



HOUSE OF BIRYANIS & KEBABS
Haleem

ENTREES

SOUTH STYLE DELICACIES VEG

Dal-Tomato / Palak lentils cooked with tomato or spinach, and herbs.	12.99
Okra Masala tender okra cooked generously with onions, tomatoes & seasoned with spices,	13.99
perfect with rice or bread.	
Okra Fry Masala Crispy fried okra cooked with Indian spices.	
Gutti Vankaya / Bagara Baingan Stuffed eggplant curry with a rich peanut and spice filling.	13.99
Mix Veg Curry-Chettinad Style.	12.99
A medley of fresh vegetables cooked in a assorted spices, cashews & coconut-based sauce.	
Andhra Capsicum Masala	13.99
Bell peppers cooked in a ginger, garlic & tomato Andhra-style masala sauce.	
Dhaba Style Egg Curry Boiled eggs simmered in a rich and spicy onion tomato gravy.	12.99
Egg Bhurji Scrambled eggs cooked with onions, tomatoes, and spices.	12.99

NON VEG

Andhra Mutton Curry Tender mutton cooked in a spicy,	17.99
flavorful Andhra-style curry sauce.	
Gongura Chicken Curry Chicken cooked with tangy gongura (sorrel) leaves.	19.99
Gongura Mutton Curry Tender mutton cooked with tangy gongura (sorrel) leaves.	21.99
Kheema Masala Minced mutton cooked with onions, tomatoes & Indian spices	19.99
Chettinad Mutton Curry	18.99
Mutton cooked with aromatic Chettinad spices, a specialty from Tamil Nadu.	
Chettinad Chicken Curry	15.99
Chicken cooked in a spicy and flavorful Chettinad-style blend of roasted spices.	
Karvepaku Mamsam Curry Mutton cooked with curry leaves.	15.99
Natukodi Curry Country chicken (bone-in) cooked with traditional South Indian spices.	18.99
Nellore Chepala Pulusu	18.99
A spicy and tangy fish curry made with tamarind, originating from Nellore in Andhra Pradesh.	
Godavari Chepala Pulusu	18.99
A regional (Godavari) specialty fish curry, known for its deep, tangy flavors.	
Malabar Goat Curry Goat curry infused with coconut and Malabar spices.	
Meen Alleppey Curry	18.99
A Kerala-style fish curry with a base of raw mango and coconut milk, bringing tang and creaminess together.	
Fish Chettinad.	18.99
Spicy and flavorful fish cooked in a Chettinad-style masala with lots of black pepper and spices.	

NORTH DELICACIES

VEG

Paneer Butter Masala	17.99
Soft cottage cheese cubes simmered in a rich, creamy tomato gravy, flavored with butter.	
Paneer Tikka Masala	16.99
Grilled soft cottage cheese cubes cooked in a spiced tomato sauce.	
Paneer Bhurji	16.99
sautéed with onions, tomatoes, and spices.	
Aloo Methi Curry.	13.99
Potatoes cooked with fenugreek leaves and spices.	
Mutter Paneer Masala	16.99
Soft cottage cheese cubes and green peas cooked in a spiced tomato-based gravy.	
Navaratan Korma	15.99
Mixed veg simmered in a creamy and mild coconut or yogurt-based sauce, flavored with ground nuts and spices.	
Aloo Gobi Masala	13.99
Cauliflower and potatoes cooked with spices, a simple yet flavorful dish.	

NON VEG

Chicken Tikka Masala	16.99
Tender chunks of marinated chicken grilled in a tandoor, then simmered in a creamy, spiced tomato gravy.	
Shrimp Tikka Masala	19.99
Grilled shrimp cooked in a rich tomato gravy, finished with cream.	
Kadai Chicken.	16.99
Chicken stir-fried with bell peppers, onions, and tomatoes in a thick masala sauce	

Butter Chicken Masala	16.99
Grilled marinated chicken simmered in a rich, creamy tomato sauce with a touch of butter.	
Shrimp Butter Masala.	19.99
Grilled shrimp simmered in a rich, creamy tomato sauce with a touch of butter.	
Kadai Goat.	18.99
Goat stir-fried with bell peppers, onions, and tomatoes in a thick masala sauce.	
Goat Rogan Josh.	18.99
A flavorful Kashmiri curry made with lamb, slow-cooked with yogurt and spices like cardamom and cloves.	
Achari Goat	18.99
A tangy curry made with lamb drenched in tantalizing pickle inspired marinade.	
Chicken Korma Chicken cooked in a mild, creamy sauce flavored with almonds and spices.	
Lamb Korma Tender lamb slow-cooked in a rich and creamy korma sauce with ground nuts and spices.	
Lucknow Lal Gosht.	19.99
A traditional Lucknowi dish of lamb and red-chillies cooked together with mild spices.	
Lamb Vindaloo	18.99
A fiery and tangy lamb curry made with vinegar and plenty of red chillies, a specialty of Goa.	
Chicken Vindaloo	16.99
A fiery and tangy chicken curry made with vinegar and plenty of red chillies, a specialty of Goa	



MUGHLAI DELICACIES

Authentic Mirchi Ka Salan	14.99
A spicy and tangy curry made with large green chilies and a peanut-sesame base.	
Mix Veg Kurma A flavor-packed curry of . .	14.99
mixed vegetables slow-cooked with yogurt, nuts & spices	
Shahi Mutter Paneer.	16.99
Paneer and peas cooked in a rich, creamy, and mildly spiced gravy, with a royal touch of Mughlai flavors.	
Shahi Murgh Nawabi	15.99
A royal chicken dish cooked in a mild, creamy sauce with yogurt, nuts, coconut and aromatic spices.	
Shahi Murgh Badami	15.99
A royal chicken dish cooked in a mild, cream, almonds, and aromatic spices.	
Shahi Murgh Korma	15.99
A royal chicken dish cooked in a mild, creamy korma sauce, nuts, and aromatic spices.	
Dum Ka Murgh	15.99
A slow-cooked chicken dish from Hyderabad, marinated and cooked with aromatic spices under steam.	
Murgh Afgani A popular dish with	16.99
tender chicken pieces cooked in a creamy sauce.	
Gosht Mughlai A signature Nizami dish, . .	18.99
with goat pieces cooked with browned onions, spices and yogurt	
Shahi Gosht Korma A rich Mughlai curry of lamb	18.99
cooked with yogurt, cream, and ground nuts.	
Dum Ka Gosht.	18.99
Slow-cooked mutton or lamb in a blend of spices, cooked until tender, a dish from the royal kitchens.	

OTHER RICE SPECIALTIES

Jeera Rice Basmati rice sautéed with cumin seeds and ghee, simple yet flavorful	8.99
Ghee Rice Aromatic basmati rice cooked with clarified butter (ghee) and herbs	6.99
Plain Rice Steamed long-grain basmati rice, served as a staple with curries	3.99

BREADS & ACCOMPANIMENTS

Plain Naan Soft, leavened bread baked in a tandoor.	3.99
Butter Naan Naan bread brushed with melted butter, soft and slightly crispy.	4.99
Garlic Naan Naan topped with finely chopped garlic, baked in a tandoor.	4.99
Onion Kulcha Naan stuffed with finely chopped onions, baked until golden and soft.	4.99
Paratha A layered flatbread cooked on a griddle, crispy on the outside and soft on the inside.	4.99
Chef's Special Naan (Paneer) Naan stuffed with homemade Indian cottage cheese (paneer)	7.99
Bread Basket An assortment of different naan varieties.	14.99
Chilli Garlic Naan	5.99
Naan with a combination of garlic and chili butter, offering a spicy kick.	
Chicken Kheema Naan	7.99
Naan with a combination of garlic and chili butter, offering a spicy kick.	
Goat Kheema Naan Naan stuffed with spiced minced goat.	8.99
Malabar Kothu Paratha (Veg/Egg/Chicken)	13.99/ 14.99/ 15.99
Soft and flaky paratha mixed with vegetables or egg or chicken and cooked with aromatic spices	

BEVERAGES COLD

Soft Drinks	1.99
Selection of sodas such as Coke, Sprite, Thums Up, etc	
Mango Lassi	5.99
Rich creamy yogurt-based drink, flavored with mango	
Masala Butter Milk	3.00
A spiced buttermilk drink, refreshing and cooling	
Plain Buttermilk A simple, unsweetened yogurt drink	2.50
Water Bottle	1.00

BEVERAGES HOT

Filter Coffee Strong South Indian-style coffee	4.99
Irani Chai Rich and creamy tea from Hyderabad,	4.99
flavored with cardamom and slightly sweetened	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish or dairy products. Please ask for the server if you have any concerns

Prices Subject to Change without Prior Notice



Stowe, PA

484-300-4435

WWW.HBK-USA.COM

1642 W. High St. Stowe, PA 19464
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