### Tzaditional Hydzabadi Bizyanis (All Biryanis Served with Yogurt Chutney)

- Hydrabadi Mutton Biryani \$13.99

  Basmati rice and boneless lamb richly
  flavored with saffron and cooked with
  exotic herbs on low heat.
- Hydrabadi Chicken Biryani \$10.99

  Basmati rice and chicken tender pieces richly
  flavored with saffron and cooked with
  exotic herbs on low heat.

## Rice Entrees (Vegetable)

- Vegetable Biryani
   \$9.99
   Basmati rice and seasonal vegetables cooked with yogurt and exotic Indian herbs on low heat.
  - Lemon Rice \$8.99 Basmati rice cooked with lemon, peanuts, mustard seeds & spices.
- Tamarind Rice \$8.99

  Basmati rice cooked with tamarind, peanuts, cilantro & many spices.
- Mutter Pulao \$8.99

  Basmati rice cooked with green peas,
  onion & cumin seeds.
- Tomato Rice \$8.99

  Basmati rice cooked with tomato, cumin seeds, peanuts & spices.
- Plain Basmati Rice \$2.99

Before placing your order, please inform your server if you have a food allergy or special dietary need. We will do our best to accommodate your needs. Please be aware that our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, shellfish, milk, soy, and wheat).

#### Bread

• Chapatti • \$1.99 Thin wheat flour rolled and tossed on an open flame. • Naan • \$1.99 Soft unleavened bread baked fresh in clay oven.



• Parata • \$2.99 Thin multi-layered wheat flour baked on a high temperature flat top.

#### Sauces

- Yogurt Sauce \$1.50
- Cilantro Sauce \$1.50
- Achar \$1.99
- Spicy Sauce \$1.99

### Beverages



- Salty Lassi \$3.99 Mildly spiced, salty drink made from homemade yogurt.
- Sweet Lassi \$3.99 Sweet drink made from homemade yogurt and rose water.
- Mango Shake \$3.99 Made with milk & fresh mango.
- Mango Lassi \$3.99 Homemade yogurt & fresh mango.
  - Indian Chai \$1.50 Hot tea made with milk, spices & Indian tea leaves.
  - Indian Soda \$1.99Soda \$1.99
    - Coffee \$1.99

# HOT & SPICY GRILL

# INDIAN® GUISINE

We Prepare As Per Your Choice MILD - MEDIUM - SPICY

> DINE IN OR CARRY OUT



1099 University Ave. Dubuque, IA 52001

Tel: (563) 582-3599 Fax: (563) 582-3598

Everyday Lunch Buffet \$9.99

**Sun-Thu** 11 am - 2:30 pm 4 pm - 9 pm **Fri, Sat** 10 am - 2:30 pm 4 pm - 10 pm

**B.Y.O.B** 

Bring your own Wine and Beer
\* CATERING AVAILABLE \*

Catering for all occasions

Rear Parking Available

## Samosa (Served with Cilantro and Tamarind Chutney)

• Vegetable Samosa • \$6.99

Deep fried crispy turnover filled with potatoes, green peas & Indian herbs.







• Masala Dosa • \$9.99 Rice and lentil crêpe topped with onion-potato curry.

• Onion Dosa • \$8.99 Rice and lentil crêpe filled with freshly chopped onion and cilantro.



• Palak Dosa • \$8.99 Rice and lentil crêpe filled with spinach paste.



• Mysore Masala Dosa • \$10.99 Rice crêpe, layer of spicy chutney & topped with onion-potato curry.

## Non Vegetable Cuzzies (Served with Rice)

• Mutton Korma • \$10.99

Tender pieces of boneless lamb cooked in smooth & creamy sauce with a blend of coconut, cashew, almond, fresh mint & Indian herbs.

• Chicken Korma • \$8.99

Tender pieces of boneless chicken cooked in smooth & creamy sauce with a blend of coconut, cashew, almond, fresh mint & Indian herbs.

• Butter Chicken • \$8.99 Chicken slowly cooked in butter; milk, rich cream & tomato gravy.

• Palak Chicken • \$8.99 Tender boneless chicken pieces cooked with spinach, dill & Indian herbs.

• Kadhai Chicken • \$8.99 Boneless chicken cooked with fresh tomato & cumin seed, garnished with fresh cilantro & ginger.

• Kadhai Gosht • \$10.99 Boneless lamb cooked with fresh tomato & cumin seed, garnished with fresh cilantro & ginger.

• Chicken Tikka Masala • \$8.99 Boneless chicken pieces cooked in creamy tomato-onion-yogurt gravy.

## Vegetable Cuzzies (Served with Rice)

• Kadai Bhandi • \$7.99 Fresh cut okra cooked with tomato, onion & special spices.

Alu Palak
 \$7.99

Potatoes and spinach in homemade sauce with tomatoes, dill & herbs.

• Bagara Baigan • \$8.99 Fresh Indian eggplant gently roasted, marinated in a rich blend of maghali spices and cooked over a low heat to draw the richness of the spices.

• Aloo Gobi • \$7.99 Cauliflower and potatoes cooked with tomatoes, onion, dill & spices.

• Palak Paneer • \$7.99 Cubes of homemade Indian cheese cooked in spinach pure with spices.

> • Dal Makhani • \$7.99 A blend of four lentils cooked with butter, tomatoes & spices.

• Paneer Tikka Masala • \$8.99 Homemade Indian cheese simmered in creamy tomato-onion-yogurt gravy.



Beef Tikka
 \$9.99

Boneless tender beef marinated with our chef's special spice blend with a touch of fresh mint and out homemade yogurt, cooked in a clay oven.

• Seekh Kabab Chicken • \$9.99 Chicken marinated with herbs, onion, fresh cilantro, parsley, garlic & bay leaf, cooked on grill.

• Seekh Kabab Beef • \$9.99

Ground beef mixed with special herbs, onion, cilantro and fresh parsley with a touch of long black pepper, cooked on grill.

• Charga Chicken (full) • \$14.99 Tandoor-roasted chicken marinated with homemade yogurt, brown cardamom, star aniseed & special herbs.

• Chicken Boti • \$9.99

Boneless chicken cubes marinated with tomato, homemade yogurt, fresh lemon juice & Indian herbs, cooked in clay oven.

(Chef's Signature)
• Chicken 65 • \$9.99

Boneless fried chicken cooked with homemade yogurt, fenugreek & chef's special sauces.

• Fish Fry • \$7.99 Tilapia fillet fried with ginger, lemon juice & spices.

> Chicken Manchuria • \$9.99
>  Pan fried boneless chicken cooked with black pepper and thick corn sauces.

• Gyros • \$7.99

Gyros, tomato, onions, herbs, cooked with homemade yogurt and topped on bread.

Combination Specials
(Served with Saffron Basmati Rice & Yogurt Sauce)

• Chicken Combo • \$14.99 Chicken Boti, Chicken Shawarma, Seekh Kabab Chicken, Chicken 65 & Chapli Kabab.

> • Beef Combo • \$14.99 Seekh Kabab Beef, Chaplin Kabab, Beef Tikka & Feni Kabab.

• Beef & Chicken Combo • \$16.99 Chicken Tikka Leg, Chicken Boti, Chapli Chicken, Tikka Beef & Seekh Kabab Beef.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness