

INDIAN CUISINE

# MENU



Paradise

**BIRYANI POINTE**



# SOUPS

## HOT & SOUR SOUP

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

VEG \$5.49 | CHICKEN \$6.49

## TOMATO CILANTRO SOUP

Slightly thickened tomato broth garnished with cilantro

\$5.49

## SWEET CORN SOUP

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

VEG \$5.49 | CHICKEN \$6.49

# APPETIZERS

## VEGETARIAN

### SAMOSA (2 PCS)

Flaky pastry stuffed with potatoes & greens peas

\$5.99

### ONION PAKODA

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

\$12.99

### CUT MIRCHI

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

\$12.99

### GOBI 65 | BABY CORN 65 | PANEER 65

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

GOBI \$12.99 | BABY CORN \$12.99 | PANEER \$13.99

### VEGETABLE MANCHURIAN

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

\$13.99

### CHILI GOBI | CHILI BABY CORN | CHILI PANEER

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

GOBI \$12.99 | BABY CORN \$12.99 | PANEER \$13.99



## VEGETARIAN

### GOBI | BABY CORN | PANEER MANCHURIAN

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

**GOBI \$12.99 | BABY CORN \$12.99 | PANEER \$13.99**

## CHICKEN - \$13.99

### CHICKEN 65

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

### CHICKEN PEPPER FRY

Chicken pan fried with a flavor of black pepper

### CHICKEN 555

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

### 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 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

## GOAT/FISH/SHRIMP - \$17.99

### GOAT PEPPER FRY

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

### APOLLO FISH | SHRIMP

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

### 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



# TANDOORI

## CHICKEN - \$14.99

### TANDOORI CHICKEN

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

**\$14.99**

### TANGDI KABAB

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

**\$14.99**

### CHICKEN TIKKA

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

**\$14.99**

### MALAI KABAB

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

**\$14.99**

### HARYALI KABAB

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

**\$14.99**

## VEGETARIAN

### PANEER TIKKA

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

**\$14.99**

## SHRIMP

### HARYALI SHRIMP

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

**\$17.99**

### TANDOORI SHRIMP

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

**\$17.99**



# ENTREES

## VEGETARIAN - \$12.99

### DAL MAKHANI

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

### BAGARA BAINGAN

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

### PARADISE DAL FRY

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

### MIRCHI KA SALAN

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

### ALOO PALAK

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

### 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

### BHINDI MASALA

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

## VEGETARIAN - \$13.99

### MUTTER PANEER

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

### PANEER BUTTER MASALA

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

### PANEER TIKKA MASALA

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

### MALAI KOFTA

Fried Indian cottage cheese balls cooked in a tomato cream sauce

### PALAK PANEER

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

### EGG MASALA

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

### NAVRATAN KORMA

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

### KADAI PANEER

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

### SHAHI PANEER

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

# ENTREES

## NON-VEGETARIAN

### BUTTER CHICKEN

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

**\$13.99**

### CHICKEN TIKKA MASALA

Grilled chicken tossed in rich creamy tomato butter & cashew gravy

**\$13.99**

### CHICKEN HYDERABADI

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

**\$13.99**

### ANDHRA CHICKEN CURRY

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

**\$13.99**

### PALAK GOAT

Goat cooked with pureed spinach & seasoned with garlic & other Indian spices

**\$17.99**

### ROGAN JOSH

Goat cooked on low flame with herbs, spices & yogurt

**\$17.99**

**CHICKEN \$13.99 | GOAT \$17.99**

### MUGHLAI CHICKEN | GOAT

Chicken/Goat cooked with Indian spices, eggs & cream

### ACHARI CHICKEN | GOAT

Chicken/Goat cooked in a flavorsome pickled sauce with onions & tomatoes

### CHICKEN | GOAT CURRY

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



# ENTREES

**CHICKEN \$13.99 | GOAT \$17.99**

## **KADAI CHICKEN | GOAT**

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

## **CHICKEN | GOAT VINDALOO**

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

## **DUM KA CHICKEN | GOAT**

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

## **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 \$16.99**

## **FISH PULUSU**

Tilapia cooked in an onion & tamarind sauce with Indian spices

## **FISH | SHRIMP CURRY**

Home-style tilapia / shrimp cooked in an onion, tomato, ginger & garlic sauce

## **KERALA FISH CURRY**

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



# BIRYANIS

## VEG | CHICKEN | GOAT BIRYANI

Long grain basmati rice cooked with Veg/Egg/Chicken/Goat/Fish on a low flame in traditional Hyderabad style.

**VEG \$12.99 | CHICKEN \$14.99 | GOAT \$17.99**

## EGG | PANEER | FISH | SHRIMP BIRYANI

Long grain basmati rice served with Egg / Paneer / Fish / Shrimp cooked in specially made biryani masala

**EGG \$14.99 | PANEER \$14.99  
FISH \$16.99 | SHRIMP \$16.99**

## VIJAYAWADA SPECIAL CHICKEN BIRYANI

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

**\$15.99**

## PARADISE SPECIAL BONELESS CHICKEN BIRYANI

Long grain basmati rice served with a specially made chicken 65

**\$15.99**

**ALL FAMILY PACKS  
SERVE 3-5 PEOPLE**

## VEGETABLE BIRYANI FAMILY PACK

**\$32.99**

## EGG BIRYANI FAMILY PACK

**\$39.99**

## CHICKEN BIRYANI FAMILY PACK

**\$39.99**

## GOAT BIRYANI FAMILY PACK

**\$49.99**

## PARADISE SPECIAL BONELESS CHICKEN BIRYANI FAMILY PACK

**\$43.99**

## VIJAYAWADA SPECIAL CHICKEN BIRYANI FAMILY PACK

**\$43.99**





# RICE DISHES

**VEGETABLE \$13.99 | EGG \$14.99**  
**CHICKEN \$15.99 | SHRIMP \$16.99**

## FRIED RICE

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

## SCHZWAN FRIED RICE

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

## JEERA RICE

Rice flavored with cumin & lightly spiced with garam masala

**\$11.99**

## PLAIN RICE

**\$5.99**



# NOODLES

**VEGETABLE \$13.99 | EGG \$14.99**  
**CHICKEN \$15.99 | SHRIMP \$16.99**

## HAKKA NOODLES

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

## SCHZWAN NOODLES

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

# NAANS

## PLAIN NAAN

Oven baked flat bread made with all-purpose flour

**\$2.99**

## BUTTER NAAN

Plain Naan topped with butter

**\$3.49**

## GARLIC NAAN

Butter naan garnished with garlic & cilantro

**\$3.99**

## CHILI NAAN

Butter naan garnished with green chilies

**\$3.99**

## CHEESE NAAN

Butter naan stuffed with cheese

**\$3.99**

## CHILI CHEESE NAAN

Butter naan stuffed with cheese & garnished with green chilies

**\$3.99**

## CHILI GARLIC NAAN

Butter naan garnished with garlic & green chilies

**\$3.99**

## ONION KULCHA

Butter Naan stuffed with onions & cilantro

**\$4.49**

# DESSERT

## QUBANI KA MEETHA

Dried apricots cooked slowly till perfection

\$9.99

## DOUBLE KA MEETHA

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

\$6.49

## GULAB JAMUN

Condensed fresh milk dumplings tossed in sugar syrup

\$5.99

## GAJAR KA HALWA

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

\$5.99

## RASMALAI

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

\$6.99

## RASGULLA

Indian cottage cheese dumplings cooked in sugar syrup

\$5.99

## ICE CREAM

Double scoop of Ice cream

\$4.99

ASK YOUR SERVER FOR  
TODAY'S SPECIAL FLAVORS



# BEVERAGES

## MANGO LASSI

\$5.49

## THUMS UP

\$2.99

## CHIKOO MILKSHAKE

\$5.99

## LIMCA

\$2.99

## COFFEE | TEA

\$4.99

## SODA

Coke/Diet Coke/Sprite/Fanta/Lemonade

\$3.99



**\*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 5 AND OVER**

**THANK YOU!  
WE WOULD LOVE TO SEE YOU  
AT OUR OTHER LOCATIONS**



**6679 WILSON MILLS RD.  
GATES MILLS, OH 44040**

**5747 CHEVROLET BLVD  
PARMA, OH 44140**

**PARADISE**  
INDIAN CUISINE

**18815 N. MARKETPLACE DRIVE, AURORA, OH 44202  
(COMING SOON)**

