



## Appetizers (Veg)

### Onion Pakora - \$7.99

Deep fried juliennes of onion mixed with besan flour & Indian house spices

### Medhu Vada (2 pcs) - \$6.99

Traditional South Indian fritters made with urad dal (black lentils), spices and curry leaves, served with chutney & Sambar

### Samosas (2 pcs) - \$4.99

Triangular fried pastry filled with a savory mixture of potatoes and peas, and other Indian spices

### Samosa Chaat - \$8.99 (Evenings Only)

Samosa Chaat is savory chickpeas with crispy samosa, assorted sweet, spicy, and tangy chutneys, and crunchy and flavorful toppings

### Chitti Punugulu - \$6.99 (Evenings Only)

Crispy, deep-fried fritters made with a fermented rice and urad dal batter, served with chutney

### Gobi (Cauliflower) 65 - \$9.99

Classic South Indian appetizer marinated in traditional spice blend and deep fried to perfection

### Gobi (Cauliflower) Manchurian - \$12.99

Indo-Chinese creation with Fried Cauliflower, stir-fried with capsicum, onion and Chinese sauces

### Paneer 65 - \$9.99

Indian cheese cubes marinated in traditional spice blend and deep fried to perfection

### Chilli Paneer - \$11.99

Deep fried Indian cheese cubes, stir-fried with onions, scallions and Chinese sauces

### Paneer Manchurian - \$12.99

Indo-Chinese creation with Fried Indian cheese cubes, stir-fried with capsicum, onion and Chinese sauces

## Appetizers (Non-Veg)

### Chicken 65 (Dry) - \$10.99

Boneless Chicken marinated in traditional spice blend and deep fried to perfection

### Chilli Chicken - \$12.99

Boneless Chicken marinated in traditional spice blend, deep fried, and stir-fried with onions, scallions and Chinese sauces

### Andhra Style Chicken 65 - \$12.99

Boneless Chicken marinated in traditional spice blend and deep fried sauteed with homemade Indian spices

### Pepper Chicken - \$12.99

Boneless Chicken cooked with Indian house spices, garnished with grinded black pepper

### Chicken Lollipop (3pcs) - \$9.99

Chicken wings marinated in a mild savory mix and deep fried

### Chicken Lollipop (5pcs) - \$14.99

Chicken wings marinated in a mild savory mix and deep fried

### Mutton Sukka - \$15.99

Goat meat cooked with Indian house spices, garnished with grinded black pepper

### Shrimp Fry - \$15.99

Shrimp cooked with Indian house spices

## Dosa Varieties (Served with Chutney & Sambar)

### Plain Dosa - \$9.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils

### Ghee Dosa - \$10.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with ghee

### Podi Dosa - \$10.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with house seasoning powder

### Ghee (Butter) Podi Dosa - \$12.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with ghee & house seasoning powder

### Onion Uthappam - \$10.00

South Indian soft cake, made from fermented batter of rice and lentils & topped with onions

### Egg Dosa - \$13.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with egg and house spices

### Mysore Dosa - \$10.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with spicy house chutney

### Masala Dosa - \$10.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils & filled with seasoned potato stuffing

### Mysore Masala Dosa - \$12.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with spicy house chutney & filled with seasoned potato stuffing

### Ghee (Butter) Masala Dosa - \$12.00

Thin, savory crepe from South India, made from fermented batter of rice and lentils and topped with Ghee & filled with seasoned potato stuffing

### Ravva Dosa - \$12.00 (Evenings Only)

Thin crisp fried crepe made with semolina, rice flour, and spices

### Set Dosa (2pcs) - \$10.00

Thick, soft and fluffy dosas from South India, made from fermented batter of rice and lentils

### Set Dosa (2pcs) with Chicken Curry - \$12.00

Thick, soft and fluffy dosas from South India, made from fermented batter of rice and lentils



### **Idly Varieties (Served with Chutney & Sambar)**

Idly is most popular South India steamed cakes, made from fermented batter of rice and lentils

Sambar Idly (Idly - 2pcs) - \$7.00

Idly (2pcs) with Vada (1pc), Chutney & Sambar - \$9.99

Idly (2pcs) with Chutney & Sambar - \$7.00

Idly (2pcs) with Chicken Curry - \$10.99

Sambar Vada (Medhu Vada – 2pcs) \$8.99

Medhu Vada is a traditional South Indian fritter made with urad dal (black lentils), spices and curry leaves

### **Fried Rice**

Vegetable Fried Rice - \$12.99

Egg Fried Rice - \$13.99

Chicken Fried Rice - \$14.99

### **Noodles**

Veg Noodles - \$12.99

Egg Noodles - \$13.99

Chicken Noodles - \$14.99

### **Biryanis**

Vegetable Biryani - \$13.99

Chicken Biryani - \$15.99

Goat Biryani - \$17.99

Shrimp Biryani - \$17.99

### **Indian Beverages**

Indian Tea/Chai - \$2.99

Indian Filter Coffee - \$2.99

Indian Coffee - \$2.49

### **Soft Drinks**

Soda (Sprite/Coke/Diet Coke) - \$1.49

Mango Lassi - \$3.99

### **Bread Varieties**

Poori (2pcs) with Aloo (Potato) Masala - \$7.99

Poori (2pcs) with Chicken Curry - \$9.99

Chapati (2pcs) with Chicken Curry - \$10.99

Parrota (2pcs) with Chicken Curry - \$11.99

Parrota (2pcs) with Salna – \$9.99

Kutty Leaf's Special Veg Kothu Parrota - \$12.99

Kutty Leaf's Special Egg Kothu Parrota - \$13.99

Kutty Leaf's Special Chicken Kothu Parrota - \$14.99

Poori (1pc) - \$2.00

Chapati (1pc) - \$2.00

Parotta (1pc) - \$2.49

### **Curries (served with White Rice)**

Salna - \$9.99 (White Rice does not go good with salna)

Channa Masala - \$13.95

Mixed Vegetable Curry - \$13.95

Panner Butter Masala - \$14.95

Butter Chicken - \$15.95

Chicken Curry - \$14.95

### **Desserts**

Rasamalai (2pcs) - \$3.50 (upon availability)

Gulab Jamun (2pcs) - \$3.50 (upon availability)

- Salna is an aromatic, flavorful spiced masala curry that is made with onion & tomato base, coconut, spices and herbs.
- Chana masala is made with white chickpeas, onions, tomatoes, spices and herbs
- Poori is a popular Indian fried bread made from unleavened whole-wheat flour, deep-fried until puffed and golden brown
- Chapati is unleavened flatbread, made with whole wheat flour, water, and cooked on a hot griddle or skillet
- Parrota is a layered, flaky flatbread from South India, made with all-purpose flour (maida) and oil

\*\*Additional Charge of \$3.00 for extra bowl of chicken curry for Poori/Chapati/Parrota\*\*