







SUVAI (TASTE) BIRIYANI & CURRIES

— BAR & LOUNGE —

Mild  Medium  Spicy  Masala Hot! 
(gf) Gluten free (vg) Vegetarian (v) Vegan (vr) Vegan upon request (All items in RED are non-veg)

— VEG SMALL BITES —

VEGETARIAN SMALL BITES I (HIGHLY ADDICTIVE)

Samosa (V)	8
Triangular-shaped savory pastry filled with spiced potatoes & peas.	
Vegetable Spring Roll (V)	10
Traditional Chinese savory snack where a pastry sheet is filled with vegetables, rolled & fried.	
Suvai Onion Rings (V)	12
Herb-flavored panko crusted onions.	
Chilli Channa (V)	12
Crispy chickpeas tossed with bell peppers and onions.	
Crispy Sweet Corn (V)	12
Crispy corn tossed with bell peppers, onion, soy sauce and crushed black pepper.	
Pakora Onion / Spinach (V/Gf)	12
Favorite savory snack of batter-fried onions or spinach chickpea flour / chili. Served with chutneys.	
Cut Mirchi (V/Gf)	13
Green chilies / chickpea flour / fried / spice mix served with mint chutney.	
Cauliflower 65 / Baby Corn 65	13
Spicy and crispy cauliflower 65/ baby corn 65 snack that everyone will love! served with onions, & cilantro.	
Paneer 65	14
Spicy and crispy paneer 65 snack that everyone will love! served with onions, & cilantro.	
Chilly Parotta	14
Chilly Parotta is a delicious and popular South Indian food made with parottas, spices, veggies and chilli sauce.	
Paneer Kati Roll	12
A Flat Paratha filled with onions, spice mix, marinated Indian farmer cheese famous bengali street snack.	

— INDOCHINESE —

VEG SMALL BITES

Manchurian (V)	13
Veg / Cauliflower / Baby Corn / Tofu	
Manchurian is a sweet, sour & slightly spicy sauce.	
Chilly (V)	13
Potato / Cauliflower / Baby Corn / Tofu	
Chilly sauce is a sweet & sour slightly spicy sauce.	
Manchurian Paneer	14
Manchurian is a sweet, sour & slightly spicy sauce.	
Chilly Paneer	14
Chilly sauce is a sweet & sour slightly spicy sauce.	

— DOSA TACOS —

A set of three (3) parotta taco stuffed with your choice

Paneer Dosa Taco	14
Chicken Dosa Taco	15

— PAROTTA TACOS —

A set of three (3) parotta taco stuffed with your choice

Spiced Cauliflower (V)	14
Spiced And Marinated Paneer (Vg)	14
Marinated Grilled Chicken	15

— SMALL BITES II —

NON VEG SMALL BITES II (HIGHLY ADDICTIVE)

Masala Omelette	12
Spicy Masala Omelette is an Indian twist on the traditional omelette.	
Chicken Kathi Roll	12
A Flat Paratha filled with onions, spice mix, marinated Indian farmer cheese famous bengali street snack.	
Indo-Thai Chicken Wings	14
Must try! indo-thai spices, lemon leaves and coconut milk.	
Chicken 65 / Eral(Shrimp) 65 (Gf)	15/16
Spicy fried chicken / onions / cilantro.	
Spicy Kothamali (Cilantro) Murgh	14
Crispy delicious chicken coated with freshly grounded cilantro, garlic sauce, tossed with onion / pepper.	
Chicken Pepper Fry / Goat (Gf) / Eral (Shrimp)	15/16
Fried / peppercorns / spice mix.	
Sukka Chicken / Goat / Eral(Shrimp)	15/16
Green chilies / chickpea flour / fried /spice mix.	
Apollo Fish* / Eral(Shrimp) (Gf)	16
Marinated in a medley of masala and deep fried.	
Indo-French Roast Murgh Tikka	16
Crispy fried chicken coated with freshly ground cilantro, garlic sauce, tossed with onion / pepper.	
Tawa Fish	16
Marinated in a creamy yogurt, onion, ginger-garlic gravy, and curry leaves.	
Majestic Chicken / Fish / Eral(Shrimp)	15/16
Marinated in a creamy yogurt, onion, ginger-garlic gravy, and curry leaves.	
Sunheri Jhinga (Shrimp)	18
Jumbo shrimp marinated with yogurt, spices and cooked in tandoor.	

— INDOCHINESE —

NON-VEG SMALL BITES II

Manchurian Chicken / Fish / Shrimp	14/15/16
Manchurian is a sweet, tangy & slightly spicy sauce.	
Chilly Chicken / Fish / Shrimp	14/15/16
Chilly sauce is a sweet & sour slightly spicy sauce.	

— DOSA —

an oblong, thin, and crispy fermented rice-lentil crepe Variations indicate fillings Dosas are served with sambar and coconut chutney.

Kal Dosa	11
Classic, simple, and delicious.	
Plain Dosa	11
Popular South-Indian dosa made with fermented rice and lentil batter.	
Masala Dosa	12.90
One the popular soft and spongy dosa variety in TamilNadu. It is slightly thicker than the regular dosa.	
Mysore Masala Dosa	13.50
Crisp and soft dosa spiced with red chutney and served with a potato dish, along with coconut chutney.	
Paper Dosa	12.50
Crispy and tasty paper dosa served with coconut chutney and Veg sambar.	
Paper Masala Dosa	12.90
Crisp and tasty paper dosa served with coconut chutney and potato masala is a foodie's delight.	
Egg Dosa	14
Where the traditional dosa is filled with eggs and spices.	
Ghee Roast	12.50
Crisp ghee roast dosa served with coconut chutney & sambar.	

— VEG ENTREE (GF) —

Ennai Kathrikai South Indian braised eggplant in tamarind roasted sesame oil.	14
Bhindi Do Pyaza / Masala Healthy dish made with okra, whole and ground spices, onions & tomatoes.	15
Chettinadu Veg This Chettinad spicy curry recipe is spicy and loaded with bursting flavors of freshly ground homemade masalas.	14
Chettinadu Paneer This Chettinad spicy curry recipe is spicy and loaded with bursting flavors of freshly ground homemade masalas.	15
Saag (Channa / Tofu / Aloo) This Chettinad spicy curry recipe is spicy and loaded with bursting flavors of freshly ground homemade masalas.	14
Saag Paneer Classic Indian dish of cooked spinach studded with cubes of fried paneer cheese for a hearty, flavorful, and filling vegetarian meal.	15
Mixed Vegetable Kurma Mixed vegetables are simmered in mild, creamy, flavorful and aromatic kurma curry.	14
Madras Vegetable Curry Delicious vegetables cooked in a light, fragrant, and spicy gravy.	14
Daal Makhni Delicious vegetables cooked in a light, fragrant, and spicy gravy.	15
Palak Daal Buttery black lentils, spiced yellow lentils, mustard seed.	13
Daal Tadka Buttery black lentils, spiced yellow lentils, mustard seed.	14
Channa Masala Channa (Chickpeas) cooked in tomato and onion base, garnish with raw onion and cilantro.	14
Aloo Gobi Masala Aloo (potatoes) and Gobi (cauliflower florets) in a spicy crafted blend of aromatic spices.	14
Mutter Paneer Green peas and paneer cooked together in a deliciously spiced creamy tomato-based gravy.	15
Kadai Paneer Paneer (cottage cheese) cooked with bell peppers, tomatoes and onion gravy.	15
Paneer Butter Masala Rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.	15
Shahi Paneer (Cottage Cheese) Mughlai dish where paneer is cooked in a creamy gravy made of onions, yogurt, nut and seeds.	15
Paneer Tikka Masala Cubes of paneer, onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.	15

— NON-VEG ENTREE (GF) —

Andhra Egg Masala Hard-boiled eggs cooked in a delicate and rich, spicy tomato curry.	15
Chettinadu Egg Masala Hard-boiled eggs cooked in a delicate and rich, spicy tomato curry.	15
Butter Chicken Chicken curry made with spiced tomato and butter sauce.	16
Chicken Tikka Masala Chicken made with tomato sauce, yogurt, onion, pepper, and tikka spice blend.	16
Suvai Curry (Chicken / Goat / Fish / Eral (Shrimp)) Your choice of protein South-Indian, Spicy, Curry leaves, Cumin, Spice mix.	16/18
Chettinadu (Chicken / Goat / Fish / Eral (Shrimp))	16/18
Punjabi Kadai Chicken / Goat / Eral (Shrimp) Hallmark of Subcontinent cuisine - Your choice of meat prepared in a wok (Kadai) with bell peppers, tomatoes, onions and spices.	16/18
Saag Chicken / Goat / Eral (Shrimp) Your choice of meat. Delicately spiced and cooked in spinach gravy.	16/18
Tamilnadu Korma Chicken / Goat / Eral (Shrimp) Your choice of meat - Special blend of spices / coconut gravy.	16/18
Dum Ka Chicken / Goat / Eral (Shrimp) Slow cooked & tightly sealed spices - cooking method with yogurt spice and mint. A specialty from Hyderabad.	16/18
Kashmiri Rogan Josh Goat A classic comfort food from Kashmiri Cuisine, a slow cooked dish made with lamb, spices and yogurt.	18

— BREADS —

Naan Soft and pillowy wheat flour, Indian-style flatbread traditionally made in a tandoori oven or tava.	4
Butter Naan Soft and pillowy Indian-style flatbread made with Whole wheat flour, yogurt, butter.	4
Garlic Naan Soft and pillowy Indian-style flatbread made with garlic paste or minced garlic	5
Chilly Garlic Naan Soft and pillowy Indian-style flatbread made with garlic paste or minced garlic & red chillies.	5
Roti Unleavened flatbread made with whole wheat flour, water and optionally ghee or oil.	4
Butter Roti Unleavened flatbread made with whole wheat flour, water and butter.	4
Kerala Parotta Kerala Parotta or Malabar Parotta is a flaky & layered Indian flatbread which goes great with curries.	5

— SIDES —

Boiled Egg	3
Basmati Rice	3
Sambar 8oz	5
Papad	3
Raita	3
Mint Chutney	3
Sweet Chutney	3
Sliced Onions, Lemon, Green Chilli	6

AUTHENTIC HYDERABADI DUM BIRIYANI

Veg Biryani	\$13
Paneer Biryani	\$15
Eggs Biryani	\$14
Chicken Biryani	\$15
Boneless Chicken Biryani	\$16
Fish Biryani	\$16
Eral(Shrimp) Biryani	\$17
Goat Biryani	\$17

