



Appetizers

Vegetable Samosa AP01

Deep fried seasoned potato & peas stuffed pastry.

Mirchi Bhaji AP03

Deep fried jalapeno fritters.

Sambar Vada/ Curd Vada AP05

Indian spicy donut dipped in sambar or yogurt.

Cocktail Idly AP07

Tilapia / King Fish Fry AP09

Gobi 65 PL01

Chili Chicken PL03

Fried spicy boneless chicken nuggets sautéed in chili sauce.

Chicken Samosa AP02

Deep fried ground chicken stuffed pastry.

Vegetable Pakkoda AP04

Deep fried breaded spicy vegetable balls.

14 Idly AP06

Chennai/ HYD Chicken 65 AP08

Mutton Chukka (Boneless) AP10

Shrimp 65 PL02

Kabob's Tandoor Items

Sheekh Kabob BF01

Ground beef kabob.

Tandoori Chicken PL04

Chicken prepared with spices & cooked in tandoor.

Reshmi Kabob PL06

3 pcs. ground chicken kabob.

Paneer Tikka PL19

Tandoori Shrimp SF02

Lamb Boti Kabob LM01

Boneless lamb kabob.

Chicken Tikka PL05

Boneless chicken pieces flavored with mild spices & cooked in tandoor.

Whole Tandoori Chicken (Non Halal) PL18

Tandoori Fish SF01

Indian Breads

Naan SD01

Bread baked in clay oven.

Peshawari Naan SD03

Stuffed with coconut, cashews, and onion.

Chapathi or Poori (only available after 5:00 pm)

SD05 (Dinner only)

Parotta SD07

Masala Cream Cheese Naan SD09

Poori SD11

Garlic/ Chilli Naan SD02

Tandoor baked garlic bread.

Kabob's Special Naan SD04

Stuffed with chicken Kabob, paneer and cilantro.

Chole Batura SD06

Deep fried bread with chana.

Tandoor Roti SD08

Onion Kulcha SD10



Rice Specialties

Fried Rice CM02

Choice of veg, chicken or paneer.

Hyderabad Chicken Biryani PL07

Basmati rice cooked with chicken and spices.

Hyderabad Vegetable Biryani VG01

Basmati rice cooked with fresh vegetables.

Lemon, Yogurt or Tamrind Rice VG03

Hyderabad Goat Biryani LM02

Basmati rice cooked with goat and spices.

Thalapakattu Chicken Biryani PL20

Sambar Rice VG02

Paneer Fried Rice VG21

Chicken Curries

Chicken Khorma PL08

A royal dish of chicken in a creamy sauce with chunks of Indian cheese. Served with rice.

Chicken Curry PL10

Chicken prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger and tomato with spices. Served with rice.

Chicken Tikka Masala PL12

Tandoori chicken cooked in a sauce of tomatoes, made heady with aromatic herbs cooked to a creamy perfection. Served with rice.

Pepper Chicken PL14

Medium spicy tender pieces of chicken cooked in black pepper sauce. Served with rice.

Naatu Kodi (Kozhi) Chicken PL16

Country chicken cooked in home made spices. Served with rice.

Chicken Roagan Josh PL09

Medium spicy chicken cooked in creamy yogurt sauce. Served with rice.

Kadai Chicken PL11

Boneless chicken cooked with in house special masala, onions, bell pepper. Served with rice.

Butter Chicken PL13

Medium spicy tender pieces of tandoori chicken cooked in butter sauce. Served with rice.

Chilli Chicken Curry PL15

Medium spicy tender pieces of chicken cooked in red chili sauce. Served with rice.

FISH/SHRIMP/EGG CURRIES

King Fish Curry SF03

King fish prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger, and tomato with spices.

Shrimp Curry SF05

Prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger, and tomato with spices.

Malabar Fish Curry SF07

Tilapia fish prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger, and tomato with spices.

Tilapia Fish Curry SF04

Prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger, and tomato with spices.

Prawn (Shrimp) Thokku SF06

Egg Curry SF08

Prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger, and tomato with spices.

Indo Chinese

Ginger/Chili Chicken CM01

Chicken nuggets sautéed in ginger sauce.

Gobi Manchurian VG18

Deep fried cauliflower florets sautéed in Manchurian sauce.

Paneer Manchurian VG20

Homemade cheese cubes sautéed in Manchurian sauce.

Chilli Gobi VG17

Batter dipped cauliflower sautéed in chili sauce.

Ginger/Chilli Paneer VG19

Paneer nugget sautéed in ginger or chili sauce.

Goat Curries



Goat Curries

(Continued)

Goat Khorma LM03

A royal dish of goat cooked with cheese in a creamy sauce .
Served with rice.

Kadai Goat LM05

Spicy goat sautéed in ginger, onions and tomatoes. Served with rice.

Aloo Goat LM07

Medium spicy potato and goat meat curry. Served with rice.

Mutton Pepper Fry (Boneless) LM09

Mutton Rogan Josh LM04

Goat sautéed & simmered in its own juices with spice garlic, tomatoes & cashew. Served with rice.

Achaar Goat LM06

Spicy goat sautéed in pickle spices. Served with rice.

Palak Goat LM08

Medium spicy goat sautéed in ginger, onion, spinach and spices. Served with rice.

Goat Curry LM10

Prepared in traditional Indian curry sauce made from fresh onion, garlic, ginger and tomato with spices.

South Indian Specialties

Plain Dosa PZ01

Onion Dosa PZ03

Egg Dosa PZ05

Ghee Dosa PZ07)

Rava Masala PZ09

Utthapam PZ11

Spring Dosa PZ13

Egg Kothu Parotta PZ16

Veg Chilli Parotta PZ18

Chopped and stir fried gothamba roti mixed with or without scrambled egg and chili sauce.

Masala Dosa PZ02

Kara Dosa PZ04

Podi Dosa PZ06

Rava Dosa PZ08

Rava Onion PZ10

Utthapam Onion PZ12

Veg Kothu Parotta PZ15

Chicken Kothu Parotta PZ17

Parotta PZ19

Choice of Vegetable, chicken or goat.

Vegetarian Curries

Mixed Dal (vegan) VG04

Mild mixed lentils steamed with tomatoes, onions, ginger and herbs. Served with rice.

Palak Dal (vegan) VG06

Lentils steamed with tomatoes, spinach, ginger, herbs and tamarind. Served with rice.

Aloo Mutter (vegan) VG08

Potato curry cooked with sweet peas. Served with rice.

Tadka Dalan (vegan) VG05

Yellow lentils prepared in spices, onion, tomatoes, garlic, ginger and tamarind. Served with rice.

Bhindi Masala (vegan) VG07

Ladyfingers cut & cooked in authentic Indian spices. Served with rice.

AI00 Gobi (vegan) VG09

Cauliflower & potatoes cooked in authentic Indian spices. Served with rice.

Vegetarian Curries

(Continued)

Mixed Vegetables (vegan) VG10

Several fresh vegetables cooked together in spices & herbs. Served with rice.

Palak Paneer VG12

Homemade cheese & spinach gently spiced. Served with rice.

Paneer Vegetable Curry VG14

Spicy mixed vegetables cooked in cheese cubes. Served with rice.

Fried Eggplant Curry VG16

Eggplant and bell pepper cooked in creamy tomato sauce. Served with rice.

Mirchi Ka Salan (vegan) VG11

Extra spicy jalapeno curry. Served with rice.

Mutter Paneer VG13

Peas & cheese with cream & tomato gravy. Served with rice.

Paneer Tikka Masala VG15

Medium spicy homemade cheese cooked in creamy butter sauce. Served with rice.

Channa Masala VG22

Chickpeas cooked in authentic Indian spices.

Desserts

Carrot Halwa DC01

Gulab Jamun DC02

Beverages

Chai (Indian Tea) BV01

Mango Lassi BV02

Madras Coffee BV03

Mango Shake BV04