

MENU



TASTE OF HYDERABAD

◆ WHERE FOOD MEETS HARMONY ◆

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FOOD MENU

Veg Appetizers

- **Crispy Corn** **\$13.99**
(Golden-fried corn kernels seasoned to perfection, offering a delightful crunch with every bite)
- **karivepaku (Baby Corn / Panner / Gobi)** **\$14.99 / \$15.99 / \$14.99**
(A flavorful dish with tender baby corn, paneer, or gobi, cooked with curry leaves powder and spices)
- **Pakora (Onion / Mix veg)** **\$8.99 / \$8.99**
(Crispy fritters made from onions or mixed vegetables, coated in a seasoned gram flour batter)
- **Pepper Fry (Baby corn / Mushroom)** **\$14.99 / \$14.99**
(A spicy stir-fry with baby corn or mushrooms, seasoned with black pepper and aromatic spices)
- **Samosa** **\$5.99**
(Crispy pastry filled with a savory mixture of spiced potatoes and peas)
- **TOH Special 65 (Panner / Gobi)** **\$15.99 / \$14.99**
(A signature dish featuring baby corn, paneer, or gobi, marinated in a special blend of spices and fried to perfection.)
- **TOH Special Veg Appetizer (Corn Masala)** **\$12.99**
(A unique appetizer with spiced corn, offering a perfect blend of flavors and textures.)

Non Veg Appetizers

- **Chicken Lollipop** **\$15.99**
(Chicken drumettes marinated and deep-fried, served with a spicy dip.)
- **Chicken 555 Dry** **\$15.99**
(A dry, spicy chicken dish with a fiery kick, perfect as an appetizer)
- **karivepaku (Chicken / Prawns)** **\$15.99 / \$16.99**
(A flavorful dish with chicken or prawns, cooked with curry leaves powder and a blend of spices)
- **Karampodi Chicken** **\$15.99**
(Spicy chicken bites tossed with traditional South Indian spices.)
- **Pepper Fry (Chicken / Prawns)** **\$15.99 / \$16.99**
(A fiery stir-fry with chicken or prawns, seasoned with crushed black pepper and aromatic spices)
- **Goat Ghee Roast** **\$16.99**
(succulent goat meat slow-cooked in aromatic spices and ghee, delivering rich and deep flavors)



- **King Fish Tawa Fry** **\$16.99**
(Fresh kingfish marinated in spices and pan-fried to a crispy golden brown.)
- **TOH Special 65 (Chicken / Fish / Prawns)** **\$15.99 / \$16.99 / \$16.99**
(A special marinated dish with chicken, fish, or prawns, fried to a crispy finish)

- **TOH Special Non Veg Appetizer (Chicken)** **\$17.99**
(A signature chicken appetizer, rich in flavor and perfect for sharing.)

South Indian tiffins

- **Idly (3 Pcs)** **\$8.99**
(Soft and fluffy steamed rice cakes served with chutney and sambar)
- **Vada (3 Pcs)** **\$8.99**
(Crispy lentil doughnuts served with chutney and sambar)
- **Sambar Idly (2 pcs)** **\$8.99**
(Steamed idlis soaked in a flavorful sambar)
- **Sambar Vada (2 Pcs)** **\$8.99**
(Crispy vadas soaked in sambar, offering a perfect blend of flavors.)

Dosa

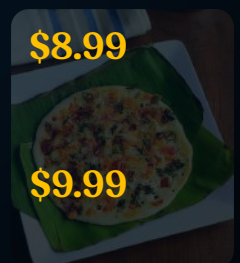
- **Plain** **\$8.99**
(A classic South Indian crepe made from fermented rice and lentil batter)
- **Ghee** **\$9.99**
(A crispy dosa cooked with a generous amount of ghee, adding a rich flavor)
- **Mysore masala** **\$10.99**
(A spicy dosa with a layer of red chutney inside, filled with spiced potato mash)
- **Masala** **\$10.99**
(A traditional dosa filled with spiced potato filling)
- **Podi** **\$8.99**
(Dosa sprinkled with spicy podi (powder) for an extra kick.)
- **Andhra Karam** **\$9.99**
(A spicy dosa with a layer of Andhra-style chutney inside)
- **Chocolate Dosa (Kid Size)** **\$7.99**
(A fun dosa with a sweet chocolate filling, perfect for kids)
- **Keema** **\$13.99**
(A savory dosa filled with spiced minced meat)
- **Tikka (Paneer / Chicken)** **\$12.99**
(A fusion dosa filled with paneer or chicken tikka, offering a delicious twist)



\$8.99

\$8.99

\$9.99



Uthappam

- **Plain** **\$8.99**
(A thick pancake made from fermented rice and lentil batter)
- **Veg** **\$9.99**
(A thick pancake topped with mixed vegetables, making for a flavorful and filling dish)
- **Onion** **\$9.99**
(A thick pancake topped generously with caramelized onions.)
- **Onion Chili** **\$9.99**
(A thick pancake topped generously with caramelized onions and chili)



Parotta

- **Plain** **\$8.99**
(A flaky, layered flatbread made from refined flour, perfectly soft on the inside and crispy on the outside. It's a versatile accompaniment to curries or can be enjoyed on its own)
- **Kothu (Veg / Egg / Chicken / Lamb)** **\$9.99 / 10.99 / 12.99 / 13.99**
(A popular South Indian street food made by shredding parotta and stir-frying it with a mix of vegetables, or Chicken or lamb, along with spices, eggs, and a hint of tangy sauce)



Indo - Chinese Veg

- **Manchurian (Gobi / Baby Corn / Paneer)** **\$12.99 / \$13.99 / \$15.99**
(A popular Indo-Chinese dish made by tossing gobi or baby corn or paneer in a spicy, tangy Manchurian sauce, making for a deliciously addictive snack or side dish.)
- **Chilli (Gobi / Baby Corn / Paneer)** **\$12.99 / \$13.99 / \$15.99**
(Gobi or baby corn or paneer stir-fried with bell peppers, onions, and green chillies, coated in a flavorful soy-based sauce with a hint of garlic and ginger)



Indo - Chinese Non Veg

- **Manchurian (Chicken / Fish)** **\$15.99 / \$16.99**
(A popular Indo-Chinese dish made by tossing chicken or Fish in a spicy, tangy Manchurian sauce, making for a deliciously addictive snack or side dish.)
- **Chilli (Chicken / Fish / Prawns)** **\$15.99 / \$16.99 / \$16.99**
(Chicken or Fish or prawns stir-fried with bell peppers, onions, and green chillies, coated in a flavorful soy-based sauce with a hint of garlic and ginger)

Fried Rice

- **Veg** **\$12.99**
(Fragrant basmati rice stir-fried with fresh vegetables and flavored with soy sauce, giving it a perfect blend of subtle flavors and crunchy textures)
- **Egg** **\$13.99**
(Fragrant basmati rice stir-fried with egg and flavored with soy sauce, giving it a perfect blend of subtle flavors and crunchy textures)
- **Chicken** **\$15.99**
(A satisfying dish of basmati rice stir-fried with tender chicken pieces and mixed vegetables, all seasoned with soy sauce and a touch of garlic)
- **Shrimp** **\$16.99**
(A satisfying dish of basmati rice stir-fried with shrimp pieces and mixed vegetables, all seasoned with soy sauce and a touch of garlic)
- **Schezwan (Veg / Egg / Chicken / Prawns)** **\$13.99 / \$14.99 / \$15.99 / \$16.99**
(A spicy twist on traditional fried rice, featuring basmati rice stir-fried with vegetables (or your choice of protein and flavored with a fiery Schezwan sauce)
- **TOH Special (Veg / Egg / Chicken)** **\$13.99 / \$14.99 / \$15.99**
(A signature dish featuring a unique blend of Fried rice and your choice of Veg, Egg, or Chicken. This special recipe is crafted to deliver a delightful culinary experience)



Noodles

- **Veg** **\$12.99**
(A classic dish featuring stir-fried noodles tossed with a variety of fresh, crisp vegetables. Perfect for those who enjoy a light yet flavorful meal)
- **Egg** **\$13.99**
(Stir-fried noodles blended with scrambled eggs and a mix of vegetables. This dish adds a rich and satisfying texture to the traditional veggie noodles)
- **Chicken** **\$15.99**
(Tender pieces of chicken are stir-fried with noodles and a medley of vegetables. A hearty and filling option for meat lovers)
- **Schezwan (Veg / Egg / Chicken)** **\$13.99 / \$14.99 / \$15.99**
(A spicy and flavorful take on noodles, infused with the bold flavors of Schezwan sauce. Available in Veg, Egg, or Chicken options to suit different taste preferences)
- **TOH Special (Veg / Egg / Chicken)** **\$13.99 / \$14.99 / \$15.99**
(A signature dish featuring a unique blend of noodles, vegetables, and your choice of Veg, Egg, or Chicken. This special recipe is crafted to deliver a delightful culinary experience)



Pulao

- **Veg**

\$13.99

(A fragrant and flavorful rice dish made with basmati rice and a medley of fresh vegetables. Cooked with aromatic spices and herbs, this dish is a perfect balance of taste and nutrition)

- **Chicken**

\$15.99

(Tender chicken pieces cooked with basmati rice and a blend of spices, creating a hearty and aromatic one-pot meal that's perfect for any occasion)

- **Goat**

\$16.99

(A rich and aromatic rice dish made with tender pieces of goat meat, basmati rice, and a blend of traditional spices. The goat is slow-cooked to perfection, ensuring that each bite is juicy and flavorful)

Biryani Veg

- **Veg Dum Biryani / Family**

\$14.99 / \$27.99

(A traditional Hyderabadi style biryani made with fragrant basmati rice and an assortment of fresh vegetables, cooked in a sealed pot to infuse the rich flavors)

- **Panner 65 Biryani / Family**

\$16.99 / \$29.99

(A delightful twist on the classic biryani, featuring crispy Paneer 65 pieces mixed with flavorful biryani rice. This dish offers a perfect balance of spice and taste, ideal for paneer lovers)

- **Ullava charu Veg Biryani / Family**

\$15.99 / \$28.99

(A unique biryani made with the special Ulavacharu sauce, which is prepared from horse gram lentils. This biryani is rich in flavor and has a distinct taste that sets it apart from other variations)

- **Ullava charu Paneer Biryani / Family**

\$16.99 / \$29.99

(Combining the richness of Ulavacharu with the softness of paneer, this biryani is an exotic and savory dish that brings together unique flavors and textures)

- **Gongura Veg Biryani / Family**

\$15.99 / \$28.99

(This biryani is infused with the tangy flavor of Gongura (sorrel leaves), adding a distinct taste to the aromatic basmati rice and mixed vegetables. A regional favorite with a refreshing twist)

- **Gongura Paneer Biryani / Family**

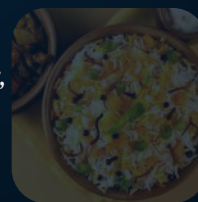
\$16.99 / \$29.99

(A tangy and flavorful biryani made with fresh Gongura leaves and soft paneer pieces, offering a delightful combination of tastes for those who enjoy bold and zesty flavors)

- **Gobi 65 Biryani / Family**

\$15.99 / \$28.99

(Crispy Gobi (cauliflower) 65 pieces are mixed with fragrant biryani rice, creating a spicy and crunchy experience. This dish is a great choice for vegetarians looking for something different)



● **TOH Special Veg Biryani (Gobi)**

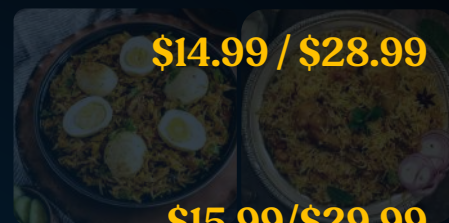
\$16.99 / \$29.99

(A special house recipe, this biryani features a unique blend of spices and Gobi (cauliflower), offering a memorable and flavorful experience. It's a must-try for anyone who enjoys vegetarian biryani with a twist.)

Non - Veg

● **Egg Biryani / Family**

(A classic biryani made with basmati rice and hard-boiled eggs, seasoned with a mix of aromatic spices. This dish offers a simple yet flavorful option, perfect for those who love eggs)



\$14.99 / \$28.99

● **Chickern Dum Biryani / Family**

(A traditional dum biryani featuring succulent pieces of chicken cooked under pressure with basmati rice and a blend of spices. This slow-cooked dish is rich in flavor and aroma)

\$15.99/\$29.99

● **Chicken 555 Biryani / Family**

(A special biryani made with Chicken 555, a spicy and tangy fried chicken that is mixed with flavorful biryani rice. This dish is a treat for spice lovers)

\$16.99 / \$29.99

● **Goat Dum Biryani. / Family (Only Weekend)**

(A weekend special, this biryani features tender pieces of goat cooked in a sealed pot with basmati rice and a rich array of spices. It's a hearty and satisfying dish that's perfect for special occasions)

\$17.99 / \$33.99

● **Chicken Fry Biryani / Family**

(Crispy fried chicken pieces are mixed with basmati rice and spices to create a biryani that is both crunchy and flavorful. A delightful option for those who enjoy a bit of texture in their biryani)

\$16.99 / \$29.99

● **Goat Fry Biryani / Family**

(A unique biryani featuring fried goat pieces mixed with aromatic biryani rice. The fried meat adds a rich and savory flavor, making it a favorite among goat meat enthusiasts)

\$17.99 / \$33.99

● **Lamb Fry Biryani / Family**

(his biryani is made with tender, fried lamb pieces that are combined with spiced basmati rice. The rich flavor of lamb and the crispness of the fry make this dish a true delicacy)

\$18.99 / \$35.99

● **Shrimp Biryani. / Family**

(A seafood lover's delight, this biryani is made with succulent shrimp cooked with fragrant basmati rice and spices. It's a light and flavorful dish with the perfect balance of spice and seafood)

\$17.99 / \$33.99

● **Chicken 65 Biryani.**

(Featuring the popular Chicken 65, this biryani is a spicy and crispy variation that combines the tangy fried chicken with the classic biryani rice, creating a burst of flavors)

\$16.99 / \$29.99



● **Ullava charu Chicken Biryani / Family**

(A distinct biryani made with Ulavacharu sauce, a rich and earthy gravy made from horse gram lentils, combined with chicken and basmati rice. This dish offers a unique taste experience)



\$16.99 / \$29.99

● **Gongura Chicken Biryani. / Family**

(Tangy Gongura leaves add a zesty flavor to this chicken biryani. It's a regional specialty that brings together the tartness of sorrel leaves with the richness of chicken biryani.)

\$16.99 / \$29.99

● **Gongura Goat Biryani / Family**

(This biryani combines the bold flavors of Gongura leaves with tender goat meat, creating a dish that is both tangy and hearty. It's a must-try for those who enjoy regional delicacies)

\$17.99 / \$33.99

● **TOH Special Non-Veg Biryani (Chicken) / Family**

(A house special, this non-vegetarian biryani features a unique blend of spices and ingredients, available with chicken. It's a signature dish that offers a rich and satisfying experience)

\$17.99 / \$33.99



(Tandoor) Veg



● **Paneer Tikka**

(Soft and juicy cubes of paneer marinated in a blend of yogurt and aromatic spices, then grilled to perfection. This popular appetizer offers a smoky flavor with a spicy kick)

\$15.99

● **Hariyali Paneer Tikka**

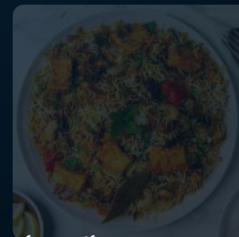
(A vibrant green twist on the traditional paneer tikka, where paneer cubes are marinated in a mixture of mint, coriander, and other green herbs. This dish is both refreshing and flavorful)

\$15.99

● **Mushroom Tikka**

(Tender mushrooms marinated in a spicy yogurt mixture and grilled until they are juicy and flavorful. A perfect dish for mushroom lovers looking for a delicious and healthy option)

\$14.99



● **Tnadori Gobi**

(Cauliflower florets marinated in a spicy tandoori marinade and roasted until they are crisp and smoky. This dish offers a delightful combination of crunch and flavor)

\$14.99

● **Veg Platter**

(Paneer Tikka, Hariyali Paneer, Mushroom tikka, Tandoori Gobi)

\$24.99

(A mixed platter featuring a selection of vegetarian tikkas, including Paneer Tikka, Haryali Paneer Tikka, Mushroom Tikka, and Tandoori Gobi. Perfect for sharing, this platter offers a variety of flavors and textures that cater to all tastes)

(Tandoor) Non-Veg

- **Tandoori Chicken** **\$14.99**
(A classic dish where chicken is marinated in a mixture of yogurt and spices, then grilled in a tandoor (clay oven) to achieve a smoky flavor and tender texture)
- **Chicken Tikka** **\$15.99**
(Boneless pieces of chicken marinated in a blend of yogurt and spices, skewered and cooked in a tandoor until perfectly grilled, offering a juicy and flavorful experience) 
- **Reshmi Chicken Kabab** **\$15.99**
(Soft and succulent chicken kababs made with a creamy marinade of yogurt, cream, and spices, then grilled to a melt-in-the-mouth texture)
- **Malai Chicken Kabab** **\$15.99**
(Tender chicken pieces marinated in a rich, creamy mixture of malai (cream), yogurt, and mild spices, grilled to perfection for a smooth and flavorful dish)
- **Hariyali Chicken Kabab** **\$15.99**
(Chicken kababs marinated in a green paste of mint, coriander, and other herbs, offering a refreshing and herbaceous flavor profile)
- **Bhati Chicken kabab** **\$15.99**
(A traditional kabab where chicken is marinated in a robust mix of spices and yogurt, then cooked in a Bhatti (charcoal oven) for a smoky and earthy flavor)
- **Chicken Seekh Kabab** **\$15.99**
(Minced chicken mixed with aromatic spices, shaped onto skewers, and grilled until juicy and flavorful. These kababs have a slightly crisp exterior and a tender interior)
- **Tandoori Drumsticks** **\$15.99**
(Chicken drumsticks marinated in a spicy tandoori mixture and grilled to a smoky, tender finish. Perfect for those who love a bit of crunch and flavor)
- **Lamb Seekh Kabab** **\$17.99**
(Minced lamb mixed with spices, shaped onto skewers, and cooked in a tandoor. These kababs are rich in flavor and have a juicy, tender texture.)
- **Lamb Chops** **\$19.99**
(Lamb chops marinated in a mix of spices and herbs, then grilled to achieve a perfect balance of tenderness and flavor. A gourmet dish for lamb lovers) 
- **Tandoori Fish** **\$17.99**
(Fish fillets marinated in a tangy and spicy tandoori masala, then grilled to a smoky perfection. A light and flavorful seafood option)
- **Tandoori Pomfret** **\$17.99**
(Whole pomfret marinated in a blend of tandoori spices, grilled until the skin is crispy and the flesh is tender. A delightful dish for seafood enthusiasts)

- **Salmon Tikka Kabab** **\$17.99**
 (Chunks of salmon marinated in a spicy yogurt mixture and grilled until they are perfectly cooked, offering a delicious and healthy option for fish lovers)
- **Tandoori Shrimps** **\$17.99**
 (Large shrimps marinated in tandoori spices and grilled to a juicy and flavorful finish. A perfect dish for seafood lovers seeking a smoky, spicy experience)
- **Tandoori Salmon** **\$17.99**
 (Salmon fillets marinated in a rich tandoori masala and grilled until tender and flavorful. This dish offers a healthy and delicious take on tandoori cuisine)
- **Nonveg Platter** **\$29.99**
 (A mixed platter offering a selection of the finest tandoori meats including Tandoori Chicken, Chicken Tikka, Lamb Chops, and Tandoori Shrimps. Perfect for sharing, this platter provides a variety of flavors and textures)

Naans

- **Plain** **\$2.99**
 (A traditional soft and fluffy flatbread made from leavened dough, baked in a tandoor (clay oven) until golden brown. Perfect for pairing with any curry or dish)
- **Butter** **\$3.49**
 (A classic naan brushed with melted butter after baking, giving it a rich and flavorful finish. This soft and indulgent bread is a favorite accompaniment to Indian meals)
- **Garlic** **\$3.49**
 (Naan infused with the aromatic flavor of fresh garlic, baked to perfection in a tandoor. This naan offers a burst of garlic flavor with every bite, ideal for those who love bold tastes)
- **Chili Garlic** **\$3.99**
 (A spicy twist on the traditional garlic naan, featuring chopped green chilies along with garlic for an extra kick. Perfect for those who enjoy a bit of heat with their bread)
- **Cheese** **\$3.49**
 (Naan stuffed with a generous amount of melted cheese, creating a deliciously gooey and flavorful bread. A treat for cheese lovers, this naan is perfect on its own or with a curry)
- **Chili Cheese** **\$3.99**
 (A spicy and cheesy delight, this naan is stuffed with cheese and chopped green chilies, offering a perfect balance of heat and creaminess in every bite)
- **Tandoori Roti** **\$3.99**
 (A whole wheat flatbread baked in a tandoor until crisp and slightly charred. This healthier alternative to naan is perfect for those who prefer a lighter option)



- **Chapathi** **\$3.99**
(A soft and thin whole wheat flatbread cooked on a griddle. It's a simple and healthy bread that pairs well with any dish, making it a staple in Indian cuisine)
- **Keema** **\$5.99**
(Naan stuffed with spiced minced meat (usually lamb or beef), creating a rich and savory bread. This naan is a meal in itself and pairs perfectly with raita or chutney)

Kulcha

- **Onion** **\$3.99**
(A soft and fluffy flatbread stuffed with finely chopped onions, seasoned with spices, and baked to perfection. This kulcha offers a burst of savory flavor with every bite, making it an excellent accompaniment to any curry or dish)
- **Aloo** **\$3.99**
(A popular Indian flatbread filled with a spiced mashed potato mixture. This kulcha is crispy on the outside and soft on the inside, offering a comforting and flavorful experience)
- **Paneer** **\$4.99**
(A delicious flatbread stuffed with crumbled paneer (Indian cottage cheese) mixed with aromatic spices. This kulcha is rich and flavorful, perfect for paneer lovers)
- **Mix Veg** **\$4.99**
(A wholesome kulcha stuffed with a mixture of finely chopped vegetables and spices. This flatbread is both nutritious and delicious, making it a great choice for a balanced meal)



Entrees Veg

- **Kadai (Veg / Paneer / Mushroom / Bhindi)** **\$ 13.99/ \$15.99/ \$14.99/ \$14.99**
(A soft and fluffy flatbread stuffed with finely chopped onions, seasoned with spices, and baked to perfection. This kulcha offers a burst of savory flavor with every bite, making it an excellent accompaniment to any curry or dish)
- **Gongura (Veg / Paneer / Bhindi)** **\$13.99/ \$15.99/\$14.99**
(A tangy and spicy dish made with Gongura (sorrel leaves) and your choice of vegetables, paneer, or bhindi. This regional specialty is known for its unique sour flavor, balanced by a blend of spices)
- **Tikka Masala Paneer** **\$15.99**
(A classic dish featuring paneer cubes marinated in tikka spices, then cooked in a rich and creamy tomato-based sauce. This dish is a perfect blend of spicy and creamy flavors)
- **Panner Butter Masala** **\$15.99**
(A popular North Indian dish made with soft paneer cubes simmered in a rich and creamy tomato gravy, flavored with butter and a mix of aromatic spices. It's a mild and slightly sweet dish, perfect for all palates.)
- **Saag (Veg / Paneer / Allo / Channa)** **\$13.99/ \$15.99/ \$13.99/ \$13.99**
(A healthy and flavorful dish made with pureed spinach (saag) and your choice of vegetables, paneer, potatoes (aloo), or chickpeas (channa). The dish is seasoned with spices, making it a hearty and nutritious option)



- **Chettinad Curry (Veg / Paneer)** **\$13.99/ \$15.99**

(A fiery and aromatic curry from the Chettinad region, made with a blend of roasted spices and coconut. Available with vegetables or paneer, this dish is known for its bold and complex flavors)
- **Baigan Bharta** **\$9.99**

(A smoky and flavorful dish made with roasted and mashed eggplant cooked with onions, tomatoes, and spices. This rustic dish is rich in flavor and a favorite among eggplant lovers)
- **Bhindi Fry** **\$10.99**

(Crispy and flavorful okra (bhindi) stir-fried with onions, tomatoes, and spices. This simple yet delicious dish is perfect as a side or a main dish)


- **Tindora Fry** **\$11.99**

(A spicy and tangy stir-fry made with tindora (ivy gourd) and a blend of spices. This dish offers a unique flavor profile and is a popular choice in South Indian cuisine)
- **Gutti Vankaya Curry** **\$10.99**

(A traditional Andhra dish made with baby eggplants stuffed with a spicy peanut-coconut mixture and simmered in a tangy tamarind gravy. This dish is rich in flavor and a must-try for those who enjoy authentic regional cuisine)
- **Andhara Veg Curry** **\$10.99**

(A spicy and tangy vegetable curry from Andhra Pradesh, made with a mix of seasonal vegetables and a blend of traditional spices. This dish is known for its bold flavors and is best enjoyed with rice or roti.)


- **Channa Masala** **\$9.99**

(A hearty and spicy dish made with chickpeas (channa) simmered in a rich tomato-based gravy, flavored with a blend of Indian spices. This dish is a staple in North Indian cuisine and pairs well with rice or bread)
- **Mutter Paneer Masala** **\$15.99**

(A classic North Indian dish made with green peas (mutter) and paneer cubes cooked in a spiced tomato and onion gravy. This dish is both comforting and flavorful, making it a favorite for many)
- **Allo Gobi Masala** **\$13.99**

(A popular vegetarian dish made with potatoes (aloo) and cauliflower (gobi) cooked in a spiced tomato-based gravy. This dish is both hearty and flavorful, perfect as a main dish or a side)
- **Dal Tadka** **\$10.99**

(A comforting dish made with yellow lentils (dal) cooked until soft, then tempered with ghee, cumin, garlic, and other spices. This simple yet flavorful dish is a staple in Indian households)


- **Dal Makhani** **\$10.99**

(A rich and creamy dish made with black lentils and kidney beans slow-cooked with butter, cream, and a blend of spices. This dish is indulgent and full of flavor, perfect for special occasions)
- **Malai Kofta** **\$13.99**

(Soft and creamy dumplings (koftas) made from paneer and potatoes, simmered in a rich and creamy tomato-based gravy. This dish is a popular choice for those who enjoy mild and creamy flavors)

Non -Veg

- **Kadai (Chicken / Shrimp / Lamb / Goat)** **\$15.99/ \$16.99/ \$17.99/ \$16.99**
(A spicy and flavorful dish cooked in a traditional Indian wok (kadai) with your choice of chicken, shrimp, lamb, or goat. This dish is packed with bold spices and fresh tomatoes, creating a rich and aromatic curry)
- **Saag (Chicken / Lamb / Goat)** **\$15.99/ \$16.99/ \$16.99**
(A nutritious and hearty dish made with pureed spinach (saag) and your choice of chicken, lamb, or goat. This dish is simmered with a blend of spices, offering a creamy and flavorful experience)
- **Tikka Masala (Chicken / Shrimp / Lamb / Goat)** **\$\$15.99/ \$16.99/ \$17.99/ \$16.99**
(A classic dish featuring your choice of protein marinated in tikka spices, then cooked in a rich and creamy tomato-based sauce. This dish is beloved for its balance of creamy and spicy flavors)

- **Chettinad (Chicken / Goat)** **\$15.99/ \$16.99**
(A fiery and aromatic dish from the Chettinad region, known for its robust use of spices and coconut. Available with chicken or goat, this curry is bold and flavorful, perfect for those who love spicy food)
- **Korma (Chicken / Goat)** **\$15.99/ \$16.99**
(A rich and creamy curry made with your choice of chicken or goat, simmered in a yogurt-based sauce with a mix of ground nuts and spices. This dish is mild, slightly sweet, and full of flavor.)
- **Curry Leaves Masala (Chicken / Goat / Shrimp)** **\$15.99/ \$16.99/ \$17.99**
(A fragrant curry made with fresh curry leaves, which add a unique aroma and flavor to the dish. Available with chicken, goat, or shrimp, this masala is a delightful blend of spices and herbs)

- **Vindaloo (Chicken / Shrimp / Lamb / Goat)** **\$15.99/ \$16.99/ \$17.99/ \$16.99**
(A spicy and tangy curry with Portuguese roots, made with vinegar and a special blend of spices. Choose from chicken, shrimp, lamb, or goat for a dish that's both bold and flavorful)
- **Andhra (Chicken Bone In / Chicken Boneless / Goat)** **\$15.99 / \$15.99 / \$16.99**
(A spicy and tangy curry from Andhra Pradesh, made with a blend of regional spices and your choice of chicken (bone-in or boneless) or goat. This dish is known for its intense heat and robust flavor)
- **Gongura (Chicken / Goat)** **\$15.99/ \$16.99**
(A tangy and spicy dish made with Gongura (sorrel leaves) and your choice of chicken or goat. This regional specialty offers a unique flavor profile that's both refreshing and bold)

- **Rogan Josh (Chicken / Lamb / Goat / Shrimp)** **\$15.99/ \$17.99/ \$16.99/ \$16.99**
(A rich and aromatic curry made with your choice of chicken, lamb, goat, or shrimp, cooked in a blend of Kashmiri spices. This dish is known for its deep red color and flavorful gravy)
- **Butter Chicken Masala** **\$15.99**
(Chicken Butter Masala is a popular Indian dish of grilled chicken simmered in a smooth, silky and creamy onion tomato and cashew gravy)

● **Ullavacharu (Chicken / Goat / Egg)**

\$15.99/ \$16.99/ \$14.99

(A unique dish made with Ulavacharu sauce, a rich gravy made from horse gram lentils, combined with your choice of chicken, goat, or egg.

This dish is earthy, flavorful, and distinctly South Indian)

● **Egg Masala**

\$14.99

(flavorful curry made with boiled eggs simmered in a spiced tomato and onion gravy.

This dish is simple yet satisfying, perfect for egg lovers.)

● **Mughlai chicken**

\$15.99

(A rich and creamy dish from the Mughlai cuisine,

made with chicken cooked in a luxurious gravy of cream, nuts, and aromatic spices.

This dish is indulgent and full of flavor, perfect for a special meal)

Snacks

● **Cut Mirchi**

\$8.99

(A popular South Indian snack made by slicing green chilies,

dipping them in a spiced gram flour batter, and deep-frying until crispy.

These spicy, crunchy treats are perfect as an appetizer or snack, often served with chutney)

● **Stuffed Mirchi**

\$9.99

(Large green chilies stuffed with a flavorful mixture of spices and sometimes lentils, then dipped in batter and fried to golden perfection.

This dish combines the heat of the chilies with a savory filling, making it a deliciously spicy treat)

● **Punnugulu**

\$8.99

(A traditional Andhra snack made from fermented rice and urad dal batter, deep-fried into small, golden fritters. These crispy on the outside and soft on the inside bites are typically served with chutney)



● **Chitti Punnugulu**

\$8.99

(Small, bite-sized fritters made from a fermented rice and urad dal batter, Chitti Punugulu are a delightful variation of the traditional Punugulu.)

Desserts

● **Carrot Halwa**

\$4.99

(A traditional Indian dessert made with grated carrots, milk, and sugar, garnished with nuts)

● **Gulab Jamun (3 Pcs)**

\$5.99

(Soft and spongy milk-solid balls soaked in a sugary syrup, a classic Indian sweet.)

● **Double Ka Meetta**

\$5.99

(A rich bread pudding dessert made with fried bread slices soaked in milk, sugar, and garnished with nuts)

● **Moong Dal Halwa**

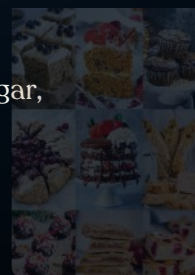
\$4.99

(A rich and sweet dessert made from moong dal, ghee, and sugar)

● **Rasgulla (3 pcs)**

\$5.99

(Soft and spongy cheese balls soaked in a sweet syrup)



Beverages

- **Mango Lassi** **\$4.99**
(A refreshing yogurt-based drink blended with ripe mangoes)
- **Rose Milk** **\$4.99**
(A fragrant and sweet milk drink flavored with rose syrup)
- **Chikku Shake** **\$5.99**
(A creamy shake made from fresh chikku (sapodilla) fruit)
- **Sharbath** **\$4.99**
(A traditional sweet and refreshing drink, perfect for cooling down)
- **Badam Milk** **\$4.99**
(A sweet milk drink flavored with almonds and cardamom)
- **Thumps Up** **\$2.99**
(A popular Indian cola with a strong, fizzy taste)
- **Limca** **\$2.99**
(A refreshing lemon-flavored soda)
- **Coke** **\$1.99**
- **Sprite** **\$1.99**
- **Fanta** **\$1.99**





TASTE OF HYDERABAD

◆ WHERE FOOD MEETS HARMONY ◆

HOURS

Open 7 Days a week

11:30 AM - 2:30 PM | 5:30 PM - 10:00 PM
