



Dear Spice Guest,

Explore The Best Of Indian Flavours At Seven Spices In Sydney With Seven Spices, A Modern Indian Restaurant! Our Dishes Are Carefully Crafted To Make Your Dining Experience Extraordinary. Enjoy Delicious Indian Cuisine In A Cozy, Welcoming And The Most Luxurious Atmosphere.

Treat Yourself To A Variety Of Traditional Dishes, Each Prepared With Care And Fresh Ingredients.

With Love

Srinivas Velpuri & Amar Rao Cheeti

NOTES



NO BYO

PLEASE INFORM US ABOUT ANY FOOD ALLERGY OR DIETARY REQUIREMENTS

NO CASH & CARD COMBINED PAYMENT

1.9 PERCENT SURCHARGE APPLICABLE ON ALL CARDS

10 PERCENT SURCHARGE APPLICABLE ON PUBLIC HOLIDAYS

CUSTOMISING DISHES REQUEST MAY NOT BE POSSIBLE DURING BUSY HOURS

FEW DISHES MAY TAKE EXTRA TIME TO COOK FRESHLY ON BUSY HOURS

CHEF SRINI'S SEVEN SPICES SIGNATURE TASTING MENU FOR TWO

2 People. 2 Hours. 7 Course.

Embark on an extraordinary culinary journey with chef srini's seven spices signature tasting menu for two. Inspired by the mastery of michelin-starred indian chefs. Delight in a two-hour experience featuring seven meticulously Crafted courses, each showcasing chef srini's passion for flavour and innovation.

VEGGIE WONDERLAND

\$90.00 Per person with non-alcoholic beverages

\$110 .00 Per person for wine pairing

Experience a culinary voyage through the vibrant flavours of vegetarian delights.

Menu Highlights :

Papad Platter with Assorted Dips

Yoghurt Bomb

Pumpkin Soup

Zucchini Chat

Paneer Sticks

Dhokla Blast

Compressed Watermelon Salad

Tasting of Indian Savoury Pancakes

Dabbawala *(inspired from mumbai tiffin box delivered)*

Moon Light Essence under Seven Spices

24 hours prior booking required for chef Tasting menu

MEATY ADVENTURE

\$110 Per Person with Non-Alcoholic Beverages

\$130 Per Person for Wine Pairing

Embark on an unforgettable culinary expedition featuring an array of non-vegetarian delights.

Menu Highlights:

Papad Platter with Assorted Dips

Yoghurt Bomb

Zucchini Chat

Chicken Corniche

Prawn Balchao Sambal

Butter Chicken Tart

Banana Leaf Wrapped Fish

Dabbawala *(inspired from mumbai tiffin box delivered)*

Moon Light Essence under Seven Spices

24 hours prior booking required for chef Tasting menu

SEVEN SPICES SHARING FEAST FOR 6 PAX (MINIMUM OF 6 PAX)



Non-Vegetarian \$50.00 per person

Papad with Assorted Dips

Pumpkin soup

2 Non-veg Starters (*Chicken Tikka/ Chilli Chicken/ Chicken Manchurian/ Seek Kebab*)

2 Non Veg Curries (*Butter Chicken/Awadh Chicken/ Khosa Murgi/ Malabar Fish Curry*)

1 Dal (*Dal tadka/ Makhani*)

Rice (*Basmati rice/ Biryani Rice*)

Bread (*Choice of Plain/ Butter / Garlic*)

One Dessert (*Choice of Gulab Jamun/ Rasmalai*)

Vegetarian \$45.00 per person

Papad with Assorted Dips

Pumpkin soup

2 veg Starters (*Veg Manchurian/ Aloo Tikki Chat/ Samosa Chat/ Chilli Paneer, Kandhari Paneer*)

2 Veg Curries (*Awadh Veg Korma/ Palak Paneer/ Kadai Paneer*)

1 Dal (*Dal tadka/ Makhani*)

Rice (*Basmati rice/ Biryani Rice*)

Bread (*Choice of Plain/ Butter/ Garlic*)

One Dessert (*Choice of Gulab Jamun/ Rasmalai*)

LITTLE MATES' PICKS

Noodles \$10.00

(Vegetarian / Egg / Chicken / Prawns)

Fried Rice \$10.00

(Vegetarian / Egg / Chicken / Prawns)

Chicken Salt French Fries with Aioli and Ketchup (GF) \$6.00

Mini Chicken sliders with Aioli, Fries and Ketchup \$8.00

Butter Chicken with Ghee Rice or Cheese Naan \$12.00

Malai Chicken Tikka with Aioli (GF) \$10.00

Cheese Dosa (V) \$8.00

Ghee Dosa (V) \$8.00

Plain Dosa (V) \$8.00

Jeera Rice (V, GF) \$6.00

Butter Chicken Nuggets \$10.00

(Nuggets cooked in mild creamy butter gravy)

Nutella Naan (V) \$6.00

Nutella Dosa (V) \$7.00

SYDNEY STARTERS

Assorted Papads (V) \$9.00

Vibrant selection of Papads paired with Fresh Mint Chutney, Beetroot Yoghurt , Zesty Chilli Mayo, and Sweet Mango Pickle.

Masala Peanut (GF, V) \$7.00

Perfectly spiced Masala Peanuts with a tempered curry leaves tadka twist.

STREET DELIGHTS



Dahi Puri (V) \$15.00

Plain / Beetroot / Spinach / Charcoal

Accompanied with Beetroot Dahi, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, Mint and Coriander Sauce, Crunchy Sev, and Juicy Pomegranate Seeds.

Zucchini Chat (GF, V) \$15.00

Innovative Zucchini Chat featuring Pindi Chole Base, Beetroot Chutney, Yoghurt Sauce, Tamarind Sauce, Tomato Chutney, Mint and Coriander Chutney, Bombay Sev and Pomegranate Seeds.

Papdi Chat (V) \$14.00

Classic Papdi Chat, adorned with Aloo Channa Chat, Cumin Yoghurt, Date and Tamarind Chutney, Tomato Chutney, Mint and Coriander Chutney, Bombay Sev and Pomegranate Seeds.

Samosa Chat (V) \$14.00

Pastry filled with Fenugreek Potato and Pea Masala, Pindi Chole Base, Drizzled with Cumin Yoghurt, Mint and Coriander Chutney, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, Topped with Crunchy Sev, and Pomegranate Seeds.

Samosa (1 piece) (V) \$5.00

OG Samosa, served with Mint Chutney and Date and Tamarind Chutney.

Aloo Tikki Chat (V) \$15.00

Aloo Tikki Chat with Sweetened Cumin Yoghurt, Mint and Coriander Chutney, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, sprinkled with Sev and Pomegranate Seeds.

Paneer Pakora Chat (V) \$15.00

Paneer Pakora Chat drizzled with Sweetened Cumin Yoghurt, Mint and Coriander Chutney, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, garnished with Sev and Pomegranate Seeds.

Raj Kachori Chat (V) \$15.00

Raj Puri featuring Kachori, Beetroot Yoghurt, Cumin Yoghurt, Mint and Coriander Chutney, Date and Tamarind Chutney, Crunchy Sev, Boondi, and Pomegranate Seeds

Dahi Kebab (V) \$15.00

Rich dahi kebab serve with beetroot youhurt, mint chutney, chaat masala, date and tamrind chutney.

Dahi Puri (V) \$15.00

Plain / beetroot / spinach / charcoal

Accompanied with beetroot dahi, ginger-infused tomato chutney, date and tamarind chutney, Mint and coriander sauce, crunchy sev, and juicy pomegranate seeds.

Dahi Kebab (V) \$15.00

Rich dahi kebab serve with beetroot youhurt, mint chutney, chaat masala, date and tamrind chutney.

Aamchi Mumbai Wada Pav (V) - \$15.00

A twist on the classic Wada Pav with Homemade Garlic Chutney, Mint Concentrate, Beetroot Bonda, Charcoal Bun, Chat Chilli, and Masala Boondi.

Bhel Avocado (V) - \$15

Chef Srinis Favourite Dish! Unique flavours of Roasted Rice Puffs, Masala Peanut, Chilli Paste, Mint Chutney, Tamarind Chutney, Fresh Avocado Slices, Crunchy Sev, and Bombay Papdi.

(Choice of Battered Fry Prawns or Chicken Tikka \$2)

Sharing Chat Platter (V) - \$ 30

Assortment of Papdi Chat, Bhel, Aloo Tikki Chat, Samosa Chat, Paneer Pakora Chat

Crab Vada (S) - \$15.00

Crab Vada featuring Masala Crab Fritters served with squid ink aioli.

Veg Spring Roll (3 pcs) (V) - \$13.00

Filled with Spicy exotic Vegetables served with Mint and Tamarind Chutney.

Lamb Spring Roll (3 pcs) - \$14.00

Filled with Spicy lamb, Served with Mint and Tamarind Chutney

Keema Pav (2 pcs) - \$12.00

Spiced Lamb Minced served in a Brioche bun, accompanied by Mint Chutney and Chaat Chilly.

Mirchi (V, GF) - \$12.00

Deep Fried Chilli in Battered Chickpea Flour, served with Mint Chutney, Masala Peanut, and Masala Onion.

Cut Mirchi (V, GF) - \$12.00

Deep Fried Cut Chilli in Battered Chickpea Flour, served with Mint Chutney, Masala Peanut, and Masala Onion.

COMFORT BOWLS



Pumpkin Soup (V) - \$13.00

Velvety Pumpkin Soup, garnished with Chilli Oil and a crispy Aloo Tikki.

FLAME-KISSED STARTERS

Tri Chicken Tikka (GF) - \$19.00

Three flavours of chicken representing the colours of the indian flag – Orange: classic chicken tikka, white: malai chicken tikka, green: basil And coriander chicken tikka. Served with capsicum chutney, mint chutney, and mango chilli salsa.

River Jumbo Prawns (3 Pcs) (GF) - \$28.00

Succulent River Jumbo Prawns marinated in tandoori spices and tossed in garlic butter. Served with Kachumber and Edamame salad, Capsicum Chutney, Mint Chutney, and Mango Chilli Salsa.

Lamb Seek Kebab (GF) - \$20.00

Juicy Lamb Seek Kebab made with ground lamb mince marinated in homemade Tandoori spices. Served with Kachumber and Edamame salad, Capsicum Chutney, Mint Chutney, and Mango Chilli Salsa.

Tandoori Lamb Chops (2 pcs) (GF) - \$18.00

Australian Baby Lamb Chops marinated in Tandoori spices. Served with Kachumber and Edamame salad, Capsicum Chutney, Mint Chutney, and Mango Chilli Salsa.

Tandoori Chicken - Half: \$18.00/ Full: \$28.00

Classic Tandoori Chicken served with Kachumber and Edamame salad, Capsicum Chutney, Mint Chutney, and Mango Chilli Salsa.

Seafood Platter (GF) - \$38.00

Lavish seafood platter featuring river prawns, roasted banana fish, lobster, and pan-seared turmeric scallops. Mouliee splash, served with kachumber and edamame salad, capsicum chutney, mint chutney, and mango chilli salsa.

Meat Platter - \$35.00

Indulgent meat platter comprising tri chicken tikka, lamb chops, and seek kebab. Served with kachumber and edamame salad, capsicum chutney, mint chutney, and mango chilli salsa.

Kandhari Paneer Tikka (V, GF) - \$19.00

Inspired by a traditional rajasthani dish, kandhari paneer tikka is marinated with De-hydrated pomegranate powder and tandoori masala. Served with kachumber and edamame salad, Capsicum chutney, mint chutney, and mango chilli salsa.

SUNRISE IN SOUTH INDIA

IDLIS



Enjoy these indian fluffy and soft rice cakes, a staple of south indian cuisine.

Idli (V, GF) \$13.00

Sambar Idli (V, GF) \$14.00

Ghee Idli (V, GF) \$14.00

Molaga Podi Idli (V, GF) \$14.00

Karevapaku Podi Idli (V, GF) \$14.00

Gun Powder Ghee Idli (V, GF) \$14.00

UTTAPAMS



Indulge in these slightly thick pancakes made from fermented batter of rice and lentil flours, topped with your choice of toppings.

Carrot / Beetroot / Onion / Tomato (V) \$16.00

VADA



Relish in these savoury fried fritters native to south indian cuisine.

Vada (V, GF) \$12.00

Vada Dip (V, GF) \$12.50

DOSA

Indulge in india's favourite thin savoury crepes made from fermented batter of urad dal and rice, with a variety of delicious fillings.

Plain Dosa (V) \$13.00

Ghee Dosa (V) \$13.50

Milagai Podi Dosa (V) \$13.50

Ghee Milagai Podi Dosa (V) \$14.00

Milgai Podi Potato Masala Dosa (V) \$16.00

Onion Dosa (V) \$15.00

Potato Dosa (V) \$16.00

Paneer Dosa (V) \$16.00

Chicken Dosa (Add egg \$ 2.00) \$17.00

Lamb Dosa (Add egg \$ 2.00) \$17.00

Egg Dosa \$16.00

Palak Paneer Dosa (V) \$17.00

Chicken 65 Dosa \$18.00

Malai Paneer Dosa (V) \$17.00

Butter Chicken Dosa (V) \$18.00

Mock Butter Chicken Dosa \$17.00

Slow Cooked Lamb Leg Dosa \$20.00

(Tender lamb leg slow-cooked for 24 hours in indian spiced brine, served with raita, chutneys, and kachumber salad.)

ASIAN FUSION FAVOURITES

STARTERS - VEG (CHOICE OF DRY OR GRAVY)



Veg Manchurian (Dry/Gravy) (V) \$18.00

Indo-chinese classic with vegetable dumplings in a balanced sauce of hot, sweet, sour, and salty flavours.

Paneer Manchurian (Dry/Gravy) (V) \$19.00

Tangy and umami-rich manchurian sauce coating fried cottage cheese cubes.

Cauliflower Manchurian (Dry/Gravy) (V) \$19.00

Crispy fried cauliflower in a sweet, tangy, and umami-rich manchurian sauce.

Paneer 65 (Dry/Gravy) (V) \$19.00

Spicy south indian appetizer featuring paneer with aromatic spices.

Cauliflower 65 (Dry/Gravy) (V) \$19.00

South indian snack of fried cauliflower with spices and herbs.

Baby Corn 65 (V) \$19.00

Crispy baby corn marinated with spices and tossed in a flavourful sauce.

Chilli Paneer (Dry/Gravy) (V) \$19.00

Popular street snack of crispy cottage cheese in a spicy sauce.

Chilli Gobi (Dry/Gravy) (V) \$19.00

Fusion dish of crispy cauliflower in a spicy, sweet, and sour sauce.

Chilli Baby Corn (V) \$19.00

Golden fried baby corn in a spicy and tangy stir-fry sauce.

Paneer Majestic (V) \$20.00

Marinated paneer pan-fried with onions, curry leaves, mint, chili, and cashews.

Schezwan Paneer (Dry/Gravy) (V) \$20.00

Crispy batter-fried paneer tossed in aromatic and spicy schezwan sauce.

STARTERS - NON VEG (CHOICE OF DRY OR GRAVY)



From succulent meats to crispy delights, each bite is a culinary adventure waiting to be savoured.

Chilli Chicken (Dry/Gravy) \$20.00

Tender fried chicken bites tossed in a fragrant, sweet, spicy, and slightly tangy sauce, a beloved indo-chinese delight.

Chicken 65 (Dry/Gravy) \$20.00

Iconic from hotel buhari in chennai, crispy outside, juicy and tender inside, a true delight for the senses.

Chicken Manchurian (Dry/Gravy) \$20.00

Fried chicken tossed in a delectably sweet, hot, and sour sauce, delivering a flavourful punch.

Schezwan Chicken (Dry/Gravy) \$20.00

Crispy fried chicken is tossed in a spicy, sour, hot, and tongue-tingling schezwan sauce that will leave you craving more.

Crispy Prawns \$22.00

Crispy battered fried prawns, tossed with diced vegetables, cashews, curry leaves, and spices, for a crunchy and flavourful experience.

Chilli Prawns \$22.00

Succulent crispy battered fried prawns coated in a flavourful spicy sauce made with soy sauce, chilli sauce, and vinegar, a taste sensation that leaves you wanting more.

NOODLES



Experience the ultimate comfort in a bowl with our delightful noodle dishes that will leave you craving for more.

Veg Noodles (V) \$20.00

Boiled noodles stir-fried with colourful vegetables, customizable to suit your taste.

Veg Manchurian Noodles (V) \$21.00

Saucy Indo-Chinese style noodles with a savoury, spicy, and tangy sauce made with vegetables, soy sauce, and vinegar, offering a fusion of flavours.

Egg Noodles \$21.00

Versatile noodles loaded with vegetables, stir-fried egg, and spices, creating a delicious and satisfying dish.

Chicken Noodles \$22.00

Bold and spicy Hakka noodles with colorful vegetables, egg, fried spiced chicken, and sauces for a satisfying meal.

Prawn Noodles \$23.00

Stir-fried prawns with garlic, vegetables, and egg, finished with spring onion, coriander, and a drizzle of Manchurian sauce for a harmonious blend of flavours.

Mix Noodles \$24.00

Ultimate noodle experience with a mix of vegetables, egg, chicken, and prawns, stir-fried to perfection and seasoned with our signature sauce. Choice of Schezwan sauce available upon request.

FRIED RICE



Enjoy the aromatic flavours of our fried rice dishes, expertly prepared and packed with wholesome ingredients.

Veg Fried Rice (V, GF) \$20.00

Classic veg fried rice tossed with fresh vegetables, onions, and soy sauce, offering a satisfying and flavourful option.

Egg Fried Rice \$21.00

Fluffy egg fried rice expertly tossed with fresh vegetables, soy sauce, and spices, for a comforting and delicious dish.

Chicken Fried Rice \$22.00

Loaded with chicken, egg, vegetables, and a burst of seasoning and sauces, inspired by Indo-Chinese street food.

Prawn Fried Rice \$23.00

Stir-fried prawns in garlic sauce combined with egg, vegetables, and a medley of seasoning and sauces.

Mix Fried Rice \$24.00

The ultimate fried rice sensation with a mix of vegetables, egg, chicken, and prawns, delicately spiced and seasoned to perfection.

Chilli Garlic Coriander Fried Rice \$22.00

Fragrant rice tossed with garlic, chili, and fresh coriander, accompanied by your choice of egg, chicken, or prawns, seasoned with spices and sauces.

Keema Rice (Choice of Lamb or Chicken) \$23.00

Lamb or chicken mince tossed with biryani rice, expertly seasoned for a delightful culinary experience

ICONIC INDULGENCES

VEG CURRIES

Amma Dal Tadka (V, GF) \$19.00

Chef Srini's mother's recipe from the last 40 years.

Dal Makhani (V, GF) \$19.50

Originating in the Punjab region, this dish features slow-cooked lentils simmered for 10 hours and finished off with Indian spices, butter, cream, and fenugreek powder.

Eggplant Bharta (V, GF) \$19.50

Grilled eggplant over charcoal, cooked with onions, tomato masala, Indian spices, and herbs.

Malai Kofta (V) - \$20.00

Delicious creamy dish of fried potato and paneer balls in a mild gravy made with sweet onions, tomatoes, and kasoori methi.

Paneer Makhanwala \$21.00

Buttery, creamy, tangy, lightly sweet gravy with onions, tomatoes, cashews, herbs, and spices, with immersed paneer cubes in a delicious sauce.

Mock Butter Chicken \$20.00

Butter chicken for vegetarians, tastes like chicken.

Methi Malai Mutter Paneer (V, GF) \$21.00

Popular Indian curry combining fenugreek leaves with green peas and cottage cheese in a sweet, rich creamy curry.

Awadhi Vegetable Korma (V, GF) \$20.00

Highlighted by saffron-infused cashew gravy, onion-tomato masala, a blend of spices, and herbs, all finished off with cream.

Chole Masala (V, GF) \$19.50

Favourite dish among Punjabis, this famous delicacy speaks for itself.

Palak Paneer (V, GF) \$20.00

Thick spinach paste cooked in Indian spices, tempered with mustard, cumin, and garlic, tossed with diced paneer cubes, finished with cream, butter, and chilli oil.

Kadai Paneer (V, GF) \$21.00

Spicy, warming, flavourful dish featuring paneer and bell peppers cooked in a fragrant, freshly ground spice powder. A must-try for lovers of authentic North Indian flavours and spicy cuisine. Best paired with butter naan, roti, jeera rice, or steamed rice.

NON-VEG CURRIES

Mint and Coriander Infused Baby Goat Curry (GF) \$23.00

Chef Srinii's favourite dish features baby goat cooked with homemade spices and infused with mint and coriander paste.

Chettinad Lamb Shank (GF) \$25.00

Slow-cooked lamb shank for 24 hours in its own gravy, served with Chettinad gravy.

Karvepaku Kunda Chicken Curry (GF) \$22.00

Chicken curry infused with curry leaves, cooked in a terracotta pot, and served in a matka bowl.

Butter Chicken Experience \$38.00

Experience Chef Srinii's innovative dish and be mesmerized by the flavours.

Butter Chicken (GF) \$23.00

A beloved Aussie favourite, no description needed.

Purane Delhi Style Butter Chicken (Spicy) (GF) \$23.00

Old Delhi butter chicken infused with seven spices flavours

Telangana Chicken Curry (GF) \$23.00

Spicy and flavourful chicken curry served with bone, inspired by Telangana Cuisine

Chicken Chettinad (GF) \$23.00

A spicy and flavourful South Indian favorite dish.

Awadhi Chicken Curry (GF) \$23.00

Awadhi cuisine with saffron, onion-tomato gravy, cashew paste, Indian spices, herbs, cream, and butter.

Coconut Mooliee Garlic Prawn Curry (GF) \$25.00

Kerala and Sri Lankan favourite gravy tossed with garlic prawns and infused with chilli oil, curry leaves, and coriander.

Malabar Fish Curry (GF) \$24.00

Marinated baramundi cooked in coconut and tamarind gravy with mustard seeds, curry leaves, fenugreek seeds, fish masala.

Meen Polichattu (GF) \$25.00

Fish wrapped in banana leaves with fennel leaves, coriander leaves, cherry tomatoes, served with moilee gravy.

Khosa Moorgi (GF) \$23.00

Chicken chunks slow-cooked with selected spices in a spicy gravy, a quintessential Bengal delicacy.

Palak Chicken (GF) \$23.00

Tender chicken chunks cooked in tempered spinach paste, finished off with cream and butter.

RICE RHAPSODIES

Jeera Rice (V, GF) \$8.00

Savour the aromatic essence of cumin tempered rice, a perfect complement to any main dish.

Green Pea Pulao (V, GF) \$8.00

Indulge in the comforting flavours of green pea pulao, where cumin and green peas are delicately tossed in ghee and mixed with rice.

Basmati Rice (V, GF) \$7.00

Experience the timeless classic of fragrant basmati rice.

Biryani Rice (V, GF) \$8.00

Delight in the aromatic and flavourful biryani rice, designed to complement a wide array of dishes with its deliciously seasoned grains.

Onion Garlic Rice (V, GF) \$8.00

Savour the rich and aromatic blend of fried onion and roasted garlic tossed with rice.

Ghee Rice (V, GF) \$7.00

Treat yourself to the indulgent simplicity of ghee-tossed rice.

Sambar Rice (Chef's Special) (V, GF) \$13.00

Biryani rice cooked with sambar and ghee (add fry chicken \$3 extra)

Curd Rice (V, GF) \$8.00

Experience the refreshing combination of tempered curry leaves, mustard, and cumin seeds mixed with creamy yoghurt rice.

BREADS

Plain (V) \$6.00

Butter (V) \$6.50

Garlic (V) \$6.50

Cheese Garlic (V) \$7.00

Chilli Cheese Garlic (V) \$7.50

Mint (V) \$6.50

Thyme and Chilli (V) \$6.50

Rosemary and Garlic (V) \$6.50

Kashmiri Naan (V) \$7.00

Roti Plain or Butter or Ghee (V) \$6.50

Tandoori Laccha Paratha (V) \$7.00

Butter Chicken Naan (V) \$8.00

Basil Pesto Naan (V) \$7.00

BIRYANI TEMPTATIONS



Vegetable Biryani (V, GF) \$21.00

Fragrant rice with fresh veggies and aromatic spices.

Paneer 65 Biryani (GF) \$22.00

Crispy fried paneer in unique gravy, served with aromatic biryani rice.

Gobi-65 Biryani \$21.00

Crispy fried cauliflower in unique gravy, served with aromatic biryani rice

Hyderabadi Chicken Biryani (GF) \$23.00

Tender chicken marinated in yogurt and spices, layered with fragrant rice, cooked to perfection.

Chicken 65 Biryani \$22.00

Crispy fried chicken tossed in unique gravy, served with aromatic biryani rice.

Hyderabadi Goat Biryani (GF) \$24.00

Tender baby goat marinated overnight, layered with fragrant rice, cooked to perfection.

Pachimirchi Chicken Biryani (GF) \$23.00

Spicy chicken infused with green chilli paste and biryani masala, layered with aromatic rice.

Gongura Chicken Biryani (GF) \$23.00

Tangy gongura leaves with tender chicken and aromatic biryani rice.

Avakaya Chicken Biryani (GF) \$22.00

Tangy mango pickle blended with tender chicken and aromatic rice.

Ulavacharu Chicken (GF) \$23.00

Earthy horse gram infused chicken, layered with fragrant rice.

Pachimirchi Goat Biryani (GF) \$23.00

Spicy goat infused with green chilli paste and biryani masala, layered with aromatic rice.

Gongura Goat Biryani (GF) \$23.00

Tangy gongura leaves with tender goat and aromatic biryani rice.

Avakaya Goat Biryani (GF) \$22.00

Tangy mango pickle blended with tender goat and aromatic rice.

Ulavacharu Goat Biryani (GF) \$23.00

Earthy horse gram infused goat, layered with fragrant rice.

FAMILY / JUMBO BIRYANI TEMPTATIONS

Vegetable Biryani (V, GF) \$65.00 / \$85.00

Paneer 65 Biryani \$70.00 / \$100.00

Gobi-65 Biryani \$65.00 / \$90.00

Hyderabadi Chicken Dum Biryani (GF) \$70.00 / \$100.00

Chicken 65 Biryani \$75.00 / \$110.00

Hyderabadi Goat Biryani (GF) \$75.00 / \$105.00

Pachimirchi Chicken Biryani (GF) \$70.00 / \$100.00

Gongura Chicken Biryani \$70.00 / \$100.00

Avakaya Chicken Biryani (GF) \$70.00 / \$100.00

Ulavacharu Chicken Biryani (GF) \$70.00 / \$100.00

Pachimirchi Goat Biryani (GF) \$75.00 / \$105.00

Gongura Goat Biryani (GF) \$75.00 / \$105.00

Avakaya Goat Biryani (GF) \$75.00 / \$105.00

Ulavacharu Goat Biryani (GF) \$75.00 / \$105.00

SWEET ENDINGS

Seasonal Exotic Carrot Halwa \$15.00

With kulfi, pistachio crumble, and rabdi.

Rasmalai \$13.00

With wild strawberries and basil compote, pistachio crumble, bird nest, and rose petals.

Gulab Jamun Tart \$18.00

A fusion dessert featuring gulab jamun baked in sweet tart paired with blue berry cheese cake ice-cream, adorned with gold leaves and flowers for an elegant touch.

Gulab Jamun \$7.00

Ghewar \$19.00

Traditional Indian sweet served with creamy malai rabdi, topped with dried nuts for added crunchiness.

ICE CREAMS

Blue Berry Cheese Cake \$7.00

Vanilla Bean \$7.00

Cookies and Cream \$7.00

Strawberry Cream \$7.00

Kensington Pride Mango (DF) \$7.00