

SOUP

Manchow Soup (Veg/Chicken/1/2) \$5.99 / \$6.99 / \$7.99

A bold and spicy Indo-Chinese soup packed with crunchy vegetables, aromatic garlic, and topped with crispy fried noodles for the perfect bite.

Corn Soup (Veg/Chicken/1/2) \$5.99 / \$6.99 / \$7.99

A comforting, creamy sweet corn soup made with tender kernels, subtle spices, and a smooth, soothing texture in every spoonful.



CHAAT ITEMS

Papidi Chaat \$7.99

A crunchy and tangy Indian street-style delight made with crispy papdi, spiced chickpeas, yogurt, chutneys, and a burst of fresh flavors

Samosa Chaat \$7.99

A flavorful Indian street classic of crispy samosas crushed and topped with tangy chutneys, spiced chickpeas, creamy yogurt, and fresh herbs.

Pani Puri \$7.99

A refreshing Indian street favorite of crispy puris filled with spiced potatoes and chickpeas, served with tangy, spicy mint-flavored water for a burst of flavor in every bite.

Dahi Puri \$7.99

A delightful Indian street snack of crispy puris filled with spiced potatoes, topped with creamy yogurt, tangy chutneys, and a sprinkle of fresh herbs.

Vada Pav \$8.99

A beloved Indian street classic featuring a spicy potato fritter tucked inside a soft bun, layered with chutneys and a kick of flavorful spices.

Pav Bhaji \$9.99

A rich and buttery street-style favorite made with a spiced vegetable mash served alongside soft, toasted buns.

Bhel Puri \$7.99

A light and crunchy Indian street snack made with puffed rice, fresh vegetables, tangy chutneys, and a burst of sweet, spicy, and savory flavors.



TANDOORI

Tandoori Murg (half/full) \$11.99/\$16.99

Juicy chicken marinated in yogurt, spices, and herbs, then slow-cooked in a traditional Tandoor oven for a smoky, charred finish.

Afgani Chicken \$12.99

Succulent chicken marinated in a rich blend of cream, yogurt, and mild spices, grilled to perfection for a creamy, smoky flavor.

Tandoori Fish \$13.99

Fresh fish marinated in spiced yogurt and herbs, then roasted in a traditional Tandoor oven for a smoky, flavorful finish.

Chicken Hariyali Kebab \$12.99

Tender chicken marinated in a vibrant blend of fresh mint, coriander, yogurt, and spices, then grilled for a juicy, herb-infused flavor.

Chicken Tikka Kebab \$12.99

Tender chicken marinated in a vibrant blend of fresh mint, coriander, yogurt, and spices, then grilled for a juicy, herb-infused flavor.

Chicken Seek Kebab \$12.99

Minced chicken blended with aromatic spices and herbs, skewered and grilled in a traditional Tandoor oven for a juicy, smoky finish.

Paneer Kebab \$12.99

Succulent Paneer cubes marinated in spiced yogurt and herbs, then grilled to a smoky, charred perfection

Tiranga Kebab \$13.99

A vibrant trio of kebabs in saffron, white, and green marinades, featuring succulent Paneer and veggies, grilled to perfection with rich Indian flavors.



APPETIZERS

VEG □

Samosa \$5.99

A crispy golden pastry filled with a spiced potato and pea mixture, offering a perfect balance of crunch and savory flavor.

Crispy Corn/Masala Corn \$9.99/\$11.99

Golden-fried sweet corn kernels tossed with spices, herbs, and a hint of tangy seasoning for a perfectly crispy and addictive bite.

65 (Gobi/Paneer) \$9.99/\$11.99

Crispy fried cauliflower florets tossed in bold South Indian spices for a fiery, crunchy delight. Soft paneer cubes deep-fried and coated in a spicy, tangy masala for a flavorful, irresistible bite.

Curry Leaf (Gobi/Paneer) \$9.99/\$11.99

Soft Paneer cubes sautéed with fresh curry leaves, mustard seeds, and spices, delivering a rich and flavorful South Indian twist.

Gongura Paneer \$11.99

A tangy and flavorful South Indian delicacy featuring soft paneer cubes simmered in a rich, spicy Gongura (sorrel leaves) gravy bursting with authentic Andhra taste.

Chilly Paneer \$11.99

Crispy Paneer cubes tossed in a spicy, tangy Indo-Chinese sauce with capsicum, onions, and bold flavors.

Karam Podi (Gobi/Paneer) \$9.99/\$11.99

Crispy Gobi florets tossed in aromatic karam podi, infused with spicy, roasted lentil and garlic flavors.(or)Soft Paneer cubes coated in flavorful karam podi, delivering a spicy, nutty, and irresistibly aromatic taste.

Manchuria (Gobi/Paneer/Baby Corn) \$9.99/\$11.99/\$11.99

Crispy Gobi florets tossed in a spicy, tangy Indo-Chinese sauce with garlic, soy, and a hint of sweetness(or)Golden-fried Paneer cubes coated in a rich, flavorful Manchurian sauce with garlic, spring onions, and bold spices.



NON-VEG □

Lollypops - 5 pcs \$12.99

Frenched chicken wings marinated in bold spices, deep-fried to crispy perfection, and tossed in a tangy, spicy sauce for an irresistible bite.

Chicken 65 \$11.99

Crispy, deep-fried chicken tossed in a fiery blend of spices, curry leaves, and tangy flavors for a bold South Indian classic.

Karvepaku (Chicken/Shrimp) \$12.99/\$13.99

Juicy shrimp sautéed with fresh curry leaves, garlic, and aromatic spices for a bold, flavorful South Indian delicacy (or)Tender chicken cooked with fragrant curry leaves, green chilies, and spices, delivering a rich and spicy Andhra-style taste.

Chilly (Chicken/Shrimp) \$12.99/\$13.99

Crispy chicken tossed in a spicy, tangy Indo-Chinese sauce with garlic, soy, onions, and capsicum for a bold, flavorful kick.(or)Juicy shrimp stir-fried in a spicy, tangy Indo-Chinese sauce with garlic, peppers, and onions for a bold, flavorful kick.)

Pepper (Chicken/Shrimp) \$12.99/\$13.99

Tender chicken sautéed with freshly crushed black pepper, curry leaves, and aromatic spices for a bold, spicy flavor.(or)Juicy shrimp tossed in a fiery black pepper masala with garlic and curry leaves, delivering a rich and aromatic kick.

Tawa Ghee Roast (Chicken/Mutton) \$12.99/\$13.99

Juicy chicken cooked on a hot tawa with aromatic spices and rich Ghee, delivering a bold, fiery, and flavorful roast.(or)Succulent shrimp sautéed on a tawa with fragrant spices and rich Ghee, offering a spicy, buttery, and irresistible taste.

Tawa Fish- 5 pcs \$12.99

Fresh fish marinated in spices and shallow-fried on a hot Tawa for a crispy exterior and juicy, flavorful inside

Apollo Fish \$12.99

Crispy fried fish tossed in a spicy, buttery garlic sauce with curry leaves and green chilies for a rich, tangy Andhra-style delight.

Dragon Chicken \$12.99

Crispy chicken strips tossed in a fiery, tangy Indo-Chinese sauce with garlic, chilies, and crunchy cashews for a bold, irresistible flavor.

Amirtsari Boneless Fish Fry \$13.99

Crispy Boneless Fish Marinated in Punjabi Spices and Deep-fried to Perfection.

SOUTH INDIAN

Idly \$7.99

Soft, fluffy steamed rice cakes made from a fermented batter, served light, wholesome, and perfect with chutney and sambar.

Dosa (Plain\Onion\Masala\podu) /70mm \$9.99/\$13.99

Thin, crispy South Indian crepe made from a fermented rice and lentil batter, served hot with chutney and sambar.

Chole Bhature \$12.99

A hearty North Indian classic of spicy chickpea curry paired with fluffy, deep-fried bread for a rich and satisfying meal.

Medu Vada \$9.99

Crispy on the outside and soft inside, these savory lentil doughnuts are deep-fried to perfection and served with chutney and sambar.

Kothu Parotta (Veg/Chciken) \$11.99/\$12.99

Shredded parotta stir-fried with spices, egg & veggies

Mysore Bonda (4 Pcs) \$10.99

Crispy golden fritters with a soft, fluffy center, served hot with chutney.



BREADS

Naan \$2.99

Soft, fluffy Indian flatbread baked in a traditional Tandoor oven, with a light char and buttery finish.

Garlic Naan \$3.49

Soft, fluffy Naan infused with fresh garlic and herbs, baked in a tandoor for a warm, aromatic finish.

Bullet Naan \$3.49

Soft, fluffy Naan stuffed with fiery green chilies, garlic, and spices, baked to deliver a bold, spicy kick.

Bread Basket \$9.99

(1Naan,1Butter naan,1 Garlic Naan,1 Tandoori Roti)
An assorted selection of freshly baked Indian breads like 1Naan,1tandoori roti, 1garlic naan, 1 butter naan served warm to complement your meal.

Onion Kulcha \$3.99

Soft, fluffy Kulcha stuffed with spiced onions and herbs, baked to perfection for a flavorful, comforting bite.

Layered Parottta (2 Pcs) \$4.99

Soft, flaky layered flatbread with a rich, buttery texture

Tandoori Roti \$3.49

A soft, whole wheat flatbread baked in a traditional clay oven—lightly charred, warm, and perfect with any curry.

Parottta (2 Pcs) \$4.99

Two flaky, layered South Indian flatbreads—soft inside, crisp outside, and perfect with rich curries.



ENTREES

VEG □

- Chana Masala** \$9.99
A hearty North Indian curry of tender chickpeas simmered in a rich, tangy tomato-based gravy with aromatic spices.
- Malai Kofta** \$10.99
Soft paneer and potato dumplings simmered in a rich, creamy tomato-based gravy infused with mild spices and a hint of sweetness.
- Kadai Paneer** \$11.99
Cottage cheese cooked with capsicum and onions in a bold, aromatic kadai masala for a rich and flavorful experience.
- UD Special Dal** \$10.99
A hearty blend of lentils slow-cooked with aromatic spices, finished with a tempering of garlic, cumin, and ghee for a comforting taste.
- Dal Fry** \$8.99
Yellow lentils sautéed with onions, tomatoes, and spices, finished with a flavorful tempering of garlic and ghee.
- Paneer Butter Masala** \$11.99
Soft paneer cubes simmered in a creamy tomato and butter gravy, delicately spiced for a rich, indulgent flavor.
- Palak Paneer** \$11.99
Fresh spinach puree cooked with soft paneer cubes and mild spices for a creamy, wholesome delight.
- Veg Korma** \$10.99
Mixed vegetables simmered in a rich, creamy coconut and cashew-based gravy, delicately spiced for a flavorful treat.
- Karaikudi Paneer** \$11.99
Cottage cheese cooked in a traditional Karaikudi-style masala, rich with aromatic spices and a hint of tangy tomato flavor.
- Paneer Tikka Masala** \$11.99
Grilled paneer cubes tossed in a smoky, spiced tomato-based gravy for a rich and flavorful experience.
- Okra Masala** \$10.99
A flavorful stir-fry of tender Okra cooked with aromatic spices and a rich masala blend.

NON-VEG □

- Butter Chicken** \$12.99
Tender chicken pieces cooked in a creamy, buttery tomato gravy, subtly spiced for a rich and indulgent taste.
- Chicken Tikka Masala** \$12.99
Tender chicken pieces grilled to perfection and simmered in a creamy, spiced tomato gravy bursting with flavor.
- Vindalo (Chicken/Goat)** \$11.99/\$12.99
Tender chicken or goat slow-cooked in a tangy, fiery blend of vinegar, garlic, and bold spices for a spicy, flavorful kick.
- Telangana Curry (Chicken/Goat)** \$12.99/\$13.99
ucculent chicken or goat cooked in a traditional Telangana-style spicy and aromatic masala with local spices and curry leaves.
- Korma (Chicken/Goat)** \$12.99/\$13.99
A rich, creamy curry cooked with aromatic spices, coconut, and nuts—mildly spiced, flavorful, and perfectly paired with roti, parotta, or rice.
- Andhra chicken curry** \$12.99
Spicy and tangy chicken curry cooked with traditional Andhra spices, curry leaves, and a burst of chili flavor.
- Palak Chicken** \$12.99
Spicy and tangy chicken curry cooked with traditional Andhra spices, curry leaves, and a burst of chili flavor.
- Kadai Chicken** \$12.99
Juicy chicken pieces sautéed with bell peppers and onions in a bold, aromatic kadai masala for a rich, flavorful dish.
- Masala (Chicken/Goat)** \$12.99/\$13.99
Tender chicken or goat cooked in a robust, spiced masala gravy, bursting with aromatic flavors and a perfect balance of heat.

BIRYNAIS

VEG □

- Veg Dum Biryani** \$10.99
Aromatic basmati rice layered with mixed vegetables and slow-cooked with fragrant spices for a rich, flavorful delight.
- Paneer Biryani** \$11.99
Aromatic basmati rice layered with marinated paneer, spices, and herbs, slow-cooked to perfection for a flavorful, fragrant delight.
- Gobi 65 Biryani** \$10.99
Crispy, spiced cauliflower florets layered with fragrant basmati rice and aromatic spices for a flavorful Indo-Chinese twist.
- Gongura Biryani (Veg/Paneer)** \$11.99/\$12.99
Fragrant basmati rice cooked with tangy gongura leaves, vegetables or paneer, and aromatic spices for a unique Andhra-style delight.



NON-VEG □

- Chicken Dum Biryani** \$12.99
Succulent chicken marinated in spices, layered with fragrant basmati rice, and slow-cooked to perfection for a rich, aromatic experience.
- Chicken Fry Piece Biryani** \$12.99
Fragrant basmati rice layered with juicy chicken fry pieces, slow-cooked with aromatic spices—rich, flavorful, and irresistibly satisfying.
- Vijaywada chicken biryani** \$12.99
Spicy and flavorful chicken cooked with fragrant basmati rice and traditional Andhra spices, capturing the authentic taste of Vijayawada.
- Goat Fry Piece Biryani** \$13.99
Tender, spiced goat pieces layered with fragrant basmati rice and slow-cooked to perfection for a rich, aromatic biryani experience.
- Egg Biryani** \$11.99
Fluffy basmati rice layered with spiced boiled eggs and aromatic herbs, slow-cooked to a flavorful perfection.
- Chicken 65 Biryani** \$12.99
Crispy, spicy Chicken 65 pieces layered with fragrant basmati rice and aromatic spices for a fiery, flavorful biryani twist.
- Goangura Chicken Biryani** \$13.99
Fragrant basmati rice cooked with tender chicken and tangy gongura leaves, infused with traditional Andhra spices for a bold, flavorful biryani.

**FAMILY PACK BIRYANI
(TO-GO ONLY) –
SERVED WITH AN APPETIZER
AND DESSERT.**

INDO CHINESE VEG EGG CHICKEN

- Chowmein (Indian Style)** \$9.99 \$10.99 \$12.99
Stir-fried noodles tossed with fresh vegetables, mild spices, and a hint of soy for a flavorful Indo-Chinese delight.
- Schezwan Style Noodles** \$9.99 \$10.99 \$12.99
Spicy and tangy stir-fried noodles tossed with vegetables and a fiery Schezwan sauce for a bold Indo-Chinese flavor.
- Burnt Garlic Noodles** \$9.99 \$10.99 \$12.99
Wok-tossed noodles infused with smoky burnt garlic, fresh veggies, and savory sauces—bold, aromatic, and irresistibly flavorful.
- Burnt Garlic Fried Rice** \$9.99 \$10.99 \$12.99
Fragrant rice stir-fried with crispy burnt garlic and fresh vegetables, delivering a rich, aromatic flavor in every bite.
- Schezwan Style Fried Rice** \$9.99 \$10.99 \$12.99
Wok-tossed rice with vegetables in a spicy, tangy Schezwan sauce for a bold and flavorful Indo-Chinese experience.
- Fried Rice** \$9.99 \$10.99 \$12.99
Fluffy rice stir-fried with fresh vegetables and mild spices for a simple, flavorful classic.
- Momos** \$10.99 \$11.99
Soft, steamed dumplings filled with flavorful stuffing, served with spicy dip
- Manchuria (Gobi / Baby Corn)** \$10.99
Crispy fried veggie balls tossed in a spicy Indo-Chinese sauce



DESSERT

- Gulab Jamun** \$3.99
Soft, melt-in-the-mouth milk dumplings soaked in fragrant rose-flavored sugar syrup for a classic, sweet indulgence.
- Rasmalai** \$5.99
Soft, spongy paneer discs soaked in creamy, saffron-flavored milk, garnished with nuts for a rich and decadent dessert.
- Gajar Ka Halwa** \$5.99
Slow-cooked grated carrots simmered in milk, sugar, and ghee, garnished with nuts for a warm, rich, and traditional dessert.
- Gulab Jamun Ice cream** \$5.99
Creamy ice cream infused with the flavor of gulab jamun, swirled with rose syrup and garnished with nuts for a decadent twist on a classic dessert.

DRINKS

- Falooda** \$5.99
Mango lassi \$4.99
Soda \$3.99
Rose Milk \$4.99
Masala Tea \$2.99



URBAN DISTRICT INDIAN CUISINE

3510 E Bell Rd, Suite 12,
Phoenix, AZ, 85032.

602-283-4170

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DELIVERY PARTNERS



**We Offer Catering Services,
Party Hall Bookings &
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COCKTAILS

- MOJITO** 10\$
Vodka, Simple Syrup, Lemon Juice and Mint
- PINA COLADA** 10\$
White Rum, Pineapple Juice and Coconut Cream
- COSMOPOLITAN** 12\$
Vodka, Cranberry Juice, Triple Sec and Lemon Juice



MOCKTAILS

- UD MOJITO** 9\$
Simple Syrup, Lemon Juice, Sparkling Water and Mint
- PINA COLADA** 9\$
Mango Juice, Pineapple Juice and Coconut Cream
- MINT LASSI** 9\$
Mint, Yogurt and Simple Syrup
- MANGO TANGO** 12\$
Mango Juice, Simple Syrup and Sparkling Water
- SPICY GAUVA (GUAVA)** 12\$
Guava Juice, Sparkling Water and Lemon Juice
- FUNDAY** 12\$
Mixed Juice, Simple Syrup, Ice Cream & Blue Curacao



BAR MENU



BEER

COORS LIGHT	4\$
CORONA	4\$
MILLER LITE	4\$
MODELO	4\$



INDIAN BEER

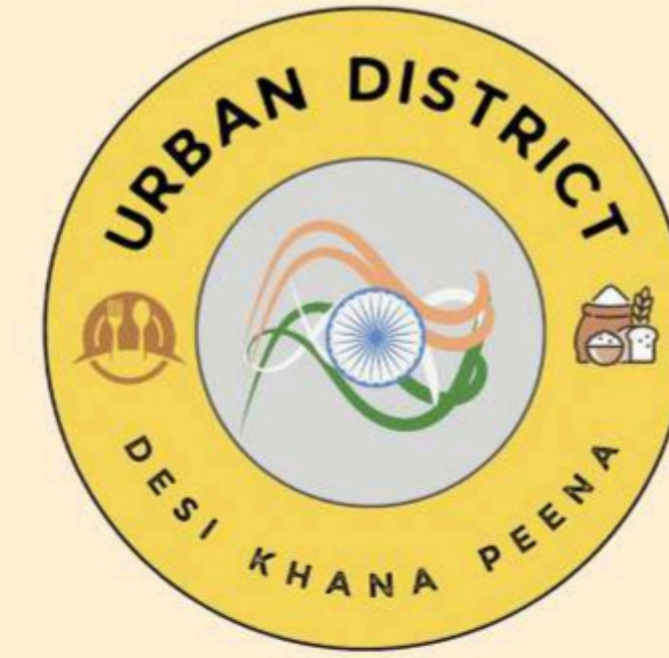
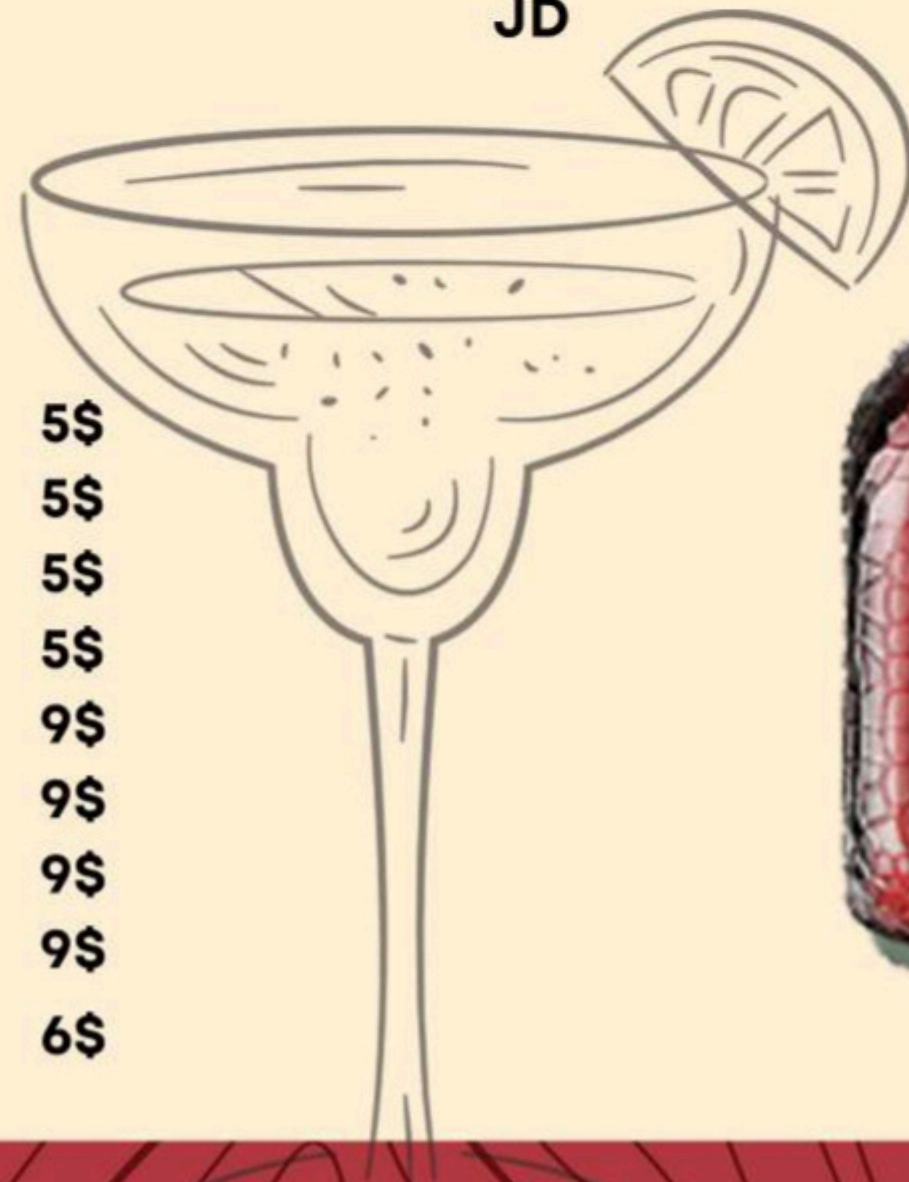
KINGFISHER 12 OZ	5\$
BIRA BLONDE 12 OZ	5\$
BIRA WHITE 12 OZ	5\$
BIRA IPA 12 OZ	5\$
TAJ MAHAL	9\$
FLYING HORSE	9\$
OLD MONK 10000 22 OZ	9\$
WOODPECKER 22 OZ	9\$
RUPEE BEER	6\$

WINE

SULA - WINE OF INDIA - SHIRAZ (GLASS / BOTTLE)	8 / 24\$
WILLIAM HILL - CA - MERLOT (GLASS / BOTTLE)	8 / 24\$
CARNIVOR - CA - CABERNET SAUVIGNON (GLASS / BOTTLE)	9 / 24\$

SCOTCH / WHISKEY

RAMPUR DOUBLE CASK	10 / 20\$
ROYAL CHALLENGE	7 / 14\$
OLD MONK XXX	7 / 14\$
BLACK DOG - TRIPLE GOLD RESERVE	7 / 14\$
MCDOWELL'S SIGNATURE	7 / 14\$
ANTIQUITY	7 / 14\$
OBAN	9 / 18\$
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JD	7 / 14



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