



Soups

Corn Soup (Veg/Chicken) 6
Soup made with sweet corn and vegetables.

Mulgatwani Soup (Lentil Soup) 6
Warm and comforting soup made with lentils, vegetables, and a touch of Verandah spices.

Tandoori (Clay Oven) Platters

A cylindrical clay oven, commonly called tandoor, is one of the oldest forms of grill for cooking barbecue-style dishes and Indian bread.

Verandah Tandoori Platter 20
2 Chicken Tikka Kebab, 2 Tangidi Kebab, 2 Tandoori Chicken, 2 Lamb Chops.

Paneer Tikka Kebab 13
Paneer marinated in yogurt with special herbs and spices.

Tandoori Chicken 15
Grilled bone-in chicken marinated in yogurt, garlic, ginger, and fresh ground spices.

Chicken Tikka Kebab 14
Boneless chicken marinated in yogurt with special herbs and spices.

Salmon Tikka 20
Salmon marinated in a blend of spices and yogurt cooked in tandoor.

Tandoori Shrimp 17
Shrimp marinated in yogurt, garlic, ginger, and fresh ground spices.

Lamb Chops 19
Tender Lamb Chops Marinated in our Indian spices and cooked in tandoor.

Lamb Sheek Kebab 18
Minced lamb Marinated in our Indian spices and char-grilled.

Hariyali kebab 14
Boneless chicken marinated in a mixture of fresh cilantro, mint, spinach, and green chilies with yogurt and spices.

Tangidi Kebab 17
Chicken drumsticks marinated in yogurt and spices, then cooked in a tandoor and served with mint chutney.

Murgh Malai Kebab 15
Tender chicken marinated in creamy spices and cooked perfectly in our tandoor oven. Creamy, succulent, and simply irresistible.

Appetizers (Vegetarian)

Samosa (Mix Veg /Onion) 5
Minced potatoes and peas wrapped in pastry dough & fried.

Onion Pakoda 6
Thinly sliced onions coated in a spiced gram flour batter and deep-fried.

Samosa Chat 8
A plate of Chole masala, mashed samosa with fresh-cut veggie toppings, Served with mint and tangy sauce.

Gobi Manchurian 11
Deep-fried cauliflower cooked Indo-Chinese style.


Baby Corn Manchurian 11
Baby corn coated with batter, cooked in Indo-Chinese style.

Gobi 65 11
Spring Cauliflower florets marinated with ginger, garlic and fried for a lovely taste.

Chili Paneer 12
Deep-fried paneer sauteed with onions & green chilies.


Paneer Manchurian 12
Homemade paneer cubes cooked in Manchurian sauce.

Paneer 555 12
Deep-fried paneer sauteed with onions, green chilies and a special sauce.

 **Karampodi Gobi** 11
Spring Cauliflower florets marinated with ginger, garlic & fried for a lovely taste.

Appetizers (Non-Vegetarian)

Chicken 65 12
Spring chicken marinated with ginger, garlic & fried for a lovely taste

 **Chilli Chicken** 12
Boneless chicken sauteed with chilies, onions & Manchurian sauce

 **Karampodi Chicken** 13
Chicken marinated with ginger, garlic & fried along with karapodi(Spicy Seasoning).

Curry Leaf Chicken 13
Chicken marinated with ginger and garlic, fried along with Curry leaves.

Chicken Pepper Fry 13
Chicken marinated with ginger, garlic & fried along with fresh ground Black Pepper.

Chicken 555 13
Boneless chicken pieces marinated and fried until crispy, and then adding a spicy tempering for extra flavor.

Mutton Ghee Roast 15
A popular Indian dish made with tender pieces of goat meat cooked with ghee and a medley of aromatic spices and herbs.

 **Chili Fish (Tilapia)** 13
Fish spiced with green chili sauce & curry leaves.

Tawa Fish(Whole Tilapia Fillet) 13
Marinated Tilapia fillet pan-fried on a flat griddle(Tawa).

Shrimp Pepper Fry 13
Shrimps marinated with green chilies, curry leaves, and fried along with fresh ground Black Pepper.

 **Chilli Shrimp** 13
Shrimps served with green chilies, curry leaves, and special spices.

Entrees (Vegetarian)

Served with Basmati Rice

Palak Paneer 14
Fresh spinach cooked with paneer cubes and spices.

Paneer Butter Masala 15
Paneer cubes cooked in tomato sauce with a special cream.

Kadai Paneer 15
Paneer sauteed in butter and blend of spices.

Mutter Paneer Tikka Masala 15
Paneer sauteed in butter, green peas, and a blend of spices.

Malai Kofta 14
Vegetable balls cooked with cream and special sauce.

Aloo Gobi Masala 14
Potatoes and cauliflower cooked in north Indian style gravy.

Aloo Korma 14
Potatoes cooked in a creamy and mildly spiced gravy.

Bhindi Masala 14
Made with Okra, onions, cubed tomatoes tossed with Indian spices.

Vegetable Korma 13
Mixed vegetables cooked in delicious creamy gravy.

Vegetable Chettinad 14
A mix of vegetables cooked in coconut-based gravy with a distinctive blend of spices.

Chana Masala 14
Garbanzo beans cooked with tomatoes, onions, and spices.

Dal Tadka 12
Yellow lentils sauteed with onions, tomatoes & spices.

Entrees (Non Vegetarian)

Served with Basmati Rice

Butter Chicken 17

Chicken cooked with spices, herbs, and rich buttery sauce.

Chicken Tikka Masala 16

Boneless chicken cooked with tomato, special spices, and a touch of cream.

Chicken Vindaloo 17

Pieces of chicken in delicious creamy gravy with potato and coriander.

Chicken Chettinad 17

Tender chicken pieces simmered in a rich and aromatic gravy made with a blend of spices.

Gongura Chicken 17

Chicken cooked with Gongura (Red Sorrel) leaves and spices.

Andhra Chicken Curry 18

Tender chicken cooked with spicy Indian spices made with house-special spicy sauce and a hint of coconut for a divine taste.

Kadai Chicken 17

Tender chicken cooked with Indian spices.

Chicken Saag 18

Tender chicken cooked in a creamy spinach and mustard greens sauce, seasoned with spices.

Egg Masala 14

Boiled eggs cooked in freshly ground spices with onions and tomato gravy.

Goat Chettinad 20

Tender Goat pieces simmered in a rich and aromatic gravy made with a blend of spices.

Mutton Vindaloo 20

Pieces of goat in delicious creamy gravy with potato and coriander.

Mutton Khorma 19

Goat cooked and simmered in creamy sauce with traditional spices.

Gongura Mutton Curry 20

Traditional goat cooked with Gongura (Red Sorrel) leaves & spices.

Andhra Mutton Curry 20

Goat cooked with tomatoes, caramelized onions & spices in Traditional Southern Indian Style.

Kadai Ghost 20

Goat cooked with tomatoes, caramelized onions & spices in Traditional Southern Indian Style.

Chepala Pulusu 17

Fish cooked with Andhra spices made with a Guntur chili spice mix and a hint of coconut.

Fish Chetinadu 18

Fish simmered in a rich and aromatic gravy made with a blend of spices.

Shrimp Curry 18

Shrimp cooked in delicately ground spices with onions tomato gravy.

Shrimp Tikka Masala 18

Shrimp cooked in a creamy tomato-based curry with spices.

Shrimp Vindaloo 18

Shrimp in delicious creamy gravy with potato and coriander.

South / North Indian Specials

Idli/Sambar Idli/Ghee Kaaram Idli 7/8/9

Steamed rice and lentil patties served with sambar and chutneys.

Plain Dosa/ Onion Dosa 9/10

South Indian-style fermented rice/lentil batter. Served with Coconut Chutney or Peanut Chutney, Tomato Chutney and sambar (Lentil Soup).

Ghee Podi Dosa/ Masala Dosa 10/11

Onion Uttapam/ Mix Veg Uttapam 10/11

South Indian-style batter of fermented rice and urad dal. Thick pancake with added toppings onions, tomatoes, peppers, and carrots.

Chole Batura 11

Pieces of puffed wheat bread served with garbanzo bean curry.

Aloo Poori 11

Pieces of puffed wheat bread served with potato curry.

Bhel Poori 10

Small puffed poori served with Bhel, sev and other tasty ingredients.

Indo Chinese

Noodles

Veg/Egg/Chicken 11/13/14

Desi Noodles fried with finely chopped cabbage, carrots, bell peppers & veggies/egg / chicken.

Fried Rice

Veg/Egg/Chicken 11/13/14

Aromatic rice stir-fried with finely chopped cabbage, carrots, bell peppers & veggies/egg/chicken.

Schezwan Fried Rice

Veg/Egg/Chicken 12/13/14

Aromatic rice stir-fried with finely chopped cabbage, carrots, and bell peppers with Schezwan spicy sauce & veg/egg/chicken.

Naan / Roti

Butter Naan 4

Garlic Naan 4

Cheese Naan 4

Chili Garlic Naan 4

Onion Kulcha 4

Chapati 3

Tandoori Roti 3

Paratha 3

Bread basket (3) 8

Biryani

A versatile Hyderabad offering of meat / vegetables marinated in herbs and spices is layered with long grain basmati rice and steamed to perfection in a tightly sealed, heavy bottomed dish (dum-process). All biryani dishes are served with Raitha (yogurt dip) and Mirchi-ka-salan alongside as the ideal accompaniment to this Verandah's special dish.

Vegetarian

Veg Dum Biryani 13

Paneer Biryani 14

Egg

Egg Biryani 14

Non-Vegetarian

Chicken Dum Biryani 15

Verandah Special Chicken Biryani 17

Goat Fry Biryani 18

Shrimp Biryani 18

Chef's Specials

Verandah Machi 25

Fish covered with lightly spiced masala, wrapped in banana leaf and cooked in traditional Kerala style

Moilee Sauce Shrimp Delight with Coconut Rice 25

shrimp cooked in a creamy and fragrant sauce made with coconut milk and a blend of spices. Served with coconut rice

Desserts

Gulab Jamun 4

Mango Kulfi 4

Semiya Payasam (HS) 5

Rasmalai 5

Sides

Rice 2

Poori 3

Onion Raita 2

Onion Salad 3

Beverages

Chai (Tea) 3

Coffee 3

Rose Milk 4

Mango Lassi 5

Soda 2

Thumbs Up, Limca, Fanta 3

Kids Menu

Desi Fries 7

Chocolate Cone Dosa 8

Cheese Dosa 8

Chicken Tenders 9

