



Inis Kitchen

Indian Cuisine

Appetizers

Vegetarian

Pepper Gobi

\$8.99

Crispy cauliflower florets coated in spiced batter, infused with bold black pepper flavor. A tantalizing appetizer with a delightful balance of textures and spices.

Cilantro Gobi

\$8.99

Cauliflower florets coated in cilantro-infused batter, fried to crispy perfection. A zesty appetizer combining the freshness of cilantro with the earthiness of cauliflower.

Gobi Chatpata

\$8.99

Tangy and spicy cauliflower bites coated in flavorful masalas, delivering a burst of Indian street food flair. A lip-smacking appetizer that tantalizes taste buds.

Gobi Manchurian

\$8.99

Crispy cauliflower tossed in a savory-sweet and spicy Manchurian sauce. An Indo-Chinese fusion appetizer that offers a delightful blend of textures and flavors.

Chilli Gobi

\$8.99

Cauliflower florets coated in a fiery blend of chili-infused sauce, creating a spicy and flavorful appetizer with a satisfying crunch. A perfect balance of heat and taste.

Chilli Paneer

\$10.99

Cubes of paneer sautéed with colorful bell peppers and onions in a spicy sauce. A popular Indo-Chinese fusion appetizer known for its savory heat and delightful texture.



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Indian Cuisine

Egg

Chilli Egg

\$9.99

Egg coated in a fiery blend of chili-infused sauce, creating a spicy and flavorful appetizer with a satisfying crunch. A perfect balance of heat and taste.

Chicken

Mirpakaya Kodi

\$12.99

Succulent chicken bites infused with spicy Andhra green chilies, a tantalizing appetizer offering a fiery and flavorful experience.

Desi Drums of Heaven(Dry/ Semi-gravy)

\$12.99

Crispy, succulent Desi Drums of Heaven – marinated chicken wings fried to perfection, coated in a spicy, tangy Indian-inspired glaze.

Kaju Chicken Pakora

\$12.99

Succulent chicken marinated with cashew paste, deep-fried to golden perfection. A delightful fusion of flavors and textures.

Murg Kalimirch

\$11.99

Tender chicken pieces marinated in aromatic spices and crushed black pepper, grilled to perfection. A flavorful appetizer that embodies smoky char and peppery zest.

Herbed Chicken Delight

\$11.99

Succulent chicken infused with the vibrant flavors of coriander, offering a fresh and aromatic twist on a classic appetizer.

Zesty Chicken Medley

\$11.99

A tantalizing appetizer featuring flavorful chicken bites tossed in a zesty blend of spices, delivering a mouthwatering explosion of taste.

Chicken Manchurian

\$11.99

Juicy chicken bites, coated in a savory-sweet and tangy Manchurian sauce. An Indo-Chinese favorite, boasting tender meat and bold Asian-inspired flavors.

Chilli Chicken

\$11.99

Boneless Chicken coated in a fiery blend of chili-infused sauce, creating a spicy and flavorful appetizer with a satisfying crunch. A perfect balance of heat and taste.

Goat

Goat Ghee Roast

\$13.99

Savor the rich flavors of Goat Ghee Roast, a tantalizing appetizer featuring succulent goat meat coated in aromatic spices and ghee.

Fish

Spiced Fish Delight

\$12.99

Tender fish fillets marinated in a blend of aromatic spices, offering a flavorful and succulent appetizer that tantalizes the palate.

Coriander Catch

\$12.99

Fresh fish fillets marinated in a fragrant coriander-infused blend, creating a delectable appetizer that combines zesty flavors with succulent texture.

Tangy Seafood Fusion

\$12.99

A delightful appetizer featuring fish bites marinated in a zesty spice blend, combining tangy flavors with the goodness of seafood.

Asian Glazed Fish

\$12.99

Tender fish bites coated in a savory-sweet Manchurian-inspired glaze. An enticing appetizer that harmonizes delicate fish with bold Asian flavors.

Fiery Fish Fusion

\$12.99

Succulent fish bites marinated in a spicy blend, wok-fried with vibrant peppers and onions. An appetizer that ignites the palate with bold flavors.

Shrimp

Spiced Shrimp Sensation

\$13.99

Plump shrimp marinated in a blend of aromatic spices, creating a delectable appetizer that balances succulence with a burst of flavor.

Coriander Crave

\$13.99

Juicy shrimp marinated in a fragrant coriander-infused blend, presenting an appetizer that marries succulent seafood with zesty herbaceousness.

Zingy Shrimp Fiesta

\$13.99

Succulent shrimp bites marinated in a tangy spice mix, creating a lively and flavorful appetizer that dances on the taste buds.

Shrimp Manchurian

\$13.99

Plump shrimp coated in a savory-sweet Manchurian-inspired glaze. An enticing appetizer that marries succulent seafood with bold Asian flavors.

Chilli Shrimp

\$13.99

Succulent shrimp marinated in a spicy blend, wok-fried with vibrant peppers and onions. An appetizer that delivers a bold explosion of flavors.



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Biryani

Hyderabadi Paneer Dum Biryani

\$14.00

Aromatic basmati rice and marinated paneer, slow-cooked to perfection, infused with fragrant spices, and saffron, and garnished with caramelized onions and mint.

Hyderabadi Chicken Dum Biryani

\$15.00

A royal Indian dish combining marinated chicken, fragrant basmati rice, and a blend of spices. Slow-cooked to perfection, creating a harmonious symphony of flavors.

🌀 Bejawada Boneless Chicken Biryani

\$17.00

Succulent boneless chicken pieces cooked with aromatic spices, fragrant Basmati rice, and saffron, creating a flavorful, mouthwatering South Indian delicacy.

🌀 Boneless Chicken 65 Biryani

\$15.00

Succulent boneless chicken pieces cooked with aromatic spices, fragrant Basmati rice, and saffron, creating a flavorful, mouthwatering South Indian delicacy.

Chef's Special Goat Biryani

\$17.00

A royal Indian dish combining marinated Goat/Goat Kheema, fragrant basmati rice, and a blend of spices. Slow-cooked to perfection, creating a harmonious symphony of flavors.



Inis Kitchen

Indian Cuisine

Curry

Vegetarian

Dal Tadka

\$9.99

Luscious lentils simmered in aromatic spices, Dal Tadka is a flavorful Indian dish, rich in texture and savory essence.

Chole Masala

\$10.99

A vibrant North Indian dish featuring chickpeas simmered in a rich, aromatic blend of spices and tomato gravy.

Paneer Butter Masala

\$11.99

Creamy, rich, and aromatic gravy embracing chunks of paneer, simmered with spices in a luscious tomato-based sauce—a true indulgence.

Paneer Tikka Masala

\$11.99

Creamy, aromatic, and rich, Paneer Tikka Masala is a vibrant Indian dish featuring marinated paneer in a spiced tomato gravy.

Malai Kofta

\$14.99

Indulgent Indian dish of creamy, melt-in-your-mouth dumplings in a rich, aromatic, and mildly spiced gravy.

Chicken

Chicken Korma

\$11.99

A rich, creamy Indian dish featuring tender chicken cooked in a luscious, aromatic cashew and yogurt-based sauce.

Chicken Butter Masala

\$11.99

Creamy, tomato-based curry enveloping tender chicken, infused with rich buttery goodness and aromatic Indian spices. Comfort in every bite.

Chicken Tikka Masala

\$11.99

Tender chicken marinated in spices, cooked in a creamy tomato-based sauce with aromatic Indian flavors. Rich indulgence!

Malai Chicken Curry

\$14.99

Creamy, aromatic Malai Chicken Curry is a delectable Indian dish cooked with tender chicken in a rich, spiced cream sauce.

Dessert

Gulab Jamun

\$1.50/piece



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Indian Cuisine

Indo-Chinese Noodle

Vegetarian

Vegetable Hakka Noodles	\$10.99
Vegetable Schezwan Noodles	\$10.99

Non-Vegetarian

Egg Hakka Noodles	\$11.99
Egg Schezwan Noodles	\$11.99
Chicken Hakka Noodles	\$12.99
Chicken Schezwan Noodles	\$12.99
Mixed Meat Hakka Noodles (Egg, Chicken, Shrimp)	\$13.99
Mixed Meat Schezwan Noodles (Egg, Chicken, Shrimp)	\$13.99

***Hakka Noodle:** Stir-fried egg or veg noodles with a medley of vegetables, often seasoned with soy sauce and Asian spices. A beloved Indo-Chinese dish known for its delightful flavors and textures.

***Schezwan Noodle:** Fiery stir-fried noodles cooked with vibrant Schezwan sauce, assorted vegetables, and optional protein. A spicy and flavorful Indo-Chinese delight that ignites the taste buds.



Inis Kitchen

Indian Cuisine

Indo-Chinese Fried Rice

Vegetarian

Vegetable Fried Rice \$10.99

Vegetable Schezwan Rice \$10.99

Non-Vegetarian

Egg Fried Rice \$11.99

Egg Schezwan Fried Rice \$11.99

Chicken Fried Rice \$12.99

Chicken Schezwan Fried Rice \$12.99

Mixed Meat Fried Rice \$13.99
(Egg, Chicken, Shrimp)

Mixed Meat Schezwan Fried Rice \$13.99
(Egg, Chicken, Shrimp)

***Fried Rice:** Stir-fried basmati rice with a medley of vegetables, often seasoned with soy sauce and Asian spices. A beloved Indo-Chinese dish known for its delightful flavors and textures.

***Schezwan Fried Rice:** Fiery stir-fried basmati rice cooked with vibrant Schezwan sauce, assorted vegetables, and optional protein. A spicy and flavorsome Indo-Chinese delight that ignites the taste buds.



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Indian Cuisine

Roti

Phulka Roti	\$0.75
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Momo

Veg Momo	\$5.99
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Chicken Momo	\$6.99
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Chaat

Samosa Chaat	\$5.99
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Papdi Chaat	\$5.99
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Bhel Puri	\$5.99
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Dahi Puri	\$6.99
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Ragda Puri	\$6.99
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Pani Puri	\$6.99
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Pav Bhaji	\$9.99
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Aloo Tikki Chaat	\$9.99
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Snacks

Samosa	\$1.49
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Mysore Bonda	\$1.49
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Mirchi Bajji (Each)	\$1.49
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Punugulu (10 Pieces)	\$4.99
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Onion Pakora	\$4.99
Paneer Kathi Roll (2 Pieces)	\$5.99
Chicken Kathi Roll (2 Pieces)	\$6.99

Beverage

Soda	\$0.99
Tea	\$1.99
Instant Coffee	\$2.99
Lemon Mint Coolers	\$2.99
Rose Milk	\$3.99
Mango Lassi	\$4.99



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Indian Cuisine

South Indian Breakfast

Poori Bhaji	\$9.99
Poori Veg Kurma	\$11.99
Poori Chole	\$10.99
Idli Sambar	\$6.99
Pongal Sambar	\$8.99
Parotta Veg Kurma	\$11.99
Idli with Chef's Spl Chicken Curry	\$11.99
Poori with Chef's Spl Chicken Curry	\$12.99
Parotta with Chef's Spl Chicken Curry	\$12.99
Medhu Vada (2 Counts)	\$5.00
Masala Vada (2 Counts)	\$5.00
Kesari	\$2.50

Timings- MON-FRI 10.00am-3.00pm & 5.00pm-9:00pm

SAT 09.00am-3.00pm & 5.00pm-9:00pm

SUN 09.00am-3.00pm & 5.00pm-8:30pm