



INDIAN GRILL & BAR




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Chapel Hill: 984.234.3409
Durham: 919.748.3456
Raleigh: 919.900.7825

VEG APPETIZER

Vegetable Samosa (2 pcs) (Crispy fried pastry stuffed with peas and potatoes)	\$6.99
Spinach / Mix Vegetable Pakoda   (Deep fried snack made with gram flour and spices with spinach / vegetables)	\$8.99
Samosa Chaat (Chaat made with samosa, chickpea curry, various chutneys and spices.)	\$9.99
Vegetable Cutlet (2 pcs)  (Minced vegetables with spices, bread-crumbled and deep fried)	\$8.99
Cutlet Chaat (Chaat made with veg cutlet, chickpea curry, various chutneys and spices.)	\$11.99
Chilli Baby Corn  (Fried pieces of baby corn are combined with a spicy, sweet, Indo-Chinese sauce)	\$12.99
Chilli Garlic Mushroom  (Batter fried mushroom tossed with chef’s special chilli-garlic sauce)	\$12.99
Chilli Paneer (Batter fried Indian cottage cheese tossed in sweet, spicy, hot and sour chilli sauce)	\$13.99
Paneer Chukka  (Fried paneer sauteed on grill with homemade spices)	\$13.99
Gobi Pepper Fry  (Batter fried cauliflower sauteed with curry leaf and spices)	\$12.99
Gobi Manchurian   (Batter fried cauliflower tossed with manchurian sauce)	\$12.99

NON - VEG APPETIZER

Chicken 65 (Deep fried boneless chicken marinated with a blend of chefs special spices)	\$13.99
Chilli Chicken (Boneless Chicken stir fried with hot green chillies, onion, garlic & soy sauce)	\$13.99
Knockout Chicken  (Boneless Chicken sauteed on wok with Chef’s special sauce, onion & bellpepper)	\$14.99
Chicken Lollipop (Drums of chicken marinated in chefs special spices and deep fried)	\$15.99
Apollo Fish  (Spicy batter coated fish deep fried with chef's special sauces)	\$14.99
Shrimp 65 (Deep fried shrimp marinated with a blend of chef’s special spices)	\$16.99
Chicken Chukka   (Boneless chicken pieces sauteed on grill with homemade spices)	\$14.99
Goat / Lamb Chukka   (Choice of Goat (with bone) or Lamb sauteed on grill with homemade spices)	\$17.99
Pomfret Fish Fry (Tawa fried fish that is tender from inside & crispy from outside)	\$19.99

TANDOOR SPECIALITIES

Tandoori Paneer Tikka  (Cottage cheese marinated in yogurt and tandoori spices)	\$16.99
Hariyali Paneer Tikka  (Cottage cheese marinated with Mint & Cilantro paste, spices and herbs)	\$16.99
Tandoori Chicken Tikka  (Boneless chicken tender marinated in tandoori spices)	\$17.99
Tandoori Chicken  (Chicken leg quarter marinated in special tandoori spices)	\$17.99
Campfire Jerk Chicken  (Drums of chicken marinated in chefs special and cooked jerk style)	\$17.99
Chicken Seekh Kebab  (Flavorful ground chicken croquettes, seasoned with Indian spices)	\$17.99
Hariyali Murg Kebab  (Chargrilled chicken in aromatic green sauce of cilantro, mint and spices)	\$17.99
Tandoori Salmon   (Salmon fillet marinated in special in house spices)	\$21.99
Tandoori Shrimp  (Shrimp grilled with special spices in clay oven)	\$20.99
Bombay Lamb Chops   (Juicy lamb ribs marinated in special spices)	\$24.99
Tandoor Mixed Grill Platter  (Tandoori sampler - hariyali murg kebab, tandoori shrimp, lamb chops, chicken tikka)	\$24.99

SOUTH INDIAN SPECIAL

Idli Sambar   (3 soft & fluffy Idlis served with Sambar and Chutney)	\$9.99
Kaima Idli   (Idli cubes flavored with finely chopped onion, tomato, garlic, capsicum, green chillies and coriander leaves.)	\$13.99
Plain Dosa   (Crispy crepe made with rice and lentils)	\$10.99
Cheese Dosa  (Crispy crepe made with rice and lentils topped with cheese)	\$12.99
Egg Dosa  (Plain dosa topped with beaten eggs seasoned with salt & pepper)	\$13.99
Egg Karam Dosa  (Plain Dosa topped with beaten eggs and spicy powder)	\$13.99
Masala Dosa   (Crispy crepe made with rice and lentils stuffed with potato masala)	\$11.99
Mysore Masala Dosa   (Crispy crepe made with rice and lentils stuffed with potato masala and spicy chutney)	\$12.99
Andhra Karam Dosa   (Crispy crepe made with rice and lentils smeared with spicy powder)	\$13.99

Avocado Dosa   (Crispy crepe made with rice and lentil with a spread of spicy chutney, cheese and avacado)	\$13.99
Onion Uttapam   (Thick crepe topped with onion)	\$13.99
Mixed Vegetable Uttapam   (Thick crepe topped with mix of vegetables)	\$13.99
Chilli Parota  (Shredded layered bread cooked with onions, green bell peppers and chillies, and tomato)	\$13.99
Veg Kothu Parota  (Flaky layered bread cut into pieces and sauteed with veggies & spices)	\$13.99
Egg Kothu Parota  (Flaky layered bread cut into pieces and sauteed with egg &species)	\$14.99
Chicken Kothu Parota  (Flaky layered bread cut into pieces and sauteed with chicken & spices)	\$15.99
Parota - Chicken Kurma (Combo of chicken kurma and handmade multilayered bread)	\$15.99
Parota - Mutton Curry (Combo of mutton curry and handmade multilayered bread)	\$17.99
Parota - Veg Kurma (Combo of veg kurma and handmade multilayered bread)	\$13.99
Idli - Chicken Kurma (Combo of chicken kurma and 2 pcs Idli)	\$15.99
Idli - Mutton Curry (Combo of mutton curry and 2 pcs Idli)	\$17.99
Idli - Veg Kurma (Combo of veg kurma and 2 pcs Idli)	\$13.99

BIRYANI

Hyderabad Veg Dum Biryani  (Rice made with aromatic spices, herbs & mixed vegetables cooked in dum style)	\$14.99
Hyderabad Chicken Dum Biryani  (Rice made with special spices, herbs & chicken served with boiled eggs)	\$16.99
Boneless Chicken Briyani  (Rice made with special spices, herbs & boneless chicken served with boiled eggs)	\$17.99
Bombay Shrimp Biryani  (Rice made with aromatic spices, herbs and shrimp)	\$18.99
Hyderabad Goat Dum Biryani   (Rice made with aromatic spices, herbs & goat cooked in dum style)	\$19.99
Seeraga Samba Goat Biryani   (Goat cooked with Indian spices and Seeraga samba rice)	\$19.99



Contact Us for
Your Next Event!

With the best menus, service and presentation, we'll make feeding guests at your next event a breeze.

VEG ENTRÉE
(Served with rice)

<div> Aloo Gobi Masala  </div> <div> (Potatoes and cauliflower cooked with special spices topped with julienne ginger) </div>	\$14.99
<div> Channa Masala (Potato optional)  </div> <div> (Flavorful curry made with chickpeas in a spicy onion tomato masala gravy) </div>	\$14.99
<div> Dal Tadka   </div> <div> (Yellow lentil dish tempered with ghee, herbs and spices) </div>	\$13.99
<div> Dal Makhani  </div> <div> (Popular lentil recipe made with whole black lentils and kidney beans) </div>	\$14.99
<div> South Indian Veg Kurma   </div> <div> (Popular South Indian curry dish with vegetables) </div>	\$14.99
<div> Navratan Korma   </div> <div> (Mixed vegetables cooked with blend of nuts and dry fruits in a rich creamy sauce laced with spices) </div>	\$14.99
<div> Gutti Vankaya Kura   </div> <div> (Baby eggplant – cooked with peanut & sesame sauce) </div>	\$15.99
<div> Bhindi Masala  </div> <div> (Okra (lady’s fingers) cooked in spices with onion, ginger and tomatoes and tempered with cumin and red chilies) </div>	\$15.99
<div> Baingan Bharta  </div> <div> (Charcoal smoky eggplant cooked until tender and mixed with aromatic spices) </div>	\$15.99
<div> Malai Kofta  </div> <div> (Fresh minced vegetables with nuts and raisins cooked in spicy, creamy sauce) </div>	\$16.99
<div> Kadai Mushroom   </div> <div> (Sauteed button mushrooms in semi dry gravy of spiced tomato sauce with bell peppers and onions) </div>	\$15.99
<div> Eggplant / Okra Pulusu   </div> <div> (Classic Andhra dish consisting of roasted eggplant (brinjal) / okra (lady’s fingers) in a sweet and sour stew) </div>	\$15.99
<div> Mutter Paneer / Tofu   </div> <div> (Choice of paneer or tofu with green peas in creamy sauce) </div>	\$16.99
<div> Saag Paneer / Tofu  </div> <div> (Choice of paneer or tofu cooked with spinach and cream) </div>	\$16.99
<div> Paneer / Tofu Butter Masala  </div> <div> (Choice of paneer or tofu cooked in rich creamy tomato sauce spices) </div>	\$16.99
<div> Paneer / Tofu Tikka Masala  </div> <div> (Choice of paneer or tofu cooked in rich creamy tomato sauce with onion and bell peppers) </div>	\$16.99
<div> Mango Lime Paneer / Tofu   </div> <div> (Our Chef’s secret and special mango sauce blended with a hint of fresh lime cooked with choice of paneer or tofu) </div>	\$16.99
<div> Tofu Vindaloo   </div> <div> (Diced tofu and potato cooked in Goan special rich and tangy tomato sauce) </div>	\$15.99

EGG ENTRÉE
(Served with rice)

<div> Egg Curry  </div> <div> (Boiled eggs cooked in onion and tomato gravy and spices) </div>	\$14.99
<div> Kadai Egg Masala  </div> <div> (Boiled eggs sauteed with cut bell peppers, tomatoes, onions in traditional wok / kadai) </div>	\$14.99

CHICKEN ENTRÉE
(Served with rice)

<div> Chicken Tikka Masala  </div> <div> (Boneless chicken tikka cooked in rich creamy tomato sauce with onion & bell peppers) </div>	\$17.99
<div> Chicken Vindaloo  </div> <div> (Chicken and potato cooked in tomato based tangy sauce) </div>	\$17.99
<div> Chicken Saag  </div> <div> (Chicken and fresh spinach cooked in special spices and cream) </div>	\$17.99
<div> Chicken Malai Korma  </div> <div> (Chicken cooked in blend of nuts and creamy sauce) </div>	\$17.99
<div> Butter Chicken  </div> <div> (Boneless chicken thigh pieces cooked in rich creamy tomato sauce spices) </div>	\$17.99
<div> Madras Chicken Curry   </div> <div> (Boneless chicken breast cooked South Indian) </div>	\$17.99
<div> Chicken Jalfareze  </div> <div> (Boneless Chicken simmered in special sauce tossed with onions, bell peppers & tomatoes cooked in clay) </div>	\$17.99
<div> Mango Lime Chicken   </div> <div> (Boneless chicken cooked with fresh Mango flavor with a hint of lime) </div>	\$17.99
<div> Gongura Chicken  </div> <div> (Spicy and slightly sour tasting curry made with chicken, gongura, onions, chilies, spices & herbs) </div>	\$17.99
<div> Karaikudi Chicken Korma   </div> <div> (Spicy and hot dish flavored with aromatic, distinctive spices) </div>	\$17.99







LAMB / GOAT ENTRÉE
(Served with rice)

<div> Lamb / Goat Tikka Masala  </div> <div> (Choice of lamb or goat cooked in rich creamy tomato sauce with onion and bell peppers) </div>	\$19.99
<div> Lamb / Goat Vindaloo  </div> <div> (Choice of lamb or goat and potato cooked in tomato based tangy sauce) </div>	\$19.99
<div> Lamb / Goat Saag  </div> <div> (Choice of lamb or goat and fresh spinach cooked in special spices and cream) </div>	\$19.99
<div> Lamb / Goat Korma  </div> <div> (Choice of lamb or goat braised in blend of nuts and creamy sauce) </div>	\$19.99
<div> Lamb / Goat Rogan Josh  </div> <div> (Choice of lamb or goat braised with a gravy flavored with ginger, garlic and aromatic spices) </div>	\$19.99
<div> Goat Chettinad   </div> <div> (Goat cubes cooked with aromatic spices and coconut from the land of Chettinad) </div>	\$19.99
<div> Gongura Goat  </div> <div> (Traditional goat cooked with gongura & special spices) </div>	\$19.99
<div> Andhra Goat Curry  </div> <div> (Traditional goat cooked with special spices and a hint of coconut) </div>	\$19.99

OUR LOCATIONS

Durham 811 9th Street #150 Durham, NC 27705 919-748-3456	Chapel Hill 100 Meadowmont Village Cir #101 Chapel Hill, NC 27517 984-234-3409	Raleigh 105 Friendly Dr #101 Raleigh, NC 27607 919-900-7825
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SEAFOOD ENTRÉE
(Served with rice)

<div> Malabar Fish Curry  </div> <div> (Tilapia fish cooked in aromatic spices and coconut gravy) </div>	\$19.99
<div> Salmon Tikka Masala  </div> <div> (Tandoor Salmon fish cooked in rich creamy tomato sauce) </div>	\$23.99
<div> Shrimp Curry Southern Style   </div> <div> (Shrimp cooked with traditional Chennai spices) </div>	\$21.99
<div> Coastal Fish Curry   </div> <div> (Fish marinated with fresh turmeric and salt, cooked with fresh tomatoes) </div>	\$19.99

BREAD / NAAN

Chapathi (2 Pcs)	\$2.99
Plain Naan	\$3.99
Butter Naan	\$3.99
Garlic Naan	\$4.99
Bullet Naan	\$4.99
Cheese & Spinach Naan	\$4.99
Onion Kulcha	\$4.99
Mint & Basil Naan	\$4.99
Rosemary Naan	\$4.99
Chur Chur Naan	\$5.99
Paneer Kulcha	\$5.99
Amritsar Potato Kulcha	\$5.99
Kashmiri Naan	\$5.99
Tandoori Roti 	\$3.99
Raagi Roti 	\$3.99
Parota (2 pcs)	\$5.99
Assorted Bread Platter (Butter, Garlic & Tandoori Roti)	\$12.99

DESSERTS

<div> Orange Delight </div> <div> (Homemade ice cream served in Orange wedge) </div>	\$10.99
<div> Gulab Jamun </div> <div> (Milk based deep fried dumplings soaked in sugar syrup) </div>	\$5.99
<div> Rasamalai  </div> <div> (Indian cottage cheeseballs soaked in sweet thick milk. Served chilled.) </div>	\$6.99
<div> Carrot Halwa  </div> <div> (Fresh grated carrot cooked with milk & cream along with nuts and raisins) </div>	\$5.99
<div> Kulfi (Strawberry, Blueberry, Pistachio, Paan, Malai)  </div> <div> (Homemade frozen Indian ice-cream) </div>	\$6.99
<div> Rice Kheer  </div> <div> (Popular Indian dessert made with rice, milk, nuts, saffron and a touch of cardamom) </div>	\$5.99