

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

\$6.49

### ONION PAKODA

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

\$12.99

### VEGETABLE MANCHURIAN

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

\$13.99

### SAMOSA CHAT

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

\$12.99

### CUT MIRCHI

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

\$12.99

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

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

### **CHILI**

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

### **KAREVEPAKU**

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

### **MAJESTIC**

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

### **KARAPPUDI**

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

### **KOTHIMEERA**

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

## **CHICKEN - \$13.99**

### **CHICKEN 65**

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

### **CHILI CHICKEN**

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

### **CHICKEN MAJESTIC**

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

### **GARLIC CHICKEN**

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

### **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

### **KOTHIMEERA CHICKEN**

Well Cooked boneless chicken, tossed with cilantro & lentils powder for a unique taste

### **CHICKEN MANCHURIAN**

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

### **KARAPPUDI CHICKEN**

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

### **PARADISE CHICKEN FRY**

Battered chicken fried with special Paradise spices & sesame seeds

### **KAREVEPAKU CHICKEN**

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

# APPETIZERS

**GOAT/FISH/SHRIMP - \$17.99**

## **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 - \$14.99 | SHRIMP - \$17.99**

## **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

## **TANDOORI SHRIMP**

Shrimp marinated in a yogurt sauce & 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



# SOUTH INDIAN SPECIALS

## IDLY

### GUNTUR (PODI) IDLY

Steamed rice patties topped with black chili powder, served with Chutneys & Sambar

**\$9.99**

### IDLY (3 PIECES)

Steamed rice patties, served with Chutneys & Sambar

**\$8.99**

### BABAI HOTEL IDLY

Steamed rice patties topped with ghee & gun powder, served with Chutneys & Sambar

**\$9.99**

### SAMBAR IDLY

Steamed rice patties dipped into Sambar, served with Chutneys

**\$9.99**

### CHILI IDLY

Steamed rice patties tossed with onions, bell peppers, garlic & chili sauce

**\$10.99**

## VADA

### MEDU VADA

Fried Lentil doughnuts, served with Chutneys & Sambar

**\$9.99**

### SAMBAR VADA

Fried Lentil doughnuts, dipped in Sambar, served with Chutneys

**\$10.99**

## PAROTTA

### KOTHU PAROTTA

Spicy Chopped flat bread mixed with veg/egg/chicken, served with Raita & Mirchi Ka Salan

**VEG \$12.99 | EGG \$13.99 | CHICKEN \$14.99**

## UTHAPPAM/POORI/BATURE

### UTHAPPAM

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

**PLAIN \$10.99 | VEG \$11.99 | ONION \$11.99**

### POORI

Thin deep-fried puffed bread served with Potato Masala

**\$11.99**

### CHOLE BATURE

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

**\$12.99**



# SOUTH INDIAN SPECIALS

## DOSA

### PLAIN DOSA

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

**\$10.99**

### MASALA DOSA

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

**\$11.99**

### MYSORE MASALA DOSA

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

**\$11.99**

### ONION | KARA | EGG DOSA

Thin Crêpe made with Rice & Lentil batter, topped with Chopped Onions/Spicy chili paste/Egg, served with Chutneys & Sambar

**\$11.99**

### PAPER DOSA

Thin long Crepe made with Rice & Lentil batter, served with Chutneys & Sambar

**\$11.99**

### PAPER MASALA DOSA

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

**\$12.99**

### RAVA DOSA

Thin crepe made with Cream of Wheat, served with Chutneys & Sambar

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

### RAVA MASALA DOSA

Thin Crepe made with Cream of Wheat, Stuffed with Potato Masala, served with Chutneys & Sambar

**\$12.99**

### CHILI CHEESE DOSA

Thin Crepe made with Cream of Wheat, topped with chilis & cheese, served with Chutneys & Sambar

**\$13.99**

### 70MM DOSA

Our Thinnest & longest Crêpe made with Rice & Lentil batter, served with Chutneys & Sambar

**\$18.99**



# ENTREES

## VEGETARIAN - \$12.99

### 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

### CHANA MASALA

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

### 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

### EGG MASALA

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

### 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

### 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.

# 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

### 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





# ENTREES

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

## **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 BIRYANI**

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

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

## **VIJAYAWADA VEGETABLE BIRYANI**

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

**\$13.99**



# BIRYANIS

## **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**

## **AVAKAI BIRYANI**

Long grain basmati rice cooked with marinated meat/veggies of your choice in a traditional Hyderabadi style & mixed with Spicy Mango Pickle

**VEG \$13.99 | EGG \$14.99 |  
CHICKEN \$15.99 | GOAT \$18.99**

## **SHRIMP BIRYANI**

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

**\$16.99**

## **ULAVACHARU BIRYANI**

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

**VEG \$13.99 | EGG \$14.99  
CHICKEN \$15.99 | GOAT \$18.99**

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

## **BIRYANI FAMILY PACK**

**VEG \$32.99 | EGG \$39.99  
CHICKEN \$39.99 | GOAT \$49.99**

## **VIJAYAWADA SPECIAL CHICKEN BIRYANI FAMILY PACK**

**\$43.99**

## **PARADISE SPECIAL BONELESS 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

## SCHEZWAN 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

## 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

**\$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

## COFFEE | TEA

\$4.49

## LIMCA

\$2.99

## CHIKOO MILKSHAKE

\$5.99

## 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)**

