



Soups

Veg & Non Veg



Veg Clear Soup - ₹100

A light and nourishing broth with fresh garden vegetables, perfect for a healthy start.



Manchow Soup - ₹120

A spicy and tangy soup with a hint of garlic, topped with crispy fried noodles.



Hot & Sour Soup - ₹120

A classic blend of hot and sour flavors, packed with vegetables and a delightful kick.



Tomato Soup - ₹120

Creamy and rich tomato soup, a comforting classic with a hint of herbs.



Chicken Clear Soup - ₹120

A delicate and clear broth with tender chicken pieces, light and flavorful.



Chicken Manchow Soup - ₹130

Our popular Manchow soup featuring tender chicken and crispy noodles.



Hot & Sour Chicken Soup - ₹130

A fiery and tangy soup with succulent chicken, a perfect balance of flavors.



Chicken Pepper Soup - ₹130

A comforting and aromatic chicken soup with a robust black pepper flavor.



Mutton Soup - ₹130

Rich and hearty mutton broth, slow-cooked for deep flavor and tenderness.



Starters

Vegetarian



Gobi 65 - ₹180

Crispy fried cauliflower tossed in South Indian spices.



Mushroom 65 - ₹180

Crispy fried mushrooms tossed in South Indian spices.



Paneer 65 - ₹195

Marinated paneer cubes deep-fried and seasoned with aromatic spices.



Baby Corn Manchurian - ₹180

Batter-fried baby corn sautéed in a tangy Indo-Chinese sauce.



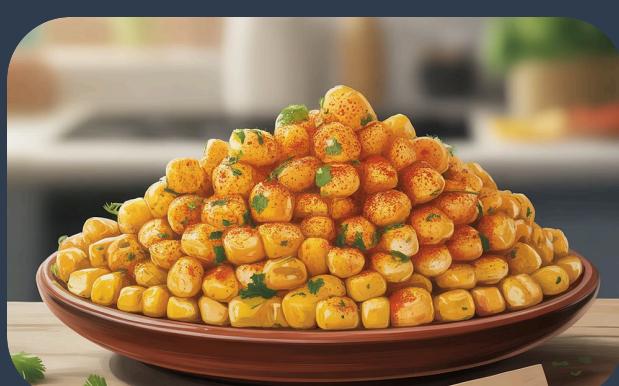
French Fries - ₹120

Spiced vegetable mix shaped into bullets and deep-fried to perfection.



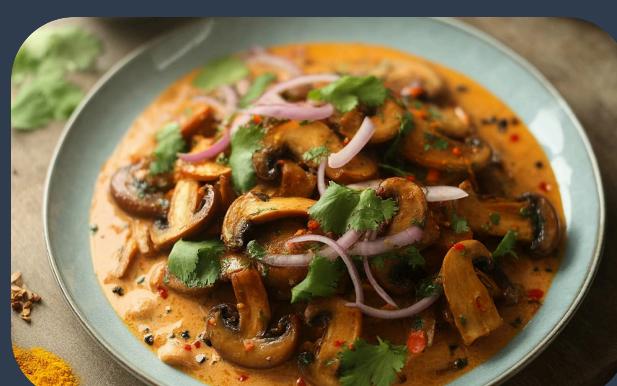
Peri Peri Fries - ₹140 (Spl)

A blend of spinach, peas, and potatoes, grilled to a smoky finish.



Golden Crispy Corn - ₹190

Sweet corn kernels fried until golden and tossed with spices.



Garlic/Mint Mushroom - ₹220 (Spl)

Mushrooms sautéed with garlic or mint for a flavorful twist.



Starters

Non-Vegetarian



Chicken 65 - ₹220

Deep-fried spicy chicken bites, a South Indian favorite.



Pepper Chicken Dry - ₹250

Chicken pieces stir-fried with crushed black pepper and spices.



Chicken Lollipop (5 pcs) - ₹240

Frenched chicken wings marinated and deep-fried, served with sauce.



Andhra Chicken Fry - ₹270

Spicy Andhra-style fried chicken with a fiery kick.



Mutton Chukka - ₹360

Dry-fried mutton chunks cooked with traditional spices.



Mutton Pepper Fry - ₹340

Tender mutton pieces sautéed with black pepper and curry leaves.



Honey Garlic Chicken - ₹250

Chicken glazed with a sweet and savory honey garlic sauce.



Tender Chicken Platter - ₹350

Savor the succulent tenderness of perfectly seasoned chicken, a delight in every bite.



Starters

Non-Vegetarian



Golden Fried Prawn - ₹290

Succulent prawns coated in a golden, crispy batter, perfectly fried to a delightful crunch.



Prawn Thokku - ₹300

A spicy and tangy South Indian specialty, where prawns are stir-fried in a rich, aromatic masala.



Ghee Roasted Prawn- ₹320

Prawns slow-roasted in rich ghee with a blend of aromatic spices, creating a deep, flavorful dish.



Lemon Grass & Garlic Prawn – ₹320

Fresh prawns tossed with fragrant lemongrass and sautéed garlic, offering a zesty and aromatic flavor.



Butter Fried Prawn - ₹340

Tender prawns lightly fried in butter, delivering a creamy texture and a rich, delicate flavor.



Prawn Pepper Fry - ₹300

Juicy prawns sautéed with freshly ground black pepper and curry leaves for a fiery and flavorful kick.



Starters

Non-Vegetarian - Lunch Specials



Pallipalayam Chicken - ₹280

A classic South Indian chicken preparation, renowned for its authentic flavor from tender small onions and a rich blend of traditional spices.



Uppu Kari Chicken - ₹280

A spicy and flavorful dry chicken dish, perfectly cooked with aromatic spices and tender small onions for an authentic taste that lingers.



Chinthamani Chicken - ₹280

A fiery and distinct chicken preparation, a hidden gem from Tamil Nadu known for its bold flavors and rustic charm.



Pallipalayam Mutton- ₹399

Succulent mutton pieces cooked in the traditional Pallipalayam style, bursting with the authentic flavor of small onions and rich spices.



Uppu Kari Mutton - ₹399

Tender mutton dry-fried with a fiery kick, featuring the authentic taste of small onions and a robust blend of local spices.



Chinthamani Mutton - ₹399

A rustic and intensely flavorful mutton dish, capturing the essence of roadside cuisine with its unique spice blend and bold character.

Tandoori and Grill Specials

Vegetarian (Lunch and Dinner)



Paneer Tikka - ₹260

Tender chunks of paneer marinated in aromatic spices and grilled to perfection in a tandoor.



Tandoori Mushroom - ₹240

Fresh mushrooms marinated in a blend of traditional spices and roasted in a clay oven for a smoky flavor.



Veg Seekh Kebab - ₹220 (Spl)

A flavorful blend of mixed vegetables and spices, skewered and grilled to a tender perfection.



Tandoori Paneer - ₹220

Soft paneer cubes infused with rich tandoori spices and expertly grilled for a delightful smoky taste.

Non-Vegetarian (Dinner)



Tandoori Chicken (Half/Full) - ₹320/₹550

A classic whole chicken marinated in creamy yogurt and a blend of aromatic spices, roasted to succulence in a tandoor.



Chicken Tikka - ₹290

Succulent boneless chicken pieces marinated in traditional spices and grilled until smoky and tender.



Chicken Malai Tikka - ₹320 (Spl)

Melt-in-your-mouth chicken chunks marinated in a rich, creamy blend of mild spices and grilled to a tender finish.

Tandoori and Grill Specials

Non-Vegetarian (Dinner)



Pepper Tandoori Chicken (Half/Full) – ₹320/₹550

Chicken marinated in a fiery pepper blend and roasted to perfection in a tandoor.



Mixed Kebab Platter – ₹450 (Spl)

A grand assortment of succulent Mutton, Chicken, and Shrimp kebabs, grilled to perfection.



Tandoori Shrimp – ₹350

Plump shrimp marinated in classic tandoori spices and cooked in a clay oven.

Main Course (Lunch)

Vegetarian



Sambar Rice - ₹120

A comforting blend of steamed rice and a flavorful lentil-based vegetable stew.



North Indian Veg Thali - ₹199

A wholesome platter featuring an assortment of traditional North Indian vegetarian delicacies.



Curd Rice - ₹80

A refreshing and creamy blend of yogurt and rice, delicately tempered with aromatic spices.



Mini Meals - ₹140

A perfectly portioned South Indian meal, offering a delightful taste of traditional flavors.



Gobi Combo - ₹140 (Spl)

A delightful combo featuring savory Veg Fried Rice paired with crispy Gobi Manchurian.



Panner Combo - ₹150 (Spl)

Enjoy a satisfying combo of flavorful Veg Fried Rice and delicious Paneer Manchurian.

Main Course - Curries

Vegetarian



Dal Makhani - ₹220

Slow-cooked black lentils in a creamy tomato-based gravy, a rich and comforting classic.



Dal Tadka - ₹210

Yellow lentils tempered with ghee, garlic, and aromatic spices, a staple Indian comfort food.



Paneer Butter Masala - ₹230

Tender paneer cubes in a rich and buttery tomato gravy, a delightful and popular vegetarian dish.



Kadai Paneer - ₹220 (Spl)

Fresh paneer cooked with vibrant bell peppers and a blend of aromatic spices in a traditional Indian wok.



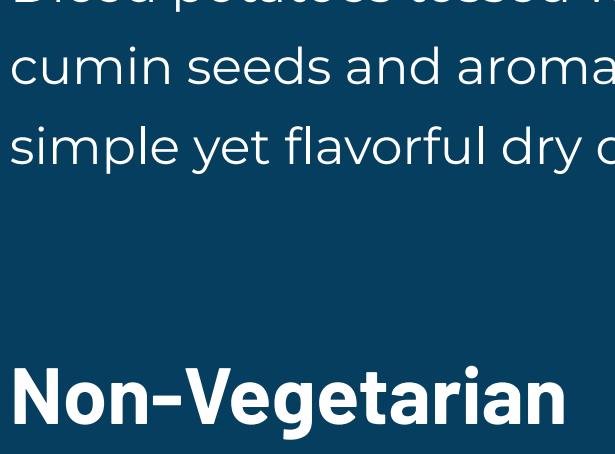
Mixed Veg Curry - ₹180

A delightful medley of garden-fresh vegetables cooked in a rich, aromatic gravy, perfect for a wholesome meal.



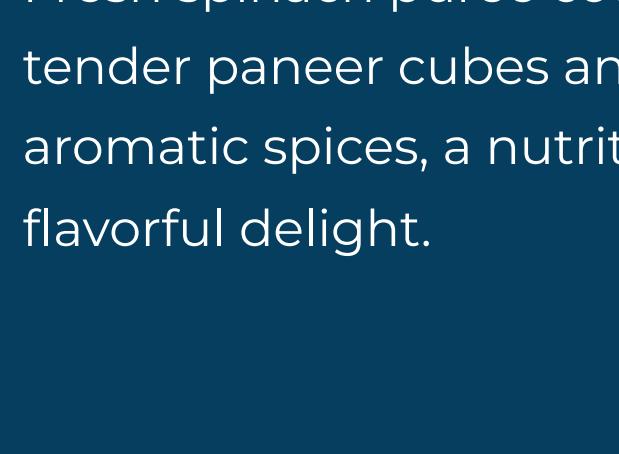
Spicy Malai Kofta - ₹230

Soft and creamy vegetable dumplings simmered in a mildly spiced, rich gravy, offering a delectable experience.



Aloo Jeera - ₹230

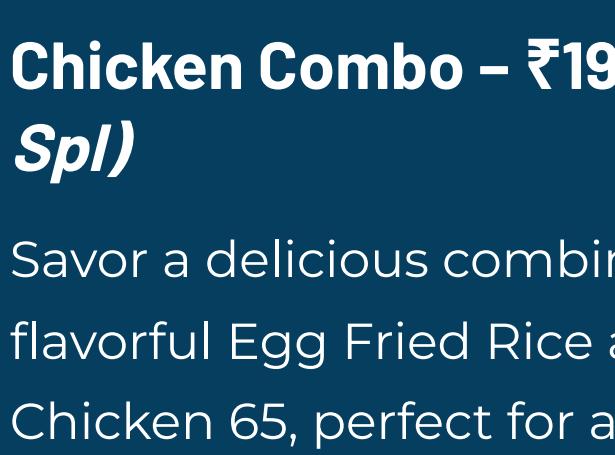
Diced potatoes tossed with fragrant cumin seeds and aromatic spices, a simple yet flavorful dry dish.



Palak Panner Curry - ₹240

Fresh spinach puree cooked with tender paneer cubes and a blend of aromatic spices, a nutritious and flavorful delight.

Non-Vegetarian



Chicken Combo - ₹190 (Lunch Spl)

Savor a delicious combination of flavorful Egg Fried Rice and crispy Chicken 65, perfect for a satisfying lunch.



Butter Chicken - ₹280

Tender chicken pieces simmered in a rich, creamy tomato-based sauce, a beloved North Indian classic.



Chicken Tikka Masala - ₹290

Succulent grilled chicken tikka served in a vibrant, spiced curry sauce, a delightful culinary experience.



Chilli Chicken (Gravy) - ₹260

Spicy chicken dish prepared with green chilies and savory Indo-Chinese sauces, perfect for those who enjoy a fiery kick.

Main Course - Curries

Non-Vegetarian



Hyderabadi Chicken Masala - ₹280

A rich and aromatic chicken curry from Hyderabad, known for its creamy texture and blend of traditional spices.



Chicken Chettinad - ₹320

Spicy chicken curry from the Chettinad region, rich in flavor.



**Andhra Chicken Curry - ₹300
(Spl)**

A fiery chicken curry with bold Andhra spices.



Palak Chicken Curry - ₹320

Tender chicken cooked with fresh spinach puree and aromatic spices, creating a nutritious and flavorful curry.



Mutton Chettinad Curry - ₹380

Traditional Tamil Nadu-style mutton curry with aromatic spices.



Mutton Pepper Chukka Curry - ₹399

Succulent mutton dry-fried with a generous amount of freshly ground black pepper and aromatic spices, for a bold and spicy flavor.

Breads



Tandoori Roti/Naan - ₹40/₹45

Classic Indian flatbreads, either whole wheat roti or leavened naan, freshly baked in a tandoor.



Butter Naan - ₹55

Soft, leavened naan bread generously brushed with melted butter for a rich, comforting taste.



Garlic Naan - ₹80

Aromatic naan infused with fresh garlic and cilantro, baked to perfection for a flavorful bite.



Phulka (2) - ₹40

Light and soft unleavened whole wheat bread, a staple from traditional dhaba-style cooking.



Paratha - ₹80

Flaky, layered whole wheat flatbread, cooked on a griddle until golden brown, perfect with any curry.



Kulcha - ₹55

Soft, leavened bread, often stuffed, offering a delightful texture and a slightly tangy taste.

Biryani Specialties



Veg Biryani - ₹220

Fragrant basmati rice cooked with a colorful medley of fresh vegetables and a blend of aromatic Indian spices, creating a wholesome and flavorful delight.



Paneer Biryani - ₹260

Aromatic basmati rice layered with succulent cubes of soft paneer and a rich blend of traditional spices, steamed to perfection for a delightful vegetarian specialty.



Chicken Dum Biryani - Basmati (Lunch) - ₹280

A classic, slow-cooked basmati rice dish featuring tender chicken pieces, infused with aromatic spices and fresh herbs, sealed to perfection for a rich, authentic flavor.



Mutton Dum Biryani - Basmati (Lunch) - ₹360

Rich and flavorful basmati rice layered with succulent mutton, slow-cooked with an exquisite blend of exotic spices, for a truly satisfying and aromatic meal.



Seeraga Samba Chicken Biryani (Dinner) - ₹280 (Spl)

Experience the unique flavor of South India with tender chicken cooked in highly aromatic Seeraga Samba rice and a special blend of regional spices.

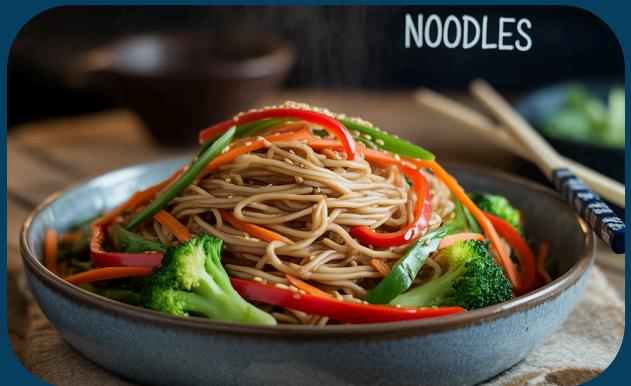


Seeraga Samba Mutton Biryani (Dinner) - ₹360

Aromatic Seeraga Samba rice cooked with succulent mutton and a distinctive blend of South Indian spices, offering a rich, authentic, and unforgettable taste.

Asian

Savor our flavorful Chinese specialties prepared with authentic techniques and ingredients.



Veg Noodles - ₹140

Veggie Noodles rice with assorted vegetables and sauces.



Vegetable Gyoza - ₹180

Japanese-style pan-fried dumplings filled with finely chopped vegetables, served with soy dipping sauce.



Khao Soi - ₹200

Creamy Coconut Curry Chicken Noodles



Kimchi Fried Noodles- ₹180

Sizzling Kimchi Stir-Fry Noodles with Eggs

Chinese - Veg

Savor our flavorful Chinese specialties prepared with authentic techniques and ingredients.



Veg Rice/Noodles – ₹160

A classic combination of aromatic rice or noodles stir-fried with fresh garden vegetables.



Gobi Rice/Noodles – ₹170

Delicious rice or noodles stir-fried with crispy cauliflower florets and a blend of savory sauces.



Garlic Rice/Noodles – ₹185

Fragrant rice or noodles generously flavored with minced garlic and tossed with vegetables.



Paneer Rice/Noodles – ₹190

Savory rice or noodles featuring tender paneer cubes and vibrant vegetables.



Schezwan Rice/Noodles – ₹190

Spicy rice or noodles tossed in a fiery Schezwan sauce with a medley of vegetables.

Chinese - Non Veg

Savor our flavorful Chinese specialties prepared with authentic techniques and ingredients.



Egg Rice/Noodles - ₹160

A savory combination of stir-fried rice or noodles with scrambled eggs and fresh vegetables.



Chicken Rice/Noodles - ₹190

Classic stir-fried rice or noodles with tender chicken pieces and crisp vegetables.



Schezwan Chicken Rice/Noodles - ₹210

Fiery and flavorful rice or noodles tossed with tender chicken in a spicy Schezwan sauce.



Thai Chicken Fried Rice (Red Sauce) - ₹240

Aromatic Thai-style fried rice or noodles with chicken, infused with a vibrant red sauce and authentic Thai spices.



Prawn Rice/Noodles - ₹240

Delicious stir-fried rice or noodles generously loaded with succulent prawns and fresh vegetables.



Mixed Non Veg Rice - ₹250

A hearty blend of stir-fried rice or noodles with a mix of chicken, egg, and prawns for a complete meal.



Crab Rice/Noodles - ₹250

Exotic and rich rice or noodles prepared with fresh crab meat and a delicate blend of spices.

Dosa



Plain Dosa - ₹110

A thin, crispy golden crepe made from fermented rice and lentil batter.



Onion Dosa - ₹140

A crispy dosa generously topped with finely chopped onions.



Onion Uthapam - ₹140

A thick, savory pancake made from fermented batter, topped with fresh onions.



Podi Dosa - ₹140

A flavorful dosa generously coated with spicy lentil powder (Podi).



Garlic Podi Dosa - ₹150

Aromatic dosa spiced with garlic-infused lentil powder.



Plain Uthapam - ₹120

A soft, thick pancake made from fermented rice and lentil batter.



Ghee Dosa - ₹160

A crispy dosa cooked with clarified butter for a rich, aromatic flavor.

Add-Ons



Steam Rice - ₹120

Perfectly steamed, fluffy rice, ideal as a versatile base.



Jeera Rice - ₹160

Aromatic basmati rice, lightly spiced with fragrant cumin seeds.



Rasam - ₹60

A traditional South Indian soup, tangy and spicy, known for its comforting flavors.



Curd - ₹15

Cool, refreshing, and creamy plain yogurt.

Fresh Juices

Quench your thirst with our handcrafted juices, pressed fresh daily from premium fruits.



Watermelon Splash - ₹90

Juicy watermelon blended with a hint of mint and lime.



Musk Melon Refresher - ₹90

Sweet melon juice with a dash of cardamom. Smooth and satisfying.



Pineapple Zing - ₹100

Tropical pineapple juice with ginger and salt. Sharp and energizing.



Sweet Lime Breeze - ₹90

Mild, citrusy juice from freshly squeezed mosambi. Light and vitamin-rich.



Mango Magic (Seasonal) - ₹110

Thick Alphonso mango juice with saffron. Pure indulgence in a glass.



Orange Burst - ₹120

Fresh Nagpur oranges, bright and loaded with Vitamin C.



Ruby Pomegranate - ₹120

Crushed pomegranate pearls served chilled. Sweet, tangy, and refreshing.



Sunset Detox Elixir - ₹150 (Spl)

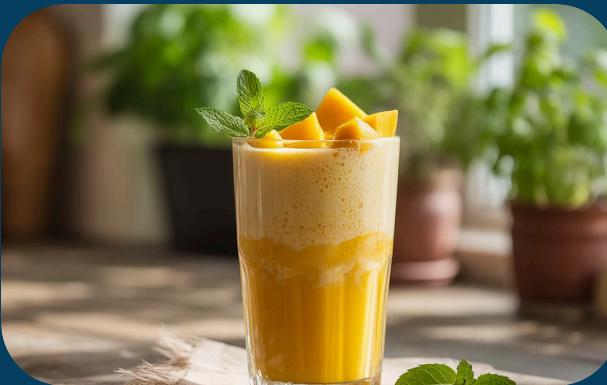
A vibrant blend of carrot, beetroot, orange, and ginger.

Lassi Specials



Punjabi Lassi – ₹80 (Spl)

Thick, creamy yogurt-based drink, served sweet or salty. A timeless North Indian refresher that cools the soul.



Mango Lassi – ₹90 (Spl)

Smooth yogurt blended with ripe Alphonso mangoes. A tropical delight that's sweet and utterly refreshing.



Rose Lassi – ₹90 (Spl)

Aromatic rose-infused lassi with a touch of cardamom. Floral, cooling, and delicately sweet.



Mint Masala Lassi – ₹90 (Spl)

Chilled yogurt whipped with mint, roasted cumin, and Himalayan pink salt. A savory spin to refresh.

Desserts



Sizzling Brownie Vanilla Scoop - ₹180 (Spl)

A warm, decadent brownie served on a sizzling plate, topped with a scoop of creamy vanilla ice cream and a drizzle of chocolate sauce.



Classic Fudge Brownie - ₹110

A rich, dense chocolate brownie with a luscious fudge-like texture, perfect for satisfying your sweet cravings.



Ice Creams - ₹80-140

A delightful selection of classic and unique ice cream flavors, perfect for a refreshing treat. Prices vary by flavor and size.

Hot Beverages



Filter Coffee - ₹60

Traditional South Indian filter coffee brewed with love and served frothy in a steel tumbler. A nostalgic wake-up call.



Espresso with Cream - ₹90 (Spl)

Bold shot of espresso topped with rich cream. A European-style indulgence with a South Indian heart.



Masala Tea - ₹50

Classic Indian chai infused with spices like cardamom, ginger, and cloves. Comfort in every sip.



Ginger Tea - ₹55

Zesty and warming black tea simmered with fresh ginger. Soothing and invigorating.



Rose Tea - ₹60 (Spl)

Delicate rose petals brewed with mild tea for a fragrant floral drink. Light, refreshing, and calming.

Each order is lovingly prepared fresh just for you, so please allow us some time to create perfection.