



spice
mantra

MENU



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Starters



Soups

Veg Sweet Corn Soup \$5.99

A heartwarming and creamy soup filled with tender sweet corn kernels and an assortment of fresh vegetables, offering a perfect balance of sweetness and savory notes.

Tomato Basil Soup \$5.99

A classic tomato-based soup elevated by the addition of fragrant basil, creating a rich and refreshing flavor profile.

Veg Hot and Sour Soup \$5.99

A tantalizing soup bursting with spicy and tangy flavors, featuring a harmonious blend of ingredients that excite the taste buds.

Lentil Soup \$5.99

A nourishing and wholesome soup made from simmered lentils, enriched with aromatic spices and herbs, providing a comforting and nutritious experience.

Chicken Sweet Corn Soup \$6.99

A comforting and hearty soup that combines succulent chicken pieces with sweet corn, delivering a satisfying and flavorful sensation.

Chicken Hot and Sour Soup \$6.99

An invigorating and spicy chicken soup that awakens the palate with its bold and zesty character.

Goat Bone-In Soup \$7.99

A robust and flavorful soup featuring tender pieces of goat meat with bones, offering a taste of hearty and satisfying goodness.

Veg Appetizers

Punjabi Samosa \$8.99

Golden, crispy pastries filled with spiced potatoes and peas, a classic and beloved Indian snack that offers a satisfying and flavorful crunch. (3 pieces)

Veg Pakoda \$10.99

Deep-fried fritters made from an assortment of fresh vegetables and gram flour, resulting in a satisfyingly crunchy and flavorful treat, perfect for a delightful snacking experience.

Onion Pakoda \$10.99

Crispy and fragrant onion fritters, a timeless and tasty snack that showcases the sweet and savory flavors of thinly sliced onions enveloped in a crispy coating.

Veg Spring Rolls \$10.99

Thin and crispy rolls packed with an array of vegetables, a popular and satisfying appetizer that combines a crunchy exterior with a delightful veggie medley inside. (7 pieces)

Taste Tango Extravaganza!!



Food Allergy Notice

If You Have A Food Allergy Or Special Dietary Requirement
Please Inform A Member Of Staff Or Ask For More Information

Gluten Free Vegan Hot Spice Mantra Speciality

Mirchi Bajji \$10.99

Spicy and deep-fried green chili fritters that offer a fiery kick and a crispy texture, a delightful choice for those who enjoy heat and crunch. (4 pieces)

Cut Mirchi \$10.99

Another variation of Mirchi Bajji, cut into small pieces and dual fried.

Stuffed Mirchi Bajji \$11.99

Mirchi Bajji stuffed with onions, cilantro, fried peanuts mixed in lime juice and topped with chaat masala is a popular south-indian street snack. (4 pieces)

Gobi 65 \$13.99

Cauliflower florets marinated and fried to a crispy perfection, a beloved and crunchy appetizer that showcases the delightful flavors and textures of this vegetable.

Babycorn 65 \$13.99

Babycorn marinated and fried with a spicy coating, creating a delightful and crunchy experience, a popular choice for its unique taste and crunch.

Paneer 65 \$14.99

Paneer cubes marinated and fried with a spicy twist, a vegetarian favorite known for its tender and flavorful profile.

Gobi Manchurian \$13.99

Crispy cauliflower florets coated in a tangy and spicy Manchurian sauce, delivering a delightful fusion of flavors that combine crunch and sauciness.

Babycorn Manchurian \$13.99

Babycorn in a flavorful and saucy Manchurian sauce, a delightful and crunchy appetizer that blends the subtle sweetness of baby corn with spicy and tangy notes.

Paneer Manchurian \$14.99

Paneer cubes in a spicy and tangy Manchurian sauce, a classic Indo-Chinese dish that offers a perfect balance of softness and sauciness.

Chilli Gobi \$13.99

Crispy and spicy cauliflower tossed with chili sauce, providing a fiery and flavorful experience, perfect for those who enjoy the heat.

Chilli Babycorn \$13.99

Babycorn in a spicy and tangy chili sauce, a fiery and crunchy delight that combines the mild sweetness of baby corn with a spicy kick.

Chilli Paneer \$14.99

Paneer cubes in a spicy and saucy chili sauce, a popular Indo-Chinese dish known for its delightful combination of soft paneer and zesty flavors.

Karampodi Gobi \$14.99

Crispy and flavorful cauliflower florets coated in a tantalizing blend of Karampodi (spice powder) that infuses a burst of South Indian spices.

Karampodi Babycorn \$14.99

A tantalizing Indian dish that combines crispy baby corn with the bold kick of spicy karampodi (spice powder)

Mix Veg Manchurian \$14.99

Assorted pieces of crispy cauliflower florets, paneer cubes, baby corn in a spicy and tangy manchurian sauce, a classic Indo-Chinese dish



Starters

Non-Veg Appelizers

Chicken 65 \$15.99

Spicy and juicy chicken bites, a popular South Indian appetizer that's known for its fiery flavor and delightful crunch.

Chicken 555 \$15.99

Spicy, creamy and flavorful chicken bites with a unique twist, offering a taste sensation that's both exciting and savory.

Chilli Chicken \$15.99

Crispy chicken pieces in a spicy sauce, delivering a delightful combination of crunch and sauciness, perfect for those who love bold and zesty flavors.

Chicken Manchurian \$15.99

Chicken pieces in a spicy and tangy Manchurian sauce, a classic Indo-Chinese dish that's a favorite for its saucy goodness and tender meat.

Chicken Majestic \$15.99

A regal and spicy chicken dish that combines tender chicken pieces with bold and flavorful spices, offering a delightful and majestic taste.

Ginger Chicken \$15.99

Chicken cooked with aromatic ginger and spices, providing a fragrant and savory experience that's both comforting and delightful.

KnockOut Chicken \$15.99

A knockout combination of tender chicken pieces with bold and knockout flavors, offering a memorable and intense taste experience.

Karampodi Chicken \$16.99

Chicken prepared with a special Karampodi spice blend, known for its fiery and flavorful character, providing a unique and spicy sensation.

Chicken Lollipop \$16.99

A beloved and playful chicken appetizer that features drumettes transformed into lollipops, offering a fun and flavorful bite.

Ginger Fish \$19.99

Fish cooked with aromatic ginger and spices, providing a fragrant and savory seafood experience that's both comforting and delightful.

Apollo Fish \$19.99

A delightful and flavorful fish dish that showcases the bold and zesty flavors of Apollo Fish preparation, a unique and spicy seafood choice.



 Gluten Free  Vegan
 Hot  Spice Mantra Speciality
 Sizzlers

Shrimp Fry \$19.99

Succulent shrimp marinated and fried to a crispy perfection, offering a crunchy and seafood delight that's perfect for those who love the ocean's flavors.

Lamb Chukka \$19.99

Tender lamb pieces cooked with aromatic spices, offering a rich and flavorful meat dish that's both satisfying and aromatic.

Goat Chukka \$21.99

Goat meat cooked with fragrant spices, providing a hearty and flavorful dish that's known for its rich and satisfying character.

Tandoori

Paneer Tikka Kabab \$15.99

Soft and marinated paneer cubes skewered and cooked to perfection in the tandoor, offering a delectable and flavorful vegetarian kebab.

Chicken Tikka Kabab \$15.99

Succulent and tender pieces of chicken, marinated and grilled to perfection, offering a flavorful and aromatic chicken kebab.

Malai Chicken Tikka Kabab \$16.99

Chicken pieces marinated in a creamy and mildly spiced mixture, grilled in the tandoor to create a tender and luscious chicken kebab.

Tandoori Chicken \$17.99

Chicken marinated in aromatic spices and yogurt, then cooked in a tandoor to achieve a smoky and succulent texture, served on a sizzling platter.

Tandoori Shrimp \$19.99

Plump and juicy shrimp marinated in a special blend of spices and grilled in the tandoor, offering a smoky and flavorful seafood delight.

Spice Mantra Special \$26.99

Non Veg Platter

A chef-curated platter featuring an array of tandoori and kebab items, perfect for those who wish to savor a variety of meat and seafood delight in one dish.

(Chicken Tikka kabab, Malai Tikka Kabab, Tandoori Chicken, Tandoori Shrimp)

Culinary Carnival of Flavors & Fusions



Goat Haleem

\$19.99



spice
mantra

Main Course

Bread

Plain Naan \$2.99

A classic and soft Indian bread, perfectly baked in a tandoor, offering a versatile accompaniment for various dishes.

Butter Naan \$3.99

Soft and fluffy naan brushed with a generous layer of rich butter, creating a comforting and indulgent bread that pairs wonderfully with a variety of dishes.

Garlic Naan \$4.99

Naan infused with aromatic roasted garlic, providing a fragrant and flavorful twist to the traditional Indian bread.

Chilli Garlic Naan \$4.99

Naan with a fiery and garlicky kick, perfect for those who enjoy a spicy and aromatic bread option.

Bullet Naan (Chilli Naan) \$4.99

A spicy and hot version of naan, offering a bold and fiery taste, a must-try for those who love the heat.

Cheese Naan \$5.99

Naan topped with a generous layer of melted cheese, providing a delightful fusion of Indian bread and cheesy goodness.

Peshwari Naan \$5.99

Sweet and nutty naan stuffed with a mixture of dried fruits and nuts, creating a rich and indulgent bread with a delightful contrast of textures and flavors.

Onion Kulcha \$5.99

Soft and flavorful Indian bread stuffed with savory onions and spices, offering a fragrant and satisfying option.

Tandoori Roti \$4.99

A traditional Indian flatbread, baked in a tandoor, known for its simplicity and ability to complement a wide range of dishes.

Spice Mantra Special Bread Basket \$9.99

A delightful assortment of naans and bread, including some of the favorites from our menu, perfect for those who want to explore and savor a variety of flavors and textures.

(Plain Naan, Butter naan and Garlic Naan.)

Tantalizing Taste Tapestry!

Veg Entrees

All Entrees Served With A Side Of Rice

Dal Tadka \$12.99

A comforting and flavorful dish made from lentils, cooked to perfection with aromatic spices, creating a classic and nourishing lentil curry.

Channa Masala \$13.99

A popular North Indian dish featuring chickpeas cooked in a flavorful and spiced tomato-based gravy, delivering a hearty and savory vegetarian option.



Gluten Free Vegan

Hot Spice Mantra Speciality

Aloo Gobi Masala \$13.99

A delightful blend of potatoes and cauliflower cooked in a rich and spicy tomato-based gravy, offering a heartwarming and satisfying vegetable dish.

Aloo Mutter \$13.99

A comforting blend of tender potatoes and green peas, simmered in a fragrant tomato-based curry.

Bhindi Masala \$13.99

Fresh okra stir-fried to perfection with aromatic spices. This savory dish is a symphony of textures and spices, creating a satisfying experience for your taste buds.

Bendakai Pulusu \$13.99

A tangy and flavorful South Indian dish featuring okra (bendakai) cooked in a tamarind-based sauce, providing a unique and zesty taste.

Kadai Vegetable \$14.99

An assortment of fresh vegetables cooked in a spicy and tangy tomato-based gravy, offering a flavorful and aromatic vegetable medley.

Navrathna Korma \$14.99

A creamy and nutty vegetable curry made from a combination of different vegetables, offering a diverse and delectable vegetarian delight.

Kadai Paneer \$15.99

Paneer cubes and bell peppers cooked in a spiced tomato-based gravy, creating a savory and aromatic paneer delight.

Paneer Tikka Masala \$15.99

Soft and marinated paneer cubes cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful paneer dish.

Paneer Butter Masala \$15.99

Paneer cubes cooked in a rich and creamy tomato-based gravy, creating a luxurious and indulgent paneer delight.

Malai Koftha \$15.99

Deep-fried potato and cottage cheese balls served in a creamy and aromatic gravy, providing a rich and satisfying vegetarian dish.

Mutter Paneer \$15.99

A classic North Indian dish featuring paneer and green peas in a savory tomato-based sauce, offering a timeless and hearty vegetable delight.

Spice Mantra Special Kaju Paneer masala \$15.99

Our chef's special dish that combines paneer and cashews in a flavorful and aromatic masala, providing a unique and delightful paneer creation.

Paneer Saag \$15.99

Paneer cooked in a rich and spiced spinach gravy, delivering a comforting and nutritious paneer dish.

Guthu Vankaya/ Bagara Baingan \$15.99

A South Indian dish with small eggplants (Guthu Vankaya) or brinjals (Bagara Baingan) cooked in a spiced and flavorful gravy, offering a unique and savory taste.



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Main Course

Egg Entrees

All Entrees Served With A Side Of Rice

Egg Bhurji  \$12.99

Scrambled eggs cooked with aromatic spices and herbs, creating a flavorful and comforting egg dish.

Egg Masala  \$13.99

Hard-boiled eggs in a rich and spiced tomato-based gravy, offering a satisfying and flavorful egg entree.

Non-Veg Entrees

All Entrees Served With A Side Of Rice

Butter Chicken  \$15.99

Tender chicken pieces in a creamy and buttery tomato sauce, creating a luxurious and indulgent chicken dish.

Chicken Tikka Masala   \$15.99

Soft and marinated chicken tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful chicken entree.

Spice Mantra Special Chicken Curry    \$15.99

Our chef's special chicken curry, featuring a unique and aromatic blend of spices that create a memorable and delectable chicken dish.

Chicken Chettinadu    \$15.99

A South Indian chicken dish with a rich and spiced coconut-based gravy, offering a unique and flavorful chicken entree.

Gongura Chicken  \$15.99


A tangy and spicy bone-in chicken dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

Chicken Vindaloo  \$15.99

A fiery and flavorful chicken dish with roots in Goan cuisine, known for its spicy and tangy character.

Kadai Chicken   \$15.99

Chicken cooked with bell peppers in a spiced tomato-based gravy, creating a savory and aromatic chicken entree.

Chicken Korma  \$15.99

Chicken cooked in a creamy and nutty gravy, creating a rich and indulgent chicken entree.

Chicken Saag  \$15.99

Chicken cooked in a rich and spiced spinach gravy, providing a comforting and nutritious chicken entree.

Mughalai Chicken  \$16.99

A chicken dish inspired by Mughlai cuisine, known for its rich and aromatic flavors, offering a regal and delectable chicken entree.

Andhra Chicken Curry    \$16.99

Bone-in pieces of chicken are simmered to perfection in a fiery blend of Andhra spices, creating a rich and aromatic curry.

Mango Chicken  \$16.99

A delightful chicken dish with a sweet and tangy mango-based sauce, offering a unique and fruity flavor profile.



Gluten Free



Vegan



Hot



Spice Mantra Speciality

Spice Mantra Special Lamb Curry   \$17.99

Our chef's special lamb curry, featuring a unique and aromatic blend of spices that create a memorable and delectable lamb dish.

Lamb Tikka Masala  \$17.99

Soft and marinated lamb tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful lamb entree.

Lamb Saag  \$17.99


Lamb cooked in a rich and spiced spinach gravy, providing a comforting and nutritious lamb entree.

Lamb Korma  \$17.99

Tender lamb slow-cooked to perfection in a velvety korma sauce, where the richness of coconut and aromatic spices meld to create a sumptuous and flavorful delight.

Spice Mantra Special Goat Curry   \$18.99

Our chef's special goat curry, featuring a unique and aromatic blend of spices that create a memorable and delectable goat dish.

Goat Rogan Josh  \$18.99

A flavorful and aromatic goat dish with roots in Kashmiri cuisine, known for its rich and savory character.

Gongura Goat  \$18.99

A tangy and spicy goat dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

Goat Chettinadu  \$18.99

A South Indian goat dish with a rich and spiced coconut-based gravy, offering a unique and flavorful goat entree.

Goat Saag  \$18.99

A mouthwatering fusion of succulent goat meat and creamy spinach, delicately spiced to perfection.

Goat Vindaloo  \$18.99

A fiery and flavorful goat dish with roots in Goan cuisine, known for its spicy and tangy character.

Goat Kheema Curry  \$18.99

Ground goat meat cooked in a spiced tomato-based gravy, delivering a flavorful and hearty goat entree.

Nellore Chepala Pulusu  \$16.99

A tangy and spicy Andhra-style fish curry, known for its bold and zesty flavors.

Shrimp Curry \$18.99

Plump and juicy shrimp cooked in a spiced and savory tomato-based gravy, offering a delightful and seafood-rich experience.

Shrimp Korma  \$18.99

Plump shrimp delicately cooked in a velvety korma sauce, marrying the richness of coconut and cashews with a symphony of Indian spices.

Chicken Shrimp Korma  \$19.99

A harmonious blend of tender chicken and succulent shrimp embraced in a luxurious korma sauce. This dish marries the creamy richness of coconut, cashews, and aromatic spices.

Salmon Fish Curry \$22.99

A delectable fish curry made with salmon, offering a unique and flavorful seafood dish.

Salmon Fish Tikka Masala \$22.99

Soft and marinated salmon fish pieces cooked in a creamy and spiced tomato sauce, delivering a luscious and flavorful seafood entree.



Biryanis



All Biryanis Served With A Side Of Raitha & Salan

Vegetarian

Veg Dum Biryani \$14.99

Fragrant and flavorful rice dish cooked with an assortment of fresh vegetables and aromatic spices, offering a satisfying and aromatic vegetarian biryani.

Paneer 65 Biryani \$15.99

A delightful biryani that features the combination of soft and spicy Paneer 65 and fragrant rice, creating a flavorful and satisfying vegetarian entree.

Paneer Biryani \$15.99

Soft and marinated paneer cubes cooked with aromatic rice and spices, delivering a luscious and aromatic paneer biryani.

Guthu Vankaya Biryani \$15.99

A unique and tangy biryani featuring small eggplants (Guthu Vankaya) cooked with rice and spices, offering a distinctive and flavorful rice dish.

Vijayawada Paneer Biryani \$16.99

A biryani with a distinct Vijayawada touch, featuring paneer cubes cooked with fragrant rice and spices, offering a unique and savory paneer biryani experience.

Ulavacharu Veg Dum Biryani \$17.99

A special and spiced biryani featuring fresh vegetables and ulavacharu (horse gram soup) that lends a unique and tangy taste to this vegetarian biryani.

Non-Vegetarian

Egg Biryani \$14.99

A flavorful and aromatic biryani featuring perfectly cooked eggs, fragrant rice, and a blend of spices, offering a satisfying and eggy rice dish.

Vijaywada Egg Biryani \$15.99

A biryani with a distinct Vijayawada touch, fragrant basmati rice layered with perfectly boiled eggs and a symphony of aromatic spices.

Hyderabadi Chicken Dum Biryani \$15.99

A classic and iconic Hyderabadi dish, with tender chicken pieces marinated and layered with aromatic rice, cooked to perfection in a dum style, creating a rich and indulgent chicken biryani.

Boneless Chicken Biryani \$15.99

A biryani that features succulent boneless chicken pieces cooked with fragrant rice and spices, offering a delightful and flavorful chicken entree.

Chicken 65 Biryani \$16.99

A biryani that features the combination of soft and spicy Chicken 65 and fragrant rice, creating a flavorful and satisfying chicken entree.

Vijaywada Boneless Chicken Biryani \$16.99

A biryani with a distinct Vijayawada touch, featuring boneless chicken pieces cooked with fragrant rice and spices, providing a unique and savory chicken biryani experience.



Gluten Free Vegan

Hot Spice Mantra Speciality

Spice Mantra Special \$17.99
Chicken Biryani

Our chef's special biryani, showcasing perfectly pan fried and spiced chicken, layered with fragrant rice and cooked to perfection, offering a memorable and delectable chicken biryani.

Gongura Chicken Dum Biryani \$17.99

A unique and tangy biryani featuring tender chicken pieces cooked with Gongura leaves and fragrant rice, offering a distinctive and flavorful chicken biryani.

Ulavacharu Chicken Dum Biryani \$18.99

A special and spiced biryani featuring chicken and ulavacharu (horse gram soup), lending a unique and tangy taste to this chicken biryani.

Ulavacharu Boneless Chicken Biryani \$18.99

A biryani that combines boneless chicken pieces and ulavacharu (horse gram soup) with fragrant rice and spices, providing a unique and tangy chicken biryani experience.

Hyderabadi Goat Dum Biryani \$20.99

A classic and iconic Hyderabadi dish, featuring succulent goat meat marinated and layered with aromatic rice, cooked to perfection in dum style, creating a rich and indulgent goat biryani.

Spice Mantra Special \$21.99
Goat Fry Biryani

Our chef's special biryani, showcasing perfectly fried and spiced goat meat, layered with fragrant rice and cooked to perfection, offering a memorable and delectable goat biryani.

Goat Kheema Biryani \$21.99

A biryani that features ground goat meat cooked with fragrant rice and spices, providing a flavorful and hearty goat entree.

Gongura Goat Dum Biryani \$21.99

A unique and tangy biryani featuring goat meat cooked with Gongura leaves and fragrant rice, offering a distinctive and flavorful goat biryani.

Ulavacharu Goat Dum Biryani \$21.99

A special and spiced biryani featuring goat meat and ulavacharu (horse gram soup), lending a unique and tangy taste to this goat biryani.

Lamb Biryani \$18.99

A biryani that features tender and succulent lamb pieces cooked with fragrant rice and spices, creating a rich and satisfying lamb entree.

Shrimp Biryani \$19.99

Plump and juicy shrimp cooked with fragrant rice and spices, offering a delightful and seafood-rich biryani experience.

Extras

Raitha \$1.49

Salan \$1.49

Extra Rice \$1.99



Flavourful
Fiesta of
Spices!!

Indian Wok

Vegetarian

Veg Fried Rice \$12.99

Fragrant basmati rice stir-fried to perfection with an assortment of crisp vegetables, creating a delightful and satisfying vegetarian wok classic.

Street Style Veg Fried Rice \$13.99

A tantalizing blend of aromatic rice and vibrant vegetables stir-fried to perfection in a street-style flair, offering a savory and flavorful wok creation.

Schezwan Veg Fried Rice \$13.99

An enticing fusion of spicy Schezwan sauce, fragrant rice, and a medley of vegetables, delivering a fiery and flavorful experience in every bite.

Veg Noodles \$14.99

Soft and slurpy noodles wok-tossed with an array of fresh and colorful vegetables, providing a simple yet delightful vegetarian noodle sensation.

Street Style Veg Noodles \$13.99

A delightful noodle dish featuring an assortment of fresh vegetables wok-tossed with street-style seasoning, creating a savory and satisfying vegetarian option.

Veg Schezwan Noodles \$14.99

Spicy and aromatic noodles featuring a perfect balance of Schezwan spice, crisp vegetables, and tender noodles, providing a fiery and flavorful vegetarian wok creation.

Gobi Fried Rice \$14.99

A flavorful wok creation where fragrant rice meets perfectly stir-fried cauliflower florets, offering a unique and delightful twist to the classic fried rice.

Paneer Fried Rice \$15.99

Fragrant basmati rice wok-tossed with succulent paneer cubes and colorful vegetables, creating a luscious and flavorful paneer delight in every bite.



Ambrosial
Fusion!



 Gluten Free  Vegan
 Hot  Spice Mantra Speciality

Non-Vegetarian

Egg Fried Rice \$13.99

Fragrant basmati rice wok-tossed with tender scrambled eggs and a medley of vegetables, creating a satisfying and protein-rich egg fried rice.

Street Style Egg Fried Rice \$14.99

A flavorful wok creation featuring aromatic rice, tender scrambled eggs, and a burst of street-style spices, offering a savory and satisfying egg fried rice variation.

Schezwan Egg Fried Rice \$14.99

Spicy and aromatic fried rice featuring tender scrambled eggs, fragrant basmati rice, and a kick of Schezwan spice, providing a fiery and flavorful egg wok delight.

Egg Noodles \$13.99

Soft and slurpy noodles wok-tossed with tender scrambled eggs and an assortment of vegetables, delivering a classic and comforting egg noodle dish.

Street Style Egg Noodles \$14.99

A delightful noodle dish featuring soft and slurpy egg noodles wok-tossed with tender scrambled eggs and street-style seasonings, creating a savory and satisfying egg noodle variation.

Schezwan Egg Noodles \$14.99

Spicy and aromatic noodles featuring tender scrambled eggs, egg noodles, and a perfect balance of Schezwan spice, providing a fiery and flavorful egg wok creation.

Chicken Fried Rice \$14.99

Fragrant basmati rice stir-fried to perfection with succulent pieces of chicken and a colorful mix of vegetables, creating a classic and satisfying chicken fried rice.

Street Style Chicken Fried Rice \$15.99

A zesty wok creation featuring aromatic rice, tender chicken pieces, and street-style seasonings, offering a savory and flavorful twist to the classic chicken fried rice.

Schezwan Chicken Fried Rice \$15.99

An enticing fusion of spicy Schezwan sauce, fragrant rice, and succulent chicken pieces, delivering a fiery and flavorful experience in every bite of this chicken wok creation.

Chicken Noodles \$14.99

Soft and slurpy noodles wok-tossed with succulent pieces of chicken and an array of fresh vegetables, providing a classic and comforting chicken noodle dish.

Street Style Chicken Noodles \$15.99

A delightful noodle dish featuring soft and slurpy egg noodles wok-tossed with succulent pieces of chicken and street-style seasonings, creating a savory and satisfying chicken noodle variation.


Schezwan Chicken Noodles \$15.99

Spicy and aromatic noodles featuring tender chicken pieces, egg noodles, and a perfect balance of Schezwan spice, providing a fiery and flavorful chicken wok creation.



Flavour Fusions


Desserts

Kadhu Ka Kheer  \$8.99

A creamy and delightful dessert made from grated bottle gourd (kaddu), simmered in milk, and sweetened with sugar, offering a soothing and delectable dessert option.

Double Ka Meeta  \$6.99

A rich and indulgent dessert made with deep-fried bread slices soaked in sugar syrup, flavored with cardamom and garnished with nuts, providing a sweet and satisfying treat.

Rasmalai  \$5.99

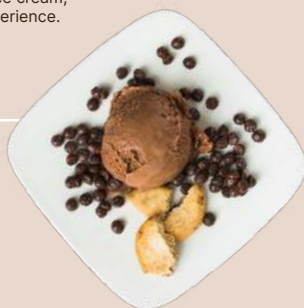
Soft and spongy cottage cheese dumplings soaked in saffron and cardamom-flavored milk, creating a luscious and aromatic dessert.

Gulab Jamun \$5.99

Iconic and sweet deep-fried dumplings made from milk solids, soaked in sugar syrup, offering a classic and comforting Indian sweet.

Gulab Jamun with Ice cream \$7.99

A delightful combination of warm and syrupy Gulab Jamun paired with a scoop of cold and creamy ice cream, creating a contrasting and indulgent dessert experience.



Ice-Creams

Mango \$5.99

Vanilla \$5.99

Chocolate \$5.99

Falooda \$5.99

Butterscotch \$5.99

Hot Beverages

Irani Chai  \$3.99

A traditional hyderabadi tea that captivates with its robust flavor and aromatic spices, offering a comforting and invigorating hot beverage.

Madras Coffee \$3.99

A South Indian delight, Madras Coffee is a fragrant and rich brew that combines fresh coffee with milk, creating a bold and satisfying hot beverage.



Kids Specials

Kids Size Serving Only | Served With A Dip Of Tomato Ketchup

French Fries \$4.99

Smileys \$4.99

Chicken Nuggets \$5.99

Sweet Naan \$5.99

Scrambled Egg \$6.99

Butter Noodles \$7.99

Veggie Noodles \$7.99



Cold Beverages

Fountain Drink \$2.99


(Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Lemonade, Cranberry Juice)


Thums Up \$2.99

Butter Milk \$3.99

Sweet Lassi \$3.99

Fresh Lime Soda (Salt/Sweet) \$4.99

Mango Lassi  \$4.99

Chikoo Milkshake  \$5.99

Refer Bar Menu For Non-alcoholic Mocktails

Sweet Paan

\$2.99



Taste
Worthy
indulgence

Bucket Biryanis

*To-Go Only

Family Bucket

Family Bucket Comes Along With
One Dessert (Gulab Jamun/rasmalai)

Jumbo Bucket

Jumbo Bucket Comes Along With
Two Desserts (Gulab Jamun/rasmalai)

Veg Dum Bucket

\$29.99

\$69.99

Veg Bucket

(Speciality Biryanis)

\$31.99

\$74.99

Chicken Dum Bucket

\$31.99

\$74.99

Chicken Bucket

(Speciality Biryanis)

\$33.99

\$79.99

Goat Dum Bucket

\$41.99

\$89.99

Goat Bucket

(Speciality Biryanis)

\$42.99

\$94.99





Explore beyond our menu with our **Catering Service**

we serve the extraordinary.
just as you desire



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