



EGG N' CURRY
INDIAN CUISINE

SMALL PLATES

VEG

MASALA PAPAD	4
Roasted papad with tomato, onion, & cilantro.	
VEGETABLE SAMOSA	6
Deep fried savory pastry stuffed pasta with potatoes and vegetables. (2 pieces)	
ONION PAKORA	9
Crispy fried onions coated in house-made chickpea batter.	
GOBI SUKKA	9
Crispy battered cauliflower sauteed with onions, peppers, and curry leaves.	
GOBI 65	11
Crispy fried cauliflower cooked in Indo-Chinese sauces.	
GOBI MANCHURIAN	11
Crispy fried cauliflower tossed in manchurian sauce.	
VEG MANCHURIAN	12
Crispy fried vegetables tossed in manchurian sauce.	

SOUPS

TOMATO SOUP	5
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EGG SPECIALITIES (SERVED WITH BREAD)

EGG CURRY	12
Boiled eggs sauteed in curry and Indian spices.	
EGG BHURJI	14
Indian style scrambled eggs with onions, tomatoes, and spices.	
EGG KEEMA MASALA	14
Grated boiled eggs cooked in tomato-onion base.	
EGG TIKKA MASALA	14
Roasted boiled eggs in a creamy tikka masala sauce.	
EGG TAWA MASALA	14
Egg roasted in a tawa oven on top of semi-dry curry and spices.	
EGG PAV BHAJI	15
Scrambled eggs mixed with pav-bhaji gravy.	

** Add additional white bread or pav for \$2 extra **

ENTREES (SERVED WITH RICE)

VEG

CHANA MASALA	12
Chickpeas in onion & tomato sauce with spices.	
DAAL	Tadka 12 Palak 12
Northern Indian style yellow lentil stew tempered with spices.	
MALAI KOFTA	13
Fried potato and paneer balls in a rich, creamy mild gravy.	
PANEER TIKKA MASALA	14
Simmered in creamy tomato sauce with bell peppers & onions.	
PANEER BHURJI	15
Scrambled paneer with herbs & Indian spices.	
PANEER ANGARA	16
Paneer with Indian spices.	
SHAAM SAVERA	16
Spinach and paneer kofta in tomato gravy.	

NON-VEG

BOILED EGGS	6
Two boiled eggs topped with Indian spices.	
EGG KATORI	9
Two boiled eggs filled with Indian spices & topped with cheese.	
MASALA OMELETTE	9
Tomatoes, onions, cilantro, cheese and Indian spices.	
EGG MANCHURIAN	13
Crispy fried eggs tossed in manchurian sauce.	
KATI ROLL	Egg 10 Chicken 13
Your choice of egg or chicken style.	
CHICKEN 65	14
Crispy fried chicken cooked in Indo-Chinese sauces.	

HOT & SOUR	Veg 5 Egg 6
Indo-Chinese style spicy and savory soup.	

EGG GHOTALA	16
Mashed eggs in a spicy gravy with butter, cheese, and served with bread.	
EGG PAPLET	16
Cheese and masala boiled eggs stuffed in an omelette and served with bread.	
EGG HARIYALI GHOTALA	16
Shredded green bell pepper and spinach cooked with spices, cheese & grated eggs.	
EGG HARA SAMUNDAR	16
Boiled eggs cooked with a coriander & mint flavored curry.	
EGG TADKA (DHABA STYLE)	16
Spicy, flavorful, egg preparation served with bread.	
EGG LABABDAR	16
Boiled eggs cooked in creamy gravy made with tomato cashew puree & spices.	

NON-VEG

BUTTER CHICKEN	15
Boneless chicken cooked in a creamy & buttery tomato sauce.	
CHICKEN KEEMA MASALA	16
Minced chicken with herbs & spices in a tomato sauce.	
CHICKEN TIKKA MASALA	16
Boneless chicken roasted in a clay oven & served in a creamy tomato sauce.	

BREADS

NAAN Plain 3 Butter 3 Garlic 4	
Soft flat bread made in a clay oven.	
CHAPATI 3	
Whole wheat flour cooked on a griddle. (2 pieces)	
PARATHA Aloo 5 Paneer 6	
Multi layered whole wheat bread with your choice of filling.	
KULCHA NAAN 5	
Flat bread studded with onions.	
CHEESE CHILI NAAN 5	
Cheese and green chillies.	
PISHAWAR PARATHA 6	
Flat bread stuffed with nuts, dry fruit, and dry coconut.	
CHUR CHUR NAAN 7	
Cheese, paneer, and Indian spices.	

GRILLED SANDWICHES

VEG

CHEESE VEG 9	
Cheese, veggies, and Indian sauces.	
AHMEDABADI VEG 10	
Masala mashed potatoes, veggies, & Indian sauces.	
PANEER MASALA 10	
Marinated paneer, veggies, & Indian sauces.	
SAMOSA CHEESE 10	
Samosa. veggies & Indian sauces.	

** Veggies include: tomato, cucumber, onion, & green bell peppers **

INDO-CHINESE

NOODLES Veg 11 Egg 12 Chicken 13	
Flavor choice of: Plain / Chilli Garlic / Szechuan.	

CONDIMENTS & SIDES

TAMARIND CHUTNEY 1	
PAPAD Fried 2 Roasted 3	
RAITA 2	
WHITE RICE 2	

DESSERTS

GULAB JAMUN 4	
Fried doughnut balls soaked in a sweet syrup. (2 pieces)	
RASMALAI 5	
Rich cottage cheese balls soaked in sweetened milk. (2 pieces)	

BEVERAGES

MANGO LASSI 4	
Blend of yogurt, mango pulp, milk & sugar.	
THUMS UP 3	
LIMCA 3	

RICE

TAWA PULAV Veg 12 Egg 13	
Basmati rice cooked with Indian spices.	
BHURJI PULAV 13	
Scrambled eggs with veggies.	
BIRYANI Veg 13 Paneer 14 Egg 14	
A unique layered rice dish.	
HYDERABADI BIRYANI 16	
A layered rice dish steam cooked in traditional spices with chicken & vegetables	
CHICKEN 65 BIRYANI 17	
Basmati rice layered with fresh herbs, crispy onions, chicken, & 65 sauce.	

NON-VEG

MASALA SANDWICH Egg 10 Chicken 11	
Cheese, veggies, & your choice of protein.	
CHATPATA SANDWICH Egg 10 Chicken 11	
Sriracha flavored, cheese, veggies, & Indian spices.	
KEEMA SANDWICH Egg 10 Chicken 11	
Veggies, cheese, Indian spices and your choice of minced protein.	
EGG BAHUBALI SANDWICH 12	
3 layer sandwich with eggs, veggies, and cheese.	

FRIED RICE Veg 11 Egg 12 Chicken 13	
Flavor choice of: Plain / Chilli Garlic / Szechuan.	

ONIONS 2	
Sliced onions with chaat masala & peppers.	
AACHAR (PICKLE) 2	

GAJAR KA HALWA 5	
Carrot pudding.	
ICE CREAM 5	
Choice of: Kulfi / Rajbhog / Kesar Pista / Falooda	

SODA 2	
Choice of: Coke / Sprite / Fanta / Diet Coke	
SPARKLING WATER 3	
Perrier	

CONNECT WITH US!

* 18% Gratuity will be added to parties of 5 or more. We will not be able to provide separate checks for parties of 8 or more. Preferences and dietary restrictions gladly accommodated.