

# FOOD MENU

*Paradise is a Trademarked Indian Restaurant Chain with its signature Biryani, specialities in Moghlai and Tandoor food. With Great Brand name comes the Great Taste. Paradise Biryani is the Pioneer and successful Indian Restaurant Chain in USA with its presence in over 16 states and 40 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.*



*For Food allergies & intolerances, please speak to your server about the ingredients in your meal when making your order.*

# KICK OFF

## Traditional Tomato Soup

*Tomato Soup is a classic soup made with fresh ripe tomatoes and fresh herbs blended hint of cream and roasted with hint of garlic.*

## Pepper Rasam (v, gf)

*Soup of spices traditionally prepared using tamarind juice as a base, with the addition of Indian sesame oil, turmeric, tomato, chili pepper, pepper, garlic, cumin, curry leaves, mustard, coriander, asafoetida, sea salt, and water.*

## Coconut Lentil Soup

*Soup of lentils traditionally prepared with aromatic Indian spices and coconut gravy.*

## Hot & Sour Chicken(Veg,Chicken,Egg)

*Hot and Sour Soup is savoury and tangy. The broth is thickened and its filled with veggies (or) chicken (or) Egg.*

Single Share

7 11



7 11



7 11

7 11

Single Share

12 20

## Chicken Wings

*Fried to perfection. choice of buffalo,BBQ, Mango Habanero, or Paradise served with celery,carrots and choice of Ranch or blue cheese to dip.*

3 5

## Masala Papad

*Masala Papad is a North Indian snack that is made with the popular Papad that is either roasted or fried. It is topped with a spicy and tangy*

5 8

## Peas Masala

*Spicy green peas sauted to perfection with spices for aromatic flavor.*

8 14

## Hummus & Naan

*Spread homemade hummus over the cooled naan bread and top with veggies.*



## INDIANS SPECIALS

### IDLY

Steamed rice and lentil patties served with varieties of chutneys & Sambar on the side.

**IDLY 7 | RASAM IDLY 7 | SAMBAR IDLY 7 | Podi Idly (v, gf) 7**



### VADA

Crispy lentil doughnut served with chutney and sambar

**VADA 7 | RASAM VADA 7 | SAMBAR VADA 7**

### IDLY VADA

Idly and Vada served with coconut chutney, sambar.

**IDLY & VADA SAMBAR 8 | IDLY VADA 8**



### DOSA

Thin crispy rice and lentil mix toasted on a flat pan topped with various choices.

**Plain 9 | Butter 10 | Onion 10 | Egg 11**

### MASALA DOSA

Thin crispy rice and lentil mix toasted and filled with potatoes and onions.

**Masala 12 | Onion Masala 12 | Mysore Masala 12**

### SPRING DOSA

| 13

Thin crispy rice and lentil crepe rolled with fried vegetables.

### RAVA DOSA

Thin crispy wheat and rice crepe toasted on a flat pan

**Rava Plain 12 | Onion 13 | Masala 13 | Onion Masala 13**



### UTAPPAM

Thick rice and lentil pancake

**Plain 12 | Onion 13 | Chilli Onion 14**

# FIRST DOWN

## Chilly Clan

Chilli chicken is a sweet, spicy tangy and crispy appetizer made with paneer (or) gobi (or) baby-corn (or) chicken with sauce and bell peppers.

Paneer 13 | Gobi12 | Babycorn12 | Chicken 13



## 65 Suite

Marinated chicken (or) cauliflower fried with spices and curry leaves.

Gobi12 | Chicken13



## Apollo Fish/Shrimp

Fish or Shrimp battered, fried and tossed with Sauce.

Fish 15 | Shrimp 16

## Manchurian

Shallow-fried spicy (Gobi / Baby Corn/ Chicken) tossed in manchurian sauce

Gobi 12 | Baby Corn 13 | Paneer 13 | Chicken 13



## Lamb Pepper Fry

Tender pieces of lamb roasted with aromatic spices.

15

## Prawn Milagu Varuval

Seasoned marinated Prawn and batter deep fried.

15

## Kodi Vepudu (s)

Tender pieces of Chicken flavored with aromatic spices in konaseema style (a delicacy from coastal andhra region)

13



## Karampodi Chicken (s)

Tender pieces of Chicken flavored with andhra style chilli powder and aromatic spices

13

# WHERE TANDOOR IS LIFE

## Tandoori Chicken

Tender pieces of Chicken - Oven Roasted with aromatic spices.

16



## Pudina Lamb Chops

Lamb chops marinated in a mint and spice-meared coat.

17



## Tikka Kabab

Paneer/ Boneless Chicken kebabs seasoned with spices, cheese and creams.

Paneer 15 | Chicken 16 | Malai 17



## Naan

Freshly made dough in house with Flour, water, milk, oil and salt. Naan is baked to order in our clay-lined Tandoor oven, brushed with ghee (in-house clarified butter).

Plain 3 | Butter 3.5 | Garlic 3.5 | Paneer 3.5 | Cheese 4 | Masala 4 | Tikka 4 | Bullet 4 | Kalonji 3.5

2.5

## Chapathi

Chapati is the quintessence of the Indian cuisine so much so that no meal is complete without this Indian flatbread.

3

## Tandoori Roti

Tandoori Rotis were one of the first kinds of bread to be made in an earthen oven that we now know as tandoor.

3

## Malabar Parotta

Malabar Parotta is a layered Indian flatbread that goes great with curries.

9

## Naan Basket

Plain, Butter, Garlic, Tandoori Roti.



# HALF TIME

## **Dal Tadka**

*Yellow lentils tempered with garlic, onions, tomatoes and spices.*

11



## **Dal Makhani**

*Stewed Black lentils and kidney beans ghee roasted cumin and garlic with a touch of cream.*

13

## **Channa Masala**

*Garbanzo beans cooked with tomatoes and house spices.*

11

## **Aloo Gobi**

*Potato and cauliflower cooked with house spices.*

12

## **Gutti Vankaya / Baigan ki Barta (Egg Plant)**

*Egg plants cooked in spicy sauces.*

13



## **Anjeer Kofta**

*Fried vegetable and paneer balls served with delicious creamy sauces*

14

## **Navratan Korma**

*Navratan Korma is a rich, creamy, and flavorful dish that literally translates to nine-gem curry.*

14

## **Mushroom Mutter Masala**

*Mushrooms, peas in creamy spiced tomato sauce and garnished with coriander*

14

## **Cashew Curry**

*Cashew curry is a restaurant style delicious recipe of a creamy cashew butter masala with a rich, tangy, sweet flavorful gravy made with cashews, tomatoes, cream and spices.*

13



# CURRY CLASSIC

## Korma (gf)

Flavored (Chicken/Lamb/Goat/Vegetables) cooked in a sauce of green chillies, coconut, poppy seeds, and garlic.

**Veg 13 | Chicken 14 | Goat 15 | Lamb 15**



## Karahi / Kadai (gf)

Flavored (Paneer/ Chicken/ Goat) slow cooked in onion, garlic, bell peppers.

**Paneer 14 | Chicken 14 | Goat 15**

## Saag / Spinach / Palak (gf)

Gravy Sauce cooked with spinach studded, onions, green chilly paste & garnished with light cream.

**Paneer 12 | Chicken 14 | Lamb 15**



## Tikka Masala (gf)

Slow cooked (Chicken/Paneer) in a sauce made of tomatoes, onion, red chillies, fenugreek and heavy cream.

**Paneer 13 | Chicken 14 | Lamb 15**



## Makhani (Paneer/Chicken)

Paneer makhani is a slightly sweet creamy dish of paneer, originating from the Indian subcontinent, in which the gravy is prepared with butter.

**Paneer 13 | Chicken 14 | Lamb 15**

## Traditional Curry

Simple Indian curry made delicious, spicy and hot with minimum ingredients.

**Egg 12 / Chicken 13 / Goat 15 / Lamb 15**



## Fiery Vindaloo Curry

Your choice of meat with potatoes and onions in a spicy vinegar sauce. Served with white rice.

**Chicken 13 / Goat 15 / Lamb 15**



## Chettinad Curry

Marinate in Indian spices and Served with white rice.

**Chicken 13 / Goat 15 / Lamb 15**



## Fish Curry

Tilapi fish is cooked with fresh tamarind juice, onion, ginger garlic and spices.

## Shrimp Curry

This is a subtle and richly-flavored curry that complements the shrimp perfectly

16

16

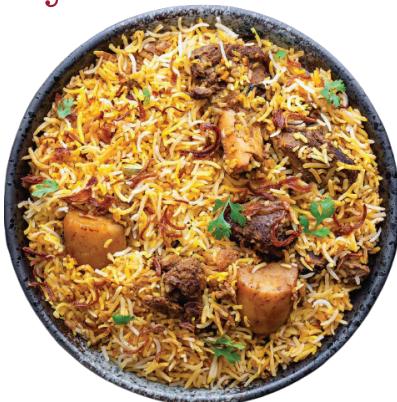
*“Photos presented here is just for reference only and actual garnishing may differ”*

# BIRYANI

## Hyderabadi 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 13 | Chicken 15 | Goat 17



## Vijaywada Chicken Biryani

Battered boneless chicken fried and tossed with paradise special sauces layered in aromatic dum rice.

Biryani 16



## Signature 65 Biryani

Fried egg/paneer / chicken / fish / shrimp tossed with signature sauces layered in aromatic dum rice.

Egg 13 | Paneer 14 | Chicken 16 | Fish 17 | Shrimp 17



## Konaseema Biryani

Andhra style biryani made with pan fried chicken along with authentic spices layered in aromatic dum rice.

Paneer 14 | Chicken 16 | Goat 17 | Lamb 17 | Shrimp 17

## Andhra Style Gongura Biryani

Gongura is a leaf available from Andhra region with sour taste. Paneer or meat cooked with gongura leaf and aromatic paradise spices layered in dum rice.

Paneer 14 | Chicken 14 | Goat 17 | Lamb 17



## Guntur Ulavacharu Biryani

Traditional Ulavacharu (horse gram) cooked with vegetable or chicken biryani along with authentic spices.

Veg 17 | Chicken 16 | Goat 17

## Nugiveedu Avakaya Biryani

Biryani layered with avakaya (raw mango pickle) and choice of veggies or meat makes a perfect combination for spicy lovers.

Veg 14 | Chicken 10 | Goat 17

## Fried Rice

Fried Rice is a dish of cooked rice that has been stir-fried in a wok and is usually mixed with other ingredients such as egg/ vegetables/ seafood (or) meat.

**Veg 12 | Egg 13 | Chicken 13 | Shrimp 15**



## Schezwan Fried Rice

Schezwan Fried Rice is a vibrant, spicy, tasty and popular Indo Chinese recipe of stir-fried vegetables and rice with schezwan sauce which can be mixed with egg, chicken, shrimp.

**Veg 14 | Egg 15 | Chicken 15 | Shrimp 17**



## Noodles

A popular dish on any Chinese Noodles is a very popular dish Singapore Mei Fun. Make it at home with our restaurant-style recipe.

**Veg 14 | Egg 15 | Chicken 15 | Shrimp 17**



## Sides

### Curd Rice (Daddojanam)

Rice mixed with unsweetened probiotic yogurt and seasoned with spicy tadka.

### White Rice

Basmati Rice is cooked with water.

10

2

3

4

4

### Flavored Rice

Basmati Rice is cooked with spices to get more flavors.



### Extra Bhatura

Bhatura is an Indian deep fried leavened bread made with all-purpose flour, salt and a leavening agent.



### Extra Poori

Poori is a traditional Indian fried bread that is delicious to enjoy with almost any main dish.



# PETITE PARADISE

## Dosa

Dosas are served hot along with chutney by tradition and sambar.

**Paneer Tikka 9 | Chicken tikka 9  
Chocolate dosa 7 | Cone Dosa 7 | Cheese Dosa 9**



## Mini Noodles

Mini Noodles are infused with seasoning and Veg/chicken flavored.

9



## Mini Poori

This dough is then shaped into small discs using a rolling pin and deep-fried.

8



## French Fries

Deep-fried, very thin, salted slices of potato

5

## Chicken Nuggets

Perfect combo of juicy meat and flavorful batter,

7

## Spring Rolls

A blend of fresh cabbage, carrots, and onions with a hint of seasoning, wrapped in a deliciously flaky and crispy spring wrap

5

## Mozerella Sticks

The warm melted cheese is surrounded by savory breading that keeps it from oozing out.

6



# ALL TIME FAVORITE

## Punugulu

Punugulu is a deep fried snack made with rice, urad dal and other spices.[3] They are served with peanut chutney and tomato chutney.

## Bonda (Mysore)

Mysore Bonda is one of the most popular snacks originating from Mysore, Karnataka. It is a fried dumplings made with flour, yogurt and spices.

## Bonda (Egg)

Egg bonda is made with hard-boiled eggs that are smeared with a spicy batter and fried till crispy and awesome.

## Veg Samosa

Fried pastry with a savory filling of spiced potatoes and green peas.

7



7



11



## Indian Railway Peppers (v, gf)

Green chillies coated with gram flour, deep fried.  
**Regular 7, Cut 8, Onion 8**

## Omelette

Made with eggs and diced onions , chillies, tomatoes and garnished with cilantro.  
**Veggie 6 | Half boiled 7**



## Pakora

Indian Crisp fried snack made with gram flour spices and any ingredients like onion, paneer (or) chicken.  
**Onion 8 | Paneer 13 | Chicken 13 gf**

## Samosa Chat

Samosa Chaat is a classic Indian street food typically consumed as an evening snack. Cooked samosas are crumbled and mixed with chickpeas, spices, assortment of chutneys, garnished with coriander leaves

7



# OVER TIME

## Indian Pastries

Mango 3.5 | Pine Apple 3.5 | Black Forest 3.5 | Chocolate 3.5 | Strawberry Pistachios 4 | Butter Scotch 4



## Gulab Jamun

Gulab jamun is a beloved Indian dessert consisting of fried balls of a dough made from milk solids and semolina soaked with an aromatic syrup spiced with green cardamom and rose water.

6

## Gulab Jamun with Ice Cream

Hot gulab jamun is served with ice cream.



## Rasmalai

(4) Hand pressed sweet cheese wheels, drizzled with sweet cream and topped with pistachio crumble

7



## Gajar ka Halwa

Dense carrot pudding with cashews and saffron.

6

"Gratuity of 20% will be charged on your bill amount if your party is seated in the bar area. For parties having more than 6 people and sitting in fine dining or cafe sections, gratuity of 20% will be charged on the bill"

# THANDAI

## Indian Soda

Thumps Up 3.5 | Limca 3.5



## Soda - Coke, Pepsi, Sprite

Pepsi 2.5 /

## Sharbat - Fresh Lime Soda (Salt/Sweet)

Salt 2.5 / Sweet 2.5

## Milkshake

Chicoo 6 / Strawberry 6 / Seethaphal 7



## Lassi

Creamy frithy yogurt based drink.

Mango 4 | Salt 3.5 | Sweet 3.5

## Faluda

Felicitous coupling of silky vermicelli noodles with ice cream slithery black basil seeds (tukmaria)steeped in a colourful bath of (rose/ strawberry) with nuts sprinkled over

Rose 6 | Strawberry 6



# Garma Garam

## Indian Masala Tea / Chai (hot)

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

3

3

## Indian Coffee (hot)

A brewed drink prepared from indian roasted coffee beans.



# CHAAT STALL

## Puff

Layered savory snack with flaky exterior and soft inside filled with mixed veggies is a delicious and evening snack.

**Veg 3.5 | Egg 3.5 | Chicken 3.5**



6

## Pani Puri

Crispy, hollow, fried dough balls (puri) stuffed with boiled potatoes and served with spicy, minty water

7

## Dahi Puri

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

7

## Sev Puri

Sev puri is an Indian cuisine snack and a type of chaat. It is a speciality that originates from Pune, Maharashtra, India.

7

## Bhel Puri

bhel puri is made with puffed rice, sev, vegetables, and your favorite chutney.



7



## Pav Bhaji

Mixed vegetables and potatoes with curry sauce. Served with butter tossed pav (bun).

7



## Vada Pav

Vada pav is a vegetarian fast food dish native to the state of Maharashtra. The dish consists of a deep fried potato dumpling placed inside a bread bun sliced almost in half through the middle.