

9239 Park Meadows Dr. | Lone Tree CO 80124 303.247.9264 | 720.762.4302

Paradise is a trademarked Indian Restaurant chain with its signature Biryanis, specialities in Mughlai and Tandoor food. With great brand name comes the Great taste.Paradise Biryani is the pioneer and successful Indian restaurant chain in USA with the presence over 16 states and 44 locations. Paradise maintains its taste and consistency by the basic recipe and spice formulae. Paradise is proud to say that it takes inspiration from our customers who love our food so much. Top it all, what goes better with liquor and beer than Indian food here.



Kitchen closes 30 minutes prior to business close

For Food allergies and intolerances, please speak to your server about the ingredients in your meal when making the order. We will try our best to accommodate any customizations you may need.

SIPS N' SHOLS



Paradise Fan Favs Avalanche, White Rascal, Hazy IPA, Modelo Especial lx4oz

Please Drink Responsibly

TENNIS, SOCCER....



NON VEG STARTER

Tandoor Chicken \$18 Tender pieces of chicken roasted in a clay oven with aromatic spices

Pudina Lamb Chops **\$22** Lamb chops marinated in a mint and spice - meared coat

Share (12) \$18

Chicken Wings

Single (6) \$10 Fried to perfection, choice of buffalo, peri peri, barbecue, mango habanero or house flavor served with celery & carrots

Sliders with Fries

Chicken \$9 Lamb \$12 Paneer \$9 Two Indian style sliders (pav) with patties of your choice of protein and small order of fries

Paradise Nachos	\$6
Fiery Eggs	\$12
Fish Strips	\$20

DRINKS

Fresh Lime Soda	\$4
Mango Italian Soda	\$5
Coffee	\$3
Masala Chai (Tea)	\$3
Mango Lassi	\$4
Salt or Sweet Lassi	\$4
Soda - Coke or Pepsi	\$3
Soda - Limca,Thumsup	\$4

STARTERS

Hummus & Naan House made hummus spread over delicious Naan bread

\$8|\$15

Masala Papad

Thin deep fried dough of gram flour cooked with dry heat until crunchy, topped with spicy and tangy masala mix of tomatos, onions and savory Single \$4 (2 pieces) Share \$6 (4 pieces)

ST (1) HS

Rice

French Fries \$5

Spring Rolls (Single 2) \$6 (Share 4) \$10

Veggies with Dip (Celery & Carrots)	\$6
Deep fried snack made with rice urad dal and other spice and served with peanut chutney and tomato chutney \$9	Veg Samosa (2 pc) \$6 Fried pastry with a savory filling of spiced potatoes and green peas
Masala Peanuts	\$8
Garlic or Butter Naai	1 <i>\$4</i>
Roti	\$4

Pizza

Chicken Tikka Pizza \$20 Paneer Tikka Pizza \$20 **Cheese Pizza** \$18

Fajitas

Chicken Fajitas Shrimp Fajitas

Burgers

Crispy Desi Burger (Served with Fries) A tender Chicken/Veggie Patty grilled to perfection, stacked over oven baked Burger buns with crispy fresh shredded lettuce, sliced onions, tomato with mayo and delicious paradise special sauces. Veg \$11 Chicken \$12

\$3

\$16

\$20

Served with Rice or Plain Naan



Butter Masala

Slightly sweet creamy dish originating from the indian sub-continent in which the gravy is prepared with butter Chicken \$16 Paneer \$ 16 Goat \$18 Lamb \$18

Saag (Spinach) Masala Gravy sauce cooked with spinach studded, onions, green chilly paste & garnished with light cream Paneer \$16 Chicken \$16 Goat \$18 Lamb \$18

Tikka Masala

Salad

Goat \$14

Chicken \$16

Paneer \$16

Slow cooked in a sauce made of tomatoes, onion, red chilies, fenu-greek and heavy cream

Spinach, carrots, cucumber, tomatoes,

Plain \$8 Chicken \$10 Lamb \$14

Fiery Vindaloo Curry

onions in a spicy vinegar saurce.

Paneer \$10

Your choice of protein with potatoes and

Lamb \$18 Goat \$1 Aloo \$14 (Vegan option)

Goat \$18

coleslaw served with dressings (Choice of mint, tamarind chutney, ranch, ceasar)

Chicken \$16 Goat \$16 Paneer \$16 Paneer \$16 **Gulab Jamun**

Rasmalai Pastries

\$6 Gajar ka Halwa **Gulab Jamun with** \$7 \$4 Ice cream

\$6 \$7 -----

FOR STARTERS

Tomato Basil Soup GF

Single \$8 **Share \$12** Fresh, ripe tomatoes, basil and onions blended into a smooth, creamy soup. Topped with basil and parmesan cheese.

Manchow Soup GF

Single \$8 Share \$12 Chinese vegetarian/chicken soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper & a few other pantry ingredients.

Soup of the Day

Single \$8 Share \$12 A delicious chef special soup of exotic spices with ginger, garlic, pepper, onions and herbs.

Masala Papad

Single (2) \$4 Share (4) \$6 Thin deep fried dough of gram flour cooked with dry heat until crunchy, topped with spicy and tangy masala mix of tomatos, onions and savory

Paradise Pakora GF

Cauliflower \$12 Onion \$10 Chicken Paneer \$14 \$14 A medley of Onions or Cauliflower or Chicken or Paneer dipped in Chickpea & Rice Flour batter and then deep fried.

Paradise

A street food style south korean preparation with deep-fried potatoes cut into a sciral and brushed with aromatic seasonings



Hummus & Naan Spread homemade hummus over delicious naan bread Single \$8 Share \$15



especially thin strips. Regular \$5 Garlic \$7





An amazing flavor combination of garlic and butter suttly complimenting your favorite seafood \$22 _____



Guntur Cut Mirchi GF, V, J \$9 Chilli Bajji refried and sprinkled with Onions & Chat Masala.

Gongura Onion Mirchi Bajji gf, v \$10 Ha, Spicyyy...! Mirchi bajji stuffed with spicy mix of chopped onions and Gongura pickle

LUC **(() Taste Buds**

> Onion Mirchi Bajji GF, V Mirchi bajji stuffed with spicy mix of chopped onions

Ginger Garlic Crispers

Cauliflower \$14 Chicken \$15 Shrimp \$20 Marinated fried chicken or cauliflower (gobi) or shrimp tossed with fresh ginger, garlic, chillies, curry leaves and house spices.

Spring Rolls v Single(4) \$10

Share(6) \$12 A seasoned blend of cabbage and carrots, wrapped in a flaky and crispy spring wrap

> Tavern style chicken wings fried to perfection, tossed in (or separately offered on the side)

Fried to perfection with delicious crispy edges having an amazing spicy and

tangy flavor served with a choice of Ranch or Paradise sauce.



Single \$12

Cauliflower Wings

Share \$18

hilli ango Habanero Buffalo Paradise



Punugulu

Single \$9 Share \$15 A deep fried snack made with rice, lentil along with other spices and served with peanut chutney and tomato

Mysore Bonda 🜟

Single(4) \$9 Share(8) \$15 Fried dumplings made with flour, yogurt and spices.

Eqg Bonda GF 📌

Single(4) \$9 Share(8) \$15 Street style snack made with hard-boiled eggs smeared with spicy batter and fried to crispy

A delectable handmade crisp cone

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filled with potatoes, peas, cumin, spiced & seasoned. Served with house special Tamarind and Mint chutney.

Puffs v XIISUBJECT TO AVAILABILITY Veg \$3.50 Chicken \$3.50 Egg \$3.50

Layered savory snack with flaky exterior and soft inside filled with mixed veggies or egg or chicken, is a delicious evening snack



KATORI CHAAT

Edible baskets made from all purpose flour and then filled with chaat ingredients like boiled potatoes, spicy and sweet chutneys - topped with yogurt and a gentle sprinkle of chaat masala \$10



Pune Pani Poori ★

Crispy, hollow fried dough balls (poori) stuffed with boiled potatoes and served with spicy mint water.





UNLIMITED STREET FOOD TUESDAY



Mumbai Makhana Chaat \$9 Delicious sweet and tangy chaat prepared with

makhana (puffed lotus seeds/fox nuts), topped with onions, tomatoes, chutneys, and garnish with sev.

Poha Chaat / Chivda

Crunchy savory snack made with flattened rice, curry leaves and spices

\$9

\$9

Bandra Samosa Chaat 🗅 \$9

Classic Indian street food typically consumed as evening snack. Cooked somosas are crumbled and mixed with chickpeas, spices, assortment of chutneys, garnished with coriander leaves.

Andheri Aloo Tikki Chaat ★ \$10 Simple and tasty street food prepared with potato patties or tikki with chick peas, chutneys and assorted spices

Tharavi Bhel Poori Delicious snack made with puffed rice, sev,

vegetables and your favourite chutney

EARADISE SEECHA

H41144 (H47444 Small fried puff of flat bread filled with Yogurt and a combination of vegetables and spices \$10

Pav Bhaji

\$10 Mixed vegetables and potatoes with curry sauce. Served with pav (bun) tossed in butter.

Sev Poori

\$9

Specialty chaat that originated from Pune (Maharashtra) looks like canape with crispy fried flour discs topped with flavorful condiments, veggies, herbs and spices

Vada Pav`

\$8 Vada Pav is a Vegetarian fast food dish made with deep fried potato dumpling placed inside a bread bun.

Borivalli Dahi Aloo Poori

Small fried puff of flat bread filled with yogurt and a combination of vegetables and spices

(AVAILABLE 3pm-6pm ONLY) Spice it up with a delicious mixture with puffed rice, onions, mirchi bajji, tomatoes and green chillies \$12 **ANDHRA'S MOST WANTED**

Tandoori Salmon

\$22

\$20

Tender pieces of Salmon - Roasted in a Clay Oven with aromatic spices

Punjabi Pudina Jhinga GF (Shrimp)

Grilled shrimp loaded with mint and spices served with onion and lemon





Lamb chops marinated in plain yogurt with whole spices, grilled to perfection to the Indian style.



Pomplet Whole Fish GF Whole Fish (Pomplet)

seasoned with Tandoori Masala and grilled to perfection in a clay oven



\$20

Chicken Haryali Tikka GF \$19 Classic Indian starter flavoured with fresh green herbs - mint and coriander leaves along with spices

Mumbai Chicken Tikka GF

\$19 Small pieces of white meat baked marinated in Indian spices and yogurt essentially a boneless version of tandoori chicken.

Paneer Tikka GF \$18 Paneer/Indian Cottage Cheese marinated with spices and yogurt, until it gets tender and moist, flavored for the best taste ever.

ALAI TIKKA GF

Boneless Chicken kebabs seasoned with spices, cheese and cream \$19



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Tender pieces of chicken red meat - Roasted in a Clay Oven with aromatic spices \$18



Ginger Mango Chicken GF

\$17

\$18

Chicken stewed in an onion and mango-based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices,

Amritsari Fish

A delicious fried snack made with fish cut and marinated in a thick batter of chilli paste. The various spices along with a hint of red chilli makes this dish super tasty.

Salt & Pepper Mushroom Fry v \$15

Mushrooms are fried to crispy perfection, beautifully seasoned with simple ingredients and have just the right amount of heat!

Madhurai Pepper Fry

Tender Pieces of meat fried with pepper powder and aromatic spices Chicken \$15 Lamb \$19 Goat \$19 Egg \$15

ADD an AVALANCHE AMBER ALE With any Order from the APP STORE menu \$2 OFF PINT | TALL \$3 OFF MONSTER (36 Oz) | PITCHER (60 Oz)

ADD an Apricot Blonde Ale

With any Order from the APP STORE menu \$3 PINTS | \$5 TALLS

Chilli Clan

This most popular Indo-Chinese spicy food is marinated with spices, deepfried and cooked on low heat in exceptional sauce. **Gobi \$14** Babycorn \$14 Paneer \$15 Mushroom \$15 Chicken \$15 Fish \$18

Bond 777

Your choice of Protein marinated with spices and then sautéed in our special 777 sauce. **Gobi \$14 Paneer \$15** Chicken \$15 **Fish \$18** Shrimp \$20

Manchurian Mania

A traditional Chinese food made Indian way with aromatic spices and flavor which makes the best of both worlds and simply yummylicious. **Gobi \$14** Babycorn \$14 Mushroom \$15 **Paneer \$15** Chicken \$15

Karampodi Chicken

\$15 Tender pieces of chicken flavored with Andhra style lentil powder and aromatic spices





Since its introduction in 1965, this unique dish made with ginger, cayennepepper and lime, has been favorite to many. Your choice of Protein fritters fried in spicy batter and then sautéed with our special 65 sauce. Gobi \$14

Paneer \$15



Tikka Masala

Slow cooked dish of your favourite protein in a sauce made of
tomatoes, onion, spices, fenugreek and heavy creamPaneer \$16Chicken \$16Lamb \$19Shrimp \$20

Makhani Masala

Makhani masala is a slightly sweet creamy dish of your choice of protein, originating from the Indian subcontinent, in which the gravy is prepared with butter, Paneer \$16 Chicken \$16

Lamb \$19

Shrimp \$20

Chennai Chettinad 🚺

Traditional south Indian dish cooked in distinct ingredients with tomato, poppy seeds, cardamom pods, red chillies, and spices with lots of sauce which is a spicy treat.

 Egg \$15
 Chicken \$16
 Lamb \$19

 Goat \$19
 Shrimp \$20

Saag /Palak / Spinach GF

Gravy Sauce cooked with spinach, onions, green chilly paste & garnished with light cream along with your favourite protein.

Daal \$14Chicken \$16Lamb \$19

Karahi / Kadai GF

Flavored slow cooked curry with desired protein in onion, garlic, bell peppers and aromatic spices Egg \$15 Chicken \$16 Lamb \$19 Goat \$19 Shrimp \$20 Paneer \$16

Fiery Goan Vindaloo (((

Vindaloo is a Portuguese-influenced Goan dish made by cooking meat and potatos with spices and vinegar. Chicken \$16 Lamb \$19 Goat \$19 Fish \$18 Shrimp \$20

ROGAN JOSH

Rogan josh or roghan ghost, is an aromatic curry with heady combination of intense spices in a cream tomato sauce *Chicken \$16 Lamb \$19 Goat \$19*



Korma

cooked in a sauce of green chillies, coconut, poppy seeds, and garlic *Chicken \$16 Lamb \$19*

SIGNATURE MANGO CURRY

A delicious curry preparation involving semi ripe mango, aromatic spices and coconut milk. Chicken \$16 Lamb \$19 Shrimp \$20 Fish \$18Goat \$19 Vegetables \$14

Telangana Gongura Special 📢

Gongura curry is a spicy and slightly sour tasting curry made with any choice of meat, gongura, onions, chilies, spices & herbs Chicken \$16 Lamb \$19 Goat \$19 Shrimp \$20

KERALA MOILEE

Creamy and Rich, Mildly Spiced Fish/ Shrimp/ Scallops stew made with Coconut Milk, Tomatoes, Green Chilies and Pepper ... A Traditional Kerala Easter Dish...! Fish \$18 Shrimp \$20



A village style authentic south indian delicacy made with fresh fish cooked in tangy tamarind sauce and hot spices \$20

(MEEN KUZHUMBU)

SWIETETS Missing home made sweets from India? Call us to Place an Order for any of your occasions



Nadan Curry

Kerala Style chicken curry brings big South Indian flavours of curry leaves, green chilies, coconut milk and Kerala authentic spices. Chicken \$16 Goat \$19

Mushroom Cashew Curry \$15 Cashew nuts are cooked with mushrooms in a thick marsala curry

Punjabi Saag Paneer \$16

Cooked spinach with cubes of fried paneer cheese and spices thickened with cream made in punjabi style

Kashmiri Malai Kofta

Fried vegetable and paneer balls served with delicious creamy sauces with a hint of sweet in a kashmiri style

Navrathan Korma

Rich, creamy, and flavorful dish that literally translates to nine-gem curry

Channa Masala

Garbanzo beans cooked over a slow fire with a blend of spices and fresh tomatoes, onions, ginger and garlic.

Shahi Paneer

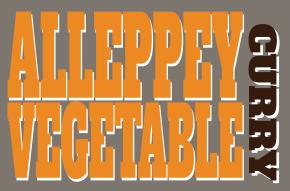
\$16

\$16

\$16

\$15

Rich and velvety smooth gravy, soft cubes of paneer and a tonne of flavors make this dish truly royal



Flavored Vegetables slow cooked with onion, garlic, bell peppers made in Kerala style \$16

Mirchi Ka Salan

\$15 A traditionaly curry made with nuts, sesame seeds, lots of spices and green chillies

Ennai Kathirikkai Kuzhambu (Vankaya Pulusu)

Small egg plants cooked in a tangy tamarind base makes this kuzhambu tasty. Freshly roasted and ground powder gives a nice flavor to the Tamil Nadu style kuzhambu variety.

Chettinad Veg Korma \$15 Traditionally cooked with South Indian karaikudi masala and spices Kadai Bhindi Masala \$15 Mix of fried bhindi with onions, chopped tomatoes, capsicum and spices together cooked. The taste is really enticing. Dal Makhani \$15 Stewed Black lentils and kidney beans ghee roasted cumin and garlic with a touch of cream. Bendakaya Pulusu \$15 (Vendakai Kara Kuzhambu Okra) Made with okra (bhindi) cooked in a spicy tamarind stew or gravy - a delicious blend of hot, tangy and delicious Dal Tadka \$15

Loosened yellow Lentils cooked with spices, green chili, cumins, curry leaves, garlic and onions.

Aloo Gobi Masala

\$15

\$15

Potato and Cauliflower cooked with home made aromatic spices



Bagara Baingan \$15 A thorough going Indian curry made of slit eggplants with ginger, garlic, roasted ground nuts and coriander powder.





HYDERBADI DUM BIRYANI

Traditional biryani from Hyderabad cooked with veggies/chicken/goat slow cooked with basmati rice and flavored in paradise special spices in dum pukht method. *Veg \$17 Chicken \$18 Goat \$20*

Egg Biryani

Eggs sautee in paradise special sauce and layered in Paradise Masala Biryani Rice

\$16

\$19

\$19

Chicken 65 Biryani

Boneless Chicken 65 pieces Sautee with house special sauce and layered in Paradise Masala Biryani rice

Vijayawada Biryani

Juicy chicken pieces sautee with special spices layered in Paradise Masala Biryani rice

Godavari Gongura Biryanis Paneer \$18 Chicken \$18

Paneer \$18 Chicken \$18 Lamb \$19 Goat \$19 It is a delicious combination of flavorful spices, vegetables, or choice of meats cooked in Godavari home style along with basmathi rice. The main ingredient in the dish is gongura leaves, which are also known as sorrel leaves

Hyderabadi Special Biryani

Veg \$16 Egg \$16 Paneer \$17

Lamb \$19 Goat \$19 Shrimp \$20 A hyderabadi specialty and a delectable style of rice preparation with Basmati Rice cooked in mixed vegetables or choice of meat with House special herbs and spices

Konaseema Biryanis

Chicken (Bone In/Bone Out) **\$19** Mutton **\$20** A mixture of aromatic Basmati rice, Indian herbs, and our famous Konaseema style spicy masala cooked along with your choice of mixed vegetables or choise of meat or protein.



Veg/Egg	\$34
Paneer	\$36
Chicken Dum	\$36
Fish	\$41
Shrimp	\$46

chicken 65 Boneless)	\$39
Chicken Konaseer Bone in / Boneless)	na <i>\$39</i>
hicken Vijayawa	da \$39
ioat/Lamb Dum	\$43
ioat/Lamb	\$46
lonaseema	



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Paradise Pizza	\$2 HAPPY with the purch 3pm-(HOUR ase of any beer
Chicken Tikka	a Pizza	\$20
Paneer Tikka	Pizza	\$20
Cheese Pizza		\$18

Paradise Burgers

Crispy Desi Burger

(Served with Fries) A tender Chicken/Veggie Patty grilled to perfection, stacked over oven baked Burger buns with crispy fresh shredded lettuce, sliced onions, tomato with mayo and delicious paradise special sauces. Veg \$11 Chicken \$12

Double Whopper (Served with Fries) A tender Chicken/Veggie double patty burger. More filling for a hungry tummy! Veg \$16 Chicken \$17





fresh vegetables, green onions, seasonings and spices tossed with your choose protein



WITH HOT GARLIC

 Healthy Chinese inspired dish where cooked noodles are stir fried with lots of vegetables or meat protein. Further the dish is seasoned with a splash of sauces, vinegar and black pepper to up the taste and flavor

 Schezwan Veg Noodles \$17
 Veg Noodles
 \$16

 Schezwan Egg Noodles \$17
 Chicken Noodles
 \$18

 Schezwan Chicken Noodles \$19
 Egg Noodles
 \$16

 Schezwan Shrimp Noodles \$21
 Spice Tup
 \$16





STARTERS SPRING ROLLS

Single (2pc) \$6

Share (4pc) \$8

Veg Samosa\$5Make it a Samosa pav slider for \$1 more

LUNCH COMBOS

Tandoor Cicken	\$19
& Naan	
Complimentary Naan with	an ord
of tandoor chicken	

Pizza Combos

Order a pizza and get a free soda or house soup or dessert

Wings & Fries

Order a 6pc wings with fries

Naan Wraps Chicken or Paneer \$12

\$20

\$10

NEWLY FEATURED

Spicy Chicken\$12ToastieSpicy Veg\$10ToastieGoes very well wih an IPA (+\$2)

PARADISE SPECIAL THALI

Veg Thali	\$14
Non Veg Thali	\$16

DESSERT

Gulab Jamoon (4pc)\$5Sizzling Brownie\$8Falooda\$6



SAT & SUN NOON - 3PM

WELCOME DRINKS LIVE STATIONS STREET FOOD CORNER APPETIZERS . MAIN COURSE BIRYANIS & RICE SPECIALS DESSERTS

	BR			5
			pillowy Indian-style de in a tandoor	
	Tandoori Roti	\$4	Plain Naan	\$3
	Chapathi	\$3.50	Butter Naan	\$3.50
	Pulka Very thin wheat flour bread.	\$4	Garlic Naan	\$4
	Malabar Parotta	\$6	Bullet Naan	\$5
D	ESHAWARI		Rosemary Naan	\$4
	JAAR	$) \mathcal{D}$	Cheese Kulcha	\$5

Peshwari naan is a delicious Naan bread stuffed with nuts and raisins and goes very well with all creamy sauced entrees Split check must be requested before your order is placed. checks will not be split after food is ordered.

HICAC 2

Idly \$9 Steamed rice and ground lentil patties served with varieties of chutneys and sambar.	
Medu Vada \$10	
Crisp, fluffy & delicious donut shaped lentil fritters from South Indian Cuisine. Sambar Idly \$10 Idly dipped in Sambar	
Sambar Vada \$11 Vada dipped in Sambar	Rava Dosa Please allow for a prep time of 20 mi
South Central Combo \$11 (2 Idly + 1 Vada) Combination of idly and vada servced with varieties of chutneys and sambar.	A thin crispy crepe made with instan batter of semolina, cumin, ginger, coriander leaves and green chilies. <i>Plain \$14 Onion \$15 Masala \$15</i>
Plain Dosa gf,v	^{\$12} Nellore Karam Masala Dos
Masala Dosa 🗸 gF	^{\$13} Madhurai Malli Masala dos
Bengaluru Butter Dosa	<i>^{\$13}</i> Pondicherry Cheese Masal
Mysore Masala Dosa v gF	^{\$14} Chettinad Podi Masala Dos
Onion Masala Dosa	^{\$14} Spring Roll Masala Dosa م
Hot Garlic Masala Dosa 🗸 🕫	<i>^{\$15}</i> Paneer Burji Masala Dosa

CORNER

Topi Dosa v GF	\$8
Chocolate Dosa v GF	\$9
Cheese Dosa v GF	\$9
Poori	\$9
Noodles	\$11
Fries	\$5
Smiles	\$6



\$15

\$15

\$15

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a v _{GF} a v ge a Dosa v GF

Chettinad Podi Masala Dosa v gF	\$15
Spring Roll Masala Dosa 🗸 📭	\$15
Paneer Burji Masala Dosa 🗸 🕫	\$15
Chicken Tikka Dosa	\$15
Spinach Cheese Masala Dosa	\$15
Vijayawada Gongura Masala Dosa	\$15
Egg Pepper Dosa	\$15
Plain Uthappam	\$12
Onion Chilli Uthappam	\$13
Mix Veg Uthappam	\$13

Poori Bhaji \$12 (Extra Poori add. \$6) Traditional Indian fried bread that is delicious to enjoy with a side of potato and onion based bhaji

Punjabi Chole Bhatura (Extra Bhatura add. \$6)

\$13

"Bhatura is an Indian deep fried bread made with all-purpose flour and served with chickpeas (chole) curry."



Saffron Rice	\$4.50
Basmathi Rice	\$3.50
Rasam	\$8
Samba	\$8
Cheese Cubes	\$8
Curd Rice (Daddojanam)	\$10

Unsweetened yogurt mixed with rice and seasoning on top



Fruit cake & Plum cakes Fruit

Round Brick	Plum \$10 \$12
Sweet	Paan

\$8 \$10

\$3 Made of betel leaves filled with a range of sweet

jam-like spreads and crunchy titbits

Desi Omelette \$7

Made with eggs and diced onions, chillis, tomatoes and garnished with cilantro.

Half Boiled Omelette \$8

Beaten eggs semi cooked without stirring until set and topped with onions, tomatoes, cilantro and green chillies



★Sizzling Brownie

Gulab Jamun

Beloved Indian dessert consisting of fried balls of a dough made from milk sloid and semolina soaked with an aromatic syrup spiced with green cardamom and rose water.

ar Ka Halwa

Dense Carrot Pudding With Cashews and Saffron served with a scoop of ice cream

ADD ICE CREAM FOR \$2 (ONE SCOOP)

Rasmalai \$8 Hand Pressed Sweet cheese Wheels, Drizzled With Sweet Cream and topped With pistachio Crumble

Frozen dairy dessert. It is often described as "traditional Indian ice cream"

Strawberry **Pastachio Chocolate Black Forest Pineapple Butterscotch**



chocolate core served with a scoop of ice cream. \$10 Please allow for a prep time of 20 minutes







Eggless and Regular cakes. Available in flavors Mango, Pineapple, Butter scotch, Tiramisu, Mixed Fruit, Black forest, White forest, Coffee, Chocolate - Truffle & Fudge, Strawberry & Pistachio and Vanilla . Mousse cakes also available.

Ask us about our Falooda Flights!

Rose Mango **S7 Strawberry Chocolate** Pista **Sweet Paan S**8 **Dry Fruits** Flights (choose any 4 for \$12)



SHARBAT PUNCH \$4 Lime Salt **Lime Sweet** Mango **Strawberry**

ITALIAN SODAS **\$5** Mango Raspberry Vanilla **Blue Lagoon**



MILKSHAKES **Strawberry Chocolate \$8** Oreo Mango Vanilla Chikoo





TROPICAL JUICES \$8 Watermelon Pineapple Coconut Orange

SOFT DRINKS \$3 Coke Diet Coke Sprite Thums up/Limca \$4



SERVED HOT Chai

Masala Chai is the delicious preparation of tea that is made with a combination of milk and spices.

Coffee

S4 A brewed drink prepared from indian roasted coffee beans

About our Banquet Spaces

Paradise Tavern has started its Events offerings during May 2021. Within a huge 11,600 sq. ft. overall facility, we host 1 sport bar, 3 unique party spaces and an awesome Lone Tree City view patio - Offering a customized experience for Corporate, Private and Public Events for groups of 20-600 ranging from a "humble self-service" arrangement up to a "White Glove service" experience

CORPORATE EVENTS

- GAME WATCH PARTIES
- PRIVATE BANQUET EVENTS
- LIVE FOOD STATIONS
- COMMUNITY EVENTS
- MEET UP GROUPS

Message us through https://paradisetavern.com/banquet



Thank you so much for being here!

Warm Greetings to our guests at Paradise! Creating happy vibes for our guests counts the most. We assure that we work hard to bring a grin or two on every customers face, and if there is anything we could have done otherwise to bring that smile, we definitely would like to hear from you

