



CATERING MENU

Our Locations

366 W 52nd
Street
New York, NY
10019

184 Lexington
Ave, New
York, NY
10016



Chat

Samosa MUST TRY \$150/80

Savory fried pastries, chickpeas, tamarind, ginger, sweet curd

Aloo Papdi \$140/75

Dice potato, crispy lentil, onion, tomato, tamarind, mint, sweet curd

Veg Appetizer

Samosa (Each) \$3.49

Stuffed potato, green peas aromatic spices

Gobi 65 MUST TRY \$180/95

Fry Cauliflower mix with curry leaf yogurt sauce

Gobi Vepudu \$180/95

Fry cauliflower mix with pepper, coriander and spices

Chilly Baby Corn \$180/95

Coated baby corn mix with chilly sauce

Gobi Manchurian \$180/95

coated cauliflower mix with Manchurian sauce

Baby Corn Pepper Fry  \$180/95

Marinated baby corn mix with pepper sauce

Chilly Paneer \$200/110

Deep fried paneer mix with chilly sauce

Non-Veg Appetizer

Chicken 65 \$190/95

Boneless chicken coated mix with curd, curry leaf sauce

Chilly Chicken \$190/95

fried chicken sauteed with onion bell pepper, chilly sauce

Chicken Lollipops (Dry) \$190/95

chicken wings marinated with grind spices, fried

HZ special chicken lollipops \$200/100

Fry wings mix with house special sauce

Pepper Chicken \$190/95

Marinated chicken,deep freid mix with ground pepper and spices

Chicken Vepudu MUST TRY \$190/95

marinated chicken cubes mix with onion, cliantro, creamy sauce

Chilly Fish \$200/110

fried boneless fish mix with chilly sauce

Apollo Fish  \$200/110

fry boneless fish mix with slit chilly and curd sauce

Shrimp Pepper Fry \$240/125

fry shrimp mix with onion, pepper sauce

Goat Sukha (With Bone) \$250/130

juicy tender goat mix with onion and pepper sauce

Tandoori Kebab Spe(veg)

Paneer Tikka \$200/105

Indian cottage cheese marinated with dry fenugreek, red chilly, cream cheese

Dahi Kebab  \$200/100

mixture hang curd, cilantro, chilly, finish with vermicelli and deep fried

Tandoori Platter(Non-Veg)

Tandoori Chicken \$180/95

Chicken marinated with curd, fenugreek, chilly paste, mustard oil

Malai Murgh Kebab \$200/100

Thigh chicken marinated with cashew, cream cheese, curd and white pepper

Veg Entree

Dal Tadka \$150/80

Slow cook pigeon lentil temper with cumin, garlic, chilly

Dal Makhani \$160/85

Overnight soaked black lentil, kidney beans and split lentils, finish with clarified butter

Chana Masala \$160/85

Slow cook chickpeas, blend onion, tomato, spices

Aloo Gobi Matar \$180/95

Potato, Cauliflower, Green peas, blend of onion fenugreek

Bhindi Masala MUST TRY \$180/95

Fry okra tossed with onion, cilantro, blend spices

Bhagara Baigaan  \$180/95

Fry Baby Eggplant mix with coconut, sesame, peanut sauce

Chefs Special  | MUST TRY

Navratna Korma **\$180/95**
seasonal mix vegetable mix with onion, coconut creamy sauce

Malai Kofta **\$200/105**
seasonal vegetable ball mix with creamy, fenugreek sauce

Kadhai Subz **\$180/95**
seasonal vegetable mix with onion, tomato, fresh coriander spices

Kolhapuri Subz **\$180/95**
Seasonal vegetable mix with thick tomato, onion sauce

Palak Corn Subz **\$180/95**
Sweet corn mix with spinach, onion blend

Palak Paneer **\$200/105**
cottage cheese mix with blend of onion, tomato, spinach

Paneer Matar Masala **\$200/105**
Cubes cottage cheese, green peas mix with onion, spices blend

Paneer Makhani **\$200/105**
Cubes cottage cheese mix with tomato creamy sauce

Paneer Tikka Masala **\$200/105**
Clay oven cook cottage cheese, onion, bell pepper mix with tomato creamy sauce

Kadhai Paneer **\$200/105**
cottage cheese with onion, tomato, bell pepper, blend of thick onion sauce

Mehthi Matar Malai Paneer **\$200/105**
Cottage cheese cubes, green peas, blend with fenugreek creamy sauce

Nizami Paneer **\$200/105**
Cottage cheese cubes with thick cashew creamy sauce

Non-Veg Entree

Egg Masala **\$180/95**
Hard-boiled fried egg, blend of onion spices sauce

Kadhai Murgh **\$180/95**
Chicken Thigh, onion, bell pepper, with onion spices sauce

Dum Ka Murgh **\$180/95** **MUST TRY**
Chicken thigh mix with homemade creamy sauce

Korma **\$(180/95)/(200/105)/(200/105)**
Chicken/Lamb/Goat mix with onion cashew nut creamy sauce

Chettinad Curry **\$(180/95)/(200/105)/(200/105)** 

Chicken/Fish/Lamb/Goat/Shrimp mix with coriander, coconut, curry leaves sauce

Butter Chicken **\$180/95**
Chicken breast cooked in, tomato, butter, and fenugreek, finished with cream

Chicken Tikka Masala **\$(180/95)/(200/105)/(200/105)**

Chicken/Lamb/Goat onion, Bell pepper, Tomato, Onion, Creamy sauce

Saag Curry **\$(180/95)/(200/105)/(200/105)**
Chicken/Lamb/Goat blend of spinach, onion, homemade spices

Special HZ Curry **\$(180/95)/(200/105)/(200/105)**

Chicken/Fish/Shrimp/Lamb/Goat mix with homemade sauce

Malabaar Curry **\$(200/105)/(200/105)**
Fish/Shrimp cook with coconut, curry leaves, aromatic spices

Biryani

Hyderabadi Veg Dum Biryani **\$150/80**
Slowcook Basmati rice mixed with Carrot, Potato, Cauliflower, & Beans

Hyderabadi Goongura Veg Dum Biryani **\$160/85**
Slowcook basmati rice mix with Goongura, Cauliflower, Carrot, Potato

Hyderabadi Veg Avakai Biryani **\$160/85**
Slow cook Basmati rice with Mango, Cauliflower, Carrot, and Potato

Paneer Biryani **\$180/95**
Cottage cheese slow cook with Basmati rice and aromatic spices

Egg Biryani **\$170/90**
Hard-Boiled Egg fry mix with house special sauce and Basmati rice

Chicken Dum Biryani **\$160/85**
Juicy Chicken leg slow-cooked with Basmati rice and aromatic spices

Goongura Chicken Biryani **\$170/90** 
Juicy Chicken leg slow-cooked with Basmati rice, Goongura and aromatic spices

Avakai Chicken Biryani **\$170/90**
Juicy Chicken leg slow cooked with Basmati rice, Mango and aromatic spices

Chefs Special 

MUST TRY

