



Menu

Veg. Appetizers

Samosa (3)	\$ 7.99
Fried Pastry with a savory filling of spiced potatoes, onions, peas	
Cut Mirchi	\$ 10.99
Deep fried crispy hot peppers in chickpea flour batter.	
Gobi Manchurian	\$ 13.49
Cauliflower marinated in corn flour batter, deep fried and tossed with an array of spices	
Gobi Pakora	\$ 13.49
Cauliflower marinated in corn flour batter and deep fried.	
Veg. Manchurian	\$ 13.49
Fried Pastry with a savory filling of spiced potatoes, onions, peas	
Gobi - 65	\$ 13.49
Cauliflower marinated in corn flour batter spices, deep fried and tossed with yogurt & spices.	
Baby Corn Manchuria	\$ 13.49
Crispy baby corn marinated in corn flour batter, deep fried and tossed with an array of spices.	
Chilli Baby Corn	\$ 13.49
Crispy baby corn tossed in hot chilli sauce with onions and green peppers.	
Chilli Paneer	\$ 14.99
Cheese cubes sautéed with onions, peppers, hot chili, and soy sauce.	
Paneer - 555	\$ 14.99
Deep fried paneer cooked in special sauce with cashews.	
Karivepaku (Curry Leaf) Paneer	\$ 14.99
Deep fried paneer cooked in special curry leaf sauce.	
Garlic Mushroom	\$ 14.99
Mushroom marinated in corn flour batter, Deep fried and tossed with sweet garlic sauce.	
Mushroom Pepper Fry (Chef Spl.)	\$ 14.99
Fried Pastry with a savory filling of spiced potatoes, onions, peas	
Veg. Cutlet	\$ 10.99
This Veg Cutlet is made with vegetables like potatoes, carrots & peas.	
Onion Samosa	\$ 7.99
A spicy caramelized onion filled, and a crispy outer made from spring roll sheets.	

Onion Pakora	\$ 8.99
Crispy deep-fried delicacy battered with onions in chickpea flour and spices.	
Punugulu	\$ 9.99
Punugulu is a deep-fried snack made with rice, urad dal, and spices.	
Mirchi Bhajji	\$ 9.99
Deep fried crispy hot peppers in chickpea flour batter.	
Karampodi Gobi	\$ 13.99
Cauliflower florets deep fried and tossed with special Karampodi and spices.	
Paneer Pakora	\$ 14.99
Fresh cottage cheese squares battered in chickpea flour and fried until golden brown.	
Paneer 65	\$ 14.99
Cheese cubes marinated in corn flour batter spices, deep fried and tossed in spices.	
Veg. Spring Rolls	\$ 10.99
A cylindrical casing of very thin dough that is filled with minced vegetables and deep fried.	
Nalla Karam Gobi	\$ 13.99

Non-Veg. Appetizers

Chicken Manchurian	\$ 15.99
Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with spices and sweet soy sauce.	
Chicken - 65	\$ 15.99
Boneless cubes of chicken marinated in corn flour batter with spices, deep fried and tossed with yogurt and spices.	
Chicken - 555	\$ 15.99
Deep fried chicken cooked in a special sauce with cashew paste.	
Dragon Chicken	\$ 15.99
Cubes of chicken marinated in herbs, spices and deep fried and tossed in special spice marinade.	
Nalla Karam Chicken	\$ 15.99
Chilli Chicken	\$ 15.99
Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with chili sauce and spices.	
Chicken Pepper Fry	\$ 15.99

**Popular South Indian dry chicken recipe made with
boneless chicken cubes stir-fried in freshly ground pepper masala.**

Apollo Flsh	\$ 18.99	Chicken Tikka	\$ 15.99
Cubes of fish marinated in herbs, spices and deep fried and tossed in special spice grin.			Boneless chunks of chicken marinated in yogurt, blended with ginger, garlic, herbs, spices then grilled in a tandoor clay oven.
Lollipop Chicken	\$ 15.99	Hariyali Chicken Tikka	\$ 15.99
Popular Indian appetizer where a frenched chicken drumette is marinated and then batter fried.			Cubes of chicken marinated in mint sauce and yogurt, barbecued in a tandoor oven.
Goat Sukha	\$ 19.99	Shrimp Tikka	\$ 18.99
Cubes of goat (w/bone) cooked traditional Indian style.			Shrimp marinated in yogurt, blended with ginger, garlic, herbs, spices then grilled in a tandoor clay oven.
Ginger Chicken	\$ 15.99	Lamp Chops (4)	\$ 19.99
Tender chicken mixed with crunchy ginger marinade cooked to perfect			Lamb Racks marinated with house spices, slowly cooked in clay oven.
Chicken Roast Fry (Chef Spl.)	\$ 16.99	Tandoori Chicken Wings (3 Sauces)	\$ 12.99
Chicken is cooked with spices and later roasted to perfection until aromatic and delicious.			
Chicken Majestic	\$ 15.99	Fried Rice	
Cubes of chicken marinated, deep fried, and tossed in spices, dry chillis, and curry leaves.			
Lollipop Chicken (Chef Spl.)	\$ 16.99	Vegetable Fried Rice	\$ 12.99
Popular Indian appetizer where a frenched chicken drumette is marinated and then batter fried and sauteed in Manchurian sauce.		Egg Fried Rice	\$ 13.99
Chef Special Fish	\$ 16.99	Chicken Fried Rice	\$ 14.99
Fish fillet marinated in corn flour batter spices, deep fried and tossed in spices.		Shrimp Fried Rice	\$ 15.99
Tawa Salmon	\$ 19.99	Schezwan Egg Fried Rice	\$ 13.99
Marinate fresh salmon fillets in a flavorful blend of spices, and herbs and then pan-fry them on a tawa.		Schezwan Chicken Fried Rice	\$ 14.99
Goat Ghee Roast (Chef Spl.)	\$ 20.99	Schezwan Shrimp Fried Rice	\$ 15.99
Goat Ghee Roast is a spicy and delicious mutton recipe prepared with ghee and freshly roasted Indian spices		Vegetablel Fried Rice	\$ 16.99
Shrimp Pakora	\$ 18.99	Noodles	
Crunchy, deep-fried shrimp fritters coated in a spiced batter.			
Tandoor			
Paneer Tikka	\$ 15.99	Vegetable Noodles	\$ 12.99
Cottage cheese cubes marinated in yogurt, blended with spices then grilled in a tandoor clay oven.		Egg Noodles	\$ 14.99
Hariyali Paneer Tikka	\$ 15.99	Chicken Noodles	\$ 15.99
Cubes of paneer marinated in mint sauce and yogurt, barbecued in a tandoor oven.		Shrimp Noodles	\$ 15.99
Tandoori Chicken	\$ 15.99	Schezwan Vegetable Noodles	\$ 13.99
Chicken marinated in yogurt blended with fresh ginger, garlic, herbs, spices overnight and then cooked in a tandoor clay oven.		Schezwan Egg Noodles	\$ 15.99
		Schezwan Chicken Noodles	\$ 16.99
		Schezwan Shrimp Noodles	\$ 16.99

Vegetarian Entrees

* Served with complimentary side of Basmati rice

Dal Tadka

Cooked lentils tempered with fried herbs and spices.

\$ 12.99

Chana Masala

A combination of chickpeas, onions, and tomatoes in a sauce with spices

\$ 13.99

Aloo Gobi Masala

Potatoes and cauliflower sautéed together in onion sauce and spices.

\$ 13.99

Malai Kofta

Deep fried potato and cheese balls cooked in a creamy onion sauce.

\$ 14.99

Navratan Korma

Medley of vegetables cooked in light onion, cashew nut, and almond gravy.

\$ 14.99

Bhendi Masala

Fried Okra cooked in onion & tomato sauce with spices.

\$ 14.99

Guthi Vankaya Curry

Stuffed whole eggplant cooked in spicy peanut and sesame sauce.

\$ 14.99

Veg. Chettinadu

Mixed vegetables are tossed in herbs, spices, and onions and cooked in chettinadu masala.

\$ 14.99

Saag Paneer

Fresh creamy Spinach sauce and Cottage Cheese cooked with garlic, ginger, onions, herbs, and spices.

\$ 15.99

Paneer Tikka Masala

Homemade cottage cheese, bell peppers and onions cooked in a creamy tomato sauce.

\$ 15.99

Kadai Paneer

Fresh cottage cheese cubes cooked with onions and bell peppers in kadai sauce.

\$ 15.99

Paneer Tikka

Cottage cheese cubes marinated in yogurt, blended with spices then grilled in a tandoor clay oven.

\$ 15.99

Paneer Butter Masala

Homemade cottage cheese cooked in a creamy sauce.

\$ 15.99

Mushroom Masala

The mushrooms are cooked in a blend of tomato & cumin flavor curry sauce.

\$ 15.99

Mutter Paneer

Indian Cottage cheese cooked with onions and bell peppers in kadai sauce

\$ 15.99

Methi Chaman

Methi Chaman is a delightful way to enjoy fenugreek leaves in a creamy and delicious curry.

\$ 15.99

Veg. Keema Peas Curry

Veg Keema Curry is so flavorful, packed with plant-based protein and peas comes together

\$ 16.99

Non- Vegetarian Entrees

* Served with complimentary side of Basmati rice

Egg Burji

Scrambled eggs cooked with chilies, onion, and fragrant spices.

\$ 12.99

Egg Masala

Boiled eggs cooked in a traditional Indian curry sauce.

\$ 14.99

Butter Chicken

Succulent pieces of chicken cooked in rich tomato sauce with herbs spices and touch of butter then garnished with cream.

\$ 15.99

Chicken Tikka Masala

Cubes of chicken roasted in a tandoor clay oven cooked with mildly spiced tomato gravy.

\$ 15.99

Saag Chicken

Fresh creamy Spinach sauce and cubes of Chicken cooked with garlic, ginger, onions, herbs, and spices.

\$ 15.99

Authentic Indian Chicken Curry \$ 15.99

Chicken cooked in traditional Indian hot and spicy masala gravy.

\$ 15.99

Chicken Chettinadu (Bone-In/Bone-less) \$ 15.99

Tender pieces of chicken tossed in herbs, spices, and onions and cooked in chettinadu masala.

\$ 15.99

Chicken Tikka Masala

Cubes of chicken roasted in a tandoor clay oven cooked with mildly spiced tomato gravy.

\$ 15.99

Kadai Chicken

Cubes of chicken cooked in whole Indian spices in onion, and tomato gravy.

\$ 15.99

Fish Mango Curry Persis Spl.

Fish cubes cooked in a Persis special gravy made of green mango and southern spices.

\$ 15.99

Shrimp Curry Persis Spl.

Shrimp cooked in a Persis special sauce.

\$ 17.99

Shrimp Tikka Masala

Shrimp roasted in a tandoor clay oven cooked with mild spiced tomato gravy.

\$ 17.99

Goat Chettinadu

Tender Goat tossed in herbs, spices, onions and cooked in chettinadu masala.

\$ 18.99

Goat Curry \$ 18.99

Goat cubes cooked in a Persis special gravy made of onion, tomato, ginger, garlic, and spices.

Butter Lamb Masala \$ 17.99

Succulent pieces of Lamb cooked in rich tomato sauce with herbs, spices and touch of butter then garnished with cream.

Lamb Tikka Masala \$ 17.99

Lamb roasted in a tandoor clay oven cooked with mildly spiced tomato gravy.

Lamb Chettinadu \$ 17.99

Tender Lamb tossed in herbs, spices, and onions and cooked in chettinadu masala.

Lamb Curry \$ 17.99

Lamb cubes cooked in a Persis special gravy made of onion, tomato, ginger, garlic, and spices.

Lamb Korma \$ 17.99

Lamb cubes cooked in light onion, cashew nut, and almond gravy.

Gongura Mutton \$ 18.99

Cubes of tender goat cooked in traditional Indian curry sauce and Gongora (Sorrel) leaves.

Gongura Chicken \$ 15.99

Boneless cubes of chicken cooked in traditional Indian curry sauce and Gongora (Sorrel) leaves.

Gongura Lamb \$ 18.99

Cubes of tender lamb cooked in traditional Indian curry sauce and Gongora (Sorrel) leaves.

Mughlai Chicken \$ 16.99

Tender chicken cooked in mildly thick and creamy gravy made from almond paste, spice mix, ginger, and garlic

BIRYANI

Basmati rice cooked with a choice of meat or vegetable blended with herbs and spices, then garnished with onion and lemon for Vegetarian biryanis & for Non-Vegetarian Biryani's garnished with egg, onion, and lemon served with yogurt raita and peanuts masala gravy.

Vegetable Keema Biryani \$ 14.99**Gobi 65 Biryani \$ 13.99****Egg Biryani \$ 14.99****Paneer Biryani \$ 14.99****Chicken Dum Biryani \$ 14.99****Chicken 65 Biryani \$ 15.99****Persis Spl. Boneless Chick. Biryani \$ 15.99****contd... Biryani's****Goat Dum Biryani \$ 18.99****Shrimp Biryani \$ 17.99****Fish Biryani \$ 17.99****Kofta Biryani \$ 14.99****RICE****White Rice \$ 2.99****Jeera Rice (Cummin Seeds) \$ 9.99****Yogurt Rice \$ 9.99****Sambar Rice \$ 9.99****BREAD****Plain Naan \$ 2.99****Buttr Naan \$ 3.49****Garlic Naan \$ 3.99****Bullet (Chilli) Naan \$ 4.49****Cheese Naan \$ 4.49****Tandoori Roti \$ 3.49****Butter Tandoori Roti \$ 3.99****Bread Basket \$ 8.99**

(The combination of Plain Naan, Butter Naan, and Garlic Naan)

KIDS MENU**Chocolate Milk \$ 3.49****French Fries \$ 3.99****Peri-Peri Fries \$ 4.99****Cheese Sticks \$ 5.49****Chicken Tenders \$ 5.99****Peri-Peri Chicken Tenders \$ 6.99****Cone Dosa \$ 6.99****Chocolate Dosa \$ 7.99**

Breakfast

Mysore Bonda \$ 11.99

Crispy dish made with thick batter, onions, spices & curry leaves. They are crisp on the outside & fluffy on the inside.

Dosa

Dosa is a staple food of South India. A gorgeous crispy crepe is whipped from perfectly fermented rice and lentil batter.

*Served with chutneys and sambar.

Plain Dosa \$ 9.99

The Crispy Dosa without any toppings.

Onion Dosa \$ 11.99

Dosa is topped with Onions.

Masala Dosa \$ 11.99

Dosa topped with Potato Masala

Mysore Masala Dosa \$ 11.99

Dosa topped with Mysore masala mix and Potato Masala

Ghee / Butter Dosa \$ 11.99

Crispy dosa topped with Ghee.

Cheese Dosa \$ 11.99

Crispy dosa topped with shredded cheese.

Chilli Dheese Dosa \$ 11.99

Crispy dosa topped with shredded cheese and tiny cuts of green chillies.

Paneer Dosa \$ 11.99

Crispy dosa topped with shredded paneer.

Karampodi Dosa \$ 11.99

Crispy dosa topped with special in-house masala powder.

Andhra Karam Dosa \$ 11.99

Crispy dosa is topped with special in-house masala chili powder.

Rava Dosa \$ 11.99

A thin and crispy dosa battered with semolina and rice flour.

Onion Rava Dosa \$ 12.99

Rava Dosa is topped with onions.

Paper Roast Dosa \$ 9.99

Long and Extra thin, delicate dosa.

Set Dosa \$ 11.99

Set of small plain dosas.

Egg Dosa \$ 11.99

Crispy dosa topped with Beaten Egg

Chicken Dosa \$ 11.99

Crispy dosa topped with spices, onions and chicken.

Uthappam

Uthappam \$ 10.99

Savory, mouthwatering pancake made with a thick fermented lentil batter.

Onion Tomato Uthappam \$ 11.99

Uthappam blended with chopped onions and tomatoes.

Pesarattu

Pesarattu \$ 10.99

Crispy, lightly spiced Moong Dal Dosa made from green moong beans or green gram, spices and herbs.

Onion Pesarattu \$ 11.99

Pesarattu topped with chopped onions.

Paratha

Soft refined flour dough beaten to thin sheet and folded to form layered bread.

Paratha (2) \$ 3.99

Paratha (2) with Chicken \$ 14.99

Paratha served with chicken curry.

Paratha (2) with Goat Curry \$ 15.99

Paratha served with goat curry.

Kothu Paratha Veg. \$ 13.99

Small pieces of paratha are cooked with veggies and spices.

Kothu Paratha Egg \$ 14.99

Small pieces of paratha are cooked with scrambled eggs and spices.

Kothu Paratha Chicken \$ 15.99

Small pieces of paratha are cooked with chicken and spices.

Poori

Poori is deep fried bread made from unleavened whole-wheat flour.

Poori with Aloo \$ 10.99

Poori served with Aloo curry.

Poori with Chole \$ 10.99

Poori served with Chole curry.

Chhole Bhature \$ 11.99

Bhature served with Chole curry.

Idly & Vada

Idly	\$ 8.99
Idly is a savory rice cake made by steaming a batter of fermented black lentils and rice.	
Sambar Idly	\$ 8.99
Idly filled with a bowl full of sambar.	
Karam Idly	\$ 9.99
Idly dusted with in-house spice mix powder.	
Ghee Idly	\$ 9.99
Idly tossed with ghee and served with chutneys and sambar.	
Manchurian Idly	\$ 8.99
Deep fried Idly pieces tossed with Manchurian sauce.	
Vada	\$ 8.99
Vada is a savory fried lentil doughnut.	
Sambar Vada	\$ 8.99
Vada filled with a bowl full of sambar.	

Beverages

Soda	\$ 1.99
Thums Up, Limca (Indian Soda)	\$ 2.99
Sugarcane Juice (10oz)	\$ 4.99
Sugarcane Juice (12oz)	\$ 5.99
Lemonade	\$ 3.99
Virgin Mint Mojito	\$ 5.99
Virgin Mojito	\$ 5.99
Mango Lassi	\$ 3.99
Chikoo Lassi	\$ 3.99
Sweet Lassi	\$ 3.99
Butter Milk	\$ 4.99
Mint Butter Milk	\$ 3.99
Sweet Lime Soda	\$ 3.99
Salt Lime Soda	\$ 3.99
Masala Tea	\$ 2.99
Filter Coffee	\$ 2.99

Combos

Idly (2) & Vada (1)	\$ 10.99
Poori (2) & Vada (1)	\$ 11.99

Chat's

Samosa Chat	\$ 9.99
Made with Samosas, Chana Masala, Various Chutneys and spices	

Deserts

Sweet Paan	\$ 3.49
Gulab Jamun	\$ 5.99
Fried dumplings of fresh condensed milk are soaked in sweet, enriched syrup.	
Rasmalai	\$ 5.99
Indian cheese dumplings served in chef's special sweetened flavored milk, garnished with pistachio and almonds.	
Persis Speical Desert	\$ 5.99

