











MOMO'S

Steamed Chicken Momo (DF, NF) \$ 9.00

Steamed Dumplings with Seasoned Ground Chicken served with tomato-cilantro sauce.

Fried Chicken Momo (DF, NF) \$ 10.00

Golden Fried Dumplings with Seasoned Ground Chicken served with tomato-cilantro sauce.

Chilli Chicken Momo (DF,NF) \$ 11.00

Steamed Dumplings with Seasoned Ground Chicken Tossed with House Special Chili Sauce.

Curry Chicken Momo (NF) \$ 12.00

Steamed Dumplings with Seasoned Ground Chicken Tossed with House Special Curry Sauce.

Steamed Veg Momo (V, DF, NF) \$8.00

Steamed Dumplings with Seasoned Vegetarian (Cabbage, white onion, cilantro, shiitake mushrooms, garlic, ginger, rolled oats, sunflower seeds, Hemp seeds) Served with Tomato-cilantro Sauce.

Fried Veg Momo (V, DF, NF) \$ 9.00

Steamed Dumplings with Seasoned Vegetarian (Cabbage, white onion, cilantro, shiitake mushrooms, garlic, ginger, rolled oats, sunflower seeds, Hemp seeds) Served with Tomato-cilantro Sauce.

Chilli Veg Momo (V, DF, NF) \$ 10.00

Steamed Dumplings with Seasoned Vegetarian (Cabbage, white onion, cilantro, shiitake mushrooms, garlic, ginger, rolled oats, sunflower seeds, Hemp seeds) Tossed with House Special Chili sauce.

Curry Veg Momo (NF) \$ 11.00

Steamed Dumplings with Seasoned Vegetarian (Cabbage, white onion, cilantro, shiitake mushrooms, garlic, ginger, rolled oats, sunflower seeds, Hemp seeds) Filling Tossed with House Special Curry Sauce.

APPETIZERS

Vegetable Samosa (V, NF, DF) \$8.00

Deep-fried pastries stuffed with potatoes and peas, lightly seasoned with spices.

Lamb Samosa (NF, DF) \$ 10.00

Deep-fried pastries stuffed with minced lamb, lightly seasoned with spices.

Paneer Pakora (GF, NF)

\$9.00

Stuffed slices of Indian Cottage cheese dipped in chickpea batter and fried.

Hyderabad Chicken 65 (NF, DF) \$13.00

Boneless cubes of chicken marinated in our special batter with deep spices, fried and tossed in 65 Spices.

Chicken Lollipop (DF, NF) \$ 15.00

Pulled Chicken Drumsticks marinated with special herbs and spices.

Aloo Tikki (NF)

\$6.00

Crispy potato patties with Indian spices, served with mint and tamarind chutney.

SALAD'S

High Protein Paneer Salad \$ 13.00 (NF, GF)

Refreshing and Nutritious Salad with lightly Sautéed paneer Cubes, Fresh Greens Veggies, and olive oil and Lemon Dressing. (ADD CHICKEN for \$2)

Chickpeas Salad (GF, NF) \$ 12.00

Refreshing and Nutritious Salad with lightly Sautéed Chickpeas Fresh Greens Veggies, and olive oil and Lemon Dressing. (ADD CHICKEN for \$2)

High Protein Chicken Salad \$ 14.00 (NF, GF)

Refreshing and Nutritious Salad with lightly Sautéed Chicken Cubes, Fresh Greens Veggies, and olive oil and Lemon Dressing.

SOUPS

Dal Soup (V, DF, NF, GF)

\$ 5.95

A traditional Indian soup featuring lentils cooked until soft and seasoned with spices.

Chicken Soup (NF, DF, GF) \$ 6.95

A traditional Indian soup featuring chicken cubes with herbs and spices.

Goat Soup (NF, DF, GF) \$ 7.75

A traditional Indian soup featuring Goat cubes with herbs and spices.

HYDERABAD STREET BITES

Samosa Chat (NF, Vegan Avail.) \$ 10.00

Samosa is topped with Chickpea masala and garnished with onion, tomato, and chutney.







Papdi Chat (NF, Vegan Avail.)

\$8.00

Samosa is topped with Chickpea masala and garnished with onion, tomato, and chutney.

Aloo Tikki Chat (NF)

\$ 10.00

Crispy potato patties with Indian spices topped with Chickpea masala and garnished with onion, tomato, and chutney.

Pav Bhaji (NF)

\$ 10.00

Smashed Veggies cooked with tomato puree in a street style served with Buttered Dinner rolls.

Chole Batura (NF)

\$ 13.00

Not Gluten-free. A Punjabi delicacy with spicy chickpea masala with a side of deep-fried leavened bread.

VEGAN CURRIES

(All entrées include BASMATI RICE)

Tofu Palak (V, NF, DF, GF)

\$12.00

Tofu stewed with spinach and mild spices.

Egg Plant Stir Fry (GF, DF, NF, V) \$ 12.00

Hyderabadi Home Style Stir-fired eggplant and potatoes with spices.

Matar Mushroom (V, NF, DF, GF) \$ 13.00

Potatoes and green peas with onion and tomatoes in a mild

Mushroom Masala (V, NF, DF, GF) \$ 13.00

Chopped mushrooms cooked with onions and tomatoes, Bell Peppers mildly spiced.

Chana Saag (V, NF, DF, GF) \$ 12.00

Delicately flavored spinach cooked with chickpeas.

Chana Masala (GF, DF, NF, V) \$ 12.00

Chickpeas cooked with onions, fresh tomato sauce, and spices.

Dal Palak (V, NF, DF, GF) \$ 13.00

It is a delicious combination of assorted lentils with spinach and spices.

Dal Tadka (V, NF, DF, GF) \$ 12.00

A delicious combination of assorted lentils and spices

Bhindi Fry (V, NF, DF, GF) \$ 15.00

Fresh fried okra sautéed with onions, tomatoes, and spices.

Palak Aloo (V, NF, DF, GF) \$ 12.00

Spinach and potatoes cooked with spices.

Aloo Gobi (V, NF, DF, GF)

\$ 12.00

Fresh cauliflower and potatoes cooked with herbs and spices.

Aloo Matar (V, NF, DF, GF)

\$ 12.00

Potatoes and green peas with onion and tomatoes in a mild gravy.

Aloo Bangan (V, NF, DF, GF) \$13.00

Sautéed potatoes & Eggplant cooked with cumin seeds and Indian spices.

Vegetable Coconut Curry

\$13.00

(V, NF, DF, GF)

Mix fresh vegetables prepared with red chili, ginger, onions, and coconut milk.

Garden Vegetable Curry

\$12.00

(V, NF, DF, GF)

Mix of fresh vegetables prepared with ginger, garlic, tomatoes, and spices.

VEG AND PANEER CURRIES

(All entrées include BASMATI RICE)

Navratan Korma (GF)

\$ 14.00

Mixed vegetables cooked with cashews, raisins, and cream sauce with homemade cheese.

Palak Paneer (NF, GF)

\$14.00

spinach and homemade cheese with a touch of creamy sauce.

Matar Paneer (NF, GF)

\$ 14.00

Fresh homemade Indian cheese and fresh green peas cooked with tomatoes, onions, and herbs.

Kadai Paneer (NF. GF)

\$14.00

Indian Cheese cooked with a special masala and sliced onions, tomatoes, ginger, and bell peppers.

Malai Kofta

\$15.00

Minced-vegetable balls cooked in a creamy nut-based sauce.

Shahi Paneer (GF)

\$ 16 00

Fresh homemade Indian cheese simmered in sauce and garnished with nuts and raisins.

Dal Makhani (NF, GF)

\$13.00

Black lentils simmered with garlic and ginger with a touch of cream.

Paneer Tikka Masala (NF, GF) \$ 15.00

peppers, onion, and a touch of cream.

Fresh homemade Indian cheese cooked with sliced bell







Paneer Butter Masala (NF, GF) \$ 15.00

Fresh homemade Indian cheese cooked in a creamy tomato sauce.

CHICKEN CURRIES

(All entrées include BASMATI RICE)

Chicken Curry (GF, NF, DF) \$ 15.00

Chicken prepared with special sauce from fresh onions, tomatoes, garlic, cloves, and other spices.

Chicken Vindaloo (DF, NF, GF) \$ 16.00 Chicken and potatoes sautéed in a spicy, tangy sauce.

Butter Chicken (GF, NF) \$ 17.00

Boneless pieces of Breast Chicken cooked in a fresh tomato sauce with a touch of light cream and warm spices.

Chicken Tikka Masala (NF, GF)

Fire-roasted chicken cooked with sliced onion and bell peppers, with tomato sauce and a touch of cream.

Chicken Shahi Korma (GF)

Chicken with chunks of fresh, homemade Indian cheese in creamy sauce, garnished with cashews and raisins.

Chicken Saag (GF, NF, DF) \$ 16.00

Delicately seasoned chicken cooked with spinach.

Andhra Chicken Curry (GF) \$ 14.00

A dish of bone-in Chicken in a yogurt sauce infused with clove, cardamom, cinnamon, and ginger.

Coconut Chicken Curry \$ 16.00 (NF, DF, GF)

Chicken prepared with red chili, ginger, onion, and coconut milk with spices.

LAMB CURRIES

(All entrées include BASMATI RICE)

Lamb Rogan Josh (GF, NF) \$ 19.00

A Kashmiri dish of pan-roasted lamb in a yogurt sauce, infused with clove, cardamom, cinnamon, and ginger.

Hyderabad Lamb Curry \$ 18.00 (NF, DF, GF)

Lamb prepared with special sauce from fresh onions, garlic, and spices.

Lamb Shahi Korma (GF)

\$ 19.00

Boneless lamb with fresh, homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

Lamb Curry (NF, DF, GF)

\$ 18.00

Lamb prepared with special sauce from fresh onions, tomatoes, garlic, cloves, and other spices.

Lamb Vindaloo (GF, NF, DF)

\$ 18.00

Lamb and potatoes sautéed in a spicy, tangy sauce.

Lamb Makhani (GF, NF)

\$ 20.00

Boneless pieces of Lamb cooked in a fresh tomato sauce with a touch of light cream and warm spices.

Lamb Tikka Masala (GF, NF) \$ 20.00

Fire-roasted Lamb cooked with sliced onion and bell peppers, with tomato sauce and a touch of cream.

Coconut Lamb Curry (GF, NF, DF) \$ 19.00

Lamb prepared with red chili, ginger, onion, and coconut milk with spices.

GOAT CURRIES

(All entrées include BASMATI RICE)

Goat Curry (GF, NF, DF)

\$ 20.00

Bone-in Goat prepared with special sauce from fresh onions, garlic, and spices.

Goat Shahi Korma (GF)

Bone-in Goat with fresh, homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

Goat Vindaloo (NF, GF, DF)

Bone in Goat and potatoes sautéed in a spicy, tangy sauce.

BEEF CURRIES

(All entrées include BASMATI RICE)

Beef Curry (GF, NF, DF)

\$ 18.00

Boneless beef prepared with special sauce from fresh onions, garlic, and spices.

Beef Shahi Korma (GF)

\$ 20.00

Boneless beef with fresh, homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

Beef Vindaloo (GF, NF, DF)

Boneless beef and potatoes sautéed in a spicy, tangy sauce.







FISH & SHRIMP CURRIES

(All entrées include BASMATI RICE)

Shrimp Curry (GF, NF, DF) \$ 18.00

Fresh shrimp cooked in curry sauce and a touch of tomato sauce.

Fish Curry (GF, DF, NF) \$ 18.00

Fish cooked in curry sauce and a touch of tomato sauce.

Shrimp Tikka Masala (GF, NF) \$ 20.00

Shrimp cooked in masala with sliced onions, bell peppers, ginger, and tomatoes.

Fish Tikka Masala (NF, GF) \$ 19.00

Fresh fish cooked in homemade special masala with onions, bell peppers, ginger, and tomatoes.

Coconut Fish Curry (GF, DF, NF) \$ 19.00

Fresh fish prepared with special sauce made from onions, tomatoes, and garlic.

Coconut Shrimp Curry (GF, DF, NF)

\$ 19.00

Shrimp prepared with special sauce made from onions, tomatoes, and garlic.

FROM OUR TANDOORI OVEN

(All tandoori's include TANDOORI RICE and TANDOORI SAUCE)

Tandoori Paneer (NF)

\$ 16.00

Fenugreek-flavored paneer cheese with spices cooked in Tandoor.

Tandoori Chicken Leg & Thigh \$ 14.00 (NF)

Over Night Marinated Chicken leg & Thigh cooked in Tandoor Grill.

Chicken Tikka (NF) \$ 16.00

Over Night Marinated Chicken breast meat cooked in tandoor.

SIGNATURE BIRYANI'S

(All Biryani's include RAITA and SALAN)

Vegetable Dum Biryani (NF, GF) \$ 14.00

Long Grain Basmati Rice cooked with Vegetables and fresh herbs and whole Spices.

Paneer Biryani (NF)

15.00

Long Grain Basmati Rice cooked with Indian Cottage Cheese (Paneer) and cooked in a special Home-made Biryani Masala.

Egg Biryani (NF, GF)

\$ 14.00

Long Grain Basmati Rice cooked with Deep fried boiled Eggs and fresh herbs, spices and cooked in a curry sauce.

Chicken Dum Biryani (NF) \$ 16.00

Hyderabad dum-style layered, saffron-flavored basmati rice cooked with Chicken Leg & Thigh marinated in Nizami Spices, Served with Salan and Raita.

Chicken 65 Biryani (NF) \$ 16.00

Hyderabad dum-style layered, saffron-flavored basmati rice cooked with Chicken Leg & Thigh marinated in Nizami Spices, Served with Salan, and Raita.

Vijayawada Special Chicken \$ 16.00 Biryani (NF)

Basmati Rice cooked on Dum over slow heat marinated with fresh herbs, spices and Home-made Biryani Masala and mixed with Boneless Chicken.

Chicken Fry Biryani (NF, GF) \$ 15.00

Basmati Rice cooked over slow heat marinated Meat with fresh herbs, spices.

Lamb Biryani (NF, GF) \$ 19.00

Hyderabad dum-style layered; saffron-flavored basmati rice cooked With Lamb Shank.

Shrimp Biryani (NF)

\$ 20.00

Basmati Rice cooked on Dum over slow heat marinated with fresh herbs, spices and Home-made Biryani Masala and Topped with pan Fried Shrimp.

Goat Fry Biryani (GF, NF) \$ 20.00

Hyderabad dum-style layered, saffron-flavored basmati rice cooked with Goat meat marinated in Nizami Spices, Served with Salan, and Raita.

HYDERABAD STREET NOODLES

Vegetable Noodles

\$13.00

(NF, DF, V)

Steamed noodles tossed with mixed vegetables with a pinch of Indian spices.







Egg Noodles (DF, NF)

\$ 14.00

Steamed noodles tossed with eggs & vegetables with a pinch of Indian spice.

Chicken Noodles(DF, NF)

\$ 15.00

Steamed noodles tossed with mixed vegetables & chicken with a pinch of Indian spices.

HYDERABAD STREET FRIED RICE

Vegetable Fried Rice

\$ 13.00

(GF, NF, DF, V)

tandoor.

Steamed long grain rice & Vegetables tossed with Indo-Chinese spices.

Egg Fried Rice (GF, DF, NF)

\$ 14.00

Steamed long grain rice & Eggs tossed with Indo-Chinese spices.

Chicken Fried Rice (DF, NF)

Steamed long grain rice & chicken tossed with Indo-Chinese spices.

BREADS

Naan (NF)	\$ 4.00	
A traditional unleavened, hand-tossed bread frein a tandoor clay oven.	eshly baked	
Garlic Naan (NF)	\$ 5.00	
Naan with garlic, baked in a tandoor.		
Chapati (V)	\$ 3.00	
Unleavened Whole-wheat flatbread.		
Batura	\$ 4.00	
Fluffy deep-fried leavened bread.		
Poori (V)	\$ 4.00	
Whole-wheat flatbread, deep-fried.		
Paratha	\$ 4.00	
Multi-layered buttered whole wheat flat bread Tawa.	cooked on	
Aloo Naan (NF)	\$ 5.00	
Naan stuffed with potatoes and baked in a tandoor.		
Peshawari Naan	\$ 5.00	
Sweet naan stuffed with nuts and raisins and	baked in a	

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Onion Naan (NF)

\$ 5.00

Naan stuffed with seasoned onions and baked in a tandoor.

Paneer Naan (NF)

\$ 5.00

Naan stuffed with homemade Cheese and baked in a tandoor.

ACCOMPANIMENTS

Papadum (V, GF, DF, NF)	\$ 4.00
Crispy lentil wafers served with Mint & Tamarind	Chutney.
Tomato Chutney (V, GF, DF, NF)	\$ 3.00
Homemade, naturally fermented, Indian pickle.	
Raita (NF, GF)	\$ 3.00
Yogurt with cucumbers, carrots, and tomatoes.	
Basmati Rice (V, GF, NF, DF)	\$ 4.00
Imported premium Long Grian basmati rice.	
Mint Chutney (V, GF, DF, NF)	\$ 2.00
Tamarind Chutney (V, GF, DF, NF)	\$ 2.00
Mango Chutney (V, GF, DF, NF)	\$ 2.00
Homemade, naturally fermented, Indian pickles.	

KID'S CHOICE

Chicken Nuggets	\$ 8.00
French Fries	\$ 6.00
ADD ON'S	
Potatoes	\$ 2.00
Mushroom	\$ 2.00
Spinach	\$ 2.00
Paneer	\$ 3.00
Tofu	\$ 3.00
Chicken	\$ 4.00
Lamb	\$ 4.00
Goat	\$ 4.00
Shrimp	\$ 4.00
Beef	\$ 4.00









LUNCH SPECIALS

(AVAILABLE FROM 11:00 AM-3:00 PM)

SALAD'S

Chickpeas Salad

\$ 9.00

Refreshing and Nutritious Salad with lightly Sautéed Chickpeas Fresh Greens Veggies, and olive oil and Lemon Dressing.

High Protein Paneer Salad \$ 10.00

Refreshing and Nutritious Salad with lightly Sautéed paneer Cubes, Fresh Greens Veggies, and olive oil and Lemon Dressing.

High Protein Chicken Salad \$ 10.00

Refreshing and Nutritious Salad with lightly Sautéed Chicken Cubes, Fresh Greens Veggies, and olive oil and Lemon Dressing.



PLATTER PARADISE

Grand Veggie Platter

\$ 13.00

Choose between Paneer Tikka Masala or Spinach Paneer, served alongside fragrant Basmati Rice, crispy Papadum, refreshing Raita, soft Naan, house-made pickle, and a crisp Salad. To finish, indulge in a sweet Gulab Jamun.

Vegan Delight Platter \$ 12.00

Choose between Dal Tadka or Chana Masala or Tofu Masala, served alongside fragrant Basmati Rice, crispy Papadum, refreshing Raita, soft poori bread, house-made pickle, and a crisp Salad.

Chicken Delight Platter \$ 13.95

Choose between Chicken Tikka Masala or Butter Chicken Curry, served with fragrant Basmati Rice, crispy Samosas, refreshing Raita, soft Naan, house-made pickle, and a crisp Salad. To finish, enjoy a sweet Gulab Jamun

House Special Biryani Feast \$ 16.00

Enjoy our authentic Vijayawada Biryani paired with a crisp Salad, creamy Raita, flavorful Salan, and your choice of soda. Finish off with a sweet Gulab Jamun



APPETIZERS

Veg Samosa (V,DF, NF)

\$ 4.00

Veg samosa is a crispy pastry filled with spiced potatoes and peas, often served as a savory snack.

Lamb Samosa (DF, NF)

\$6.00

Lamb samosa is a crispy pastry filled with spiced minced lamb, making it a delicious savory snack.

Hyderabad Special Chicken \$ 9.00 65 (NF)

Boneless cubes of chicken marinated in corn our batter with spices, deep fried and tossed in spices.





Downtown, Minneapolis

+612-200-8081

430 N 1ST AVE #150 MINNEAPOLIS MN, 55401

Nicollet Avenue

+612-584-3357

6009 NICOLLET AVE, MINNEAPOLIS, MN 55419

Fridley

+763-657-1047

765 53RD AVE NE, MINNEAPOLIS, MN 55421

Bloomington

+952-500-8453

2137 W 80TH 1/2 ST STE 1, BLOOMINGTON, MN 55431

Rochester

+507-206-6777

3462 55TH STREET NW, 100, ROCHESTER, MN 55901

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☐ Live Dosa Counter



Corporate Lunch Boxes



Book Our Restaurant



South Indian Catering



Pure Veg Pooja Caterings

Contact for Services

