



MENU

"Experience the Art of Indian Cuisine"

St. Peters

📍 226 Mid Rivers Center, St. Peters, MO 63376
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Ballwin

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🌐 spicemantra.us

Soups

Veg Sweet Corn Soup 🌽🥕

A heartwarming and creamy soup filled with tender sweet corn kernels and an assortment of fresh vegetables, offering a perfect balance of sweetness and savory notes.

\$ 6.99

Tomato Basil Soup 🍅

A classic tomato-based soup elevated by the addition of fragrant basil, creating a rich and refreshing flavor profile.

\$ 6.99

Veg Hot and Sour Soup 🌶️🍅

A tantalizing soup bursting with spicy and tangy flavors, featuring a harmonious blend of ingredients that excite the taste buds.

\$ 6.99

Lentil Soup 🌿

A nourishing and wholesome soup made from simmered lentils, enriched with aromatic spices and herbs, providing a comforting and nutritious experience.

\$ 6.99

Chicken Sweet Corn Soup

A comforting and hearty soup that combines succulent chicken pieces with sweet corn, delivering a satisfying and flavorful sensation.

\$ 7.99

Chicken Hot and Sour Soup 🌶️

An invigorating and spicy chicken soup that awakens the palate with its bold and zesty character.

\$ 7.99

Goat Bone-In Soup 🍖

A robust and flavorful soup featuring tender pieces of goat meat with bones, offering a taste of hearty and satisfying goodness.

\$ 8.99

Soup Split 1/2 (Dine-in) \$ 0.99

South Indian Tiffins

Idly

Soft and fluffy steamed rice cakes served with chutney and sambar.

\$ 9.99

Podi Ghee Idly

Soft idlis coated with spicy podi and aromatic ghee.

\$ 10.99

Guntur Karam Idly

Soft idlis tossed in spicy Guntur karam, finished with flavorful podi and a touch of South Indian spices.

\$ 10.99

Sambar Idly

Soft mini idlis soaked in hot, flavorful sambar.

\$ 11.99

Poori

Potato Masala/Chicken/Goat Curry

Fluffy pooris served with your choice of potato masala, chicken curry, or goat curry.

\$14.99/
\$15.99/
\$17.99

Parotta

Veg/Chicken/Goat Curry

Soft, flaky parottas served with your choice of veg curry, chicken curry, or goat curry.

\$14.99/
\$15.99/
\$17.99

Set Dosa

Veg/Chicken/Goat Curry

Soft, fluffy set dosas served with your choice of veg curry, chicken curry, or goat curry.

\$14.99/
\$15.99/
\$17.99



Food Allergy Notice

If You Have A Food Allergy Or Special Dietary Requirement
Please Inform A Member Of Staff Or Ask For More Information

🌾 Gluten Free 🌱 Vegan 🔥 Hot

Minapattu

A traditional South Indian crepe made from fermented rice and lentil batter, cooked until light and crisp. Served plain or with a variety of fillings, accompanied by chutneys and sambar.

Plain \$ 10.99

Onion \$ 11.99

Podi \$ 11.99

Masala \$ 11.99

Mysore Masala \$ 12.99

Guntur Karam \$ 12.99

Ghee Roast \$ 12.99

Egg \$ 12.99

Paper Ghee Roast (70MM) \$ 15.99

Kids Special

Kids Special Plain Cone \$ 7.99

Kids Special Chocolate \$ 8.99

Uthappam

A soft and savory South Indian pancake made from fermented rice and lentil batter and cooked to perfection. Served with chutneys and sambar.

Plain Uthappam \$ 12.99

Onion Uthappam \$ 13.99

Onion Chilli Uthappam \$ 13.99



Veg Appetizers

Punjabi Samosa

Golden, crispy pastries filled with spiced potatoes and peas, a classic and beloved Indian snack that offers a satisfying and flavorful crunch. (3 pieces)

Veg Pakoda

Deep-fried fritters made from an assortment of fresh vegetables and gram flour, resulting in a satisfyingly crunchy and flavorful treat, perfect for a delightful snacking experience.

Onion Pakoda

Crispy and fragrant onion fritters, a timeless and tasty snack that showcases the sweet and savory flavors of thinly sliced onions enveloped in a crispy coating.

Veg Spring Rolls

Thin and crispy rolls packed with an array of vegetables, a popular and satisfying appetizer that combines a crunchy exterior with a delightful veggie medley inside. (7 pieces)

Mirchi Bajji

Spicy and deep-fried green chili fritters that offer a fiery kick and a crispy texture, a delightful choice for those who enjoy heat and crunch. (4 pieces)

Cut Mirchi

Another variation of Mirchi Bajji, cut into small pieces and dual fried.

Stuffed Mirchi Bajji

Mirchi Bajji stuffed with onions, cilantro, fried peanuts mixed in lime juice and topped with chaat masala is a popular south-indian street snack. (4 pieces)

Crispy Corn

Crispy, golden kernels of corn tossed with house spices, offering a delightful mix of crunch and zest that makes this a perfect anytime snack.

Mushroom Pepper Fry

A flavorful stir-fry of mushrooms coated in a robust pepper masala, offering a spicy, fragrant, and satisfying specialty dish.

Mix Veg Manchurian

Assorted pieces of crispy cauliflower florets, paneer cubes, baby corn in a spicy and tangy manchurian sauce, a classic Indo-Chinese dish

Karampodi Gobi

Crispy and flavorful cauliflower florets coated in a tantalizing blend of Karampodi (spice powder) that infuses a burst of South Indian spices.

Karampodi Babycorn

A tantalizing Indian dish that combines crispy baby corn with the bold kick of spicy karampodi (spice powder)

Gobi

65 / Manchurian / Chilli / Dragon

Babycorn

65 / Manchurian / Chilli / Dragon

Paneer

65 / Manchurian / Chilli / Dragon

\$ 9.99

\$11.99

\$11.99

\$11.99

\$10.99

\$ 11.99

\$ 12.99

\$ 13.99

\$13.99

\$ 15.99

\$ 15.99

\$ 15.99

\$13.99

\$13.99

\$15.99

Gluten Free Vegan Hot



Non-Veg Appetizers

Chicken 65

Spicy and juicy chicken bites, a popular South Indian appetizer that's known for its fiery flavor and delightful crunch.

Chicken 555

Spicy, creamy and flavorful chicken bites with a unique twist, offering a taste sensation that's both exciting and savory.

Chilli Chicken

Crispy chicken pieces in a spicy sauce, delivering a delightful combination of crunch and sauciness, perfect for those who love bold and zesty flavors.

Dragon Chicken

Crispy chicken tossed in a fiery dragon sauce, combining bold heat and tangy flavors for an exciting Indo-Chinese appetizer.

Chicken Manchurian

Chicken pieces in a spicy and tangy Manchurian sauce, a classic Indo-Chinese dish that's a favorite for its saucy goodness and tender meat.

KnockOut Chicken

A knockout combination of tender chicken pieces with bold and knockout flavors, offering a memorable and intense taste experience.

Chicken Pakoda

Crunchy chicken fritters enriched with spices, creating a unique blend of crisp texture and nutty richness.

Chicken Lollipop

A beloved and playful chicken appetizer that features drumettes transformed into lollipops, offering a fun and flavorful bite. (6 pieces)

Karampodi Chicken

Chicken prepared with a special Karampodi spice blend, known for its fiery and flavorful character, providing a unique and spicy sensation.

Ginger Fish

Fish cooked with aromatic ginger and spices, providing a fragrant and savory seafood experience that's both comforting and delightful.

Apollo Fish

A delightful and flavorful fish dish that showcases the bold and zesty flavors of Apollo Fish preparation, a unique and spicy seafood choice.

Andhra Tawa Fish

A spicy and flavorful fish preparation seared on a tawa, delivering a bold Andhra punch with a crispy exterior and tender interior.

\$ 15.99

\$ 15.99

\$ 15.99

\$ 15.99

\$ 15.99

\$ 15.99

\$ 16.99

\$ 16.99

\$ 17.99

\$ 19.99

\$ 19.99

\$ 19.99



Shrimp Fry

Succulent shrimp marinated and fried to a crispy perfection, offering a crunchy and seafood delight that's perfect for those who love the ocean's flavors.

\$ 19.99

Pepper Shrimp Roast

Shrimp roasted with a fragrant pepper masala, offering a bold, aromatic, and deeply satisfying seafood appetizer.

\$ 19.99

Lamb Chukka

Tender lamb pieces cooked with aromatic spices, offering a rich and flavorful meat dish that's both satisfying and aromatic.

\$ 19.99

Goat Chukka

Goat meat cooked with fragrant spices, providing a hearty and flavorful dish that's known for its rich and satisfying character.

\$ 21.99

Tandoori

Paneer Tikka Kabab

Soft and marinated paneer cubes skewered and cooked to perfection in the tandoor, offering a delectable and flavorful vegetarian kebab.

\$ 16.99

Achari Paneer Tikka

Paneer infused with tangy achari spices and grilled in the tandoor, offering a pickle-inspired burst of flavor with smoky undertones.

\$ 16.99

Chicken Tikka Kabab

Succulent and tender pieces of chicken, marinated and grilled to perfection, offering a flavorful and aromatic chicken kebab.

\$ 16.99

Achari Chicken Tikka

Tender chicken marinated in tangy achari spices, then tandoor-grilled to create a smoky, pickle-spiced delight.

\$ 16.99

Malai Chicken Tikka Kabab

Chicken pieces marinated in a creamy and mildly spiced mixture, grilled in the tandoor to create a tender and luscious chicken kebab.

\$ 16.99

Tandoori Chicken

Whole chicken marinated with aromatic spices and yogurt, cooked in a clay tandoor for a smoky, juicy finish, then cut into pieces and served hot on a sizzling platter.

\$ 17.99

Tandoori Shrimp

Plump and juicy shrimp marinated in a special blend of spices and grilled in the tandoor, offering a smoky and flavorful seafood delight.

\$ 19.99

Tandoori Fish (Whole Pomfret)

Whole pomfret marinated in aromatic spices and grilled in the tandoor, offering a smoky, flavorful, and visually striking seafood dish.

\$ 19.99

Spice Mantra Special Non Veg Platter

A chef-curated platter featuring an array of tandoori and kebab items, perfect for those who wish to savor a variety of meat and seafood delight in one dish.

\$ 26.99

Naans/Bread

Plain Naan

\$ 3.99

A classic and soft Indian bread, perfectly baked in a tandoor, offering a versatile accompaniment for various dishes.

Butter Naan

\$ 3.99

Soft and fluffy naan brushed with a generous layer of rich butter, creating a comforting and indulgent bread that pairs wonderfully with a variety of dishes.

Garlic Naan

\$ 4.99

Naan infused with aromatic roasted garlic, providing a fragrant and flavorful twist to the traditional Indian bread.

Chilli Garlic Naan

\$ 4.99

Naan with a fiery and garlicky kick, perfect for those who enjoy a spicy and aromatic bread option.

Bullet Naan (Chilli Naan)

\$ 4.99

A spicy and hot version of naan, offering a bold and fiery taste, a must-try for those who love the heat.

Tandoori Roti

\$ 4.99

A traditional Indian flatbread, baked in a tandoor, known for its simplicity and ability to complement a wide range of dishes.

Cheese Naan

\$ 5.99

Naan loaded with shredded cheese, providing a delightful fusion of Indian bread and cheesy goodness.

Chilli Cheese Naan

\$ 5.99

A flavorful naan stuffed with melted cheese and infused with spicy chilli, offering a delicious fusion of creamy richness and fiery zest in every bite.

Peshwari Naan

\$ 5.99

Sweet and nutty naan stuffed with a mixture of dried fruits and nuts, creating a rich and indulgent bread with a delightful contrast of textures and flavors.

Onion Kulcha

\$ 5.99

Soft and flavorful Indian bread stuffed with savory onions and spices, offering a fragrant and satisfying option.

Plain Roti (2)

\$ 4.99

A classic whole-wheat flatbread cooked to perfection, offering a light and wholesome accompaniment to any entree. (2 pieces)

Poori (2)

\$ 5.99

Deep-fried Indian whole wheat bread, golden and crispy on the outside with a soft, fluffy interior.

Parotta (2)

\$ 5.99

Soft, flaky, and layered South Indian parottas crafted by hand, delivering a buttery, comforting texture that pairs perfectly with curries and gravies. (2 pieces)

Spice Mantra Special Bread Basket

\$ 10.99

A delightful assortment of naans and bread, including some of the favorites from our menu, perfect for those who want to explore and savor a variety of flavors and textures.



Veg Entrees

all entrees served with a side of rice

Dal Tadka 🌾

A comforting and flavorful dish made from lentils, cooked to perfection with aromatic spices, creating a classic and nourishing lentil curry.

\$13.99

Tomato Mango Dal 🌾

Creamy lentils simmered with ripe tomatoes and green mango creating a warm, tangy comfort bowl that feels like home in every bite.

\$13.99

Channa Masala 🌾

A popular North Indian dish featuring chickpeas cooked in a flavorful and spiced tomato-based gravy, delivering a hearty and savory vegetarian option.

\$13.99

Aloo Gobi Masala 🌾

A delightful blend of potatoes and cauliflower cooked in a rich and spicy tomato-based gravy, offering a heartwarming and satisfying vegetable dish.

\$13.99

Aloo Mutter 🌾

A comforting blend of tender potatoes and green peas, simmered in a fragrant tomato-based curry.

\$14.99

Bhindi Masala 🌾

Fresh okra stir-fried to perfection with aromatic spices. This savory dish is a symphony of textures and spices, creating a satisfying experience for your taste buds.

\$14.99

Kadai Vegetable 🌾

An assortment of fresh vegetables cooked in a spicy and tangy tomato-based gravy, offering a flavorful and aromatic vegetable medley.

\$14.99

Navrathna Korma 🌾

A creamy and nutty vegetable curry made from a combination of different vegetables, offering a diverse and delectable vegetarian delight.

\$14.99

Kadai Mushroom 🌾

Mushrooms sautéed with onions, peppers, and freshly ground kadai spices for a bold, aromatic, and flavorful curry.

\$14.99

Mushroom Kaju Curry 🌾

Plump mushrooms and roasted cashews folded into a creamy, spiced gravy — a luxurious vegetarian delight with deep, nutty flavor.

\$15.99

Egg Entrees

all entrees served with a side of rice

Egg Bhurji 🌾

Scrambled eggs cooked with aromatic spices and herbs, creating a flavorful and comforting egg dish.

\$12.99

Masala Egg Omlette 🌾

Fluffy omelette cooked with onions, chilies, and house spices for a flavorful, street-style masala kick.

\$12.99

Egg Masala 🌾

Hard-boiled eggs in a rich and spiced tomato-based gravy, offering a satisfying and flavorful egg entree.

\$13.99

All Veg Entrees except Paneer Entrees can be made Vegan upon request

Kadai Paneer 🌾

Paneer cubes and bell peppers cooked in a spiced tomato-based gravy, creating a savory and aromatic paneer delight.

\$15.99

Paneer Tikka Masala 🌾

Soft and marinated paneer cubes cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful paneer dish.

\$15.99

Paneer Butter Masala 🌾

Paneer cubes cooked in a rich and creamy tomato-based gravy, creating a luxurious and indulgent paneer delight.

\$15.99

Malai Kofta 🌾

Deep-fried potato and cottage cheese balls served in a creamy and aromatic gravy, providing a rich and satisfying vegetarian dish.

\$15.99

Mutter Paneer 🌾

A classic North Indian dish featuring paneer and green peas in a savory tomato-based sauce, offering a timeless and hearty vegetable delight.

\$15.99

Paneer Saag 🌾

Paneer cooked in a rich and spiced spinach gravy, delivering a comforting and nutritious paneer dish.

\$15.99

Guthu Vankaya Curry 🌾

A South Indian dish with small eggplants (Guthu Vankaya) or brinjals (Bagara Baingan) cooked in a spiced and flavorful gravy, offering a unique and savory taste.

\$15.99

Spice Mantra Special Kaju Paneer Masala 🌾

Our chef's special dish that combines paneer and cashews in a flavorful and aromatic masala, providing a unique and delightful paneer creation.

\$16.99



Non-Veg Entrees

All entrees served with a side of rice

Gluten Free Vegan Hot

Butter Chicken

Tender chicken pieces in a creamy and buttery tomato sauce, creating a luxurious and indulgent chicken dish.

\$ 16.99

Chicken Tikka Masala

Soft and marinated chicken tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful chicken entree.

\$ 16.99

Spice Mantra Special Chicken Curry

Our chef's special chicken curry, featuring a unique and aromatic blend of spices that create a memorable and delectable chicken dish.

\$ 16.99

Chicken Chettinadu

A South Indian chicken dish with a rich and spiced coconut-based gravy, offering a unique and flavorful chicken entree.

\$ 16.99

Gongura Chicken (Bone-in)

A tangy and spicy bone-in chicken dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

\$ 16.99

Chicken Vindaloo

A tangy and flavorful South Indian dish featuring okra (bendakai) cooked in a tamarind-based sauce, providing a unique and zesty taste.

\$ 16.99

Kadai Chicken

Chicken cooked with bell peppers in a spiced tomato-based gravy, creating a savory and aromatic chicken entree.

\$ 16.99

Chicken Korma

Chicken cooked in a creamy and nutty gravy, creating a rich and indulgent chicken entree.

\$ 16.99

Chicken Saag

Chicken cooked in a rich and spiced spinach gravy, providing a comforting and nutritious chicken entree.

\$ 16.99

Mughalai Chicken

A chicken dish inspired by Mughlai cuisine, known for its rich and aromatic flavors, offering a regal and delectable chicken entree.

\$ 16.99

Andhra Chicken Curry (Bone-in)

Bone-in pieces of chicken are simmered to perfection in a fiery blend of Andhra spices, creating a rich and aromatic curry.

\$ 16.99

Mango Chicken

A delightful chicken dish with a sweet and tangy mango-based sauce, offering a unique and fruity flavor profile.

\$ 16.99

Spice Mantra Special Lamb Curry

Our chef's special lamb curry, featuring a unique and aromatic blend of spices that create a memorable and delectable lamb dish.

\$ 19.99

Lamb Tikka Masala

Soft and marinated lamb tikka pieces cooked in a creamy and spiced tomato sauce, offering a luscious and flavorful lamb entree.

\$ 19.99

Lamb Saag

Lamb cooked in a rich and spiced spinach gravy, providing a comforting and nutritious lamb entree.

\$ 19.99

Lamb Korma

Tender lamb slow-cooked to perfection in a velvety korma sauce, where the richness of coconut and aromatic spices meld to create a sumptuous and flavorful delight.

\$ 19.99

Spice Mantra Special Goat Curry

Our chef's special goat curry, featuring a unique and aromatic blend of spices that create a memorable and delectable goat dish.

\$ 19.99

Goat Rogan Josh

A flavorful and aromatic goat dish with roots in Kashmiri cuisine, known for its rich and savory character.

\$ 19.99

Gongura Goat

A tangy and spicy goat dish prepared with Gongura leaves, delivering a zesty and distinctive taste.

\$ 19.99

Goat Chettinadu

A South Indian goat dish with a rich and spiced coconut-based gravy, offering a unique and flavorful goat entree.

\$ 19.99

Goat Saag

A mouthwatering fusion of succulent goat meat and creamy spinach, delicately spiced to perfection.

\$ 19.99

Goat Vindaloo

A fiery and flavorful goat dish with roots in Goan cuisine, known for its spicy and tangy character.

\$ 19.99

Goat Kheema Curry

Ground goat meat cooked in a spiced tomato-based gravy, delivering a flavorful and hearty goat entree.

\$ 19.99

Malabar Fish Curry

A coastal Kerala favorite — fish simmered in a tangy coconut gravy infused with Malabar spices for a perfect balance of heat and creaminess.

\$ 19.99

Spice Mantra Special Shrimp Curry

Plump and juicy shrimp cooked in a spiced and savory tomato-based gravy, offering a delightful and seafood-rich experience.

\$ 19.99

Shrimp Korma

Plump shrimp delicately cooked in a velvety korma sauce, marrying the richness of coconut and cashews with a symphony of Indian spices.

\$ 19.99

Salmon Fish Tikka Masala

Soft and marinated salmon fish pieces cooked in a creamy and spiced tomato sauce, delivering a luscious and flavorful seafood entree.

\$ 22.99



Veg - Biryani's all biryanis served with a side of raitha and salan

Gluten Free Vegan Hot

Veg Kheema Biryani

Fragrant basmati rice cooked with spiced vegetarian mince, creating a rich, savory biryani bursting with flavor.

\$ 15.99

Mushroom Biryani

Tender mushrooms layered with aromatic rice and spices, offering a earthy, flavorful twist on classic biryani.

\$ 15.99

Paneer 65 Biryani

A delightful biryani that features the combination of soft and spicy Paneer 65 and fragrant rice, creating a flavorful and satisfying vegetarian entree.

\$ 15.99

Paneer Biryani

Soft and marinated paneer cubes cooked with aromatic rice and spices, delivering a luscious and aromatic paneer biryani.

\$ 15.99

Guthu Vankaya Biryani

A unique and tangy biryani featuring small eggplants (Guthu Vankaya) cooked with rice and spices, offering a distinctive and flavorful rice dish.

\$ 15.99

Pachimirchi Paneer Biryani

Paneer cooked in a fresh green-chili masala and layered with aromatic basmati rice for a bold, spicy, Andhra-style biryani.

\$ 16.99

Vijayawada Paneer Biryani

A biryani with a distinct Vijayawada touch, featuring paneer cubes cooked with fragrant rice and spices, offering a unique and savory paneer biryani experience.

\$ 16.99



Non-Veg - Biryani's

all biryanis served with a side of raitha and salan

Egg Biryani

A flavorful and aromatic biryani featuring perfectly cooked eggs, fragrant rice, and a blend of spices, offering a satisfying and eggy rice dish.

\$ 15.99

Vijaywada Egg Biryani

A biryani with a distinct Vijayawada touch, fragrant basmati rice layered with perfectly boiled eggs and a symphony of aromatic spices.

\$ 15.99

Hyderabadi Chicken Dum Biryani

A classic and iconic Hyderabadi dish, with tender chicken pieces marinated and layered with aromatic rice, cooked to perfection in a dum style, creating a rich and indulgent chicken biryani.

\$ 16.99

Boneless Chicken Biryani

A biryani that features succulent boneless chicken pieces cooked with fragrant rice and spices, offering a delightful and flavorful chicken entree.

\$ 16.99

Chicken 65 Biryani

A biryani that features the combination of soft and spicy Chicken 65 and fragrant rice, creating a flavorful and satisfying chicken entree.

\$ 16.99

Pachimirchi Boneless Chicken Biryani

Boneless chicken cooked in a fresh green-chili masala and layered with aromatic basmati rice for a bold, spicy Andhra-style biryani.

\$ 16.99

Vijaywada Boneless Chicken Biryani

A biryani with a distinct Vijayawada touch, featuring boneless chicken pieces cooked with fragrant rice and spices, providing a unique and savory chicken biryani experience.

\$ 16.99

Spice Mantra Special Chicken Biryani

Our chef's special biryani, showcasing perfectly pan fried and spiced chicken, layered with fragrant rice and cooked to perfection, offering a memorable and delectable chicken biryani.

\$ 17.99

Chicken Ghee Roast Biryani

Rich ghee-roasted chicken folded into fragrant biryani rice, offering deep South Indian flavors and melt-in-your-mouth goodness.

\$ 17.99

Fry Piece Chicken Biryani

Perfectly spiced fried chicken pieces layered with aromatic rice, giving every bite a punch of flavor and heat.

\$ 17.99

Gongura Chicken Dum Biryani

A unique and tangy biryani featuring tender chicken pieces cooked with Gongura leaves and fragrant rice, offering a distinctive and flavorful chicken biryani.

\$ 17.99

Gongura Boneless Chicken Biryani

Boneless chicken cooked in tangy Gongura masala and layered with aromatic basmati rice for a bold, flavorful Andhra-style biryani.

\$ 17.99

Ulavacharu Chicken Dum Biryani

A special and spiced biryani featuring chicken and ulavacharu (horse gram soup), lending a unique and tangy taste to this chicken biryani.

\$ 18.99

Ulavacharu Boneless Chicken Biryani

A biryani that combines boneless chicken pieces and ulavacharu (horse gram soup) with fragrant rice and spices, providing a unique and tangy chicken biryani experience.

\$ 18.99

Spice Mantra Special Goat Fry Biryani 🍛

Our chef's special biryani, showcasing perfectly fried and spiced goat meat, layered with fragrant rice and cooked to perfection, offering a memorable and delectable goat biryani.

Goat Ghee Roast Biryani

Tender goat cooked in a rich ghee-roast masala and layered with aromatic basmati rice for a bold, indulgent, telangana-style biryani.

Goat Kheema Biryani 🍛

A biryani that features ground goat meat cooked with fragrant rice and spices, providing a flavorful and hearty goat entree.

Lamb Biryani 🍛

A biryani that features tender and succulent lamb pieces cooked with fragrant rice and spices, creating a rich and satisfying lamb entree.



Indian Wok - Veg

Veg Fried Rice 🍛

Fragrant basmati rice stir-fried to perfection with an assortment of crisp vegetables, creating a delightful and satisfying vegetarian wok classic.

Street Style Veg Fried Rice 🍛

A tantalizing blend of aromatic rice and vibrant vegetables stir-fried to perfection in a street-style flair, offering a savory and flavorful wok creation.

Schezwan Veg Fried Rice 🍛

An enticing fusion of spicy Schezwan sauce, fragrant rice, and a medley of vegetables, delivering a fiery and flavorful experience in every bite.

Veg Noodles 🍛

Soft and slurpy noodles wok-tossed with an array of fresh and colorful vegetables, providing a simple yet delightful vegetarian noodle sensation.

Street Style Veg Noodles 🍛

A delightful noodle dish featuring an assortment of fresh vegetables wok-tossed with street-style seasoning, creating a savory and satisfying vegetarian option.

Veg Schezwan Noodles 🍛

Spicy and aromatic noodles featuring a perfect balance of Schezwan spice, crisp vegetables, and tender noodles, providing a fiery and flavorful vegetarian wok creation.

Gobi Fried Rice 🍛

A flavorful wok creation where fragrant rice meets perfectly stir-fried cauliflower florets, offering a unique and delightful twist to the classic fried rice.

Paneer Fried Rice

Fragrant basmati rice wok-tossed with succulent paneer cubes and colorful vegetables, creating a luscious and flavorful paneer delight in every bite.

\$ 21.99

\$ 21.99

\$ 21.99

\$ 19.99

\$ 14.99

\$ 15.99

\$ 15.99

\$ 14.99

\$ 15.99

\$ 15.99

\$ 15.99

\$ 15.99

Indian Wok - Non Veg

Egg Fried Rice 🍛

Fragrant basmati rice wok-tossed with tender scrambled eggs and a medley of vegetables, creating a satisfying and protein-rich egg fried rice.

Street Style Egg Fried Rice 🍛

A flavorful wok creation featuring aromatic rice, tender scrambled eggs, and a burst of street-style spices, offering a savory and satisfying egg fried rice variation.

Egg Noodles

Soft and slurpy noodles wok-tossed with tender scrambled eggs and an assortment of vegetables, delivering a classic and comforting egg noodle dish.

Street Style Egg Noodles 🍛

A delightful noodle dish featuring soft and slurpy egg noodles wok-tossed with tender scrambled eggs and street-style seasonings, creating a savory and satisfying egg noodle variation.

Chicken Fried Rice

Fragrant basmati rice stir-fried to perfection with succulent pieces of chicken and a colorful mix of vegetables, creating a classic and satisfying chicken fried rice.

Street Style Chicken Fried Rice 🍛

A zesty wok creation featuring aromatic rice, tender chicken pieces, and street-style seasonings, offering a savory and flavorful twist to the classic chicken fried rice.

Schezwan Chicken Fried Rice 🍛

An enticing fusion of spicy Schezwan sauce, fragrant rice, and succulent chicken pieces, delivering a fiery and flavorful experience in every bite of this chicken wok creation.

Chicken Noodles

Soft and slurpy noodles wok-tossed with succulent pieces of chicken and an array of fresh vegetables, providing a classic and comforting chicken noodle dish.

Street Style Chicken Noodles 🍛

A delightful noodle dish featuring soft and slurpy egg noodles wok-tossed with succulent pieces of chicken and street-style seasonings, creating a savory and satisfying chicken noodle variation.

Schezwan Chicken Noodles

Spicy and aromatic noodles featuring tender chicken pieces, egg noodles, and a perfect balance of Schezwan spice, providing a fiery and flavorful chicken wok creation.



Desserts

Double Ka Meeta

\$ 7.99

A rich and indulgent dessert made with deep-fried bread slices soaked in sugar syrup, flavored with cardamom and garnished with nuts, providing a sweet and satisfying treat.

Rasmalai

\$ 6.99

Soft and spongy cottage cheese dumplings soaked in saffron and cardamom-flavored milk, creating a luscious and aromatic dessert.

Gulab Jamun

\$ 6.99

Iconic and sweet deep-fried dumplings made from milk solids, soaked in sugar syrup, offering a classic and comforting Indian sweet.

Gulab Jamun with Ice cream

\$ 8.99

A delightful combination of warm and syrupy Gulab Jamun paired with a scoop of cold and creamy ice cream, creating a contrasting and indulgent dessert experience.



Hot Beverage

Irani Chai

\$ 3.99

A traditional hyderabadi tea that captivates with its robust flavor and aromatic spices, offering a comforting and invigorating hot beverage.

Madras Coffee

\$ 3.99

A South Indian delight, Madras Coffee is a fragrant and rich brew that combines fresh coffee with milk, creating a bold and satisfying hot beverage.



Sweet Paan

\$ 2.99



Bun Maska

\$ 3.99



Cold Beverage

Refer bar menu for non-alcoholic mocktails

Fountain Drink

\$ 3.99

Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Lemonade, Cranberry Juice

Thums Up

\$ 3.99

Butter Milk

\$ 4.99

Sweet Lassi

\$ 4.99

Fresh Lime Soda (Salt/Sweet)

\$ 5.99

Mango Lassi

\$ 5.99

Bottled Water

\$ 0.99

Kids Menu (Kids size serving only)

Served with a dip of tomato ketchup

French Fries

\$ 5.99

Smileys

\$ 5.99

Chicken Nuggets

\$ 5.99

Sweet Naan

\$ 5.99

Scrambled Egg

\$ 6.99

Butter Noodles

\$ 7.99

Veggie Noodles

\$ 7.99

Extras

Tamarind Sauce \$ 0.99

Mint Sauce \$ 0.99

Hot Sauce \$ 0.99

Raita \$ 1.49

Salan \$ 1.49

Chilli Mayonnaise \$ 1.49

Lemons and Onions \$ 1.99

Extra Rice \$ 3.99

Raita - 8oz \$ 3.99

Salan - 8oz \$ 3.99

Raita - 12oz \$ 5.99

Salan - 12oz \$ 5.99

Bucket Biryanis (TO-GO Only)

	Family	Jumbo
Veg/Egg Biryani Bucket	\$ 32.99	\$ 69.99
Chicken Dum Bucket	\$ 34.99	\$ 74.99
Goat Dum Bucket	\$ 43.99	\$ 89.99



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