

**OnSite Dosa Station.**  
Let us make wide varieties  
of fresh dosas off our dosa  
range at your location.



**Onsite Tandoor**  
Amaze your guests by us making  
onsite breads, veg & Non-veg  
dishes in tandoor oven

## **CATERING MENU**

We are a group equipped with combined skill sets in creating exciting, innovative, and highly acclaimed Indian cuisine. Such passion helped us to be a **preferred restaurants approved for catering at marquee hotels and banquet halls such as Omni William Penn, Marriott, Hyatt & Duquesne club.**

*Pricing varies on how many guests and dishes you would like to order. For 25 or more guests we recommend going with the full menu and charge by person. The other option would be buying dishes by Tray.*

### **CHOICE A**

*Choice of TWO vegetarian appetizers with option of ONE non-vegetarian and ONE vegetarian appetizer. Choice of THREE vegetarian main courses with option of TWO vegetarian and ONE non-vegetarian dishes. Choice 1 Special Rice dish, Nan bread, 1 Dessert and 2 side items*

**OnSite Chat Bazaar**  
Let our chat master do  
varieties of chats onsite.

### **CHOICE B**

*Choice of THREE vegetarian appetizers with option of ONE non-vegetarian and TWO vegetarian appetizers. Choice of FOUR vegetarian main courses with option of THREE vegetarian and ONE non-vegetarian dishes. Choice 1 Special Rice dish, Nan bread, 1 Yogurt dish or sambar, 1 Dessert and 3 side items, 1 beverage.*

### **CHOICE C**

*Choice of FIVE vegetarian appetizers with option of TWO non-vegetarian and THREE vegetarian appetizer. Choice of FIVE vegetarian main courses with option of FOUR vegetarian and ONE non-vegetarian dishes or TWO*



*non-vegetarian and THREE vegetarian. Choice 2 Rice dish, assorted breads, 1 Yogurt dish, 2 Dessert and 3 side items, 1 beverage. Items marked \* are premium items additional charges apply. Additional charges apply if on-site cooking requested.*

*\$150 per attendant for cooking on site. The number of attendants range from minimum two attendants. Additional attendants depending upon number of items.*





## APPETIZERS

### VEGETARIAN

Alloo 65	Marinated potato pieces deep fried.
Alloo Bajji	potato pieces battered and fried
Alloo Bonda	minced vegetables with spices bread crumbed and deep fried
Alloo Tikki	potato patties
Aloo Channa Chaat	Chickpeas, Potatoes, Onions, Tomatoes and Spices
Onion Pakora	mildly spiced onion fritters
Assorted Bajji	potato pieces battered and fried, Raw Banana Bajji
Baby Corn Manchurian	Crispy Baby Corn tossed with Manchurian Sauce
Bhel Poori	a mixture of assorted crisps and noodles tossed with onions, potatoes, tomatoes and chutney
Cabbage Bonda	Deep Fried balls with cabbage, onions & lentils
Channa Chat	Mixture of chickpeas, potatoes, cucumber and onions garnished with cilantro and mild sauce.
Chilly /Mirchi Bajji	chilies battered and deep fried
*Chilly Paneer Dry	Indian Cottage Cheese Flavored with Chinese Chili Sauce
Chilly Gobi	Crispy cauliflower tossed with Manchurian sauce
Corn Pokora	Corn Battered with Spices and Deep Fried
Cutlet	mashed vegetable fritters
Gobhi Pakora	Cauliflower Fried Mildly Spiced Battered
Gobi Manchurian	Crispy cauliflower tossed with Manchurian sauce
Idly	Steamed Rice Cake
Idly Fry	Rice Cakes Steamed and Deep Fried
Kaara Bonda	South Indian Snack Cooked with ground lentils and Spices
Kanchipuram Upma	
Kottu Parotta	Made with Egg, All purpose flour, Onion, Tomato & Indian Spices



Lasooni Gobi	Battered and deep fried cauliflower tossed with spices
Masala Vada	Chana dal patties deep fried
Medu Vada	Fried Lentil donuts
Mushroom Pakora	Fried Mildly spiced battered onions
Mushroom/Gobi 65	Marinated mushrooms deep fried. A bar room snack found all over southern India
Mysore Bajji	mildly spiced assorted vegetable fritters flour balls battered and fried
Mysore Vegetable Bonda	fried balls of vegetables and flour
Mixed Veg Pakora	mildly spiced assorted vegetable fritters
Paneer Pakora	Paneer Pakora
Pani Puri	Round Hollow Fried Crisp Puri filled with Mixture Of Flavored Water , Tamarind Chutney, Chili Chaat, Masala, Potato ,Onion and Chick Peas
Papadi Chat	Crispy Flour crackers topped with chickpeas, onions, chutneys and yogurt
Pav Bhaji	A North Indian Snack with mixed Vegetables & Bun
Raw Banana Bajji	Pakora made with Raw Banana
Samasa Chat	Mashed Samasa topped with Chickpeas, onions, chutneys & yogurt
Samosa	golden crisp triangles with mildly spiced potatoes and peas
Spinach Bonda	Deep Fry Ball mixed with Spinach Onions and Indian Spices
Spinach Pakora	Fried Mildly spiced battered spinach
Spring Rolls	crisp thin crepes filled with Shredded vegetables
Stirred Fried Vegetable	Mixed Vegetable Cooked In Indo Chinese Style
Tawa Vegetables	Mixed Vegetables tossed in Spices
Veg. Manchurian	
Vegetable Bonda	Deep Fry Ball, Mixed with mix vegetable and Indian spices
Vegetable Cutlet	Mixed Vegetable Patties Cooked In Spices Battered & Fried



## APPETIZERS

### NON-VEGETARIAN

Andra Chicken 65	Marinated Chicken wings Deep Fried Sautéed with spices (Spicy)
Chicken 555	boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chili sauce
Chicken 65	Marinated Chicken Deep Fried and Sautéed with Spices
Chicken Achari Kabab(T)	Chicken kebabs flavored with tangy pickle chicken kebabs flavored with pepper.
Chicken Hariyali Kabab(T)	green herbs
Chicken Manchurian	Chicken in a Fragrant Spicy Chinese Sauce
Chicken Pepper Kabab(T)	chicken kebabs flavored with different
Chicken Tikka(T)	Tender pieces of chicken breast roasted on skewers in Tandoor.
Chilli Chicken	Chicken boneless in a tantalizing batter and coated with nice hot and spicy sauce.
Chilly Chicken Wings	Chilly Chicken Cooked with Onion, Bell Pepper Indo Chinese Style
Chilly Shrimp	shrimp flavored with Chinese chili sauce
Fish 65	spicy fish fritters
Fish Apollo	boneless fillets cleaned, de-skinned, deveined, cut into slices and slightly batter coated and deep fried
Kalmi Kabab(T)	chicken marinated in cashew paste, yogurt and green chilies
Lamb Shekh Kabab(T)	Minced lamb mixed with onions, herbs and spices, then skewered and grilled in the tandoor.
Lemon Chicken	boneless chicken sautéed in spicy lemon sauce and flavored with gin
Masala Fried Fish	mildly spiced boneless fish fritters mildly spiced fish grilled
Masala Grilled Fish	mildly spiced fish grilled
Stirred Fried Chicken Wings	Chicken Cooked with Onion, Bell Pepper and Spices (Indo Chinese Style)
Tandoori Chicken(T)	chicken marinated in our special recipe and then cooked in clay oven.
Tandoori Shrimp(T)	Shrimp cooked in the clay oven.
Tangri Kabab(T)	chicken kebabs



## BREAD

Tandoori Roti	whole wheat bread
Garlic Naan	soft flour bread stuffed with fresh garlic baked on clay oven
Chapathi	thin wheat flour bread
Naan	leavened thick chewy bread from clay oven
Butter Nan	leavened thick chewy bread from clay oven coated with butter
Onion Nan	soft flour bread stuffed with fresh onions baked on clay oven
Channa Batura	North Indian Specialty if Chick peas masala with Puffy bread

## MAIN COURSE

### VEGETARIAN

Alapi Vegetable Curry	Made with Onion, tomatoes, coconut and Indian Spices
Allu Gobi Masala	cauliflower and potatoes garnished with tomatoes and spices
Aloo Banghan	Aloo Cooked with Egg plant in Indian Spices
Aloo Beans Poriyal	Potatoes and Beans Sautéed with Onions and masalas
Aloo Capsicum	Potatoes & Bell Pepper Sauteed with Spices
Aloo Korma	Potatoes in creamy sweet and spicy sauce
Aloo Methi	Potatoes Cooked with methi leaves and Spices
Aloo Mughlai	Potatoes Cooked with Cashew paste , pineapple and special species
Aloo Mushroom Mutter	Potatoes, Mushroom and Green peas cooked in a curry sauce
Aloo Mutter	Potatoes tossed with peas, onions and Spices
Aloo Pal	Potato Cooked with Milk, Coconut and Indian Spices
Aloo Roast	Boiled Potatoes sautéed with onions and Indian spices
Aloo Saag	Potatoes cooked with Spinach spices and cream
Aloo Soy Bean	Potato Cooked with Soybean in Onion, Tomato and Indian spice sauce
Alu Jeera	boiled potatoes cooked with cumin and onion sauce and spices
Alu Saag	potatoes cooked with spinach and spices
Avial	made with mixed vegetables, curd, coconut and seasoned with and curry leaves
Baby Corn Manchurian	Baby Corn tossed in Indo Chinese style Manchurian sauce



Baingan Bartha	Grilled Mashed Eggplant cooked with spices
Beans Dal	Yellow Lentils Cooked with Green Beans and Indian Spices
Beetroot Poriyal	Beetroot tossed with Onions and Spices
Bhagara Baingan	Eggplant cooked in South Indian sauce
Bhindi Chettinad	Okra Cooked in Chettinad Sauce with onions and spices
Bindi Kara Kuzhumbu	Okra Cooked in a spicy sauce with onions and tomatoes
Bindi Masala	Okra Cooked with onions, tomatoes and Spices
Bitter Guard Pulusu	Bitter guard cooked in tamarind sauce onions and Indian spices
Black eye beans Aloo Masala	Potato Cooked with Onion, tomato and Indian spices
Black Eye Beans Masala	Made with Onions ,Tomato And Indian Spices
Bottleguard Dal	Bottleguard cooked with yellow lentils , Onions , Tomatoes and Spices
Cabbage & Carrot Porial	Cabbage and carrots sautéed with Indian spices.
Cabbage Dal	Cabbage Cooked with yellow lentils and Indian spices
Carrot Poriyal	Carrot Sautéed with Onions and Masalas
Cashew with Califlower	cashew nuts and green peas cooked with onion and cashew nut paste and creamy sauce
Chana Masala	chick peas cooked in exotic spices
Channa Masala	Chick Peas cooked in a delicate Onion and tomato sauce
Channa Spinach	Garbanzo Beans Cooked with Spinach and Spices
Chashew Mushroom Curry	Mushroom, Cashews, Onion and Coconut Milk
Cheese Pannee r Korma	Delicate Flavor with Creamy Sweet and Spicy Sauce
Chenna Saag	chick peas cooked with spinach and spices
Cilantro Vegetables	Mix Vegetables cooked in special cilantro sauce and with Indian Spices
Dal Fry	Yellow Dal cooked with Spices
Dum Allu Banarasi	potatoes cooked with dry fruits and onion creamy sauce
Dum Aloo	Baby Potatoes cooked in Masala sauce
Egg Plant Korma	Eggplant Cooked in rich Korma Sauce
Egg Plant Poriyal	Eggplant Sautéed with Onions and Spices
Eggplant Kara Kozhumbu	Eggplant Cooked in a Tamilnadu Specialty Sauce
Eggplant Korma	Eggplant cooked in onion and coconut based sauce and spices
Eggplant Makhani	
Gobhi Kadai	Cauliflower cooked with Onions , Bell Pepper , Tomato and Indian Spices
Gobi Manuchurian Gravy	Battered Cauliflower cooked in Manchurian Sauce
Gobi Masala	Gobi Cooked in a delicate tomato and Onion Sauce
Gobi Masala	Cauliflower cooked with Onion and Tomato sauce and Indian Spices
Gobi Mattar	cauliflower and green peas cooked in onion sauces and spices
Gobi Mutter	Cauliflower tossed with peas onions and spices
Gongura Panner	Home Made Cheese Cooked with Gongura and Spices
Hing Jira Aloo	Potatoes tossed with Cumin seeds and Spices



Kaara Kulambu	Cooking the vegetables in tamarind extract spiced with a blend of spices.
Kadai Mushroom	Mushroom Cooked with Onions, Bell Pepper, Tomato and Indian Spices
Kadai Okra	Okra Cooked with Onions, Tomatoes and Spices
Kadai Pakoda	Punjabi style mixed Vegetable pakora cooked in yogurt sauce
Kadai Panner	Paneer Cooked with onions, bell pepper, tomatoes and Spices
Karella Fry	Bitter Gourd cooked with Indian spices
Malai Kofta	Mashed potatoes balls with Spices and creamy sauce.
Mattar Paneer	homemade cheese and green peas cooked in curry sauce
Methi Malai Mutter	methi leaves and green peas cooked with onion and cashew paste
Methi Malai Panner	Cheese Cubes Cooked with Fenugreek leaves, Cream and Indian Spices
Methi Malai Veg	Cheese Cubes Cooked with Vegetables cream and Indian spices
Mili Juli Subji	Mixed Vegetables cooked with onions and spices
Mirchi Ka Salan	Hyderabad style curry with hot peppers cooked in a peanut sauce
Mix Veg Curry	Mix of Vegetables cooked in a onion based sauce
Mixed Veg Dal	Lentils cooked with mixed vegetables
Moru Kulmabu	South Indian Style Yogurt based curry with Okra
Murshroom Spinach Poriyal	Mushroom cooked with spinach, Onion, Yellow Lentils and Indian Spices
Mushroom Chettinad	Mushroom Cooked in Chettinad Sauce
Mushroom Korma	Mushroom Cooked in a creamy sweet and spicy with delicate flavor
Mushroom Masala	Mushrooms in onion masala sauce
Mushroom Mutter	Mushroom Cooked with green peas, Onion sauce and Indian Spices
Mushroom Mutter	Mushroom cooked with peas & rich creamy sauce
Mushroom Palak	Mushroom Cooked with fresh Spinach, Tomato, Onion and Indian Spices
Mushroom Poriyal	Mushrooms Sautéed with Onions and Masalas
Navaratan Korma	Fresh Vegetables fruits and nuts cooked in a creamy sauce
Navarathan Koorma	a traditional combination of garden fresh vegetables cooked in an exotic creamy sauce containing cashews, nuts and spices
Okra fry	Fried Okra tossed with onions and tomatoes
Palak Paneer	Home Made Cheese cooked with fresh spinach spices and cream
Paneer Butter Masala	cottage cheese with butter and light creamy sauce
Paneer Saag	home-made cottage cheese cooked with spinach and spices
Panner Butter Masala	Home made cheese cooked with tomato and creamy sauce
Panner DO Payaza	Home made Cheese Cooked with Onion and Indian Spices
Panner Makhanwala	Paneer Cooked in a rich creamy buttery sauce and spices
Panner Taka Tak	Made with Paneer onion, Bell Peppers, Tomato and Indian Spices





Panner Tikka Masala	cottage cheese with onion, Bell pepper, tomato sauce and herbal masala
Panner Tikka Masala	Paneer simmered with Bell peppers in a rich creamy sauce
Plantain Poriyal	Raw Banana Sautéed with Onions and Spices
Plantaion Kara Kozumbu	Raw Banana cooked with Onion, tomato, tamarind, ginger and Indian spices
Potato Podimas	potatoes tempering lentils onions (in south Indian style )
Potato Poriyal	Potatoes Sautéed with Onions and Masalas
Raw Banana Chana Poriyal	Chick Peas cooked with the Raw Banana and Spices
Raw Manago Kuzhumbu	Raw Mango in a tamilnadu specialty sauces
Sanke Gourd Dal	Veg snake gourd cooked with yellow lentils and spices
Shahi Paneer	Paneer Cooked In Chef's Special Cream Sauce
Soya Beans Kadai	Soya Beans cooked with Onion Bell Pepper and Spices
Spinach Dal	Spinach Cooked with lentils
Tindora Masala	Small gherkins stuffed with a spicy masala and fried until cooked.
Tomato Daal	Lentils cooked with spices and tomato.
Tomato Dal	Lentils Cooked with Tomatoes
Usli Beans	Sautéed Green beans with spices
Val Papdi Potata Curry	Potatoes Cooked with Green Beans, Coconut and Indian Spices
Vankai Pakora	South Indian Style Dry Eggplant dish sautéed with onions and pakora
Vatha Kulambhu	Chennai Favorite – Sun Dried Vegetables , Cooked in a delicate spice rich gravy
Vegatable Jalfrezi	Mixed Vegetables cooked in tomato based onion sauce with unique Spices
Vegetables Masala	Mix Vegetables cooked with Onion, Tomatoes, Cream and Indian Spices
Vegetables Vindaloo	Mix veg Cooked in Fiery red Chili and vinegar sauce
Wada Curry	Fried Dall Fritters crushed cooked with Onion and Indian Spices
Zucchini Kadai	Zucchini Cooked with onion, Bell Pepper and Indian Spices



## MAIN COURSE

### NON VEGETARIAN

#### Chicken

Achari Kabab	Chicken Marinated in Pickle Sauce and grilled in traditional tandoor oven
Andhra Chicken Curry	chicken cooked with delicately spiced curry sauce
Butter Chicken	Chicken cooked butter in a light creamy sauce.
Chef Special Chicken Curry	Special recipe
Chennai Kadia Chicken	chicken cooked with onions, bell pepper and special spices
Chettinad Kabab	Chicken Marinated in a special chettinad sauce and grilled in traditional tandoor
Chicken 555	Lightly Battered Chicken Sautéed with Chef Special sauce and Spices
Chicken Bhuna	tender chicken cooked with Special Spices
Chicken Buna	Spices fried first and with the meat then added to cook in its own juices.
Chicken Chetinadu	Chicken cooked butter in a light creamy sauce.
Chicken Danshak	Chicken cooked with yellow lentils , onions , tomatoes and spices
Chicken Dhahiwala	chicken cooked with onions and yogurt with special spices
Chicken Hyderabad	boneless chicken sautéed with spiced sauces
Chicken Jalfreize	succulent boneless chicken cooked in a spicy gravy with coconut milk and pepper
Chicken Kadai	a northwest frontier specialty, chicken cooked with fried curry leaves, yogurt & spices
Chicken Kofta Curry	ground Chicken balls cooked with onions sauce and Indian Spices
Chicken Kofta Lajawab	ground chicken balls are cooked with tomato sauce and little onions
Chicken Kurma	boneless chicken cooked in creamy sweet & spicy with mild spices
Chicken Kurma Methi	ground chicken with methi leaves and cashew nut paste
Chicken Makhani	Chicken cooked In a rich creamy tomato sauce



Chicken Manchurian	battered Cauliflower fried and tossed in Manchurian Sauce
Chicken Methiwala	tender chicken cooked with methi leaves and cashew nut paste
Chicken Neelgiri Kurma	a dish specially marinated with Fresh ground Spices and cooked with Fresh Ginger, Garlic, Green chilies, Tomatoes
Chicken pepper Fry	chicken cubes sauté with south Indian spices and curry leaves
Chicken Roast	Marinated Chicken fried & sautéed with onions and spices
Chicken Roganjosh	tender chicken cooked with herbs, onions and tomatoes
Chicken Saag	chicken finished with mildly spiced spinach
Chicken Sukha	Chicken cooked with onions and sukha masala
Chicken Tikka Masala	chunks of Chicken grilled in clay oven and then cooked in a light creamy tomato sauce with bell peppers and Onions
Chicken Varuval	Marinated chicken cooked with onions, tomatoes and variety of Spices
Chicken Vindaloo	Chicken with potatoes cooked in a fiery red chili and vinegar sauce
Chilli Chicken	boneless chicken sautéed with spiced sauces & chilies, herbs & spices
Chilli Chicken	Chicken sautéed with special sauces chile and herbs
Cilantro Chicken	Chicken cooked with cilantro, onions and spices
Dum ka Murg	Chicken Cooked in cashew rich gravy with spices and herbs
Garlic Chicken	Crispy chicken tossed in a special garlic sauce
Ginger Chicken	Crispy Chicken tossed in a special ginger sauce
Gongura Chicken	Chicken cooked with gongura leaves and Indian spices
Guntur Chicken	Chicken Cooked in Spice rich gravy with onions and tomatoes
Hariyali Kabab	Chicken Marinated with yogurt, mint, spinach and chef special spices
Kalmi Kabab	Chicken marinated with yogurt, cheese and cream, Indian spices
Karaikudi Chicken	Karaikudi style Chicken curry rich in spices
Kodi Vepudu	Deep Fried chicken cooked with Indian spices
Kothapuri Chicken	Chicken cooked with Cumin seed, onion, tomato and spices
Kozhi Kassi	South Indian Style chicken cooked with coconut ,onions , tomatoes and spices
Kozhi Varutha Curry	Chicken cooked with onions , tomatoes and spices
Lemon Chicken	Marinated Chicken cooked in a lemon based curry sauce
Madras Chicken	Chicken cooked in madras style curry sauce
Malabar Chicken Curry	Kerala Style tender chicken cooked with Indian spices and Coconut milk
Mangalore Chicken	Mangalore Style Chicken cooked with onions, tomatoes and spices
Masala Fried Chicken	Marinated Chicken Fried with Indian spices
Methi Chicken	Curry style chicken cooked with methi leaves and spices
Mughlai Chicken	Chicken cooked with Cashew paste and Special Spices
Murgh Dhaniya	chicken cooked with onions and dhaniya with special spices
Mysore Chicken	Chicken cooked with spicy Mysore chutney
Nilgiri Chicken	Chicken cooked with Spinach, Mint and spices
Nizam Chicken	Hyderabadi Style Chicken curry
Palak Koora Chicken	Chicken cooked with fresh spinach , tomato , onion and spices



Reshmi Kabab	Chicken marinated in a special sauce and grilled in a traditional tandoor
Salt Pepper Chicken	Chicken cooked with salt pepper and spices
Strirred Fried Chicken	Chicken cooked with onion, Bell-Pepper and spices(Indo – Chinese)
Tandoori Chicken	chicken marinated in yogurt, fresh spices & lemon juices then barbecued in tandoor
Telangana Chicken	Telangana style chicken curry cooked with onions and spices
Thagadi Kabab	Made with Yogurt, Indian spices and Chicken
Vellulli Chicken	Chicken cooked in garlic, rich spices with onions and tomatoes

## LAMB

Curry Lamb Saagwala	succulent pieces of lamb cooked with fresh spinach, traditional spices & sautéed with ginger & garlic
Kheema Mutter	Ground Lamb cooked with peas onions and spices
Lamb Achari	tender Lamb cooked with onion sauce in pickle style
Lamb Bhuna	tender Lamb cooked with Special Spices
Lamb Chetinadu	succulent pieces of lamb cooked in a spicy gravy sauces with coconut milk
Lamb Curry	lamb cooked in freshly ground spices in onion and tomato gravy
Lamb Kabab Roganjosh	Minced lamb cooked with south Indian style curry
Lamb keema Mutter	ground Lamb cooked with peas and spices
Lamb Korma	Lamb cooked with creamy sweet & spicy with the delicate flavor.
Lamb Lababdar	tender Lamb cooked with tomato sauce and little onions
Lamb Madras	lamb cooked in freshly ground spices in onion and tomato gravy- spicy
Lamb Methiwala	tender Lamb cooked with methi leaves and cashew nut paste
Lamb pepper Fry	lamb pieces sauté with south Indian spices and curry leaves
Lamb Roganjosh	lamb cooked in light gravy
Lamb Saag	Lamb Cooked In Spinach , Spices and cream
Lamb Seekh Kabab Curry	Minced Lamb cooked with south Indian style curry

## GOAT

Goat Achari	Spices fried first and with the meat then added to cook in its own juices
Goat Buna	A semi gravy style goat cooked with onions and spices
Goat Chettinad	Goat in a spicy gravy with coconut milk and pepper
Goat Curry	goat pieces sauté with South Indian spices and curry leaves
Goat Pepper Fry	tender Goat with methi leaves and cashewnut paste
Goat Roganjosh	goat cooked in freshly ground spices in onion and tomato gravy

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Goat Shrimp Curry	Goa Style Shrimp curry cooked with coconut milk
Goat with Methi	tender Goat cooked with onion sauce in pickle flavor
Gongura Goat	Goat cooked with gongura and Indian spices
Malabar Goat Curry	Kerala style goat curry, cooked with coconut milk and Almond sauce

## SEAFOOD

Andra Fish Pulusu	shrimp cooked in freshly ground spices in onion and tamarind sauce
Fish Curry	Fish Cooked in a south Indian style curry
Fish Fry	Fish Marinated with Chick peas flavor and Indian spices
Fish Masala	fish cooked in freshly ground spices in onion and tomato gravy
Goan Fish Curry	fish cooked with coconut milk in goa style
Grilled Shrimp	shrimp marinated with curry leaves and special sauce and cooked on grill
Kerala Fish Curry	Fish cooked in Tamarind, Onion and Indian spices
Kerala Shrimp Curry	Shrimp Cooked in Tamarind, Onion and Indian Spices
Madras Fish	Fish Cooked In Madras style, curry sauce
Shrimp Buna	A semi gravy style shrimp cooked with onions and spices
Shrimp Chettinadu	Shrimp in a spicy gravy with coconut, milk and pepper
Shrimp Curry	shrimp cooked in freshly ground spices in onion and tomato gravy
Shrimp Fry	shrimp marinated with exotic spices and deep-fried, garnished with onions
Shrimp Masala	shrimp cooked in freshly ground spices in onion and tomato gravy
Shrimp Pepper Fry	Shrimp Cooked with onion, black pepper and spices
Shrimp Tikka Masala	Shrimp cooked in bell pepper and rich creamy tomato sauce

## RICE

## VEGETARIAN

Bagala Bath	Made with Vermicelli, Yogurt, Milk and Spices
Bisibela Bath	Basmati rice cooked with lentils, vegetables and spices
Carrort Rice	Basamati rice cooked with shredded carrot Sautéed with spices
Cilantro Rice	Basamati Rice cooked with Cilantro and spices
Coconut Pulav	Basmatui Rice cooked with Dum Style with coconut flavor.
Coconut Rice	Rice cooked with grated coconut and spices
Curry Rice	Basmati rice cooked with onions and curry sauce
Egg Biryani	Basmati rice cooked with boiled egg and spices
Egg Fried Rice	Basmati rice cooked with Scrambled egg, vegetables and Soy sauce – Indo Chinese Style



Jeera Rice	Basamati Rice with Cumin Seeds
Kashmiri Pulao	A Kashmiri rice sociality – Basamati rice cooked with vegetables , spices and herbs
Lemon Rice	Basamti rice cooked in lemon based sauce and herbs
Mango Rice	Basmati rice cooked wit Raw mango and spices
Mint Rice	Basmati rice cooked with sautéed mint leaves and spices
Mushroom Rice	Rice cooked with chopped Mushroom and spices
Peas Pulav	peas cooked with basmati rice
Schezwan Fried Rice	Indo Chinese Style Fried rice cooked in a special schezwan sauce
Sooji Upma	A south Indian style breakfast specialty semolina cooked with spices and herbs
Spinach Rice	Rice cooked with Spinach and Spices
Tamarind Rice	Basmati rice cooked in tamarind based sause and herbs
Tomato Rice	Basamati Rice cooked with tomatoes and spices
Vangi Baath	Basmati rice cooked with eggplant and spices
Veg Fried Rice	Basmati rice cooked with lentils, vegetables and spices – Indo Chinese Style
Veg Noodles	Noodles Tossed with mixed vegetables
Vegetable Biryani	Vegetables cooked with basmathi Rice and spices.
Vegetable Kichadi	Mix Vegetbale cooked with soaked whole wheat a Indian spices
Vegetable Pulav	Vegetable cooked with basmathi Rice.
Ven Pongal	A Tamilnadu Specialty – Basamati rice cooked with lentils , Pepper , Ghee and Herbs
Yogurt Rice	Basmati rice cooked in yogurt and spices

## NON VEGETARIAN

Chicken Biryani	Basmati rice cooked with boned chicken and spices in a hyderabadi style
Chicken Fried Rice	Basmati rice cooked with Chicken – Indo Chinese Style
Chicken Noodles	
Fish Biriynai	Basmati rice cooked with Fish and variety of spices
Fish Dum Biryani	Hyderabadi Style slow cooked fish biriyani with basamati rice and spices
Goat Biryani	Goat cooked with basmathi Rice and spices.
Goat Dum Biryani	Hyderabadi Style slow cooked goat biriyani
Hyderabadi Dum Biryani - Chicken	chicken cooked with basmathi Rice and spices in hyderabadi style
Lamb Biryani	Lamb cooked with basmathi Rice and spices.
Shrimp Biryani	Shrimp cooked with basmathi Rice and spices.
Special Chicken Biryani	chicken layered in basmathi rice cooked with herbs and garnished with egg, onions and lime wedge



## VEGETARIAN

### SOUTH INDIAN

Curry Rice	Basmati rice cooked with onions and curry sauce
Dosa	thin rice crepes
Idly Sambar	steamed rice and lentil patties
Kanchipuram Idly	steamed rice and lentil patties with vegetables
Medhu Vada	fried lentil donuts
Upma	cooked as a thick porridge from dry roasted semolina
Uttapam	pancake made of rice and lentils

### SIDE DISHES

Andhra Special Pickle
Coconut Chutney
Lemon Pickle
Mint Chutney
Mixed Pickle
Onion Chutney
Papad
Tamarind Chutney

### PASTRIES

Bread Pudding
Caramel Custurd
Eggless Indian Cake varieties including BlackForest, Chocolate, Pineapple, Butterscotch
Fruit Custurd
Mango Mousse
Pineapple Mousse

### YOGURT dishes

Dahi Vada
Dhahi Pakora
Plain Yogurt
Raita



## DESSERT

Almond Halwa
Almond Kulfi
Bread Pudding
Carrot Halwa
Chocolate Moose
Coconut Burfi
Vatalappam(Indo-Lankan)
Coffee Mousee
Double Ka Meetha
Fruit Custard
Fruit Pudding
Gulab Jamun
Kala Jamoon
Kesar Pista Kulfi
Kheer
Mango Kesari
Mango Kulfi
Mango Mousse
Moong Dal Payasam
Mysore Pak
Pastries (Egg Less)
Pineapple Kesari
Pista Kulfi
Rainbow Cake
Rasamalai
Rava Kesari
Rice Kheer
Sabudana Payasam
Shahi Ka Tukda
Sujji Halwa
Sweet Pongal
Thirunelveli Halwa
Vermicelli Payasam
Wheat Laddoo

## DRINKS

Badam Milk Shake
Ginger Mint Lemonade
Lassi (Sweet or Salted)
Lemonade
Rose Milk
Litchi Crush
Madras Coffee
Mango Juice
Mango Lassi
Mango Lassi
Mango Milk Shake
Mango Shake
Masala Tea
Pine Apple Mint Crush
Pistachio Milk Shake
Regular Coffee
Rose Mango Milk Shake
Soda (Pepsi, Coke, Sprite etc..)
Vanilla Shake
Water





## SOUPS

Rasam
Sambar
Sweet Corn Soup
Tomato Soup

