

LUNCH SPECIAL

VEGETARIAN THALI  **\$17**

CHICKEN THALI  **\$18**

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.

VEG SAMOSA  **\$10**
Crispy pastry filled with spiced potatoes and green peas, served with chutney.

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.

VAZHAIPOO (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 vadai.

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)  **\$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 🍴 🌶️ 🌱	\$15
Snack made by marinating chicken pieces in a blend of spices.	
CHICKEN LOLLIPOP 🍴 🌶️	\$15
Crispy, flavorful marinated Chicken wings and drumsticks.	
CHILLI CHICKEN 🍴 🌶️	\$15
Indo-Chinese dish, made with spicy and tangy flavorful chicken pieces.	
KARA PODI CHICKEN 🍴 🌶️ 🌱	\$15
A crispy, deep-fried chicken coated with a spicy powder mix, perfect for heat lovers.	
FISH/CHICKEN 65 🍴 🌱 ⭐	\$15
Crispy, spiced fried fish or chicken tossed in tangy South Indian-style seasoning.	
CHILLI FISH 🍴 🌶️	\$15
Cubes of fish fried and tossed with onion, pepper and sauce.	
CHICKEN PEPPER FRY 🍴 🌶️ 🌱	\$15
Flavorful and spicy dish made with marinating chicken using black pepper and with various spices, then fried.	
CURRY LEAF CHICKEN 🍴 🌶️ 🌱	\$15
Uniquely flavorful and aromatic dish made by marinating chicken in a blend of spices and then cooking it with fresh curry leaves.	
NALA KARAM CHICKEN 🍴 🌶️ 🌱	\$15
Chicken with bold flavors and vibrant spices, using a combination of Chilli, garlic, ginger, and various aromatic spices.	
RAJU GARI KODI (CHICKEN) VEPPUDU ⭐ 🍴 🌶️ 🌱	\$15
Andhra style "Chicken Fry" where chicken is marinated and fried with curry leaves and spices.	
CHICKEN MAJESTIC 🍴 🌶️ 🌱	\$16
Spicy, tangy, and aromatic tasteful boneless chicken tossed in flavorful gravy.	
ROYALLU (SHRIMP) PEPPER FRY 🍴 🌶️ 🌱	\$20
Andhra style shrimp dish with black pepper, curry leaves, and other flavorful seasonings.	
TAWA FISH FRY 🍴 🌶️ 🌱	\$22
Marinated fish fried and wrapped in banana leaf with tomato onion gravy and grilled.	
LAMB PEPPER FRY 🍴 🌶️ 🌱	\$20
Lamb is sautéed with onions, garlic, ginger, green Chillies, pepper and a variety of aromatic spices.	
GOAT SUKHA 🍴 🌶️ 🌱	\$28
Tender pieces of goat sautéed with bold black pepper, fresh herbs, and aromatic Indian spices. A fiery Chettinad-style classic with deep, intense flavor.	
GREEN CHILLI (CHICKEN/ SHRIMP) 🍴 🌶️ 🌱	\$20/ \$22
A bold Indo-Chinese fusion - green chillies, soy sauce, garlic & bell peppers wok-tossed in your choice of chicken or shrimp.	

VEG ENTREE

DAL TADKA 🍴 🌱	\$16
Yellow lentils (toor dal or moong dal) cooked and seasoned with a tempering (tadka) of ghee (clarified butter), various spices.	
MUTTER PANEER 🍴 🌱 🌶️ 🌱	\$20
Peas and paneer (cottage cheese) cooked in spiced tomato gravy.	
DAL MAKHANI 🍴 🌱	\$16
A rich and creamy lentil dish made with black lentils, kidney beans, butter, and cream, slow-cooked to perfection.	
ALOO GOBI 🍴 🌱 🌶️ 🌱	\$16
Dish made with potatoes and cauliflower cooked together with spices.	
PANEER BUTTER MASALA ⭐ 🍴 🌱 🌶️ 🌱	\$20
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.	
TIKKA MASALA (PANEER/ TOFU) 🍴 🌱 ⭐ 🌱 🌱	\$20/ \$18
Grilled paneer or tofu in a creamy, flavorful tomato-based curry.	
BHINDI (OKRA) MASALA 🍴 🌱 🌶️ 🌱	\$16
Popular dish made with ladyfinger (okra) cooked with a blend of spices.	
KADAI (VEGETABLE / PANEER) 🍴 ⭐ 🌱 🌱 🌱	\$17/ \$20
Fresh veggies or Indian cottage cheese (paneer) sautéed in a bold, peppery tomato-onion sauce.	
CHANNA MASALA 🍴 🌱 🌱 🌱	\$16
Chickpeas cooked with onion, tomatoes, garam masala & dry fenugreek.	
GONGURA PAPPU (SORREL LEAVES & DAL) 🍴 🌶️ 🌱 🌱	\$16
A tangy Andhra lentil dish made with gongura (sorrel leaves) and yellow lentils. Packed with a slightly sour kick and authentic regional seasoning.	
GUTTI VENKAYA (TENDER EGG PLANT) 🍴 🌱 🌱 🌱	\$16
Tender egg plant in a peanut and coconut-based gravy.	
BHINDI (OKRA) PULUSU 🍴 🌶️ 🌱 🌱	\$16
A tangy, tamarind-based okra curry from south india.	
ENNAI KATHIRIKAI (EGG PLANT CURRY) 🍴 🌱 🌱	\$16
Whole baby egg plant fried and cooked in a rich thick gravy.	
VEG KURUMA 🍴 🌱 🌱 🌱	\$18
Fresh vegetables cooked in coconut gravy with chettinad spices.	
POONDU KULAMBU 🌱	\$16
Spicy gravy with garlic, tomato, onion, and ground spices.	
SHAHI PANEER 🍴 🌱	\$20
A rich North Indian curry made with soft paneer cubes simmered in a creamy, mildly sweet gravy enriched with aromatic spices and cashews.	
SAAG/PALAK (PANEER/ TOFU) 🍴 🌱 🌱	\$18
Paneer or tofu gently simmered in a mildly spiced spinach gravy for a hearty, comforting vegetarian dish.	
MALAI KOFTA 🍴 🌱	\$18
Soft paneer-potato dumplings in a creamy, spiced tomato-cashew sauce.	
NAVRATAN KORMA 🌱 🌱	\$20
Creamy mixed veg curry with nuts & fruits	

⭐ 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.

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 (SORREL 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 (CHICKEN/ GOAT) 🍴 🍴 \$22/ \$24

(WEEKEND SPECIAL)

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 UTTAPPAM (THICK SOFT DOSA/ PANCAKE) 🌿 🍴 \$15

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

IDLI 🌿 🍴 \$10

IDLI & VADA 🌿 🍴 \$10

WEEKEND THALI

VEG 🍴 🍴 🍴 \$18

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

TANDOORI SPECIAL

PUDINA (MINT) PANEER TIKKA 🌿🥛🍴 \$18

Cottage cheese marinated with mint and other indian spices.

TANDOORI CHICKEN LEGS ⭐🍴🌶️🥛 \$20

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

CHICKEN TIKKA (BREAST) ⭐🍴🥛 \$22

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

ZAFRANI MALAI KEBAB (CHICKEN TENDERS) ⭐🍴🥛🥜🥛 \$22

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

CORIANDER LAMB CHOPS ⭐🍴🌶️🥛 \$26

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

LAMB SEEKH KEBAB 🍴🌶️🥛 \$22

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

CHICKEN SEEKH KEBAB 🍴🌶️🥛 \$20

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

TANDOORI SHRIMP 🍴🌶️🥛 \$24

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!

PINEAPPLE SALMON TIKKA 🍴🌶️🥛🥜🥛 \$24

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

PAROTTA SPECIAL

VEG KOTTHU PAROTTA 🌿🥛 \$16

Pulled parotta pieces stir fried with vegetables.

CHICKEN KOTTHU PAROTTA 🍴🥛 \$18

Pulled parotta pieces stir fried with marinated Chicken pieces.

EGG KOTTHU PAROTTA 🍴🥛 \$18

Pulled parotta pieces stir fried with Egg.

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

MANGO KESARI (CLAY POT/ CUP) 🥛🥜 \$6

GULAB JAMUN (WITH ICE CREAM) 🥛🥜 \$8/ \$10

CARROT HALWA (WITH ICE CREAM) 🥛🥜 \$8/ \$10

PAYASAM 🥛🍴🥜 \$8



RECOMMENDED



SPICY



GLUTEN-FREE



CONTAINS NUTS



CONTAINS DAIRY



VEGAN



We serve Halal meat.

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