



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.....

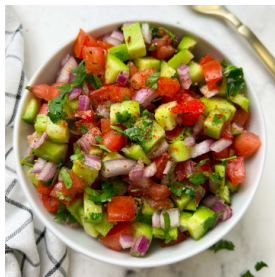
Crispy fried in a spicy sauce, mixed with garlic, ginger, and aromatic spices

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	

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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)

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

APPETIZERS (NON-VEG)

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





ENTREES (VEG)

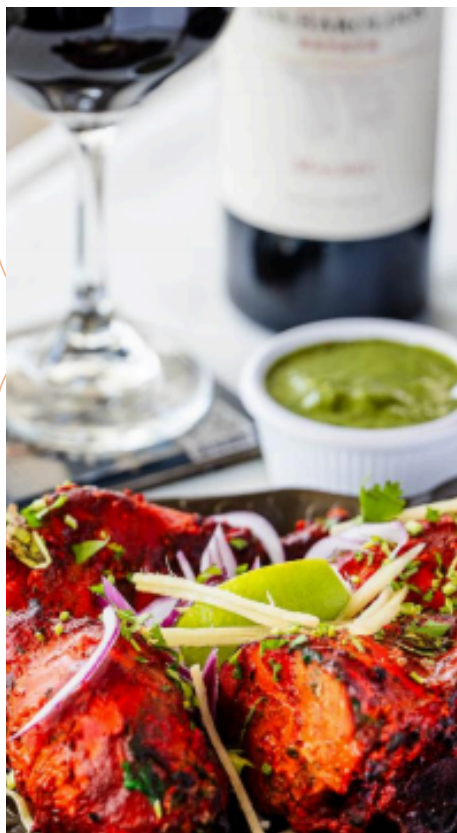
Daal Makhani Lentils slow cooked in rich tomato creamy broth	15
Daal Tadka Lentils tempered in mustard seeds, curry leaves, garlic, onion & ghee	14
Kadai Paneer Paneer, onions & bell pepper cooked with spicy kadai masala	17
Butter Paneer Cottage cheese cooked with tomato-creamy sauce, flavored with kasuri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

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ENTREES (VEG)

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





ENTREES (NON-VEG)

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

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ENTREES (NON-VEG)

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





ENTREES (NON-VEG)

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

TANDOORI

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





TANDOORI

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

BREADS

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





BIRYANIS

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

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

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

DESSERTS

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





BEVERAGES & ACCOMPANIMENTS

COLD

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

HOT

Coffee	5
Masala Tea	5
Lemon Tea	3



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

