

## Annapurna Indian Cuisine



Veg Starters		Dosa	400	
Vegetable Samosa Deep fried turnovers stuffed with potatoes and peas	\$5.99	Plain Dosa	\$8.99	
ldly	\$5.99	Ghee Roast	\$9.99	
Steamed Rice Cake served with Chutney and Sambar	<b>#</b> C 00	Paper Dosa	\$9.99	
Medu Vada Deep fried lentil donuts served with Chutney and Sambar	\$6.99	Masala Dosa  Dosa stuffed with masala (potato, carrot, peas and onion)	\$10.99	
Masala Vada Deep fried chana dal patties served with Chutney	\$6.99	Paper Masala Dosa Paper Dosa stuffed with potato masala	\$10.99	
Idly-Vada Combo Two Idly and One Vada served with Chutney and Sambar	\$7.49	Andhra Special Karam Podi Dosa Dosa topped with spicy channa dal masala (Karam Podi)		
Chilli Bajji Jalapeno Chillis dipped in chick pea flour and deep fried	\$5.99	Onion & Hot Chilli Dosa		
Cut Mirchi Bite sized crunchy chill Bajji	\$5.99	Spinach Dosa  Dosa topped with ground spinach	\$10.99	
Mysore Bonda  Deep fried sourdough dumplings served with Chutney	\$7.99	Set Dosa Fluffy thick Dosa (like pancake)	\$10.99	
Sambar Idly-Vada Idly and Vada dipped in Sambar (lentil soup)	\$7.99	Cheese Masala Dosa	\$11.99	
Chilli Idly Adding spice to Idly – fried Idly cubes tossed in special Chilli sauce	\$10.99	Dosa topped with cheese and stuffed with masala curry  Mysore Dosa  Dosa topped with spicy chutney	\$10.99	
Soups Cream of Tomato	\$6.99	Mysore Masala Dosa Dosa topped with spicy chutney and stuffed with masala curry	\$11.99	
Aromatic tomato soup prepared with a special blend of spices  Rasam	\$5.99	Rava Dosa Rice flour and semolina crepe		
Spicy and tangy soup prepared with ground pepper and spices Sambar	\$5.99	Onion Rava Dosa Rava Dosa topped with onions	\$11.99	
Special lentil and vegetable soup cooked with special spices	ψ0.00	Rava Masala Dosa Rava Dosa stuffed with potato masala	\$12.99	
<b>Tandoori</b>		Onion Rava Masala Dosa	\$13.99	
Tandoori Chicken Leg quarters marinated in spicy yogurt sauce and cooked in clay oven	\$13.99	King of Rava Dosas – All toppings – Onion, Potato Masala	\$13.99	
Chicken Tikka Chicken breast marinated in spicy yogurt sauce and cooked in clay oven	\$13.99	Muttai Dosa Dosa topped with egg		
Malai Kebab Chicken cubes marinated with special spices and yogurt and cooked in clay over	\$13.99 <sup>1</sup>	Lamb Keema Dosa  Dosa stuffed with mildly spiced meat (Lamb +\$2)		
<b>Kids Corner</b>		IMAX Dosa Its good to have fun – Dosa over 2 ft. long ☺	\$21.99	
Cone Dosa \$6.99 Crepe (made with rice and lentil) served in shape of a cone		Indo-Chinese		
Cheese Dosa Crepe (made with rice and lentil) layered with cheese	\$7.99 \$7.99	Chicken 65 Chicken marinated in blend of spices and yogurt sauce and deep fried Chilli Chicken Chicken marinated in spicy chilli sauce and tossed in peppers and onions		
Chocolate Dosa Crepe (made with rice and lentil) layered with cheese				
<b>Uthappam</b>		Chicken Manchurian Chicken tossed in hot chilli and soy based manchurian sauce	\$12.99	
Plain Uthappam Thick lentil pancake	\$9.99	Chilli Gobi Cauliflower florets marinated in spicy chilli sauce and fried with peppers and onions	\$11.99	
Onion & Hot Chilli Uthappam Thick lentil pancake topped with onion and hot chillis	\$10.99	Gobi Manchurian Cauliflower florets tossed in hot chilli and soy based manchurian sauce	\$11.99	
Mixed Veggie Uthappam Thick lentil pancake topped with mixed vegetables	\$11.99	Mushroom 65 Whole mushroom in blend of spices and yogurt sauce and deep fried	\$12.99	
Rice Specialties		Chilli Paneer Paneer marinated in spicy chilli sauce and fried with peppers and onions	\$13.99	
Tamarind/Lemon Rice Rice prepared with Tamarind Sauce/Lemon juice, nuts and curry leaves	\$9.99	Fried Rice (veggie; egg; chicken +\$2) Rice sautéed with vegetables and special soy sauce and spices	\$11.99	
Bisi Bele Bath Rice, lentils, and vegetables cooked with special blend of spices	\$9.99	Noodles (veggie; egg; chicken +\$2) Noodles sautéed with vegetables, special soy sauce and spices	\$12.99	
Ven Pongal Rice and moong dal cooked with black pepper, cashews, and blend of spices	\$9.99	Sides		
Yogurt Rice Rice prepared with special yogurt sauce	\$7.99	Sambar/ Raita	\$1.49	
ruso proparoa min special yogunt sauce		Steamed Rice	\$2.49	
Tree alore - Evident /III	IINOILO	OMDOC) 44.20 are 2.20 are		

## Tuesday – Friday (LUNCH COMBOS) 11:30am-2:30pm

All lunch combos include Dal of the Day, White Rice, Sambar, Raita and Butter Naan

Veg Combo \$11.99 (Choose 1 from Paneer Tikka Masala, Channa Masala, and Bhindi Masala)

Non-Veg Combo (Choose 1 from Paneer Tikka Masala, Channa Masala, and Bhindi Masala)

\$12.99

Vicinity		В	iryani		C	hicke	en Curries	
History Richard Inspects of Post hypers are greated series of account and the Post of Section and Section (Post of Section (	Vegetable Dum Biryani				-			
Note the Concision places of present p		paneer and spe	cial blend of spices and saffron	\$14.99		Chicken Chettinad		
Decident content of the method with broad with broad michals with respect to produce of the product of the pr		Eggs and specie	al blend of spices and saffron	\$13.99		• • •		
Securation Special Chicken Biryani Securation Special Special Chicken Biryani Securation Special S	Hyderabadi Chicken	lyderabadi Chicken Dum Biryani			Chicken Korma			
Sacros and where Computar Special Chicken Biryan i Computar Special Chicken Biryan i Computar Special Chicken Biryan i Construction of the Processor of the Progress of Application and Special Special Chicken Construct in Chicken Construct in Chicken Chicken Construct in Chicken Chicken Construct in Chicken Chicken Construct in Chicken Chicken Construct in Chicken Chicken Chicken Chicken Chicken Chicken Chicken Chicken	Bezwada Special Chi	and saffron  Bezwada Special Chicken Biryani			Chicken Vindaloo	Chicken Vindaloo		
Sole of the Dispersion of the Curries  Data of the Dispersion of the Curries  Data of the Dispersion of the Curries  Data of the Data of the Data method with shorter pands aromatic spaces and seaffers  Shrimp Brigant  Samuel Rivers outside in Data method with shorter pands, aromatic spaces and seaffers  Shrimp Brigant  Samuel Rivers outside in Data method with shorter pands, aromatic spaces and seaffers  Vegetarian Curries  Data of the Day  Vegetarian Curries  Social Chaptinud  Soci	spices and saffron  Gongura Special Chi	cken Biryan	i	\$15.99				
Social unit on symmetric with suscellarly post, anomatic spices. Since the control of the contro	a blend of gongura (sour le	blend of gongura (sour leaves)						
Lamb Billymeni  Billymeni Review ordered in Dum methods with shorters, accounted spieces and seathers shown in the process of the Dum method with shorters, accounted spieces and seather shorters and seathers and s	Basmati Rice cooked in Du	ım method with	succulent goat, aromatic spices	\$10.99	Butter Chicken	Butter Chicken		
Shrimp Biryani	Lamb Biryani Basmati Rice cooked in Du	mb Biryani smati Rice cooked in Dum method with tender lamb, aromatic spices and			Gongura Chicken	Gongura Chicken		
Vegetarian Curries  Dal of the Day  Visione relats simmend with special spices and vegetable of the day  Charla Masala  Goat Chetheliand  Structura Desiration Cooked in mildly spiced online and tomato gravy  Aloo Gobt  Protection and couliforer cooked in mildly spiced online and tomato gravy  Aloo Gobt  Protection and couliforer cooked in mildly spices will tomations.  Structural Desiration Cooked in mildly spices will tomation and tomato gravy  Aloo Gobt  Protection and couliforer cooked in mildly spices will tomation spices.  Binindi Masala  Chill prepare cooked in special period gravy  Milder Basela  Chill prepare cooked in special period gravy  Milder Basela  Chill prepare cooked in special period gravy  Mustroom Report Fry  Mustroom Report Fry  Mustroom Report Fry  Mustroom Report Fry  Navratan Korma  Navratan Korma  Navratan Korma  Paneer Frisch Masala  Austroom Chetheliand spices, tomato and onion and tomato sauce  Paneer Itaka Masala  Paneer prepared in deprecad gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Paneer prepared in deprecad gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy onion and tomato sauce  Paneer Tika Masala  Structural Spices and period gravy and special blend of spices  Structural Spices and period gravy and special blend of spices  Structural Spices and period gravy and special blend of spices  Structural Spices and period gravy and special blend of spices  Structural Spices and period graves and spices and period graves and spices spices and bell period graves  Structural Spices	Shrimp Biryani	ım method with	shrimp, aromatic spices and	\$16.99	Goa	Goat & Lamb Curri		
Side   Pay   Side   Security   Side   Security   Side   Security   Side   Security   S	saffron				Andhra Goat Curry			
Cate Paper Fy Pander cooked in mild spices and regiment in and tomato gravy Alto Gob Potest and caudiflower cooked in mild spices Binind Massle Control Yarkaya Koora St 2.99 Sind Massle Control Yarkaya Koora St 2.99 Sind Massle Control Yarkaya Koora St 2.99 Milchi Ka Salaan Chilli pappara cooked in special peanut gravy Mirchi Ka Salaan Chilli pappara cooked in special peanut gravy Mirchi Ka Salaan Chilli pappara cooked in special peanut gravy Mirchi Ka Salaan Chilli pappara cooked in special peanut gravy Mirchi Ka Salaan Mushroom Pethinad Mushroom Pethinad Mushroom Pethinad Mushroom Interditional Chetimad spices, tomato and onion Mushroom Memper Fy Work find mushroom with onions and fresh ground pepper Navartan Korma Varyatan Va	Dal of the Day			\$10.99	Goat Chettinad	Goat Chettinad		
Alon Gobb Polition and caudiffower cooked in milid spices    S12.99	Chana Masala			\$11.99	Goat Pepper Fry	Goat Pepper Fry		
Stage	Aloo Gobi		\$12.99	Goat Korma	Goat Korma			
Gutti Vankaya Koora Bathy egi plaint cooked in special peanut gravy Mitrich ix Salaan Chilli peopers cooked in special peanut gravy Mushroom Chettinad Mushroom Chettinad Success (torratio and onion Mushroom Chettinad Success (torratio and onion) Mushroom Peoper Fix Mushroom methods (an special peanut gravy)  Navitation Korma Vegetables cooked in mid sauce with dry fruits and nuts Mushroom in traditional Chettinad spices, torrate and onion Mushroom in traditional Chettinad spices, torrate and onion Mushroom Peoper Fix Navitation Korma Vegetables cooked in mid sauce with dry fruits and nuts Mushroom in traditional Chettinad spices, torrate and onion Mushroom in traditional Chettinad spices, torrate and onion Mushroom Peoper Fix Navitation Korma 12.99 Navitation Korma Vegetables cooked in mid sauce with dry fruits and nuts Mushroom in traditional Chettinad spices and bell peopers Navitation Korma Vegetables cooked in mid sauce with dry fruits and nuts Nutter Paneer Green peas and paneer cooked in creamy orion and tomato sauce Paneer Titkis Masala Peneer propagated in clay over and cooked in mildly spiced gravy Kadai Paneer Paneer cooked with bell peopers in a orion and tomato sauce Paneer cooked with bell peopers in a orion and tomato sauce Paneer cooked in spinach gravy and special blend of spices Lamb Cooked with polatices and special blend of spices Lamb Cooked with polatices and special blend of spices Paneer cooked in spinach gravy and special blend of spices Seafood Curries  Reg Masala Polato and peneer (kofle balls) cooked in creamy butter sauce  Bread Basket  Site 99 Andhra Special Chepala Pulusu Fish cooked in Iraditional Chettinad spices, tomato and onion Palaik Paneer Sharing Masala Junto shrimp cooked in spicy and spices and beli peopers  Naving Alla Shrimp Junto shrimp cooked in spicy onion sauce  Kadai Shrimp Junto shrimp cooked in spicy onion sauce  Kadai Shrimp Junto shrimp cooked in spices and beli peopers  Naving Alla Shrimp Junto shrimp cooked in traditional Chettinad spices, tomato and onion Pa	Bhindi Masala			\$12.99				
Mirchi Ka Salaan Chilli peppers cooked in special peanut gravy Mushroom Chettinad Mushroom in traditional Chettinad spices, tomato and onion Mushroom in traditional Chettinad spices, tomato and onion Mushroom mith onions and fresh ground pepper Navratan Korma Vegetables cooked in mild sauce with dry fruits and nuts Mustre Paneer Green peas and paneer cooked in mildly spiced gravy Kadai Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices Egg Masala Potato and paneer (kofta balls) cooked in onions  Bread Basket			\$12.99	J				
Mushroom Chettinad Mushroom in treatitional Chettinad spices, tomato and onion Mushroom in treatitional Chettinad spices, tomato and onion Mushroom Pepper Fry Work fried mushroom with onions and fresh ground pepper Navratan Korma Vegetables cooked in mild sauce with dry fruits and nuts Mutter Paneer Green pass and paneer cooked in creamy onion and tomato sauce Paneer Tikka Masala Paneer prapared in clay over and cooked in mildly spiced gravy Radai Paneer Paneer cooked with bell peppers in a onion and tomato sauce Paneer cooked with bell peppers in a onion and tomato sauce Paneer cooked with postatoes and special blend of spices Lamb Vindaloo Lamb cooked in spinach gravy and special blend of spices Lamb Vindaloo Lamb cooked with postatoes and special blend of spices Lamb Vindaloo Lamb cooked with postatoes and special blend of spices Lamb Vindaloo Lamb cooked with postatoes and special blend of spices Lamb Vindaloo Lamb cooked with postatoes and special blend of spices Andhra Special Chepala Pullusu Fish cooked in onion and spicy tamarind sauce Paneer cooked with spinach gravy and special blend of spices Egg Masala Heart boiled aggs cooked in onions Malai Kofta Potato and peneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Bread Basket  Shrimp Tikka Masala Jumbo shrimp cooked in special spices and bell peppers  Shrimp papered in clay over and cooked in mild tomato onion sauce Kadai Shrimp Jumbo shrimp cooked in special spices and bell peppers  Shrimp Tikka Masala Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Sto.99  Beverages  Social \$1.99 Indian Coffee \$2.49  Ras Malai \$5.99 Gajar Ka Halva (Gread Pudding)  Fish cooked in traditional \$5.99 Gulab Jamun  \$5.99  Wango Lassi \$3.99 Lassi (Salt/Sweet)  \$2.99  Mango Lassi \$3.99 Lassi (Salt/Sweet)  \$2.99	Mirchi Ka Salaan		\$12.99					
Mushroom Pepper Fry Wock fired mushroom with onions and fresh ground pepper Navratan Korma Vegetables cooked in mild sauce with dry fruits and nuts Vegetables cooked in mild sauce with dry fruits and nuts Vegetables cooked in creamy onion and tomato sauce Green peas and paneer cooked in creamy onion and tomato sauce Paneer Tikka Masala Paneer prepared in clay over and cooked in mildly spiced gravy Radai Paneer Paneer cooked in spinach gravy and special blend of spices Vegetables cooked in spinach gravy and special blend of spices Vegetables cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices Vegetables cooked in onion and spice set of the pala Pulusu Fish cooked in onion and spicy tamarind sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices Vegetables cooked in onions Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Bread Basket  Bread Basket  Bread Basket  Plain/Butter Naan S2.99 Malabar Paratha S3.99 Poori Chole S10.99 Poori Bhaji S10.99 Poori Chole S10.99 Poori Chole S10.99 Mango Lassi S3.99 Lamb Korma Tender lamb cooked in spical spices and bell peppers S16.99 Radional Schemp prepared in clay oven and cooked in mild tomato onion sauce Kadai Shrimp Jumbo shrimp cooked in spical spices and bell peppers Shrimp Tikka Masala Jumbo shrimp propared in cley oven and cooked in mild tomato onion sauce Schema Nami S6.99  Desserts  Double Ka Meetha (Gread Pudding) Clarror Pudding) Clarror Pudding) Clarror Pudding) Clarror Pudding) S5.99 Mango Lassi Indian Soda (Thumps S2.99 Mango Lassi Indian Soda (Thumps S2.99	Mushroom Chettinad		\$12.99					
Navratan Korma Vegetables cooked in mild sauce with dry fruits and nuts  Mutter Paneer Green peas and peneer cooked in creamy onion and tomato sauce Paneer Tikka Masala Paneer prepared in clay over and cooked in mildly spiced gravy Kadai Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices Egg Masala Hard boiled eggs cooked in onions Malai Kofta Potato and paneer (kofta belts) cooked in creamy butter sauce  Bread Basket  Plain/Butter Naan \$2.99 Malabar Paratha \$3.99 Poori Chole \$10.99 Poori Bhaji \$10.99 Poori Chole \$10.99 Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99 Mango Lassi Matter Paneer St2.99 Mango Lassi Mutter Paneer St2.99 Lamb Korma St2.99 Lamb cooked in a onion and special blend of spices Lamb Korma Lamb cooked in spinach gravy and special blend of spices Stafood Curries St6.99  Andhra Special Chepala Pulusu Fish cooked in traditional Chettinad spices, tomato and onion Pish cooked in spicy and and spicy and special spices and bell peppers Shrimp Masala Jumbo shrimp cooked in spicy onion sauce Kadai Shrimp Jumbo shrimp cooked in spicy onion sauce Kadai Shrimp Jumbo shrimp cooked in mild nameto onion sauce Shrimp Tikka Masala Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion Shrimp Chettinad	Mushroom Pepper Fry		\$14.99					
Mutter Paneer Green peas and paneer cooked in creamy onion and tomato sauce Paneer Tikka Masala Paneer prepared in clay over and cooked in mildly spiced gravy Kadai Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices Egg Masala Hard boiled eggs cooked in onions Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Plain/Butter Naan S2.49 Garlic Naan S2.99 Malabar Paratha S3.99 Poori Chole S10.99 Poori Chole S10.99 Poori Bhaji S10.99 Poori Chole S10.99 Mango Lassi S3.99 Lassi (Salt/Sweet) S2.99 Mango Lassi S3.99 Lassi (Salt/Sweet) S2.99 Mango Lassi S3.99 Lassi (Salt/Sweet) S2.99 Mango Lassi S3.99 Mango Lassi Masaia Masaia Masaia Mango Lassi Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Mango Lassi Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Masaia Mango Lassi Mango Lassi Masaia Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Mango Lassi Masaia Masaia Masaia Mando Masaia Mango Lassi Masaia Masaia Mango Lassi Masaia Masaia Mando Masaia Mango Lassi Masaia Masaia Masaia Mando Masaia Mango Lassi Masaia Masaia Masaia Mando Masaia Masaia Mando Masaia Mando Masaia Mango Lassi Masaia Masaia Mando Masaia Mando Masaia Mango Lamb Vindaloo  Mango Lamb Cooked in spical Cheptinad spicas, tomato and onion  Ma	Navratan Korma		\$12.99					
Raneer repared in clay over and cooked in mildly spiced gravy  Kadai Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices  Egg Masala Hard boiled eggs cooked in onions Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Shrimp Masala Jumbo shrimp cooked in spicas and bell peppers  Bread Basket  Shrimp Masala Jumbo shrimp cooked in spicas and bell peppers  Shrimp Masala Jumbo shrimp cooked in spicas and bell peppers  Shrimp Tikka Masala Jumbo shrimp pepared in clay over and cooked in mild tomato onion sauce Radai Shrimp Jumbo shrimp pepared in clay over and cooked in mild tomato onion sauce  Plain/Butter Naan  \$2.49	Mutter Paneer			\$12.99	•			
Palak Paneer cooked with bell peppers in a onion and tomato sauce Palak Paneer Paneer cooked in spinach gravy and special blend of spices Egg Masala Hard boiled eggs cooked in onions Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Plain/Butter Naan \$2.49 Garlic Naan \$2.99 Poori Bhaji \$10.99 Poori Chole Beverages  Beverages  Beverages  Boda \$1.99 Indian Coffee \$2.49  Ras Malai \$5.99 Gajar Ka Halva (Carrot Pudding)  Mango Lassi \$3.99 Lassi (Saltt/Sweet) \$2.99  Indian Soda (Thumps Indian Content of the Indiational Chettinad Spices, tomato and onion of the Indiational Chettinad Spices, tomato and onion of the Indiational Che	Paneer Tikka Masala			\$12.99				
Palak Paneer Paneer cooked in spinach gravy and special blend of spices  Egg Masala Hard boiled eggs cooked in onions Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Shrimp Masala Jumbo shrimp cooked in spices and bell peppers  Shrimp Tikka Masala Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce  Kadai Shrimp Jumbo shrimp provided in spices and bell peppers  Shrimp Tikka Masala Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Tikka Masala Jumbo shrimp cooked in special spices and bell peppers  Shrimp Tikka Masala Jumbo shrimp cooked in mild tomato onion sauce  Kadai Shrimp Jumbo shrimp cooked in mild tomato onion sauce  Shrimp Tikka Masala Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Tikka Masala Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Tikka Masala Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and on	Kadai Paneer		\$12.99	S	Seafood Curries			
Figh Masala Hard boiled eggs cooked in onions Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Shrimp Masala Jumbo shrimp propated in spicy onion sauce Kadai Shrimp Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Shrimp Tikka Masala Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce Shrimp Tikka Masala Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce Plain/Butter Naan  \$2.49	Palak Paneer			\$12.99		Andhra Special Chepala Pulusu		
Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce  Bread Basket  Shrimp Masala Jumbo shrimp cooked in spicy onion sauce Kadai Shrimp Jumbo shrimp cooked in special spices and bell peppers  Shrimp Tikka Masala Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce  Plain/Butter Naan \$2.49 Garlic Naan \$2.99 Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion  Phulka \$2.49 Tandoori Roti \$2.99  Poori Bhaji \$10.99 Poori Chole \$10.99  Poori Bhaji \$10.99 Poori Chole \$10.99  Beverages  Soda \$1.99 Indian Coffee \$2.49 Ras Malai \$5.99 Gajar Ka Halva (Bread Pudding)  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99	Egg Masala			\$12.99				
Bread Basket  Shrimp Tikka Masala Jumbo shrimp cooked in special spices and bell peppers  Shrimp Tikka Masala Jumbo shrimp prepared in clay oven and cooked in mild tomato onion sauce  Plain/Butter Naan S2.49 Garlic Naan S2.99 Malabar Paratha S3.99  Phulka S2.49 Tandoori Roti S2.99  Poori Bhaji Lamb Keema Naan S6.99  Beverages  Bouble Ka Meetha (Bread Pudding) Mango Lassi S3.99 Lassi (Salt/Sweet) S2.99  Ras Malai S5.99 Gajar Ka Halva (Carrot Pudding) S5.99  Galab Jamun S5.99  Galab Jamun S5.99  Galab Jamun S5.99  Galan S5.99  Galab Jamun S5.99  Galan S5.99  Galab Jamun S5.99  Mango Lassi S3.99  Mango Lassi S2.99	Malai Kofta Potato and paneer (kofta balls) cooked in creamy butter sauce		\$13.99	•	·		\$16.99	
Plain/Butter Naan \$2.49 Garlic Naan \$2.99 Shrimp Chettinad Jumbo shrimp cooked in traditional Chettinad spices, tomato and onion \$16.99  Phulka \$2.49 Tandoori Roti \$2.99  Poori Bhaji \$10.99 Poori Chole \$10.99  Lamb Keema Naan \$6.99  Beverages  Soda \$1.99 Indian Coffee \$2.49 Ras Malai \$5.99 Gulab Jamun \$5.99  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99  Indian Soda (Thumps \$2.99				•	•			
Onion Naan \$2.99 Malabar Paratha \$3.99  Phulka \$2.49 Tandoori Roti \$2.99  Poori Bhaji \$10.99 Poori Chole \$10.99  Lamb Keema Naan \$6.99  Beverages  Double Ka Meetha (Bread Pudding) \$5.99 Gajar Ka Halva (Carrot Pudding)  Soda \$1.99 Indian Coffee \$2.49 Ras Malai \$5.99 Gulab Jamun \$5.99  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99		<b>3read</b>	Basket		•	oven and cook	ed in mild tomato onion sauce	\$16.99
Phulka \$2.49 Tandoori Roti \$2.99  Poori Bhaji \$10.99 Poori Chole \$10.99  Lamb Keema Naan \$6.99  Beverages Double Ka Meetha (Bread Pudding) \$5.99 Gajar Ka Halva (Carrot Pudding)  Soda \$1.99 Indian Coffee \$2.49 Ras Malai \$5.99 Gulab Jamun \$5.99  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99					•	litional Chettir	nad spices tomato and onio	
Poori Bhaji \$10.99 Poori Chole \$10.99  Lamb Keema Naan \$6.99  Beverages Double Ka Meetha (Bread Pudding) \$5.99 Gajar Ka Halva (Carrot Pudding)  Soda \$1.99 Indian Coffee \$2.49 Ras Malai \$5.99 Gulab Jamun \$5.99  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99		•			cambo dililip cookea ili tada	itional Onotti	iad spices, terrate and onle	
Lamb Keema Naan \$6.99  Beverages  Double Ka Meetha (Bread Pudding)  Soda \$1.99 Indian Coffee \$2.49  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99  Indian Soda (Thumps \$2.99	Phulka	\$2.49	Tandoori Roti	\$2.99				
Beverages  Bouble Ka Meetha (Bread Pudding)  Soda \$1.99 Indian Coffee \$2.49  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99  The property of the state o	Poori Bhaji	\$10.99	Poori Chole	\$10.99		Des	serts	
Beverages (Bread Pudding) (Carrot Pudding)  Soda \$1.99 Indian Coffee \$2.49 Ras Malai \$5.99 Gulab Jamun \$5.99  Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99  Indian Soda (Thumps \$2.99	₋amb Keema Naan	_			Double Ke Meethe			<b>¢</b> ፍ ዐዐ
Mango Lassi \$3.99 Lassi (Salt/Sweet) \$2.99 ndian Soda (Thumps \$2.99	Beverages					<b>დ</b> ე.ყყ	•	<b>ф</b> Э.99
Indian Soda (Thumps \$2.99	Soda	\$1.99	Indian Coffee	\$2.49	Ras Malai	\$5.99	Gulab Jamun	\$5.99
	Mango Lassi	\$3.99	Lassi (Salt/Sweet)	\$2.99				
,	Indian Soda (Thumps UP)	\$2.99						

We value your feedback. Please let our team member know if you are not completely satisfied with your experience today.