



స్వాగతం

WE ARE AN AUTHENTIC TELUGU KITCHEN DELIVERING FINE DINING
TO HOME CONCEPT FOOD WITH TRADITIONAL TELUGU COOKING
METHODS AND INGREDIENTS

WE ONLY USE GHEE, MUSTARD OIL AND SESAME OIL FOR COOKING
AND GROUNDNUT OIL FOR DEEP FRYING (NO HARMFUL SEED OILS)

“WE ONLY USE BUFFALO MILK, CURD AND GHEE”

THE KITCHEN SPACE IS EQUIPPED AND MAINTAINED BY HIGH
PROFESSIONALS TO MAINTAIN FOOD SAFETY AND HYGIENE



APPETIZERS / ప్రారంభించడానికి

Mokkajonna Ullikaram – £9.99

Spicy corn kernels sautéed in Andhra-style onion-garlic paste.

Paletoori Mushroom – £10.49

Village-style mushrooms cooked with green chillies and curry leaves.

Crispy Cauliflower – £9.99

Deep-fried cauliflower tossed in dry Andhra spices.

Mushroom 65 – £10.49

South Indian-style fried mushroom bites with a spicy twist.

Cauliflower 65 – £9.99

Tangy and crisp fried cauliflower, coated in signature masala.

Majestic Baby Corn – £10.49

Baby corn tossed in a creamy, spicy Andhra-style sauce.

Spinach Pakora – £8.99

Crunchy fritters of spinach leaves dipped in spiced chickpea batter.

Guntur Chilli Paneer – £11.49

Paneer cubes stir-fried in Guntur chilli and garlic sauce.

Bezwada Chicken Pakodi – £10.99

Crispy chicken fritters with a touch of garlic and green chilli.

Chicken 65 – £10.49

Classic deep-fried bone in chicken cubes marinated in spicy yoghurt.

Andhra Chicken 65 – £10.99

Boneless Chicken from 1965 with added curry leaves and fiery red chillies.

Guntur Chilli Chicken – £11.99

Fiery saucy chicken dish made with Guntur chillies and garlic.

Old Madras Pepper Fry – £11.49

bone in Chicken pieces tossed in black pepper and curry leaf tempering.

Andhra Pepper Chicken – £11.99

Spicy bone in chicken fry with crushed peppercorns and shallots.

Andhra Achar Prawns – £13.99

Tiger prawns sautéed with Andhra pickle spices.

Guntur Chilli Prawns – £14.49

Spicy and tangy prawns cooked with Guntur chilli paste.

Chepa Fry – £13.99

Andhra-style pan-fried fish with tangy masala rub.



original Currys

GUTHI VANKAYA
CURRY

VEGAN

ORDER NOW

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Currys / కూరలు

Tomato Pappu – £9.99

Tangy lentil stew cooked with fresh tomatoes and garlic.

Palakoora Pappu – £10.49

Spinach dal tempered with mustard seeds and garlic.

Mulakada Curry – £10.49

Drumsticks in spicy and sour tamarind gravy.

Gummadikaya Bellam Pulusu – £10.99

Sweet and sour pumpkin stew with jaggery and tamarind.

Gutti Vankaya Curry – £11.49

Stuffed baby aubergines in rich peanut and sesame gravy.

Ulavacharu – £11.99

Thick horse gram soup with rich seasoning and ghee.

Bendakaya Pulusu – £10.99

Okra simmered in spicy tamarind curry.

Bendakaya Vepudu – £9.99

Stir-fried okra with onions and crushed garlic.

Gudivada Guddu Kooru – £11.49

Boiled eggs simmered in aromatic onion-tomato gravy.

Guntur Kodi Kooru – £12.99

Bold chicken curry with fiery Guntur chilli masala.

Paletoori Kodi Pulusu – £12.99

Country-style chicken stew slow-cooked in tamarind gravy.

Bapatla Gongura Chicken – £13.49

Spicy chicken curry with sorrel leaves (gongura).

Dhaba Chicken Curry – £13.49

Roadside-style rich and spicy chicken curry.

Kaju Chicken Curry – £14.49

Chicken simmered in creamy cashew-based gravy.

Hyderabadi Mutton Curry – £15.99

Slow-cooked mutton curry with rich onion-spice base.

Nizami Mutton Curry – £16.49

Royal mutton dish with saffron, nuts, and mild spices.

Gongura Mamsam – £16.99

Tangy mutton curry with sorrel leaves.

Gongura Royyalu – £16.99

Prawns cooked in tangy Gongura masala.

Raju Gari Royyala Iguru – £17.49

King-style dry prawn fry with caramelised onions.



BIRIYANI

Authenticity Of Hyderabad

£13.99

theproductofandhra.com

BIRIYANI'S / ಬಿರ್ಯಾನಿಲು

Andhra Avakaya Pulao – £10.99

Basmati rice tossed with tangy mango pickle masala.

Green Peas Pulao – £10.49

Mild rice with green peas, whole spices, and ghee.

Vegetable Dum Biryani – £11.99

Layered rice with spiced mixed vegetables .

Paneer Biryani – £12.49

Dum biryani with tender paneer cubes and spice masala.

Gutti Vankaya Biryani – £12.99

Biryani flavoured with stuffed aubergine curry.

Mushroom Pulao – £11.49

Sautéed mushrooms in fragrant basmati rice.

Kaju Pulao – £11.49

Ghee rice with roasted cashews and curry leaves.

Hyderabadi Chicken Dum Biryani – £13.99

Authentic dum-style biryani with marinated chicken.

Nutakki Fry Piece Biryani – £14.49

Chicken fry biryani from Nutakki with fiery masala.

Meghana Boneless Biryani – £14.99

Boneless chicken biryani with special Andhra blend.

SP Chicken Biryani – £14.49

Signature SP-style spicy boneless chicken biryani.

Hyderabadi Mutton Biryani – £16.49

Dum biryani with tender mutton and aromatic basmati.

Fry Piece Mutton Pulao – £15.99

Andhra-style mutton fry layered with ghee rice.

Prawns Biryani – £16.49

Marinated prawns cooked in saffron rice and masala.



ANDHRA THALI

Authenticity of Andhra



THALI / ఆంధ్ర తాళి

THALI & COMFORT RICE

Andhra Veg Meals – £13.99

Rice, dal, curry, fry, chutney, pickle & papad.

Andhra non-Veg Meals – £15.99

Rice, chicken curry, veg fry, chutney, pickle & papad.

Sambar Rice – £9.99

Steamed rice mixed with hearty lentil vegetable stew.

Pappu Annam – £9.99

Comforting rice served with home-style dal.

INDO-CHINESE FUSION

Veg Manchuria (Dry) – £10.49

Fried veg balls tossed in tangy Indo-Chinese sauce.

Gobi Manchuria – £10.49

Crispy cauliflower tossed in Manchurian gravy.

Veg Fried Rice – £9.99

Fried rice with crunchy veggies and soy flavour.

Veg Noodles – £9.99

Stir-fried hakka noodles with vegetables.

Egg Fried Rice – £10.49

Classic fried rice with scrambled eggs and spring onions.

Chicken Fried Rice – £10.99

Indo-Chinese fried rice with chicken chunks.

SP Fried Rice (No Spice) – £10.99

Mild fried rice option with signature SP texture.

Egg Noodles – £10.49

Indo-Chinese noodles tossed with egg.

Chicken Noodles – £10.99

Hakka-style noodles with chicken and soy garlic.



DESSERTS

CARROT HALWA – £6.49

SLOW-COOKED SHREDDED CARROT IN MILK, GHEE & CARDAMOM.

POORNALU (3 PCS) – £6.99

DEEP-FRIED SWEET DUMPLINGS FILLED WITH JAGGERY AND DAL.

BOBBATLU – £6.99

SWEET FLATBREAD STUFFED WITH LENTIL-JAGGERY FILLING AND GHEE.

FRUIT DELIGHT – £5.99

FRESH SEASONAL FRUITS IN SWEET CREAM & CUSTARD.



DRINKS

SPICY BUTTERMILK – £3.99

CHILLED, SPICY & SALTED ANDHRA-STYLE CHAAS WITH GREEN CHILLI & GINGER.

MANGO LASSI – £4.49

SWEET MANGO YOGURT SHAKES WITH CARDAMOM.

SWEET LASSI – £3.99

CLASSIC PUNJABI SWEET LASSI – CREAMY AND REFRESHING.



STREET FOOD (SNACKS)

PUNUGULU – £6.99

CRISPY RICE BATTER DUMPLINGS WITH CHUTNEY.

MIRCHI BHAJJI – £7.49

BATTER-FRIED GREEN CHILLIES STUFFED WITH TANGY MIX.

VANKAYA BHAJJI – £7.49

AUBERGINE SLICES DEEP-FRIED IN SPICED GRAM FLOUR.

ALOO BHAJJI – £7.49

THIN POTATO SLICES IN CRISPY BHAJI COATING.

GARELU (2 PCS) – £7.49

MEDU VADA SERVED WITH COCONUT CHUTNEY.

ONION PAKODI – £7.49

ONION FRITTERS FLAVOURED WITH CAROM AND CURRY LEAVES.

A *The product of*
NDHRA
AUTHENTIC TELUGU CUISINE

