



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.



Inis Kitchen

Indian Cuisine

Chicken

Chicken Chettinadu Dry

\$12.99

Succulent chicken marinated in bold South Indian spices, pan-seared to perfection, delivering a fiery burst of flavor in every bite. Exotic and irresistible.

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.



Inis Kitchen

Indian Cuisine

Mint Chicken

\$11.99

Delight in tender chicken bites marinated with zesty mint and spices, then fried to perfection for a refreshing appetizer.

Kura karam Chicken

\$11.99

Juicy chicken morsels marinated in spicy, tangy Indian spices, fried to perfection,

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 Paneer Biryani

\$15.00

Fragrant basmati rice cooked with succulent paneer, aromatic spices, and a hint of tangy Bejawada-inspired flavors. Pure bliss in a bowl!

🌀 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.



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Indian Cuisine

🍴 Boneless Chicken 65 Biryani

\$17.00

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

Meghana Fried Chicken Biryani

\$17.00

Succulent fried chicken nestled in aromatic, flavorful biryani rice, a tantalizing fusion of crispiness and spice.

Curry

Vegetarian

Dal Tadka

\$11.99

A traditional Indian dish made with yellow lentils tempered with ghee, cumin, garlic, and spices, creating a rich, aromatic, and flavorful lentil stew.

Channa Masala

\$11.99

Channa Masala is a popular Indian dish featuring chickpeas simmered in a spiced tomato-based sauce, infused with flavors of ginger, garlic, cumin, and coriander.

Paneer Chettinadu Curry

\$11.99

Succulent paneer cooked in aromatic spices, coconut milk, and Chettinad masala, bursting with South Indian flavors. A culinary delight in every bite!



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Indian Cuisine

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.

Kadhai Paneer

\$11.99

A North Indian dish featuring paneer (Indian cottage cheese) cooked with bell peppers, tomatoes, onions, and aromatic spices, offering a rich and spicy flavor profile.

Saag Paneer

\$11.99

A classic North Indian dish featuring cubes of paneer (Indian cottage cheese) simmered in a vibrant spinach gravy, delicately spiced with garlic, ginger, and garam masala.

Malai Kofta

\$14.99

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

Non-Vegetarian

Chettinadu Egg Curry

\$10.99

A South Indian delight bursting with aromatic spices, coconut milk richness, and tender boiled eggs, creating a flavorful culinary adventure.



Inis Kitchen

Indian Cuisine

Chicken Korma

\$11.99

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

Kadhai Chicken

\$11.99

A vibrant North Indian dish featuring tender chicken, bell peppers, onions, and aromatic spices cooked in a kadhai (wok) for a rich, flavorful experience.

Saag Chicken

\$11.99

Tender chicken simmered in a creamy spinach and mustard greens sauce, delicately spiced with ginger, garlic, and fenugreek, a rich fusion of flavors from North India.

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!

Chettinadu Chicken Curry

\$11.99

A fiery South Indian delight bursting with aromatic spices, tender chicken, and rich coconut undertones, a culinary adventure in every bite.

Lamb Korma

\$13.99

Tender lamb cooked in a creamy, nutty sauce infused with aromatic spices like cardamom and cloves, delivering a rich, indulgent Indian dish.



Inis Kitchen

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
Chicken 65 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 flavorsome 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

Chicken 65 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.



Inis Kitchen

Indian Cuisine

Tandoori Specialites

Vegetarian

Tandoori Panner

\$16.99

Indian marinated cottage cheese, skewer-grilled to smoky perfection, seasoned with yogurt, spices, and lemon juice, served with mint chutney for a delightful meal.

Hariyali Panner

\$16.99

Haryali Paneer is a vibrant Indian dish featuring paneer (Indian cottage cheese) marinated in green herbs and spices, grilled to perfection for a fresh, flavorful experience.

Non-Vegetarian

Tandoori Chicken

\$17.99

Spiced yogurt-marinated chicken roasted in a tandoor oven, yielding smoky flavors with tender meat. Iconic Indian dish, vibrant and aromatic.

Chicken Tikka

\$17.99

Tender marinated chicken chunks grilled to perfection, infused with aromatic spices, served with mint chutney. A popular Indian appetizer bursting with flavor.



Inis Kitchen

Indian Cuisine

Chicken Sheekh Kebab

\$18.99

Succulent minced chicken blended with spices, molded onto skewers, and grilled to perfection, delivering smoky, flavorful bites of Indian culinary delight.

Lamb Sheekh Kebab

\$20.99

Spiced ground lamb molded around skewers and grilled to smoky perfection, served with mint chutney for a flavorful Indian appetizer or main dish.

Flat Breads & Roti

Hand Rolled Roti

\$1.00

Tandoori Roti

\$3.99

Plain Naan

\$3.99

Butter Naan

\$3.99

Cheese Naan

\$4.25

Garlic Naan

\$4.49

Chilli Garlic Naan

\$4.49

Bullet Naan

\$4.49

Kashmiri Naan

\$5.59



Inis Kitchen

Indian Cuisine

Momo

Veg Momo	\$5.99
Chicken Momo	\$6.99

Chaat

Samosa Chaat	\$5.99
Papdi Chaat	\$5.99
Bhel Puri	\$5.99
Dahi Puri	\$6.99
Ragda Puri	\$6.99

Snacks

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



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Beverage

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

Dessert

Gulab Jamun	\$1.50/piece
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Tandoor Naan Pizza

Tomato Base

Tandoori Paneer Naan Pizza	\$6.99
Tandoori Chicken Naan Pizza	\$7.99

Alfredo Base

Tandoori Paneer Naan Pizza	\$7.99
Tandoori Chicken Naan Pizza	\$8.99



Inis Kitchen

Indian Cuisine

South Indian Breakfast

Poori Bhaji	\$9.99
Poori Veg Kurma	\$11.99
Poori Chole	\$10.99
Chole Bhature	\$12.99
Idli Sambar	\$6.99
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

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



Inis Kitchen

Indian Cuisine

Dosa & Uthappam

Vegetarian

Plain Dosa **\$9.99**

Crispy, golden crepe made from fermented rice and lentil batter. Light, Savory, and perfect with coconut chutney, chef's special chutney, and sambar.

Onion Dosa **\$10.99**

Crispy and savory, our Onion Dosa is a South Indian delight, filled with chopped onions, perfect with coconut chutney, chef's special chutney, and sambar.

Karam Podi Dosa **\$10.99**

Spicy, crispy dosa sprinkled with fiery gunpowder spice, served with a side of chutneys for an explosive taste adventure.

Masala Dosa **\$11.99**

A crispy rice pancake filled with spiced potato, served with coconut chutney, chef's special chutney, and hearty sambar for an irresistible taste.

Mysore Masala Dosa **\$11.99**

Crispy rice crepe filled with spiced potato, tangy chutney, and aromatic spices. Served with coconut chutney, chef's special chutney, and sambar A South Indian classic!

Andhra Gun Powder Masala Dosa **\$11.99**

Crisp, Savory crepe stuffed with fiery Andhra gun powder spicy chutney, and potato filling, served with coconut chutney, chef's special chutney, and tiffin sambar.



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Indian Cuisine

Ghee Roast Dosa

\$12.99

A crisp, golden dosa infused with rich ghee, offering a heavenly blend of buttery and savory flavors, served with coconut chutney, chef's special chutney, and tiffin sambar.

Plain Uthappam

\$11.99

Savory South Indian pancake made from fermented rice and lentil batter, cooked until golden brown. Served with coconut chutney, chef's special chutney, and tiffin sambar.

Onion Uthappam

\$12.99

Delicious South Indian pancake made with fermented rice and lentil batter, topped with chopped onions, served with coconut chutney, chef's special chutney, and tiffin sambar. Crispy, Savory, and satisfying.

Onion Chilli Uthappam

\$12.99

Onion Chilli Uthappam - fluffy, tangy, and packed with flavour, topped with onions and green chilies. Delicious!

Mix Veg Uthappam

\$13.99

Delicious South Indian pancake loaded with assorted vegetables, served with chutney and sambar, bursting with flavors in every bite.



Inis Kitchen

Indian Cuisine

Kids Menu

Cheese Dosa

\$12.99

Crispy dosa filled with gooey melted cheese, a savory delight that's both comforting and indulgent in every bite.

Chocolate Dosa

\$13.99

Crispy dosa filled with creamy Hershey's Chocolate, a delightful fusion of Indian and chocolatey goodness in every bite!

Non-Vegetarian

Egg Dosa

\$12.99

Beaten eggs layered on the crispy dosa with added pepper and salt and served with Sambar & chutneys.

Chicken Kari Dosa

\$13.99

Thick dosa coated with egg & curried chicken cooked to perfection and served with cup of chicken salna, chutney and sambar.