



716-631-2222

<http://www.takeoutcab.com>

Hyderabad Biryani House

Breads

Plain Naan	\$2.49
<i>White flour dough mixed with milk, butter and baked in tandoor clay oven.</i>	
Butter Naan	\$2.49
<i>White flour dough mixed with milk and baked in tandoor clay oven topped with butter.</i>	
Tandoori Roti	\$2.99
<i>Whole wheat flour bread baked in a clay oven</i>	
Garlic Naan	\$3.49
<i>Leavened bread made in tandoor oven is topped with minced garlic.</i>	
Onion Kulcha	\$3.99
<i>Leavened bread made in tandoor oven is stuffed with delicately spiced onions.</i>	
Paneer Naan	\$3.99
<i>Leavened bread made in tandoor oven is stuffed with delicately spiced paneer.</i>	
Malabar Parota	\$4.99
<i>Multi layered whole wheat bread.</i>	
Pulka	\$2.99
<i>Whole wheat bread baked on tawa</i>	
Chapathi	\$3.99
<i>Whole wheat layered bread baked on tawa with a butter touch</i>	
Peshawari Naan	\$3.99
<i>Classic Indian bread traditionally stuffed with a fruit and nut mixture then baked quickly in a clay tandoor oven</i>	

Veg Appetizers

Gobi Manchurian	\$10.99
<i>Cauliflower florets marinated in a spiced batter, deep fried and tossed in soy sauce and finely minced ginger and garlic.</i>	
Gobi 65	\$10.99
<i>Deep fried cauliflower tossed with green chillies, curry leaves & spices.</i>	
Aloo Bajji	\$7.99
<i>Slices of potato dipped in chickpea batter and deep fried.</i>	
Cut Mirchi	\$8.99
<i>Stuffed chilli peppers are cut and deep fried in chickpea batter and topped with freshly chopped onions.</i>	
Egg Bajji	\$7.99
<i>Boiled egg dipped in chickpea batter and deep fried.</i>	
Baby Corn Manchuria	\$10.99
<i>Baby corn coated with batter cooked in Indo Chinese style.</i>	
Mixed Veg Manchurian	\$11.99
<i>Vegetable balls marinated in a spiced batter, deep fried and tossed in house-made manchurian sauce and finely minced ginger and garlic</i>	
Chilli Paneer	\$11.99
<i>Deep fried paneer sauteed with onions, bell peppers & green chillies.</i>	

Rice Specialities

Hyderabadi Chicken Dum Biryani	\$12.99
<i>Fragrant basmati rice layered and slow cooked with chicken leg quarters, blended with herbs and spices then garnished with egg and served with yogurt raitha and chilli peppers gravy.</i>	
Avakaya Chicken (or Fish or Shrimp) Dum Biryani	\$14.99
<i>Fragrant basmati rice layered and slow cooked and blended with herbs and spices and Boneless Chicken / Fish / Shrimp and Avakaya and then garnished with egg and served with yogurt raitha and chilli peppers gravy. This Biryani comes as a Spicy to Medium version.</i>	
Avakaya Goat Dum Biryani (FRI, SAT and SUN Only)	\$16.99
<i>Fragrant basmati rice layered and slow cooked and blended with Goat meat, herbs and spices along with Avakaya then garnished with egg and served with yogurt raitha and chilli peppers gravy. This Biryani comes as a Spicy to Medium version.</i>	
Vijayawada Boneless Biryani	\$13.99
<i>Basmati rice cooked with boneless chicken, blended with herbs and spices then garnished with egg and served with yogurt raitha and chilli peppers gravy.</i>	
Hyderabadi Goat Dum Biryani	\$16.99
<i>Fragrant basmati rice layered and slow cooked with choicest cuts of goat meat, marinated in yogurt, fried onions and a variety of fresh herbs and spices.</i>	
Shrimp Biryani	\$15.99
<i>Fragrant basmati rice layered and slow cooked with shrimp, marinated in yogurt, fried onions and a variety of fresh herbs and spices.</i>	
Vegetable Dum Biryani	\$11.99
<i>Basmati rice cooked with a variety of fresh seasonal vegetables, blended with herbs and spices and served with yogurt raitha and chilli peppers gravy.</i>	
Paneer Biryani	\$12.99
<i>Basmati rice cooked with paneer, blended with herbs and spices and served with yogurt raitha and chilli peppers gravy.</i>	
Egg Biryani	\$11.99
<i>Basmati rice cooked with eggs, blended with herbs and spices then garnished with egg and served with yogurt raitha and chilli peppers gravy.</i>	
Fish Biryani	\$14.99
<i>Fragrant basmati rice layered and slow cooked with fish, marinated in yogurt, fried onions and a variety of fresh herbs and spices.</i>	
Shrimp Fried Rice	\$13.99
<i>Steamed rice stir fried on a wok along with shrimp and freshly</i>	

Sea Food Curries

Chepala Pulusu	\$14.99
<i>Pieces of fish cooked in a simple gravy along with tamarind and other herbs and spices.</i>	
Madras Fish Curry	\$14.99
<i>Fish curry made in madras style.</i>	
Royyala Pulusu	\$14.99
<i>Shrimp cooked in a simple gravy along with tamarind and other herbs and spices.</i>	
Gongura Royyalu (Seasonal)	\$15.99
<i>Shrimp tossed with Indian hibiscus, herbs, spices, bell peppers and onions.</i>	
Shrimp Pepper Fry	\$15.99
<i>Shrimp fried with onions and other Indian spices.</i>	
Salmon Tikka Masala	\$17.99
<i>Grilled salmon fish cooked with tomato, cream, caramelized onions, and special spices</i>	

South Indian

Plain Dosa	\$7.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar.</i>	
Masala Dosa	\$8.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar included with potato masala.</i>	
Ghee Dosa	\$8.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar along with ghee.</i>	
Gunturu Karam Dosa	\$9.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar and also filled with masala made with Gunturu Karam.</i>	
Mysore Masala Dosa	\$9.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar and also filled with potato masala made in Mysore style.</i>	
Cheese Dosa	\$8.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar along with cheese.</i>	
Onion Dosa	\$8.99
<i>A thin crepe made out of fermented rice and lentil batter, served with fresh coconut chutney and sambar filled with finely chopped onions.</i>	
Idly	\$6.99
<i>Steamed rice & lentil patties served with chutney, sambar & blended chilli powder.</i>	
Utappam	\$5.99
<i>Lentil and Rice Pancake, served with sambar and coconut chutney.</i>	
Onion Utappam	\$6.99

Paneer Pakoda	\$9.99
<i>Fresh cut onion and cubes of paneer dipped in chickpea batter and deep fried.</i>	
Onion Pakoda	\$7.99
<i>Fresh cut onion dipped in chickpea batter and deep fried.</i>	
Mirchi Bajji	\$8.99
<i>Stuffed chili peppers fried in chickpea batter and topped with freshly chopped onions.</i>	
Vegetable Pakoda	\$8.99
<i>Vegetables dipped in chickpea batter and deep fried.</i>	
Samosa	\$4.99
<i>Minced potatoes & peas wrapped in pastry dough & fried.</i>	

Non-Veg Appetizers

Chicken 65	\$11.99
<i>Boneless chicken fried and tossed with green chillies, curry leaves & spices.</i>	
Chicken Manchuria	\$10.99
<i>Chicken marinated in a spiced batter, deep fried and tossed in soy sauce and finely minced ginger and garlic.</i>	
Egg Pepper Fry	\$9.99
<i>Egg fried and cooked in sauce mixed with peppers.</i>	
Goat Chukka	\$16.99
<i>Spicy dry preparation of goat meat flavored with Indian spices.</i>	
Chicken Lollipop	\$11.99
<i>Chicken wing marinated with spices batter and deep fry.</i>	
Masala Omlet	\$6.99
<i>Eggs and milk are combined with finely chopped onions, bell peppers, chillies and coriander leaves, then spiced up with ground pepper, turmeric and garam masala</i>	
Chilly Chicken	\$11.99
<i>Deep fried chicken sauteed with onions, bell peppers & green chillies.</i>	
Chicken 555	\$12.99
<i>Chicken tender pieces marinated & cooked with Indian spices & curry leaves.</i>	
Goat Fry	\$16.99
<i>Goat meat (mutton) is being used with spicy masala powders to make this inviting dry fry.</i>	
Pepper Chicken	\$10.99
<i>Cooked chicken fried with peppers and onions.</i>	
Mirapakodi Vepudu	\$12.99
<i>deep fried Bone in Chicken tossed in special sauce made with Indian spices. cannot be mild</i>	
Chicken Tikka Kabab	\$13.99
<i>Breast of chicken Flavoured with mild spices & cooked in tandoor</i>	

Sea Food Appetizers

Royyala Vepudu	\$15.99
<i>A famous south Indian shrimp dish, prawns (shrimp) deep fried with herbs and spices.</i>	
Chilli Shrimp	\$15.99
<i>Shrimp spiced with green chili sauce & curry leaves.</i>	
Apollo Fish	\$15.99
<i>Fish cooked in Manchurian style dish is very flavorful.</i>	
Fish Fry	\$15.99
<i>Fish fillets fried with Indian spices.</i>	

Tandoori Items

Chicken Tikka Kabab	\$10.99
<i>Chicken breast marinated with spices & yogurt and grilled in our clay</i>	

<i>chopped vegetables and egg.</i>	
Veg Fried Rice	\$11.99
<i>Steamed rice stir fried on a wok along with freshly chopped carrots, beans and spring onions.</i>	
Chicken Fried Rice	\$12.99
<i>Steamed rice stir fried on a wok along with chunks of chicken and freshly chopped vegetables and egg</i>	
Mixed Fried Rice (C,M,S)	\$15.99
<i>Steamed rice stir fried on a wok along with chunks of chicken, goat, shrimp and freshly chopped vegetables and egg.</i>	
Chilli Garlic Fried Rice	\$11.99
<i>Fried rice packed with a wonderful aroma of garlic and chilli.</i>	
Bisi Bele Bath	\$9.99
<i>Rice, lentil and vegetable main dish from Karnataka, South India.</i>	
Curd Rice	\$5.99
<i>Rice and yogurt with onions and fried dals.</i>	

Veg Curries

Mixed Veg Curry	\$9.99
<i>Mixed fresh vegetables with raisins and nuts simmered in a cream sauce laced with spices.</i>	
Paneer Butter Masala	\$11.99
<i>Cubes of cottage cheese cooked in a silky tomato gravy with a hint of spices and fresh herbs, topped with a dollop of butter or cream.</i>	
Chana Masala	\$11.99
<i>A combination of chickpeas, onions, and tomatoes in a mild homemade sauce with spices</i>	
Paneer Saag	\$11.99
<i>Cubes of cottage cheese cooked in spinach gravy enriched with fresh cream and mild spices</i>	
Dal (Spinach Tomato)	\$11.99
<i>Yellow lentils sauteed with onions tomato.</i>	
Kaju Curry	\$13.99
<i>Cashews seasoned with indian spices.</i>	
Aloo Mutter	\$11.99
<i>Yellow lentils, potatoes, green peas season with Indian spices.</i>	
Bendi Fry	\$11.99
<i>Fresh okra, blended with onion and tomato, seasoned with Indian spices.</i>	
Carrot Fry	\$11.99
<i>Fresh carrot blended with onion and tomato, seasoned with Indian spices.</i>	
Paneer Tikka Masala	\$11.99
<i>Sauteed smoked paneer, bell pepper and diced onion.</i>	
Navaratna Kurma	\$11.99
<i>Rich, creamy and flavorful dish that made with nine different vegetables.</i>	
Aloo Kurma	\$9.99
<i>Rich, creamy and flavorful dish with potatoes.</i>	
Malai Kaftahakoftas	\$12.99
<i>Added into a richly flavored tomato cream base sauce</i>	
Palak Paneer	\$10.99
<i>Cubes of cottage cheese cooked in a spinach gravy enriched with fresh cream and mild spices.</i>	
Guthi Vankaya	\$12.99
<i>Small purple tender brinjal's stuffed and cooked with Indian spices.</i>	
Kadai Paneer	\$11.99
<i>Cubes of cottage cheese simmered in a gravy of onions, tomatoes and peppers, along with roasted and crushed spices.</i>	
Veg Kothi Parota	\$10.99

<i>Thick crepe made out of fermented rice batter mixed with onions, served with sambar and coconut chutney.</i>	
Tomato Utappam	\$7.99
<i>Lentil and rice pancake made with tomatoes, served with sambar and coconut chutney.</i>	
Mixed Veg Utappam	\$8.99
<i>Lentil and rice pancake, along with vegetables served with sambar and coconut chutney.</i>	
Vada	\$7.99
<i>Indian version of a savory doughnut, made out of lentil batter and served with fresh coconut chutney and sambar .</i>	
Puri	\$8.99
<i>Pieces of puffed wheat bread served with potatoe and tomatoe curry.</i>	

House Specialties

Dosa with Chicken Curry	\$11.99
<i>A thin crepe made out of fermented rice and lentil batter, served with chicken curry.</i>	
Dosa with Mutton Curry	\$12.99
<i>A thin crepe made out of fermented rice and lentil batter, served with mutton curry.</i>	
Haleem	\$12.99
<i>Minced meat of mutton, lentils, wheat, and spices</i>	
Vada with Chicken Curry	\$11.99
<i>Indian version of a savory doughnut, made out of lentil batter and served with chicken curry.</i>	
Puri with Chicken Curry	\$12.99
<i>Pieces of puffed wheat bread served with chicken curry</i>	
Parota with Chicken Curry	\$12.99
<i>Parota served with chicken curry</i>	
Parota with Mutton Curry	\$13.99
<i>Parota served with mutton curry</i>	

Family Packages

Available Monday - Thursday only	
Biryani Family Package	\$49.99
<i>Choose any combination of 4</i>	
Veg Family Lunch/Dinner	\$39.99
(Serves 4)	
<i>Serves 4 people. Includes samosa (4 pieces) or onion pakoda, 2 butter naans, a 16 oz rice, dal tadka or dal spinach tomato, paneer tikka masala, chana masala or mixed veg curry, and gulab jamun (4 pieces)</i>	

Desserts

Gulab Jamun	\$3.99
<i>Dumplings condensed and deep fried served in thick sugar syrup.</i>	
Gajar Ka Halwa	\$4.99
<i>Freshly grated carrots, almonds and raisins slow cooked in sweetened milk, flavored with mava (thickened milk).</i>	
Double Ka Meetha	\$4.99
<i>Bread pieces soaked in saffron and cardamom flavored milk .</i>	
Mango Kesari	\$4.99
<i>Kesari, sweet, mixed with mango pulp</i>	

Drinks

Mango Lassi	\$3.99
<i>Yogurt drink made from blending mango pulp and plain yogurt</i>	
Masala Butter Milk	\$3.49
<i>"Butter milk seasoned with crushed ginger, curry leaves and chillies"</i>	
Rose Milk	\$3.99

oven.	
Thangdi Kabab	\$11.99
<i>4 Chicken drumsticks marinated in yogurt, garlic, ginger & fresh ground spices.</i>	
Tandoori Chicken - Half	\$11.99
<i>Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices.</i>	
Tandoori Chicken - Full	\$21.99
<i>Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices.</i>	
Paneer Tikka Kabab	\$13.99
<i>Paneer marinated in yogurt, garlic, ginger, and fresh ground spices and dry cooked in a clay oven (Tandoor)</i>	
Salmon Tikka Kabab	\$19.99
<i>Salmon fish deep tossed in yogurt, garlic, ginger, and fresh ground spices and dry cooked in a clay oven (tandoor)</i>	
Chicken Sheek Kebab	\$12.99
<i>Minced/ground chicken meat marinated in garlic, ginger, and fresh ground Indian spices and cooked in Tandoor on the skewers</i>	
Lamb Sheek Kebab	\$14.99
<i>Minced lamb meat marinated in garlic, ginger, and fresh ground Indian spices and cooked in Tandoor on the skewers</i>	
Chicken Garlic Kebab	\$13.99
<i>Chicken breast marinated in yogurt, garlic, ginger, and fresh ground Indian spices and cooked in Tandoor</i>	
Salmon Tikka Garlic Kebab	\$19.99
<i>Salmon fish deep tossed in yogurt, garlic, ginger, and fresh ground spices and dry cooked in a clay oven (Tandoor)</i>	

<i>Minced and betan up parota mixed with vegetables.</i>	
Dal Makhani	\$9.99
<i>Masoor dal prepared in butter and cream.</i>	
Mushroom Mutter	\$9.99
<i>Yellow lentils, mushroom, green peas seasoned with Indian spices.</i>	

Non-Veg Curries

Chicken Curry	\$13.99
<i>Boneless chicken thigh pieces cooked with onions and Indian spices.</i>	
Goat Curry	\$16.99
<i>Cubes of goat tossed with herbs, spices, bell peppers and onions.</i>	
Chicken Butter Masala	\$12.99
<i>Succulent pieces of chicken cooked in a rich tomato sauce with herbs and spices and a touch of butter, finally drizzled with fresh cream.</i>	
Andhra Chicken Curry	\$13.99
<i>Classic south Indian style (Andhra) bone in chicken curry cooked with traditional spices in a onion and tomato based gravy.</i>	
Chicken Tikka Masala	\$12.99
<i>Boneless grilled chicken cooked with tomato, cream, caramelized onions and special spices</i>	
Chicken Fry	\$9.99
<i>Bone in chicken fried with onions and other Indian spices</i>	
Egg Curry	\$10.99
<i>Eggs sauteed with cream and tomato sauce.</i>	
Chicken Chettinad	\$13.99
<i>Chicken sauteed & cooked in mild sauce & spices in chettinad style.</i>	
Chicken Vindaloo	\$13.99
<i>Boneless chicken cooked with potatoes, onion sauce, and Indian spices</i>	
Goat Vindaloo	\$16.00
<i>Bone-in goat cooked with potatoes, onion sauce, and Indian spices</i>	
Gongura Chicken	\$14.99
<i>Bone-in chicken cooked with kenaf leaves</i>	
Gongura Mutton	\$17.99
<i>Bone-in goat cooked with kenaf leaves</i>	
Chicken Kothi Parota	\$12.99
<i>Minced and betan up parota mixed with small chicken pieces.</i>	
Egg Kothi Parota	\$11.99
<i>Minced and betan up parota mixed with Egg.</i>	
Egg Masala	\$8.99
<i>Eggs tossed in onions and indian spices.</i>	

<i>Milkshake made with rose syrup & chilled milk</i>	
Badam Milk	\$3.99
<i>Hot or Cold. Milk mixed with Almond powder and sugar</i>	
Madras Coffee	\$2.99
<i>coffee made in Madras style</i>	
Masala tea	\$2.99
<i>Flavoured tea beverage made by brewing black tea with mixture of aromatic Indian Spices and herbs</i>	
Lassi	\$3.99
<i>Sweet or Salty. Butter milk made out of fresh yogurt</i>	
Thumsup	\$2.79
<i>Indian Soda severed in a can</i>	
Coke Can	\$1.99
Diet Coke Can	\$1.99
Sprite Can	\$1.99
Pepsi Can	\$1.99