

(V) VEGETARIAN · (GF) GLUTEN FREE

SOUPS

Veg Corn Soup (single serve)	\$10.99
Veg Corn Soup 1/2	\$15.99
Chicken Corn Soup (single serve)	\$10.99
Chicken Corn Soup 1/2	\$15.99
Chicken Hot & Sour Soup (single serve)	\$11.99
Chicken Hot & Sour Soup 1/2	\$16.99
Veg Hot & Sour Soup (single serve)	\$10.99
Veg Hot & Sour Soup 1/2	\$15.99

VEGETARIAN STARTERS

Some medium spicy dishes can be made milder. Please let us know your preferences.

Samosa	\$9.99
Crispy pastry filled with spiced potatoes and peas, deep-fried to golden perfection.	
Mirchi Bhaji / Cut Mirchi (V)	\$15.99
Spicy street food appetizer: chilli peppers coated with chickpea (besan) batter and deep-fried.	
Crispy Corn	\$15.99
Deep-fried corn kernels sautéed with spices.	
Samosa Chaat	\$15.50
Popular Indian snack where samosa is served with chickpea curry and spices.	
Chilli Specials (Paneer/Gobi/Babycorn/Mushroom)	\$19.95
A spicy starter sautéed with bell peppers, onions, and homemade chilli paste.	
Karivepaku Gobi (Cauliflower) / Paneer	\$20.95
A South Indian dish where cauliflower or paneer is sautéed with spices and curry leaves.	
65 Specials (Paneer/Gobi/Babycorn/Mushroom)	\$19.95
A timeless favourite marinated with chilli and special Indian spices, then deep-fried.	
Dragon Specials (Paneer/Gobi/Babycorn/Mushroom)	\$20.95
Indo-Chinese delicacy, batter-fried and sautéed with our chef's special sauce.	
Manchurian Specials (Paneer/Gobi/Babycorn/Mushroom)	\$19.95
Crispy Indian appetizer sautéed in pepper sauce and onions.	
Podi Gobi (Cauliflower) / Paneer	\$20.95
Batter-fried cauliflower or paneer sautéed with our special podi spices.	
Lotus Crispy Stem	\$20.99
Crispy lotus stem tossed with bold spices.	
Paneer Majestic	\$20.99
Crispy paneer coated in a spicy, tangy seasoning.	
Mini Family Pack Starter	\$125
Family Pack Starter	\$160
Jumbo Pack Starter	\$220

NON-VEGETARIAN STARTERS

Some medium spicy dishes can be made milder. Please let us know your preferences.

Chicken Lollipop	\$20.99
Frenched chicken winglets marinated with fresh spices and deep-fried.	
Dragon Specials (Chicken/Prawn/Fish)	\$20.99
Indo-Chinese delicacy, batter-fried and sautéed with chef's special sauce.	
Chettinad Fried Chicken (GF)	\$21.99
Chicken fried in coconut oil – a popular South Indian dish.	
Chilli Specials (Chicken/Prawn/Fish)	\$20.99
A spicy starter sautéed with bell peppers, onions and homemade chilli paste.	
Podi Specials (Chicken/Prawn/Fish)	\$20.99
Chicken, prawn or fish coated with a spicy podi mix.	
Manchurian Specials (Chicken/Prawn/Fish)	\$20.99
Crispy Indian appetizer sautéed in onion & pepper sauce.	
65 Specials (Chicken/Prawn/Fish)	\$20.99
Marinated with chilli and Indian spices, then deep-fried.	
Karivepaku Chicken (Curry Leaf Chicken)	\$20.99
Tender boneless chicken sautéed with spices and curry leaves.	
Schezwan Chicken Lollipop	\$22.99
Chicken lollipops tossed in spicy Schezwan sauce.	

Guntur Chicken	\$20.99
Fiery chicken cooked with Guntur-style spices.	
Cashew Chicken Pakoda	\$22.99
Crispy chicken fritters with roasted cashews.	
Lamb Pepper Fry	\$22.99
Tender lamb stir-fried with cracked black pepper.	
Chicken Majestic	\$20.99
Crispy chicken tossed in a spicy yogurt seasoning.	
Apollo Fish	\$20.99
Crispy fish strips coated in a spicy masala.	
Barramundi Fish Fry	\$22.99
Barramundi fillet pan-fried with Indian spices.	
Gongura Chicken Fry	\$20.99
Tender chicken stir-fried with tangy gongura (sorrel) leaves.	
Dry Goat	\$22.99
Tender goat marinated with spices and slow-cooked until crispy.	
Mini Family Pack Non-veg Starter	\$125
Family Pack Non-veg Starter	\$160
Jumbo Pack Non-veg Starter	\$220

CHARCOAL TANDOORI

Some medium spicy dishes can be made milder. Please let us know your preferences.

Paneer Shashlik	\$19.99
Paneer marinated with bell peppers, tomatoes and onions, baked to perfection.	
Bhanjara Tangdi Kebab	\$20.99
Tandoori-spiced chicken drumsticks cooked to juicy perfection.	
Dhaniya Chicken Kebab	\$20.99
Chicken marinated with herbs and spices, grilled in the tandoor.	
Dhaba Chicken Tikka	\$20.99
Smoky tandoori chicken tikka cooked to perfection.	
Tandoori Chicken (Half)	\$18.99
Tandoori Chicken (Full)	\$27.99

VEGETARIAN CURRIES

Some medium spicy dishes can be made milder. Please let us know your preferences.

Dal (GF)	\$16.95
Ask us about our dal of the day.	
Paneer Tikka Masala (GF)	\$19.99
Cottage cheese cooked with tomato purée, bell peppers and spices.	
Paneer Butter Masala (GF)	\$19.99
Diced cottage cheese cooked in creamy tomato butter sauce.	
Kadai Specials (GF)	\$19.99
Cooked with traditional spices, ginger, garlic and tomatoes.	
Chickpea Masala (GF)	\$18.95
Chickpeas cooked with onion, tomato purée and spices.	
Vegetable Korma (V) (GF)	\$19.99
Mixed vegetables with cashews, almonds, yoghurt and cream.	
Bhindi Masala	\$19.99
Okra cooked with onion, tomatoes and spices.	
Eggplant Masala (GF)	\$19.99
Eggplant cooked with onion, tomatoes and spices.	
Paneer Iguru	\$20.99
Paneer cooked in Chilli India's special spicy sauce.	
Mushroom Iguru	\$20.99
Fried mushrooms cooked in Chilli India's special spicy sauce.	
Malabar Paneer / Mushroom (GF)	\$20.99
Cooked with cashews, onion, tomato purée, butter and cream.	
Gongura Paneer Curry	\$20.99
Paneer cooked with tangy gongura (sorrel) leaves.	

Add a Side Dish — Rice or naan would be great.

NON-VEGETARIAN CURRIES

Butter Chicken ^(GF)	\$20.99
Cooked with butter, almonds, cashews and flavoured spices.	
Chicken Tikka Masala ^(GF)	\$20.99
Tender chicken tikka in a creamy tomato and cashew sauce.	
Chicken Nilgiri ^(GF)	\$20.99
Chicken cooked with coriander, ginger, garlic and spices.	
Andhra Chicken Curry ^(GF)	\$20.99
Traditional Andhra-style spicy chicken curry.	
Lamb Rogan Josh ^(GF)	\$21.99
Lamb cooked with onions, tomatoes and ground spices.	
Rayalaseema Mamsam ^(GF)	\$21.99
Goat slow-cooked with onions, tomatoes, and traditional Andhra spices.	
Egg Masala ^(GF)	\$19.99
A Chilli India special made with boiled eggs, onions, tomatoes, and spices.	
Kadai Specials	\$20.99
Cooked with traditional spices, ginger, and garlic.	
Chicken · Lamb · Beef · Goat	
Kodi Iguru	\$21.99
A must-try dish of fried chicken pieces cooked with Chilli India's special sauce and spices.	
Malabar Specials ^(GF)	\$20.99
Kerala delicacy made with fresh coconut cream and special spices.	
Chicken · Lamb · Beef · Goat	
Chicken Korma ^(GF)	\$20.99
Mild-flavored chicken with cashews, almonds, and a touch of yogurt and cream.	
Lamb Korma ^(GF)	\$21.99
Mild-flavored lamb with cashews, almonds, and a touch of yogurt and cream.	
Haleem (Goat) ^(GF)	\$22.99
Popular Hyderabad delicacy where meat and wheat with spices are cooked for hours to perfection.	
Chicken Hyderabadi	\$20.99
A flavorful Hyderabad specialty featuring tender chicken pieces in a rich, aromatic gravy with traditional spices, yogurt, and nuts.	
Gongura Chicken Curry	\$21.99
A tangy and spicy Andhra specialty featuring tender chicken pieces cooked with gongura (sorrel) leaves.	
Gongura Goat Curry	\$22.99
A signature Andhra dish featuring tender goat meat cooked with tangy gongura (sorrel) leaves.	

RICE DISHES

Coconut Rice	\$9.99
Steamed rice blended with our chef's special coconut powder, ghee, and select spices.	
Rajugari Kodi Pulao	\$20.99
Please inquire about availability with our staff.	
Chicken 65 Biryani	\$21.99
A spicy, flavorful fusion dish combining popular Chicken 65 with fragrant biryani rice.	
Paneer 65 Biryani	\$20.99
A vegetarian twist on the classic featuring crispy Paneer 65 cubes layered with fragrant biryani rice.	
Hyderabadi Chicken Dum Biryani	\$19.99
Aromatic basmati rice cooked with marinated chicken and a blend of spices.	
Hyderabadi Goat Dum Biryani	\$20.99
Tender goat meat cooked with aromatic spices and basmati rice.	
Vegetable Dum Biryani	\$18.99
Fragrant rice cooked with aromatic spices and vegetables.	
Plain Rice	\$6.50
Curry Leaf Rice	\$9.99
Steamed rice infused with dried curry leaf powder, tamarind, and ghee.	

EXTRAS

Onion Salad	\$7.99
Fresh, tangy accompaniment.	
Chilli Egg	\$2.50
Spicy egg side dish.	
Papad	\$3.50

TANDOORI BREADS

Plain Naan	\$4.99
Indian flatbread cooked in tandoor.	
Butter Naan	\$5.50
Naan spread with butter.	
Garlic Naan	\$5.99
Naan spread with garlic and butter.	
Coriander & Mint Naan	\$6.50
Naan spread with chopped coriander and mint.	
Cheese Naan	\$5.99
Naan stuffed with cheese.	
Chicken Tikka Naan	\$6.50
Naan stuffed with spicy chopped chicken tikka pieces.	
Kashmiri Naan	\$6.50
Naan stuffed with a sweet filling of nuts and dried fruits.	
Rajasthani Naan	\$6.50
Naan with a spicy filling of onions, chillies, and traditional Rajasthani spices.	

NOODLES

Veg Noodles	\$17.99
Indian-style Hakka noodles made with vegetables.	
Chicken / Egg Noodles	\$18.99
Indian-style Hakka noodles made with chicken or egg and vegetables.	
Podi Chicken Noodles	\$19.99
Indo-Chinese style noodles made with special podi chicken, egg, and vegetables.	
Veg Kottu	\$18.99
Egg Kottu	\$19.99
Chicken Kottu	\$20.99
Veg Noodles (Family/Jumbo)	\$90.95/163.95
Egg Noodles (Family/Jumbo)	\$94.40/171.95
Chicken Noodles (Family/Jumbo)	\$100.90/177.95
Podi Chicken Noodles (Family/Jumbo)	\$104.90/185.95

FAMILY PACKS

Family Pack Vegetable Dum Biryani	\$72.95
Serves 4–5 people.	
Family Pack Chicken Dum Biryani	\$78.95
Serves 4–5 people.	
Family Pack Goat Dum Biryani	\$82.95
Serves 4–5 people.	
Family Pack Chicken 65 Biryani	\$82.95
Serves 4–5 people.	
Jumbo Vegetable Dum Biryani	\$90.95
Serves 8–10 people.	
Jumbo Chicken Dum Biryani	\$98.99
Serves 8–10 people.	
Jumbo Goat Dum Biryani	\$104.99
Serves 8–10 people.	
Jumbo Chicken 65 Biryani	\$104.99
Serves 8–10 people.	

DESSERTS

Gulab Jamun	\$6.99
Milk dumplings soaked in sugar syrup.	
Rasmalai	\$7.99
Classic dessert made of milk, sugar, and saffron.	
Apricot Delight	\$11.95
A luscious dessert featuring tender apricots in a sweet syrup, served with a dollop of cream.	
Bread Halwa	\$6.99
A warm, comforting Indian dessert made from bread, ghee, sugar, and cardamom.	
Paan	\$4.95
A refreshing after-meal treat made with betel leaf and sweet aromatic fillings.	