

## VEG. APPETIZERS

<b>SAMOSA</b>	5.99
Delectable Indian pastry filled with curried potatoes & peas	
<b>SAMOSA CHAAT</b>	7.99
Delectable Indian pastry filled with curried potatoes & peas mixed with Chik peas chaat	
<b>ALU TIKKI CHAAT</b>	7.99
Mashed potato patties mixed with spices and Chik peas chat	
<b>CUT MIRCHI</b>	6.99
Chilly peppers cut and deep fried with chick pea flour	
<b>MIRCHI BAJJI</b>	6.99
Chilly peppers deep fried with chick pea flour	
<b>GOBI MANCHURIA</b>	11.99
Fried cauliflower tossed in Manchurian sauce	
<b>GOBI 65</b>	11.99
Deep fried cauliflower florets marinated with South Indian spices	
<b>PANEER 65</b>	12.99
Deep fried cottage cheese cubes marinated with South Indian spices	
<b>PANEER MANCHURIA</b>	12.99
Fried cottage cheese cubes in Manchurian sauce	
<b>PANEER TIKKA</b>	12.99
Fried cottage cheese cubes marinated in herbs and spices, skewered and grilled to perfection in clay oven	



## GOAT APPETIZERS

<b>GOAT PEPPER FRY</b>	16.99
Pieces of Goat (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices	
<b>GOAT SUKHA</b>	16.99
Tender Goat Meat Cooked on slow flame with a touch of exotic spices	
<b>MIRAPAKAYA MAAMSAM</b>	16.99
Tender Goat Meat Cooked with indian peppers and speciality spices	



## CHICKEN APPETIZERS

<b>CHICKEN PAKODA</b>	13.99
Chicken deep fried with chick pea flour	
<b>PARADISE CHICKEN FRY</b>	14.99
Cubes of Chicken fried with Sesame Seeds	
<b>CHICKEN GARLIC</b>	13.99
A garlic flavored delicacy in Indo Chinese style	
<b>CHICKEN 65</b>	14.99
Boneless chicken cubes marinated in hand made Indian masala's and deep fried	
<b>CHICKEN LOLLIPOPS</b>	14.99
Fried drumsticks of chicken with bell pepper in chilli sauce	
<b>CHILLY CHICKEN</b>	14.99
Batter fried chicken cubes coated with spicy red and chilly sauce	
<b>CHICKEN MANCHURIAN</b>	14.99
Batter fried chicken cubes tossed in Manchurian sauce	



## SEA FOOD APPETIZERS

<b>FISH APOLLO</b>	15.99
Tilapia battered and fried and sauted in our proprietary sauces - a delicacy native to Hyderabad	
<b>FISH FRY</b>	14.99
Fish nuggets marinated with secret sauces and deep fried	
<b>SHRIMP 65</b>	15.99
Shrimp battered and fried and sauted in 65 Sauce	
<b>SHRIMP MANCHURIA</b>	15.99
Shrimp battered and fried and served in Manchurian Sauce	
<b>SHRIMP FRY</b>	15.99
Shrimp marinated with secret sauces and deep fried	



## TANDOOR & KABABS

### TANDOORI CHICKEN 13.99

Chicken marinated in creamy yoghurt sauce and cooked in clay oven for smoky flavor

### MALAI KABAB 14.99

Succulent chunks of chicken in marinated in sour cream and yoghurt and cooked for its flavor

### CHICKEN TIKKA 13.99

Juicy chunks of chicken marinated in Punjabi blend and cooked in clay oven for its smoky flavor

### CHICKEN HARIYALI KABAB 14.99

Juicy chunks of chicken marinated in hariyali (cilantro, mint and other distinctive flavors)

### FISH TIKKA 14.99

Fish marinated in creamy yoghurt sauce and cooked in clay oven for smoky flavor

### TANDOORI SHRIMP 14.99

Shrimp marinated in creamy yoghurt sauce and cooked in clay oven for smoky flavor



## VEG. CURRIES

### PARADISE DAL FRY 13.99

Our special dal fry is well cooked dal with cumin seeds, green/red chillies, onions and last but not least, with a touch of ghee

### CHANA MASALA 13.99

A combination of whole chick pea in onion, tomato sauce with spices

### CAPSICUM MASALA 13.99

Capsicum cooked onion, tomato and other special spices

### MIRCH KA SAALAN 13.99

Long hot peppers cooked in sesame based sauce with garlic, onions and special spices

### BHAGARA BAINGAN 13.99

Egg plant roasted in clay oven and blended with fresh tomatoes and onions followed by simmering with spices and herbs

### BHINDI MASALA 13.99

Okra cooked in tomato and curry sauce

### CHANA SAAG 14.99

A combination of whole chick peas and cream of spinach cooked with spices

### NAVARATAN KORMA 14.99

Fresh mixed vegetables with nuts simmered in creamy sauce laced with spices

### SABJI SAAG MALAI 14.99

Cauliflower, potatoes and paneer sauteed with ginger, garlic and spices in a mild spinach gravy

### MALAI KOFTA 15.99

Home made vegetable and cheese croquettes simmered in mint flavored cream sauce and then mildly spiced

### SAAG PANNEER 14.99

Cream spinach, roasted garlic, onion

### PANEER BUTTER MASALA 15.99

Home made Indian cheese cubes cooked in creamy tomato sauce, butter and lightly spiced and sweetened

### PANEER TIKKA MASALA 15.99

Home made Indian cheese cubes cooked in creamy tomato sauce and lightly spiced and sweetened



## ROTI

### TANDOORI ROTI 2.99

Whole wheat dough baked in clay oven

### TANDOORI NAAN 2.99

White flour dough with milk baked in clay oven

### BUTTER NAAN 2.99

White flour dough with milk and butter baked in clay oven

### GARLIC NAAN 3.99

White flour dough with milk and butter and topped with grated garlic baked in clay oven

### ONION KULCHA 3.99

White flour dough with milk and butter baked in clay oven stuffed with Onions

### PANEER KULCHA 4.99

White flour dough with milk and butter baked in clay oven stuffed with Paneer (Indian Cheese)

### PESHAWARI NAAN 4.99

White flour dough with milk and butter baked in clay oven stuffed with Dried fruits

### CHICKEN TIKKA NAAN 5.99

White flour dough with milk and butter baked in clay oven stuffed with Chicken Tikka



## CHICKEN CURRIES

### GINGER CHICKEN \_\_\_\_\_ 14.99

Cubes of chicken cooked in ginger with traditional Indian curry

### CHICKEN CURRY \_\_\_\_\_ 14.99

Cubes of chicken cooked in onion and tomato sauce with traditional Indian curry

### KADAI CHICKEN \_\_\_\_\_ 14.99

Cubes of chicken, pepper, tomato and onion are blended in brown onion gravy

### BUTTER CHICKEN (BONELESS) \_\_\_\_\_ 15.99

Boneless pieces of chicken cooked in rich tomato sauce and sweetened by honey and topped with cream and butter

### CHICKEN PEPPER FRY \_\_\_\_\_ 14.99

Pieces of Chicken (with bone) cooked in a traditional south Indian style with freshly ground black pepper and spices

### CHICKEN TIKKA MASALA \_\_\_\_\_ 14.99

Cubes of chicken roasted in clay oven cooked with mild spiced creamy tomato gravy

### CHICKEN KORMA \_\_\_\_\_ 14.99

Cubes of chicken cooked in onion and tomato sauce with traditional Indian curry

### CHICKEN SAAG \_\_\_\_\_ 14.99

Cubes of chicken and cream of spinach cooked with spices

### DUM-KA-MURG \_\_\_\_\_ 15.99

Marinated chicken pieces are roasted in the oven with, eggs, potatoes and peas



## GOAT / LAMB CURRIES

### DUM KA GOSHT \_\_\_\_\_ 16.99

Wonderful meat of Goat cooked slowly and infused with traditional Indian spices

### GOAT CURRY \_\_\_\_\_ 16.99

Cubes of goat cooked in onion and tomato sauce with traditional Indian curry

### PARADISE GOAT FRY \_\_\_\_\_ 16.99

Goat fried with seassame seeds

### HYD. GOAT MASALA \_\_\_\_\_ 16.99

Pieces of Goat fried in masala sauce

### GOAT SAAG \_\_\_\_\_ 16.99

Cubes of goat and cream of spinach cooked with spices

### GONGURA MUTTON \_\_\_\_\_ 16.99

Cubes of goat and cooked with spices and sorrel (gongura) leaves

### LAMB KORMA \_\_\_\_\_ 15.99

Pieces of lamb cooked in mildly spiced coconut milk and finished with cilantro & cream

### LAMB TIKKA MASALA \_\_\_\_\_ 15.99

Cubes of lamb roasted in clay oven cooked with mild spiced creamy tomato gravy

### LAMB VINDALOO \_\_\_\_\_ 15.99

A goan special curry flavored by red wine vinegar, cumin seeds and red chilly

### LAMB SAAG \_\_\_\_\_ 15.99

Cubes of lamb and cream of spinach cooked with spices



## SEA FOOD

### FISH CURRY \_\_\_\_\_ 15.99

Fish cooked in onion and tomato sauce with traditional Indian curry

### SHRIMP CURRY \_\_\_\_\_ 16.99

Shrimp cooked in onion and tomato sauce with traditional Indian curry





## HYDERABADI BIRYANI

Long grained basmati rice, cooked with the respective ingredients and secret spices  
An inspiration from traditional Hyderabad Nawabi style cooking



VEG. BIRYANI	12.99		EGG BIRYANI	13.99		CHICKEN BIRYANI	13.99
CHICKEN BIRYANI (BONELESS)	14.99		PANEER BIRYANI	13.99			
GOAT BIRYANI	15.99		SHRIMP BIRYANI	14.99		FISH BIRYANI	14.99

## RICE

VEG FRIED RICE	11.99
Long Grain Basmati Rice tossed with Assorted Vegetables	
EGG FRIED RICE	12.99
Long Grain Basmati Rice tossed with Egg and Assorted Vegetables	
CHICKEN FRIED RICE	13.99
Long Grain Basmati Rice tossed with Chicken	
SHRIMP FRIED RICE	14.99
Long Grain Basmati Rice tossed with Shrimp	



## DESSERTS & BEVERAGES

SWEET LASSI	3.99
Traditional Indian yoghurt based drink	
MANGO LASSI	3.99
Traditional Indian mango flavored yoghurt based drink	
QUBANI KA MEETHA	4.99
A creamy delicious sweet made out of dried apricot & dates & rose petals served with heavy cream or ice cream	
DOUBLE KA MEETHA	4.99
Bread fried in clarified butter and dipped in sugar syrup, served with a garnish of pistachio and almonds	
GULAB JAMUN	4.99
Dumplings of fresh milk, condensed and served in sugar syrup	
CHAI	2.99
Traditional Indian tea boiled with light ginger and cardamom	
COFFEE	2.99
Indian style coffee	
SODA	1.99
Choice of Coke, Sprite, Fanta & Lemonade	
BOTTLED WATER	1.99





## CHICKEN CURRIES

<b>GINGER CHICKEN</b>	14.99
Cubes of chicken cooked in ginger with traditional Indian curry	
<b>CHICKEN CURRY</b>	14.99
Cubes of chicken cooked in onion and tomato sauce with traditional Indian curry	
<b>KADAI CHICKEN</b>	14.99
Cubes of chicken, pepper, tomato and onion are blended in brown onion gravy	
<b>BUTTER CHICKEN (BONELESS)</b>	15.99
Boneless pieces of chicken cooked in rich tomato sauce and sweetened by honey and topped with cream and butter	
<b>CHICKEN PEPPER FRY</b>	14.99
Pieces of Chicken (with bone) cooked in a traditional south Indian style with freshly ground black pepper and spices	
<b>CHICKEN TIKKA MASALA</b>	14.99
Cubes of chicken roasted in clay oven cooked with mild spiced creamy tomato gravy	
<b>CHICKEN KORMA</b>	14.99
Cubes of chicken cooked in onion and tomato sauce with traditional Indian curry	
<b>CHICKEN SAAG</b>	14.99
Cubes of chicken and cream of spinach cooked with spices	
<b>DUM-KA-MURG</b>	15.99
Marinated chicken pieces are roasted in the oven with, eggs, potatoes and peas	

## GOAT / LAMB CURRIES

<b>DUM KA GOSHT</b>	16.99
Wonderful meat of Goat cooked slowly and infused with traditional Indian spices	
<b>GOAT CURRY</b>	16.99
Cubes of goat cooked in onion and tomato sauce with traditional Indian curry	
<b>PARADISE GOAT FRY</b>	16.99
Goat fried with seassame seeds	
<b>HYD. GOAT MASALA</b>	16.99
Pieces of Goat fried in masala sauce	
<b>GOAT SAAG</b>	16.99
Cubes of goat and cream of spinach cooked with spices	
<b>GONGURA MUTTON</b>	16.99
Cubes of goat and cooked with spices and sorrel (gongura) leaves	
<b>LAMB KORMA</b>	15.99
Pieces of lamb cooked in mildly spiced coconut milk and finished with cilantro & cream	
<b>LAMB TIKKA MASALA</b>	15.99
Cubes of lamb roasted in clay oven cooked with mild spiced creamy tomato gravy	
<b>LAMB VINDALOO</b>	15.99
A goan special curry flavored by red wine vinegar, cumin seeds and red chilly	
<b>LAMB SAAG</b>	15.99
Cubes of lamb and cream of spinach cooked with spices	

## SEA FOOD

<b>FISH CURRY</b>	15.99
Fish cooked in onion and tomato sauce with traditional Indian curry	
<b>SHRIMP CURRY</b>	16.99
Shrimp cooked in onion and tomato sauce with traditional Indian curry	

## HYDERABADI BIRYANI

Long grained basmati rice, cooked with the respective ingredients and secret spices. An inspiration from traditional Hyderabad Nawabi style cooking

<b>VEG. BIRYANI</b>	12.99
<b>EGG BIRYANI</b>	13.99
<b>CHICKEN BIRYANI</b>	13.99
<b>CHICKEN BIRYANI (BONELESS)</b>	14.99
<b>PANEER BIRYANI</b>	13.99
<b>GOAT BIRYANI</b>	15.99
<b>SHRIMP BIRYANI</b>	14.99
<b>FISH BIRYANI</b>	14.99

## RICE

<b>VEG FRIED RICE</b>	11.99
Long Grain Basmati Rice tossed with Assorted Vegetables	
<b>EGG FRIED RICE</b>	12.99
Long Grain Basmati Rice tossed with Egg and Assorted Vegetables	
<b>CHICKEN FRIED RICE</b>	13.99
Long Grain Basmati Rice tossed with Chicken	
<b>SHRIMP FRIED RICE</b>	14.99
Long Grain Basmati Rice tossed with Shrimp	

## DESSERTS & BEVERAGES

<b>SWEET LASSI</b>	3.99
Traditional Indian yoghurt based drink	
<b>MANGO LASSI</b>	3.99
Traditional Indian mango flavored yoghurt based drink	
<b>QUBANI KA MEETHA</b>	4.99
A creamy delicious sweet made out of dried apricot & dates & rose petals served with heavy cream or ice cream	
<b>DOUBLE KA MEETHA</b>	4.99
Bread fried in clarified butter and dipped in sugar syrup, served with a garnish of pistachio and almonds	
<b>GULAB JAMUN</b>	4.99
Dumplings of fresh milk, condensed and served in sugar syrup	
<b>CHAI</b>	2.99
Traditional Indian tea boiled with light ginger and cardamom	
<b>COFFEE</b>	2.99
Indian style coffee	
<b>SODA</b>	1.99
Choice of Coke, Sprite, Fanta & Lemonade	
<b>BOTTLED WATER</b>	1.99

## VEG. APPETIZERS

<b>SAMOSA</b>	5.99
Delectable Indian pastry filled with curried potatoes & peas	
<b>SAMOSA CHAAT</b>	7.99
Delectable Indian pastry filled with curried potatoes & peas mixed with Chik peas chaat	
<b>ALU TIKKI CHAAT</b>	7.99
Mashed potato patties mixed with spices and Chik peas chat	
<b>CUT MIRCHI</b>	6.99
Chilly peppers cut and deep fried with chick pea flour	
<b>MIRCHI BAJJI</b>	6.99
Chilly peppers deep fried with chick pea flour	
<b>GOBI MANCHURIA</b>	11.99
Fried cauliflower tossed in Manchurian sauce	
<b>GOBI 65</b>	11.99
Deep fried cauliflower florets marinated with South Indian spices	
<b>PANEER 65</b>	12.99
Deep fried cottage cheese cubes marinated with South Indian spices	
<b>PANEER MANCHURIA</b>	12.99
Fried cottage cheese cubes in Manchurian sauce	
<b>PANEER TIKKA</b>	12.99
Fried cottage cheese cubes marinated in herbs and spices, skewered and grilled to perfection in clay oven	

## CHICKEN APPETIZERS

<b>CHICKEN PAKODA</b>	13.99
Chicken deep fried with chick pea flour	
<b>PARADISE CHICKEN FRY</b>	14.99
Cubes of Chicken fried with Seasame Seeds	
<b>CHICKEN GARLIC</b>	13.99
A garlic flavored delicacy in Indo Chinese style	
<b>CHICKEN 65</b>	14.99
Boneless chicken cubes marinated in hand made Indian masala's and deep fried	
<b>CHICKEN LOLLIPOPS</b>	14.99
Fried drumsticks of chicken with bell pepper in chilli sauce	
<b>CHILLY CHICKEN</b>	14.99
Batter fried chicken cubes coated with spicy red and chilly sauce	
<b>CHICKEN MANCHURIAN</b>	14.99
Batter fried chicken cubes tossed in Manchurian sauce	

## GOAT APPETIZERS

<b>GOAT PEPPER FRY</b>	16.99
Pieces of Goat (with bone) cooked in a traditional South Indian style with freshly ground black pepper and spices	
<b>GOAT SUKHA</b>	16.99
Tender Goat Meat Cooked on slow flame with a touch of exotic spices	
<b>MIRAPAKAYA MAAMSAM</b>	16.99
Tender Goat Meat Cooked with Indian peppers and speciality spices	

## SEA FOOD APPETIZERS

<b>FISH APOLLO</b>	15.99
Tilapia battered and fried and sauted in our proprietary sauces - a delicacy native to Hyderabad	
<b>FISH FRY</b>	14.99
Fish nuggets marinated with secret sauces and deep fried	
<b>SHRIMP 65</b>	15.99
Shrimp battered and fried and sauted in 65 Sauce	
<b>SHRIMP MANCHURIA</b>	15.99
Shrimp battered and fried and served in Manchurian Sauce	
<b>SHRIMP FRY</b>	15.99
Shrimp marinated with secret sauces and deep fried	

## TANDOOR & KABABS

<b>TANDOORI CHICKEN</b>	13.99
Chicken marinated in creamy yoghurt sauce and cooked in clay oven for smoky flavor	
<b>MALAI KABAB</b>	14.99
Succulent chunks of chicken in marinated in sour cream and yoghurt and cooked for its flavor	
<b>CHICKEN TIKKA</b>	13.99
Juicy chunks of chicken marinated in Punjabi blend and cooked in clay oven for its smoky flavor	
<b>CHICKEN HARIYALI KABAB</b>	14.99
Juicy chunks of chicken marinated in hariyali (cilantro, mint and other distinctive flavors)	
<b>FISH TIKKA</b>	14.99
Fish marinated in creamy yoghurt sauce and cooked in clay oven for smoky flavor	
<b>TANDOORI SHRIMP</b>	14.99
Shrimp marinated in creamy yoghurt sauce and cooked in clay oven for smoky flavor	

## ROTI

<b>TANDOORI ROTI</b>	2.99
Whole wheat dough baked in clay oven	
<b>TANDOORI NAAN</b>	2.99
White flour dough with milk baked in clay oven	
<b>BUTTER NAAN</b>	2.99
White flour dough with milk and butter baked in clay oven	
<b>GARLIC NAAN</b>	3.99
White flour dough with milk and butter and topped with grated garlic baked in clay oven	
<b>ONION KULCHA</b>	3.99
White flour dough with milk and butter baked in clay oven stuffed with Onions	
<b>PANEER KULCHA</b>	4.99
White flour dough with milk and butter baked in clay oven stuffed with Paneer (Indian Cheese)	



**ORANGE, CT**

**203.553.9977**

## TAKE OUT MENU

\*Featured on **Forbes & WSJ**

**20** STATES **45** LOCATIONS & COUNTING

**"The Best Dum Biryani" in USA**

## OUR LOCATIONS

Edison, N. Brunswick, Jersey City, Dallas, Atlanta, Norwalk, Richmond, Herndon, Plano, Gaithersburg, Houston, Boston, Fairfax, Yonkers, Catonsville, Santa Clara, Nebraska, Hartford, East Windsor, Bridge Water, Parlin, Delaware, Jackson Hgts, Minneapolis, Schaumburg, Sunrise, Tampa, Austin, Manhattan, Harrisburg, Dublin, King of Prussia, Decatur-GA, Worcester, Bentonville-AR, Marlton, Des Moines, Los Angeles, Parsippany, Canoga Park

## COMING SOON

Singapore, Pittsburgh, Charlotte, Seattle, St. Louis, Colorado

## BUSINESS HOURS

### OPEN 7 DAYS A WEEK

LUNCH	DINNER
12.00 pm - 3:00 pm	5:30 pm - 10:00 pm

**BIRYANI IS SERVED EVERYDAY  
BETWEEN - 12.00 pm - 10.00 pm**

**WE USE HALAL MEAT FOR ALL OUR PREPARATIONS.**

**500 Boston Post Road**

**Orange, CT 06477**

**P: 203.553.9977**

**F: 203.553.9966**

**E: ParadiseBiryani@yahoo.com**

**www.ParadiseOrange.com**

<b>PESHAWARI NAAN</b>	4.99
White flour dough with milk and butter baked in clay oven stuffed with Dried fruits	
<b>CHICKEN TIKKA NAAN</b>	5.99
White flour dough with milk and butter baked in clay oven stuffed with Chicken Tikka	



## VEG. CURRIES

<b>PARADISE DAL FRY</b>	13.99
Our special dal fry is well cooked dal with cumin seeds, green/red chillies, onions and last but not least, with a touch of ghee	
<b>CHANA MASALA</b>	13.99
A combination of whole chick pea in onion, tomato sauce with spices	
<b>CAPSICUM MASALA</b>	13.99
Capsicum cooked onion, tomato and other special spices	
<b>MIRCH KA SAALAN</b>	13.99
Long hot peppers cooked in sesame based sauce with garlic, onions and special spices	
<b>BHAGARA BAINGAN</b>	13.99
Egg plant roasted in clay oven and blended with fresh tomatoes and onions followed by simmering with spices and herbs	
<b>BHINDI MASALA</b>	13.99
Okra cooked in tomato and curry sauce	
<b>CHANA SAAG</b>	14.99
A combination of whole chick peas and cream of spinach cooked with spices	
<b>NAVARATAN KORMA</b>	14.99
Fresh mixed vegetables with nuts simmered in creamy sauce laced with spices	
<b>SABJI SAAG MALAI</b>	14.99
Cauliflower, potatoes and paneer sauteed with ginger, garlic and spices in a mild spinach gravy	
<b>MALAI KOFTA</b>	15.99
Home made vegetable and cheese croquettes simmered in mint flavored cream sauce and then mildly spiced	
<b>SAAG PANNEER</b>	14.99
Cream spinach, roasted garlic, onion	
<b>PANEER BUTTER MASALA</b>	15.99
Home made Indian cheese cubes cooked in creamy tomato sauce, butter and lightly spiced and sweetened	
<b>PANEER TIKKA MASALA</b>	15.99
Home made Indian cheese cubes cooked in creamy tomato sauce and lightly spiced and sweetened	



# LUNCH SPECIAL

## Choice of Appetizer (pick your appetizer)

Choice of One



- Samosa • Gobi Manchurian
- Chicken 65 • Chilly chicken

## Main course

Choice of one



### Vegetarian

- Paneer Butter Masala
- Chana masala



### Chicken

- Curry
- Vindaloo
- Tikka Masala



### Lamb

- Curry
- Vindaloo
- Tikka Masala



### Fish

- Curry
- Vindaloo
- Tikka Masala



## Choice of Rice

- Veg Biryani • Steamed Rice
- Chicken biryani (extra 2 dollars)



## Lunch Naan



## Desert

- Gulab Jamun

## Extras

- Water - 1.50
- Coke - 2
- Lassi - 2

**\$9<sup>99</sup>**



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"Featured on  
**Forbes & WSJ**"

20<sup>STATES</sup> 45<sup>+</sup> LOCATIONS  
& COUNTING

# Now Open



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E: [ParadiseBiryani@yahoo.com](mailto:ParadiseBiryani@yahoo.com)

[www.ParadiseOrange.com](http://www.ParadiseOrange.com)

## PARADISE INDIAN CUISINE

### Fine Indian Cuisine

### Dine In & Take Out

## ORANGE, CT

We offer the best biryani in entire USA and we are featured in various TV stations in USA, we are rated as Best Dum Biryani in USA

### "The Best Dum Biryani" in USA

### PARTIES AT OUR LOCATION

### CATERING / SERVICE FOR EVENTS

### WE ARE SERVING ALL OVER UNITED STATE

Edison

Jersey City

N Brunswick

Norwalk, CT

Virginia

Dallas

Atlanta

Boston

Maryland

Houston

Santa Clara

Plano

WE USE HALAL MEAT FOR ALL OUR PREPARATIONS.

