

SOUPS

- Lentil Soup**
Slow-cooked lentils tempered with cumin and cilantro.
- Murungaikai (Moringa) Soup**
A South Indian traditional spicy and sour sorba with drumstick.
- Chettinad Chicken Soup**
Chicken soup flavored with onions, garlic, pounded black pepper corn, and cumin.
- Attu Kal Soup (Goat Trotter)**
Goat bone & marrow soup from masala stock pot.

VEG APPETIZERS

- Samosa Chaat**
Street food dish made by topping crispy samosas with spicy chickpea curry (chole), yogurt, chutneys, onions, and sev.
- Lasuni (Garlic) Gobi**
Dish made with crispy cauliflower (gobi) tossed in a flavorful garlic (lasuni) sauce.
- Chili Gobi**
Indo-Chinese dish made with crispy fried cauliflower florets tossed in a spicy, tangy, and slightly sweet sauce.
- Onion Pakora**
Spring onion deep fried with crispy chickpea batter.
- Chili Paneer**
Indo-Chinese dish made with crispy fried paneer (cottage cheese) tossed in a spicy, tangy sauce.
- Medu Vada**
Doughnut-shaped snack made from black lentils, crispy on the outside and soft on the inside.
- Vazhaipoo (Banana Flower) Vada**
Banana flowers combined with Bengal gram and deep fried to make this mouth-watering starter.
- Podi Idli**
Soft mini idlies tossed in spicy lentil-chilli podi powder, sauteed in ghee.
- Onion Samosa**
Crispy pastry shell filled with spiced onions and potatoes.
- Chili Parotta**
Parotta stir-fried with onion, bell pepper, and spices.
- Cut Mirchi**
Chickpea batter fried green chilli served with creamy coriander dip.
- Curry Leaf (Paneer/ Gobi)**
Curry leaves and Indian spices blended with your choice of protein and sauteed for fragrant southern flavor.
- Paneer 65**
Batter fried paneer tossed with aromatic spices.
- Gobi 65**
Batter fried cauliflower tossed with aromatic spices.
- Green Chili (Paneer/ Gobi)**
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 APPETIZERS

- Chicken Pakora**
Snack made by marinating chicken pieces in a blend of spices.
- Chicken Lollipop**
Crispy, flavorful marinated chicken wings and drumsticks.
- Chili Chicken**
Indo-Chinese dish made with spicy and tangy flavorful chicken pieces.
- Kara Podi Chicken**
A crispy, deep-fried chicken coated with a spicy powder mix.
- Fish/ Chicken 65**
Crispy, spiced fried fish or chicken tossed in tangy South Indian-style seasoning.
- Chili Fish**
Cubes of fish fried and tossed with onion, pepper, and sauce.
- Chicken Pepper Fry**
Flavorful and spicy dish made with marinated chicken using black pepper and various spices, then fried.
- Curry Leaf Chicken**
Aromatic dish made by marinating chicken in a blend of spices and cooking it with fresh curry leaves.
- Nala Karam Chicken**
Chicken with bold flavors and vibrant spices, using a combination of chilli, garlic, ginger, and aromatic spices.
- Raju Gari Kodi (Chicken) Veppudu**
Andhra-style "Chicken Fry" marinated and fried with curry leaves and spices.
- Chicken Majestic**
Spicy, tangy, and aromatic boneless chicken tossed in flavorful gravy.
- Royyallu (Shrimp) Pepper Fry**
Andhra-style shrimp dish with black pepper, curry leaves, and flavorful seasonings.
- Tawa Fish Fry**
Marinated fish fried and wrapped in banana leaf with tomato onion gravy and grilled.
- Lamb Pepper Fry**
Lamb sauteed with onions, garlic, ginger, green chillies, pepper, and aromatic spices.
- Goat Sukha**
Tender pieces of goat sauteed with bold black pepper, fresh herbs, and aromatic Indian spices.
- Green Chili (Chicken/ Shrimp)**
A bold Indo-Chinese fusion with green chillies, soy sauce, garlic, and bell peppers wok-tossed with chicken or shrimp.



VEG ENTREES

- Dal Tadka**
Yellow lentils cooked and seasoned with a tempering of ghee and spices.
- Mutter Paneer**
Peas and paneer cooked in spiced tomato gravy.
- Dal Makhani**
A rich and creamy lentil dish made with black lentils, kidney beans, butter, and cream.
- Aloo Gobi**
Potatoes and cauliflower cooked together with spices.
- Paneer Butter Masala**
Paneer cooked in a tomato-based gravy with butter, cream, and spices.
- Tikka Masala (Paneer/ Tofu)**
Grilled paneer or tofu in a creamy, flavorful tomato-based curry.
- Bhindi (Okra) Pulusu**
Tangy, tamarind-based okra curry from South India.
- Ennai Kathirikai (Eggplant Curry)**
Whole baby eggplant fried and cooked in a rich thick gravy.
- Veg Kuruma**
Fresh vegetables cooked in coconut gravy with Chettinad spices.
- Poondu Kulambu**
Spicy gravy with garlic, tomato, onion, and ground spices.
- Shahi Paneer**
Soft paneer cubes simmered in a creamy, mildly sweet gravy enriched with spices and cashews.
- Saag/ Palak (Paneer/ Tofu)**
Paneer or tofu simmered in a mildly spiced spinach gravy.
- Malai Kofta**
Soft paneer-potato dumplings in a creamy, spiced tomato-cashew sauce.

NON- VEG ENTREES

- Butter Chicken**
Boneless chicken pieces that are marinated in a mix of yogurt and spices, then cooked in a smooth, buttery tomato sauce.
- Lamb Rogan Josh**
Slow-braised lamb in a rich onion-tomato gravy with warming spices, a Kashmiri classic.
- Nattu Kozhi Masala (Country Chicken)**
Delicately spiced boneless chicken cooked with mild spices.
- Tikka Masala (Chicken/ Lamb/ Salmon/ Shrimp)**
Grilled meat or seafood simmered in a rich, creamy tomato curry bursting with bold spices.
- Saag / Palak (Chicken/ Lamb)**
Tender Chicken or lamb cooked in a mildly spiced spinach gravy for a wholesome, earthy flavor.
- Vindaloo (Chicken/ Lamb)**
A dish from Goa, known for its bold, tangy, and spicy flavors.
- Kadai (Chicken/ lamb/ Goat)**
Chicken, Lamb or Goat stir-fried in a spicy, chunky tomato-onion sauce with bell peppers and indian spices.
- Gongura (sorrel Leaves) (Mutton/ Shrimp/ Chicken)**
Chicken, Lamb or Goat stir-fried in a spicy, chunky tomato-onion sauce with bell peppers and indian spices.
- Chettinad Masala (Egg/ Chicken/ Shrimp/ Goat)**
Flavorful specialty from Tamilnadu - meat or seafood cooked in a spicy, aromatic sauce made with roasted coconut, fennel, and hand-ground masala.
- Sangam Spl Meen kulambu (Fish Gravy)**
Fish marinated in house blend spices and cooked in an onion and tomato base gravy.
- Kongu Nadu (Chicken/ Goat)**
A traditional dish from the Kongu region of Tamilnadu, cooked with a specialty pepper spiced masala for a signature hot and savory profile.
- Tandoori (Chicken / Salmon)**
Delicious and flavorful dish made by marinating chicken/Salman in a mixture of yogurt and spices, then cooking it in a tandoor (a traditional clay oven).



SOUTH INDIAN

Chettinad curry (Chicken / Shrimp)
Cooked in rich spicy gravy made from a blend of roasted spices, onions, tomatoes and tamarind with the choice of your protein.

Malabar curry (Fish / Shrimp)
Fish or Shrimp cooked in rich creamy texture and aromatic spices from the malabar region of Kerala.

BIRYANIS

Hyderabad Dum Biryani(Veg/ Chicken/ Goat)

Kadai Biryani
(Boneless Chicken/ Egg/ Paneer/ Shrimp/ Goat)

Vijayawada Chicken

DindukkalThalapakattu (Chicken/ Goat)

Vellai Biryani (Pulao) (Chicken/ Goat)

TANDOORI SPECIALS

Pudina (Mint) Paneer Tikka
Cottage cheese marinated with mint and other indian spices.

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

Chicken Tikka (Breast)
Boneless pieces of chicken marinated overnight with exotic Indian herbs and spices.

Zafrani Malai Kebab (Chicken Tenders)
Boneless pieces of chicken marinated overnight with exotic Indian herbs and spices.

Coriander Lamb Chops
Lamb racks grilled with coriander-ginger puree, topped with black pepper.

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

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

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

Pineapple Salmon Tikka
Salmon and pineapple grilled to perfection in tandoor oven with Indian spices.



Tindora Fry

Beans Usili

Bindi Fry

Aviyal

Potato Poriyal

Cabbage Kootu

Arabi Fry

Cabbage Poriyal

LIVE STATIONS - DOSA, APPAM, CHAAT COUNTER

KOTTHU PAROTTAS

Veg Kotthu Parotta

Chicken Kotthu Parotta

Egg Kotthu Parotta

FRIED RICE & NOODLES STREET STYLE

Fried Rice (Veg/ Chicken/ Shrimp)

Noodles (Veg/ Chicken/ Shrimp)

BEVERAGES

Mango Lassi

Butter Milk

Sweet Lassi

Soda

Salt Lassi

Filter Coffee

Badam Milk

Masala Chai

DESSERTS

Matka Kulfi

Mango Kesari

Gulab Jamun (with Ice Cream)

Carrot Halwa (with Ice Cream)

Payasam

Chocolate Lava Cake (with Ice Cream)

BREADS

Plain Naan

Butter Naan

Garlic Naan

Chili Garlic Naan

Roti

MParatha alabar (2 pcs)

Phulka (2 pcs)

DOSAS

Plain Dosa

Ghee Dosa

Masala Dosa

Mysore Masala Dosa

Onion Dosa

Chili Onion Dosa

Rava Dosa

Masala Rava Dosa

Onion Rava Dosa

Kara Dosa

Kal Dosa

Egg Dosa

UTTAPAMS

Veg Uttapam

Plain Uttapam

Onion Chili Uttapam

SWEETS

Ashoka Halwa

Double Double Ka Meetha

Bread Halwa

Bengali specials

STARTERS/ APPETIZERS

Fish Fry
A popular starter, often made with Tilapia.

Samosa
Bengali style with Cauliflower, peanut but not onion/ garlic.

Veg Pakora – with potato

Beguni /Begun bhaja
Thinly sliced Eggplant fry with Beson.

Chugni – whole yellow peas

MAIN COURSES

Aloo Dum
Spicy, flavorful potatoes (with/ without onion)

Cholar Dal (or Chole Dal)
A Bengali-style lentil (chana dal) soup with coconut.

Navaratna Dal
Moong dal with mixed veg cauli flower, beans, green peas, cashew, raisin – Bengali tyle.

Sorshe Paneer (Rohu/ Katla / Tilapia)
Fish cooked in a mustard sauce.

Machher Jhol
A light, flavorful fish (Rohu /Katla / Tilapia) curry.

Chingri Malai Curry
Shimps cooked in a creamy coconut milk sauce.

Kosha Mangsho
Slow-cooked mutton curry, rich and flavorful.

Kochi Pathar Jhol
Home style mutton curry

Basanti Pulao
A sweet, aromatic rice dish flavored with saffron and nuts.

DESSERTS

Rasagulla
Soft cheese balls in a light syrup.

Mishti Doi
Sweet yogurt.

Rasamalai
A traditional Bengali sweet, made with milk and sugar.

Payesh - Rice pudding.

Gulab Jamun
Deep-fried milk balls in a sweet syrup.

