



## 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.

**Paneer Tikka Kebab** 14  
Paneer marinated in yogurt with special herbs and spices.

**Tandoori Chicken** 18  
Grilled bone-in chicken marinated in yogurt, garlic, ginger, and fresh ground spices.

**Chicken Tikka Kebab** 15  
Boneless chicken marinated in yogurt with special herbs and spices.

**Tandoori Shrimp** 22  
Shrimp marinated in yogurt, garlic, ginger, and fresh ground spices.

**Lamb Chops** 22  
Tender Lamb Chops Marinated in our Indian spices and cooked in tandoor.

**Murgh Malai Kebab** 16  
Tender chicken marinated in creamy spices and cooked perfectly in our tandoor oven. Creamy, succulent, and simply irresistible.

**Haryali kebab**  
Boneless chicken marinated in a mixture of cilantro, mint, spinach, green chili with yogurt and spices.

**Verandah Tandoori Platter** 28  
A mix of chef - selected tandoori items served with a side of butter naan.

## Appetizers (Vegetarian)

**Samosa** 6  
Minced potatoes and peas wrapped in pastry dough & and fried.

**Onion Pakoda** 8  
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** 13  
Deep-fried cauliflower cooked Indo-Chinese style.

**Baby Corn Manchurian** 13  
Baby corn coated with batter, cooked in Indo-Chinese style.

**Chili Paneer** 14  
Deep-fried paneer sauteed with onions & green chillies.

**Paneer Manchurian** 14  
Homemade paneer cubes cooked in Manchurian sauce.

**Paneer 555** 14  
Deep-fried paneer sauteed with onions, green chillies and a special sauce.

**Karampodi Gobi** 14  
Spring Cauliflower florets marinated with ginger, garlic & fried for a lovely taste.

## Appetizers (Non-Vegetarian)

**Chicken 65** 14  
Spring chicken marinated with ginger, garlic & fried for a lovely taste

**Chilli Chicken** 15  
Boneless chicken sauteed with chillies, onions & Manchurian sauce

**Karampodi Chicken** 15  
Chicken marinated with ginger, garlic & fried along with karapodi(Spicy Seasoning).

**Curry Leaf Chicken** 15  
Chicken marinated with ginger and garlic, fried along with Curry leaves.

**Chicken 555** 15  
Boneless chicken pieces marinated and fried until crispy, and then adding a spicy tempering for extra flavor.

**Mutton Ghee Roast** 20  
A popular Indian dish made with tender pieces of goat meat cooked with ghee and a medley of aromatic spices and herbs.

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

**Chilli Shrimp** 15  
Shrimps served with green chillies, curry leaves, and special spices.

## Entrees (Vegetarian)

Served with Basmati Rice

**Palak Paneer** 18  
Fresh spinach cooked with paneer cubes and spices.

**Paneer Butter Masala** 18  
Paneer cubes cooked in tomato sauce with a special cream.

**Kadai Paneer** 18  
Paneer sauteed in butter and blend of spices.

**Mutter Paneer Tikka Masala** 18  
Paneer sauteed in butter, green peas, and a blend of spices.

**Malai Kofta** 18  
Vegetable balls cooked with cream and special sauce.

**Aloo Gobi Masala** 17  
Potatoes and cauliflower cooked in north Indian style gravy.

**Aloo Korma** 15  
Potatoes cooked in a creamy and mildly spiced gravy.

**Bhindi Masala** 17  
Made with Okra, onions, cubed tomatoes tossed with Indian spices.

**Vegetable Korma** 18  
Mixed vegetables cooked in delicious creamy gravy.

**Vegetable Chettinad** 18  
A mix of vegetables cooked in coconut-based gravy with a distinctive blend of spices.

**Chana Masala** 15  
Garbanzo beans cooked with tomatoes, onions, and spices.

**Dal Tadka** 16  
Yellow lentils sauteed with onions, tomatoes & spices.

# Entrees (Non Vegetarian)

Served with Basmati Rice

**Butter Chicken** 18  
Chicken cooked with spices, herbs, and rich buttery sauce.

**Chicken Tikka Masala** 18  
Boneless chicken cooked with tomato, special spices, and a touch of cream.

**Chicken Vindaloo** 18  
Pieces of chicken in delicious creamy gravy with potato and coriander.

**Chicken Chettinad** 18  
Tender chicken pieces simmered in a rich and aromatic gravy made with a blend of spices.

**Gongura Chicken** 18  
Chicken cooked with Gongura (Red Sorrel) leaves and spices.

**Andhra Chicken Curry** 20  
Tender chicken cooked with spicy Indian spices made with house-special spicy sauce and a hint of coconut for a divine taste.

**Kadai Chicken** 18  
Tender chicken cooked with Indian spices.

**Chicken Saag** 18  
Tender chicken cooked in a creamy spinach and mustard greens sauce, seasoned with spices.

**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** 20  
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.

**Chepala Pulusu** 18  
Fish cooked with Andhra spices made with a Guntur chili spice mix and a hint of coconut.

**Fish Chetinad** 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** 10  
Steamed rice and lentil patties served with sambar and chutneys.

**Plain Dosa/ Onion Dosa/ Cheese Dosa** 12/13/15  
South Indian-style fermented rice/lentil batter. Served with Coconut Chutney or Peanut Chutney, Tomato Chutney and sambar.

**Ghee Podi Dosa/ Masala Dosa** 15

**Onion Uttapam/ Mix Veg Uttapam** 14  
South Indian-style batter of fermented rice and urad dal. Thick pancake with added toppings onions, tomatoes, peppers, and carrots.

# 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.

**Veg Dum Biryani** 15  
**Chicken Dum Biryani** 18  
**Verandah Special Chicken Biryani** 20  
**Goat Fry Biryani** 20

# Naan / Roti

**Butter Naan** 4  
**Garlic Naan** 4.5  
**Cheese Naan** 5  
**Chili Garlic Naan** 4.5  
**Onion Kulcha** 5  
**Tandoori Roti** 4  
**Paratha (2)** 6

# Indo Chinese

## Noodles

**Veg/Egg/Chicken** 12/13/15  
Desi Noodles fried with finely chopped cabbage, carrots, bell peppers & veggies/egg / chicken.

## Fried Rice

**Veg/Egg/Chicken** 12/13/15

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

## Schezwan Fried Rice

**Veg/Egg/Chicken** 12/13/15

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

# Beverages

**Chai (Tea)** 3  
**Coffee** 3  
**Rose Milk** 4  
**Mango Lassi** 5  
**Soda** 2  
**Thumbs Up, Limca, Fanta** 3

# ☺ Kids Menu

**Desi Fries** 5  
**Chocolate Cone Dosa** 10  
**Chicken Nuggets w/fries** 10  
**Chicken Nuggets** 8

# Desserts

**Gulab Jamun** 6  
**Semiya Payasam (HS)** 6  
**Rasmalai** 6

# Sides

**Rice** 3  
**Onion Raita** 3  
**Onion Salad** 3

