



BAR & RESTAURANT

VEG APPETIZERS

SAMOSA

Crisp pastries stuffed with spiced potato, green peas

ONION PAKORA

Delicious South Indian snack made with onions, gram flour, spices & herbs.

CUT MIRCHI

Mirchi Bajji cut in round and fried (Hyderabad style) tossed up with in house masala powder

MIRCHI BAJJI

Popular south Indian street food made by chillies dipped in chana besan batter & fried

PEANUT MASALA

Fried Peanuts mixed with chilli, onions, tomatoes tossed up with housemade masala powder.

BOILED-PEANUT MASALA

Boiled Peanuts mixed with chilli, onions, tomatoes tossed up with housemade masala powder

PUNUGULU

Deep fried snack made with soaked rice, urad dal & other spices served with housemade chutney

CASHEW FRY

Fried Cashew with green chilli and curry leaves, tossed up with housemade masala powder

BABY CORN MANCHURIAN

Baby corn sautéed in Manchurian sauce with diced onions

CHILLI BABY CORN

Baby corn sautéed with bell pepper, onion with ginger & garlic

GOBI MANCHURIAN

Fried Cauliflower sautéed in Manchurian sauce with diced onions

GOBI 65

Gobi coated in a delicious Indian spice batter and deep fried until crisp.

CHILLI PANEER

Indian cheese cubes sautéed with bell pepper, onion with ginger & garlic

CHILLI MUSHROOM

Mushrooms sautéed with bell pepper, onion with ginger & garlic

VEG MOMOS

Nepalese style steamed vegetarian dumplings served with housemade special spicy sauce

EGG SPECIALS

EGG BOMBERS

Boiled eggs cut & dipped in chickpeas batter fried and served with mint chutney

CHILL EGG

Boiled Egg topped with chili and housemade spices

GUNTUR EGG OMELETTE

Whole eggs or egg whites are often beaten with a small amount of milk, cream, or water

GUDEVADA EGG BHURJI

Indian version of scrambled eggs cooking in onions and special spices.

SEAFOOD APPETIZERS

FISH FRY

APOLLO FISH

A very alluring & delectable Tilapia boneless fillets with slightly batter coated, deep fried & tossed in housemade sauce

POMFRET FRY

HOT AND PEPPER GARLIC SHRIMP

Shrimp tawa fried in hot sauce & tossed up with garlic and black pepper

ROYYALA VEPUDU (Shrimp Fry)

Fried Shrimp with South Indian spices

CASHEW COCONUT PRAWNS FRY

Fried Prawns tossed with cashew and dry coconut

CHICKEN APPETIZERS

CHICKEN MOMOS

Nepalese style steamed chicken dumplings served with house made special spicy sauce

CHILLI CHICKEN

Chicken cubes sautéed with bell pepper, onion with ginger & garlic (Boneless)

CHICKEN PAKORA

Tender Chicken marinated in spices, coated in thick flour batter and fried

CHICKEN 65

Spicy deep fried chicken fragrant with spices, curry leaves and green chillies (Boneless)

CHICKEN ROAST

Chicken marinated in curry sauce, deep fried & tossed with curry leaves, homemade masala powder (Bone In)

CHICKEN GHEE ROAST

Chicken cubes marinated in dry roasted spices & cooked in rich ghee (Boneless)

GINGER CHICKEN

Spicy chicken curry with bold flavors of Ginger, garlic, cumin, coriander and turmeric.

CHICKEN LIVER FRY

Chicken liver fried & tossed up in housemade spices

MUTTON APPETIZERS

GOAT ROAST

Spicy & dry mutton pieces coated well with flavored homemade Indian masala.

PEPPER GOAT FRY

Tender goat with bone sautéed in black pepper, onion, and spices

ALMOND GOAT FRY

Tender mutton pieces tossed well with almonds And flavored homemade Indian masala.

VEG MAIN COURSE



BAR & RESTAURANT

Served with Rice

VEG KORMA

Mixed vegetables cooked in creamy onion & cashew sauce with herbs and spices

PANEER TIKKA MASALA

Grilled paneer tikka cooked in mild tomato sauce with onions, herbs & spices

KADAI PANEER

Indian Cheese Cubes cooked in a mildly creamy Sauce with bell pepper

PALAK PANEER

Indian Cheese Cubes cooked with spinach

MALAI KOFTA

Cheese & Vegetable balls in a blended sauce with touch of cream

TINDORA COCONUT FRY

Tindora fry tossed with coconut, herbs & spices

DAL TADKA

Ginger & garlic tadka Infused yellow Daal

(* Add Mango/Tomato/Gongura flavor + \$1.00)

NON-VEG MAIN COURSE

Served with Rice

BUTTER CHICKEN

Tandoor roasted chicken cooked in a mild tomato sauce with herbs and Spices

CHICKEN TIKKA MASALA

Tender chicken is marinated in spices and yogurt, then cooked in a tomato with spices for a classic Indian flavor

PEPPER CHICKEN CURRY

South Indian spicy chicken semi gravy made with black pepper, red chili and cumin seeds

COUNTRY CHICKEN CURRY

Natu Kodi pulusu is a thin gravy curry made of country chicken's meat with coriander seeds, poppy seeds, coconut, off the record garam masala

ANDHRA CHICKEN CURRY

Chicken stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chili peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon

(* Add Gongura flavor + \$1.00)

NELLORE CHEPALA PULUSU

Chepala pulusu is an Andhra fish curry, a famous fish recipe, prepared by cooking fresh fish pieces in tangy tamarind sauce with lots of hot spices.

GOAT CURRY

Small cuts of goat slow-cooked or pressure-cooked in a gravy made with onions, tomatoes, garlic and aromatic spices

(* Add Gongura flavor + \$1)

GONGURA SHRIMP

Gongura Prawns, also popularly known as gongura royyala kura is a winner and exotic dish from the Andhra cuisine

TANDOORI

PANEER TIKKA

Indian cheese cubes marinated in yogurt sauce and grilled in a clay oven.

CHICKEN LEG TANDOORI

2 Chicken leg quarters marinated & grilled in clay oven

CHICKEN TIKKA

Boneless chicken marinated in yogurt sauce and grilled in a clay oven.

BIRYANIS

* Add Gongura Flavour to any Biryani + \$1.00

CHICKEN DUM BIRYANI

Chicken Biryani is a savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together

VIJAYAWADA CHICKEN BIRYANI

Chicken(Boneless) tossed in vijayawada sauce and cooked with long grain basmati rice

VIJAYAWADA SHRIMP BIRYANI

Layered saffron basmati rice tossed with Vijayawada sauce and Shrimp, herbs and spices

VIJAYAWADA PANEER BIRYANI

Slow cooked layered casserole of paneer cubes in a curd (yogurt) based gravy, fried onions

VIJAYAWADA EGG BIRYANI

Layered saffron basmati rice tossed with Vijayawada sauce and boiled eggs, herbs and spices

VIJAYAWADA VEG BIRYANI

Layered saffron basmati rice with boiled eggs tossed in Vijayawada sauce

EGGPLANT BIRYANI

Layered saffron basmati rice tossed with Fried egg plant, herbs and spices

GOAT FRY BIRYANI

Meat is marinated and cooked along with long grain and fine rice. It is left on a slow fire or dum for a fragrant and aromatic flavor

CHICKEN 65 BIRYANI

Flavorful, spicy, aromatic and tasty biryani. Fried chicken pieces are added to enhance the flavor of this biryani

RAO'S ROAST BIRYANI

SIDES

CURD RICE

SAMBAR RICE

RASAM

NAAN – PLAIN/ BUTTER

NAAN – GARLIC/BULLET

CHEESE AND CHILLI NAAN / ONION KULCHA

GREEN SALAD

CASHEW PAKODI