

# Verandah

Indian Cuisine

## 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 are Marinated in our Indian spices and cooked in a tandoor.

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

**NEW!** **Tandoori Wings** 16  
Marinated chicken wings cooked to perfection in a tandoor oven.

**NEW!** **Tandoori Tikka Wings** 16  
Marinated chicken wings cooked to perfection in a tandoor oven and tossed in tikka sauce.

**NEW!** **Tandoori 555 Wings** 16  
Marinated chicken wings cooked to perfection in a tandoor oven and tossed in 555 sauce.

**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 chilies.

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

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

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

**NEW!** **Gobi 65** 13  
Spring Cauliflower florets marinated and deep-fried with curry leaves.

**NEW!** **Bhel Puri** 8  
Puffed rice, chopped onions, tomatoes, and potatoes, mixed with tangy tamarind chutney and spicy green chutney.

**NEW!** **Andhra Punugulu** 12  
Crispy fritters made from a fermented batter of rice and lentils

## Appetizers (Non-Vegetarian)

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

**Chilli Chicken** 15  
Boneless chicken sauteed with chilies, 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.

**NEW!** **Chicken Pepper Fry** 15  
Chicken marinated with ginger and garlic, pepper & 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 chilies, curry leaves, and special spices.

**NEW!** **Chilli Fish** 14  
Crispy battered fish tossed in a savory, spicy sauce made with garlic, ginger, soy sauce, chili sauce, and bell peppers

**NEW!** **Shrimp Pepper Fry** 15  
Marinated Shrimp stir-fried with freshly ground black pepper, onions, garlic, and curry leaves.

## 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

Chicken pieces simmered in a rich and aromatic blend of spices.

### Gongura Chicken 18

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

### Andhra Chicken Curry 20

Tender chicken cooked in house-made special spicy sauce.

### Kadai Chicken 18

Tender chicken cooked with Indian spices.

### Chicken Saag 18

Chicken cooked in a creamy spinach and mustard greens sauce

### **NEW!** Egg Masala 18

Boiled eggs cooked in a flavorful tomato-based 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 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.

### **NEW!** Kadai Ghost 20

goat meat cooked in a kadai (wok) with onions, tomatoes, ginger, garlic, and a blend of spices.

### Chepala Pulusu 18

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

### Fish Chettinad 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

### **NEW!** Paneer Biryani 18

### **NEW!** Egg Biryani 18

### **NEW!** Shrimp 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	4
Rose Milk	4
Mango Lassi	5
Soda	2
Thumbs Up, Limca, Fanta	3
Bubly(sparkling water)	2.5
Club Soda	2.5

## ☺ Kids Menu

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

## Sides

### Rice 3

### Onion Raita 3

### Onion Salad 3

### **NEW!** Masala Papad 3



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18% gratuity will be applied for 5 or more people dine-in orders

