

CURRIES

Non Veg

- Andhra Chicken Curry** 12.99
Classic south indian style (Andhra) Bone in chicken curry cooked with traditional spices in a onion and tomato based gravy.
- Chicken Butter Masala** 13.99
Boneless Chicken cooked in a silky tomato gravy with a hint of spices and fresh herbs, topped with a dollop of butter or cream.
- Chicken Tikka Masala** 13.99
Boneless Grilled chicken cooked with creamy sauce and tomato sauce along with some indian spices.
- Chicken Chettinad** 13.99
Bone in chicken curry made in Chettinad (Chennai) style with special spice called Kalpasi.
- Goat Curry** 14.99
Cubes of goat cooked with herbs, spices and onions
- Chicken Vindaloo** 13.99
Boneless chicken cooked with potatoes, onion sauce and Indian spices
- Chicken Saag** 13.99
Boneless chicken cooked with Spinach, onion sauce and Indian spices
- Goat Vindaloo** 14.99
bone in Goat cooked with potatoes, onion sauce and Indian spices
- Gongura Chicken (Seasonal)** 15.99
Bone in chicken cooked with Gongura leaves
- Gongura Mutton (Seasonal)** 16.99
Bone in Goat cooked with Gongura leaves
- Chicken Dilkush** 14.99
This chicken recipe is prepared with the combination of milk and cashew nut paste,

SEA FOOD

- Madras Fish Curry** 13.99
Fish Curry made in Madras style with Indian spices.
- Royyala Pulusu** 14.99
Shrimp cooked in a simple gravy along with tamarind and other herbs and spices.
- Chepala Pulusu** 13.99
Pieces of fish cooked in a simple gravy along with tamarind and other herbs and spices.
- Gongura Royyalu (seasonal)** 14.99
Shrimp cooked with Sorrel leaves



SOUTH INDIAN



- IDLY** 6.99
2 Savory cake made by steaming batter served with Sambar and chutney.
- Babai Idly** 8.99
2 Idlies topped with special Andhra spice powder and Ghee.
- Plain Dosa** 9.99
Thin Crepe made out of fermented Rice batter
- Ghee Dosa** 10.99
Thin Crepe made out of fermented Rice batter topped with ghee.
- Onion Dosa** 10.99
Thin Crepe made out of fermented Rice batter topped with tiny onions.
- Cheese Dosa** 10.99
Thin Crepe made out of fermented Rice batter topped with cheddar cheese.
- Masala Dosa** 11.99
Thin Crepe made out of fermented Rice batter and stuffed with potato Masala.
- Mysore Masala Dosa** 12.99
Thin Crepe made out of fermented Rice batter, topped with special masala and stuffed with potato Masala.
- Guntur Karam Dosa** 12.99
Spicy Thin Crepe made out of fermented Rice batter, topped with special masala and stuffed with potato Masala.
- Nellore Podi Dosa** 12.99
Rice batter Thin crepe topped with special spice powder from Nellore.
- Spring Roll Dosa** 12.99
5 spring rolls stuffed with vegetables
- Chocolate Dosa** 10.99
Plain Dosa spreaded with chocolate syrup.
- Vada** 8.99
2 savory doughnut, made out of lentil batter
- Puri** 9.99
Pieces of puffed wheat bread.
- Plain Utappam** 9.99
- Onion Utappam** 9.99
Thick Crepe made out of fermented Rice batter mixed with onions.
- Tomato Utappam** 9.99
Thick Crepe made out of fermented Rice batter mixed with tomatoes and onions.
- Mixed Veg Utappam** 9.99
Thin Crepe made out of fermented Rice batter mixed with tomatoes, onions, carrots
- Veg Kothu Parota** 11.99
Minced and Beaten up white bread mixed with vegetables and indian spices.
- Egg Kothu Parota** 12.99
Minced and Beaten up white bread mixed with vegetables, Egg and indian spices.
- Chicken Kothu Parota** 13.99
Minced and Beaten up white bread mixed with boneless chicken and indian spices.
- Egg Dosa** 11.99
porched egg spread on Dosa sprinkled with chilli powder and Masala.
- Rava Dosa** 10.99
- Rava Onion Dosa** 11.99
- Rava Masala Dosa** 12.99

HOUSE SPECIALS

- Dosa with Chicken Curry** 12.99
Thin Crepe made out of fermented Rice batter served with chicken Curry.
- Dosa with Mutton Curry** 13.99
Thin Crepe made out of fermented Rice batter served with Goat Curry.
- Vada with Chicken Curry** 11.99
a savory doughnut, made out of lentil batter served with chicken Curry.
- Puri with Chicken Curry** 12.99
Pieces of puffed wheat bread served with Chicken Curry.
- Haleem (Seasonal)** 14.99
Minced goat cooked with lentils and indian Spices.
- Bahubali Dosa (70 MM Dosa)** 17.99
- Bahubali Masala Dosa** 19.99
- Parota with Chicken Curry** 12.99
- Parota with Mutton Curry** 13.99
- Chole Batura** 11.99
2 Baturas served with Chole curry

DESSERTS

- Gulab Jamun** 5.99
Dumplings soaked in thick sugar syrup.
- Gajar Ka Halwa** 5.99
Grated Carrots slow cooked in condensed milk.
- Double Ka Meetha** 5.99
Fried and minced white bread soaked in sugar syrup.
- Rasamalai** 6.99



DRINKS

SOFT DRINKS

- Masala Tea** 4.99
Tea brewed with aromatic indian spices and herbs.
- Madras Coffee** 4.99
Coffee made in Indian Style.
- Mango Lassi** 4.99
Yogurt drink made with mango pulp.
- Lassi (Sweet/Salt)** 4.99
yogurt drink.
- Masala Butter Milk** 4.99
Yogurt drink seasoned with crushed ginger, curry leaves cilantro
- Rose Milk** 4.99
Rose flavored Milk.
- Badam Milk** 4.99
Almond Flavored milk seasoned with Almonds
- Soda Cans** 2.49
Coke, Sprite and Diet Coke
- Thumsup/Limca Cans** 2.99
Indian Soda

BEERS ARE AVAILABLE



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DINE IN | TAKE OUT
CATERING

BREAD

- Plain Naan** 2.99
White flour dough baked in tandoor clay oven
- Butter Naan** 2.99
White flour dough baked in tandoor clay oven topped with Butter.
- Tandoori Roti** 3.99
Whole-wheat flour bread baked in a clay oven.
- Garlic Naan** 3.99
White flour dough baked in tandoor clay oven topped with Garlic.
- Onion Kulcha** 4.49
Leavened bread stuffed with Onions baked in Tandoor
- Paneer Naan** 4.49
Leavened bread stuffed with paneer baked in Tandoor
- Fire Naan** 4.49
White flour dough baked in tandoor clay oven topped with Green Peppers
- Malabar Parota** 3.99
Multi Layered White Bread
- Chapati** 4.49
Whole-wheat flour bread baked on fire.

APPETIZERS

VEG

- Gobi Manchuria** 10.99
Deep Fried Cauliflower florets tossed in special made manchurian sauce
- Gobi 65** 10.99
Cauliflower florets marinated with garlic, chilli powder, ginger, fenu greek leaves then deep fried.
- Chilli Paneer** 12.99
Deep Fried soft cheese cubes tossed in special made manchurian sauce
- Paneer 65** 12.99
Paneer Cubes marinated with garlic, chilli powder, ginger, fenu greek leaves then deep fried.
- Baby Corn Manchuria** 12.99
Deep Fried Baby Corn tossed in special made manchurian sauce
- Mixed Veg Manchuria** 11.99
Deep Fried Mixed Veg balls tossed in special made manchurian sauce
- Paneer Pakoda** 10.99
Fresh cut Paneer bars dipped in chickpea batter and deep fried.
- Onion Pakoda** 8.99
Fresh cut onion dipped in chickpea batter and deep fried.
- Idly Manchuria** 10.99
Deep fried idly Pieces tossed in Manchuria sauce.
- Aloo Bajji** 8.99
slices of Potato dipped in chickpea batter and deep fried.
- Mirchi Bajji** 9.99
chilli peppers covered with chickpea batter and deep fried the stuffed with freshly chopped onions
- Andhra Mirchi Bajji** 9.99
Mirchi Bajji made with Indian Peppers served with chopped onions and tomatoes.
- Veg Pakoda** 9.99
Fresh cut vegetables dipped in chickpea batter and deep fried.
- CUT Mirchi** 9.99
Cubes of deep fried chilli peppers covered with chickpea batter.
- Egg Bajji** 9.99
Boiled Egg dipped in chickpea batter and deep fried.
- Samosa** 5.99
Minced potatoes and peas wrapped in a pastry and fried
- Masala Omlit** 6.99
Egg Omlit mixed with all indian spices and onions.
- Egg pepper Fry** 10.99
Boiled Egg fried with peppers and onions

Non Veg

- Chicken 65** 11.99
Chicken thigh cubes marinated with garlic, chilli powder, ginger, fenu greek leaves then deep fried.
- Chilly Chicken** 12.99
Deep fried chicken tossed in house made manchurian sauce
- Chicken Manchuria** 12.99
Boneless Chicken marinated in a spiced batter, deep fried and tossed in soy sauce and finely minced ginger and garlic
- Chicken 555** 13.99
Boneless Chicken breast pieces cooked with indian spices
- Pepper Chicken** 12.99
Boiled chicken fried with peppers and onions
- Chicken Lollipop** 12.99
Wings marinated and fried with indian spices
- Mirapakai Kodi Vepudu** 13.99
Bone in chicken deep fried and tossed with greenchillies, onions and Indian Spices
- Guntur Chicken Fry Bone/Boneless** 13.99
Bone in / Boneless chicken deep fried then tossed with special sauce made out of Jalapeno pepers, celery onions
- Monagadu Chicken** 14.99
Chef Special super spicy dry chicken (Boneless / Bone in)
- Goat Fry** 15.99
Fried bone in Goat meat with all indian spices
- Goat Chukka** 15.99
Spicy Dry preparation of Goat meat with Indian Spices

SEA FOOD

- Godavari Chepa Vepudu** 14.99
grilled Cut fish with bones sauteed with Indian spices
- Chilli Shrimp** 14.99
Shrimp cooked in Manchurian style along with peppers.
- Royyala Vepudu** 14.99
Fried Shrimp tossed with Onions and Indian Spices.
- Shrimp Pepper Fry** 14.99
Shrimp cooked with onions and Pepper.
- Fish Fry** 14.99
Battered Tilapia Fish cubes fried in oil.
- Apollo Fish** 14.99
Deep fried Tilapia fish cubes cooked in Manchurian style.
- Tava Fish** 15.99
Marinated Tilapia fish fillet fried on Tava/Griddle
- Bhimavaram Royyala Fry** 15.99
Shrimp deep fried then tossed with special sauce made out of Jalapeno pepers, celery onions
- Nellore Fish Fry** 15.99
Marinated tilapia fish sticks deep fried topped with a sooji powder.



TANDOOR

- Chicken Tikka Kabab** 12.99
Breast pieces flavored with indian spices and cooked in Tandoor.
- Thangdi Kabab** 12.99
4 Chicken Drumsticks marinated in yogurt, garlic, ginger & fresh ground spices
- Tandoori Half** 12.99
Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices
- Tandoori Full** 20.99
Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices
- Tandoori Shrimp** 15.99
Shrimp cooked in Tandoor

RICE SPECIALITIES



- Hyderabad Chicken Dum Biryani** 13.99
Basmati rice layered and slow cooked with chicken Leg quarters, blended with herbs and spices then garnished with egg and served with yogurt raita and chilli peppers gravy
- Mirchi Boneless Biryani** 14.99
Chicken Dum Biryani rice mixed with Boneless chicken cooked in Mirchi special sauce.
- Hyderabad Goat Dum Biryani** 15.99
Fragrant basmati rice layered and slow cooked with choicest cuts of goat meat, marinated in yogurt, fried onions and a variety of fresh herbs and spices.
- Shrimp Biryani** 15.99
Biryani rice mixed with Boneless chicken cooked in Mirchi special sauce.
- Egg Biryani** 12.99
Vegetable Biryani rice mixed with eggs cooked in Mirchi special sauce.
- Fish Biryani** 15.99
Biryani rice mixed with Tilapia fish pieces cooked in Mirchi special sauce.
- Vegetable Dum Biryani** 11.99
Basmati rice cooked with a variety of fresh seasonal vegetables, blended with herbs and spices and served with yogurt raita and chilli peppers gravy
- Paneer Biryani** 13.99
Veg Rice mixed with Paneer cubes in mirchi special curry
- Veg Fried Rice** 10.99
Steamed rice stir fried on a wok along with freshly chopped carrots, beans and spring onions
- Chilli Garlic Fried Rice** 10.99
Fried Rice packed with wonderful aroma of Chilli and Garlic
- Chicken Fried Rice** 11.99
Steamed rice stir fried on a wok along with chunks of chicken and freshly chopped vegetables and egg
- Shrimp Fried Rice** 14.99
Steamed rice stir fried on a wok along with shrimp and freshly chopped vegetables and egg
- Mixed Fried Rice** 14.99
Fried rice with Chicken, Goat and Shrimp
- Bisi Bele Bath** 10.99
Lentil Rice speciality from Karnataka South India
- Curd Rice** 6.99
Rice mixed with Curd and Thadka

CURRIES

VEG

- Mixed Veg Curry** 11.99
Mixed fresh vegetables simmered in a cream sauce laced with spices
- Paneer Butter Masla** 12.99
Cubes of cottage cheese cooked in a silky tomato gravy with a hint of spices and fresh herbs, topped with a dollop of butter or cream.
- Paneer Tikka Masala** 12.99
Paneer, Bell Pepper, Diced Onion sauteed in Tikka Masala
- Palak Paneer** 12.99
cubes of cottage cheese cooked in a spinach gravy enriched with fresh cream and mild spices
- Kadai Paneer** 12.99
Cubes of cottage cheese simmered in a gravy of onions, tomatoes and peppers, along with roasted and crushed spices.
- Dal Spinach Tomato** 11.99
Yellow lentils sauteed with Onions, Tomato and Spinach
- Chana Masala** 11.99
A combination of chick peas, onions and tomatoes in a mild home made sauce with spices
- Kaju Curry** 13.99
Cashews sauteed with Cream and tomato Sauce
- Aloo Mutter** 11.99
Potatoes and peas sauteed with cream and indian spices
- Mushroom Mutter** 11.99
Mushroom and peas sauteed with cream and indian spices
- Bendi Fry** 11.99
Fried Okra tossed with Onions and Indian Spices
- Navaratan Kurma** 10.99
Rich cream sauteed with nine different vegetables and indian Spices.
- Aloo Kurmna** 11.99
Rich cream sauteed with potatoes Indian Spices.
- Malai Kofta** 12.99
Home-made cheese and vegetable croquettes, mildly spiced and then simmered in a creamy gravy.
- Guthi Vankaya** 12.99
Small Egg plants sauteed in onions and Indian Spices
- Dal Makhani** 11.99
Kidney beans sauteed with onion sauce along with Indian Spices.
- Paneer Mutter** 12.99
paneer and peas cooked in butter masala sauce
- Egg Curry** 11.99
Eggs sauteed with Cream and tomato Sauce
- Kodi Guddu Pulusu** 12.99
Boiled eggs cooked in a simple gravy along with tamarind sauce and other herbs and spices.
- Kodi Guddu Chettinad** 12.99
Boiled eggs cooked in chettinad style with special spice called Kalpasi.

