



1660 WHITEHEAD COURT BALTIMORE MD 21207  
 ☎ 410-594-9600



**SOUPS**

- Goat Paya Soup** **10**  
 A Traditional flavorful broth made from slow cooked trotters seasoned with aromatic spices
- Hot & Sour Soup** **(Veg 7 & Chicken 9)**  
 A classic soup known for its savory, tangy & spicy broth
- Tomato Soup** **7**  
 A smooth, rich & creamy soup with a sweet-yet-tart flavor, made with tomatoes
- Lentil Soup** **7**  
 A hearty, filling soup with lentils cooked in a seasoned broth with vegetables

**STREET CART APPETIZERS**

Options ; Gobi- 12, Baby Corn- 12, Paneer- 14, Chicken- 16, Fish- 16, Shrimp- 18

65.....

Crispy fried in a spicy sauce, mixed with garlic, ginger, and aromatic spices

**Manchurian....**

Deep-fried & tossed in a savory and slightly sweet Manchurian sauce, garnished with spring onions

**Chilli....**

Stir fried with peppers, onions, Garlic in a savory sauce



**SALADS**

- House Salad** **10**  
 Mix of fresh greens and vegetables
- Chicken Tikka Salad** **12**  
 Marinated Chicken tikka pieces served over a bed of greens and crunchy vegetables

**CHAATS**

- Pani Puri** **8**  
 Crispy puri served with chick peas and tangy flavored water
- Samosa Chaat** **10**  
 Crunchy samosas broken and topped with yogurt, chutneys, tomatoes, onions
- Chaat Papri** **10**  
 Crispy wafers (papri) topped with a mix of potatoes, chickpeas, chutneys & yogurt
- Cut Mirchi Chaat** **10**  
 Diced Battered fried mirchi mixed with tomatoes, onions & spice powders
- Masala Peanuts** **10**  
 Roasted peanuts that are coated with spices mixed with onions, tomatoes & herbs
- Spinach Chaat** **10**  
 Crispy, batter-fried spinach leaves are topped with a medley of yogurt & chutneys





### APPETIZERS (VEG)

<b>Vegetable Pakora</b>	<b>8</b>
Mix of vegetables, flour battered, fried to golden brown, served with a tangy chutney	
<b>Vegetable Samosa</b>	<b>6</b>
Crisp Turnovers Potatoes, Peas & herbs	
<b>Cut Mirchi</b>	<b>10</b>
Crisp fried battered green chili peppers served with onions	
<b>Lasooni Gobi</b>	<b>12</b>
Crispy, batter-coated cauliflower florets tossed in a sweet, tangy, and garlic sauce	
<b>Paneer Majestic</b>	<b>14</b>
Paneer strips battered, fried to golden brown, tossed in creamy majestic sauce	
<b>Paneer Pepper Fry</b>	<b>10</b>
Crispy fried paneer tossed with bell peppers, onions, peppery seasoning	
<b>Crispy Corn</b>	<b>10</b>
olden fried Corn Kernels tossed with onions	

### APPETIZERS (NON-VEG)

<b>Chicken Lollipop</b>	<b>14</b>
Chicken Drum sticks, Pan Asian spices, Crispy	
<b>Kaju Pepper Chicken</b>	<b>16</b>
Crispy Chicken, flavored with black pepper cooked with fried cashew nuts and masala	
<b>Lemon Pepper Chicken</b>	<b>14</b>
Fried Chicken coated with a thick, sweet lemon flavored sauce	
<b>Chicken Pepper Fry</b>	<b>14</b>
Chicken pieces fried with crushed black pepper, curry leaves, and shallots	
<b>Karampodi Chicken</b>	<b>16</b>
Andhra-style chicken tempered with curry leaves & Traditional Spice powders	
<b>Chicken Kondatam</b>	<b>16</b>
Kerala style dish with chicken pieces marinated in a spicy mixture, fried and sautéed in masalas	
<b>Goat Sukha</b>	<b>22</b>
Goat meat with southern melange of spices & curry leaves	
<b>Goat Pepper Fry</b>	<b>22</b>
Succulent pieces fried with crushed black pepper, curry leaves, and shallots	
<b>Apollo Fish</b>	<b>16</b>
Spiced rubbed fish with potent mix of onions, andhra spices	





### ENTREES (VEG)

<b>Daal Makhani</b>	<b>15</b>
Lentils slow cooked in rich tomato creamy broth	
<b>Daal Tadka</b>	<b>14</b>
Lentils tempered in mustard seeds, curry leaves, garlic, onion & ghee	
<b>Kadai Paneer</b>	<b>17</b>
Paneer, onions & bell pepper cooked with spicy kadai masala	
<b>Butter Paneer</b>	<b>16</b>
Cottage cheese cooked with tomato-creamy sauce, flavored with kasuri methi	
<b>Paneer Tikka Masala</b>	<b>17</b>
Grilled paneer cubes marinated in yogurt & spices, smothered in a smoky tomato cashew gravy	
<b>Vegetable Chettinad</b>	<b>14</b>
Medley of mixed vegetables cooked in a rich, aromatic gravy	
<b>Bagara Baingan</b>	<b>14</b>
Andhra special stuffed eggplant with coconut, sesame & peanuts gravy	
<b>Paneer Burji</b>	<b>14</b>
Grated paneer with a mixture of sautéed onions, tomatoes, ginger, garlic, and various spices	
<b>Aloo Gobi</b>	<b>16</b>
Grated paneer with a mixture of sautéed onions, tomatoes, ginger, garlic, and various spices	

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### ENTREES (VEG)

<b>Chana Masala</b>	<b>14</b>
Chickpeas slow cooked in a northern blend of spices	
<b>Bhindi Masala</b>	<b>14</b>
Okra cooked with onions, tomatoes & masala	
<b>Malai Kofta</b>	<b>18</b>
Golden fried dumplings of paneer and potato, served in a creamy gravy with nuts and raisins	
<b>Navratana Korma</b>	<b>18</b>
A rich aromatic vegetable curry made with 9 ingredients	
<b>Saag Paneer</b>	<b>16</b>
Cottage cheese, spinach, tomato & fenugreek	
<b>Saag Vegetable</b>	<b>14</b>
A traditional Indian dish made from various greenleafy vegetables	
<b>Methi Malai Paneer</b>	<b>16</b>
Cottage Cheese simmered in a creamy, mildly spiced gravy with fenugreek leaves	
<b>Saag</b>	<b>14</b>
Spinach, Tomato, mustard greens & fenugreek	





### ENTREES (NON-VEG)

<b>Egg Curry</b> Boiled eggs simmered in a spiced gravy	14
<b>Chicken Curry</b> Chicken stewed in an onion & tomato-based sauce, flavoured with ginger, garlic & spices	18
<b>Bone-in Chicken Curry</b> A rustic, flavorful dish where chicken pieces are slow-simmered in a savory gavy	16
<b>Chicken Chettinad</b> Curry with roasted coconut, fennel, and black pepper, delivering a bold, peppery kick	18
<b>Chicken Korma</b> Chicken cooked with rich coconut cream, poppy seeds cardamom, & spices	18
<b>Butter Chicken</b> Tandoori boneless Chicken cooked in Rich creamy tomato sauce & Butter	18
<b>Gongura Chicken</b> Chicken cooked with sorrel leaves & tamarind gravy tempered with mustard seeds, curry leaves	16
<b>Chicken Ghee Roast</b> Cooked in rich, spicy ghee-based masala garnished with curry leaves	18
<b>Chicken Tikka Masala</b> oneless Chicken cooked with creamy tomato sauce and kasuri methi	18

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### ENTREES (NON-VEG)

<b>Chicken Vindaloo</b> Chicken cooked with garlic red wine vinegar, chillies, potatoes	18
<b>Kadai Chicken</b> Cooked in a traditional wok with bell peppers, onions, and freshly ground coriander seeds	18
<b>Lamb Curry</b> Lamb meat stewed in an onion & tomato-based sauce, flavoured with ginger, garlic & spices	18
<b>Lamb Vindaloo</b> Meat cooked with garlic red wine vinegar, chillies, potatoes	18
<b>Lamb Korma</b> Meat cooked with rich coconut cream, poppy seeds, cardamom & spices	18
<b>Lamb Kadai</b> Cooked in a traditional wok with bell peppers, onions, and freshly ground coriander seeds	18
<b>Goat Curry</b> Meat stewed in an onion & tomato based sauce, flavoured with ginger, garlic & spices	22
<b>Goat Chettinad</b> Curry with roasted coconut, fennel, and black pepper, delivering a bold, peppery kick	22



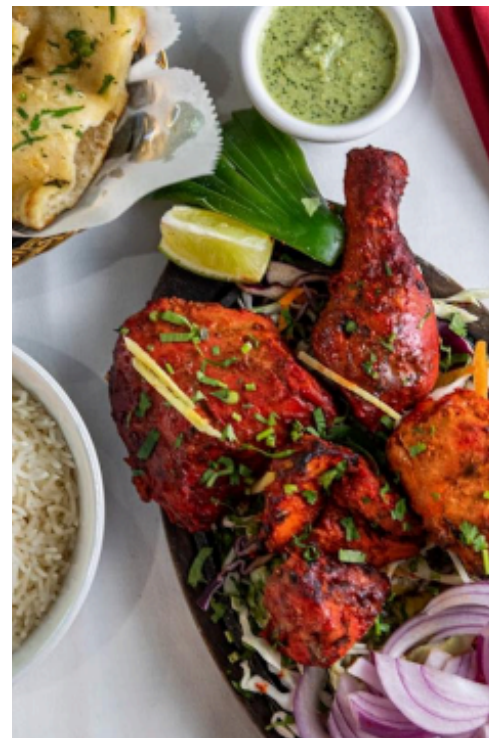


### ENTREES (NON-VEG)

<b>Goat Pepper Masala</b>	<b>20</b>
Tender goat meat is cooked in thick black pepper base	
<b>Goat Ghee Roast</b>	<b>22</b>
Cooked in rich, spicy ghee-based masala garnished with curry leaves	
<b>Lamb Keema Masala</b>	<b>20</b>
Minced lamb cooked with onions, tomatoes & a blend of aromatic spices	
<b>Lamb Chops Masala</b>	<b>26</b>
Tender lamb chops marinated in a flavorful Indian masala cooked & served as in a rich savory gravy	
<b>Mango Fish Curry</b>	<b>20</b>
A tangy and spicy South Indian seafood dish cooked with unripe mango & blend of spices	
<b>Fish Curry</b>	<b>22</b>
Pieces of fish simmered in a flavorful gravy made from a blend of spices	
<b>Shrimp Curry</b>	<b>22</b>
Shrimp simmered in a savory, creamy sauce flavored with curry spices, onion, garlic & ginger	
<b>Shrimp Mango Curry</b>	<b>20</b>
A tangy and spicy South Indian seafood dish cooked with unripe mango & blend of spices	
<b>Gongura Mutton</b>	<b>22</b>
Meat cooked with Sorrel leaves & tamarind gravy tempered with mustard seeds & curry leaves	
<b>Egg Burji</b>	<b>16</b>
Scrambled Eggs with a mixture of sautéed onions, tomatoes, ginger, garlic	

### TANDOORI

<b>Broccoli Kebab</b>	<b>14</b>
Baked Patties of Broccoli	
<b>Paneer Tikka Kebab</b>	<b>18</b>
Cottage Cheese marinated with spiced yogurt, chargrilled	
<b>Paneer Malai Kebab</b>	<b>16</b>
Mild marinated Cotton cheese, nutmeg & green cardamom	
<b>Tandoori Chicken</b>	<b>16</b>
Classic Tandoori marination served on a bed of greens	
<b>Chicken Tikka</b>	<b>18</b>
Boneless Chicken Pieces marinated overnight chargrilled	
<b>Malai Chicken Tikka</b>	<b>16</b>
Mild marinated Chicken pieces, nutmeg & green cardamom	
<b>Achari Chicken Tikka</b>	<b>16</b>
Chicken pieces marinated in a tangy, spicy "achari masala	
<b>Tandoori Shrimp</b>	<b>18</b>
Classic Tandoori marination served on a bed of greens	





## TANDOORI

<b>Tandoori Pomfret</b>	<b>24</b>
Classic Tandoori marination served on a bed of greens	
<b>Lamb Chops</b>	<b>36</b>
Succulent Lambchops, Fennel & Cloves	
<b>Lamb Seekh Kebab</b>	<b>18</b>
Flavorful, juicy sausage-shaped kebab made from spiced minced lamb	
<b>Salmon Tikka</b>	<b>22</b>
Salmon Fish marinated with spiced yogurt, chargrilled	
<b>Achari Shrimp</b>	<b>18</b>
Shrimp marinated in a tangy, spicy "achari masala	
<b>Grilled Branzino</b>	<b>34.99</b>
Fish stuffed with aromatic ingredients, lemon, garlic, and fresh herbs	

## BREADS

<b>Naan</b>	<b>4</b>
Plain bread cooked in claypot	
<b>Garlic Naan</b>	<b>5</b>
Cooked with garlic	
<b>Bullet Naan</b>	<b>5</b>
Cooked with green chilly	
<b>Cheese Naan</b>	<b>5</b>
Cooked with cheese	
<b>Tandoori Roti</b>	<b>4</b>
Bread roasted in the tandoor	
<b>Onion Kulcha</b>	<b>5</b>
Stuffed with onion-masala	
<b>Paneer Kulcha</b>	<b>6</b>
Stuffed with Paneer	
<b>Malabar Paratha</b>	<b>4</b>
Flaky layered flatbread	
<b>Kashmiri Naan</b>	<b>5</b>
Stuffed with mix of nuts & dry fruits	
<b>Batura</b>	<b>4</b>
Fluffy, deep-fried, leavened flatbread	
<b>Lacha Paratha</b>	<b>4</b>
Flaky, layered Indian flatbread	
<b>Aloo Paratha</b>	<b>5</b>
Stuffed with mashed potatoes	



**BIRYANIS**



<b>Mixed Vegetable Biryani</b>	<b>14</b>
Basmati rice prepared with vegetables, cashews, aromatic spices & herbs	
<b>Egg Biryani</b>	<b>14</b>
Eggs cooked with aromatic spices, onions & herbs, layered with fragrant basmati rice	
<b>Paneer Biryani</b>	<b>16</b>
Paneer, cashews & fragrant basmati rice, infused with aromatic spices & herbs	
<b>Chicken Dum Biryani</b>	<b>16</b>
Tender Chicken, slow-cooked in a rich blend of spices, layered with fragrant basmati rice	
<b>Chicken Boneless Biryani</b>	<b>18</b>
Chicken Boneless meat marinated in spices cooked along with basmati rice	
<b>Goat Dum Biryani</b>	<b>22</b>
Tender meat, slow-cooked in a rich blend of spices, layered with fragrant basmati rice	
<b>Shrimp Biryani</b>	<b>18</b>
Succulent shrimp marinated in spices, cooked with fragrant basmati rice, onions & herbs	
<b>Fish Biryani</b>	<b>18</b>
Seasonal fish cooked with delicate Indian spices are combined with basmati rice	
<b>Tandoori Chicken Biryani</b>	<b>18</b>
Smoky, grilled tandoori chicken pieces are combined with aromatic basmati rice	
<b>Bucket Biryani-Veg</b> .....	<b>36</b>
<b>Bucket Biryani Chicken</b> .....	<b>42</b>
<b>Bucket Biryani Paneer</b> .....	<b>42</b>
<b>Bucket Biryani Goat</b> .....	<b>52</b>
<b>Bucket Biryani Shrimp</b> .....	<b>48</b>
<b>Bucket Biryani Fish</b> .....	<b>48</b>

**INDO CHINESE**

Options Veg 12, Egg 14, Paneer 16, Chicken 16

**Fried Rice.....**

Cooked on high flame, soy sauce, ginger, garlic green spring onions & your choice of protein

**Hakka Noodles....**

Crunchy vegetables tossed with soy sauce, ginger, garlic & your choice of protein

**Schezwan Fried Rice.....**

Spicy Chilli fried rice, tempered with soy sauce & your choice of protein

**Schezwan Noodles.....**

Stir fried Noodles tossed with schezwan sauce ginger, garlic & your choice of protein





### DOSA

<b>Plain Dosa</b>	<b>12</b>
Thin, crispy rice and lentil crepe served with Sambar & Chutney	
<b>Onion Dosa</b>	<b>12</b>
crispy rice & lentil crepe stuffed with onions	
<b>Cheese Dosa</b>	<b>14</b>
Filled with Cheese served with Sambar & Chutney	
<b>Masala Dosa</b>	<b>14</b>
Stuffed with spiced potatoes and onions	
<b>Ghee Roast Dosa</b>	<b>12.50</b>
Roasted with Ghee for more crisp served with Sambar & Chutney	
<b>Podi Dosa</b>	<b>14</b>
Dosa stuffed with spicy lentil powder served with Sambar & Chutney	
<b>Uttappam</b>	<b>14</b>
A thick, savory pancake made from rice & lentil, served with Sambar & Chutney	
<b>Chicken Tikka Dosa</b>	<b>15</b>
Stuffed with the chunks of Chikken Tikka served with Sambar & Chutney	
<b>Keema Dosa</b>	<b>16</b>
Stuffed with Minced meat served with Sambar & Chutney	
<b>Egg Dosa</b>	<b>14</b>
Crisp lentil crepes with a savoury egg filling served with Sambar & Chutney	

### DESSERTS

<b>Julab Jamun</b>	<b>5</b>
Golden-fried khoya dumplings soaked in rose-cardamom syrup	
<b>Rasmalai</b>	<b>6</b>
Soft cottage cheese patties soaked in a milky sauce	
<b>Gajar Halwa</b>	<b>6</b>
Indian sweet pudding made with Carrot, milk, dry fruits & nuts	
<b>Moon Daal Halwa</b>	<b>6</b>
Dessert pudding made from ground split yellow moong lentils	
<b>Double ka Meetha</b>	<b>6</b>
Unique Hyderabadi dessert made bread, milk & dry fruits	
<b>Phirni</b>	<b>6</b>
A thick, creamy rice pudding made with ground rice, milk & sugar	
<b>Kulfi</b>	<b>6</b>
Indian Frozen dessert, rich, dense & creamy made with milk	





**BEVERAGES & ACCOMPANIMENTS**

**COLD**

<b>Mango Lassi</b> A Blend of yogurt and Fresh Mango Pulp	<b>5</b>
<b>Sweet Lassi</b> Plain yogurt with Sugar & Ice	<b>4.50</b>
<b>Salt Lassi</b> Blend of yogurt & spices	<b>4.50</b>
<b>Lime Soda - Sweet</b>	<b>4</b>
<b>Lime Soda - Salt</b>	<b>4</b>
<b>Soda / Coke / Diet Coke</b>	<b>3</b>
<b>Ginger Ale / Sprite / Fanta</b>	<b>3</b>

**HOT**

<b>Coffee</b>	<b>5</b>
<b>Masala Tea</b>	<b>5</b>
<b>Lemon Tea</b>	<b>3</b>



<b>Dum Rice</b>	<b>8</b>
<b>White Rice</b>	<b>4</b>
<b>Sambar</b>	<b>4</b>
<b>Lacha Onion</b>	<b>5</b>
<b>Raita / Salan / Chutney</b>	<b>2</b>
<b>Onion Chutney / Papad / Boiled Egg</b> (2x=6)	<b>2</b>

