

Appetizers – Veg

01 VEGETABLE SAMOSA	\$4.95	06 IDLI VADA COMBO	\$6.50
Mildly spiced triangle vegetable patties (2)		Steamed rice cake and crispy lentil donut served with sambar	
02 VEG. SAMOSA CHAT	\$5.95	07 SAMBAR VADA	\$4.95
Mildly spiced Samosa with chana and onion		Lentil donuts soaked in homemade spiced sambar	
03 PAKORA	\$4.95	08 DAHI VADA	\$5.50
Egg Plant, Onion, Mixed vegetable with Chick Pea Dumpling, fried)		Lentil donuts soaked in homemade spiced yogurt	
04 IDLI	\$5.00	09 PANEER PAKORA	\$6.95
Powdered Rice and Lentils cooked in Steam			
05 MEDHU VADA (3)	\$5.00	10 LASUNI GOBI	\$6.99
Crispy lentil donuts, served coconut chutney & sambar		Cauliflower florets tossed with garlic, tomato & green herbs	

Appetizers – Non-Veg

11 CHICKEN 65 (APPETIZER PORTION) 🌶️	\$6.95	14 APOLLO FISH	\$10.99
Boneless masala breaded Chicken marinated with garlic, ginger & chili paste sautéed with mustard & curry leaves		Fish fried with all purpose flour and spices	
12 GARLIC PRAWN	\$8.95	15 CHATPATA PRAWN	\$10.99
Juicy prawns marinated in chili paste, garlic, ginger & curry leaves		Prawns fried with spices	
13 CHATPATA CHICKEN	\$8.99	16 AROMA SPECIAL CALAMARI	\$8.99
Chicken fried with onions and green pepper		Crumb fried squid tossed with bell pepper and onion served with Citrus spicy sauce.	

Soups & Sides

17 SPECIAL DAL SOUP	\$3.95	20 RAITA	\$1.00
Soup with Lentil Corn		Onion and grated cucumber made in homemade yogurt	
18 MULLIGATAWNY SOUP	\$4.95	21 MANGO CHUTNEY	\$1.95
Soup made from lentils, simmered with spices		Sweet & spicy chutney from India	
19 SOUP OF THE DAY	\$3.95	22 ACHAR (HOT PICKLE)	\$2.25
		Hot & very spicy pickles from India	

Rice Specials

23 COCONUT RICE	\$5.50	25 YOGURT RICE	\$5.50
24 PILAF RICE	\$5.50	26 LEMON RICE	\$5.50
		27 TOMATO RICE	\$5.50
		28 TAMARIND RICE	\$5.50



🌶️ Spicy Dish : Spice can be tailored to your taste (MILD/MEDIUM/HOT)
Please inform your server if you have any food allergies.

Dosa Specials

Dosas are authentic south Indian rice and lentil crepes that are semi-meals, served with sambar (a lentil and vegetables soup) and coconut chutney

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| 29 THATTU DOSA Dosa (2)
(Soft lentil and rice crepes) | \$7.95 | 34 MASALA DOSA
Crispy lentil and rice crepes filled with seasoned & spiced potatoes | \$9.95 |
| 30 GHEE ROAST DOSA
(Crispy lentil and rice crepes) | \$8.95 | 35 MYSORE MASALA DOSA
Crispy lentil and rice crepes with a spread of special spiced red chutney with spiced potatoes | \$10.50 |
| 31 PLAIN UTHAPPAM | \$5.95 | 36 ONION & PEAS UTHAPPAM
Pancake topped with onions and Peas – Spice free | \$6.50 |
| 32 COCONUT UTHAPPAM
(Pancake topped with fresh grated coconut) | \$6.50 | 37 VEGETABLE UTHAPPAM
Pancake topped with Onion, tomato, peas & carrots
spice free | \$6.95 |
| 33 ONION & CHILLIE UTHAPPAM
Pancake topped with onions and chillies | \$6.50 | | |

Indian Breads

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| 38 NAAN
Oven baked bread | \$2.50 | 42 ONION KULCHA
Naan stuffed with onions | \$3.95 |
| 39 MALABAR POROTTA
Pan fried wheat layered bread | \$1.50 | 43 ALOO PARATHA
Paratha stuffed with potatoes | \$4.50 |
| 40 PARATHA
Whole wheat layered bread, baked in the Tandoor & topped with melted butter | \$3.50 | 44 TANDOORI ROTI
Oven baked flat wheat bread | \$3.25 |
| 41 GARLIC NAAN
Fresh baked Naan stuffed with garlic | \$3.50 | 45 POORI
Puffed bread, deep fried, spice free | \$3.95 |

Tandoori & Kebabs

*(Tandoori dishes are our lowest cal offerings and are very low in fat, due to Tandoor cooking)
All entrees served with Basmati Rice.*

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| 46 TANDOORI CHICKEN
Marinated chicken in yogurt sauce and baked on skewer in clay oven | \$11.95 | 51 SALMON TIKKA
Salmon steaks marinated in strained yogurt and spices
Cooked till tender in Clay Oven | \$17.99 |
| 47 CHICKEN TIKKA
Boneless chicken cubes baked on skewer in clay oven | \$13.95 | 52 LAMB CHOPS
Tender Lamb chops marinated in strained Yogurt & spices.
Cooked till tender in Clay Oven | \$18.95 |
| 48 CHICKEN SEEKH KABAB
Specially marinated minced Chicken meat baked on skewer in clay oven | \$14.99 | 53 PANEER TIKKA
Cubes of cottage cheese, bell pepper, onion & tomatoes
marinated in tandoori masala and grilled in the clay oven | \$13.95 |
| 49 MALAI KABAB
Boneless chicken chunks marinated in herbs and spices
and broiled in tandoori oven | \$15.95 | | |
| 50 TANDOORI SHRIMP
Marinated chicken in yogurt sauce & baked on skewer in clay oven | \$17.99 | | |

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Biryani Specials

Long grain Basmati rice cooked in layers of meat/vegetables and spices

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| <p>54 DUM CHICKEN BIRYANI \$12.95
Hyderabadi Dum Chicken Biryani - Raw Chicken meat marinated in Yogurt with our Signature Spices and rice</p> <p>55 VIJAYWADA SPECIAL CHICKEN BIRYANI \$12.95
Chicken sauteed with our very own special sauce topped with long grain biryani rice</p> <p>56 DUM GOAT BIRYANI \$14.95
Hyderabadi Dum Goat Biryani - Raw Goat meat marinated in Yogurt with our Signature Spices and rice</p> <p>57 SPECIAL DUM CHICKEN BIRYANI \$13.95
Hyderabadi Special Chicken Biryani - Served with boneless chicken</p> <p>58 DUM VEGETABLE BIRYANI \$9.95
Served with mixed-vegetables cooked with our signature spices</p> | <p>59 VIJAYWADA PANEER BIRYANI \$11.95
Paneer cubes sautéed with our very own special sauce topped with long grain biryani rice</p> <p>60 DUM EGG BIRYANI \$9.99
Served with our signature spicy biryani rice with 2 Eggs</p> <p>61 SHRIMP BIRYANI \$15.99
Served with our signature spicy biryani rice with medium Tiger Shrimps</p> <p>62 FISH BIRYANI \$15.99
Salmon - Served with our signature spicy biryani rice</p> <p>63 SPECIAL LAMB BIRYANI \$16.99
Chef's Special Lamb Biryani - Served with Lamb and biryani rice made with our signature spices</p> |
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Chicken Entrees

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| <p>64 ANDHRA CHICKEN \$10.95
South Indian Chicken curry made with our signature spices and halal meat</p> <p>65 MADRAS CHICKEN 🍲 \$10.95
South Indian Madras style Chicken curry made with our signature spices and halal meat</p> <p>66 MALABAR CHICKEN CURRY 🍲 \$10.95
Boneless chicken cooked in traditional Kerala style</p> <p>67 CHICKEN PEPPER FRY 🍲 \$12.95
Boneless chicken cooked in an onion, tomato, masala flavored with pepper corn</p> <p>68 CHICKEN CHETTINAD 🍲 \$12.95
Boneless chicken chef special spices with coconut</p> <p>69 CHICKEN 65 \$12.95
Boneless chicken marinated with garlic, ginger and chili paste fried and sautéed with mustard and curry leaves</p> | <p>70 BUTTER CHICKEN \$13.95
Pieces of Tandoori, baked & shredded chicken cooked in butter & cream sauce</p> <p>71 CHICKEN KORMA \$12.95
Chicken prepared with creamy cashew sauce</p> <p>72 CHICKEN VINDALOO \$12.95
Chicken cooked with potatoes cooked in hot tangy sauce</p> <p>73 CHICKEN TIKKA MASALA \$13.95
Boneless pieces of chicken marinated in yogurt and spices, cooked in the Tandoor, with tomato sauce</p> <p>74 KADAI CHICKEN \$12.95
Chicken cooked with onions, bell peppers and veggies</p> <p>75 CHICKEN JALFREZI \$12.95
Chicken cooked in butter with bell pepper, onion & tomato sauce</p> <p>76 CHICKEN SAAG \$12.95
Chicken with spinach sauce</p> |
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Lamb and Goat Entrees

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| <p>77 LAMB SAAG \$14.95
Lamb with spinach sauce)</p> <p>78 LAMB BUTTER MASALA \$14.95
Boneless pieces of chicken marinated in yogurt and spices, cooked in Tandoor, with tomato sauce</p> <p>79 LAMB VINDALOO 🍲 \$14.95
Lamb cooked with potatoes in a hot tangy sauce</p> <p>80 LAMB ROGAN JOSH \$14.95
Tender pieces of lamb marinated with fresh herbs cooked in tomato and onion sauce</p> <p>81 LAMB KORMA \$14.95
Lamb prepared with creamy cashew sauce)</p> | <p>82 GOAT CURRY \$14.95
Traditional Got curry prepared with onions, tomatoes and spices</p> <p>83 MALABAR MUTTON MASALA \$14.95
Goat cooked with coconut milk, onion, tomato masala and special spice</p> <p>84 MUTTON SUKHA MASALA \$14.95
Mutton cooked with dry spices with green chillies</p> <p>85 GOAT CHETTINAD 🍲 \$14.95
Goat with special spices with coconut</p> <p>86 GOAT PEPPER FRY 🍲 \$14.99
Goat fried with pepper and spices</p> |
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Seafood Entrees

<p>87 SHRIMP SAAG \$15.99 Shrimp cooked with spinach sauce</p> <p>88 SHRIMP TIKKA MASALA \$15.99 Boneless pieces of shrimp marinated in yogurt and spices, cooked in the Tandoor, with tomato sauce</p> <p>89 GOAN SHRIMP CURRY \$15.99 Fish cooked with ground coconut in a mixture of spices & herbs</p> <p>90 SHRIMP VINDALOO 🌶️ \$15.99 Shrimp cooked with potatoes in a hot tangy sauce</p> <p>91 SALMON TIKKA MASALA \$15.95 Boneless pieces of salmon marinated in yogurt and spices</p> <p>92 KERALA FISH CURRY (King Fish) 🌶️ \$11.95 Traditional Spicy King fish curry</p>	<p>93 FISH MAPPASE (King Fish) \$13.95 Homemade style Mild fish curry</p> <p>94 FISH MOILEE \$13.95 Fried king fish cooked in coconut with spices</p> <p>95 KING FISH FRY 🌶️ \$13.95 Pan Fried King Fish with Masala</p> <p>96 FISH FRY(SEA BASS) \$15.99 Pan Fried Sea bass</p> <p>97 KARIMEEN FRY Pan fried Medium/Large Pearl Spot with spices -Price depends on size of fish</p> <p>98 MUSSELS FRY (Kakkairachi) \$13.95 Mussels cooked with ground masala</p> <p>99 CALAMARI ULARTHU \$14.95 Squid cooked with Onion and ground masala</p>
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Vegetable Entrees

<p>100 MIXED VEG MANDI \$9.95 South Indian style mixed vegetable curry made with our signature spices</p> <p>101 CHANNA MASALA \$10.95 Chickpeas, onions and tomatoes cooked in tangy dry sauce</p> <p>102 DAL TADKA \$10.95 Yellow lentils slow cooked with onions, ginger and spices</p> <p>103 BHINDI MASALA \$11.95 Okra cooked with onions, ginger and spices</p> <p>104 VEGETABLE KORMA \$10.95 Mixed vegetable cooked in cream sauce</p> <p>105 NAVARATAN KORMA \$11.95 Mixed vegetable with nuts and cream sauce</p> <p>106 PALAK PANEER \$11.95 Spinach puree with homemade cheese</p> <p>107 MUTTER PANEER \$11.95 Homemade cheese with green peas</p>	<p>108 ALOO GOBI MASALA \$9.95 Cauliflower and potatoes cooked with onions, tomatoes and delicate spices</p> <p>109 MALAI KOFTA \$11.95 It's a vegetarian version of Meatballs. Dipped in rich sauce</p> <p>110 PANEER MAKHANI \$12.95 Homemade cheese cooked in tomatoes and butter sauce</p> <p>111 PANEER KADAI \$11.95 Homemade cheese cooked with tomatoes</p> <p>112 GUTHI VANKAYA \$9.95 Egg Plant curry made with our signature spices</p> <p>113 PAPPU PULUSU \$9.95 Moong Dal curry made with spices</p> <p>114 MIRCHI KA SALAN 🌶️ \$9.95 curry made with Long green pepper and spices</p>
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Aroma Specials

<p>115 KAPPA AND FISH CURRY \$14.95</p> <p>116 FISH MOLEE \$13.95 Please check availability</p>	<p>117 APPAM(2) \$2.00</p> <p>118 KAPPA BIRYANI \$13.95</p> <p>119 AVIAL \$12.95 Mixed vegetables with coconut, yogurt and spices</p>
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Indo Chinese

<p>120 CHICKEN MANCHURIAN \$12.95 Dry or Sauce</p> <p>121 CHILLI CHICKEN \$12.95 Dry or Sauce</p>	<p>122 GOBI MANCHURIAN \$10.95 Dry or Sauce</p> <p>123 FRIED RICE (VEG) \$ 8.95 Chicken \$10.99, Shrimp \$12.99</p>
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