

CATERING MENU

Our Locations

366 W 52nd Street New York, NY 10019 184 Lexington Ave, New York, NY 10016



\$200/110 Chat **Chilly Fish** fried boneless fish mix with chilly sauce \$150/80 Samosa TRY **Apollo Fish** \$200/110 Savory fried pastries, chickpeas, tamarind, ginger, sweet curd fry boneless fish mix with slit chilly and curd sauce \$140/75 Aloo Papdi \$240/125 Shrimp Pepper Fry Dice potato, crispy lentil, onion, tomato, tamarind, mint, sweet curd fry shri<mark>m</mark>p mix with onion, pepper sauce Veg Appetizer \$250/130 Goat Sukha (With Bone) juicy tender goat mix with onion and pepper sauce Samosa (Each) \$3.49 Tandoori Kebab Spe(veg) Stuffed potato, green peas aromatic spices \$180/95 Gobi 65 TRY Paneer Tikka \$200/105 Fry Cauliflower mix with curry leaf yogurt sauce Indian cottage cheese marinated with dry fenugreek, red chilly, cream \$180/95 Gobi Vepudu cheese Fry cauliflower mix with pepper, coriander and spices \$200/100 Dahi Kebab \$180/95 Chilly Baby Corn mixture hang curd, cilantro, chilly, finish with vermicelli and deep fried Coated baby corn mix with chilly sauce Tandoori Platter(Non-Veg) \$180/95 Gobi Manchurian coated cauliflower mix with Manchurian sauce \$180/95 Tandoori Chicken \$180/95 Baby Corn Pepper Fry Chicken marinated with curd, fenugreek, chilly paste, mustard oil Marinated baby corn mix with pepper sauce \$200/100 Malai Murgh Kebab \$200/110 **Chilly Paneer** Thigh chicken marinated with cashew, cream cheese, curd and white Deep fried paneer mix with chilly sauce Non-Veg Appetizer **Veg Entree** \$190/95 Chicken 65 \$150/80 Dal Tadka Boneless chicken coated mix with curd, curry leaf sauce Slow cook pigeon lentil temper with cumin, garlic, chilly \$190/95 \$160/85 **Chilly Chicken** Dal Makhani Overnight soaked black lentil, kidney beans and split lentils, finish with fried chicken sauteed with onion bell pepper, chilly sauce clarified butter \$190/95 Chicken Lollipops (Dry) \$160/85 Chana Masala chicken wings marinated with grind spices, fried Slow cook chickpeas, blend onion, tomato, spices \$200/100 HZ special chicken lollipops \$180/95 Aloo Gobi Matar Fry wings mix with house special sauce Potato, Cauliflower, Green peas, blend of onion fenugreek

> \$190/95 Bhindi Masala

Marinated chicken, deep freid mix with ground pepper and spices

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Pepper Chicken

Chicken Vepudu าัย \$190/95

marinated chicken cubes mix with onion, cliantro, creamy sauce



Bhagara Baigaan

Fry okra tossed with onion, cilantro, blend spices

Fry Baby Eggplant mix with coconut, sesame, peanut sauce

\$180/95

\$180/95

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

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 TRY \$180/95

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

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

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

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

\$160/85

Slowcook Basmati rice mixed with Carrot, Potato, Cauliflower, & Beans

Hyderabadi Goongura Veg Dum Biryani

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

Julcy 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





HZ Special Boneless Biryani

\$180/95

Drink

Sweet Lassi (Bucket)

Mango Lassi (Bucket)

Blend of Curd, Sugar, and Mango Pulp

Blend of Curd, Sugar Flavor with Green Cardamon

\$140.00

\$150.00

Coated Chicken toss with homemade sauce mix with Basmati rice

Chicken 65 Biryani

\$180/95

Coated Chicken toss with curd base sauce mix with Basmati rice

Hyderabadi Goat Dum TRY Biryani

\$220/115

Baby Goat with bone slow cook with basmati rice & aromatic spices.

Goat Fry Biryani

\$220/115

Juicy Goat tossed with Basmati rice, Saffron. and aromatic spices

Lamb Fry Biryani

\$220/115

Bone-Less Lamb toss with Basmati rice, saffrron and aromatic spices

Mahi Fry Biryani

\$200/105

Tilapia fish cooked with basmati rice and aromatic spice

Shrimp Fry Biryani

\$220/115

Shrimp cook with basmati rice and aromatic spice

Breads

\$90/50 ASSORTED BREAD

Sides Dish

\$90/50 White Rice

Steam long grain Basmati rice

\$100/55 **Jeera Rice**

Whole Grain Basmati rice served with Cumin seed, Cilantro, Butter

\$100/55 Peas Pulao

Whole Grain Basmati rice served with Green Peas and Cilantro

Desserts/Sweets

Double Ka Meetha

\$160/85

freid bread slices soaked in a mixture of milk, and sugar, finish with nuts

\$300/160 Khubani Ka Meetha

Compote Dry Apricot, Finish with Almond, Cashew

\$3.00 Gulab Jamun (Each)

Milk Solids(Khoya) mixed with Flour, and Green Cardamon

Rasmalai (Each) \$3.00

Soft Cottage Cheese(Chenna) cook in Sugar syrup, served Saffron Milk

