



SOUPS

- Hot And Sour Veg / Chicken 8.99
A spicy and tangy soup made with vegetables or chicken, flavored with fresh herbs
- Tomato Soup 6.99
A creamy and slightly tangy soup made from fresh tomatoes, garlic, seasoned with herbs and spices
- Corn Soup Veg / Chicken 8.99
A creamy and slightly tangy soup made from fresh tomatoes, garlic, seasoned with herbs and spices
- Goat Paya 10.99
A creamy and slightly tangy soup made from fresh tomatoes, garlic, seasoned with herbs and spices
- Natukodi Soup 9.99
A flavorful soup made with country chicken, seasoned with South Indian spices

APPETIZERS

VEGETARIAN AND EGG

- Onion & Spinach Pakora 9.99
Crispy fritters made from sliced onions and spinach
- Paneer Pakora 12.99
Indian cottage cheese cubes crispy fritters
- Gobi 13.99
Gobi 65 / Gobi Manchuria / Chilli Gobi
Cauliflower cooked in a spicy 65-style batter or tossed in Indo-Chinese sauces for Manchurian or Chilli Gobi styles
- Paneer 16.99
Manchuria / Chilli / 65 Style / Hyderabad 65 Style
Cottage cheese cubes prepared in different styles: Manchurian (sweet and spicy sauce), Chilli (spicy Indo-Chinese), or 65 style (deep-fried with Indian spices)
- Cut Mirchi 9.99
Spicy green chillies dipped in chickpea batter, deep-fried, and served as a crunchy snack
- Mirchi Bhajji 9.99
A larger version of cut mirchi, where green chillies are battered and fried whole, crispy on the outside and soft on the inside
- Samosa 9.99
(4 pcs)
Deep-fried pastries stuffed with spiced potatoes and peas
- Onion Samosa 11.99
(6 pcs)
Mini samosas stuffed with seasoned onions and spices
- Samosa Chat. 11.99
Crushed samosas topped with chickpeas, yogurt, and chutneys, making a sweet, tangy, and spicy chaat

NON-VEGETARIAN

CHICKEN

- Hyderabadi Chicken 65 14.99
A deep-fried, boneless marinated chicken pieces, deep fried and sauteed with slight gravy. A popular Indian lip-smacking snack perfectly goes with a drink
- Cilantro Chicken 14.99
Chicken marinated and sauteed with fresh cilantro and spices
- Chilli Chicken 14.99
Stir-fried chicken tossed with spices, onions, and bell peppers
- Chicken Manchuria 14.99
Batter-fried chicken tossed in a tangy Manchurian sauce
- Ginger Chicken 14.99
Chicken stir-fried with fresh ginger and garlic sauce with red chilli paste
- Chicken 555 14.99
Spicy fried chicken marinated with South Indian masala, crispy on the outside and tender inside
- Mirpakaya Kodi Vepudu 14.99
Spicy fried chicken marinated with South Indian masala, crispy on the outside and tender inside
- Chicken Majestic 14.99
Crispy fried chicken strips sauteed with rich Mughlai masala
- Drums Of Heaven 15.99
Crispy fried chicken strips sauteed with rich Mughlai masala
- Chicken Lollipop 14.99
Crispy fried chicken strips sauteed with rich Mughlai masala
- Chicken Sukka 14.99
Crispy fried chicken strips sauteed with rich Mughlai masala

GOAT

- Bone In 16.99
- Bone Less 18.99
- Mutton Chilli Roast
A flavorful and spicy dish of tender mutton in an aromatic chilli sauce
- Hyderabadi Special Goat
A signature Hyderabad goat curry, slow-cooked with traditional spices for rich, deep flavor
- Raju Gari Mamsam Vepudu
A signature Hyderabad goat curry, slow-cooked with traditional spices for rich, deep flavors
- Goat Pepper Fry
Tender pieces of goat stir-fried with black pepper and South Indian spices
- Mughlai Mutton Roast
A rich, slow-cooked mutton roast with Mughlai spices
- Hyderabadi Special Goat Haleem. 16.99
A slow-cooked dish of goat, wheat, and lentils, seasoned with spices for a creamy, hearty stew

SEAFOOD 17.99

- Apollo Fish
Boneless fish fillets fried and coated in a tangy and spicy sauce
- Malabar Tawa Fish Fry
Fish fillets marinated in Malabar spices and pan-fried
- Cilantro Fish
Fish fillets sauteed with spices, cilantro and herbs
- Chettinad Fish Fry
A spicy and crispy fried fish marinated in Chettinad spices
- Shrimp Majestic
Shrimp marinated in Mughlai spices and sauteed with onions and Green Peppers
- Hyderabadi Shrimp 65
Spicy batter-fried shrimp prepared in the 65 style, crispy and flavorful
- Gongura Prawns
Prawns cooked in a tangy sorrel leaf (gongura) sauce. 18.99



KEBABS

Served with grated salad and mint chutney

- Paneer Tikka Kebab 16.99
Cubes of cottage cheese, roasted with gr. peppers, onions, tomatoes
- Mushroom Tikka Kebab 15.99
Mushrooms marinated in spices & cream of yogurt glazed in tandoor
- Pudina Paneer Tikka Kebab 16.99
Mint Indian cottage cheese, coriander, ginger garlic & chillies marinated and slowly cooked in clay oven
- Mixed Veg Kebab 18.99
Three different marination of Paneer kebab, mix veg kebab & hara bhara kebab
- Tandoori Chicken Wild Wings 16.99
(6 pcs)
Lip smacking chicken wings blended with exotic spices grilled to perfection
- Tandoori Chicken 16.99
King of Kebabs & the best know Indian delicacy is the tastiest way to barbecue a chicken. Raw chicken marinated in a mixture of yogurt, lemon juice, kashmiri chilli powder & spicy tandoori masala in an ubiquitous clay oven
- Chicken Chapli 16.99
Kebab Succulent chicken mince, mixed with green chillies, coriander, spiced with cumin & royal saffron, grilled over charcoal fire
- Chicken Tikka Kebab 16.99
Boneless cubes of chicken marinated in spices & cream of yogurt, glazed in tandoor
- Chicken Hariyali 16.99
Kebab Chicken breast meat is rubbed with an intoxicating paste made with cilantro, mint & other distinctive flavors & char-grilled in clay oven.
- Tangdi Kebab 16.99
Chicken drumsticks generously marinated with aromatic spices & char-grilled to perfection.
- Murgh Malai Kebab 17.99
Murgh Malai Kababs are irresistible tender succulent & fragrant pieces of chicken that melts in your mouth as they are marinated in thick yogurt, cream/malai, cheese, saffron, herbs & spices which adds a nice creaminess to the kebabs
- Sheesh Kebab 19.99
Tender rolls of succulent goat mince , mixed with green chillies, coriander, spiced with cumin & royal saffron, skewered & grilled over charcoal fire
- Boti Kebab 19.99
Boneless cubes from leg of goat seasoned with chilli powder & shahijeera marinated in the mixture of yogurt, ginger-garlic paste & malt vinegar, skewered & char grilled in the clay 'EARTHEN OVEN'
- Tandoori Pomfret Fish 24.99
Whole pomfret fish marinated with special masala's & baked to perfection in clay oven
- Lamb Chops 25.99
Fine lamb chops marinated in special masala & baked in tandoor
- HBK Spl Kebab Platter 25.99
Chicken/ Goat/ Seafood

INDO CHINESE

MANCHURIAN STYLE DRY / GRAVY
CHILLI STYLE DRY/GRAVY

VEG

- Paneer 14.99
- Gobi 13.99
- Baby Corn 13.99
- NON- VEGETARIAN
- Chicken 14.99
- Shrimp. 17.99
- Egg 13.99

NOODLES & FRIED RICE
REGULAR / SZECHUAN

- Veg 13.99
- NON- VEG
- Chicken 14.99
- Mix Noodles (Egg +Chicken+Shrimp) 16.99
- Egg 13.99

KIDS

- Paneer Rice 9.99
A mild rice dish with soft paneer cubes, perfect for kids
- Butter Chicken Rice 9.99
Mild butter chicken served over rice, a child-friendly option.
- Kids Chicken Kebab (Murgh Malai Kebab) 3 pcs 10.99
Tender chicken kebabs, marinated in cream and grilled, served in small portions



HYDERABADI DUM BIRYANI

A TRUE CLASSY HYDERABADI AFFAIR

A world-renowned Indian dish which is true native and jewel of Hyderabad. We use best organic long-grained basmati rice flavored with exotic spices & saffron is layered with lamb/chicken/fish/vegetables cooked in a thick gravy and covered in a process of Lagaan or DUM, thus relieving your senses & warmth to your soul.

(REGULAR AND FAMILY PACK)

VEG

	Reg	Family Pack
Hyderabadi Veg Dum Biryani	13.99	32.99
Paneer Dum Biryani	16.99	38.99
Ullavacharu Veg Biryani	15.99	42.99
Gongura Veg Biryani	15.99	41.99
Gongura Paneer Biryani	17.99	42.99

EGG

Egg Dum Biryani	13.99	33.99
Ullavacharu Egg Biryani	15.99	39.99
Gongura Egg Biryani	15.99	41.99

CHICKEN

Hyderabadi Chicken Dum Biryani	15.99	42.99
Boneless Chicken Dum Biryani	16.99	47.99
(Vijayawada Boneless Spl.biryani)		
Chicken Fry Biryani	16.99	47.99
Ullavacharu Chicken Biryani	17.99	47.99
Gongura Chicken Biryani	17.99	47.99
Natukodi Biryani	17.99	49.99

GOAT

Hyderabadi Goat Dum Biryani	17.99	53.99
Hyderabadi Boneless Goat Dum Biryani	18.99	58.99
Hyderabadi Goat Fry Biryani (Bone-In)	17.99	56.99
Hyderabadi Goat Fry Biryani (Boneless)	19.99	58.99
Goat Kheema Dum Biryani	19.99	58.99
Ullavacharu Goat Biryani (Bone-In)	18.99	56.99
Ullavacharu Goat Biryani (Boneless)	19.99	58.99
Gongura Goat Biryani (Bone-In)	18.99	56.99
Gongura Goat Biryani (Boneless)	20.99	58.99

SEAFOOD

Special Fish Biryani	17.99	50.99
Ullavacharu Fish Biryani	18.99	54.99
Shrimp Biryani	17.99	52.99
Gongura Shrimp Biryani	18.99	58.99
Ullavacharu Shrimp Biryani	18.99	58.99

DESSERTS

- Qubani ka Meetha 7.99
Apricot sweet, served with ice cream
- Shahi Tukda (Double ka meetha) 6.99
Ghee roasted bread pieces soaked and cooked in saffron milk served hot
- Gulab Jamun 4.99
Soft fried dough balls made from milk solids, soaked in cardamom-flavored sugar syrup
- Ras Malai 5.99
Soft paneer balls soaked in sweet, saffron-flavored milk, garnished with nuts
- Gajar Ka Halwa 5.99
A warm, sweet carrot pudding made with ghee, sugar, and nuts

