

Dine-in Menu

Veg Appetizer



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 Lollipop	\$14.99
191	Chicken Pepper Fry	\$13.99		Chicken drums marinated in spices coated in zesty	
	Chicken pieces marinated in a blend of aromatic spices and sautéed with black pepper and other			batter & deep fried	
	ingredients			Chicken Manchurian	\$13.99
			2 3	Well-marinated boneless chicken with Indian	
	Chilli Chicken	\$13.99	4	spices and sautéed with chef-made manchurian	
	Boneless cubes of chicken marinated in corn flour			sauce.	
	batter, deep fried, and tossed with chilli sauce &			16 A 10 A	
	spices			Kinnera Grill Fish Fry(Pompan Boned Fish)	\$14.99
	Goat Sukkah	\$15.99		Pompano fish marinated in desi spices and grilled	
	Goat marinated with spices and roasted on the			on the tawa	
	grill with cashew nuts and some herbs				
	Popcorn Shrim	\$13.99			
-3-0	Tender bites of shrimp coated in seasonings and	,			
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deep-fried to golden brown perfection

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	Ö	Veg Utappam A popular south Indian breakfast made with dosa batter & vegetables	\$11.99

Tandoori Special



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

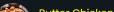
	Daal Tadkha Yellow lentils cooked with onions, tomatoes, garlic, and spices.	\$12.99	9	Dal Makhani A combination of lentils cooked with butter & house spices.	\$13.99
**	Paneer Butter Masala Cottage cheese cubes cooked in a creamy and rich buttery sauce.	\$14.99		Paneer Tikka Masala Homemade cottage 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

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Indo Chinese

Fried Rice

\$14.99

\$14.99



Veg Paneer Fried Ric

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



Schezwan Fried Rice

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





Egg Fried Rice

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



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.



Veg Tawa Fried Rice

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

\$13.99

Noodles

\$14.99



Veg Noodles

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



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.



Shrimp Noodles

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

\$14.99

Manchurian Gravy

\$13.99



Gobhi Manchurian Gravy

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



Veg Manchurian Gravy

are tossed and dunked.

A sauce or gravy in which the fried veggies balls

\$14.99

\$14.99



Chilli Chicken Gravy

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



Chicken Manchurian Gravy

Chicken cooked with batter mixed with Manchurian sauce and Chinese spices

\$13.99

\$15.99

\$17.99

\$18.99



Hyderabadi Veg Dum Biryan

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



Panner Biryani

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

\$15.99

\$16.99



Egg Biryani

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



Hyderabadi Chicken Dum Biryani

homemade biryani masala.

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

Kinnera Spl Chicken Biryani (Bnls) (HS)

Aromatic basmati rice cooked with marinated boneless chicken



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.



Shrimp Biryani

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

\$18.99

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	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							
		Shak	ces						
all and	Mango Lassi	\$4.99		Rose Milk	\$4.99				
	Badam Milk	\$4.99		Chikoo Shake	\$4.99				
Mary 4		Sod	as						
	Thumbs Up	\$2.99		Limca	\$2.99				
COLUMN TO THE PARTY OF THE PART	Coke	\$2.99	Coke	Diet Coke	\$2.99				
	Canada Dry	\$2.99	Spate	Sprite	\$2.99				
		Hot Bev	erages						
	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



\$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

Merlo

\$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



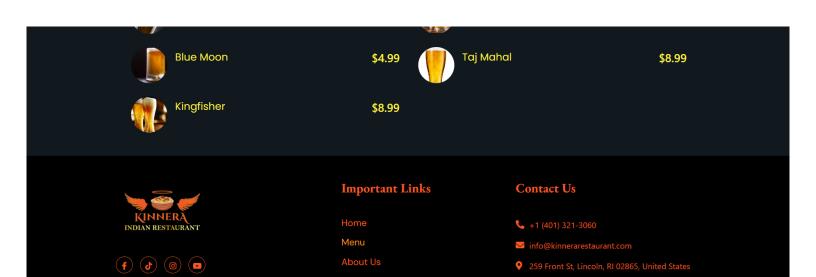
Corona Extra

\$4.99



Samuel Adams

\$4.99



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