



11150 Research Blvd,
Suite 210A, Austin TX 78759
512-342-1985



Soups

- Veg-Corn Soup**..... 4.99
Slow cooked vegetables soup with corn and herbs
- Hot & Sour Veg Soup**..... 4.99
Classic Indo-Chinese soup made with crushed ground pepper and sour ingredients
- Chicken-Corn Soup**.....4.99
Slow cooked vegetables soup with corn, herbs and chicken
- Hot & Sour Chicken Soup**.....4.99
Classic Indo-Chinese soup made with crushed ground pepper and sour ingredients and chicken
- Kozhli (Chicken) Rasam**..... 5.99
Spicy tomato based Southern Indian thin soup made with pieces of bone-in chicken
- B&C Special Mutton Soup**.....5.99
Homemade style signature soup cooked with bone-in Goat

Veg Appetizer

- Punjabi Veg Samosa**..... 5.99
Crispy pastry turnovers stuffed with potatoes, peas, cumin, and spices. Delicious Indian street snack
- Cut Mirchi**.....7.99
Andhra Style Onion and green chilli fritters
- Onion Spinach Pakora**.....7.99
Sliced fresh onions and Spinach mixed with homemade chickpeas flour and fried until golden brown
- Crispy Corn Masala Fry**..... 7.99
Battered fried crispy corn tossed with spices and curry leaves
- Gobi Manchurian**.....9.99
Crispy battered fried cauliflower tossed with our renowned signature Manchurian sauce
- Veg Manchurian**.....8.99
Fried vegetables balls tossed with our renowned signature Manchurian sauce
- Chilli Paneer**.....10.99
Fried cottage cheese cubes, onion and green pepper stir fried with sweet chilli soy sauce
- B&C Special Spicy Paneer**..... 11.99
Fried cottage cheese cubes tossed with chef's special spicy chilli sauce
- Podi Idli Vepudu (Weekends only)**.....8.99



Non-Veg Appetizer

- Chicken 65**..... 9.99
Deep-fried tendered chicken bites with ginger, garlic, and red chillies cooked 65 sauce
- Chilli Chicken**..... 9.99
Chicken, onion and green pepper stir fried with sweet chilli soy sauce
- B&C Special Spicy Chicken**..... 10.99
Tender pieces of chicken tossed with chef's special spicy chilli sauce
- Chef Special Chicken Majestic**..... 10.99
Chicken tender pieces marinated & cooked with Indian spices & curry leaves
- Chicken Lollipop**.....10.99
Crispy deep-fried marinated chicken wings (6) served with sweet chilli sauce
- Guntur Mirapakodi**..... 10.99
Soft chicken bites with green chilli sauce, ginger, garlic and curry leaves. Guntur's famous spicy snack
- Apollo Fish**.....11.99
Deep-fried tilapia fish tossed with chilli, ginger and garlic sauce.
- Royala Vepudu (Shrimp Fry)**..... 13.99
Mouth-watering stir fried shrimp made with onion, tomatoes, ginger, garlic and special spices
- Goat Sukka**..... 13.99
Delicious roasted goat pieces with special spicy sauces made in Tamilnadu Style.

South Indian Specials

- (Served with chutney and sambar; a lentil based vegetable stew)
- Idly (Weekends only)**.....6.99
Steamed South Indian rice cakes made from fermented rice and black lentil batter
 - Plain Dosa**.....7.99
A fermented crispy crepe made from rice
 - Onion Dosa**..... 8.99
Thin rice crepes with onions
 - Masala Dosa**..... 9.99
Thin rice crepes with special potato masala
 - Mysore Masala Dosa**.....9.99
Thin rice crepes with flavored spicy sauce and special potato masala
 - Onion Chili Uthapam**.....9.99
Crispy bottom with soft and fluffy rice pancake topped with onion and chilli
 - Chicken Tikka Dosa**.....11.99
Dosa stuffed with our popular dry Chicken Tikka Masala
 - Poori Bhaji**..... 9.99
Fried-puffed wheat bread served with mashed potato masala
 - Chole Bhature**.....9.99
Fried-puffed bread served with our popular Punjabi chole (chickpeas) gravy



Tandoori Specials

All the Tandoori Specials are grilled in traditional clay oven served with Mint chutney. Add jeera Rice and Tikka gravy for \$3.

- Tandoori Chicken Platter (Half/Full)**..... 10.99/16.99
Tender bone - in chicken, marinated with yogurt and special tandoori spices.
- Punjabi Chicken Tikka Kabab**..... 11.99
Succulent white chicken chunks marinated with yogurt and tandoori spices
- Sheek Kabab**..... 12.99
Minced Chicken added with spices, mint, cilantro and herbs perfectly grilled
- Malai Kabab**..... 10.99
Juicy white chicken chunks marinated with cream cheese, yogurt and tandoori spices
- Paneer Tikka Kabab**..... 11.99
Soft cubes of paneer (cheese), onion, bell pepper, tomato marinated with yogurt and special tandoori spices

Indo Chinese

(Egg or Chicken - \$1, Shrimp - \$2 extra)

- Fried Rice**..... \$9.99
Indo - Chinese style fried rice tossed with chillies & peppers
- Schezwan Fried Rice**..... \$9.99
Indo - Chinese style fried rice tossed with Schezwan sauce, chillies and peppers

Veg-Entrees

Served with Rice

Dal Tadka	8.99
Bright yellow lentils simmered with fresh tomato and onions tempered with ghee tadka	
Panjabi Chana Masala	9.99
Home style chickpeas dish cooked in ginger, infused onion and tomato sauce	
Aloo Gobi Masala (Dry)	9.99
Potato and cauliflower stewed with cumin, ginger and tomato	
Aloo Baingan	9.99
Young eggplant and potatoes simmered in onion tomato gravy	
Saag Paneer	11.99
Cubes of cottage cheese cooked in creamy spinach gravy	
Paneer Butter Masala	11.99
Cubes of cottage cheese cooked in our unique rich creamy tomato sauce	
Paneer Tikka Masala	11.99
Cubes of cottage cheese, onion and bell pepper cooked in our unique rich creamy tomato sauce	
Kadai Paneer	10.99
Fried cottage cheese cooked with crushed whole spices with peppers, tomatoes and onions	
Navratan Korma	11.99
Fresh vegetables (carrot, potato, cauliflower, beans) paneer , cooked in rich creamy sauce finished with thr touch of Dry Methi leaves	
Malai Kofta	11.99
Fried potato and cottage cheese dumplings stuffed with nuts cooked in rich creamy sauce	
Veg Chettinad	10.99
Fresh Vegetables (potato, carrots, beans, cauliflower & paneer) mixed with chef's special grounded spices and a touch of coconut milk	
Gutti Vankaya Curry	10.99
Eggplant cooked with sesame seeds, peanut, tomato and onion blended gravy	



NonVeg-Entrees

Served with Rice

Chef Special Chicken Curry	10.99
Bone in chicken cooked with home made grounded spices finished with coconut milk	
Andhra Spicy Chicken Curry	11.99
Cooked bone-in chicken with South Indian homemade species	
Chettinad Chicken	10.99
Authentic Bone-in chicken curry made of grounded Chettinad spices. A very popular Southern Indian dish	
House Special Hyderabad Murgh Masala	12.99
Our signature Hyderabad special dish made with bone-in chicken roasted sesame seeds and finished with a touch of coconut milk	
Chicken Vindaloo	10.99
Bone less chicken with potatoes and onions in a spicy vinegar sauce	
Kadai Chicken Curry	11.99
Bone less chicken cooked with crushed whole spices with peppers, tomatoes and onions	
Chicken Korma	11.99
Bone less chicken cooked with our delicious nut based cream gravy	
Butter Chicken	12.99
Chicken breast chunks cooked in our unique rich creamy tomato sauce	
Chicken Tikka Masala	12.99
Chicken breast chunks, onion and bell pepper cooked in our unique rich creamy tomato sauce	
Grandma's Gongura Chicken Curry	12.99
Grandma's special recipe cooked with bone-in chicken and fresh Gongura leaves	
Andhra Spicy Goat Curry	13.99
Cooked bone-in goat with South Indian homemade species	
Goat Chettinad	13.99
Authentic bone-in goat curry made of grounded Chettinad spices.	
Grandma's Gongura Goat Curry	13.99
Grandma's special recipe cooked with bone-in goat and fresh Gongura leaves	
Chef Special Goat Curry	13.99
Bone in goat cooked with home made grounded spices finished with coconut milk	
Lamb Saag	12.99
A delicious mild spiced dish of tender bone-in lamb and fresh spinach creamy sauce	
Lamb Rogan Josh	12.99
Succulent aromatic bone-in lamb stew. A very popular Kashmiri dish	
Nellore Fish Curry	13.99
Sliced tilapia fish simmered with Homestyle tomato and coconut gravy from South India	
Chef Special Shrimp masala	13.99
Selected shrimp cooked in classic tomato and coconut gravy	
Egg Masala	10.99
Boiled eggs cooked with aromatic homemade tomato & coconut gravy	



HOUSE SPECIAL SIGNATURE BIRYANIS

Famous Majestic Hyderabad Basmati rice dish slowly cooked in layers, flavored with chef's special ingredients & unique spices. Served with Salan and Raita

	Regular	Family Pack (To-Go Only)
Hyderabad Veg Dum Biryani	9.99	19.99
Egg Biryani	10.99	
Paneer Biryani	11.99	
Hyderabad Chicken Dum Biryani	10.99	22.99
Vijayawada Special Boneless Chicken Biryani	11.99	24.99
Chicken Fry Biryani	12.99	
Hyderabad Goat Dum Biryani	12.99	25.99
Goat Fry Biryani	13.99	
Shrimp Biryani	13.99	



Weekend Special

Raju Gari Kodi (Chicken) Pulav	13.99
Bone-in chicken and Basmati rice cooked with fresh herbs, spices and simmer tender morsels of bone-in chicken	
Raju Gari Goat Pulav	14.99
Basmati rice cooked with fresh herbs, spices and simmer tender morsels of bone-in goat.	

Bread

Plain Naan	1.99
Leavened white bread baked in tandoor oven.	
Butter Naan	2.49
Leavened white bread baked in tandoor oven with Butter	
Tandoori Roti	2.49
Leavened wheat bread baked in tandoor oven	
Bullet Naan	2.99
Leavened white bread baked in tandoor oven with garlic, cilantro and chilli flakes	
Garlic Naan	2.99
Leavened white bread baked in tandoor oven with garlic, cilantro and butter	
Cheese Naan	3.99
Leavened cheese stuffed white bread baked in tandoor	
Onion Kulcha	3.99
Leavened white bread baked in tandoor oven with Onions	
Kashmiri Naan (Weekends only)	3.99
Leavened white bread baked in tandoor oven with Dry fruits & nuts	
White Rice	2.49
Jeera Rice	4.99
Flavored with butter, cumin, cilantro, nuts and chilli	

Desserts

Gulab Jamun	4.99
Traditional Indian spongy balls of milk soaked in sugar syrup	
Rasmalai	5.99
Mouth melting flattened balls of cheese and almonds cooked in sweet thickened milk	
Double Ka Meetha	4.99
Famous Hyderabad bread pudding soaked in sweetened flavorful milk and decorated with nuts and raisins	
Carrot Halwa (Weekends Only)	5.99
Delicious warm dessert made with grated carrots, whole milk, dried fruits and nuts	

Drink

Mango Lassi	3.99
Sapota Shake	4.99
Iced Tea	2.99
Coffee	2.99
Tea	2.99
Soda	1.99
Indian Soda	2.99



**FOR CATERING PACKAGES
PLEASE CHECK WITH OUR STAFF**

**If you have any Food Allergies,
Please speak to our staff & let us know!*