



ROYAL
-HYDERABAD-

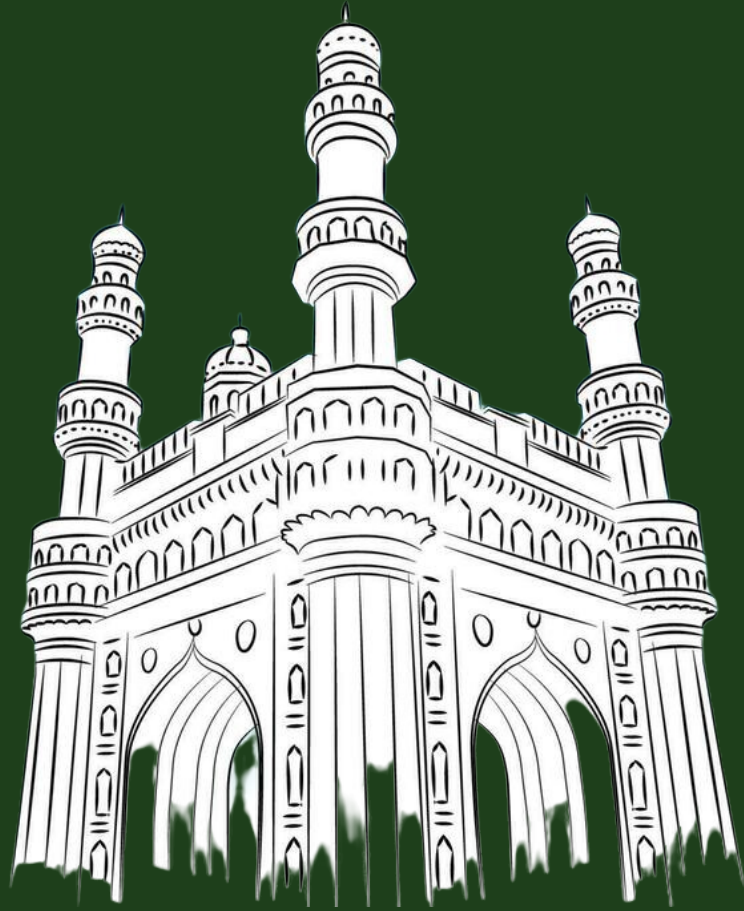
Best Authentic Indian Cuisine



Relish
Every Moment !



ROYAL
-HYDERABAD-



Royal Hyderabad isn't just about food, it's about our family and traditions.

When you hear the word **ROYAL HYDERABAD**, it reflects our tradition with food. We serve the finest quality food that makes you feel like heaven. We offer the best south and north Indian cuisines, amalgamating amazing flavors for centuries with fresh ingredients.

"Dum" Biryanis and Tandooris are our signature dishes. We made everything with the touch of our love and passion for cooking the mouth-watering menu.

Come, fall in love with the soulful recipes we made especially for you!

Soup

CORN CHICKEN SOUP  \$ 8.49

Soup made with corn and other of veg chicken (add \$1)

SAARU CHICKEN SOUP  \$ 8.99

Soup made with tomato and other authentic spices choice of chicken (add \$1)

HOT & SOUR CHICKEN  \$ 5.99

Soup made with tomato and other authentic spices in Indo Chinese style choice of veg chicken (add \$1)

HOT & SOUR VEG   \$ 4.99

Soup made with tomato and other authentic spices in indo Chinese style choice of veg

CREAM OF MUSHROOM  \$ 6.99

Soup made with Mushroom Cream, Modified Cornstarch, Wheat Flour and spice

SAARU VEG SOUP   \$ 7.99

Soup made with tomato and other authentic spices

CORN VEG SOUP   \$ 7.49

Soup made with tamarind tomato's and authentic spice and veggies

RASAM   \$ 4.99

Soup made with tamarind tomatoes and authentic spice

CREAM OF TOMATO   \$ 5.99

Soup made with tomato paste, basil, chicken stock, salt, and pepper.

MUTTON SHORBA  \$ 7.99

Soup Made with bone-in mutton pieces and cardamom.

Kids Menu

MINI NOODLES  \$ 6.99

Flavored noodles cooked with vegetables

CHOCOLATE DOSA  \$ 6.99

Dosa(Savory Crepe) topped with chocolate Syrup

CONE DOSA  \$ 5.99

Cone dosa is cone shaped dosa or crepe

FRENCH FRIES  \$ 3.99

Cutting potatoes into stripes and frying

CHICKEN NUGGETS (6 PCS) \$ 7.99 

Small pieces of battered boneless chicken, deep fried.

MINI POORI  \$ 6.99

Fried bread served with potato curry

SMILE POTATO   \$ 4.99

Crispy on the outside, soft and fluffy mashed potatoes on the inside



Non Veg Appetizer

GUNTUR SHRIMP \$ 15.99

Shrimp sauteed with special house-made special sauce.

CHILLI FISH \$ 15.99

Fish sautéed with chillies and other spices

CHICKEN LOLLYPOP \$ 12.99

Chicken drumstick marinated in spices and served with hot garlic sauce.

CHICKEN PEPPER FRY \$ 13.99

Chicken marinated and cooked with spices and house made indian spices

CHICKEN 555 \$ 14.99

Chicken marinated and cooked with spices and house made special sauce

CHICKEN MANCHURIAN \$ 13.99

Chicken marinated and cooked with spices and house made manchurian sauce

CHILLI CHICKEN \$ 13.99

Chicken marinated and cooked with chillies and other spices

KARAMPODI FISH \$ 20.99

Small cubes of Fish sauteed with garlic chillies and special authentic spices

MUTTON ROAST BONE IN \$ 19.99

Roasted bone-in goat and pepper spices .

MASALA

CHICKEN LOLLYPOP \$ 14.99

Chicken drumstick marinated in spices cooked with Manchurian sauce

ANDHRA FISH FRY \$ 13.99

Sliced pompano fish marinated with authentic spices & fried to perfection (bone)

APOLLO FISH \$ 13.99

Fish sautéed with house made special sauce

KARIVEPAKU KODI \$ 14.99

Chicken marinated and cooked with chillies and curry leaves

GUNTUR CHICKEN \$ 12.99

Chicken marinated and cooked with spices and house made Guntur sauce

KARAPODI KODI \$ 13.99

Chicken marinated and cooked with chillies curry leaves and Indian authentic spices

CHICKEN 65 \$ 13.99

Chicken marinated and cooked with chillies curry leaves and spices

CHILLI SHRIMP \$ 21.99

Made with shrimp , garlic, coarse salt, paprika, and cayenne pepper.

MUTTON PEPPER FRY (BONEIN) \$ 18.99

Mutton sauteed with pepper chillies and authentic spices



South Indian Special

TIKKA DOSA CHICKEN \$ 15.99

Savory Crepe topped with paneer served with sambar and chutney, choice of paneer and chicken.

SPRING DOSA \$ 15.99

Savory crepe smeared with ghee served with sambar and chutney

KAL DOSA \$ 10.45

Crepe served with sambar and chutney (2 pieces per order)

CHOLE POORI \$ 11.99

Puffed fried bread with potato & onion masala

IDLY VADA \$ 8.99

Idly and vada served with sambar & chutney

MEDU VADA \$ 8.45

Deep fried donuts made with lentil flour served with sambar and chutney

SAMBAR VADA (DIPPED) \$ 9.95

Vada dipped and served with sambar

RAVA DOSA \$ 12.95

White farina and rice crepe served with sambar and chutney choice of plan onion (add \$.50) masala add \$1) onion masala (add \$1.50) add \$1.50

CHEESE DOSA \$ 11.95

Crepe made with dosa batter and red chutney with mozzarella cheese

UTAPPAM \$ 11.49

Pan cake made with lentil and rice flowers served with sambar and chutney, choice of plan & chilli onion (add \$0.50)

IDLY \$ 7.95

Steamed lentil patties served with sambar and chutney

CHOLE BHATURE \$ 11.99

Puff bread served with garbanzo beans masala

ALOO POORI \$ 9.99

Deep fried bread served with onion masala

SAMBAR IDLY VADA \$ 9.99

Idli & vada dipped with sambar & chutney

GHEE KARAM IDLY \$ 8.99

Idly Served with ghee & house made chilli powder

SAMBAR IDLY (DIPPED) \$ 9.95

Idly dipped and served with sambar

MYSORE MASALA DOSA \$ 12.99

Crepe with chilli and garlic chutney spread on the inside and stuffed with a potato mix and served with a simple coconut chutney



South Indian Special

CHILLI ONION UTAPPAM  \$ 11.99

Crepe topped with vegetables & herbs
onions, and green chillies

RAVA ONION DOSA  \$ 13.45

Crepe made with pure spices and herbs
and onion

GUNTUR KARAM DOSA  \$ 10.45

Crepe made with tamarind and garlic and
spices

PLAIN DOSA  \$ 10.50

Plain crepe with sambar and chutney

EGG DOSA  \$ 10.95

Crepe made with rice/lentil batter and egg

PANEER DOSA  \$ 15.99

Crepe topped with fresh paneer, onions and
capsicum.

CHILLI GOBI  \$ 12.99

Cauliflower floret are batter coated spring
onion ,capsicum (green bell pepper),soy sauce.

SAMOSA CHAAT \$ 9.99

Mashed samosas served over a bed of Chole,
or chickpea curry.

MASALA DOSA  \$ 11.99

Crepe made with fenugreek, puffed rice, dry
red chilli and served with potato curry,

RAVA ONION MASALA DOSA \$ 14.45

Crepe topped with cumin, ginger, coriander
leaves and green chilies and spices

ONION UTTAPPAM   \$ 9.99

Fermented rice and urad dal batter, topped
with different vegetables.

GHEE ROAST DOSA  \$ 14.99

Crepe made with ghee

PLAIN BHATURE   \$ 5.45

Deep fried puff bread.

ROYAL DOSA  \$ 14.99

Large sized dosa or crepe with sambar and
chutney

ONION PAKODA  \$ 7.99

Besan (gram flour), salt, spices and a main
ingredient like onion or a vegetable.

KARVEPAKU GOBI  \$ 12.99

Cauliflower florets dipped in curry leaves and
spices and deep fried

KARVEPAKU CORN \$ 12.99

Baby corn dipped in curry leaves and spices
and deep fried.

ALOO BONDA  \$ 5.99

Boiled potatoes are seasoned and spiced
then dipped in gram Flore batter.



Veg Entrees

NAVARATNA KORMA  \$ 14.99

Rich creamy and flavorful dish that is cooked with medley various vegetables

DAL TADKA  \$ 12.49

Lentils cooked with onion , tomato and spices

PANEER TIKKA MASALA \$ 14.99

Paneer with onion, tomato, capsicum & spices

BHENDI MASALA   \$ 13.99

Okra, onion tomato, tossed with Indian spices

VEGETABLE KORMA   \$ 12.99

Mix vegetables cooked with spices

CHANNA MASALA   \$ 12.99

Garbanzo beans cooked tomato and spices

ALOO GOBI   \$ 13.99

Potato & Cauliflower cooked with tomato based sauce & spices

METHI CHAMAN \$ 14.99

Paneer cooked with onion fenugreek leaves and spices

AVAKAI VEG CURRY   \$ 14.99

Vegetable curry with Mango pickle & Spices

PALAK PANEER  \$ 14.99

Spinach and paneer cooked with spices

GUTTI VANKAYA   \$ 13.99

Small egg plant cooked in cream & sauce

MALAI KOFTA \$ 14.99

Vegetable balls cooked with onion and spices

SHAI PANEER  \$ 14.99

Paneer (cottage Cheese) cooked with onions and spices



Non Veg Entrees

CHICKEN TIKKA MASALA  \$ 15.99

Chicken with tomato, onion, capsicum & spices

KADAI CHICKEN  \$ 14.99

Chicken with bell pepper, onion & spices

BUTTER CHICKEN  \$ 15.99

Chicken with tomato, onion, butter & spices

SHRIMP MASALA \$ 17.99

Shrimp cooked with chillies, onion and spices

CHETTINAD MUTTON  \$ 19.99

Mutton cooked with authentic chettinad spices onion and tomato choice of mutton (add \$2.99)



Non Veg Entrees

GONGURA SHRIMP CURRY \$ 18.99

Shrimp cooked with finely chopped hibiscus saddariffa (gongura) onion spices choice of chicken / mutton (add \$2.99)

CHICKEN MUGHLAI \$ 16.99

Chicken enriched cashew creamy sauce with coriander and egg , choice of chicken / mutton (add \$2.99)

AVAKAI GOAT CURRY \$ 18.99

Cooked with cut mango pieces, lamb with herbs and spices

MUTTON MASALA \$ 18.99

Goat cooked in freshly ground spices with onions served with tomato gravy

AVAKAI CHICKEN CURRY \$ 16.99

Chicken cooked with mango pickle and spices

CHICKEN SAAG \$ 16.99

Boneless grilled chicken cooked with fresh spinach leaves paste, herbs, spices & rich buttery sauce

CHICKEN SHAHI KORMA \$ 15.99

Chicken in rich cashew based creamy sauce with coriander choice of chicken / mutton (add \$2.99)

CHETTINAD CHICKEN \$ 16.99

Chicken cooked with authentic chettiad spices onion tomato choice of chicken mutton (add \$2.99)

GONGURA CHICKEN CURRY 16.99

Chicken cooked with finely chopped hibiscus saddariffa (gongura) onion spices choice of chicken / mutton (add \$2.99)

CHICKEN MANDAKINI \$ 17.99

Marinated chicken cooked in spicy, tasty Kolhapuri gravy and served with boiled eggs.

MUTTON MUGHLAI \$ 18.99

Goat cooked in freshly ground spices with onions served with tomato gravy

AMARAVATI CHICKEN CURRY \$ 16.99

Chicken cooked with Gongura leaves & spices

AMARAVATI GOAT CURRY \$ 18.99

Tender Goat cooked with spicy Indian spices made with a Royal spicy sauce and a hint of coconut for a divine taste

GOAT KORMA \$ 18.49

Made with whole spices, cashew nuts, fried onions, yogurt, and spices.

GONGURA GOAT CURRY \$ 18.99

Mutton cooked with finely chopped hibiscus saddariffa (gongura) onion spices choice of chicken / mutton (add \$2.99)

MUTTON MANDAKINI \$ 20.99

Marinated mutton with chopped tomatoes, chilli powder, ginger garlic paste and turmeric powder



Indo Chinese

VEG HAKKA NOODLES \$ 12.49

Noodles stir fried with veggies

EGG FRIED RICE  \$ 12.49

Egg Fried Rice seasoned with soy sauce, sesame oil, and green onions

CHICKEN FRIED RICE \$ 13.49

Rice cooked with chicken , vegetable , egg and spices

CHICKN SCHEZWAN RICE \$ 14.49

Rice fried with chicken and schezwan sauce and spices

VEG SCHEZWAN RICE  \$ 13.49

Rice cooked with vegetable and schezwan sauce and spices

EGG SHEZWAN RICE  \$ 13.99

Noodles stir fried with veggies , egg and schezwan sauce

GINGER CHICKEN -WET \$ 15.99

Chiken cooked with onion , ginger & spices

GOBI MANCHURIAN - WET \$ 13.99

Cauliflower cooked with onion bell pepper and spices.

EGG SHEZWAN RICE  \$ 13.49

Rice cooked with egg, vegetables, schezwan, sauce and spices

EGG HAKKA NOODLES \$ 12.49

Noodles stir fried with egg and veggies

CHICKEN HAKKA NOODLES \$ 13.99

Noodle cooked with hakka sauce and vegetables

VEG FRIED RICE  \$ 12.49

Rice sauteed with vegetable (\$1 for egg , \$2 for chicken & szechwan add \$1)

VEG SCHEZWAN HAKKA \$ 13.49

Noodles stir fried with veggies with shezwan sauce

EGG SCHEZWAN HAKKA \$ 13.49

Noodles cooked with chicken , vegetables, schezwan, sauce and spices

CHICKEN SCHEZWAN HAKKA \$ 14.49

Noodles cooked with chicken , vegetables and schezwan sauce and spices

CHICKEN MANCHURIAN - WET \$ 15.99

Batter fried chicken cooked with onion & spices, gravy style



Tandoori

ROYAL MIX GRILL  \$ 26.99

Marinated assortment of lamb chops, Chicken thigh and breast meat, Shrimp cooked in Tandoor oven, made as a sizzler.

CHICKEN ACHARI KABAB  \$ 16.99

Made with skinless chicken thighs cut and fennel seeds, fenugreek seeds and spices

CHICKEN MALAI KABAB  \$ 15.99

Boneless chicken breast marinated in our chefs secret creamy garlic sauce

CHICKEN TIKKA KABAB  \$ 15.99

Chicken cubes and onions marinated in a spicy sauce cooked in tandoori

TANDOORI CHICKEN
(2 LEG QUARTERS)  \$ 12.99

Grilled bone in chicken marinated in yoghurt garlic ginger and fresh ground spices

TANGDI KABAB  \$ 15.99

Chicken drumsticks marinated in special spices and grilled in a tandoor

TANDOORI WINGS  \$ 15.99

Chicken wings that are grilled to perfection with yogurt, lemon juice, ginger, garlic, garam masala, red chili powder and spicy sauce.

TANDOORI POMFRET  \$ 19.99

Whole fish marinated in yogurt sauce & grilled in clay oven

GARLIC CHICKEN TIKKA  \$ 15.99

Chicken breast marinated with spices & garlic and grilled in our clay oven

PANEER TIKKA KABAB  \$ 13.99

Cottage cheese cubes and onions marinated in a spicy sauce

TANDOORI CHICKEN
(3 LEG QUARTERS)  \$ 19.99

Grilled bone in chicken marinated in yoghurt garlic ginger and fresh ground spices

TANDOORI SHRIMP  \$ 19.99

Grilled shrimp marinated in yogurt garlic ginger & fresh ground spices

Veg Biryani

TEMPER VEG DUM  \$ 14.99

Rice dish made with basmati rice, spices & mixed veggies.

ULAVACHARU VEG DUM  \$ 14.99

Authentic dish with horse gram, vegetables, with exotic biryani spices.

GONGURA VEG DUM  \$ 14.99

Basmati rice Black cumin seed, herb & spices.

VEG DUM BIRYANI  \$ 13.99

Basmati rice with special herbs and spices choice of veggies

AAVAKAI VEG BIRYANI  \$ 14.99

Basmati rice, Andhra Mango Pickle with Mustard Powder with special herbs and spices

PANEER BIRYANI \$ 14.99

Basmati rice and paneer, herbs & spices

Egg Biryani

EGG BIRYANI

\$ 14.99

Basmati rice and boiled eggs cooked in a melange of spices.

ULAVACHARU EGG BIRYANI \$ 15.99

Soak Horse gram/ Ulavalu/ kollu in water overnight. Soak tamarind , herbs and spices .

EGG ROAST BIRYANI

\$ 14.99

Cooked with basmati rice Tomato Finely Chopped Hard Boiled Eggs , Green Chillies

Chicken Biryani

CHICKEN DUM BIRYANI \$ 15.99

Basmati rice with special herbs and spices and chicken. Slow cooked in layers

CHICKEN TIKKA BIRYANI \$ 15.99

Chicken breast marinated with spices & garlic and slowed cooked with basmati rice

VIJAYAWADA SPL BIRYANI \$ 16.99

Boneless chicken cooked in basmati rice with special herbs cashew nut's and spices

ULAVACHARU CHICKEN DUM \$ 16.99

Basmati rice and thick lentil soup made with horse gram, chicken ,spices and herbs.

AAVAKAI CHICKEN DUM \$ 16.99

Basmati rice Cumin ,chicken, mango pickle and herbs and spices

GONGURA CHICKEN DUM \$ 16.99

Basmati rice, chicken, Black cumin seeds, Dagad phool/black stone flower, herb &spices

Mutton Biryani

ULAVACHARU GOAT DUM \$ 18.99

Thick lentil soup made with horse gram, spices and herbs and goat meat

TEMPER DUM BIRYANI \$ 18.99

An rice dish made with basmati rice, spices & mixed veggies and goat meat

ROYAL GOAT BIRYANI \$ 18.99

Basmati rice and fragrant spices such as saffron and layered with goat and a thick gravy.

AAVAKAI DUM BIRYANI \$ 18.99

Basmati rice , Andhra Mango Pickle with Mustard Powder with special herbs and spices

GONGURA DUM BIRYANI \$ 18.99

Basmati rice,goat , Black cumin seeds ,Dagad phool/black stone flower , herbs & spices

GOAT DUM BIRYANI \$ 17.99

Fragrant long-grained rice is layered with meat or vegetables that have been cooked in a mixture of spices

Sea Food Biryani

SHRIMP BIRYANI

\$ 18.99

made with basmati rice and spices , shrimp and herbs.

FISH BIRYANI

\$ 18.99

Fish biryani is a layered rice dish made with fish, basmati rice, spices & herbs.

Family Pack

(Ulavacharu/temper/Gongura/
Avakai) for 2\$

FMLY ROYAL

BNLS CHICKEN

\$ 36.99

Boneless chicken marinated in spices and cooked with special basmati rice.

FMLY VIJAYAWADA

BNLS CHICKEN BIRYANI \$ 36.99

Made by marinating chicken in Vijayawada style spicy sauce & layered with parboiled basmati rice, herbs saffron, milk & ghee.

FMLY GOAT

DUM BIRYANI

\$ 38.99

Goat cooked is basmati rice with special herbs and spies please select any of the non veg appetizer

FMLY ULAVACHARU

GOAT DUM BIRYANI \$ 38.99

Cooked in basmati rice with special herbs and spices and avakaya choice of veg , chicken add \$2 , goat \$4

FMLY CHICKEN DUM \$ 35.99

Bone-in Chicken Dum biryani is goodness of rice and chicken that comes in layers! Layers of rice and meat cooked with rich and finger licking good masala in its own steam pressure until rice is fluffy and meat cooked just in perfection.

FMLY CHICKEN

TIKKA BIRYANI

\$ 36.99

Chicken tikka biryani is a rice dish made with boneless , basmati rice, & flavorful spices.

FMLY AAVAKAI

CHICKEN DUM \$ 36.99

Cooked in basmati rice and avakaya pickle and special species

FMLY AAVAKAI

GOAT DUM BIRYANI \$ 38.99

Cooked with basmati rice ,Goat meat , Andhra Mango Pickle with Mustard Powder with special herbs and spices

FMLY GONGURA

GOAT DUM BIRYANI \$ 38.99

Cooked in basmati rice with special herbs and spices and avakaya choice of veg , chicken add \$2 , goat \$4



Family Pack

(Ulavacharu/temper/Gongura/
Avakai) for 2\$

FMLY SHRIMP BIRYANI \$ 38.99

Basmati rice with special herbs and spices with shrimps. Large size

FMLY GONGURA VEG DUM \$ 32.99

Basmati rice cooked with gongura gravy and chicken masalas.

FMLY AAVAKAI VEG \$ 32.99

Cooked in basmati rice with special herbs and spices and aavakai veg, chicken \$2 goat \$4

FMLY EGG BIRYANI \$ 31.99

Boiled egg marinated in delicious biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee

FMLY ULAVACHARU VEG \$ 32.99

Cooked with basmati rice & horse gram water, vegetables.

FMLY ULAVACHARU CHICKEN DUM \$ 36.99

Cooked with basmati rice, horsegram lentils (ulavalu) with special spices

FMLY TEMPER CHICKEN DUM \$ 36.99

Cooked with basmati rice, spices & mixed veggies and chicken

FMLY ULAVACHARU EGG \$ 32.99

Basmati rice and egg cooked with water flavored with horsegram

FMLY FISH BIRYANI \$ 38.99

Basmati rice with special herbs, spices and fish. Large size

FMLY PANEER BIRYANI \$ 33.99

Paneer cooked in basmati rice with special herbs and spices

FMLY EGG ROAST BIRYANI \$ 31.99

Made by cooking together fragrant long grain basmati rice, spiced boiled eggs.

FMLY VEG DUM \$ 30.99

Veg kheema (Ground Plant based meat) cooked in basmati rice with special herbs and spices.

FMLY TEMPER VEG DUM \$ 32.99

An aromatic rice dish made with basmati rice, spices & mixed veggies.

FMLY GONGURA CHICKEN DUM \$ 36.99

Cooked in basmati rice, Boneless Chicken and Gongura Leaf paste with special spices



Main Course

KADHAI VEG  \$ 13.99

Onions, tomatoes, bell pepper & various assorted veggie together with spices & cream

SABZI DEEWANI HANDI  \$ 13.99

Gravy or base is made from cashew paste, onion-tomatoes and cream.

JEERA DAL  \$ 9.99

Masoor dal, garlic, green chilli and red chilli

DAL TADKA  \$ 10.99

Blend of three healthy lentils -- toor dal, moong dal and masoor dal and herbs

ALOO GOBI MATAR   \$ 13.99

Onion and tomatoes with potatoes, cauliflower and green peas.

PANEER DO PYAZA  \$ 14.99

Made with Cottage cheese, and onion and spices

EGG KURMA  \$ 14.99

Star anise, poppy seeds, garam masala, cinnamon, tomatoes and egg

KADHAI GOAT  \$ 18.99

Made by slow cooking lamb pieces with tomatoes, onion, garlic and garam masala

LAMB CHOPS MASALA  \$ 19.99

Lamb chops, garam masala, black pepper

GOAT SAAG  \$ 18.99

Lamb shoulder, ginger, baby spinach, tomatoes, lamb stock and spices

BHINDI DO PYAZA   \$ 13.99

Stir-fried Okra with twice the amount of onions (do Pyaza) and spices

MIX VEG CURRY  \$ 12.99

Vegetables in an onion tomato gravy flavored with spices and herbs.

DAAL PALAK  \$ 12.99

Made with spinach, lentils, spices and herbs.

ALOO GOBI ADRAKI  \$ 13.99

Cauliflower and potatoes with the flavor of spices cumin, coriander, ginger and garlic .

KADHAI MUSHROOM  \$ 14.99

Kadai Mushroom is made with white button mushrooms, capsicums (bell peppers)

BHUNA CHICKEN MASALA  \$ 17.99

Made with Chicken spice blend onions and yogurt.

BUTTER CHICKEN (BONE)  \$ 16.99

Skinless chicken thighs, naan bread, sauce, heavy cream, garam masala

LAMB SHANK KURMA  \$ 20.99

Shank Meat slow cooked in yogurt, cream, seasoned with mild aromatic Indian spices like cardamom, cumin, cinnamon, & coriander.



Breads

LACHA PARATA

\$ 4.99

Whole wheat flour, salt and ghee or oil, Bread Prepared in layers.

CHILLI NAAN

\$ 3.99

Made with wheat flour and Red chilli .

ALOO PARATA

\$ 4.99

Made With Potato with minimal spices like cumin, coriander powder & red chilli powder.

TANDOORI ROTI BUTTER

\$ 3.49

Made with wheat flour and all-purpose flour (Maida).

GARLIC NAAN

\$ 3.99

Naan is indian letavened flatbread made with wheat flour & spiced with garlic.

PLAIN NAAN

\$ 2.49

Naan is indian letavened flatbread made with wheat flour.

KASHMIRI NAAN

\$ 4.99

Made with Flour, yeast, salt, sugar, yogurt, and ghee.

ONION KULCHA

\$ 4.99

Made with Maida flour, water, a pinch of salt

TANDOORI ROTI PLAIN \$ 2.99

Made with wheat flour and all-purpose flour (maida).

BUTTER NAAN

\$ 2.99

Naan is indian letavened flatbread made with wheat flour & spiced with butter.



Rice

PLAIN RICE

\$ 2.99

Made with rice and water.

MASALA RICE

\$ 2.99

Cooked with basmati rice sugar ,black mustard seeds cumin seeds.

JEERA RICE

\$ 3.99

Rice with cumin seeds & ghee or butter.

MIX VEG PULAO

\$ 4.99

Includes a green masala paste made from coriander leaves (cilantro), mint leaves, chilies

GARLIC RICE

\$ 3.99

Rice cooked with Garlic



Desserts

GULAB JAMUN

\$ 5.99

Traditional deep fried milk pastry served in rose honey syrup

SHAHI TUKDA

\$ 6.99

Toast bread soaked with condensed milk



RASMALAI

\$ 5.99

Homemade cheese patties served in cold sweetened milk garnished with pistachios

UMMALI

\$ 6.99

Whipping cream, milk, sweetened condensed

DOODHI HALWA

\$ 6.99

Combination of nuts milk khoya (cheese) and ghee with grated long squash.

MANGO PHIRNI

\$ 5.99

Made with ripe sweet mangoes, milk, rice, sugar, nuts and cardamom.

Beverages

CHIKOO SHAKE

\$ 6.99

Made with Chikoo cup milk and almonds.

FALUDA

\$ 9.99

Sweet basil seeds thin cornstarch vermicelli jelly milk, Ice Cream, nuts and dry fruits

MANGO LASSI

\$ 5.99

Indian drink made from a yogurt base with water sugar or salt or mango choice of sweet salt or mango (add \$0.50)

COFFEE

\$ 3.99

Coffee made with milk with the infusion obtained by percolation brewing of ground coffee powder in a traditionally Indian filter

BADAM MILK (ALMOND)

\$ 6.99

Made with milk, Almonds and Saffron

INDIAN TEA

\$ 3.99

Milk brewed with tea and authentic spices



Chat Corner

SAMOSA CHAAT \$ 8.99

Smashed samosas served over a bed of Chole, or chickpea curry

PAPDI CHAAT \$ 7.99

Chickpeas, potatoes, various chutneys, yogurt, papdi, curd, sev - garnished with coriander

ALOO TIKKI CHAAT \$ 8.99

Aloo tikki or potato patties served with spicy lip smacking chaat chutney, finely diced onion and tomatoes with some fine sev.



Salad

GREEN SALAD   \$ 3.99

Mixed greens, red leaf lettuce, green leaf lettuce and spinach



LEMON ONION   \$ 2.99

Salad Mixed with lemon and onion

CUCUMBER SALAD   \$ 4.99

Vinegar, sugar, salt, and onion add cucumber.

TOSSED SALAD   \$ 3.99

Top with tomatoes, cucumbers, onion, and carrot



CATERING *Services*

We specialize in the creation of delicious and beautifully presented dishes for any occasion.



317 372 1393

Our Services :

- Weddings
- Dinner Parties
- Birthdays
- Graduations
- Corporate Events

Contact Us :

- www.royalhyderabadin.com
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Thanks You

Our Contact

317 372 1393



ROYAL HYDERABAD

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