



EXQUISITE INDIAN CUISINE

APPETIZER

VEG

Spicy Fries

- Fries tossed in house spices, served with house curry ranch and chili ketchup sauce (Vegan without the curry ranch)

Kurkuri Bhindi

- Thinly sliced, deep-fried okra tossed in spices (Vegan)

Punjabi Samosa

- Flaky and crispy fried Indian snack with spicy potatoes and peas filling (Vegan)

Samosa Chat

- Tangy and spicy Indian street food-crunchy samosa served with a spicy chickpea curry (Chole), yogurt, and chutneys! (Vegan option)

Chowpatty Bhel - A Mumbai Favorite!

- Served cold and made with puffed rice, potatoes, sev, onions, tomatoes, cilantro and chutneys (Vegan)

Bang Bang Cauliflower

- A classic Indo-Chinese fusion dish with a southern twist. Crispy, battered, and fried cauliflower tossed in a chili-garlic sauce served with blue cheese dressing (Vegan w/o dressing)

Masala papad - Classic Indian mean starter!

- Thin round wafer made out of lentils topped with a tangy and spicy onion and tomato mix (vegan) roasted or fried option

Chili Paneer

- Stir-fried paneer, onions, bell peppers, jalapenos all tossed in a tangy, hot chili sauce

NON-VEG

\$5.99

Chicken 65

- Originating in Chennai Spicy, deep-fried bite sized pieces of succulent, red-hot chicken

\$6.99

Masala Fried Shrimp

\$11.99

- Tender battered and fried jumbo shrimp tossed in aromatic and earthy spices and curry leaves - served with house curry ranch

\$6.99

Malvani Fry Chicken

\$9.99

- Inspired by the coastal regions of Maharashtra Juicy, tender chicken marinated in traditional spices and coconut

\$7.99

\$6.99

\$7.99

\$5.99

\$7.99



MAIN COURSE

VEG

Veg Kholapuri

\$13.99

- Originating from the kholapur region of Maharashtra. A mixed vegetable curry with a thick and spicy coconut and cashew based gravy

Paneer Pasanda

\$13.99

- Shallow fried stuffed paneer "sandwiches" cooked in a creamy onion and tomato and cashew based gravy

Paneer Bhurji

\$13.99

- Shredded paneer cooked in a beautifully spiced tomato, cashew, and onion gravy

Aloo Gobi Mutter

\$12.99

- A traditional yet simple dish that packs a punch of flavor. Stir-fried potatoes, cauliflower, and peas come together with a blend of aromatic spices (Vegan)

Chole

\$12.99

- A traditional Punjabi dish. A spicy chickpea curry in a tomato based gravy (Vegan)

Dal Fry

\$11.99

- A go-to lentil dish made with yellow lentils and tempered with onions, tomatoes, ginger, and garlic (Vegan)

Dal Bukhara - Vegetarian comfort at its finest!

\$13.99

- Slow cooked black lentils in a velvety smooth and lusciously thick tomato based gravy that melts in your mouth

Malai Kofta

\$14.99

- Potato and paneer dumplings cooked in rich and creamy tomato based gravy



NON-VEG(CHICKEN)

Chicken Ghee Roast

\$15.99

- Originating in Mangalore. This dish features a rich masala made by dry roasting a mixture of earthy and aromatic spices and then cooking the chicken in ghee for a rich and classy flavor. This is a "dry" dish, not a traditional "curry"

Goat Handi

\$17.99

- Goat or Mutton - cooked in a traditional handi. A flavorful dish with rich and creamy gravy made with caramelized onions and succulent bone-in mutton pieces

Shrimp Angara

\$16.99

- A sinfully spicy and tangy curry infused with a lovely smoky flavor through the traditional Dhungar (or Dum) method

Butter Chicken

\$16.99

- An well-known and well-loved Indian classic! Also known as Chicken Makhani-this dish is made by simmering marinated and grilled chicken in a spicy, aromatic, buttery, and creamy tomato based gravy

BIRYANI

Biryani originates from Hyderabad. An intricate rice dish that is made by steaming basmati rice with a aromatic spices and layering it with different vegetables and meats of your choice. It gets its signature yellow color from saffron Served with cucumber raita - a traditional and cooling yogurt based sauce

Vegetable (Vegan) \$13.99

Paneer \$15.99

Chicken \$15.99

Shrimp \$17.99

Goat \$18.99



SIGNATURE CURRIES & TANDOORI DISHES

Yellow Handi Signature curries

Tikka Masala

- A tomato and cream based sauce with lots of traditional Indian Spices, including ginger, turmeric and red chili powder (to give it that quintessential orange-hue), garam masala, coriander and cumin. It's slightly sweet and earthy in flavor

Saag

- A great tasting combination of earthy spices, including fennel and fenugreek leaves, with vibrant, savory spinach and mustard leaves—typically pureed and combined with cream

Korma

- Korma is a thick, rich and creamy curry that is traditionally made with yogurt, cream, and ground nuts like cashews and almonds and is cooked using earthy and aromatic spices

Kadahi

- The word Kadahi translates to "wok." This dish is a spicy, semi-dry Indian curry featuring crunchy onions, peppers, ginger, and toasted spices and has a beautiful smoky flavor from the wok (Vegan)

Vindaloo

- Originating from Goa, Vindaloo is a traditional spicy Goan dish. This dish is filled with dried Kashmiri chilies, cardamom, and a variety of other traditional, flavorful, earthy and aromatic spices (Vegan)

Moilee

- Originating from Kerala, Moilee is a light, fragrant, and utterly delicious coconut based curry that is characterized by the complex flavor of curry leaves

Vegetables	Paneer	Chicken	Shrimp
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\$13.99	\$15.99	\$15.99	\$17.99
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FROM THE TANDOOR

The word Tandoor means a cylindrical oven used for baking and cooking.

Traditionally the fuel used in Tandoor is charcoal or firewood.

All tandoori dishes are first marinated in yogurt and spices, and then skewered and grilled to smoky perfection. served with chutney.

Tandoori Salmon Tikka	\$18.99
Tandoori Shrimp	\$17.99
Tandoori Paneer Tikka - Vegetarian	\$13.99
Tandoori Chicken Tikka (Boneless)	\$16.99
Tandoori Chicken (Bone-in)	\$16.99
Achari Chicken Tikka	\$16.99
- Juicy chicken marinated in traditional Indian pickling spices	
Tandoori Sheek kabab	\$16.99
- Sheek kebab refers to cylindrical patties made with seasoned ground meat grilled on a skewer	



THE FINISHING TOUCHES

Bread

Butter Naan	\$2.99
Garlic Naan	\$3.99
Bullet Naan	\$3.99
Cheese Naan	\$5.99
Tandoori Roti (Vegan option)	\$3.99
Mint Paratha (Vegan option)	\$5.99

Sides

Mint Raita	\$2.99
Onion Salad	\$1.99
Jeera Aloo	\$5.99
Plain Rice	\$4.99
Roasted Papad	\$2.99
Fried Papad	\$2.99



DESSERTS

Gulab Jamun

\$5.99

- Little, Fried balls of a milk-based dough that are soaked in a syrup scented with green cardmom, Saffron, Rose water, and other spices, served warm

Ras Malai

\$5.99

- Paneer balls that are soaked in sweetened, thickened milk that has been scented with cardamom and saffron. The result is a creamy, dreamy dessert that absolutely melts in your mouth. Served cold.

Rice Kheer

\$5.99

- Rice Kheer is a traditional North Indian rice pudding made with basmati rice, sugar, full fat milk and cardamom

Chocolate Naan with Vanilla Ice Cream

\$7.99

- This one is for all of you chocolate lovers! It combines the two of your favorite thing-chocolate and warm, crispy, fluffy naan! Served with a scoop of vanilla ice cream.

Vanilla Ice Cream

\$5.99

DRINKS

Indian Masala Chai

\$4.99

Mango Lassi

\$4.99

Sweet Lassi

\$3.99

Bottled Water

\$1.59

Soft Drinks

\$3.29

-Coke/ Diet Coke/ Coke Zero/ Sprite/ Dr. Pepper/ Fanta/ Root Beer

Nimbu Pani

\$3.99

-Indian version of sweet lemonade





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