

PREFIX'E DINNER

**Soup of the day (or) Salad
Your choice of Bread (Naan, Garlic Naan, Roti)
Basmati Rice, Raita and Desserts**

VEGETABLE DINNER

**Samosas or Pakoras
Saag Paneer, Navratan Korma, Daal
For Two \$34
One \$18**

KABAB DINNER

**Tandoori Chicken or Chicken Tikka
One Veggie Curry & One Meat Curry
For Two \$38
One \$20**

MIXED CURRY DINNER

**Chicken Tikka Masala, Lamb Saag (Spinach),
Shrimp (Kadai or Korma) or
Chicken (Tikka or Tandoori)
For Two \$46
One \$25**

SOUPS (SHORBA)

MULLIGATAWNY SOUP – 6
PUREED LENTILS, PEARS, APPLES, CARROTS, BROCCOLI
AND COCONUT MILK (V)

TOMATO SAFFRON SHORBA – 6
FRESH TOMATOES, SAFFRON, AND CREAM

RASAM (VEG OR SHRIMP) – 6
TOMATOES, CILANTRO, GARLIC, AND TAMARIND (V)



STARTERS (INDIAN)

PAKORA – ASSORTED/PANEER/CHILI CHEESE – 7
CHICKPEA FLOUR FRITTERS

SAMOSA (VEG/LAMB) – 5/7
TURNOVERS STUFFED WITH SPICED POTATOES, PEAS, LENTILS
GROUND LAMB

ASSORTED CHICKEN KABABS – 12
MINT CILANTRO, BLACK PEPPER, GARLIC, TANDOORI SPICES

JEEDIPAPPU KODI PAKODI – 13
CHICKEN/CASHEW/CURRY LEAVES & CHILLIES

CHEPA VEPUDU / MACHI AMRITSARI – 15
BRONZINI FISH FRY - BONE-IN

KOTHU PARATA
VEG/EGG/CHICKEN/GOAT – 12/13/14/15
SHREDDED PAROTA, AND HOMEMADE SPICES



STARTERS (Indo – Chinese)

VEG. SPRING ROLLS – 5

CRISPY CORN CHILI PEPPER – 10

DRUMS OF HEAVEN-13
CHICKEN DRUMETTES, GINGER GARLIC, EGG

LOOSE PRAWNS – 16

APPOLLO FISH – 14



CHAAT BHANDAR

BHEL PURI OR PANI PURI OR DAHI PURI – 7

PAPDI CHAAT – 7

SAMOSA CHOLEY – 8

ALOO TIKKI CHOLEY – 8

CHOLEY BHATURA – 12
(ROTI, ONIONS, BELL PEPPERS & CILANTRO)



INDO-CHINESE (Dry or Wet)

CHILI
(ONION, GARLIC, BELL PEPPER, CHILIES IN GARLIC SAUCE AND CILANTRO)

PANEER – 14

CAULIFLOWER/BROCCOLI/MUSHROOM – 13

CHICKEN – 14

SHRIMP – 18

FISH – 18

MANCHURIAN

(SAUTEED IN GINGER AND GARLIC CHILI SAUCE)

PANEER – 14

CAULIFLOWER/BROCCOLI/MUSHROOM – 13

CHICKEN – 14

SHRIMP – 18

FISH – 18



65 (Dry)

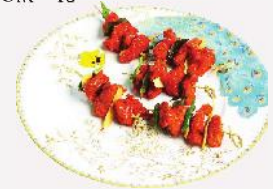
(GREEN CHILIES, CURRY LEAVES, GINGER)

PANEER – 14

CAULIFLOWER/BROCCOLI/MUSHROOM – 13

CHICKEN – 14

SHRIMP – 18



SCHEZWAN (Dry)

(WHOLE RED CHILLI, BELL PEPPERS, ONION)

PANEER – 14

CHICKEN – 14

SHRIMP – 18

FISH – 18

HAKKA NOODLES

VEG/EGG/CHICKEN/SHRIMP – 11/12/13/15

FRIED RICE

VEG/EGG/CHICKEN/SHRIMP – 10/12/13/15

SCHEZWAN FRIED RICE

VEG/EGG/CHICKEN/SHRIMP – 10/12/13/15

TANDOOR

A TRADITIONAL INDIAN EARTHEN CLAY OVEN, FIRED BY CHARCOAL, WHICH HAS POPULARIZED INDIAN CUISINE AROUND THE GLOBE.

CHICKEN MALAI KABAB (MILD) – 15

CREAM CHEESE, SAFFRON, EXOTIC SPICES

CHICKEN SOOLA – 16

CHILLI, ONION PASTE, AND CASHEW

CHICKEN MOTIA KABAB – 16

CHEESE, GARLIC, BLACKPEPPER & GREEN CHILLI

PESHAWARI CHICKEN TIKKA – 16

GINGER GARLIC, RED CHILLI, AND GARAM MASALA

TANDOORI CHICKEN (WHOLE) – 18

WHOLE CORNISH HEN, POMEGRANATE MINT CHUTNEY

LAMB CHOPS – 22

TENDER LAMB CHOPS MARINATED WITH ROASTED SPICES

SALMON TIKKA – 22

GINGER, GARLIC, CORIANDER SEEDS AND CARAWAY SEEDS

TANDOORI JHINGA (SHRIMP) – 22

LARGE SHRIMP MARINATED IN YOGURT, GINGER, GARLIC, AND MILD SPICES

PUDINA PANEER TIKKA – 16

EXOTIC KABAB OF HOMEMADE INDIAN CHEESE

MAKHAMALI PANEER TIKKA -16

CASHEWNUTS, CREAM, CHEESE AND FENUGREEK

TANDOORI VEGETABLES – 16

POTATOES, CAULIFLOWER, PANEER, MUSHROOMS, ONIONS AND BROCCOLI

BHARWAN MUSHROOM – 15

CHEESE, DRY FRUITS, SPICY STUFFING



MAIN COURSES – Indian

CHICKEN (MURGH)

KADAI CHICKEN – 16

BELL PEPPER, TOMATOES & FENUGREEK GINGER,

MASALA ROAST CHICKEN – 18

ROASTED CHICKEN IN THICK SPICED GRAY WITH GINGER

CHICKEN SAAG – 16

SPINACH, GINGER, GARLIC & ONION

CHICKEN TIKKA MASALA – 16

MESQUITE BROILED CHICKEN IN CREAMY TOMATO BUTTER SAUCE

CHICKEN SHAHI KORMA – 16

CASHEW, ALMOND CREAM & SPICES

KOZIH CHETTINAD – 16

SOUTH INDIAN STYLE CHICKEN IN BLACK PEPPER SAUCE AND CURRY LEAVES

MURGH MAKHNI (BUTTER CHICKEN) – 16

BONELESS TANDOORI CHICKEN COOKED IN MILD SAUCE AND BUTTER

SOUTHERN SPICE CHICKEN – 16

HOME STYLE CHICKEN CURRY

KODI VEPUDU – 17

SAUTÉED CHICKEN, CURRY LEAVES, GREEN CHILLIES

GONGURA CHICKEN – 16

SORREL LEAVES, GREEN CHILLIES, CURRY LEAVES



LAMB AND GOAT (GOAT BONE-IN)

LAMB TIKKA MASALA – 20

ROASTED LAMB CUBES IN CREAMY TOMATO BUTTER SAUCE

KASHMIRI ROGAN JOSH – 20

KASHMIRI DELICACY COOKED IN WHOLE SPICES

KEEMA KHAGINA – 20

SPICY GROUND LAMB/GOAT TOPPED WITH POACHED EGG

LAMB OR GOAT CURRY (GOAT BONE-IN) – 20

HOME STYLE CURRY

VEINCHINA MAMSAM (BHUNA GHOSH) – 20

SAUTÉED LAMB/GOAT WITH CURRY LEAVES AND GREEN CHILLIES

KADAI LAMB/GOAT – 20

TOMATOES, BELL PEPPERS, ONIONS, AND FENUGREEK

LAMB / GOAT SAAG – 20

SPINACH, GINGER, GARLIC & ONION

GONGURA MAMSAM – 20

GOAT, SORREL LEAVES, GREEN CHILLIES, CURRY LEAVES

LAMB SHAHI KORMA – 20

RICH CREAMY SAUCE WITH NUTS

ECC

BOILED EGG CURRY – 12

ANDA BURJI – 14

SCRAMBLED EGG, ONIONS, CHILIES & CILANTRO

KODI GUDDU PULUSU – 13

EGG TANGY SPICY SAUCE, ONIONS, CUMIN, FENUGREEK



VINDALOO

(SPICY GOAN SAUCE, GARLIC, POTATOES (OPTIONAL))

VEGETABLE (VEGAN) – 14

CHICKEN – 16

GOAT – 20

LAMB – 20

SHRIMP – 20

SEAFOOD (SAMUNDAR SE)

KADAI SHRIMP – 20

GINGER, BELL PEPPER, TOMATOES & FENUGREEK

GOAN SALMON / SHRIMP CURRY – 20

SALMON OR SHRIMP COOKED WITH TANGY SPICES AND COCONUT MILK

SHRIMP TIKKA MASALA – 20

SHRIMP IN CREAMY TOMATO BUTTER SAUCE

ROYA VEPUDU – 20

SAUTÉED SHRIMP WITH CURRY LEAVES AND SPICES

SHRIMP SHAHI KORMA – 20

SHRIMP COOKED IN CASHEW NUT CREAMY SAUCE

CHEPA PULUSU – 20

SIMMERED FISH, TANGY SPICY SAUCE, ONIONS, CUMIN, FENUGREEK

BRONZINI GRILLED FISH – 20

WHOLE BRANZINO FISH, BASIL LEAVES & GINGER SLICES, KOSHER & PAPER, OLIVE OIL

POMFRET GRILLED FISH – 18

POMFRET FISH, LEMON JUICE, GINGER GARLIC, RED CHILLI POWDER, SALT, OLIVE OIL



SOUTH INDIAN TIFFINS

RICE & LENTIL CREPPES

IDLI – 6

VADA – 6

DOSAS

PLAIN – 10

MASALA / MYSORE / ONION – 12

PANEER / CHILI CHEESE – 13

EGG DOSA – 13

CHICKEN CURRY DOSA – 15

GOAT CURRY DOSA – 16



DUM BIRYANI

HYDERABADI – DUM BIRYANI

SPICES, MINT, YOGURT, SAFFRON, LAYERS OF FRAGRANT BASMATI RICE

SHRIMP/GOAT/CHICKEN/VEGETABLE/
EGG-17/17/15/14/14

HALEEM HYDERABADI – 18

MINCED GOAT MEAT, LENTILS,
SPICES AND BROKEN WHEAT



PULAO

VEG – 13

CHICKEN / KODI VEPUDU – 16

GOAT / VEINCHINA MAMSAM – 20

RICE

PEAS PULAO/JEERA RICE – 8

BAGARA RICE – 6V

PLAIN RICE – 3

BREAD

NAAN PLAIN/ONION/GARLIC/SESAME

CHILI/ROSE MARY – 3/4/4/4/4

CHICKEN TIKKA NAAN / KHEEMA NAAN – 6/7

STUFFED WITH SPICED CHICKEN / STUFFED WITH
MINCED LAMB

ROTI / LACHHA PARATA / PANEER OR ALU

PARATA – 3/4/5

TANDOOR BAKED LIGHT WHEAT BREADS

POORI / BATURA – 7

DEEP – FRIED PUFFED BREAD

PANEER KULCHA / PESHAWARI NAAN – 7

HOMEMADE CHEESE STUFFED BREAD / STUFFED
WITH DRY FRUITS & NUTS

BREAD BASKET (2 NAAN, 1 ROTI

OR 1 NAAN, 2 ROTI) – 11

VEGETABLES

(JAIN OPTIONS AVAILABLE)

ALOO GOBI/ALOO PALAK/GOBI PALAK – 14

CAULIFLOWER AND POTATOES COOKED WITH ONIONS, CILANTRO,
TOMATOES.

BENDAKAYA VEPUDU – 14

STIR FRIED OKRA, ONIONS, CURRY LEAVES, CASHEW AND TOMATOES

BENDI MASALA – 14

OKRA, ONIONS, TOMATOES, GINGER, GARLIC

BAINGAN BARTHA – 14

SMOKED EGGPLANT MASHED AND COOKED WITH TOMATOES
AND ONIONS

MASALA ROAST PANEER – 16

ROASTED CHEESE WITH THICK-SPICED CASHEW GRAVY

BAGARA BAINGAN / GUTTI VANKAYA – 14

BABY EGGPLANT, PEANUTS, COCONUT, SESAME SEEDS &
TAMARIND GRAVY

MALAI KOFTA – 15

VEGETABLE CROQUETTES WITH VEGGIES & COTTAGE CHEESE IN
CASHEW SAUCE

NAVRATAN KORMA – 15

JEWEL VEGGIES COOKED IN CREAMY MILD SAUCE

PALAK PANEER – 15

SPINACH COOKED WITH GINGER, GARLIC, CUMIN

VEG JALFREZI – 14

DICED ONIONS, BELL PEPPERS, GINGER

PANEER BURJI – 16

GRATED PANEER, ONIONS, TOMATOES, CUMIN & CILANTRO

PANEER TIKKA MASALA – 15

HOMEMADE CHEESE, ONIONS, CREAMY TOMATO SAUCE

PANEER MAKHNI – 15

HOMEMADE CHEESE IN CREAMY TOMATO BUTTER SAUCE

SHAHI PANEER – 16

CASHEW, ALMOND, CREAM & CHEESE

KADAI PANEER – 15

ONIONS, TOMATOES, BELL PEPPERS, RED CHILIES & FENUGREEK

METHI MALAI MUTTER – 16

GREEN PEAS, CREAMY SAUCE & FENUGREEK LEAVES

MATAR PANEER – 16

GREEN PEAS, ONION, GINGER & GARLIC

ALOO METHI – 14

POTATOES AND FENUGREEK

CHANA MASALA / CHANA SAAG – 12

CHICKPEAS COOKED IN TOMATOES AND ONION GRAVY / SPINACH

DAAL TADKA / DAAL PALAK / GONGURA PAPPU – 13

LENTILS, TEMPERED SPICES, TOMATOES AND CURRY LEAVES /
SPINACH / SORREL LEAVES

DAAL MAKHNI – 14

3 KINDS OF LENTILS COOKED IN BUTTER, TOMATOE
SAUCE AND SPICES



DESSERT - JUST AS DELICIOUS AS THEY ARE DECORATIVE

KESARI KEER - 6

GULAB JAMUN - 5

GULAM JAMUN WITH VANILLA ICE-CREAM - 6

ASSORTED HALWA (LOUKI/MOONG/GAJAR) - 7
MADE FROM VARIOUS KINDS OF FRUITS, VEGGIES, GRAINS, NUTS, LENTILS

KULFI (MANGO, PISTA & FALOODA) - 6
DENSE FROZEN DESSERT MADE OF MILK, ALMONDS, PISTACHIOS AND
FLAVORED WITH CARDAMOM

DOUBLE KA MEETA - 6
BREAD PUDDING SOAKED IN HOT MILK, NUTS, SAFFRON, CARDAMOM

RASMALAI - 5
CHEESE PATTIES, CHILLED CREAM, NUTS

GULAB JAMUN BRULEE - 6

PAN FILOS (TWO PIECES) - 4
AFTER MINTS



BEVERAGES

COKE / DIET COKE / SPRITE / - 2

MANGO LASSI - 5

SWEET / SALT LASSI - 6

FRESH LIME SODA (SALT OR SWEET) - 4

MASALA CHAI - 3

MADRAS COFFEE - 3

SPARKLING WATER (PERRIER, SAN PELLIGRINO) - 4



18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE EVEN IF
CHECKS ARE PAID INDIVIDUALLY.

EACH ORDER TAKES A MINIMUM OF 20-25 MINUTES TO SERVE

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM US