



BLOG

PREFIX'E DINNER

Soup or Salad

Your choice of Bread (Naan, Garlic Naan, Roti)

Basmati Rice, Raita and Desserts

VEGETABLE DINNER

Samosas or Pakoras

Saag Paneer, Navratan Korma, Daal

For Two \$32

One \$17

KABAB DINNER

Tandoori Chicken or Chicken Tikka

One Veggie & One Meat

For Two \$38

One \$20

MIXED CURRY DINNER

Chicken Tikka Masala, Lamb Saag (Spinach)

Jhinga Tamatar (Shrimp) or any Kabab

For Two \$44

One \$23

SOUPS (SHORBA)

Mulligatawny Soup – 5
Pureed lentils, pears, apples, carrots, broccoli and coconut milk **(V)**

Tomato Saffron Shorba – 5
Fresh tomatoes, **saffron**, and cream

Rasam (Veg or Shrimp) – 4/6
Tomatoes, cilantro, garlic, and tamarind **(V)**

Cantonese Veg/Chicken – 4/6
Chopped Veggies, Soya, Cilantro

SALADS

Mixed baby greens – 6
Mixed greens, cucumber, paneer, carrots, roasted almonds.

Papad Guldasta – 5
Cucumbers, tomatoes, onions, mixed greens and house dressing in a papad bowl

Tandoori Chicken Salad – 8
Served on spring mix with house dressing

STARTERS (INDIAN)

Kale & Sprouted Moong – 5
Sweet and sour crisp kale and sprouts

Pakora – Assorted/Paneer/Chili Cheese – 7
Chickpea flour fritters

Samosa (Veg/Lamb) – 5/7
Turnovers stuffed with spiced potatoes, peas, lentils/ground lamb

Assorted Chicken Kababs – 12
Mint cilantro, black pepper, garlic, tandoori spices

Jeedipappu Kodi Pakodi – 12
Chicken/Cashew/curry leaves & chillies

Boti Din Raat – 12
Minced goat roundels, boiled eggs

Bronzini Amritsari – 12
Punjabi style bone in fish spotted with carom seeds

Balchao Bruschetta (Paneer/Shrimp) – 10/12
A tangy delight introduced by the Portuguese in Goa

STARTERS (Indo – Chinese)

Veg. Spring Rolls – 4

Crispy Corn Chili Pepper – 9

Drums of Heaven-11
Chicken drumettes, ginger garlic, egg

Loose Prawns – 13

Appollo Fish – 13

INDO-CHINESE (Dry or Wet)

CHILI

(Onion, garlic, bell pepper, chilies in garlic sauce and cilantro)

Paneer – 13

Cauliflower/Broccoli/Mushroom – 11

Chicken – 13

Shrimp – 15

Fish – 15

MANCHURIAN

(Sauteed in ginger and garlic chili sauce)

Paneer – 13

Cauliflower/Broccoli/Mushroom – 11

Chicken – 13

Shrimp – 15

Fish – 15

65

(Green chilies, curry leaves, ginger)

Paneer – 13

Cauliflower/Broccoli/Mushroom – 11

Chicken – 13

Shrimp – 15

SCHEZWAN

(Whole red chilli, bell peppers, onion)

Paneer – 13

Chicken – 13

Shrimp – 15

Fish – 15

GINGER

(Ginger, onion, red chilli)

Vegetable – 12

Paneer – 13

Chicken – 13

Shrimp – 15

Fish – 15

TANDOOR

A traditional Indian earthen clay oven, fired by charcoal, which has popularized Indian cuisine around the globe.

Chicken Malai Kabab (mild) – 15
Cream cheese, saffron, exotic spices

Chicken Soola – 15
Chilli, onion paste, and cashew

Chicken Motia kabab – 15
Cheese, garlic, blackpepper & green chilli

Tangdi Kabab (Chicken Drumsticks) – 15
Green Chilli, cardamom, hung curds, fenugreek

Tandoori Chicken (whole) – 17
Whole cornish hen, pomegranate mint chutney

Seekh Kabab – 17
Minced spiced lamb skewered and baked

Lamb Chops – 20
Tender lamb chops marinated with roasted spices

Lamb Tikka Kabab – 20
Boneless lamb leg cubes, ginger garlic, black pepper corn, mustard oil

Salmon Tikka – 20
Ginger, garlic, coriander seeds and caraway seeds

Tandoori Jhinga (Shrimp) – 20
Large shrimp marinated in yogurt, ginger, garlic, and mild spices

Pudina Paneer Tikka – 14
Exotic kabab of homemade Indian cheese

Makhamali Paneer Tikka -14
Cashewnuts, cream, cheese and fenugreek

Tandoori Vegetables – 14
Potatoes, cauliflower, paneer, mushrooms, onions and broccoli

Bharwan Mushroom – 12
Cheese, dry fruits, spicy stuffing

MAIN COURSES – Indian

CHICKEN (MURGH)

Kadai Chicken – 15
bell pepper, tomatoes & fenugreek
Ginger,

Masala Roast Chicken – 15
Roasted chicken in thick spiced gravy with ginger

Chicken Saag – 15
Spinach, ginger, garlic & onion

Chicken Tikka Masala – 15
Mesquite broiled chicken in creamy tomato butter sauce

Chicken Shahi Korma – 16
Cashew, almond cream & spices

Kozih Chettinad – 15
South Indian style chicken in black pepper sauce and curry leaves

Murgh Makhni (Butter chicken) – 15
Boneless tandoori chicken cooked in mild sauce and butter

Southern Spice Chicken – 15
Home style chicken curry

Kodi Vepudu – 15
Sautéed chicken, curry leaves, green chilies

Gongura Chicken – 15
Sorrel leaves, green chilies, curry leaves

LAMB AND GOAT (Goat bone-in)

Lamb Tikka Masala - 17
Roasted lamb cubes in creamy tomato butter sauce

Kashmiri Rogan Josh – 16
Kashmiri delicacy cooked in whole spices

Keema Khagina – 16
Spicy ground lamb/goat topped with poached egg

Lamb or Goat Curry (goat bone-in) – 16
Home style curry

Veinchina Mamsam (Bhuna ghosh) – 16
Sautéed lamb/goat with curry leaves and green chillies

Kadai Lamb/Goat – 16
Tomatoes, bell peppers, onions, and fenugreek

Gongura Mamsam – 17
Goat, sorrel leaves, green chilies, curry leaves

Lamb Shahi Korma – 18
Rich creamy sauce with nuts

EGG

Boiled Egg Curry – 10

Anda Burji – 10
Scrambled egg, onions, chilies & cilantro

Anda Khagina – 10
Onions, poached eggs, garam masala

Kodi Guddu Pulusu – 11
Egg tangy spicy sauce, onions, cumin, fenugreek

VINDALOO

(Spicy goan sauce, garlic, Potatoes (Optional)

Vegetable (vegan) – 12

Chicken – 15

Goat –16

Lamb -17

shrimp – 18

SEAFOOD (SAMUNDAR SE)

Kadai Shrimp - 18
Ginger, bell pepper, tomatoes & fenugreek

Goan Salmon / Shrimp Curry – 18
Salmon or shrimp cooked with tangy spices and coconut milk

Shrimp Tikka Masala - 18
shrimp in creamy tomato butter sauce

Royya Vepudu – 18
Sautéed shrimp with curry leaves and spices

Shrimp Shahi Korma – 19
Shrimp cooked in cashew nut creamy sauce

Chepa Pulusu – 17
Simmered fish, tangy spicy sauce, onions, cumin, fenugreek

SOUTH INDIAN TIFFINS

Rice & lentil crepes

Idli – 5

Vada – 6

DOSAS

Plain – 6

Masala / Mysore / Onion – 8

Paneer / Chili Cheese – 9

Deccan Style – 9

Veggies & paneer spread with Raitha

Schezwan / Manchurian / Gongura – 8

Egg Dosa – 8

Chicken Curry Dosa – 9

Goat Curry Dosa - 10

DUM BIRYANI

Hyderabadi – Dum Biryani

Spices, mint, yogurt, saffron, layers of fragrant basmati rice

Shrimp/Goat/Chicken/Vegetable/Egg-15/15/13/12/12

Nargisi Biryani – 17

Lamb, Chicken and shrimp

RICE

Peas Pulao/Jeera Rice – 6

Bagara Rice – 5

Plain Rice – 3

BREAD

Naan Plain/Onion/Garlic/Sesame

Chili/Rose Mary – 3/4/4/4/4/4

Chicken Tikka Naan / Kheema Naan – 5/6

Stuffed with spiced chicken / stuffed with minced lamb

Roti / Lachha Parata / Paneer or Alu Parata – 3/4/5

Tandoor baked light wheat breads

Poori / Batura – 5

Deep – fried puffed bread

Paneer Kulcha / Peshawari Naan – 6

Homemade cheese stuffed bread / stuffed with dry fruits & nuts

Bread Basket (Choose any three – restrictions apply) – 10

VEGETABLES

(Jain options available)

Aloo Gobi/Aloo Palak/Gobi Palak – 13

Cauliflower and potatoes cooked with onions, cilantro, tomatoes.

Bendakaya Vepudu – 13

Stir fried okra, onions, curry leaves, cashew and tomatoes

Bendi Masala – 13

Okra, onions, tomatoes, ginger, garlic

Baingan Bartha – 13

Smoked eggplant mashed and cooked with tomatoes and onions

Masala Roast Paneer – 14

Roasted cheese with thick-spiced cashew gravy

Bagara Baingan / Gutti Vankaya – 13

Baby eggplant, peanuts, coconut, sesame seeds & tamarind gravy

Malai Kofta – 14

Vegetable croquettes with veggies & cottage cheese in cashew sauce

Navratan Korma – 14

Jewel veggies cooked in creamy mild sauce

Palak Paneer – 14

Spinach cooked with ginger, garlic, cumin

Veg Jalfrezi – 14

Diced onions, bell peppers, ginger

Paneer Burji – 15

Grated paneer, onions, tomatoes, cumin & cilantro

Paneer Tikka Masala – 14

Homemade cheese, onions, creamy tomato sauce

Paneer Makhni – 14

Homemade cheese in creamy tomato butter sauce

Shahi Paneer – 15

Cashew, almond, cream & cheese

Kadai Paneer – 14

Onions, tomatoes, bell peppers, red chilies & fenugreek

Methi Malai Mutter – 14

Green peas, creamy sauce & fenugreek leaves

Matar Paneer – 14

green peas, onion, ginger & garlic

Beans Poriyal – 12

Grated coconut, mustard seeds, curry leaves, chilies

Aloo Methi – 11

Potatoes and fenugreek

Chana Masala – Chana Saag – 11

Chickpeas cooked in tomatoes and onion gravy /spinach

Daal Tadka / Daal Palak / Gongura Pappu – 12

Lentils, tempered spices, tomatoes and curry leaves /
spinach / sorrel leaves

Daal Makhni – 12

3 kinds of lentils cooked in butter, tomatoe sauce and spices

HAKKA NOODLES

Veg/Egg/Chicken/Shrimp – 9/9/11/12

FRIED RICE

Veg/Egg/Chicken/Shrimp – 9/9/11/12

SCHEZWAN FRIED RICE

Veg/Egg/Chicken/Shrimp – 9/9/11/12

CHAAT BHANDAR

Bhel Puri or Pani Puri or Dahi Puri – 6

Avacado Puri – 6

Papdi Chaat – 5

Samosa Choley – 6

Aloo Tikki choley – 6

Choley Bhatura – 11

(Roti, onions, bell peppers & cilantro)

DESSERT - Just as delicious as they are decorative

Kesari Keer - 5

Gulab Jamun – 4

Gulam Jamun with Vanilla Ice-cream – 6

Gajar Jamun Sopapilla – 6

Papdi, carrot pudding, gulab jamun cup & kulfi

Khubani Trifle – 6

Assorted Halwa (Louki/Moong/Gajar) – 6

Made from various kinds of fruits, veggies, grains, nuts, lentils

Marble Cake Halwa with Rabdi – 6

Delicately layered halwa, marble cake, rabdi, nuts, fresh fruit juice.

Kulfi (Mango, Pista & Falooda) – 5

Dense frozen dessert made of milk, almonds, pistachios and flavored with cardamom

Double Ka Meeta – 5

Bread pudding soaked in hot milk, nuts, saffron, cardamom

Rasmalai – 5

Cheese patties, chilled cream, nuts

Nizami – Ala – Kulfi – 6

Bread pudding Kulfi & pootha rekulu

Gulab Jamun Brulee – 6

Pan Filos (Two pieces) – 3

After Mints

BEVERAGES

Coke / Diet Coke / Sprite / Ice tea – 2

Mango Lassi – 5

Sweet / Salt Lassi – 4

Fresh Lime Soda (Salt or sweet) – 3

Masala Chai – 2

Madras Coffee – 2

Sparkling Water (Perrier, San Pelligrino) – 4

Aqua Panna – 4

Red Bull – 4

18% gratuity will be added for parties of 6 or more even if checks are paid individually.

Each order takes a minimum of 20-25 minutes to serve

if you have any food allergies, please inform us



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