



# PARADISE

## INDIAN CUISINE MENU

**\*WE ONLY SERVE HALAL MEAT**

**\*PLEASE LET US KNOW BEFORE HAND IF YOU  
HAVE ANY CONCERNS OR FOOD ALLERGIES**

**\*20% GRATUITY WILL BE CHARGED  
FOR ALL TABLES WITH 6 OR OVER**

# SOUPS

## HOT & SOUR SOUP

Slightly thickened broth with ginger, garlic, soy sauce & hot pepper flakes garnished with green onions & cilantro

**VEG \$5.99 | CHICKEN \$6.99**

## TOMATO CILANTRO SOUP

Slightly thickened tomato broth garnished with cilantro

**\$5.99**

## SWEET CORN SOUP

Slightly thickened broth with creamy corn, corn kernel & minced vegetables

**VEG \$5.99 | CHICKEN \$6.99**

# APPETIZERS

## VEGETARIAN

### SAMOSA (2 PCS)

Flaky pastry stuffed with potatoes & greens peas

**\$6.99**

### ONION PAKODA

Deep fried onion fritters prepared with chickpea & rice flour with Indian spices

**\$13.99**

### VEGETABLE MANCHURIAN

Grated mixed vegetable balls battered & tossed in a Manchurian sauce made with soy sauce, onions, ginger, garlic & Indian spices

**\$14.99**

### ALOO TIKKI CHAAT

Grated mixed vegetable balls battered & tossed in a Manchurian sauce made with soy sauce, onions, ginger, garlic & Indian spices

**\$13.99**

### SAMOSA CHAAT

Vegetable samosa served with chickpea curry & topped with spices, onions, yogurt & chutneys

**\$13.99**

### CUT MIRCHI

Cut pieces of stuffed, batter covered, deep fried hot peppers

**\$13.99**

**GOBI \$13.99 | BABY CORN \$13.99  
PANEER \$14.99 | MUSHROOM \$13.99**

### MANCHURIAN

Battered Cauliflower/Baby corn/Paneer fried & tossed in a Manchurian sauce made with soy sauce, onions, ginger, garlic & Indian spices

**65**

Cauliflower/Baby corn/Paneer marinated in a host of spices; batter fried & tempered with green chilies & curry leaves

**GOBI \$13.99 | BABY CORN \$13.99 | PANEER \$14.99**

**CHILI**

Battered Cauliflower/Baby corn/Paneer fried & tossed with bell peppers & onions in a garlic, soy sauce & chili gravy Gobi

**MAJESTIC**

Cauliflower/Baby corn/Paneer marinated in a host of spices; batter fried & tossed in a creamy sauce with a green chilies & curry leaves

**KAREVEPAKU**

Cauliflower/Baby corn/Paneer marinated in a host of spices; batter fried & tossed in a specially made curry leaf sauce

**KARAPPODI**

Cauliflower/Baby corn/Paneer marinated in a host of spices; batter fried & tossed in a specially made Karappodi sauce

**CHICKEN - \$14.99**

**CHICKEN 65**

Chicken marinated in a host of spices; batter fried & tempered with green chilies & curry leaves

**CHICKEN MAJESTIC**

Chicken marinated in a host of spices; batter fried & tossed in a creamy sauce with a green chilies & curry leaves

**CHICKEN PEPPER FRY**

Chicken pan fried with a flavor of black pepper

**CHICKEN MANCHURIAN**

Battered chicken fried & tossed in a manchurian sauce made with soy sauce, onions, bell peppers, ginger, garlic & Indian spices

**PARADISE CHICKEN FRY**

Battered chicken fried with special Paradise spices & sesame seeds

**CHILI CHICKEN**

Battered Chicken fried & tossed with bell peppers & onions in a garlic, soy sauce & chili gravy

**GARLIC CHICKEN**

Battered chicken fried & tossed in a Garlic sauce made with soy sauce, onions, garlic & Indian spices

**CHICKEN 555**

Chicken marinated in a host of spices & batter fried till crisp

**KARAPPODI CHICKEN**

Chicken marinated in a host of spices; batter fried & tossed in a specially made Karappodi sauce

**KAREVEPAKU CHICKEN**

Well Cooked boneless chicken, tossed with powdered Curry leaves & lentils powder

**GOAT | FISH | SHRIMP - \$18.99**

**GOAT PEPPER FRY**

Goat (Bone in) pan fried with a flavor of black pepper

**GOAT SUKHA**

Goat (Bone in) pan fried with a flavor of fresh peppercorns, spices & garlic

**SHRIMP MANCHURIAN**

Battered shrimp fried & tossed in a manchurian sauce made with soy sauce, onions, bell peppers, ginger, garlic & Indian spices

**APOLLO FISH | SHRIMP**

Tilapia / Shrimp marinated in a host of spices; batter fried & tempered with green chilies & curry leaves

# TANDOORI

PANEER | CHICKEN - \$15.99  
SHRIMP | GOAT - \$18.99

## **PANEER TIKKA**

Indian cottage cheese cubes marinated in a Punjabi blend & grilled in a clay oven for a smoky flavor

## **TANDOORI CHICKEN**

Chicken marinated in a yogurt sauce & grilled in a clay oven for a smoky flavor

## **CHICKEN TIKKA**

Juicy chunks of boneless chicken marinated in a Punjabi blend & grilled in a clay oven for a smoky flavor

## **HARYALI KABAB**

Juicy chunks of boneless chicken marinated in a mint & yogurt sauce & grilled in a clay oven for a smoky flavor

## **MALAI KABAB**

Juicy chunks of boneless chicken marinated with chilies, garlic, lemon, cream & grilled in a clay oven for a smoky flavor

## **TANGDI KABAB**

Chicken drumsticks marinated in a yogurt sauce & grilled in a clay oven for a smoky flavor

## **BOTI KABAB**

Juicy chunks of boneless goat marinated in a special blend of spices and & grilled in a clay oven for a smoky flavor

## **SEEKH KABAB**

Ground goat Meat mixed with chilies, garlic, lemon, special blend of spices & grilled in a clay oven for a smoky flavor

## **HARYALI SHRIMP**

Juicy chunks of shrimp marinated in a mint & yogurt sauce & grilled in a clay oven for a smoky flavor

## **TANDOORI SHRIMP**

Shrimp marinated in a yogurt sauce & grilled in a clay oven for a smoky flavor

# SOUTH INDIAN SPECIALS

## **MEDU VADA**

Fried Lentil doughnuts, served with Chutneys & Sambar

**\$10.99**

## **POORI**

Thin deep-fried puffed bread served with mixed vegetable korma

**\$12.99**

## **SAMBAR VADA**

Fried Lentil doughnuts, dipped in Sambar, served with Chutneys & Sambar

**\$11.99**

## **CHOLE BATURE**

Thin large deep-fried puffed bread served with Chickpeas (Chole) curry.

**\$13.99**

### **UTHAPPAM**

Thick pancake topped with chopped fresh vegetables/onion, served with Chutneys & Sambar

**PLAIN \$11.99 | VEG \$12.99 | ONION \$12.99**

### **DOSA**

Thin Crêpe made with Rice & Lentil batter, served with Chutneys & Sambar

**PLAIN \$11.99 | ONION \$12.99 | EGG \$12.99**

### **MASALA DOSA**

Thin Crêpe made with Rice & Lentil batter, Stuffed with Potato, served with Chutneys & Sambar

**\$12.99**

### **MYSORE MASALA DOSA**

Thin Crêpe made with Rice & Lentil batter, topped with Spicy Chutney, Stuffed with Potato Masala, served with Chutneys & Sambar

**\$12.99**

### **GUN POWDER DOSA**

Thin Crêpe made with Rice & Lentil batter, topped with our special spiced powder, served with Chutneys & Sambar

**\$12.99**

## ENTREES

### **VEGETARIAN -\$13.99**

#### **DAL MAKHANI**

Black lentils cooked in a creamy style with onions, tomatoes & Indian spices

#### **MIRCHI KA SALAN**

Indian long peppers fried & cooked in a peanut, sesame seed & coconut sauce

#### **BAGARA BAINGAN**

Eggplant fried & cooked in a peanut, sesame seed & coconut sauce

#### **ALOO PALAK**

Potato cubes cooked with pureed spinach, garlic & other spices.

#### **PARADISE DAL FRY**

Yellow lentils cooked in a creamy style with onions & tomatoes & tempered with ghee, mustard seeds, curry leaves & garnished with cilantro

#### **ALOO GOBI**

Potatoes & cauliflower cooked in a rich & flavorsome curry sauce made with tomatoes & onions

#### **VEG CHETTINAD**

Vegetables cooked in an onion & coconut sauce along with Indian spices

#### **CHANA MASALA**

Chickpeas, onions & tomatoes flavored with a blend of ginger, garlic & Indian spices

#### **BHINDI MASALA**

Diced okra, onions & tomatoes flavored with a blend of ginger, garlic & Indian spices

# ENTREES

## VEGETARIAN -\$14.99

### MUGHLAI EGG

Boiled eggs, cooked with Indian spices, eggs & cream

### PANEER TIKKA MASALA

Grilled Indian cottage cheese cubes tossed in a rich creamy onion, tomato, green peppers, cashew gravy & butter

### EGG MASALA

Boiled eggs, onions & tomatoes flavored with a blend of ginger, garlic & Indian spices

### MUTTER PANEER

Green peas & Indian cottage cheese cubes cooked in creamy style gravy with onions, tomatoes & Indian spices

### PALAK PANEER

Indian cottage cheese cubes cooked with pureed spinach, garlic & other spices

### MALAI KOFTA

Fried Indian cottage cheese balls cooked in a tomato cream sauce

### PANEER BUTTER MASALA

Grilled Indian cottage cheese cubes cooked with butter & mildly spiced curry sauce in a creamy style

### KADAI PANEER

Indian cottage cheese cubes tossed in an onion, tomato & kadai gravy with chunks of green peppers & onions.

### NAVRATAN KORMA

Paneer & 8 different vegetables cooked in a gravy with coconut sauce & raisins

### SHAHI PANEER

Indian cottage cheese cubes cooked in creamy style gravy with tomatoes & Indian spices.

## NON-VEGETARIAN

### BUTTER CHICKEN

Chicken cooked with butter & mildly spiced curry in a creamy style sauce

**\$14.99**

### CHICKEN TIKKA MASALA

Grilled chicken tossed in rich creamy tomato butter & cashew gravy

**\$14.99**

### ANDHRA CHICKEN CURRY

Chicken cooked in a creamy style with butter & mildly spiced curry sauce

**\$14.99**

### CHICKEN HYDERABADI

Marinated chicken cooked in a yogurt sauce with a rich flavor of Hyderabad spices

**\$14.99**

### ROGAN JOSH

Goat cooked on low flame with herbs, spices & yogurt

**\$18.99**

## CHICKEN - \$14.99 | GOAT - \$18.99

### MUGHLAI CHICKEN | GOAT

Chicken/Goat cooked with Indian spices, eggs & cream

### KADAI CHICKEN | GOAT

Chicken/Goat cooked to perfection in a spicy paste with onions, tomatoes & bell peppers

### CHICKEN | GOAT CURRY

Home-style chicken/goat curry cooked in an onion, tomato, ginger & garlic sauce

**CHICKEN - \$14.99 | GOAT - \$18.99**

**DUM KA CHICKEN | GOAT**

Marinated Chicken/Goat slow cooked in Indian spices with cashews & fried onions

**CHICKEN | GOAT VINDALOO**

Chicken/Goat cooked with potatoes & coconut milk with a blend of chilis & Indian spices

**CHICKEN | GOAT KORMA**

Chicken/Goat cooked in a gravy with coconut sauce, yogurt & nuts-seeds combination

**GONGURA CHICKEN | GOAT**

Chicken/Goat cooked with butter, mildly spiced curry sauce & red sorrel leaves

**CHICKEN | GOAT CHETTINAD**

Chicken/Goat cooked in onion, coconut sauce along with Indian spices

**SEAFOOD - \$17.99**

**FISH PULUSU**

Tilapia cooked in an onion & tamarind sauce with Indian spices

**KERALA SHRIMP CURRY**

Home-style shrimp cooked with onions, tomatoes in ginger & garlic sauce

**KERALA FISH CURRY**

Home-style Tilapia cooked with onions, tomatoes in ginger & garlic sauce

# BIRYANIS

**PLEASE NOTE THAT FAMILY PACKS ARE FOR TAKE OUT ONLY**

**VEGETABLE BIRYANI**

**\$13.99**

**VEGETABLE BIRYANI FAMILY PACK**

Long grain basmati rice cooked with vegetables on a low flame in traditional Hyderabadi style

**\$36.99**

**VIJAYAWADA VEGETABLE**

**\$14.99**

**VIJAYAWADA VEGETABLE BIRYANI FAMILY PACK**

Aromatic basmati rice cooked & topped mixed vegetables & spices. Typical Vijayawada style

**\$41.99**

**EGG | PANEER BIRYANI**

**\$14.99**

**EGG | PANEER BIRYANI FAMILY PACK**

(serves 3-5 people) Long grain basmati rice served with Egg/Paneer cooked in specially made biryani masala

**\$41.99**

# BIRYANIS

## CHICKEN BIRYANI

\$15.99

## VIJAYAWADA SPECIAL CHICKEN BIRYANI

\$16.99

## PARADISE SPECIAL BONELESS CHICKEN BIRYANI

\$16.99

## GOAT BIRYANI

\$18.99

## ULAVACHARU BIRYANI

Flavored basmati rice cooked with marinated meat/veggies herbs, spices, yogurt & mixed with Ulavacharu (Flavored Lentils Extract)

VEG \$14.99 | CHICKEN \$16.99 | GOAT \$19.99

## FISH BIRYANI

\$17.99

## CHICKEN BIRYANI FAMILY PACK

(serves 3-5 people) Long grain basmati rice cooked with Chicken on a low flame in traditional Hyderabadi style.

\$44.99

## VIJAYAWADA SPECIAL CHICKEN BIRYANI FAMILY PACK

Flavored basmati rice cooked with boneless Chicken, herbs, spices & yogurt

\$47.99

## PARADISE SPECIAL BONELESS CHICKEN BIRYANI FAMILY PACK

(serves 3-5 people) Long grain basmati rice served with a specially made chicken 65

\$47.99

## GOAT BIRYANI FAMILY PACK

(serves 3-5 people) Long grain basmati rice cooked with Goat on a low flame in traditional Hyderabadi style.

\$52.99

## SHRIMP BIRYANI

Long grain basmati rice served with shrimp cooked in specially made biryani masala

\$17.99

# RICE DISHES

VEGETABLE \$14.99 | EGG \$15.99  
CHICKEN \$16.99 | SHRIMP \$17.99

## FRIED RICE

Rice Tossed with mixed Vegetables/ Egg/Chicken/ Shrimp & soy sauce

## JEERA RICE

Rice flavored with cumin & lightly spiced with garam masala

\$12.99

## SCHEZWAN FRIED RICE

Rice tossed with mixed Vegetables/ Egg/ Chicken/Shrimp & Schezwan sauce

## PLAIN RICE

\$6.99



# NOODLES

VEGETABLE \$14.99 | EGG \$15.99 | CHICKEN \$16.99 | SHRIMP \$17.99

## HAKKA NOODLES

Hakka noodles Tossed with mixed Vegetables/Egg/Chicken/Shrimp & soy sauce

## SCHEZWAN NOODLES

Hakka noodles tossed with mixed Vegetables/Eggs/Chicken/Shrimp & Schezwan sauce

# NAANS

## PLAIN NAAN

Oven baked flat bread made with all-purpose flour

**\$3.49**

## GARLIC NAAN

Butter naan garnished with garlic & cilantro

**\$4.49**

## CHILI CHEESE NAAN

Butter naan stuffed with cheese & garnished with green chilies

**\$4.49**

## CHILI GARLIC NAAN

Butter naan garnished with garlic & green chilies

**\$4.49**

## BUTTER NAAN

Plain Naan topped with butter

**\$3.99**

## CHEESE NAAN

Butter naan stuffed with cheese

**\$4.49**

## BULLET NAAN

Butter naan garnished with green chilies

**\$4.49**

## ONION KULCHA

Butter Naan stuffed with onions & cilantro

**\$4.99**

# DESSERT

## QUBANI KA MEETHA

Dried apricots cooked slowly till perfection

**\$10.99**

## GULAB JAMUN

Condensed fresh milk dumplings tossed in sugar syrup

**\$6.49**

## RASMALAI

Small & flat Indian cottage cheese dipped in sweetened & thickened milk

**\$7.49**

## ICE CREAM

Double scoop of Ice cream

**\$5.99**

## DOUBLE KA MEETHA

Special bread fried & served with almonds, simmered & sweetened cardamom flavored milk & pistachios

**\$6.99**

## GAJAR KA HALWA

Grated carrot stir fried & cooked with milk, ghee, sugar & cardamom

**\$6.49**

## RASGULLA

Indian cottage cheese dumplings cooked in sugar syrup

**\$6.49**

**ASK YOUR SERVER FOR  
TODAY'S SPECIAL ICE CREAM FLAVORS**

# BEVERAGES

## **MANGO LASSI**

**\$5.99**

## **THUMS UP**

**\$2.99**

## **LIMCA**

**\$2.99**

## **CHIKO MILKSHAKE**

**\$6.49**

## **SODA**

Coke/Diet Coke/Sprite/Fanta/Lemonade

**\$3.99**

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**\*PLEASE LET US KNOW BEFORE  
HAND IF YOU HAVE ANY CONCERNS  
OR FOOD ALLERGIES**

**\*20% GRATUITY WILL BE CHARGED FOR ALL TABLES  
WITH 6 OR OVER**



**THANK YOU!**