

LUNCH SPECIAL

NON VEG MINI THALI 🇮🇳 🍛 \$14
(DAL, CHICKEN CURRY, NAAN, RICE, PAPAD & PICKLE)

MINI THALI VEG 🇮🇳 🍛 \$13
(DAL, VEG CURRY, NAAN, RICE, PAPAD & PICKLE)

THALI (VEG/ CHICKEN) 🇮🇳 🍛 \$17/ \$18

LUNCH BIRIYANI (16 OZ) ★ 🍛 \$11/ \$13/ \$17
(VEG/ CHICKEN/ GOAT)

ADD ON

ONION SALAD \$2

SOUP \$4

EGG OMELETTE \$6

(STREETSIDE WITH 2 EGGS ONIONS AND SPICES)

SOUPS

LENTIL SOUP 🍲 🌱 \$8
Slow-cooked lentils tempered with cumin and cilantro.

MURUNGAIKAI (MORINGA) SOUP 🍲 🌱 \$8
A south indian traditional spicy and sour sorba with drumstick.

CHETTINAD CHICKEN (SOUP) 🍲 \$10
Chicken soup flavored with onions, garlic, pounded black pepper corn and cumin.

ATTU KAL SOUP (GOAT TROTTER) 🍲 \$10
Goat bone & marrow soup from masala stock pot.

VEG APPETIZER

SAMOSA CHAAT ★ 🌱 🇮🇳 \$10
Street food dish made by topping crispy samosas with spicy chickpea curry (chole), yogurt, chutneys, onions, and sev.

LASUNI (GARLIC) GOBI ★ 🍲 🌱 \$13
Dish made with crispy cauliflower (gobi) tossed in a flavorful garlic (lasuni) sauce.

CHILLI GOBI 🍲 🌱 \$13
Indo-Chinese dish made with crispy fried cauliflower florets tossed in a spicy, tangy, and slightly sweet sauce.

ONION PAKORA 🍲 🌱 \$10
Spring onion deep fried with crispy chickpea batter.

CHILLI PANEER 🍲 🇮🇳 \$16
Indo-Chinese dish made with crispy fried paneer (cottage cheese) tossed in a spicy, tangy sauce.

MEDU VADA 🍲 \$10
Doughnut shaped snack made from black lentils. crispy on the outside and soft on the inside.

VAZHAIPPOO (BANANA FLOWER) VADA 🍲 🌱 \$10
Banana flowers combined with Bengal gram and deep fried to make this mouth watering starter is one healthy version of masala vada.

PODI IDLI 🍲 🌱 🇮🇳 \$10
Soft mini idlies tossed in spicy lentil-Chilli podi powder, sautéed in ghee.

ONION SAMOSA 🌱 \$10
Crispy pastry shell filled with spiced onions and potatoes.

CHILLI PAROTTA 🍲 🌱 \$14
Torn parotta stir-fried with onion, bell pepper, and spices.

CUT MIRCHI 🍲 🌱 🇮🇳 \$12
Chickpea batter fried green Chilli served with creamy coriander dip.

CURRY LEAF (PANEER/ GOBI) 🍲 🌱 🇮🇳 (PANEER 🇮🇳) \$18/ \$13
Curry leaves and Indian spices blended with your protein and sautéed for fragrant southern flavor.

PANEER 65 🍲 🇮🇳 \$14
Batter fried panner tossed with aromatic spices.

GOBI 65 🍲 🌱 🇮🇳 \$13
Batter fried cauliflower tossed with aromatic spices.

GREEN CHILLI (PANEER/ GOBI) \$20/ \$18
A spicy Indo-Chinese fusion with your choice of protein – tossed with green chillies, soy sauce, and garlic for a bold, fiery kick.

NON - VEG APPETIZER

CHICKEN PAKORA 🍗

Snack made by marinating chicken pieces in a blend of spices.

\$15

CHICKEN LOLLIPOP 🍗

Crispy, flavorful marinated Chicken wings and drumsticks.

\$15

CHILLI CHICKEN 🍗

Indo-Chinese dish, made with spicy and tangy flavorful chicken pieces.

\$15

KARA PODI CHICKEN 🍗

A crispy, deep-fried chicken coated with a spicy powder mix, perfect for heat lovers.

\$15

FISH/CHICKEN 65 🐟

Crispy, spiced fried fish or chicken tossed in tangy South Indian-style seasoning.

\$15

CHILLI FISH 🍗

Cubes of fish fried and tossed with onion, pepper and sauce.

\$15

CHICKEN PEPPER FRY 🍗

Flavorful and spicy dish made with marinating chicken using black pepper and with various spices, then fried.

\$15

CURRY LEAF CHICKEN 🍗

Uniquely flavorful and aromatic dish made by marinating chicken in a blend of spices and then cooking it with fresh curry leaves.

\$15

NALA KARAM CHICKEN 🍗

Chicken with bold flavors and vibrant spices, using a combination of Chilli, garlic, ginger, and various aromatic spices.

\$15

RAJU GARI KODI (CHICKEN) VEPPODU 🍗

Andhra style "Chicken Fry" where chicken is marinated and fried with curry leaves and spices.

\$15

CHICKEN MAJESTIC 🍗

Spicy, tangy, and aromatic tasteful boneless chicken tossed in flavorful gravy.

\$16

ROYALLU (SHRIMP) PEPPER FRY 🍗

Andhra style shrimp dish with black pepper, curry leaves, and other flavorful seasonings.

\$20

TAWA FISH FRY 🍗

Marinated fish fried and wrapped in banana leaf with tomato onion gravy and grilled.

\$22

LAMB PEPPER FRY 🍗

Lamb is sautéed with onions, garlic, ginger, green Chillies, pepper and a variety of aromatic spices.

\$20

GOAT SUKHA 🍗

Tender pieces of goat sautéed with bold black pepper, fresh herbs, and aromatic Indian spices. A fiery Chettinad-style classic with deep, intense flavor.

\$28

GREEN CHILLI (CHICKEN/ SHRIMP) 🍗

A bold Indo-Chinese fusion - green chillies, soy sauce, garlic & bell peppers wok-tossed in your choice of chicken or shrimp.

\$20/ \$22

VEG ENTREE

DAL TADKA 🍲

Yellow lentils (toor dal or moong dal) cooked and seasoned with a tempering (tadka) of ghee (clarified butter), various spices.

\$16

MUTTER PANEER 🍲

Peas and paneer (cottage cheese) cooked in spiced tomato gravy.

\$20

DAL MAKHANI 🍲

A rich and creamy lentil dish made with black lentils, kidney beans, butter, and cream, slow-cooked to perfection.

\$16

ALOO GOBI 🍲

Dish made with potatoes and cauliflower cooked together with spices.

\$16

PANEER BUTTER MASALA 🍲

Rich, creamy, and flavorful dish made with paneer (cottage cheese) cooked in a tomato-based gravy with butter, cream, and a mix of aromatic spices.

\$20

TIKKA MASALA (PANEER/ TOFU) 🍲

Grilled paneer or tofu in a creamy, flavorful tomato-based curry.

\$20/ \$18

BHINDI (OKRA) MASALA 🍲

Popular dish made with ladyfinger (okra) cooked with a blend of spices.

\$16

KADAI (VEGETABLE / PANEER) 🍲

Fresh veggies or Indian cottage cheese (paneer) sautéed in a bold, peppery tomato-onion sauce.

\$17/ \$20

CHANNA MASALA 🍲

Chickpeas cooked with onion, tomatoes, garam masala & dry fenugreek.

\$16

GONGURA PAPPU (SORREL LEAVES & DAL) 🍲

A tangy Andhra lentil dish made with gongura (sorrel leaves) and yellow lentils. Packed with a slightly sour kick and authentic regional seasoning.

\$16

GUTTI VENKAYA (TENDER EGG PLANT) 🍲

Tender eggplant in a peanut and coconut-based gravy.

\$16

BHINDI (OKRA) PULUSU 🍲

A tangy, tamarind-based okra curry from south india.

\$16

ENNAI KATHIRIKAI (EGG PLANT CURRY) 🍲

Whole baby eggplant fried and cooked in a rich thick gravy.

\$16

VEG KURUMA 🍲

Fresh vegetables cooked in coconut gravy with chettinad spices.

\$18

POONDU KULAMBU 🍲

Spicy gravy with garlic, tomato, onion, and ground spices.

\$16

SHAHI PANEER 🍲

A rich North Indian curry made with soft paneer cubes simmered in a creamy, mildly sweet gravy enriched with aromatic spices and cashews.

\$20

SAAG/PALAK (PANEER/ TOFU) 🍲

Paneer or tofu gently simmered in a mildly spiced spinach gravy for a hearty, comforting vegetarian dish.

\$18

MALAI KOFTA 🍲

Soft paneer-potato dumplings in a creamy, spiced tomato-cashew sauce.

\$18

NAVRATAN KORMA

Creamy mixed veg curry with nuts & fruits

\$20



RECOMMENDED



SPICY



GLUTEN-FREE



CONTAINS NUTS



CONTAINS DAIRY



VEGAN



We serve Halal meat.

NON - VEG ENTREE

BUTTER CHICKEN (CHICKEN MAKHANI) ★ 🍴 🌶️ 🌱 \$20

Boneless chicken pieces that are marinated in a mix of yogurt and spices, then cooked in a smooth, buttery tomato sauce.

LAMB ROGAN JOSH ★ 🍴 🌶️ \$22

Slow-braised lamb in a rich onion-tomato gravy with warming spices, a Kashmiri classic.

NATTU KOZHI MASALA (COUNTRY CHICKEN) 🍴 🌶️ \$22

Delicately spiced boneless chicken cooked in a spinach gravy with mild spices.

TIKKA MASALA 🍴 🍴 🌱 \$20/ \$22/ \$24/ \$22

(CHICKEN/ LAMB/ SALMON/ SHRIMP)

Grilled meat or seafood simmered in a rich, creamy tomato curry bursting with bold spices.

SAAG/PALAK (CHICKEN/ LAMB) 🍴 \$18 /\$22

Tender chicken or lamb cooked in a mildly spiced spinach gravy for a wholesome, earthy flavor.

VINDALOO (CHICKEN/ LAMB) 🍴 🌶️ \$20/ \$22

A dish from Goa, known for its bold, tangy, and spicy flavors.

KADAI (CHICKEN/ LAMB) 🍴 ★ \$20/ \$22

Chicken or lamb stir-fried in a spicy, chunky tomato-onion sauce with bell peppers and Indian spices.

GONGURA (SORRELL LEAVES) 🍴 🌶️ \$20/ \$22/ \$24

(CHICKEN/ SHRIMP/ GOAT)

Cooked in tangy gongura leaves and spices paste with the choice of your protein.

CHETTINAD MASALA 🍴 🌶️ \$20/ \$20/ \$22/ \$24

(EGG/ CHICKEN/ SHRIMP/ GOAT)

A deep, flavorful specialty from Tamil Nadu — meat or seafood cooked in a spicy, aromatic sauce made with roasted coconut, fennel, and hand-ground masala.

SANGAM SPECIAL MEEN KULAMBU (FISH GRAVY) 🍴 🌶️ \$24

Fish marinated in house blend spices and cooked in an onion and tomato base gravy.

KOTHAMALI (CILANTRO) 🍴 🌶️ \$18/ \$20/ \$22

(PANEER/ CHICKEN/ LAMB)

Marinated with fresh Cilantro and a green herb blend, this dish highlights the bright, fresh flavor of cilantro in every bite.

KONGU NADU (CHICKEN/ GOAT) 🍴 🌶️ \$20/ \$24

A traditional dish from the Kongu region of Tamil Nadu, cooked with a specialty pepper spiced masala for a signature hot and savory profile.

BIRIYANI

HYDERABAD DUM BIRIYANI ★ 🍴 🌶️ \$15/ \$18 /\$22

VEG/ CHICKEN/ GOAT

KADAI BIRIYANI 🌶️ \$20/ \$20/ \$20/ \$18/ \$22/ \$24/ \$22

CHICKEN 65/ CHICKEN/ EGG/ PANEER/ SHRIMP/ GOAT/ LAMB

VIJAYAWADA CHICKEN BIRIYANI 🌶️ \$20

(ANDHRA STYLE BONELESS FRIED CHICKEN BIRIYANI)

Vijayawada originated Biryani made with Boneless chicken pieces, marinated in lemon juice and a blend of Indian spices along with fried cashews.

THALAPAKATTI BIRIYANI GOAT (WEEKEND SPECIAL) 🌶️ \$24

A popular Tamilnadu style Biryani, with ground spices.

BREAD

PLAIN NAAN 🌱 \$4

BUTTER NAAN 🌱 \$4

GARLIC NAAN 🌱 \$4

ROTI 🌱 \$5

CHILLI GARLIC NAAN 🌱 🌶️ \$5

MALABAR PARATHA (2 PCS) \$8

PHULKA (2 PCS) (PUFFED ON OPEN FLAME) 🌱 \$4

DOSA & IDLI

PLAIN DOSA 🍴 🌱 \$13

GHEE DOSA 🍴 🌱 \$16

MASALA DOSA (POTATO & SPICES) 🍴 🌶️ \$15

MYSORE MASALA DOSA 🍴 🌶️ \$16

ONION DOSA 🍴 🌱 \$15

CHILLI ONION DOSA 🍴 🌶️ 🌱 \$15

RAVA DOSA 🌱 \$18

MASALA RAVA DOSA 🌶️ 🌱 \$19

ONION RAVA DOSA \$19

KARA DOSA (SPICE POWDER) 🍴 🌶️ 🌱 \$18

KAL DOSA 🍴 🌱 \$16

EGG DOSA 🍴 \$18

(EGG SMEARED ON DOSA WITH ONION, CHILLI AND SPICES)

VEG UTTAPPAM (THICK SOFT DOSA/ PANCAKE) 🍴 \$16

PLAIN UTTAPAM (THICK SOFT DOSA/ PANCAKE) 🍴 🌱 \$15

ONION CHILLI UTTAPPAM (THICK SOFT DOSA/ PANCAKE) 🍴 🌶️ \$16

WEEKEND THALI

VEG 🌱 🌶️ \$18

NON-VEG (GOAT, CHICKEN, FISH CURRY) 🌱 🌶️ \$22

TANDOORI SPECIAL

PUDINA (MINT) PANEER TIKKA 🌟🍴🌶️🥛

Cottage cheese marinated with mint and other indian spices.

\$18

TANDOORI CHICKEN LEGS 🌟🍴🌶️

Roasted chicken legs in tandoor oven with hung yogurt, chilli & garam masala marinade.

\$20

CHICKEN TIKKA (BREAST) 🌟🍴🌶️🥛

Boneless pieces of chicken marinated overnight with exotic indian herbs and spices.

\$22

ZAFRANI MALAI KEBAB (CHICKEN TENDERS) 🌟🍴🥛🥛🥛🥛

Boneless chicken marinated in cashew, nutmeg, mace & saffron, baked in tandoor.

\$22

CORIANDER LAMB CHOPS 🌟🍴🌶️

Lamb rack grilled with coriander-ginger puree, topped with black pepper.

\$26

LAMB SEEKH KEBAB 🍴🌶️

Succulent minced lamb mixed with spices, shaped on skewers, and grilled for a smoky, flavorful treat.

\$22

CHICKEN SEEKH KEBAB 🍴🌶️

Flavorful minced chicken kebabs spiced and grilled on skewers for a smoky, tender bite.

\$20

TANDOORI SHRIMP 🍴🌶️

Jumbo shrimp marinated in a zesty blend of yogurt, Chilli, and Indian spices, then grilled in a tandoor for a juicy, smoky finish. A house favorite!

\$24

PINEAPPLE SALMON TIKKA 🍴🌶️

Salmon and pineapple grilled to perfection in tandoor oven with indian spices.

\$24

PAROTTA SPECIAL

VEG KOTTHU PAROTTA 🌱

Pulled parotta pieces stir fried with vegetables.

\$16

CHICKEN KOTTHU PAROTTA

Pulled parotta pieces stir fried with marinated Chicken pieces.

\$18

EGG KOTTHU PAROTTA

Pulled parotta pieces stir fried with Egg.

\$18

INDO CHINESE

FRIED RICE (STREET STYLE) 🌶️

\$14/ \$18/ \$20/ \$20

VEG 🌱 / CHICKEN/ SHRIMP/ PANEER

NOODLES (STREET STYLE) 🌶️

\$14/ \$18/ \$20/ \$20

VEG 🌱 / CHICKEN/ SHRIMP/ PANEER

BEVERAGES

MANGO LASSI 🥛

\$6

SWEET LASSI 🥛

\$5

SALT LASSI 🥛

\$5

BADAM MILK 🥛🥛

\$6

BUTTER MILK 🥛

\$5

SODA 🍹

\$2

FILTER COFFEE 🥛

\$5

MASALA CHAI 🥛

\$3

DESSERT

RASMALAI 🌟🍴🥛🥛🥛🥛

\$8

MATKA KULFI 🍴🥛🥛🥛

\$5

MANGO KESARI (CLAY POT/ CUP) 🥛

\$6

GULAB JAMUN (WITH ICE CREAM) 🥛

\$8/ \$10

CARROT HALWA (WITH ICE CREAM) 🥛🍴

\$8/ \$10

PAYASAM 🥛🍴🥛

\$8

CHOCOLATE LAVA CAKE WITH ICE CREAM 🍫🥛

\$10



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CONTAINS DAIRY



VEGAN



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Note: For groups of 6 people or more, a 20% gratuity will be added.