

BREADS

Plain Naan White flour dough mixed with milk and baked in tandoor clay oven.	3.49
Butter Naan White flour dough mixed with milk and baked in tandoor clay oven topped with Butter.	3.49
Tandoori Roti Whole-wheat flour bread baked in a clay oven.	3.99
Garlic Naan White flour dough mixed with milk and stuffed with onions, baked in tandoor clay oven along with Garlic and cilantro topping.	4.49
Onion Kulcha White flour dough mixed with milk and baked in tandoor clay oven.	4.49
Paneer Naan White flour dough mixed with milk and stuffed with paneer baked in Tandoor.	4.49
Malabar Parota 2 Multi Layered White Bread baked on griddle.	4.99
Chapati wheat flour bread baked in grill.	3.49

APPETIZERS

• VEG



Gobi Manchuria Cauliflower florets coated with batter, deep fried and tossed in house made Manchurian sauce and finely minced ginger and garlic	12.99
Gobi 65 Cauliflower Florets marinated in a House made special paste and deep fried.	12.99
Chilli Paneer Deep fried Soft cottage cheese cubes, tossed in house made Machurian sauce and finely minced ginger and garlic.	13.99
Baby Corn Manchuria Baby Corn coated with batter deep fried tossed in house made Macnhurian sauce and finely minced ginger and garlic	12.99
Mixed Veg Manchuria Vegetable balls marinated in a spiced batter, deep fried and tossed in house made Macnhurlan sauce and finely minced ginger and garlic.	12.99
Manchurian Idly fried idly tossed in manchurian sauce	10.99
Paneer Pakoda Fresh cut Paneer bars dipped in chickpea batter and deep fried.	10.99
Onion Pakoda Fresh cut onion dipped in chickpea batter and deep fried.	9.99
Aloo Bajji Slices of Potato dipped in chickpea batter and deep fried.	8.99
Mirchi Bajji chili peppers fried in chickpea batter and stuffed with freshly chopped onions and tomatoes.	9.99
Veg Pakoda Fresh cut vegetables dipped in chickpea batter and deep fried	10.99
Cut Mirchi Chilli peppers fried in chickpea batter and cut into small pieces.	9.99
Samosa Minced potatoes and peas wrapped in a pastry sheet and fried.	5.49
• EGG	
Egg Bajji Boiled Egg dipped in chickpea batter and deep fried.	9.99
Masala Omlet Egg Omlet mixed with indian spices and onions.	7.99
Egg Pepper Fry Boiled Egg fried with peppers and onions	10.99

• NON-VEG



Chicken 65 Boneless thigh chicken marinated in a House made special paste and deep fried.	12.99
Chilly Chicken Boneless Chicken marinated in a spiced batter, deep fried and tossed in house made Macnhurian sauce and finely minced ginger and garlic along with bell peppers and onions.	13.99
Chicken Manchuria Boneless Chicken marinated in a spiced batter, deep fried and tossed in house made Machhurian sauce and finely minced ginger and garlic.	13.99
Chicken 555 Boneless Chicken breast pieces cooked with indian spices.	13.99
Pepper Chicken Boiled chicken sauteed in house made sauce along with peppers. and onions.	13.99
Chicken Lollipop wings mriated in house made spicy batter and deep fried.	13.99
Mirapakai Kodi Vepudu Bone in chicken deep fried and tossed with greenchillies, onions and Indian Spices.	13.99
Guntur Chicken Fry Bone Deep Fried Chicken tossed in Special HBH sauce	13.99
Goat Fry Fried bone in Goat meat with indian spices.	16.99
Goat Chukka Spicy Dry preperation of Goat meat with Indian Spices and house made masala.	16.99
• SEA FOOD	
Chilli Shrimp Shrimp cooked in Manchurian style along with peppers.	15.99
Royala Vepudu Fried Shrimp tossed with Onions and Indian Spices.	16.99
Shrimp Pepper Fry Shrimp sauteed in house made sauce along with peppers and onions.	16.99
Fish Fry Tilapia Fish cubes coated house made spicy batter and deep fried	15.99
Appollo Fish Tilapia Fish cooked in Manchurian style. and onions.	15.99
Tava Fish Marinated fish fried on Tava/Griddle.	15.99
Nellore Fish Fry Tilapia Cubes marinaated with Indian spices and coated with Sooji	16.99
Bhimavaram royyalla Fry deep fried Shrimp tossed in Special HBH sauce	16.99
• TANDOOR	
Chicken Tikka Kabab Breast pieces marinated with indian spices and cooked In Tandoor	14.99
Thangdi Kabab 4 Chicken Drumsticks marinated in yogurt, garlic, ginger & fresh ground spices.	13.99
Tandoori Half Grilled bone-in chicken marinated in yogurt, garlic, ginger & Fresh ground spices.	12.99
Tandoori Full Grilled bone-in chicken marinated in yogurt, garlic, ginger & fresh ground spices.	22.99
Tandoori Shrimp Shrimp cooked in Tandoor.	16.99
Seekh Kabab Marinated chicken boneless thigh meat with indian spices cooked in clay oven	15.99

RICE SPECIALITIES



Hyderabad Chicken Dum Biryani Fragrant basmatirice layered and slow cooked with chicken Leg quarters, blended with herbs and spices then garnished withegg and served with yogurt raitha and chilli peppers and peanut gravy.	14.99
Vijayawada Boneless Biryani Basmati rice cooked with boneless chicken, blended with herbs and spices then garnished with egg and served with yogurt raitha and chilli peppers gravy.	15.99
* Hyderabad Goat Dum Biryani 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.	17.99
Shrimp Biryani Basmati rice cooked with Shrimp, blended with herbs and spices then garnished with onionsand served with yogurt raitha and chilli peppers gravy.	16.99
Egg Biryani Basmati rice cooked with Eggs, blended with herbs and spices then garnished with egg and served with yogurt raitha and chilli peppers gravy.	13.99
Vegetable Dum Biryani Basmati rice cooked with a variety of fresh seasonal vegetables, blended with herbs and spices and served with yogurt raitha and chilli peppers gravy.	13.99
Paneer Biryani Basmati rice cooked with Paneer blended with herbs and served with yogurt raitha and chilli peppers gravy.	14.99
Veg Fried Rice Steamed rice stir fried on a wok along with freshly chopped carrots, beans and spring onions	12.99
Egg Fried Rice Steamed rice stir fried on a wok along with freshly chopped carrots, beans and spring onions along with Eggs.	12.99
Chilli Garlic Fried Rice Fried Rice packed with wonderful aroma of Chilli and Garlic.	12.99
Chicken Fried Rice rice stir fried on a wok along with chunks of chicken and freshly chopped vegetables and egg	13.99
Shrimp Fried Rice Steamed rice stir fried on a wok along with shrimp and freshly chopped vegetables and egg.	15.99
Mixed Fried Rice Fried rice with Chicken, Goat and Shrimp.	15.99
Bisi Bele Bath Lentil Rice speciality from Karnataka South India.	10.99
Curd Rice Rice mixed with Curd and Thadka.	6.99

CURRIES

• VEG

Mixed Veg curry Mixed fresh vegetables simmered in a cream sauce laced with spices	12.99
Paneer Butter Masla 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.	14.99
Paneer Tikka Masala Sauteed Smoked Paneer, Bell Pepper and Diced Onion	14.99
Paneer Saag Cubes of cottage cheese cooked in a spinach gravy enriched with fresh cream and mild spices.	13.99
Kadai Paneer Cubes of cottage cheese simmered in a gravy of onions, tomatoes and peppers, along with roasted and crushed spices.	13.99

• VEG



Dal Spinach Tomato Yellow lentils sauteed with Onions, Tomoato and Spinach.	12.99
Chana Masala A combination of chickpeas, onions and tomatoes in a mild home made sauce with spices.	12.99
Kaju Curry Cashews sauteed with Cream and tomato Sauce.	13.99
Aloo Mutter Potatoes and peas sauteed with cream and indian spices.	12.99
Mushroom Mutter Mushroom and peas sauteed with cream and indian spices	12.99
Bendi Fry Fried Okra tossed with Onions and Indian Spices.	12.99
Carrot Fry Cubes of carrot tossed with Onions and Indian Spices.	12.99
Navaratan Kurma Rich cream sauteed with nine differrent vegetables and indian Spices.	12.99
Aloo Kurmna Rich cream sauteed with potatoes Indian Spices.	12.99
Malai Kofta Home made cheese and vegetable croquettes, mildly spiced and then simmered in a creamy gravy.	13.99
Guthi Vankaya Small Egg plants sauteed in onions and Indian Spices.	13.99
Dal Makhani Kidney beans sauteed with onion sauce along with Indian Spices.	12.99
Egg Curry Eggs sauteed with Cream and tomato Sauce	13.99
• NON-VEG	
Chicken Curry Boneless chicken thigh pieces cooked with onions and indian Spices.	13.99
Andhra Chicken Curry Classic south indian style (Andhra) Bone in chicken curry cooked with traditional spices in a onion and tomato based gravy.	13.99
Chicken Butter Masala Bonesless Chicken cooked in a silky tomato gravy with a hint of spices and fresh herbs, topped with a dollop of butter or cream.	14.99
Chicken Tikka Masala Boneless Grilled chicken cooked with creamy sauce and tomato sauce along with some indian spices.	14.99
Chicken Chettinad Bone in chiecken curry made in Chettinad (Chennai) style with special spice called Kalpasi.	13.99
Goat Curry Cubes of goat cooked with herbs, spices and onions.	16.99
Chicken Vindaloo Boneless chicken cooked with potatoes, onion sauce and Indian spices.	13.99
Goat Vindaloo Bone in Goat cooked with potatoes, onion sauce and Indian spices.	16.99
Gongura Chicken (Seasonal) Bone in chicken cooked with Kenaf leaves.	15.99
Gongura Mutton (Seasonal) Bone in Goat cooked with Kenaf leaves.	16.99

FISH CURRIES

Madras Fish Curry Fish Curry made in Madras style with Indian spices.	15.99
Royyala pulusu Shrimp cooked in a simple gravy along with tamarind and other herbs and spices.	15.99
Chepala pulusu Pieces of fish cooked in a simple gravy along with tamarind and other herbs and spices.	15.99
Gongura Royyalu (Seasonal) Shrimp cooked with Kenaf leaves.	15.99

SOUTH INDIAN



Idly Savory cake made by steaming batter served with Sambar and chutney.	7.99
Plain Dosa Thin Crepe made out of fermented Rice batter.	9.99
Ghee Dosa Thin Crepe made out of fermented Rice batter topped with ghee	10.99
Onion Dosa Thin Crepe made out of fermented Rice batter topped with tiny onions.	10.99
Cheese Dosa Thin Crepe made out of fermented Rice batter topped with cheddar cheese.	10.99
Masala Dosa Thin Crepe made out of fermented Rice batter and stuffed with potato Masala.	11.99
Mysore Masala Dosa Thin Crepe made out of fermented Rice batter with special masala spreading and stuffed with potato Masala.	12.99
Guntur Karam Dosa Spicy Thin Crepe made out of fermented Rice batter with special spicy masala spreading and stuffed with potato Masala.	12.99
* Spring Roll Dosa 5 spring rolls stuffed with vegetables.	12.99
Chocolate Dosa Plain Dosa spreaded with chocolate syrup.	10.99
Rava Dosa Thin crepe made out of cream of Rice on Griddle	11.99
Rava Onion Dosa Thin crepe made out of cream of Rice on Griddle	12.99
Rava Masala Dosa Thin crepe made out of cream of Rice on Griddle	13.99
Vada A savory doughnut, made out of lentil batter.	9.99
Puri Pieces of puffed wheat bread,	9.99
Onion Utappam Thick Crepe made out of fermented Rice batter mixed with onions.	9.99
Tomato Utappam Thick Crepe made out of fermented Rice batter mixed with tomatoes and onions.	9.99
Onion & Tamato Utappam Thick crepe made out of fermented rice batter topped with onions and tomato	10.99
Mixed Veg Utappam Thick Crepe made out of fermented Rice batter mixed with tomatoes, onions, carrots.	10.99
Veg Kothi Parota Minced and Beaten up white bread mixed with vegetables and Indian spices.	12.99
Egg Kothi Parota Minced and Beaten up white bread mixed with boneless chicken and indian spices.	13.99
Chicken Kothi Parota Minced and Beaten up white bread mixed with boneless chicken and indian spices.	14.99

HOUSE SPECIALS



Dosa with Chicken Curry Thin Crepe made out of fermented Rice batter served with chicken Curry.	12.99
Dosa with Mutton Curry Thin Crepe made out of fermented Rice batter served with Goat curry.	13.99
Vada with Chicken Curry A savory doughnut, made out of lentil batter served with chicken Curry.	12.99
Puri with Chicken Curry Pieces of puffed wheat bread served with Chicken Curry,	13.99
Haleem (Seasonal) Minced goat cooked with lentils and indian Spices.	15.99
70 MM Dosa Large Thin Crepe made out of fermented Rice batter served with Coconut sauce and Lentil soup.	16.99
70 MM Masala Dosa Large Thin Crepe made out of fermented Rice batter and stuffed with potato Masala.	18.99
Parota with Chicken Curry Grilled Beaten up white bread served with Chicken curry.	13.99
Parota with Mutton Curry Grilled Beaten up white bread served with Mutton curry.	14.99

DESSERTS

Gulab Jamun Dumplings soaked in thick sugar syrup.	3.99
Gajar Ka Halwa Grated Carrats slow cooked in condensed milk.	5.99
Double Ka Meetha Fried and minced white bread soaked in sugar syrup.	4.99
Rasamalai Flattened balls of chhena soaked in malai flavoured with cardamom	5.99

SOFT DRINKS

Masala Tea Tea brewed with aromatische indian spices and herbs.	3.99
Madras Coffee Coffee made in Indian Style	3.99
Mango Lassi Yogurt drink made with mango pulp.	4.99
Lassi (Sweet/Salt) yogurt drink	4.99
Masala Butter Milk Yogurt drink seasoned with crushed ginger, curry leaves cilantro.	4.99
Rose Milk Rose Flavored Milk.	4.99
Badam Milk Almond Flavored milk seasoned with Almonds.	4.99
Soda Cans Coke, Sprite and Diet Coke.	2.49
Thumsup/Limca Cans Indian Soda.	2.99

Note: Items with(*) may not be available all the time.

**HYDERABAD
BIRYANI HOUSE**
AUTHENTIC INDIAN CUISINE



DINING ♦ TAKEAWAY ♦ CATERING

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