

## AVAKAYA PRAWN TIKKA



## HYDERABAD COOK HOUSE

### TANDOOR

#### NAWABI CHICKEN TIKKA

\$ 15.99

*Chicken thighs marinated in yogurt & spices, vegetable salad, lemon tuile.*

#### NIZAMI PANEER TIKKA

\$ 15.99

*Marinated cottage cheese in rich yogurt w/ garlic ginger, red & green peppers & onions.*

#### AVAKAYA PRAWNS TIKKA

\$ 19.99

*Mango pickle marinated tiger prawns, vegetable salad & mint chutney.*

#### MISHRIT PLATTER

\$ 24.99

*Assorted of chicken tikka, paneer tikka, prawn tikka & podi idlis, crispy veg salad & chutneys.*

### SOUP & SALAD

#### DECCAN PLATEAU SALAD

\$ 15.99

*Crispy vegetables, micro greens, cilantro mint emulsion, add chicken tikka or paneer tikka.*

#### HYDERABADI MUTTON NALLI PAYA

\$ 16.99

*Nalli paya is traditional Indian stew, made w/ Lamb shank.*

## HYDERABADI MUTTON NALLI PAYA



## NAWABI CHICKEN TIKKA



## MISHRIT PLATTER





# HYDERABAD COOK HOUSE

## STARTERS

- ✔ **CAULIFLOWER KEMPU BEZULE** \$ 12.99  
*Red chilli paste, curry leaves marinated, deep-fried cauliflower.*
- ✔ **STUFFED CUT MIRCHI BAJJI** \$ 10.99  
*Tamarind stuffed Serrano chillis & deep-fried, served w/ coconut & ginger chutney.*
- ✔ **CHITTI PUNUGULU** \$ 8.99  
*Crispy fritters made from a batter of fermented rice, w/ coconut & ginger chutney.*
- GHEE ROAST PODI IDLIS** \$ 9.99  
*Clarified butter tossed cocktail idlis w/ magic gun powder.*
- ✔ **PUNJABI SAMOSA 2 PC** \$ 4.99  
*Crispy golden pastry, stuffed w/ potato green peas, served w/ mint & tamarind chutney.*
- MUTTON SUKKA** \$ 19.99  
*Tender goat sautéed in native telangana spices w/ curry leaves.*
- KAREMPUDI KODI VEPUDU** \$ 15.99  
*Guntur style chicken cooked in Guntur chilli powder, tomato, curry leaves & cilantro.*
- GOLCONDA CHICKEN SLIDERS** \$ 10.99  
*Deep-fried chicken 65, tomato, lettuce, onion, sweet & spicy mayo.*
- ROYYALA IGURU** \$ 18.99  
*Rayalaseema style prawns stir fry.*
- CHICKEN 65 DRY** \$ 16.99  
*Boneless chicken 65 w/ curry leaves*
- BLACK FOREST CRAB ROAST** \$ 18.99  
*Pan roasted .5 lbs snow crab in smoked Indian spices.*



CAULIFLOWER KEMPU BEZULE



CHITTI PUNUGULU



STUFFED CUT MIRCHI BAJJI



MUTTON SUKKA



# HYDERABAD COOK HOUSE

## BIRYANIS



CHICKEN DUM BIRYANI



GONGURA CHICKEN BIRYANI



GUTTI VANKAYA BIRYANI



CHICKEN 65 BIRYANI

MUTTON DUM <i>Raw marinated goat cooked w/ layered basmati rice &amp; dum.</i>	\$17.99
CHICKEN DUM <i>Raw marinated chicken cooked w/ layered basmati rice &amp; dum.</i>	\$15.99
MILITARY MUTTON <i>Military style cooked goat fry, topped with biryani dum rice.</i>	\$18.99
CHICKEN 65 BIRYANI <i>Juicy chicken 65, topped w/ biryani dum rice.</i>	\$16.99
GONGURA MUTTON/CHICKEN <i>Meat cooked in sorrel leaves sauce.</i>	\$18.99 \$17.99
SPL VIJAYWADA CHICKEN <i>fried b/l chicken cooken in special sauce.</i>	\$16.99
FRY PIECES CHICKEN BIRYANI <i>Pan fried chicken cooked in special in sauce</i>	\$15.99
ULAVACHARU MUTTON/CHICKEN <i>Horsegram lentil cooked with chicken or mutton and topped w/ biryani dum rice.</i>	\$17.99 \$16.99
PANEER DUM OR 65 <i>cottage cheese dum biryani or 65 biryani.</i>	\$16.99
GUTTI VANKAYA <i>Creamy stuffed eggplant topped w/ biryani dum rice.</i>	\$15.99
VEGETABLE DUM BIRYANI <i>Mixed vegetable biryani</i>	\$14.99
EGG BIRYANI <i>3 boiled egg masala, topped with biryani dum rice</i>	\$14.99
✓ PLAIN BIRYANI DUM RICE	\$ 8.99
✓ PULIHORA	\$ 8.99
✓ PLAIN BASMATI RICE	\$ 4.99
✓ EXTRA SALAN	\$ 2.45
EXTRA RAITHA	\$ 1.99
EXTRA BOILED EGG	\$ 1.49





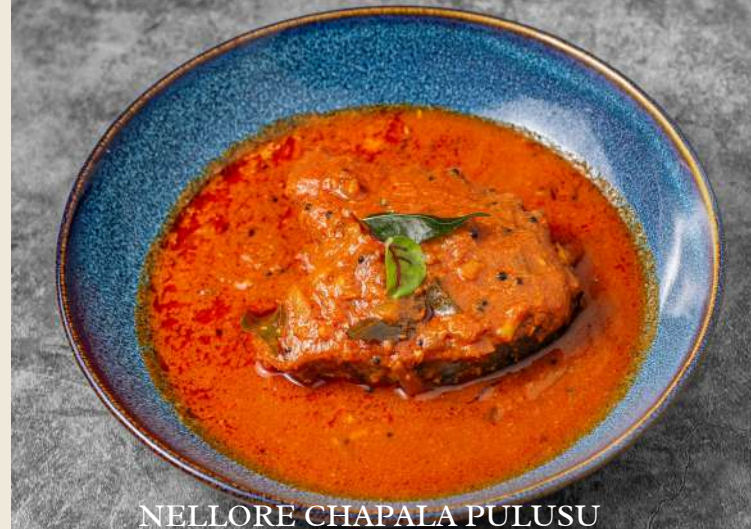
# HYDERABAD COOK HOUSE

## CURRY'S

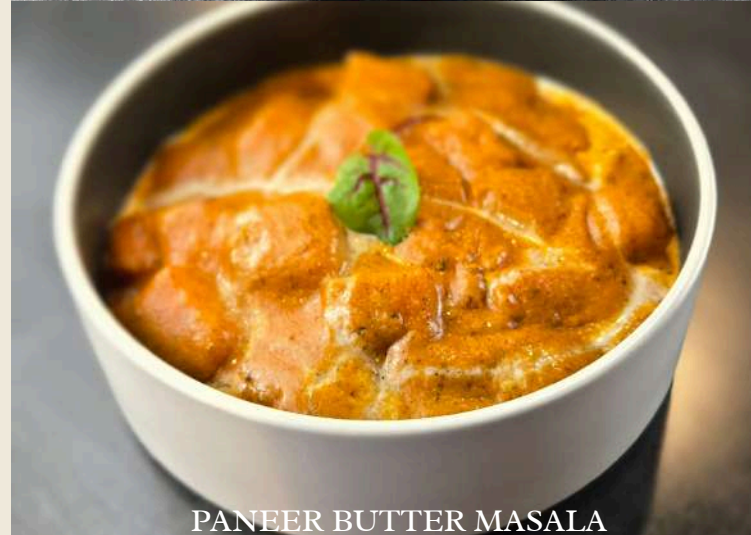
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|---|-----------------|
| <b>PANEER BUTTER MASALA</b>   | \$15.99         |
| <i>Pan fried cottage cheese cooked in creamy tomato cashew gravy.</i>                       |                 |
| <b>GUTTI VANKAYA</b>  | \$15.99         |
| <i>Eggplant stuffed w/ tangy masala, simmered in rich creamy nut gravy.</i>                 |                 |
| <b>PALAKURA PAPPU</b>   | \$ 11.99        |
| <i>Lentil dish from Andhra Pradesh made w/ pigeon pea, spinach &amp; tomato.</i>            |                 |
| <b>BHINDI CHETTINAD</b>   | \$15.99         |
| <i>Okra cooked in blend of aromatic spices, unique to the chettinad cuisine.</i>            |                 |
| <b>VEGETABLE KORMA</b>  | \$ 14.99        |
| <i>Mixed vegetables simmered in a cashew &amp; coconut gravy.</i>                           |                 |
| <b>PANEER VEGETABLE KOFTA</b>   | \$16.99         |
| <i>Mixed vegetables cottage cheese balls, simmered in a creamy cashew gravy.</i>            |                 |
| <b>BUTTER CHICKEN</b>   | \$16.99         |
| <i>Chicken tikka simmered in creamy tomato cashew gravy.</i>                                |                 |
| <b>TELANGANA MUTTON /CHICKEN</b>  | \$18.99 \$16.99 |
| <i>Telangana style goat or chicken cooked in poppy seeds creamy gravy.</i>                  |                 |
| <b>CHETTINAD MUTTON/CHICKEN</b>   | \$18.99 \$16.99 |
| <i>Goat or chicken cooked in blend of aromatic spices, unique to the chettinad cuisine.</i> |                 |
| <b>CURRY &amp; KARAMPUDI</b>  | \$16.99         |
| <i>Guntur style spicy chicken curries.</i>  |                 |
| <b>RAYALASEEMA MUTTON/CHICKEN</b>   | \$18.99 \$16.99 |
| <i>Chicken or goat cooked in spicy tomato, poppy seeds &amp; coconut gravy.</i>             |                 |
| <b>NELLORE CHAPALA PULUSU</b>   | \$16.99         |
| <i>Nellore style fish curry w/ tomato, raw mango &amp; curry leaves.</i>                    |                 |
| <b>ULAVACHARU 8 OZ</b>  | \$4.49          |
| <i>Horsegram lentil plain stew.</i>   |                 |



BUTTER CHICKEN



NELLORE CHAPALA PULUSU



PANEER BUTTER MASALA



TELANGANA MUTTON

VEGAN





# HYDERABAD COOK HOUSE

## SOUTH INDIAN TIFFINS

*All tiffins are served with Peanut chutney, coconut chutney & traditional sambar*

**GUNTUR KARAM MASALA DOSA** \$ 12.99

*Guntur masala karam powder sprinkled w/ traditional potato masala dosa.*

 **VEGETABLE UTHAPPAM** \$ 12.99


*Chopped mixed vegetables, cumin, cilantro & green chillis.*

**RAVA MASALA DOSA** \$ 12.99


*Semolina dosa w/ yogurt, ginger, green chillis & cilantro.*

**BANGALORE KHALI DOSA 2 PC** \$ 12.99


*2 Small plain ghee roast dosas w/ gun powder & clarified butter.*

 **IDLI 3 PC** \$ 8.99

*Savoury fermented steamed rice cakes.*

 **MEDU VADA 3 PC** \$ 9.99

*Medu Vada is a savory fritter made from urad dal (black gram)*

 **IDLI VADA COMBO 3 PC** \$ 9.99


*Medu vada & idli combo.*

**EXTRA SAMBAR** \$ 2.49

**EXTRA CHUTNEY** \$ 1.49

## BREADS

**TANDOORI ROTI** \$ 2.49


 **PHULKA ROTI** \$ 1.99

**BUTTER NAAN** \$ 3.49

**GARLIC CILANTRO NAAN** \$ 4.49

**BULLET NAAN** \$ 4.99

 **KERALA PAROTTA** \$ 2.99

 **POORI 2 PC** \$ 4.99



BANGALORE KHALI DOSA



IDLI SAMBAR & CHUTNEY'S



VEGETABLE UTHAPPAM



GUNTUR KARAM MASALA DOSA



## WRAP SPECIALS

**LONDON TIKKA MASALA WRAP** \$ 15.99

*Chicken tikka masala, sautéed vegetables, London style masala sauce, cheese w/ baghara fries.*

**NAWABI PANEER WRAP** \$ 15.99

*Saffron infused cottage cheese masala, sautéed vegetables, cheese w/ baghara fries.*

## DESSERTS

**SHAHTOOT MALAI** \$ 12.99

*Blackberrys simmered in rich thick milk cream w/ nuts & saffron.*

**KHUBANI KA MEETHA** \$ 11.99

*Apricot pudding w/ dry fruits and nuts.*

**DOUBLE KA MEETHA** \$ 9.99

*Rich creamy bread pudding w/ dry fruits & nuts.*

**SAFFRON GULAB JAMOON 3 PC** \$ 4.99

*Soft, spongy milk-solid balls, fried and soaked in cardamom saffron syrup.*

## DRINKS

**COLD BADAM MILK** \$ 7.99

**SAFFRON MANGO LASSI** \$ 6.99

**CHALLA MAJJIGA** \$ 4.49

**SHARBAT ROOHAFZA** \$ 5.49

**NIMBU SODA SWEET OR SALT** \$ 4.49

**SOFT DRINKS** \$ 2.99

**THUMS UP & LIMCA** \$ 3.49

**WATER BOTTLE** \$ 1.99

**IRANI CHAI** \$ 3.49



SHAHTOOT MALAI



LONDON TIKKA MASALA WRAP



KHUBANI KA MEETHA



DOUBLE KA MEETHA