

SNACKS

Samosa (1 Piece) \$ 4.50

Sambar Samosa (1Piece) \$ 5.00

A deep fried pastry filled with potatoes & peas and dip in sambar

Vada (1 Piece) \$ 5.00

A savory fried snack made with lentil and spiced herbs and spices served with chutney & sambar

Idli (2 Pieces) \$ 9.50

A soft steamed rice cake made from a fermented batter served with chutney and sambar

Ghee Podi Idli (2 Pieces) \$ 9.50

A soft steamed rice cake made from a fermented batter spread with ghee & gun powder

Idli & Vada (1 Piece) \$10.50

served with chutney and sambar

Mirchi Bajji (3 Pieces) \$ 9.50

A spicy deep fried indian snack consisting of green chilli dipped in gram flour and stuffed with onion & lemon & fried peanuts

Cut Mirchi \$ 9.50

A spicy indian snack consisting of green chilli dipped in gram flour and deep fried untill crispy spread with chat masala

STREET CHAATS

Chaat to go along with friends gossips

Paani Puri- 6 Pieces \$ 10.95

Dahi Puri - 6 Pieces \$ 11.50

Dahi Bhalla \$ 11.50

Samosa Chaat \$ 11.50

Papdi Chaat \$ 11.50

Pav Baaji \$ 14.50

Chole Bhature (Up on availability) \$ 16.95

OMELETTE

Onion & Chilli Omelette \$ 7.95

Chicken Omelette \$ 9.50

DOSA

lentil batter, served with chutney and sambar

Plain Dosa \$ 8.95

Paper Dosa \$ 8.95

Ghee Plain Dosa \$ 10.50

Ghee Podi Dosa \$ 10.95

Onion Dosa \$ 10.95

Masala Dosa \$ 15.95

Mysore Masala Dosa \$ 15.95

Cheese & Chilli Dosa \$ 15.95

Egg Dosa \$ 15.95

Paneer Dosa | Chicken Dosa | Lamb Dosa \$ 16.95

Chicken 65 Dosa \$ 16.95

Veg Chef Special Dosa \$ 17.95

A south Indian crepe combination of spiced mince paneer and aloo masala

Non-Veg Chef Special Dosa \$ 17.95

A south Indian crepe filled with spiced paneer, aloo masala, mince chicken, mince lamb

RAVVA DOSA

A south Indian a thin, crispy crepe made with semolina rice flour served with chutney & sambar

Plain Ravva Dosa \$ 15.95

Ravva Masala Dosa | Ravva Onion Dosa \$ 16.95



Ravva Paneer Dosa \$ 17.95

Ravva Chicken Dosa | Ravva Lamb Dosa \$ 18.95

UTTAPAM

Cheese Uttapam \$ 16.95

Onion Uttapam \$ 16.95

Onion & Chiilli Uttapam \$ 16.95

70MM DOSA FLAVOURS

A south indian large crepe made from fermented rice and lentil batter, cooked until crisp and golden brown, often served with chutney and sambar.

Plain Dosa \$ 18.95

Masala Dosa \$ 20.95

Paneer | Chicken | Lamb Dosa \$ 21.95

Chef Special Veg Dosa \$ 22.50

A large crepe combination of spiced mince paneer and aloo masala

Chef Special Non-Veg Dosa \$ 22.95

A large crepe filled with spiced paneer, aloo masala, mince chicken, mince lamb

TANDOORI STARTERS

Tandoori Soya Chaap \$ 16.95

Soya Chaap Malai Tikka \$ 16.95

Chatpat Soya \$ 16.95

Paneer Tikka \$ 18.95

Chicken Tikka \$ 18.95

Murgh Malai Reshmi Kabab \$ 18.95

Tandoori Chicken (Half - 4 Pcs) | (Full - 8pcs) \$ 18.95 | 23.95

Lamb Seekh Kabab \$ 19.95

Tandoori Mix Platter \$ 28.95

Tandoori chicken 2 pcs, Murgh Malai Reshmi Kabab 2 pcs, Lamb Seekh kabab 2pcs, Tandoori Soya Chaap 2pcs, Paneer Tikka 2pcs

Tandoori Non - Veg Platter \$ 32.95

Tandoori Chicken 2 pcs, murgh malai reshmi kabab 3 pcs, Chicken Tikka 3 pcs, Lamb Seekh Kabab 3 pcs

VILLAGE STARTERS

Chicken Ghee Roast \$ 19.95

Vellullipaya Karam Kodi Vepudu \$ 19.95

Vellullipaya Royyala Vepudu \$ 20.95

INDO-CHINESE

Fusion Of Indian Spice Mix With Chinese Dishes

VEG

Chilli Idly \$ 18.95

Veg Manchuria (Dry | Gravy) \$ 18.95

Gobi Manchuria (Dry | Gravy) \$ 18.95

Gobi 65 (Dry | Gravy) \$ 18.95

Chilli Gobi (Dry | Gravy) \$ 18.95

Paneer 65 (Dry | Gravy) \$ 18.95

Chilli Paneer (Dry | Gravy) \$ 18.95

NON-VEG

Chicken Manchuria (Dry | Gravy) \$ 19.95

Chicken 65 (Dry | Gravy) \$ 19.95

Chilli Chicken (Dry | Gravy) \$ 19.95

Ginger Chicken (Dry | Gravy) \$ 19.95

Schezwan Chicken (Dry | Gravy) \$ 19.95

Chilli Goat (Dry | Gravy) \$ 20.95

Crispy Goat (Dry) \$ 20.95

FRIED RICE & NOODLES

Add Flavour

Vegetable Noodles \$ 18.50

Egg Noodles \$ 18.50

Chicken Noodles \$ 19.95

Prawn Noodles \$ 20.50

Mixed Noodles \$ 21.95

Schezwan \$ 1

Vegetable Fried Rice \$ 18.50

Egg Fried Rice \$ 18.50

Chicken Fried Rice \$ 19.95

Prawn Fried Rice \$ 20.50

Gobi 65 Fried Rice \$ 20.50

Chicken 65 Fried Rice \$ 21.95

Mixed Fried Rice \$ 21.95

Triple Schezwan Fried Rice (Veg | Non-Veg) \$ 25.95 | 26.95

Triple Schezwan is a spicy Indo-Chinese dish combining rice, noodles, and crispy vegetables or meat, all tossed in a fiery Schezwan sauce

Triple Manchuria (Veg | Non-Veg) \$ 25.95 | 26.95

A mild triple manchurian combining rice, noodles, and crispy vegetables or meat, and topped with manchuria

INDIAN VEG FLAVOURS

Dal Tadka \$ 17.95

A traditional dal cooked lentils are tempered with a flavorful blend of spices, garlic, and ghee, creating a hearty and aromatic curry

Dal Makhani \$ 18.50

A traditional dal cooked lentils are tempered with a flavorful blend of spices, garlic, and ghee, creating a hearty and aromatic curry.

Soya Chaap Tikka Masala \$ 18.95

A delicious Indian dish featuring marinated and grilled soya chaap pieces cooked in a rich, creamy, and spiced tomato-based gravy

Gongura Soya Chaap Curry \$ 18.95

A spicy and tangy Indian dish made with marinated soya chaap and tangy gongura (sorrel) leaves

Paneer Tikka Masala \$ 18.95

A flavful clay oven marinated and grilled paneer cubes simmered in a rich, creamy, and spiced tomato-based gravy

Paneer Butter Masala \$ 18.95

A creamy and mildly spiced soft paneer cubes cooked in a rich tomato-based gravy with butter and cream

Take away containers will be chargeable extra \$ 0.20



Kadai Paneer

A spicy gravy made with paneer cubes, bell peppers, and onions cooked in a spicy tomato-based gravy, seasoned with freshly ground spices

\$ 18.95



Palak Paneer

A delicious sour gravy made with soft paneer cubes simmered in a creamy, spiced spinach (palak) gravy

\$ 18.95



Paneer Pudina Kali Mirchi

A fragrant Indian dish with paneer cubes cooked in a refreshing mint and black pepper spiced gravy

\$ 18.95



Paneer Daniya Hara Payz

Paneer cubes cooked with fresh coriander and green onions in a savory, aromatic sauce

\$ 18.95



Gongura Paneer

A tangy and flavorful dish combining tender paneer cubes with the distinctive sour taste of gongura (sorrel) leaves in a rich, spicy gravy

\$ 18.95



Veg Kolhapuri

A spicy and flavorful seasonal vegetable curry from Kolhapur, Maharashtra, made with OTM gravy added with schezwan sauce and aromatic spices

\$ 18.95



Sarsoon Da Saag

A traditional Punjabi dish made with mustard greens (sarson) and spices

\$ 18.95



INDIAN CHICKEN FLAVOURS

Butter Chicken

A North Indian dish featuring tender pieces of chicken cooked in a rich tomato-based sauce, flavored with butter, cream, and aromatic spices

\$ 18.95



Punjabi Butter Chicken

Bone chicken pieces cooked in a rich tomato-based sauce, flavored with butter, cream, and aromatic spices

\$ 18.95



Chicken Tikka Masala

A flavourful clay oven chicken marinated in yogurt and spices, cooked in a creamy tomato-based sauce with onions & bell peppers and aromatic spices

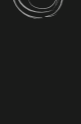
\$ 18.95



Kadai Chicken

Delicious chicken, bell peppers, tomatoes, and a blend of aromatic spices, traditionally cooked in kadai

\$ 18.95



Adraki Rara Chicken

A rich and spicy gravy made with minced chicken and infused with the robust flavor of ginger

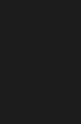
\$ 18.95



Chicken Madras

A spicy South Indian curry made with tender chicken cooked in a rich, tangy, and aromatic tomato-based sauce

\$ 18.95



Chicken Kolhapuri

chicken kolhapuri is a spicy and flavourful indian curry made with chicken, roasted spices added with schewan sauce and indian spices

\$ 18.95



Delhi Mughlai Chicken

A Traditional rich and creamy Indian dish featuring tender chicken cooked in a spiced yogurt and tomato gravy

\$ 18.95



Murgh Pudina Kali Mirch

Indian chicken dish cooked with fresh mint leaves and black pepper in a creamy aromatic gravy

\$ 18.95



Gongura Chicken Curry

A flavorful South Indian dish featuring tender chicken cooked with tangy gongura (sorrel) leaves and aromatic spices

\$ 18.95



INDIAN LAMB & GOAT FLAVOURS

Goat Curry

A hearty and flavorful dish featuring tender mutton pieces simmered in a rich, spiced gravy

\$ 19.50



Goat Karahi

A flavorful Pakistani dish featuring tender goat meat cooked with tomatoes, green chilies, and a blend of aromatic spices

\$ 19.50



Bhuna Goat

A flavorful dish featuring tender goat meat slow-cooked with aromatic spices until the sauce is thick and clings to the meat

\$ 19.50



Delhi Mughlai Goat Curry

A flavorful royal style gravy made with tender pieces of goat meat cooked in a creamy, spiced mix

\$ 19.50



Gongura Goat Curry

A tangy and spicy Indian dish made with tender goat meat cooked in a flavorful gravy of sorrel leaves (gongura), spices, and herbs

\$ 19.50



Lamb Rogan Josh

Lamb Rogan Josh is a fragrant Kashmiri curry featuring tender lamb simmered in a tomato sauce flavoured with indian spices

\$ 19.50



Pepper Lamb Masala

Pepper Lamb is a spicy and aromatic dish featuring tender lamb cooked with freshly ground black pepper and a blend of savory spices

\$ 19.50



BIRYANI

Vegetable Dum Biryani

\$ 16.95



Guttivankaya Biryani

\$ 17.95



Gobi 65 Biryani

\$ 17.95



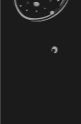
Soya Chaap Tikka Biryani

\$ 19.95



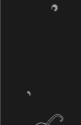
Paneer Tikka Biryani

\$ 19.95



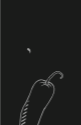
Paneer 65 Biryani

\$ 19.95



Egg Biryani

\$ 19.95



Chicken Dum Biryani

\$ 19.95



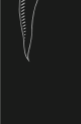
Chicken 65 Biryani

\$ 19.95



Chicken Tikka Biryani

\$ 19.95



Gongura Chicken Biryani

\$ 19.95



Chicken Fry Piece Biryani

\$ 19.95



Ghee Roast Chicken Biryani

\$ 19.95



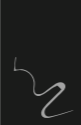
Pacchi Mirchi Chicken Biryani

\$ 19.95



Goat Dum Biryani

\$ 19.95



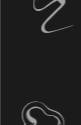
Gongura Goat Biryani

\$ 19.95



Lamb Kheema Pulao

\$ 21.95

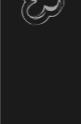


TELUGU MEADIUM RUCHULU

Bagara Rice With Kodi Iguru

Bagara rice with spicy village style semi gravy served with fried egg, gongura chutney, & raita

\$ 19.95



Bagara Rice With Vellullipaya Kodi Vepudu

Bagara rice with spicy roast garlic chicken served with fried egg, gongura chutney, & raita

\$ 19.95



Bagara Rice With Vellullipaya Royyala Vepudu

Bagara rice with spicy roast garlic fried prawns served with fried egg, gongura chutney, & raita

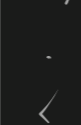
\$ 21.95



Sambar Rice

A hearty South Indian dish combining rice with a tangy and spicy lentil-based vegetable stew served with pickle

\$ 10.50



Daddojanam (Curd Rice)

A South Indian dish made with creamy yogurt mixed into cooked rice, often seasoned with spices and garnished with fresh herbs served with pickle

\$ 10.50



INDIAN BREADS

Tandoori Roti

\$ 3 | 3.50 | 3.50

Plain | Butter | Garlic Naan

Plain | Butter | Garlic Chilli & Garlic Naan

\$ 3.50 | 4 | 4

\$ 4.50

STUFFED NAAN

Cheese Naan

\$ 5.95

Cheese & Chilli Naan

\$ 5.95

Chicken Tikka Naan

\$ 5.95

Kheema Naan (Lamb)

\$ 5.95

SIDES

Steamed Rice

\$ 4.95

Saffron Rice

\$ 5.95

Biryani Rice

\$ 7.95

Bagara Rice

\$ 7.95

EXTRAS

Sambar (220ml | 440ml | 700 MI)

\$ 2.95 | 4.95 | 7.95

Raita (220ml | 440ml | 700 MI)

\$ 2.95 | 4.95 | 7.95

Mirchi Ka Salan (220ml | 440ml | 700 MI)

\$ 3.95 | 5.95 | 8.95

White Chutney (220ml | 440ml | 700 MI)

\$ 3.95 | 5.95 | 8.95

Chole Curry (440ml)

\$ 11.50

Pav (1 Pc)

\$ 2.95

Bhature (1 Pc)

\$ 4.50

DRINKS

Chai

\$ 4.00

Soft Beverage

\$ 4.00

Mango Lassi

\$ 4.95

Goli Soda

\$ 6.00

Mineral Water

\$ 2.00

BEER

Heineken

\$ 8.95

Corona

\$ 9.95

DESSERTS

Chocolate Dosa

\$ 11.95

Gulab Jamun (3 Pieces)

\$ 5.95

Sweet Paan

\$ 4.95

Take away containers will be chargeable extra \$ 0.20