



732 515 9466



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www.eightindianbistro.com

SOUPS

Roasted Garlic Mushroom Soup

A creamy, rich blend of earthy mushrooms & slow-roasted garlic, creating a wonderfully flavorful soup.

\$6.99

Cream of Tomato Soup

A classic, thick, and hearty creamy tomato soup, spiced with a hint of butter and topped with freshly fried croutons.

\$6.99

Mulligatawny Soup

A hearty, curried Indian national soup, traditionally a thin, peppery broth with deep flavor.

\$6.99

Manchow Soup (Veg)

A classic Indo-Chinese soup with finely chopped vegetables, soy sauce, and garlic, served with a side of crispy fried noodles.

\$6.99

Sweet Corn Soup (Veg)

A comforting, creamy soup made with plump, sweet corn kernels.

\$6.99

Manchow Soup (Chicken)

A classic Indo-Chinese soup with finely chopped chicken and veggies, soy sauce, and garlic, served with a side of crispy fried noodles.

\$7.99

Sweet Corn Soup (Chicken)

A comforting, creamy soup made with sweet corn kernels and tender chicken pieces.

\$7.99

Mutton Pepper Soup

A spicy, flavorful, and restorative bone broth known as Aatu Elumbu Rasam, served in the style of Tamil Nadu.

\$8.99

VEG APPETIZER

Samosa

Crispy pastry turnovers stuffed with potatoes, peas, cumin, and spices—a delicious Indian street snack.

\$7.99

Samosa Chaat

A savory, modern take on a classic snack, made with crushed samosas, chick peas, and assorted sauces.

\$11.99

Hariyali Palak Chaat

A savory street snack made with chick peas, deep-fried spinach, and topped with yogurt and tangy tamarind sauce.

\$11.99

Stuffed Mirchi Bhajji

Fiery hot green chilies, battered and fried, then stuffed with a mixture of onion, tomato, and Indian spices.

\$11.99

Crispy Veg Pakoda

Onions, cabbage, and other vegetables mixed in chickpea flour, seasoned with spices, and fried until golden brown.

\$11.99

Gobi Manchurian

Crispy, battered fried cauliflower florets tossed in our renowned signature Manchurian sauce.

\$14.99

Spicy Momo

Bite-sized, spicy veg dumplings filled with a vibrant, finely chopped vegetable mixture and seasoned with aromatic spices and chilies.

\$14.99

Crispy Corn Masala Fry

Crispy, battered fried corn kernels tossed with fragrant spices, curry leaves, and chili flakes for a perfect crunch.

\$15.99

Pacchimirchi Paneer

Soft cubes of paneer (Indian cottage cheese) tossed in a spicy sauce featuring fresh green chilies (pacchimirchi).

\$15.99

Mushroom Pepper Fry

A fiery, South Indian-style stir-fry featuring button mushrooms tossed with fresh pepper, aromatic curry leaves, and Indian spices.

\$15.99

Paneer Tikka Slider

A delicious fusion appetizer: cubes of spiced, grilled paneer cheese layered inside soft, toasted slider buns.

\$15.99

Paneer 65

A popular South Indian favorite: deep-fried, marinated paneer chunks spiced with fiery chili, curry leaves, and yogurt.

\$15.99

NON-VEG APPETIZER

Stuffed Keema Mirchi Bhajji

Fiery hot green chilies, battered and fried, stuffed with the chef's special onion-garlic mutton keema.

\$13.99

Green Chili Cilantro Chicken

Spiced and battered chicken pieces cooked with cilantro, garlic, onion, and green chili in a special cilantro sauce.

\$16.99

Salt & Pepper Chicken

Boneless chicken cooked in a rich blend of freshly ground black pepper, spices, and herbs.

\$16.99

Dragon Chicken

Crispy chicken tossed in a spicy, tangy sauce with a subtle hint of sweetness.

\$16.99

Japan Chicken

A fried chicken dish cooked in a white creamy cashew milk sauce with lots of garlic and green chillies.

\$16.99

Chili Garlic Chicken

Chicken fried and tossed in the chef's special, intensely flavored chili garlic sauce.

\$16.99

Chicken 65

A popular South Indian dish made of deep-fried, marinated chicken chunks, spiced with chili, curry leaves, and yogurt.

\$16.99

Chicken Majestic

Tender chicken pieces marinated and cooked with Indian spices, curry leaves, yogurt, and bell peppers.

\$16.99

Gongura Wings

Chicken wings cooked with Gongura (Sorrel) Leaves, onion, and spices, finished with a cilantro garnish.

\$16.99

Karampodi Chicken Chips

Chicken cooked with a special spice blend called "Karampodi," resulting in a deliciously aromatic and spicy dish.

\$16.99

Stir Fry Cashew Sprouts Chicken

Batter-fried chicken tossed with cashews and freshly ground sprouts in our house special sauce.

\$16.99

Green Chili Cilantro Shrimp

Spiced and battered shrimp cooked with cilantro, garlic, onion, and green chili in a special cilantro sauce.

\$18.99

NON-VEG APPETIZER

Chili Garlic Shrimp

Shrimp fried and tossed in the chef's special, intensely flavored chili garlic sauce.

\$18.99

Apollo Fish

A popular Andhra-style dish featuring crispy fried fish tossed in a spicy, tangy sauce with garlic, curry leaves, and chili.

\$18.99

Tawa Fish Fry

Fish marinated in a mix of spices like turmeric, chili powder, and ginger-garlic paste, then shallow-fried on a traditional tawa.

\$18.99

Mutton Ghee Roast

A spicy, dry curry with tender goat or lamb meat, cooked with black pepper, curry leaves, and aromatic spices.

\$21.99

VEG ENTREE

Kadai Mushroom

Mushrooms cooked with bell peppers, onions, and flavorful spices in a thick, aromatic, tomato-based gravy.

\$16.99

Chettinadu Veg Curry

A flavorful, Chettinad-style dish with mixed vegetables cooked in a spicy, aromatic gravy using traditional spices and herbs.

\$16.99

Dum ka Veg

A rich and aromatic Hyderabadi dish featuring assorted vegetables and spices, cooked in a slow-simmered Dum style. Served with Rice Pilaf.

\$16.99

Dal Bukhara

A creamy, deeply rich lentil curry generously flavored with butter and cream.

\$16.99

Gutti Vankaya Masala

Indian eggplant cooked in a flavorful sauce with an onion, tomato, sesame seed, and peanut base.

\$16.99

Aloo Gobi Masala

Cauliflower and potatoes cooked with onions, tomatoes, and a savory garam masala gravy.

\$16.99

VEG ENTREE

Amritsari Chana Masala

Chickpeas cooked with a blend of mixed spices including coriander, chili powder, and ground turmeric.

\$16.99

Dal Tadka

A North Indian dish of yellow lentils cooked with spices, then tempered (tadka) with hot ghee, garlic, cumin, and mustard seeds.

\$16.99

Navratan Korma

A North Indian delicacy made with 9 vegetables and fruits, cooked in a rich butter sauce with assorted spices.

\$16.99

Artichoke Mattar Korma

The chef's special creamy, thick dish made with artichoke hearts, green peas (mattar), and mild Indian spices.

\$16.99

Paneer Tikka Masala

A rich, creamy curry made with marinated, grilled paneer cubes cooked in a spiced, tomato-based gravy.

\$17.99

Paneer Butter Masala

Soft Indian cheese cubes cooked in a spicy, velvety gravy and generously topped with butter.

\$17.99

Saag Paneer

A popular North Indian dish of paneer cooked in a smooth, spiced sauce of spinach and other greens.

\$17.99

Paneer Cashew Curry

A delicious and creamy cashew-nut curry made with Indian cheese and assorted spices, served with Rice Pilaf.

\$17.99

Malai Kofta

Fried dumplings made from paneer, potatoes, and mixed vegetables, served in the chef's special creamy onion sauce.

\$17.99

NON-VEG ENTREE

Butter Chicken

A rich, buttery, and creamy preparation of shredded tandoori chicken and assorted spices.

\$18.99

Chicken Tikka Masala

A delicious dish made with grilled chicken cubes, a thick, creamy gravy, and assorted spices.

\$18.99

Dum ka Chicken

A rich and flavorful Hyderabadi dish, known as Dum ka Murgh, featuring boneless chicken cooked with assorted spices in a slow-simmered Dum style.

\$18.99

Mughlai Chicken

Boneless chicken cooked in special curry sauce and spices and topped with grated egg.

\$18.99

Chicken Chintamani

A traditional dish from the Kongunadu region of Tamil Nadu, made with red chili, fresh ground coconut, and curry leaves.

\$18.99

Malabar Fish Curry

A traditional Kerala-style dish with a rich, creamy coconut milk base balanced by a tangy and earthy spice blend.

\$18.99

Mutton Laal Maas

A fiery, rich mutton curry from Rajasthan, India, famous for its deep red color and bold, intensely spicy flavor.

\$21.99

Dal Gosht

A hearty and flavorful curry or stew made with slow-cooked meat and lentils.

\$21.99

Mutton Keema Masala

Minced mutton cooked in a tomato and onion base with a savory blend of aromatic spices and herbs.

\$21.99

Nellore Chapala Pulusu

A signature fish curry from Andhra Pradesh, famous for its intensely spicy and tangy flavor profile.

\$21.99

Malvani Shrimp Masala

Spicy and tangy shrimp in a thick, velvety gravy made from a paste of grated coconut, sautéed onions, garlic, and ginger.

\$21.99

NON-VEG ENTREE

CHETTINADU

Tender chicken cooked with bell peppers, onions, and aromatic spices in a rich, flavorful masala.

Chicken	\$18.99
Goat	\$21.99
Lamb	\$21.99
Shrimp	\$21.99

KADAI

Tender chicken cooked with bell peppers, onions, and aromatic spices in a rich, flavorful masala.

Chicken	\$18.99
Goat	\$21.99
Lamb	\$21.99
Shrimp	\$21.99

SAAG

Spinach or mustard greens, cooked with spices, onions, garlic, often with added cream and spices

Chicken	\$18.99
Goat	\$21.99
Lamb	\$21.99

NON-VEG ENTREE

GRANDMA SPECIAL GONGURA

Tender meat is cooked with gongura leaves (sorrel leaves) & a blend of aromatic spices

Chicken	\$18.99
Goat	\$21.99
Lamb	\$21.99

VINDALOO

Spicy and tangy indian curry sauce originating from goa made with potato, vinegar, garlic, ginger, & fiery red chillies

Chicken	\$18.99
Goat	\$21.99
Lamb	\$21.99

BIRYANI & RICE

EIGHT SPECIAL BIRYANIS

Eight special biryani is a fiery, aromatic biryani from Andhra Pradesh. Known for its spicy and tangy flavors, which distinguish it from the more aromatic and subtle Hyderabadi biryani.

Veg Biryani	\$15.99
Egg Biryani	\$16.99
Paneer Biryani	\$17.99
Chicken Boneless Biryani	\$18.99
Goat (bone-in) Biryani	\$21.99
Lamb Boneless Biryani	\$21.99
Shrimp Biryani	\$21.99
Fish Biryani	\$21.99
Goat Kheema Biryani	\$22.99

BIRYANI & RICE

Eight Special Sambar Rice

\$12.99

A popular and wholesome South Indian dish combines sambar (a lentil and vegetable stew) with rice to create a flavorful, protein-packed, one-pot meal.

Hyderabad Chicken Dum Biryani

\$17.99

Authentic Hyderabadi-style Dum Biryani cooked with chicken, spices, and premium basmati rice, garnished with egg, onions, and cilantro.

Chicken Kodi Vepudu Biryani

\$18.99

A fiery, flavorful Andhra Pradesh rice dish where tender, spice-coated fried chicken pieces are layered with aromatic biryani rice.

Mutton Ghee Roast Biryani

\$21.99

Mutton pieces are marinated and roasted in ghee and aromatic spices, then layered with fragrant basmati rice.

Hyderabad Goat Dum Biryani

\$21.99

Authentic Hyderabadi-style Dum Biryani cooked with goat cubes, spices, and premium basmati rice, garnished with egg, onions, and cilantro.

INDO CHINESE

FRIED RICE

Veg Fried Rice

fragrant basmati rice tossed with fresh vegetables and light seasonings.

\$14.99

Veg Schezwan Fried Rice

spicy, flavorful basmati rice stir-fried with vegetables and Schezwan sauce.

\$14.99

Burned Garlic Fried Rice (Veg)

Cooked rice stir-fried in a wok with mixed vegetables and infused with the deep flavor of burned garlic.

\$15.99

Egg Fried Rice

Fluffy basmati rice mixed with scrambled eggs and vegetables for a simple, tasty dish.

\$15.99

Egg Schezwan Fried Rice

Fiery Schezwan-style rice with eggs and vegetables, full of bold flavors.

\$15.99

Chicken Fried Rice

Tender chicken and vegetables stir-fried with aromatic basmati rice

\$16.99

Chicken Schezwan Fried Ric

Spicy Schezwan rice with succulent chicken and crisp vegetables.

\$16.99

Shrimp Fried Rice

Fragrant basmati rice stir-fried with juicy shrimp and vegetables.

\$17.99

Shrimp Schezwan Fried Rice

Spicy Schezwan-style rice tossed with succulent shrimp and vegetables.

\$17.99

INDO CHINESE

NOODLES

Veg Noodles

Stir-fried noodles with fresh vegetables and light seasonings.

\$14.99

Veg Schezwan Noodles

Spicy Schezwan-style noodles tossed with crisp vegetables.

\$14.99

Egg Noodles

Noodles stir-fried with scrambled eggs and vegetables.

\$15.99

Egg Schezwan Noodles

Fiery Schezwan noodles with eggs and vegetables.

\$15.99

Chicken Noodles

Tender chicken stir-fried with noodles and vegetables.

\$16.99

Chicken Schezwan Noodles

Spicy Schezwan noodles with chicken and vegetables.

\$16.99

Shrimp Noodles

Noodles tossed with juicy shrimp and vegetables.

\$17.99

Shrimp Schezwan Noodles

Fiery Schezwan noodles with succulent shrimp and vegetables.

\$17.99

Special Combo Fried Rice / Noodles

Your choice of extra-long grain basmati rice or Hakka Noodles sautéed with eggs, chicken, and shrimp. A truly satisfying mixed-meat dish!

\$18.99

SOUTH INDIAN

Idli

Soft, steamed Indian pancakes served with our house special chutneys and sambar.

\$9.99

Medu Vada

A traditional savory fritter, shaped like a doughnut, with a fluffy interior and a crispy, golden-brown exterior.

\$10.99

Punugulu

A popular deep-fried street food snack from Andhra Pradesh, characterized by its crispy exterior and soft, fluffy interior.

\$10.99

Poori Bhaji

A classic and popular vegetarian dish consisting of deep-fried, puffy bread (poori) served with a spiced potato curry (bhaji).

\$11.99

Plain Dosa

A thin, savory, and perfectly crispy Indian crepe made from a fermented batter of rice and urad dal (black lentils).

\$11.99

Chole Bhatura

Fried, puffed bread (bhatura) served with our popular Punjabi chickpeas (chole).

\$12.99

Masala Dosa

A savory fermented crepe served with potato masala (spiced filling), sambar, and chutneys.

\$12.99

Onion Dosa

A savory, fermented crepe made with rice and lentil batter, topped with chopped onions and served with sambar and chutneys.

\$12.99

Ghee Dosa

Also known as a Ghee Roast, this popular South Indian breakfast item is a crispy crepe made from rice and lentil batter, cooked in clarified butter.

\$12.99

Set Dosa

A thick, soft, and fluffy "sponge" dosa made with rice, urad dal, fenugreek seeds, and poha.

\$12.99

Rava Dosa

A popular South Indian breakfast crepe made with fine semolina (rava), cumin seeds, fresh ginger, coriander leaves, and green chilies.

\$12.99

Onion Chili Uttapam

A thick, savory, pancake-like dish topped with finely chopped onions, green chilies, and cilantro.

\$12.99

SOUTH INDIAN

Mysore Masala Dosa

A crispy, golden-brown savory crepe from the city of Mysore, distinguished by a fiery red garlic-and-chili chutney smeared inside.

\$13.99

Guntur Karam Dosa

A fiery, crispy dosa from the Andhra Pradesh region, known for its signature spicy red chili-garlic chutney spread (Guntur Karam).

\$13.99

Onion Rava Dosa

A crispy semolina crepe with onions, cumin, ginger, coriander, and green chilies.

\$13.99

Madurai Malli Dosa

A dosa filled with a flavorful potato masala and fresh coriander leaves (malli), which provides a unique herby aroma and taste.

\$14.99

Pondicherry Dosa

A masala dosa stuffed with chopped greens, a type of Indian pancake, served with chutney and sambar.

\$14.99

Onion Rava Masala

A popular South Indian breakfast crepe made with fine semolina (rava), cumin seeds, fresh ginger, coriander leaves and green chilies.

\$14.99

TANDOOR

Creamy Malai Broccoli

Broccoli florets marinated with special Indian creamy mild spices and perfectly grilled.

\$15.99

Nawabi Paneer Tikka

Cubes of paneer marinated in tandoori masala and skewered with onion and bell peppers, then grilled.

\$16.99

Angara Chicken Kebab

Grilled boneless chicken pieces marinated in a special spicy, fiery-hot marinade and served with mint chutney.

\$17.99

Afghani Chicken Kebab

Grilled, bone-in chicken pieces marinated in a special spicy, hot marinade and served with mint chutney.

\$17.99

Creamy Malai Chicken

Chicken marinated with special Indian creamy mild spices and perfectly grilled.

\$17.99

Hariyali Chicken Wings

Grilled boneless chicken pieces marinated with a green blend of mint and cilantro, spices, and served with mint chutney.

\$17.99

Tandoori Chicken

Chicken marinated in yogurt and Indian masala, then grilled in a traditional tandoor oven.

\$17.99

Gilaafi Jhinga (Shrimp)

Shrimp marinated in a blend of yogurt and rich tandoori spices, including cumin, coriander, turmeric, and cayenne pepper.

\$18.99

Buttery Rosemary Lamb Chops

Tender, juicy lamb chops marinated in a mixture of yogurt and spices like ginger, garlic, and garam masala, then cooked in a tandoor.

\$24.99

BREADS

Plain Naan

Traditional leavened white bread, baked fresh.

\$4.99

Butter Naan

Traditional leavened white bread brushed with clarified butter.

\$4.99

Tandoori Roti

Unleavened bread cooked in a tandoor oven, characterized by its smoky flavor and slightly crispy texture.

\$4.99

Garlic Naan

Leavened white bread infused with fresh garlic and butter.

\$5.99

Bullet Naan

Spicy Indian bread baked in a tandoor oven and infused with fiery chili peppers and spices.

\$5.99

Rosemary Naan

White bread stuffed with fragrant fresh Rosemary.

\$5.99

Cheese Garlic Naan

Leavened Indian bread generously stuffed with cheese and garlic.

\$7.99

Kashmiri Naan

A sweet and nutty Indian bread, baked in a tandoor, filled with a mix of coconut, nuts, and dried fruits.

\$7.99

Onion Paneer Kulcha

Stuffed with bread choice of onion and paneer.

\$7.99

KIDS MENU

Tikka Fries

Crispy french fries seasoned with Indian spices.

\$6.99

Chocolate Dosa

A South Indian crepe with a melted chocolate filling—a fun, sweet treat.

\$9.99

Chicken Nuggets with Fries

Classic chicken nuggets served with a side of crispy french fries.

\$9.99

Cheese Dosa

A South Indian crepe filled with melted cheese, offering a delicious and comforting fusion of flavors.

\$9.99

DESSERT

Gulab Jamun

Fried milk solids soaked in a sweet, scented syrup.

\$6.99

Gajar Halwa

Sweet carrot pudding cooked with milk and nuts.

\$6.99

Rasamalai

Soft cheese patties soaked in thickened, sweetened milk and flavored with cardamom.

\$6.99

Eight Special Kulfi

Layers of creamy indulgence — pista, almond, and kesar swirled into one timeless dessert.

\$6.99

Double ka Meetha

A bread pudding dessert made with fried bread soaked in milk and spices.

\$8.99

Junnu

A special South Indian pudding made from colostrum milk.

\$8.99

DRINKS

Masala Tea	\$4.99
Traditional Indian spiced tea.	
Madras Coffee	\$4.99
Authentic South Indian filter coffee.	
Mango Mastani	\$6.99
A thick, rich milkshake made with mango.	
Chikoo Shake	\$6.99
A sweet and creamy milkshake made with chikoo (sapodilla) fruit.	
Spicy Buttermilk	\$6.99
A refreshing, savory buttermilk drink seasoned with spices.	

SOFT DRINKS

Coke	\$2.99	Iced Sweet Tea	\$2.99
Diet Coke	\$2.99	Limca	\$2.99
Pepsi	\$2.99	Water	\$2.99
Thums Up	\$2.99		

CONDIMENTS

Chutneys	\$1.99
Raita	\$2.99
White Rice	\$4.99
Sambar	\$4.99