

Dine In | Take Out | Catering

585-413-0263 www.hyderabadbiryanihouse.com
1100 Jefferson Road, Henrietta, NY 14623

BREADS

DIVENDO	
Plain Naan White flour dough baked in tandoor clay oven	\$3.49
Butter Naan White flour dough baked in tandoor clay oven topped with Butter	\$3.99
Tandoori Roti Whole-wheat flour bread baked in a clay oven	\$3.99
Garlic Naan White flour dough baked in tandoor clay oven topped with Garlic	\$4.99
Onion Kulcha Leavened bread stuffed with Onions baked in Tandoor	\$4.99
Paneer Naan Leavened bread stuffed with paneer baked in Tandoor	\$4.99
Fire Naan/ Bullet Naan White flour dough baked in a tandoor clay oven topped with Green Peppers	\$4.99
Malabar Parota Multi Layered White Bread	\$5.99
Chapati Whole-wheat flour bread baked on fire.	\$3.99







Veg

APPETIZERS

	Baby Corn Manchuria Deep Fried Baby Corn tossed in special made manchurian sauce	\$13.99
	Chilli Paneer Deep Fried soft cheese cubes tossed in special made manchurian sauce	\$14.99
	Gobi 65 Cauliflower florets marinated with garlic, chilli powder, ginger, fenu greek leaves then deep fried	\$13.99
	Gobi Manchuria Deep Fried Cauliflower florets tossed in special made manchurian sauce	\$13.99
	Mixed Veg Manchuria Deep Fried Mixed Veg balls tossed in special made manchurian sauce	\$13.99
	Manchurian Idly Deep fried idly Pieces tossed in Manchuria sauce	\$11.99
	Mirchi Bajji Chilli peppers covered with chickpea batter and deep fried the stuffed with freshly chopped onions	\$10.99
7	CUT Mirchi Cubes of deep fried chilli peppers covered with chickpea batter	\$10.99
	Onion Pakoda Fresh cut onion dipped in chickpea batter and deep fried	\$9.99
	Paneer Pakoda Fresh cut Paneer bars dipped in chickpea batter and deep fried	\$12.99



Chicken Lollipop

Chilli Chicken

sauce

Chicken Manchuria

Mirapakai Kodi Vepudu

Chicken fried with peppers and onions

out of Jalapeno peppers, celery onions

based sauce, making it spicy and tangy

Fried bone in Goat meat with all indian spices

Spicy Dry preperation of Goat meat with Indian Spices

\$16.99

onions and Indian Spices

Guntur Chicken Fry

Chicken Majestic

Goat Fry

Goat Chukka

Pepper Chicken

Wings marinated and fried with Indian spices

Deep fried chicken tossed in house made manchurian

Bone in chicken deep fried and tossed with greenchillies,

Chicken deep fried then tossed with special sauce made



















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Deep fried Tilapia fish cubes cooked in Manchurian style	φ10.00
Bhimavaram Royyala Fry	\$17.99
Shrimp deep fried then tossed with special sauce made out of Jalapeno peppers, celery onions	
Chilli Shrimp	\$16.99
Shrimp cooked in Manchurian style along with peppers	\$10.55
Fish Fry Battered Tilapia Fish cubes fried in oil	\$16.99
Royyala Vepudu Fried Shrimp tossed with Onions and Indian Spices	\$17.99
Shrimp Pepper Fry Shrimp cooked with onions and Pepper	\$17.99







\$10.99

\$5.49





\$14.99 Boneless Chicken marinated in a spiced batter, deep fried and tossed in soya sauce and finely minced ginger & garlic

\$14.99

\$14.99

\$14.99

\$15.99

\$15.99

Deep-fried boneless chicken cubes are tossed in a yogurt-

\$17.99

\$17.99











Tava Fish

Marinated Tilapia fish fillet fried on Tava/Griddle

Nellore Fish Fry

Marinated tilapia fish sticks deep fried topped with a sooji powder



\$16.99





Chicken Tikka Kebab
Breast pieces flavored with indian spices and cooked
\$15.99

in Tandoor

Chicken Seekh Kebab

Finger rolls of ground chicken spiced with fresh ginger

and coriander

Tandoori Full
Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices

Tandoori Half \$13.99

Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices

Tandoori Shrimp \$18.99

Shrimp cooked in Tandoor

Thangdi Kebab \$14.99

4 Chicken Drumsticks marinated in yogurt, garlic, ginger & fresh ground spices

RICE SPECIALITIES

Hyderabad Chicken Dum Biryani \$15.99

Basmati rice layered and slow cookedwith chicken Leg quarters, blended with herbs and spices then garnished with egg & served with yogurt raitha and chilli peppers gravy

Hyderabad Goat Dum Biryani \$18.99
Fragrant basmati rice layered and slow-cooked with the

choicest cuts of goat meat, marinated in yogurt, fried onions, & various fresh herbs and spices

Vegetable Dum Biryani \$14.99
Basmati rice cooked with a variety of fresh seasona

vegetables, blended with herbs and spices and served with yogurt raitha and chili peppers gravy

Vijayawada Boneless Biryani \$16.99
Basmati rice cooked with boneless chicken, blended with

herbs and spices then garnished with egg and served with yogurt raitha and chili peppers gravy

Egg Biryani \$15.99

Basmati rice cooked with eggs, blended with herbs & spices then garnished with egg and served with yogurt raitha and chilli peppers gravy

Paneer Biryani \$16.99

Vegetable Biryani rice mixed with Paneer cooked in a special sauce

Shrimp Biryani \$17.99

Biryani rice mixed with shrimp cooked in a special sauce

Fish Dum Biryani

S17.99

Rivyani is layered with rice made with fish, basmati rice

Biryani is layered with rice made with fish, basmati rice, spices & herbs



\$16.99

\$24.99



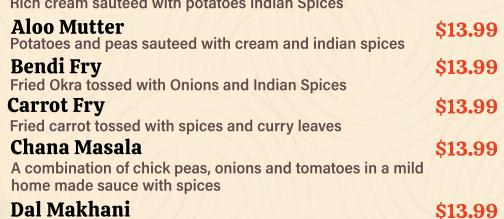




Chicken Fry Piece Biryani Hot & Spicy tender chicken is layered in a unique flavored dum-cooked biryani	\$17.99	1
Guthi Vankaya Biryani Prepared by layering partially cooked basmati rice over stuffed brinjal mixture and cooked to perfection in the dum method	\$17.99	
Veg Fried Rice Steamed rice stir-fried on a wok along with freshly chopped carrots, beans and spring onions	\$13.99	
Shrimp Fried Rice Steamed rice stir-fried on a wok along with shrimp &freshly chopped vegetables and egg	\$15.99	
Mixed Fried Rice Steamed rice stir-fried on a wok along with chicken, goat, shrimp and freshly chopped vegetables and egg	\$16.99	
Egg Fried Rice Steamed rice stir-fried on a wok along with freshly vegetables and egg	\$13.99	AND THE PROPERTY OF THE PARTY O
Chilli Garlic Fried Rice Fried rice packed with the wonderful aroma of garlic and chili	\$13.99	
Chicken Fried Rice Steamed rice stir-fried on a wok along with chunks of chicken and freshly chopped vegetables and egg	\$14.99	
Bisi Bele Bath Rice, lentils, and vegetables main dish from Karnataka, South India	\$11.99	
Curd Rice Rice and yogurt with onions and fried dals	\$7.99	
Veg	RIES	







\$13.99

\$13.99

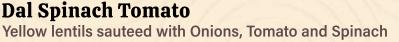
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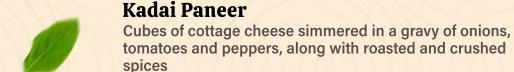
Spices



Kidney beans sauteed with onion sauce along with Indian

Dal Tadka	\$12.99
Lentil based curry sauteed with onions and tadka is added	W 4 / / / /

Gutni vankaya	
Small Egg plants sauteed	in onions and Indian Spices





		Kaju Curry		\$14.99
		Cashews sauteed with Cream and tom Malai Kofta	ato Sauce	\$14.99
	51	Home-made cheese and vegetable croand then simmered in a creamy gravy	oquettes, mildly spiced	
		Mixed Veg curry Mixed fresh vegetables simmered in a with spices	cream sauce laced	\$13.99
9		Mushroom Mutter Mushroon and peas sauteed with crea	am and indian spices	\$13.99
		Navaratan Kurma Rich cream sauteed with nine differre indian Spices	ent vegetables and	\$13.99
		Paneer Butter Masala Cubes of cottage cheese cooked in a with a hint of spices and fresh herbs, of butter or cream		\$14.99
		Paneer Saag Cubes of cottage cheese cooked in a enriched with fresh cream and mild s	spinach gravy pices	\$14.99
		Paneer Tikka Masala Paneer, Bell Pepper, Diced Onion sau	teed in Tikka Masala	\$14.99
	Non Veg			
	Egg Curry		\$14.99	
	Eggs sauteed with Crea Andhra Chicken C		\$15.99	
	Classic south indian sty	yle (Andhra) Bone in chicken curry spices in a onion and tomato based	\$10.00	
1	Chicken Butter Ma Boneless Chicken cook	asala ed in a silky tomato gravy with a hint bs, topped with a dollop of butter or	\$15.99	
	Chicken Chettinad	nade in Chettinad (Chennai) style	\$15.99	
1	Chicken Curry	ed with herbs, spices and onions	\$14.99	
	Chicken Saag Boneless chicken cooke Indian spices	ed with Spinach, onion sauce and	\$14.99	
	Chicken Tikka Ma Boneless Grilled chicke tomato sauce along wit	n cooked with creamy sauce and	\$15.99	
1	Chicken Vindaloo Boneless chicken cooke Indian spices	ed with potatoes, onion sauce and	\$14.99	
1	Goat Curry	vith herbs, spices and onions	\$17.99	
	Goat Vindaloo Bone in Goat cooked wi	ith potatoes, onion sauce and	\$17.99	
	Gongura Chicken Bone in chicken cooked	(Seasonal) I with Gongura leaves	\$16.99	
	Gongura Mutton (Bone in Goat cooked wi		\$18.99	
1	Kadai Chicken	ered in a gravy of onions, tomatoes	\$14.99	
		h roasted and crushed spices		

	Sea Food		
	Chepala Pulusu		\$16.99
	Pieces of fish cooked in a simple gra	vy along with	
	and other herbs and spices Gongura Royyalu (seasonal)		\$17.99
	Shrimp cooked with Sorrel leaves		φ11.55
	Madras Fish Curry		\$16.99
	Fish Curry made in Madras style with	i Indian spices	
	Royyala Pulusu Shrimp cooked in a simple gravy alo	ng with tamar	\$16.99 ind and
	other herbs and spices		
	SOUTH INDIAN		
	SOUTH INDIAN	¢19.00	
Cheese Dosa Thin Crepe made out o	of fermented Rice batter topped with	\$12.99	
cheddar cheese			The same of the sa
Chicken Kothi Pa	rota white bread mixed with boneless	\$15.99	
chicken and indian spi		440.00	-
Chocolate Dosa Plain Dosa spreaded w	vith chocolate syrup	\$12.99	
Egg Kothi Parota	white bread mixed with vegetables,	\$14.99	
Egg and indian spices	wille bread filixed with vegetables,		11/2/1/1
Ghee Dosa	of fermented Rice batter topped	\$12.99	
with ghee	riciniented filee batter topped	11/1/2	
Guntur Karam Do	DSA e out of fermented Rice batter, topped	\$14.99	
with special masala ar	nd stuffed with potato Masala		
Idly 2 Savory cake made by	y steaming batter served with Sambar	\$8.99	
and chutney		440.00	
Masala Dosa Thin Crepe made out o	of fermented Rice batter and stuffed	\$13.99	
with potato Masala			
Mixed Veg Utappa	am If fermented Rice batter mixed with	\$12.99	
tomatoes, onions, carr	ots		
	of fermented Rice batter, topped with	\$14.99	-////
	iffed with potato Masala	\$12.99	
Thin Crepe made out o	of fermented Rice batter topped with	Ψ12.00	
tiny onions Onion Tomato Ut	tapam	\$12.99	
Thick Crepe made out tomatoes and onions	tapam of fermented Rice batter mixed with	728.00	
Onion Utappam		\$12.99	
Thick Crepe made out onions	of fermented Rice batter mixed wit	-111	
Plain Dosa		\$11.99	
Thin Crepe made out o	of fermented Rice batter	3/24/23/11/11	1
Plain Uttappam Thick Crepe made out	of fermented Rice batter	\$10.99	
Puri Pieces of puffed wheat	hread	\$11.99	
Rava Dosa		\$12.99	
Prepared with semoling herbs	a, rice flour, maida, spices, and fresh		

herbs

Rava Masala Dosa Prepared with semolina, rice flour, maida, spices, potato stuffing, and fresh herbs	\$14.99	
Rava Onion Dosa Prepared with semolina, rice flour, maida, spices, chopped onions and fresh herbs	\$13.99	
Spring Roll Dosa Dosa stuffed with vegetables	\$13.99	
Tomato Utappam Thick Crepe made out of fermented Rice batter mixed with tomatoes	\$12.99	
Veg Kothi Parota Minced and Beaten up white bread mixed with vegetables and indian spices	\$13.99	
Mysore Bajji Crispy fried snack made of white flour served with chutney	\$9.99	
Paneer Dosa Crispy dosa stuffed with paneer masala and served	\$15.99	
Egg Dosa Crispy dosa stuffed with a beaten egg and served	\$14.99	
Sambar Idly 2 Idlies served in the bowl of sambar	\$10.99	VV////















DESSERTS

Double Ka Meetha Fried and minced white bread soaked in sugar syrup	\$5.99
Gajar Ka Halwa Grated Carrots slow cooked in condensed milk	\$6.99
Gulab Jamun Dumplings soaked in thick sugar syrup	\$4.99
Kala Jamun Exotic sweet dish made with paneer, khoya, and saffron dumplings soaked in thick sugar syrup	\$4.99
Rasmalai	\$6.99





Flattened balls of chhena soaked in malai and flavored



DRINKS

Badam Milk Almond Flavored milk seasoned with Almonds	\$4.99
Lassi (Sweet/Salt) Yogurt drink	\$4.99
Madras Coffee Coffee made in Indian Style	\$4.49
Mango Lassi Yogurt drink made with mango pulp	\$5.49
Masala Butter Milk Yogurt drink seasoned with crushed ginger curry leave cilantro	\$4.99
Masala Tea Tea brewed with aromatice indian spices and herbs	\$4.49
Rose Milk Rose flavored Milk	\$4.99
Soda Cans	\$2.49
Thumbs up/Limca Cans	\$2.99
Water Bottle	\$0.99











3

Catering









OUR DELIVERY PARTNERS









