



MENU

TANDUL INDIAN CUISINE

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Tandul Indian Cuisine

M E N U

SOUPS & SALADS

Lentil Soup 	\$5.49	Veg Sweet Corn Soup 	\$5.49
Manchow Soup 	\$5.49	Goan Shrimp Soup 	\$6.99
Tomato Sharba 	\$5.49	Chicken Sweet Corn Soup 	\$6.49
Hot & Sour Soup 	\$5.49	Chicken Hot & Sour Soup 	\$6.49

NON-VEG - APPITIZERS

MANCHURIAN

A popular Indo-Chinese dish made with crispy fried vegetable or meat balls tossed in a tangy and spicy sauce.

Chicken : \$14.49 | Shrimp : \$16.99 | Fish : \$16.99

Veg Cheese Omllet \$12.99

A fluffy omelet loaded with fresh vegetables and melted cheese.

Pepper Chicken \$14.49

Spicy chicken dish cooked with freshly ground black pepper and aromatic spices.

Goat Sukha \$16.99

A dry preparation of goat meat cooked with spices and herbs for a rich, flavorful dish.

Chicken 555 \$14.49

A spicy and crispy chicken appetizer with bold flavors.

Garlic Chicken \$14.49

Juicy chicken cooked with a generous amount of garlic and spices.

Garlic Shrimp \$16.99

Succulent shrimp cooked with garlic and aromatic spices



CHILLI

A spicy and flavorful dish prepared with your choice of protein or vegetables, stir-fried with peppers, onions, and a savory sauce.

Chicken : \$14.49 | Shrimp : \$16.99 | Fish : \$16.99

Chicken 65 \$14.49

A classic South Indian fried chicken dish with a spicy and tangy flavor.

Afghani Chicken \$14.49

Creamy and mildly spiced chicken marinated in yogurt and rich spices

Karevepaku Chicken \$14.49

Chicken cooked with curry leaves for a unique and aromatic flavor.

Karappodi Chicken \$14.49

A spicy chicken dish coated with a flavorful dry spice mix.

Chicken Majestic \$14.49

A popular Andhra-style chicken dish with a tangy and spicy marinade.

Chicken Lollipops \$14.49

A fun and crispy chicken appetizer served with a tangy dipping sauce

Kothimeera Chicken \$16.99

Chicken cooked with fresh coriander leaves for a refreshing and aromatic taste.

Chicken Pakoda \$14.49

Crispy chicken fritters made with a spiced gram flour batter.

Shrimp 65 \$16.99

A spicy and crispy fried shrimp dish with bold flavors

Goat Pepper Fry **\$16.99**

A dry preparation of goat meat cooked with black pepper and spices

Karevepaku Shrimp **\$16.99**

Shrimp cooked with curry leaves for a unique and aromatic flavor

Lamb Sukha **\$16.99**

A dry lamb dish cooked with spices and herbs for a rich, flavorful taste

Karappodi Shrimp **\$16.99**

Spicy shrimp coated with a flavorful dry spice mix.

Pepper Shrimp **\$16.99**

Spicy shrimp dish cooked with freshly ground black pepper.

Lamb Pepper Fry **\$16.99**

A spicy lamb dish cooked with freshly ground black pepper.

Kothimeera Shrimp **\$16.99**

Shrimp cooked with fresh coriander leaves for a refreshing and aromatic taste.

Apollo Fish **\$16.99**

A crispy fried fish dish tossed in a tangy and spicy sauce.

VEG - APPITIZERS

Samosa **\$6.99**

Crispy and golden-fried pastry filled with a spiced potato mixture.

Veg 555 **\$12.99**

A spicy and crispy vegetable appetizer with bold flavors.

Samosa Chaat **\$12.99**

Crushed samosas topped with tangy chutneys, yogurt, and spices.

Paneer 65 **\$12.99**

Spicy and crispy fried paneer cubes with a flavorful seasoning.

Mushroom Pepper Fry **\$12.99**

Spicy mushrooms stir-fried with freshly ground black pepper.

Veg Majestic **\$13.49**

A creamy and mildly spiced vegetable dish with a tangy marinade

Gobi Majestic **\$13.49**

Cauliflower florets cooked in a creamy and tangy sauce

Baby Corn Majestic **\$13.49**

Baby corn cooked in a creamy and mildly spiced sauce

Aloo Tikki Chaat **\$12.99**

Spiced potato patties topped with chutneys, yogurt, and spices

Corn Chaat Pata **\$12.99**

A tangy and spicy corn-based snack with fresh herbs and spices

Paneer Pakoda **\$13.49**

Crispy paneer fritters made with a spiced gram flour batter

Paneer Majestic **\$13.49**

A creamy and mildly spiced paneer dish with a tangy marinade

Cut Mirchi **\$12.99**

Crispy fried green chillies stuffed with a spiced filling.

Chilli (Gobi, Baby Corn, Soya, Paneer) **\$12.99**

A spicy stir-fried dish with your choice of ingredient, tossed with peppers and onions in a savory sauce.

Veg Pakoda **\$13.49**

Crispy vegetable fritters made with a spiced gram flour batter.

Manchurian

Crispy spiced fried vegetable dumplings tossed in a tangy, savory Indo-Chinese sauce

Vegetable Manchurian **\$12.99**

Mushroom Manchurian **\$12.99**

Soya Manchurian **\$12.99**

Paneer Manchurian **\$12.99**

Gobi Manchurian **\$12.99**

Baby Corn Manchurian **\$12.99**



INDO CHINESE

Fried Rice

A classic rice dish stir-fried with vegetables, spices, and your choice of protein.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99
Paneer	\$14.49		

Schezwan Fried Rice

Spicy fried rice infused with bold Schezwan flavors and vegetables

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99
Paneer	\$14.49		

Noodles

Stir-fried noodles cooked with vegetables and a savory sauce

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99
Paneer	\$14.49		

Schezwan Noodles

Spicy noodles stir-fried with vegetables and Schezwan sauce.

Veg	\$13.99	Mushroom	\$14.49
Egg	\$14.49	Chicken	\$15.49

Hong-Kong Noodles

Stir-fried noodles with a unique Hong Kong-style sauce and vegetables.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99

American Chop Suey

Crispy noodles topped with a tangy and sweet sauce, mixed with vegetables and protein.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99

Potlam Shrimp Fried Rice **\$17.49**

A flavorful shrimp fried rice wrapped in a thin egg omelet.

Street Style Veg Fried Rice **\$13.99**

A quick and flavorful vegetable fried rice inspired by street food.

Veg Manchurian Fried Rice **\$14.49**

Fried rice mixed with crispy vegetable Manchurian balls and a tangy sauce

Potlam Chicken Fried Rice **\$15.99**

Chicken fried rice wrapped in a thin egg omelet for added flavor.

Hong-Kong Fried Rice

A flavorful fried rice dish with a unique blend of sauces and vegetables, inspired by Hong Kong cuisine.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99

Hakka Noodles

Stir-fried noodles with vegetables and a savory Hakka-style sauce.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99

Triple Fried Rice

A combination of fried rice, noodles, and a tangy sauce for a hearty and flavorful dish.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99

Schezwan Veg Fried Rice

Spicy fried rice infused with bold Schezwan flavors and fresh vegetables.

Veg	\$13.99	Chicken	\$15.49
Egg	\$14.49	Shrimp	\$16.99

Street Style Egg Fried Rice **\$14.49**

A quick and spicy egg fried rice inspired by street food flavors

Jeera Rice **\$12.99**

Aromatic basmati rice flavored with cumin seeds and mild spices

Street Style Chicken Fried Rice **\$15.49**

A spicy and flavorful chicken fried rice inspired by street food.

Mushroom Noodles **\$14.49**

Stir-fried noodles with mushrooms and a savory sauce.

Schezwan Veg Manchurian Noodles **\$14.49**

Spicy Schezwan noodles mixed with crispy vegetable Manchurian balls.

Veg Manchurian Noodles **\$14.49**

Stir-fried noodles combined with crispy vegetable Manchurian balls and a tangy sauce.

Potlam Egg Fried Rice **\$15.49**

Egg fried rice wrapped in a thin egg omelet for a unique presentation

TANDOOR

Tandoori Soya **\$15.49**

Marinated soya chunks grilled to perfection with tandoori spices.

Malai Paneer Tikka Soya **\$15.99**

Creamy and mildly spiced soya chunks grilled with paneer and rich spices

Hariyali Paneer Tikka **\$15.49**

Paneer marinated in a green herb paste and grilled for a refreshing flavor.

Veg Medley **\$15.49**

A mix of fresh vegetables grilled with tandoori spices.

Malai Kebab **\$15.99**

Creamy and mildly spiced kebabs made with a rich marinade.

Chicken Tikka **\$15.99**

Tender chicken pieces marinated in spiced yogurt and grilled.

Hariyali Shrimp **\$17.99**

Shrimp marinated in a green herb paste and grilled for a fresh and aromatic flavor.

Tangdi Kebab **\$15.99**

Juicy chicken drumsticks marinated in spices and grilled to perfection.

Hariyali Chicken **\$15.99**

Chicken marinated in a green herb paste and grilled for a fresh and aromatic taste

Paneer Tikka **\$15.49**

Grilled paneer cubes marinated in a spiced yogurt mixture.

Tandoori Chicken **\$15.99**

Juicy chicken marinated in yogurt and spices, grilled to perfection.

Chicken Sheekh Kebab **\$15.99**

Minced chicken mixed with spices, shaped onto skewers, and grilled

Malai Shrimp **\$17.99**

Creamy and mildly spiced shrimp grilled with a rich marinade.

Tandoori Shrimp **\$17.99**

Juicy shrimp marinated in tandoori spices and grilled.

Tandoori Salmon **\$17.99**

Salmon marinated in tandoori spices and grilled for a smoky flavor

Sheekh Kebab **\$17.99**

Minced meat mixed with spices, shaped onto skewers, and grilled.

SOUTH INDIAN

Plain Dosa **\$11.49**

A thin and crispy South Indian crepe made from fermented rice and lentil batter.

Rava Dosa **\$12.49**

A crispy dosa made with semolina, rice flour, and spices for a unique texture.

Masala Dosa **\$12.49**

A crispy dosa filled with a spiced potato mixture.

Onion Rava Dosa **\$12.99**

A crispy semolina dosa topped with finely chopped onions.

Mysore Masala Dosa **\$12.49**

A dosa spread with a spicy red chutney and filled with a potato mixture.

Rava Masala Dosa **\$12.99**

A semolina dosa filled with a spiced potato mixture

Ghee Karam Dosa **\$12.49**

A dosa spread with spicy chutney and topped with ghee for added flavor.

Paper Dosa **\$12.49**

An extra-thin and crispy version of the classic dosa

Egg Dosa **\$12.49**

A dosa topped with a layer of egg for a protein-rich twist.

Paper Masala Dosa **\$12.99**

A thin and crispy dosa filled with a spiced potato mixture

Onion Dosa **\$12.49**

A dosa topped with finely chopped onions for added flavor.

Chilli Cheese Dosa **\$12.99**

A dosa filled with spicy chutney and melted cheese.

Idly **\$9.49**

Soft and fluffy steamed rice cakes, served with chutney and sambar.

Chole Bhature **\$12.49**

A North Indian dish of spicy chickpea curry served with deep-fried bread.

Ghee Karam Idly **\$10.49**

Idly topped with spicy chutney and ghee for a rich flavor.

Sambar Vada **\$10.99**

Crispy lentil doughnuts soaked in flavorful sambar.

Sambar Idly **\$10.49**

Soft idly soaked in flavorful sambar.

Kothu Porota **\$13.99**

A South Indian dish of shredded flatbread stir-fried with vegetables, spices, and your choice of protein.

Chilli Idly **\$10.49**

Fried idly cubes tossed in a spicy and tangy sauce

Medu Vada **\$10.49**

Crispy and savory lentil doughnuts, served with chutney and sambar.

Mysore Bonda **\$12.99**

Deep-fried dumplings made with spiced lentil batter

Masala Poori **\$12.49**

Deep-fried bread served with a spiced potato curry.

Channa Poori **\$12.49**

Deep-fried bread served with a flavorful chickpea curry.



NON VEGETARIAN ENTREES

BUTTER

A rich and creamy curry made with your choice of meat, cooked in a buttery tomato-based gravy.

- Chicken \$14.49
- Shrimp \$17.99
- Goat \$17.99
- Lamb \$17.99
- Salmon Fish \$18.99



VINDALOO

A spicy and tangy curry made with meat, vinegar, and a blend of bold spices

- Chicken \$14.49
- Goat \$17.99
- Lamb \$17.99



ROGAN JOSH

A flavorful Kashmiri curry made with tender meat, yogurt, and aromatic spices

- Goat \$17.99
- Lamb \$17.99



KORMA

A mildly spiced and creamy curry made with meat, nuts, and aromatic spices.

- Chicken \$14.49
- Goat \$17.99
- Lamb \$17.99
- Shrimp \$17.99



CURRY

A classic spiced curry made with your choice of meat, cooked in a flavorful gravy

- Goat \$17.99
- Lamb \$17.99



KADAI

A spicy and flavorful curry cooked with meat, bell peppers, and onions in a kadai (wok).

- Chicken \$14.49
- Goat \$17.99
- Lamb \$17.99



TIKKA MASALA

Grilled meat pieces cooked in a rich and spiced tomato-based gravy.

- Chicken \$14.49
- Shrimp \$17.99
- Goat \$17.99
- Lamb \$17.99
- Fish \$17.99



MASALA

A spiced curry made with meat, onions, tomatoes, and a blend of aromatic spices

- Chicken \$14.49
- Goat \$17.99
- Lamb \$17.99



POT CURRY

A slow-cooked curry made with meat and spices, traditionally prepared in a clay pot for enhanced flavor

Chicken	\$14.99	Shrimp	\$17.99
Goat	\$17.99	Lamb	\$17.99

GONGURA

A tangy curry made with sorrel leaves and your choice of meat, cooked with bold spices

Chicken : \$14.99 | Goat : \$17.99 | Lamb : \$17.99

ALLEPPEY

A Kerala-style curry made with coconut milk, spices, and your choice of meat.

Shrimp Curry	\$17.99	Fish Curry	\$17.99
Spice Fish Curry	\$17.99		

MUGHLAI

A rich and creamy curry made with meat, nuts, and Mughlai-style spices.

Chicken	\$14.99	Lamb	\$17.99
Goat	\$17.99	Shrimp	\$17.99

Tandul Murg \$14.49

A signature chicken curry with a unique blend of spices and a rich gravy.

Hyderabad Chicken Curry \$14.49

A rich and aromatic chicken curry inspired by the flavors of Hyderabad, cooked with a blend of spices.

CHETTINAD

A spicy South Indian-style curry made with meat and a blend of Chettinad spices

Chicken	\$14.99	Shrimp	\$17.99
Goat	\$17.99	Lamb	\$17.99

PALAK

A healthy and flavorful curry made with meat cooked in a spinach-based gravy.

Chicken : \$14.99 | Goat : \$17.99 | Lamb : \$17.99

Achari Chicken \$14.49

A tangy and spicy chicken curry flavored with pickling spices

Goat Jalfrezi \$17.99

A semi-dry goat curry stir-fried with vegetables and a tangy tomato-based sauce.

Malabar Chicken \$14.49

A Kerala-style chicken curry cooked with coconut milk and aromatic spices.

Chicken Jalfrezi \$14.49

A semi-dry chicken curry stir-fried with vegetables and a tangy tomato-based sauce.

Andhra Chicken Curry \$14.49

A spicy and flavorful chicken curry made with traditional Andhra spices and herbs

VEGETARIAN ENTREES

Dal Makhani \$13.49

A creamy and rich lentil curry made with black lentils, butter, and cream

Mutter Paneer \$14.49

A North Indian curry made with green peas and paneer in a spiced tomato-based gravy.

Tandul Dal Thadka \$13.49

A flavorful lentil dish tempered with aromatic spices.

Paneer Burji \$14.49

A scrambled paneer dish cooked with onions, tomatoes, and spices

Paneer Butter Masala \$14.49

A creamy and mildly spiced curry made with paneer and a rich tomato-based gravy.

Paneer Pasanda \$14.49

A rich and creamy paneer curry stuffed with nuts and cooked in a flavorful gravy.

Shahi Paneer \$14.49

A royal paneer dish cooked in a creamy and mildly spiced cashew-based gravy.

Paneer Tikka Masala \$14.49

Grilled paneer cubes cooked in a rich and spiced tomato-based gravy

Kaju Masala \$13.99

A creamy curry made with cashews and aromatic spices.

Palak Paneer \$14.49

A healthy and flavorful curry made with paneer cooked in a spinach-based gravy

Paneer Masala \$14.49

A spiced paneer curry cooked with onions, tomatoes, and aromatic spices.

Egg Masala \$14.49

Boiled eggs cooked in a spiced tomato and onion-based gravy.

Kadai Paneer **\$14.49**

A spicy and flavorful paneer curry cooked with bell peppers and onions in a kadai (wok)

Egg Curry **\$14.49**

A hearty curry made with boiled eggs and a spiced tomato-based gravy.

Paneer Masakali Curry **\$14.49**

A creamy and mildly spiced paneer curry with a unique flavor.

Mughlai Egg **\$14.49**

A rich and creamy egg curry with Mughlai-style spices.

Navratan Korma **\$13.49**

A mildly spiced and creamy curry made with mixed vegetables and nuts.

Veg Jalfrezi **\$13.49**

A semi-dry curry made with mixed vegetables stir-fried in a tangy tomato-based sauce.

Kashmiri Damalu **\$13.49**

A Kashmiri-style potato curry cooked in a yogurt-based gravy with aromatic spices.

Kadai Mushroom

A spicy and flavorful mushroom curry cooked with bell peppers and onions in a kadai (wok).

Soya Tikka Masala **\$13.99**

Grilled soya chunks cooked in a rich and spiced tomato-based gravy

Bhindi Masala **\$13.49**

A spiced okra curry cooked with onions, tomatoes, and aromatic spices.

Veg Kolhapuri **\$13.49**

A spicy and flavorful mixed vegetable curry from Kolhapur, Maharashtra.

Bagara Baingan **\$13.49**

A Hyderabadi-style eggplant curry cooked with a peanut and sesame-based gravy.

Aloo-Mutter **\$13.49**

A simple and flavorful curry made with potatoes and green peas.

Malai Kofta **\$13.49**

Soft and creamy vegetable dumplings served in a rich and spiced gravy.

Alleppey Vegetables **\$13.49**

A Kerala-style vegetable curry cooked with coconut milk and spices

Vegetable Korma **\$13.49**

A creamy and mildly spiced curry made with mixed vegetables and aromatic spices.

Chana Masala **\$13.99**

A spicy and tangy chickpea curry cooked with onions, tomatoes, and spices

Kaju Curry **\$13.49**

A rich and creamy curry made with cashews and aromatic spices.

Sabji Mandi **\$13.49**

A flavorful mixed vegetable curry cooked with spices and herbs.

Bhindi Fry **\$13.49**

Stir-fried okra cooked with onions and spices.

Kadai Vegetables **\$13.49**

A spicy and flavorful mixed vegetable curry cooked in a kadai (wok).

Mirchi ka Salan **\$13.49**

A spicy Hyderabadi curry made with green chillies in a peanut and sesame-based gravy.

Aloo-Palak **\$13.49**

A healthy and flavorful curry made with potatoes and spinach.

Aloo-Gobi **\$13.49**

A spiced and dry curry made with potatoes and cauliflower.

Veg Chettinadu **\$13.49**

A spicy South Indian-style mixed vegetable curry with Chettinad spices



fastyyy!!

BIRYANIS

Chicken Dum Biryani **\$14.99**

A flavorful and aromatic rice dish cooked with tender chicken, spices, and herbs in a sealed pot.

Shrimp Biryani **\$17.99**

A rich and aromatic biryani made with succulent shrimp and fragrant spices.

Vegetable Dum Biryani **\$13.49**

A wholesome biryani made with mixed vegetables, spices, and basmati rice, cooked in a sealed pot.

Paneer Biryani **\$14.99**

A vegetarian biryani made with marinated paneer cubes, spices, and fragrant basmati rice.

Goat Dum Biryani **\$17.99**

A traditional biryani made with tender goat meat, spices, and basmati rice, cooked in a sealed pot.

Egg Biryani **\$14.99**

A flavorful biryani made with boiled eggs, spices, and fragrant basmati rice.

Goat Ghee Roast Biryani **\$18.99**

A rich biryani made with goat meat roasted in ghee and mixed with spiced rice.

Gongura Chicken Biryani **\$14.99**

A tangy biryani made with chicken and Gongura (sorrel leaves).

Vegetable 555 Biryani **\$13.99**

A spicy and flavorful biryani made with mixed vegetables and bold spices.

Gongura Goat Biryani **\$18.99**

A tangy biryani made with goat meat and Gongura (sorrel leaves).

Fish Biryani **\$17.99**

A flavorful biryani made with delicately spiced fish and basmati rice.

Gongura Lamb Biryani **\$18.99**

A tangy biryani made with lamb and Gongura (sorrel leaves).

Garlic Shrimp Biryani **\$18.99**

A fragrant biryani made with shrimp and a rich garlic flavor.

Boneless Chicken Biryani **\$15.99**

A biryani made with boneless chicken pieces, spices, and basmati rice.

Tandul Special Biryani **\$15.99**

A signature biryani with a unique blend of spices and your choice of protein

Chicken Joint Biryani **\$14.99**

A hearty biryani made with chicken pieces cooked with spices and basmati rice.

Ulavacharu Chicken Biryani **\$15.99**

A special biryani infused with Ulavacharu (horse gram soup) and tender chicken.

Veg Kheema Biryani **\$14.99**

A vegetarian biryani made with spiced vegetable mince and basmati rice.

Guthu Vankai Biryani **\$13.99**

A unique biryani made with stuffed eggplants and aromatic spices.

Chicken Fry Piece Biryani **\$14.99**

A biryani featuring fried chicken pieces mixed with spiced rice.

Ulavacharu Goat Biryani **\$18.99**

A special biryani infused with Ulavacharu (horse gram soup) and tender goat meat.

Goat Fry Biryani **\$18.99**

A biryani featuring fried goat pieces mixed with spiced rice.

Mughlai Chicken Biryani **\$16.99**

A rich and creamy biryani made with chicken, Mughlai spices, and fragrant rice.

Lamb Biryani **\$17.99**

A flavorful biryani made with tender lamb, spices, and basmati rice.

Mughlai Goat Biryani **\$18.99**

A royal biryani made with goat meat, Mughlai spices, and fragrant rice.

Vijayawada Special **\$15.99**

A spicy and flavorful biryani inspired by the flavors of Vijayawada.

Avakai Biryani

A tangy biryani infused with Avakai (pickle) flavors and your choice of protein.

Vegetable	\$13.99	Lamb	\$18.99
Chicken	\$14.99	Shrimp	\$18.99
Goat	\$18.99		

WEEKEND SPECIAL PULAO & BIRYANIS

Kothimeera Paneer Pulao **\$15.99**

A flavorful pulao made with paneer and fresh coriander leaves for a refreshing taste.

Lamb Fry Pulao **\$18.99**

A rich and aromatic pulao made with tender lamb pieces stir-fried with spices.

Kothimeera Chicken Pulao **\$16.99**

A pulao made with chicken and fresh coriander leaves for a unique and aromatic flavor.

Potlam Chicken Pulao **\$17.99**

A chicken pulao wrapped in a thin egg omelet for a special presentation.

Raju Gari Kodi (Chicken) **\$16.99**

A traditional Andhra-style chicken dish cooked with bold spices and herbs.

Potlam Goat Pulao **\$19.99**

A goat pulao wrapped in a thin egg omelet for a rich and flavorful experience.

Chicken Kheema Pulao **\$16.99**

A pulao made with spiced minced chicken and fragrant basmati rice.

Potlam Lamb Pulao **\$19.99**

A lamb pulao wrapped in a thin egg omelet for a hearty and flavorful dish

Goat Kheema Pulao **\$18.99**

A pulao made with spiced minced goat meat and aromatic rice.

Chicken Kheema Biryani **\$16.99**

A biryani made with spiced minced chicken and fragrant basmati rice.

Masakali Shrimp Biryani **\$18.99**

A rich and flavorful shrimp biryani with a unique blend of spices.

Guthu Vankai Pulao **\$15.99**

A unique pulao made with stuffed eggplants and aromatic spices.

Chicken Fry Pulao **\$16.99**

A pulao featuring fried chicken pieces mixed with spiced rice.

Goat Fry Pulao **\$18.99**

A pulao featuring fried goat pieces mixed with flavorful rice.

Talpakatti Chicken Biryani **\$16.99**

A spicy and aromatic biryani made with chicken and traditional Talpakatti spices.

Masakali Chicken Biryani **\$16.99**

A rich and flavorful chicken biryani with a unique blend of spices.

Talpakatti Goat Biryani **\$18.99**

A spicy and aromatic biryani made with goat meat and traditional Talpakatti spices.

Masakali Paneer Biryani **\$15.99**

A vegetarian biryani made with paneer and a unique blend of spices.

Dunne Biryani Chicken **\$16.99**

A traditional biryani made with chicken and cooked in a sealed pot for enhanced flavor.

Masakali Egg Biryani **\$15.99**

A rich and flavorful egg biryani with a unique blend of spices.

Goat Dunne Biryani **\$18.99**

A traditional biryani made with goat meat and cooked in a sealed pot for a rich taste.

Goat Kheema Biryani **\$18.99**

A biryani made with spiced minced goat meat and aromatic rice.

Paneer Dunne Biryani **\$15.99**

A vegetarian biryani made with paneer and cooked in a sealed pot for enhanced flavor.



BREADS

Plain Naan	\$2.99	Garlic Cheese Chilli Naan	\$3.99
Butter Naan	\$2.99	Tandoori Roti	\$3.99
Garlic Naan	\$3.99	Tawa Roti	\$3.99
Chilli Garlic Naan	\$3.99	Aloo Paratha	\$4.49
Onion Kulcha	\$4.49	Chilli Naan	\$3.99
Kashmiri Naan	\$3.99	Cheese Naan	\$3.99
Panner Kulcha	\$4.49	Chilly Cheese Naan	\$3.99



NEPAL SPECIALS

	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
Fried Momo	\$11.99	\$12.99	Jhol Momo	\$11.99	\$12.99
Chilly Momo	\$11.99	\$12.99	Momo	\$10.99	\$11.99

DESSERTS

Ice - Cream Sizzler	\$7.99	Rasmalai	\$5.99
Carrot Halwa	\$5.99	Kheer	\$5.99
Double ka Meetha	\$5.99	Rasgulla	\$5.99
Gulab Jamun	\$5.99	Gulab Jamun with Vanilla Ice Cream One Scoop	\$6.99



BEER

King Fisher	\$4.50	Maharaja Pilsner	\$4.50
Taj Mahal Lager (22oz)	\$8.00	Great Lake Beer	\$4.50
Flying Horse Lager (22oz)	\$8.00	Corona Extra	\$4.50

WINE

RED WINE	GLASS BOTTLE		WHITE WINE	GLASS BOTTLE	
Firelands Gewurztraminer	\$8	\$24	Garnet Pinot Noir	\$9	\$27
Caposaldo Pinot Grigio	\$9	\$27	Cline Zinfrandel	\$8	\$24
Terra d'Oro Chenin Blanc	\$9	\$27	Trapiche Malbec	\$7	\$21
Matua Sauvignon Blanc	\$8	\$24	Piattelli Malbec Reserve	\$9	\$27
Eu Floria	\$8	\$24	Trim Cabernet Sauvignon	\$7	\$21
Luccio Moscato	\$8	\$24	Oberon Cabernet Sauvignon	\$9	\$32
KumfuGirl Riesling	\$8	\$24	Robert Mndavi Merlot	\$8	\$24
Relax Reislng	\$8	\$24	19 Crimes Shiraz	\$8	\$24
			Meiomi Pinot Noir	\$8	\$24

LIQUOR

WHISKEY

Glenlivet 18 yr	\$14
Lagavulin 16 yr	\$14
Laphroaig	\$9
Black Label	\$8
Bullet Rye	\$8
Jack Daniel's	\$8
Basil Hayden's	\$9
Fireball	\$7
Jamison	\$7
Crown Royal	\$8

SCOTCH

Dewars	\$8
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Watershed	\$8
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RUM

Captain Morgan	\$7
Bacardi (Clear)	\$7
Zaya	\$9
Ron Zacapa	\$9

VODKA

Kettel One	\$8
Tito's	\$8
Absolute	\$7
Grey Goose	\$9
Watershed	\$7

TAQUILA

Patron Silver	\$10
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BEVERAGES

Masala Chai	\$3.99	Indian Masala Soda	\$2.99
Mango Lassi	\$5.99	Butter Milk / Salt Lassi	\$3.99
Madras Coffee	\$3.99	Soda and Diet Soda	\$1.99
Mango Lassi	\$5.99		