



BIRYANI INDIAN CUISINE

Quality with assurance



Menu



188 Pacific Hwy, Hornsby NSW 2077,
Australia.



+61 2 9446 6267

Veg Starters

Samosa(3 Pieces)	\$ 8.00
Samosa Chat	\$ 8.90
Papri Chat	\$ 8.90
Mirapakaya Bajji(3 pieces)	\$ 8.90
Mix Veg Pakodi	\$ 9.90
Paneer 65 / Gobi 65	\$ 10.90
Chilli Paneer	\$ 10.90
Crispy Bobby Corne	\$ 10.90

Non-Veg Starters

Chicken 65	\$ 12.90
Pepper Chicken	\$ 12.90
Chicken Lollipops	\$ 12.90
Chicken Majestics	\$ 12.90
Tandori Half/Full	\$ 10(Half) \$ 18(Full)
Mali Tikka	\$ 12.90
Seekh Kabab	\$ 12.90
Lamb Fry	\$ 13.90

Sea Food Starters



Apollo Fish

Pieces of ling fish marinated in ajwain, chillies, ginger, garlic, coriander and cumin powder and fried to golden brown.

\$ 12.90

Fish Tikka

Fillets of ling fish marinated in saffron, indian spices and grilled in tandoor.

\$ 12.90

Royyala Vepudu(Prawns)

Tiger prawns stir fry in a pan with special spicy masala and nut finishing with chillies and curry leaves.

\$ 13.90

Royyala(Prawns) 65

Tiger prawns with ginger, garlic, chillies and garnished with curry leaves.

\$ 13.90

Mains Vegetarian

Guthi Vankaya (Our Speciality)

Whole baby eggplant (brinjal), stuffed with ground paste of cashew nuts, peanuts and sesame seeds and coconuts, cooked to perfection in hyderabadi style

\$ 14.90

Masala Dal

Yellow lentils cooked with onion, tomato, ginger and garlic and finished with a touch of curry leaves and mustard seeds

\$ 13.90

Palak Paneer

Cubes of homemade cottage cheese cooked in spinach with indian spices.

\$ 14.90

Paneer Butter Masala

Cubes of homemade cottage cheese cooked with tomato and thickened cream to perfection.

\$ 14.90

Kadai Paneer

Cubes of homemade cottage cheese cooked with capsicum, onion, tomato gravy and thickened cream to perfection.

\$ 14.90

Mix Veg Kurma

Seasonal vegetables cooked with tomato, onion and indian spices in south indian style

\$ 14.90

Malai Kofta

Balls of mixed potatoes, peas, paneer and tossed in garam masala and served in creamy cashew nut sauce

\$ 14.90

Mains Chicken

Chicken Chukka

Tender chicken pieces coated with curry leaves, turmeric and indian spices and served medium dry.

\$ 14.90

Butter Chicken

Tandoori chicken fillets in a tomato and creamy sauce.

\$ 14.90

Chicken Saag

Turmeric flavoured thigh fillets with spinach and spiced with coriander, fenugreek and ginger.

\$ 14.90

Chicken Tikka Masala

Half cooked tandoori chicken cooked with onion, capsicum, ginger, garlic and stir fried with indian garam masala.

\$ 14.90

Gongura chicken

South indian roselle green sour leaves and boneless chicken with touch tomato onion and spices cook to perfection.

\$ 15.90

Dum ka Murg(with bone)

Traditional south indian chicken curry with bones, cooked with tomato, onion, ginger and garlic paste, fresh chillies and finished with coriander and mint.

\$ 14.90

Chicken Vindaloo

Boneless chicken pieces cooked in hot vindaloo sauce and hint of vinegar and assorted spices.

\$ 15.90

Main Lamb



Lamb Curry

Traditional hot dice lamb curry cooked with onion, tomato, garlic and fresh coriander cooked to perfection

\$ 16.90

Lamb Saag

Diced lamb with spinach and flavoured with fenugreek.

\$ 16.90

Lamb Vindaloo

Lamb diced cooked in hot vindaloo sauce and hint of vinegar and assorted spices.

\$ 16.90

Lamb Kurma

Succulent dice lamb cooked in a mild cashew nut sauce flavoured with garam masala spices.

\$ 16.90

Gongura Mutton

South Indian sour green leaves and dice lamb with a touch of tomato, onion and traditional south indian spices cooked to perfection.

\$ 17.90

Mains Sea Food

Nellore Fish Curry

Famous south indian fish curry rich in tamarind, spices and mustard seeds cooked in slow heat.

\$ 17.90

Fish Malabar

Fish cooked in fresh garlic, onion, tomatoes,

\$ 17.90

Kerala Prawns Curry

Prawn tossed with mustard seed and curry leaves and fresh onion tomato finished with fresh ground spices and coconut cream.

\$ 17.90

Indo Chinese

Chicke 65 / Paneer 65

Diced chicken / Cottage cheese cubes marinated with ginger, garlic and fresh lemon juice and deep fried with chick pea flour finished with a touch of curry leaves and garnished with red onion

\$ 12.90

Chicken Manchuria / Gobi Manchuria

Chicken cubes/cauliflower balls coated with plain flour and corn flour and tossed with capsicum, onion, chilli garlic sauce and garnished with coriander and shallots.

\$ 12.90 / \$ 11.90

Pepper Chicken

Chicken cubes marinated with chick peas flour and spices and deep fried till golden brown served with sauce.

\$ 12.90

Chicken Majestics

Chicken stripes marinated with all indian spices and deep fried and tossed with curry leaves and yoghurt.

\$ 12.90

Crispy Baby Corne

Crispy, deep fired baby corn tossed with aromatics, onions, cashew nuts and dry spices

\$ 10.90

Fried Rice Veg

Stir fried rice with diced carrots, onion and peas.

\$ 13.90

Fried Rice Egg

Stir fried rice with egg, carrots, onion and peas and tossed with papper and spices

\$ 14.90

Fried Rice Egg & Chicken

stir fired rice with egg and chicken cubes and tossed with papper and spices

\$ 15.90

Tandoori Breads



Plain Naan	\$ 3.50
Garlic Naan	\$ 4.00
Butter Naan	\$ 4.00
Cheese Naan	\$ 4.00
Cheese and Garlic Naan	\$ 4.50
Whole Meal Rote	\$ 3.50

Main Biryani Dishes

Restuarant Chicken/Mutton Biryani \$ 24.90

Famous from Hyderabad chicken /mutton marinated over night with chefs spical ingredeants ,served with whole egg and any special chicken item

Dumka Chicken Biryani \$ 14.90

Famous from the nizami region of south india, chicken with bone marinated overnight in fresh indian spices, lemon juice and yoghurt, cooked in handi (vessel) sealed with a layer of dough and is cooked on dum, served with mirchi ka salan and raita

Dumka Mutton Biryani \$ 15.90

Basmati rice cooked with pieces of mutton in a traditional dum method, served with mirchi ka salan and raita

Veg Biryani \$ 13.90

Traditional dum biryani served with seasonal vegetables, served with mirchi ka salan and raita

Gongura Chicken/Gongura Mutton Biryani \$ 15.90/\$16.90

Sour green roselle leaves with chicken/mutton pieces cooked with biryani rice served with mirchi ka salan and raita

Chicken 65 Biryani \$ 15.90

Cooked dum basmati rice tossed with chicken 65 served with mirchi ka salan and raita

Egg Biryani \$ 14.90

Cooked dum basmati rice stired with egg omelette and served with egg masala, mirchi ka salan and raita

Paneer Biryani \$ 15.90

basmati rice cooked with paneer in traditional dum ka method served with mirchi ka salan and raita

Thali Range(Only on Lunch)

Vegetarian Thali \$ 15.00

Two veg curries, sambar/rasam, sweet of the day, pickle served with papadam, rice and naan with soft drink

Non Vegetarian Thali \$ 17.00

One chikcen, one lamb curry, sambar/rasam, sweet of the day, pickle served with papadam, rice and naan with soft drink



Rice

	small	large
Steam Rice	\$ 4.00	\$7.00
Saffron Rice	\$ 5.00	\$ 8.00
Jeera Rice	\$ 5.00	\$ 8.00
Curd Rice	\$ 9.90	

Main Biryani Dishes

Papad	\$ 2.90
Mixed Ritha	\$ 2.90
Pickle	\$ 2.90
Mint Chutney	\$ 2.90
Salad	\$ 2.90

Sweet Corner

Gulab Jamun (2 Pcs)	\$ 6.90
Rasamalai (2 Pcs)	\$ 6.90
Double Ka Meetha	\$ 6.90
Pista / Mango Kulfi	\$ 6.90

Soft Drinks

Plain Lassi	\$ 3.90
Mango Lassi	\$ 3.90
Sweet Lassi	\$ 3.90
Soft Drinks	\$ 2.90

Kids Main

Chicken Nuggets & Chips	\$ 5.90
Potato Chips	\$ 4.90
Spring Rolls (4 Pcs)	\$ 5.90

We do caterings for all occasions
