.99
Frenched chicken wings marinated and fried until crisp.	
Chicken Pepper Fry	\$15.49
Chicken, black pepper, onions & curry leaves.	
Curry Leaf Chicken	\$15.99
Chicken with fragrant curry leaves & spices.	
Karampodi Chicken	\$15.99
Fried chicken with podi masala & curry leaves.	
Ginger Chicken	\$14.99
Chicken sautéed with ginger, garlic & house sauce.	
Chicken Sukka	\$15.99
Dry-style chicken with coconut & South Indian spices.	
Chicken Andhra Fry	\$15.99
Spicy chicken fry with Andhra chilli masala.	
Chicken Manchurian	\$14.99
Crispy chicken tossed in classic Manchurian sauce.	
LAMB	
Lamb Sukka	\$18.99
Dry-style lamb cooked with roasted coconut and spices.	
Lamb Pepper Fry	\$18.99
Tender lamb stir-fried with black pepper and spices.	
Lamb Andhra Fry	\$18.99
Spicy Andhra-style lamb fry with chilli and traditional masala.	
GOAT	
Goat Sukka	\$18.99
Dry-style goat with coconut & spices.	
Goat Pepper Fry	\$18.99
Goat, black pepper, onions & aromatic spices.	
Goat Andhra Fry	\$18.99
Spicy goat dry flavored with Andhra chilli masala.	
SHRIMP	
Ginger Shrimp	\$18.99
Crispy shrimp with ginger, garlic & house sauce.	
Chilli Shrimp	\$18.99
Crispy shrimp with chillies, peppers & house sauce.	
Tawa Shrimp Fry	\$18.99
Shrimp marinated in spices and pan-roasted on a flat griddle.	
FISH	
Tawa Fish Fry	\$12.99
Fish marinated in spices and pan-fried on a tawa.	
Chilli Fish	\$14.99
Crispy fish, chillies, onions & Indo-Chinese sauce.	
Fish Manchurian	\$14.99
Fried fish tossed in savory Manchurian sauce.	
EGG	
Masala Omelette	\$7.99
Indian-style omelette with onions, chillies, coriander, and spices.	
Egg Pepper Fry	\$10.99
Boiled eggs sautéed with black pepper, curry leaves, and masala.	
SOUPS	
Rasam	\$4.99
Tangy tamarind, tomato, pepper & cumin soup.	
Chettinad Chicken Soup	\$6.99
Chicken soup with Chettinad spices & pepper.	
Goat Bone Soup	\$8.99
Goat bone broth with ginger, garlic & pepper.	

NON-VEGETARIAN CURRIES

CHICKEN

Butter Chicken Chicken pieces in a rich tomato-butter gravy.	\$14.99
Chicken Tikka Masala Marinated chicken in a creamy spiced sauce.	\$14.99
Chicken Vindaloo Tender chicken in a tangy and spicy curry.	\$14.99
Chicken Saag Chicken cooked with spinach and aromatic spices.	\$14.99
Chicken Korma Chicken in a rich, creamy cashew and coconut sauce.	\$15.99
Gongura Chicken Chicken cooked with tangy gongura leaves.	\$15.99
Chicken Rogan Josh Tender chicken in a fragrant Kashmiri-style gravy.	\$15.99
Chettinad Chicken Chicken in a bold Chettinad spice blend.	\$15.99
Kadai Chicken Chicken tossed with bell peppers, onions and spices.	\$15.99
Madras Chicken Curry Chicken cooked in a classic South Indian curry.	\$15.99
Andhra Chicken Curry Spicy chicken in a traditional Andhra-style gravy.	\$15.99

LAMB

Butter Lamb Curry Tender lamb in a rich tomato-butter gravy.	\$17.99
Lamb Tikka Masala Marinated lamb in a spiced creamy sauce.	\$17.99
Lamb Vindaloo Tender lamb in a hot and tangy curry.	\$17.99
Lamb Saag Lamb cooked with spinach and aromatic spices.	\$17.99
Kadai Lamb Lamb tossed with bell peppers, onions and spices.	\$17.99
Lamb Rogan Josh Tender lamb in a fragrant Kashmiri-style gravy.	\$17.99

GOAT

Chettinad Goat Goat with Chettinad spices, pepper & curry leaves.	\$17.99
Kadai Goat Goat with peppers, onions, tomatoes & spices.	\$17.99
Madras Goat Curry South Indian goat curry with spices & coconut.	\$17.99
Andhra Goat Curry Spicy Andhra style goat curry with red chillies and aromatic spices.	\$17.99
Goat Korma Tender goat in a rich and creamy, mildly spiced korma sauce.	\$15.99
Goat Rogan Josh Kashmiri goat curry with aromatic spices.	\$17.99

THE BIRYANI POT

Egg Biryani Fragrant basmati rice with spiced eggs and herbs.	\$13.99
Paneer Biryani Basmati rice with cottage cheese, herbs and aromatic spices.	\$14.99
Panner 65 Biryani Spicy Panner 65 tossed with fragrant basmati rice and spices.	\$14.99
Chicken Dum Biryani Hyderabad chicken biryani with basmati rice.	\$15.99
Chicken 65 Biryani Spicy Chicken 65 tossed with fragrant basmati rice and spices.	\$15.99

NON-VEGETARIAN CURRIES

SHRIMP

Shrimp Vindaloo Shrimp cooked in a tangy and spicy Goan style curry.	\$17.99
Shrimp Saag Shrimp simmered with fresh spinach and aromatic spices.	\$17.99
Kadai Shrimp Shrimp stir-fried with bell peppers, onions, and house spices.	\$17.99
Madras Shrimp Curry Shrimp cooked in a traditional Madras style spicy curry.	\$17.99
Andhra Shrimp Curry Spicy Andhra style shrimp curry with red chillies and curry leaves.	\$17.99
Gongura Shrimp Shrimp cooked with tangy gongura leaves and South Indian spices.	\$16.99
FISH	
Nellore Fish Pulusu Fish cooked in a tangy, spicy tamarind based Andhra style gravy.	\$16.99
Malabar Fish Curry Fish simmered in a Kerala style coconut curry with aromatic spices.	\$16.99

FROM THE CLAY POT

Paneer Tikka Grilled cottage cheese, peppers & spices.	\$14.99
Chicken Malai Kabab Creamy herb-marinated chicken kabab.	\$16.99
Tandoori Chicken Yogurt-spiced chicken grilled in the tandoor.	\$16.99
Chicken Tikka Spice-marinated boneless tandoori chicken.	\$16.99
Tandoori Wings Spiced wings, grilled to a smoky finish.	\$16.99

INDIAN BREADS

Tandoori Roti Whole-wheat flatbread baked in tandoor.	\$3.99
Plain Naan	\$4.99
Butter Naan Soft naan brushed with melted butter.	\$4.99
Garlic Naan Naan topped with fresh garlic and herbs.	\$4.99
Chilli Naan Naan with green chillies and herbs.	\$4.99
Chilli Garlic Naan Naan with garlic and green chillies.	\$4.99

DESSERTS & ICE CREAM

Beetroot Halwa Traditional Indian dessert made with beetroot, milk and nuts.	\$6.99
Gulab Jamun Soft milk dumplings in warm rose flavored sugar syrup.	\$4.99
Rasmalai Soft cottage cheese patties in creamy, chilled saffron milk.	\$5.99

BEVERAGES

Soda	\$2.99
Frooti	\$2.99
Goli Soda	\$3.99