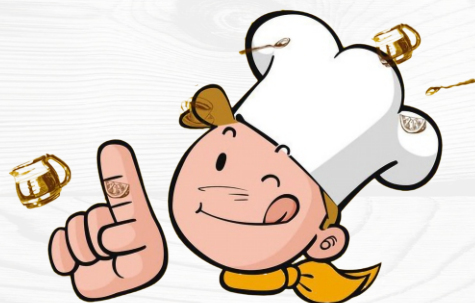
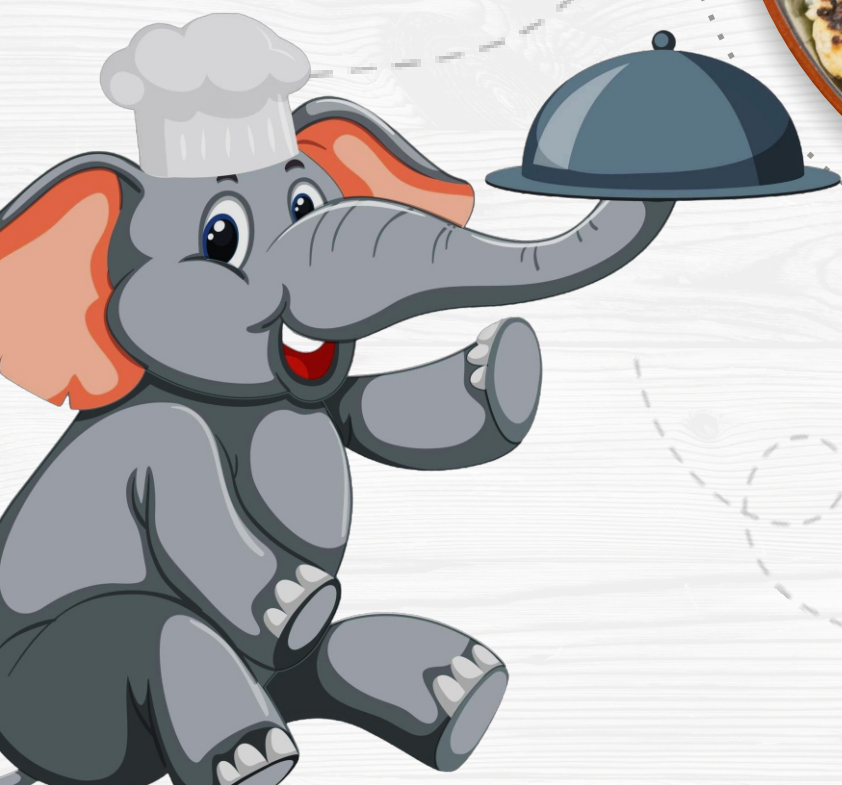


your hungry heaven



Soup

Tomato Saar

A tangy, spiced tomato soup with cumin, garlic, and a hint of green chilies, perfect as a light starter

..... \$5

Kozhi Rasam

Spicy, aromatic chicken soup with pepper, garlic, tamarind, and curry leaves.

..... \$6

Lemon Cilantro Soup

A refreshing, citrusy soup with lemon and fresh cilantro, balanced by subtle hints of garlic and ginger.

..... \$5

Chicken Cilantro Soup

Tender chicken in a flavorful cilantro-infused broth, with garlic, ginger, and a hint of lemon for a fresh finish.

..... \$6

Goat Pepper Soup

A bold and spicy broth with tender goat meat, infused with black pepper, garlic, and aromatic spices.

..... \$7

Salad

Mulaikattiiya Thanioam

A nutritious sprouted lentil salad with coconut, green chilies, and a dash of lemon. Crisp and light

..... \$7.99

Indian Chickpea and Cucumber Salad

Chickpeas, cucumber, and herbs tossed with lemon and a touch of spices for a light, flavorful bite.

..... \$6.99

Veg Tapaas

Vegetable Samosa

Crispy pastry filled with spiced potatoes and peas. Crunchy and delicious!

..... \$7.99

Parippu vada

Crispy lentil fritters seasoned with spices and herbs. Crunchy and savory perfection!

..... \$8.49

Medhu vada \$7.49

Soft, crispy lentil donuts, seasoned with spices and herbs. Light and delicious!

Mirapakay Bajji \$7.99

Spicy, battered, and fried green chili peppers, deliver a crispy, flavorful kick

Chilli Baby Corn \$11.99

Crispy baby corn tossed in a spicy chili sauce with garlic and bell pepper

Karaikudi Mushroom \$11.99

Mushrooms sautéed in a spicy, aromatic blend of traditional South Indian spices

Paneer kempu \$12.99

Crispy paneer cubes tossed in a spicy red chili masala.

Onion Pakoda \$7.99

Crispy, golden onion fritters seasoned with spices. Irresistibly crunchy and savory!

Kale Pakoda \$8.99

Crispy kale fritters seasoned with spices offer a healthy and flavorful crunch!

Indian Maggie Masala fries \$8.99

Crispy fries coated with savory Maggie masala, combining classic flavors with a spicy twist

Veg Manchurian \$13.99

Crispy vegetable balls tossed in a tangy, spicy sauce with hints of soy and garlic

Schewan chili Paneer \$13.99

Paneer cubes stir-fried in a spicy Schezwan sauce with vibrant vegetables


Non-Veg Tapaas

Kozhi Mullu \$12.99

Juicy, marinated chicken wings shaped like lollipops, crispy fried, and tossed in a spicy sauce

Inji Puli Chicken Wings \$13.99

Succulent chicken wings glazed in a zesty ginger-tamarind sauce, offer a bold and tangy flavor



Eral Varuval \$ 13.99

Spicy, sautéed shrimp cooked with aromatic spices for a bold and flavorful dish

Crispy chili chicken \$ 12.99

Crunchy chicken pieces tossed in a sweet and spicy chili sauce. Irresistibly addictive!

Boom Boom Chicken \$ 13.99

Crispy fried chicken pieces tossed in a bold, spicy-sweet Boom Boom sauce

Coastal masala prawn \$ 14.99

prawns cooked in a rich blend of coastal spices, including coconut, curry leaves, and tamarind

Rayalaseema Mutton vepudu \$ 16.99

Tender mutton stir-fried with a fiery mix of spices, curry leaves, and sautéed onions

Kerala Chicken Fry \$ 13.99

Chicken marinated in a blend of aromatic spices, including curry leaves and black pepper

Malgudi chili fish \$ 14.99

Crispy fish fillets tossed in a tangy chili sauce with garlic and spices

Madurai mutton chukka \$ 17.99

Tender mutton pieces slow-cooked with a blend of spices, including black pepper, curry leaves, and ginger

Kodi vepudu \$ 13.99

Spicy fried chicken marinated in a robust mix of red chilies, ginger, and garlic

Egg Ghee roast \$ 9.99

Hard-boiled eggs sautéed in a rich and aromatic ghee-based masala, featuring spices like chili, coriander

Biryani

- House Special Chicken Dum Biryani

..... \$19.99

Vijayawada Biryani

- Vijayawada Egg Biryani
- Vijayawada Lamb Biryani
- Vijayawada Chicken Biryani
- Vijayawada Goat Biryani
- Vijayawada Paneer Biryani
- Vijayawada Fish Biryani
- Vijayawada Veg Biryani

..... \$16
..... \$20
..... \$18
..... \$21
..... \$17
..... \$19
..... \$15

Gongura Biryani

- Gongura Egg Biryani
- Gongura Lamb Biryani
- Gongura Chicken Biryani
- Gongura Goat Biryani
- Gongura Paneer Biryani
- Gongura Veg Biryani

..... \$16
..... \$20
..... \$18
..... \$21
..... \$17
..... \$15

Tandoori

Cottage cheese Tikka

Marinated cubes of cottage cheese grilled with spices and vegetables

..... \$ 13.99

Tandoori Chicken

Marinated chicken cooked in a tandoor, infused with spices for a smoky flavor.

..... \$ 13.99

Chicken Tikka

Tender chicken marinated in yogurt and spices then grilled to perfection

..... \$ 14.99

Malai Kabab \$14.99

Succulent chicken marinated in a creamy blend of yogurt, cheese, and spices

Mustard Lamb Choppa \$20.99

Juicy lamb chops marinated in a zesty mustard and herb blend, grilled to perfection

Smokey Sea Fish \$19.99

Delicately Tandoori grilled seafish marinated in spices, delivering a rich, smoky flavor.

Dosa

Plain Dosa \$7.99

Crispy and golden crepe made from fermented rice and lentil batter

Pesaratu \$8.99

A savory green gram dosa, packed with nutrients and served with ginger chutney

Multigrain Dosa \$8.49

Nutritious dosa is made with various grains and lentils

Chili Cheese Masala Dosa \$9.99

Crispy dosa stuffed with spicy chili and melted cheese

Paneer Tikka Dosa \$11.99

Stuffed with marinated and grilled paneer tikka, offering a smoky

Andhrakara Podi Dosa \$9.99

Crispy dosa sprinkled with spicy Andhra-style podi (spice mix)

Ghee Masala Dosa \$9.99

Golden, crispy dosa drizzled with ghee and filled with spiced potato masala

Madurai Egg Curry Dosa \$10.49

Dosa is filled with flavorful Madurai-style egg curry

Madurai Malli Dosa \$8.99

Fragrant dosa infused with fresh coriander and spices

Chicken Tikka Dosa \$12.99

Stuffed with tender chicken tikka, marinated in spices and grilled

Chicken Curried Dosa

Crispy dosa filled with spiced chicken curry

Lamb Tikka Dosa

Stuffed with marinated lamb tikka

..... \$11.49

..... \$13.99

Veg-Entrees

Dal Tadka

Yellow lentils cooked with spices and topped with a tempering of garlic and cumin

..... \$13.49

Kale Dal Tadka

Sautéed kale tempered with spices and garlic

..... \$13.49

Kadai Paneer

Cubes of paneer cooked in a spicy tomato-based gravy with bell peppers and aromatic spices.

..... \$16.49

Saag Paneer

Soft paneer cubes cooked in a rich, spiced spinach gravy

..... \$14.49

Kerala Veg Stew

Aromatic vegetables simmered in coconut milk with mild spices

..... \$14.49

Punjabi Channa Masala

Chickpeas cooked in a tangy, spiced tomato gravy

..... \$14.49

Veg Chettinad Curry

A flavorful mix of seasonal vegetables cooked in a spiced coconut gravy

..... \$15.49

Mushroom Tikka Masala

Mushrooms cooked in a creamy tomato sauce with aromatic spices

..... \$15.49

Tofu Tikka Masala

Marinated tofu cooked in a rich and creamy tomato gravy

..... \$15.49

Bagara Baigan

Eggplants cooked in a rich and spicy peanut-coconut gravy

..... \$14.49

Paneer Curry

Cubes of soft paneer simmered in a rich, spiced tomato gravy

..... \$14.00

Soya Chunks curry

Soya chunks simmered in a flavorful tomato and onion gravy, seasoned with spices

..... \$14.00

Non-Veg Entrees

Kodi Guddu Pulusu

A tangy chicken curry with eggs, cooked in a spicy tamarind sauce

..... \$13.00

Chicken Chettinadu

Spicy chicken cooked with a robust blend of Chettinad spices, coconut, and curry leaves

..... \$15.00

Curry Leaves Chicken Curry

Tender chicken simmered with fragrant curry leaves and spices

..... \$14.50

Kadai Chicken

Succulent chicken pieces cooked in a spicy tomato and bell pepper gravy

..... \$15.50

Butter Chicken

Creamy tomato-based curry with tender chicken pieces

..... \$16.00

Chicken Tikka Masala

Tandoori Grilled chicken pieces in a creamy tomato sauce.

..... \$15.50

Railway Lamb Curry

Tender lamb cooked in a fragrant homemade spices blend

..... \$18.00

Saag Lamb

Tender lamb cooked in a spiced spinach gravy

..... \$17.00

Lamb Tikka Masala

Marinated lamb cooked in a creamy, spiced tomato gravy

..... \$17.00

Lamb Rogan Josh

Slow-cooked lamb in a fragrant, aromatic gravy made with yogurt and spices

..... \$17.00

Telangana Goat Curry

Succulent goat meat simmered in a spicy and aromatic gravy

..... \$17.00

Goat Kurma

Tender goat pieces cooked in rich coconut-based gravy with spices

..... \$17.00

Alapi Fish Curry

Fish simmered in a tangy and spicy coconut gravy

..... \$17.00

Nellore Chapala Pulusu

Fish is cooked in a tangy tamarind sauce with spices

..... \$17.00

Prawn Pepper Masala

Succulent prawns cooked in a spicy pepper sauce with aromatic spices

..... \$17.00

Bread

Plain Naan	\$4.00
Butter Naan	\$5.00
Garlic Naan	\$5.00
Chili Garlic Naan	\$6.49
Chili Cheese Naan	\$7.00
Pesto Naan	\$6.49
Scallion Naan	\$7.00
Rosemary Naan	\$6.49
Peshwari naan	\$7.00
Parotta	\$6.00
Aloo/Onion Kulcha	\$7.00
Chapati	\$5.00

Drinks

Madra's Coffee	\$5.00
Masala Chai	\$3.00
Badam Milk	\$7.00
Rose Milk	\$7.00
Mango Lassi	\$5.00
Sparkling Water	\$4.00
Falooda	\$11.00
Fresh Lime Soda	\$5.00
Sweet/Salt		
Coke/Sprite/ Diet Coke/ Thumsup/Limca	\$2.00


Desserts

Gulab Jamun	...	\$6.00
Rasmalai	...	\$7.00
Shahi Tukda	...	\$11.00
Double ka meetha	...	\$11.00

Sides

Jeera Rice	...	\$4.00
Coconut Rice	...	\$4.00
Sambar	...	\$3.00
Pickel	...	\$2.00



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