










Dine-in Menu

Veg Appetizer

	Veg Samosa 3 pcs Dough pockets filled with Potato and vegetable mix	\$8.99		Veg Spring Roll A popular Chinese snack of crispy rolls filled with a savory mixed vegetables stuffing	\$9.99
	Cut Mirchi Green chilli coated with gram flour and Indian aroma spices	\$9.99		Stuffed Mirchi Green chilli stuff with Indian aroma powder coated with gram flour & fried	\$10.99
	Onion Pakora Sliced onions tossed with gram flour and indian aroma spices	\$9.99		Gobhi 65 Cauliflower pieces marinated in a flavorful blend of spices, herbs, and a light batter	\$12.99
	Gobhi Manchurian Cauliflower marinated in corn flour batter deep fried and tossed with spices, soya sauce & ginger	\$12.99		Baby Corn Manchurian Deep-fried baby corn fritters cooked in a tangy and spicy manchurian sauce	\$11.99
	Veg Manchurian A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce	\$11.99		Chilli Paneer Cotton cheese cubes sauteed with onions, pepper tossed in hot chilli and soya sauce	\$11.99
	Samosa Chaat Vegetable samosa topped with chick-pea and variety of sauces	\$11.99		Onion Samosa Mini Crispy fried snack made using homemade samosa patty sheets filled with spicy onion-based stuffing	\$8.99

Non Veg Appetizer

	Kinnera's Chicken 65 Boneless cubes of chicken marinated in corn flour batter with spices, deep fried, and tossed in yogurt & spices	\$12.99		Chicken 555 Chicken cubes cooked in special chilli sauce and tossed with cashews	\$13.99
	Chicken Pepper Fry Chicken pieces marinated in a blend of aromatic spices and sautéed with black pepper and other ingredients	\$13.99		Chicken Lollipop Chicken drums marinated in spices coated in zesty batter & deep fried	\$14.99
	Chilli Chicken Boneless cubes of chicken marinated in corn flour batter, deep fried, and tossed with chilli sauce & spices	\$13.99		Chicken Manchurian Well-marinated boneless chicken with Indian spices and sautéed with chef-made manchurian sauce.	\$13.99
	Goat Sukkah Goat marinated with spices and roasted on the grill with cashew nuts and some herbs	\$15.99		Kinnera Grill Fish Fry (Pompan Boned Fish) Pompano fish marinated in desi spices and grilled on the tawa	\$14.99
	Popcorn Shrim Tender bites of shrimp coated in seasonings and deep-fried to golden brown perfection	\$13.99			

South Indian Special



Idly - 3 pcs

Steamed rice and lentil patties served with sambar & chutney

\$8.99



Medu Vada - 3 pcs

A South Indian breakfast snack made from black lentil

\$9.99



Plain Dosa

A quick meal recipe made with a fermented batter of rice

\$9.99



Masala Dosa

A crispy crepe made of fermented rice and lentil batter is served with flavorful spiced potato curry

\$10.99



Mysore Masala Dosa

Mysore Masala Dosa apart is the special red chutney that is spread on the dosa before adding the potato filling

\$11.99



Cheese Dosa

A fermented crepe made from lentils & rice stuffed with cheese

\$11.99



Karam Dosa

Made with red chilli chutney along with garlic gram flour and served with onion chutney

\$11.99



Podi Dosa

A popular south indian breakfast variety made with podi sprinkled on top of steamed dosa

\$11.99



Schezwan Dosa

A hot, tasty dosa made by topping schezwan sauce & stuffing sauteed veggies in dosa

\$11.99



Egg Dosa

Crepe with eggs on top

\$12.99



Uttapam

A soften pancake made with fermented lentils & rice

\$10.99



Onion Uttapam

A soften pancake made with fermented lentils & rice baked on griddle with onions

\$11.99



Onion Chilli Uttapam

A softened pancake made with fermented lentils & rice baked in a griddle with onions & hot chilli

\$11.99



Rava Masala Dosa

Rava dosa is a South Indian breakfast made with semolina, cumin, ginger, coriander leaves and green chilies

\$12.99



Onion Rava Masala Dosa

A thin & crispy wheat crepe stuffed with home-made special potato masala

\$12.99



Chole Bhature

A combination of chana masala (spicy white chickpeas) and bhatura/puri, a deep-fried bread made from maida

\$12.99



Puri Masala

Fried wheat bread served with potato cooked with caramelized onion, tomato, and spices.

\$12.99



Veg Utappam

A popular south Indian breakfast made with dosa batter & vegetables

\$11.99

Tandoori Special



Chicken Tandoori

The chicken is marinated in yogurt and spices before being grilled in the clay oven

\$19.99



Chicken Tikka Kebab

Boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked on live charcoal

\$18.99



Lamb Chops

Lamb chops marinated with green/red chopped chili, garlic, and olive oil

\$19.99



Tandoori Fish

Whole pompano fish grilled in tandoori with chef-special spices

\$19.99



Paneer Tikka Kebab













Pieces of paneer, marinated in spiced yogurt, threaded on a metal skewer and cooked on live charcoal

\$18.99

Breads

	Plain Naan	\$3.49		Butter Naan	\$3.49
	Garlic Naan	\$4.49		Chilli Garlic Naan	\$4.49
	Bullet Naan	\$4.49		Cheese Naan	\$4.49
	Tandoori Roti	\$3.99		Malabar Paratha (2Pcs)	\$4.99
	Chicken Tikka Naa	\$4.99			

Veg Entrees

	Daal Tadkha Yellow lentils cooked with onions, tomatoes, garlic, and spices.	\$12.99		Dal Makhani A combination of lentils cooked with butter & house spices.	\$13.99
	Paneer Butter Masala Cottage cheese cubes cooked in a creamy and rich buttery sauce.	\$14.99		Paneer Tikka Masala Homemade cottage cheese roasted in a tandoor clay oven cooked with mildly spiced tomato gravy.	\$14.99
	Kadai Paneer Fresh cottage cheese cubes cooked with onions and bell peppers in kadai sauce.	\$14.99		Palak Paneer Fresh Spinach and cottage cheese cooked in garlic, ginger, onions, herbs and spices.	\$14.99
	Malai Kofta Cheese and vegetable balls in onion nut cream sauce & spices.	\$14.99		Khadai Vegetables Veg Kadai gravy is filled with rich flavors, aromatic spices, and vegetables.	\$14.99
	Chana Masala A combination of chickpeas, onions and tomatoes in a sauce with spices.	\$14.99		Gutti Vankaya Made with baby eggplants, which are stuffed with a spicy and tangy masala filling.	\$14.99
	Navaratan Korma A mild spiced vegetarian side dish containing nine items like vegetables, nuts, and fenugreek leaves (dry methi) fruits in a creamy gravy.	\$14.99		Methi Mutter Paneer A medley of vegetables & cottage cheese cooked in light onion, cashew nut, and fenugreek leaves(dry methi) and peas.	\$14.99

Non Veg Entrees

Chicken

	Egg Curry	\$14.99		Butter Chicken	\$16.99
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Egg Curry

Egg Curry is a spicy, delicious creamy, and rich curry made by cooking a boiled egg with onion, tomato masala along with herbs and spices.

\$14.99



Butter Chicken

Pieces of chicken cooked in rich tomato sauce with herbs spices & touch of butter then garnished with cream.

\$16.99



Chicken Tikka Masala

Cubes of chicken roasted in a tandoor clay oven cooked with herbs, mildly spiced tomato gravy.

\$16.99



Chicken Chettinaddu

Cubes of boneless chicken cooked in dark roasted pepper sauce from Karaikudi.

\$16.99



Kinnera Special Chicken Curry

Chicken cooked in traditional Indian hot and spicy masala gravy chicken cooked in traditional Indian hot and spicy masala gravy.

\$17.99



Gongura Chicken Curry

Gongura leaves & chicken cooked with onion tomato sauce spices.

\$16.99



Kadhai Chicken

Chicken cooked with kadai masala, onions, and bell peppers.

\$16.99



Chicken Korma

Boneless Chicken cooked in a thick aromatic creamy sauce with ground cashew nuts and mild spices.

\$16.99



Chicken Vindaloo

Chicken cooked with potato, tomato, onion sauce, and small onions.

\$16.99

Lamb



Lamb Chettinaddu

Cubes of lamb cooked in dark roasted pepper sauce from Karaikudi.

\$16.99



Lamb Kadai

Lamb cooked with kadai masala, onions, and bell peppers.

\$16.99



Lamb Korma

Cubes of lamb cooked in a thick aromatic creamy sauce with ground cashew nuts and mild spices.

\$16.99



Lamb Vindaloo

Lamb cooked with potato, tomato, onion sauce, and small onions.

\$16.99



Lamb Saag (HS)

Fresh spinach and cubes of lamb cooked with garlic, ginger, onions, herbs, and spices.

\$16.99

Goat



Goat Chettinaddu

Cubes of goat cooked in dark roasted pepper sauce from Karaikudi.

\$18.99



Goat Kadai

Cubes of goat cooked in whole Indian spices with tomato and onion sauce.

\$18.99



Goat Korma (HS)

Cubes of goat cooked in a thick aromatic creamy sauce with ground cashew nuts and mild spices.

\$18.99



Goat Vindaloo

Tender pieces of goat simmered in a curry sauce with potatoes

\$18.99



Gongura Mutton

Gongura leaves cooked onion tomato sauce finished with spices

\$18.99



Goat Saag

Fresh spinach and cubes of Goat cooked with garlic, ginger, onions, herbs, and spices.

\$18.99

Sea Food



Konaseema Fish Pulusu (Pompano Boned Fish)

A popular Andhra-style dish where fish is simmered in a spicy and sour stew.

\$17.99



Kerala Fish Curry (Pompano Boned Fish)

Kerala fish curry made with spices, coconut milk, and Malabar tamarind

\$17.99



Malabar Shrimp Curry

Malabar shrimp curry with succulent shrimp cooked in a tangy tomato-tama-rind-based sauce with ground red chilies, perfectly balanced with aromatic fenugreek seeds.

\$17.99



Shrimp Masala

Tasty and tender shrimp masala curry cooked in a rustic Indian sauce made with onions and tomatoes, along with aromatics such as ginger, garlic, and spices.

\$17.99



Shrimp Tikka Masala

Shrimp roasted in a tandoor clay oven cooked with herbs, and mildly spiced tomato gravy.

\$17.99

Indo Chinese

Fried Rice



Veg Paneer Fried Ric

Rice and vegetables sautéed together with pav bhaji masala and other spice herbs cooked with paneer.

\$14.99



Schezwan Fried Rice

Schezwan Fried Rice is hot & spicy with bursting flavors of ginger, garlic, soya sauce & red chili paste.

\$13.99



Egg Fried Rice

Steam rice stir-fried with eggs, Chinese sauce, and spices.

\$14.99



Chicken Fried Rice

Steam rice stir-fried with chicken, Chinese sauce, and spices

\$14.99



Shrimp Fried Rice

Steam rice stir-fried with shrimp, Chinese sauce, and spices.

\$14.99



Veg Tawa Fried Rice

Rice and vegetables sauteed together with pav bhaji masala and other spices-herbs.

\$13.99

Noodles



Veg Noodles

Noodles steamed and stir-fried with Chinese sauce and spices.

\$14.99



Egg Noodles

Noodles steamed and stir-fried with eggs, Chinese sauce, and spices.

\$14.99



Chicken Noodles

Noodles steamed and stir-fried with chicken, Chinese sauce, and spices.

\$14.99



Shrimp Noodles

Noodles steamed and stir-fried with shrimp, Chinese sauce, and spices.

\$14.99

Manchurian Gravy



Gobhi Manchurian Gravy

Cauliflower coated with batter and tossed with Manchurian sauce and Chinese spices.

\$13.99



Veg Manchurian Gravy

A sauce or gravy in which the fried veggies balls are tossed and dunked.

\$14.99



Chilli Chicken Gravy

Chicken cooked with Chinese batter with hot sauces, onion and peppers

\$14.99



Chicken Manchurian Gravy

Chicken cooked with batter mixed with Manchurian sauce and Chinese spices

\$14.99

Biryanis



Hyderabadi Veg Dum Biryani

Basmati rice is cooked with vegetables and fresh herbs, and spices and cooked in a special homemade biryani masala.

\$13.99



Panner Biryani

Basmati rice cooked with Indian cottage cheese (paneer) and cooked in a special homemade biryani masala.

\$15.99



Egg Biryani

Deep fried egg tossed with special biryani sauce finished with flavor basmati rice.

\$15.99



Hyderabadi Chicken Dum Biryani

Basmati rice cooked with chicken on dum over slow heat marinated with fresh herbs, spices, and homemade biryani masala.

\$16.99



Kinnera Spl Chicken Biryani (Bnls) (HS)

Aromatic basmati rice cooked with marinated boneless chicken.

\$17.99



Goat Dum Biryani

Basmati rice cooked with fresh baby goat on dum over slow heat marinated with fresh herbs, spices, and homemade biryani masala.

\$18.99



Golkonda Lamb Biryani (HS)

Basmati Rice cooked with Fresh Lamb on Dum over slow heat and marinated with fresh herbs, spices, and homemade biryani Masala.

\$18.99



Shrimp Biryani

Aromatic basmati rice dum cooked with prawns, herbs & spice powders.

\$18.99

Sides



Raita

\$2.99



House Green salad

\$5.99



Curd Rice

\$5.99



White Rice

\$2.49



Mint Chutney

\$2.99

Desserts



Gulab Jamun

Dumplings of fresh milk condensed and deep-fried in sugar syrup

\$4.99



Rasmalai

Indian cheese dumplings served in sweetened flavored milk, garnished with pistachio and almonds.

\$4.99



Vermicelli Payasam

Made by simmering milk with roasted vermicelli, flavored with cardamom and garnished with ghee

\$4.99

Shakes



Mango Lassi

\$4.99



Rose Milk

\$4.99



Badam Milk

\$4.99



Chikoo Shake

\$4.99

Sodas



Thumbs Up

\$2.99



Limca

\$2.99



Coke

\$2.99



Diet Coke

\$2.99



Canada Dry

\$2.99



Sprite

\$2.99

Hot Beverages



Madras Coffee

\$4.99



Masala Chai

\$4.99

Cold Beverages



Can Soda

\$2.99



Bottle Water

\$1.49



Mango Lassi

\$4.99



Rose Milk

\$4.99



Badam Milk

\$4.99



Chikoo Shake

\$4.99

BAR MENU

Whiskey



Johnnie Walker
(Red Label & Black Label)

\$7.99



Jack Daniels

\$7.99



Dewars

\$7.99



Jameson

\$7.99



Glenlivet

\$9.99



Macallan

\$11.99

WINES

Red Wine Glass



Malbec

\$6.99



Cabernet

\$6.99



Pinot Noir

\$6.99



Merlot

\$6.99

White Wine Glass



Moscato

\$6.99



Chardonnay

\$6.99



Sauvignon

\$6.99



Blanc

\$6.99

Rum



Captain Morgan

\$7.99



Bacardi

\$7.99

Gin



New Amsterdam

\$6.99



Bombay Sapphire

\$7.99

Vodka Shots



Grey Goose

\$7.99



Titos

\$6.99

Beers



Corona Extra

\$4.99



Samuel Adams

\$4.99



Blue Moon

\$4.99



Taj Mahal

\$8.99



Kingfisher

\$8.99



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