



Indraprastha

— INDIAN KITCHEN AND BAR —

MENU



➤ SOUPS ➤

MANCHOW SOUP

A Chinese-style soup made with sautéed vegetables, garlic, ginger, soya sauce and ground pepper

Veg Regular \$ 6.99
Veg 1 by 2 \$ 7.99

Chicken Regular \$ 7.49
Chicken 1 by 2 \$ 8.49

MUTTON BONE SOUP

A quick pressure-cooked soup using bones of mutton with light spices, sliced onions, coriander and green chillies

Regular \$ 7.99

Mutton 1 by 2 \$ 8.99

➤ APPETIZERS ➤

VEGETERIAN

GOBI MANCHURIAN

Classic Indo-Chinese dish made with crispy cauliflower florets tossed in Manchurian sauce

\$13.99

GOBI 65

Fried cauliflower florets tossed in yogurt-based house sauce

\$13.49

GANGSTER GOBI

Fried cauliflower florets in house special gun powder masala (mixture of lentils and south Indian spices)

\$14.99

KARIVEPAKU CORN

Fried baby corn tossed in curry leaf powder and authentic spices

\$15.49

CRISPY CORN

Fried baby corn tossed with authentic spices

\$14.49

BABY CORN MANCHURIAN

Classic Indo-Chinese dish made with crispy baby corn tossed in Manchurian sauce

\$14.99

VEG MANCHURIAN

Classic Indo-Chinese dish made with mixed vegetables balls tossed in Manchurian sauce

\$14.99

GUNTUR CHILLI PANEER

Cottage cheese cubes fried and tossed in hot and spicy sauce (made with Guntur Chillies)

\$15.49

PANEER 65

Fried cottage cheese cubes tossed in yogurt-based house sauce

\$15.49

PERI PERI PANEER

Fried cottage cheese cubes tossed in peri-peri spices.

\$15.49

SAMOSAS

Deep fried triangular south Asian pastry with savory filling including ingredients such as potatoes, onions, and peas.

\$5.99

ONION SAMOSAS

Deep fried triangular south Asian pastry with a savory filling, including ingredients such as onions

\$5.99

PALLI MASALA

A megamix of peanut, seasoned with salt, red chili powder & sautéed in groundnut oil.

\$7.99

MASALA KAJU

The right blend of cashew nuts and Indian spices infused with vitamins, minerals and antioxidants.

\$9.99

FRIES

World Famous Fries, crispy golden, fried to perfection and lightly salted. Also known as happiness.

\$7.99

EGG 65

Hard boiled eggs marinated with a handful of spices blended together n fried in oil as shallow frying

\$9.99

NON-VEGETERIAN

CHICKEN MAJESTIC

Fried chicken pieces coated in tangy house yogurt-based sauce

\$15.49

CHICKEN 555

Fried chicken pieces tossed in house special savory sauces

\$15.99

CHICKEN 65

Fried chicken marinated in house spices and tossed in yogurt-based house sauce

\$15.49

GUNTUR CHILLI CHICKEN

Fried Chicken pieces tossed in hot and spicy sauce (made with Guntur Chillies)

\$15.99

GUN POWDER CHICKEN

Fried chicken tossed in house special gun powder masala (mixture of lentils and south Indian spices)

\$15.99

CASHEW NUT CHICKEN

Fried chicken marinated in house spices and tossed in cashewnut-based house sauce

\$15.99

KARIVEPAKU CHICKEN

Fried chicken tossed in curry leaf powder and authentic spices

\$15.99

PERI PERI CHICKEN

Fried chicken marinated in peri-peri spices

\$16.49

CREAMY GARLIC CHICKEN

Fried Chicken marinated in house spices, tossed in creamy garlic house sauce

\$15.49

DRUMS OF HEAVEN (Dry)

Fried Chicken wings marinated in house spices and coated in savory batter

\$16.99

MASALA CHICKEN LOLLIPOP (Semi-Gravy)

Fried Chicken wings marinated in house spices, coated in savory batter and tossed in house sauce

\$16.99

HONEY GARLIC LOLLIPOP (Semi-Gravy)

Fried Chicken wings marinated in house spices and tossed in honey garlic house sauce

\$16.99

DRUMS OF HEAVEN

Fried Chicken wings marinated in house spices and coated in savory batter.

\$15.99

CHICKEN PAKODA

Fried chicken pieces tossed with curry leaves and chat masala.

\$15.99

PRAWNS 65

Prawn 65 is a simple, tasty, crunchy and spicy appetizer/starter. Also a good fried seafood side dish for Indian meal set.

\$16.99

*ON AVAILABILITY

*OUR FOOD MAY CONTAIN NUTS & DAIRY



➤ OCEAN BASKET ◀

GUNTUR CHILLI FISH

Basa fillet seasoned, fried and tossed in hot and spicy sauce (made with Guntur Chillies)

\$16.99

LOOSE PRAWNS

Fried Shrimp pieces marinated with savory batter and sauteed in garlic and curry leaves

\$16.99

FISH PAKORA

Fried Basa Fillet marinated with savory batter spiced with Indian flavors

\$15.99

➤ MAIN COURSE ◀

VEGETERIAN

DAL MAKHANI

A simple dish in a league of its own, black lentil cooked overnight with delicious blend of Indian spices

\$13.99

DAL TADKA

Split Indian Red Lentil (Masoor dal) cooked with tomato, onion and delicious blend of Indian spices

\$13.99

BHINDI MASALA

Fried Okra pieces, onions and tomatoes tossed with Indian spices

\$13.99

VEG KORMA

Mixed vegetables made with delicious blend of indian spices and creamy gravy

\$15.99

MALAI KOFTA

Mix vegetables and cottage cheese balls served with a rich creamy gravy made with onions

\$15.99

BAGARA BAINGAN

Hyderabad-style dish made with fried eggplant in a masala curry with sesame seeds and tamarind sauce

\$14.99

KADAI PANEER

Cottage cheese cubes and perfectly cooked bell peppers in a spicy tomato-based gravy

\$15.99

PANEER BUTTER MASALA

Cottage cheese cubes mixed with house special gravy, butter and cream

\$15.99

PANEER TIKKA MASALA

Cottage cheese cubes cooked in clay oven, mixed with bell peppers, onions and house special gravy

\$15.99

EGG ROAST MASALA

A south Indian curry with roasted eggs tossed in house special onion gravy

\$14.99

AMRAVATI VEG CURRY

Mixed vegetables (Cauliflower, beans, carrot, potato, broccoli) made with onions, tomatoes and delicious blend of Indian spices

\$14.99

PANEER SHAHI KORMA

Mughlai style Creamy, aromatic cottage cheese curry made of delicious blend of Indian spices and house special gravy.

\$15.99

NON-VEGETERIAN

BUTTER CHICKEN

Tender boneless marinated chicken pieces cooked in clay oven and mixed with house special butter sauce

\$16.99

CHICKEN TIKKA MASALA

Tender boneless marinated chicken pieces cooked in clay oven and mixed with bell peppers, onions and house special sauce

\$16.99

KADAI CHICKEN

Tender boneless chicken pieces tossed with bell peppers, onions cooked in delicious blend of Indian spices and house special gravy

\$16.99

ANDHRA CHICKEN CURRY

Nizam special, Andhra-style chicken curry made with spicy house gravy

\$16.99

PUNJABI CHICKEN CURRY

Punjabi-style chicken curry made with special house gravy

\$16.99

CHICKEN MAHARANI

Tender boneless chicken pieces tossed in house special spices and creamy rich onion-cashew gravy

\$16.99

MUGHLAI CHICKEN CURRY

Tender boneless chicken pieces cooked with scrambled eggs, cashew gravy, cream with house special sauce.

\$16.99

GONGURA CHICKEN

Tender boneless chicken pieces tossed in house special spices and Gongora sauce.

\$15.99

GONGURA MUTTON

Bone in lamb pieces cooked with house special spices and Gongora sauce

\$17.99

MUTTON MAHARAJA

Bone in goat pieces tossed in house special spices and creamy rich onion-cashew gravy

\$17.99

ANDHRA MUTTON CURRY

Nizam special, Andhra-style bone in goat curry made with spicy house gravy

\$17.99

MASALA MUTTON CURRY

Bone in goat pieces cooked with house special blend of spices and onion gravy

\$17.49

ANDHRA PRAWN CURRY

Nizam special, Andhra-style prawn curry made with spicy house gravy

\$17.99

➤ INDO CHINESE ◀

CHEF SPECIAL FRIED RICE / NOODLES

Cooked rice stir-fried along with veggies & soy sauce

Veg: \$14.49 Egg: \$14.99 Chicken: \$15.49

SCHEZWAN FRIED RICE / NOODLES

Cooked rice stir-fried along with veggies, soy sauce & scheszwan sauce

Veg: \$14.49 Egg: \$14.99 Chicken: \$15.99

CHILLI SHRIMP FRIED RICE

Cooked rice stir-fried along with chillies, veggies, shrimp & soy sauce

\$15.99

*ON AVAILABILITY
*OUR FOOD MAY CONTAIN NUTS & DAIRY

Indraprastha

SPECIALS



MOMOS (DUMPLINGS)
FRIED MOMOS (8 pieces)

(Veg) \$14.99
(Chicken) \$15.49

TANDOORI
MOMOS (8 pieces)

(Veg) \$15.49
(Chicken) \$15.99

BIRYANIS

VEGETERIAN

HYDERABADI VEG DUM BIRYANI \$14.49

Authentic Hyderabad biryani, Dum/ Slow-cooked with mixed vegetables

PANEER TIKKA BIRYANI \$15.99

Cottage cheese pieces, bell pepper and onions, Dum/ Slow-cooked with rice

PANEER 65 BIRYANI \$15.99

Fried cottage cheese pieces tossed in yogurt-based house sauce, Dum/Slow-cooked with rice

RAYAL SEEMA PANEER BIRYANI \$15.99

Fried cottage cheese pieces tossed in house special Rayal seema(red chilli) paste, Dum/ Slow-cooked with rice

PANEER GHEE ROAST BIRYANI \$15.99

Ghee-infused fried cottage cheese pieces tossed in house special gravy and cashews, Dum/ Slow-cooked with rice

GUTTI VANKAYA BIRYANI \$15.49

Flavorful Andhra-Style stuffed Eggplant cooked in house special gravy, Dum/ Slow-cooked with rice

GOBI AND CASHEW NUT BIRYANI \$15.99

Fried cauliflower florets and cashews cooked in mild house special gravy, Dum/ Slow-cooked with rice

VEG KHEEMA BIRYANI \$14.49

Minced vegetables-infused fried cottage cheese pieces tossed in house special gravy and cashews, Dum/ Slow-cooked with rice

MUSHROOM GHEE BIRYANI \$15.99

Ghee-infused fired Mushroom tossed in house special gravy, Dum/ Slow cooked with rice

EGG ROAST BIRYANI \$14.49

Roasted eggs tossed in house special gravy, Dum/ Slow cooked with rice

NON-VEGETERIAN

BEZAWADA BONELESS CHICKEN BIRYANI \$16.99

Aromatic Biryani originates from the small city of Vijaywada in the Indian state of Andhra. Fried boneless Chicken pieces tossed in house special Bezawada sauce, Dum/ Slow-cooked with rice

CHICKEN 65 BIRYANI \$16.49

Fried chicken marinated in house spices and tossed in yogurt-based sauce, Dum/Slow-cooked with rice

RAYAL SEEMA CHICKEN BIRYANI \$16.99

Marinated chicken pieces tossed in house special Rayal seema(red chilli) paste, Dum/ Slow-cooked with rice

CHICKEN GHEE ROAST BIRYANI \$16.99

Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum/ Slow-cooked with rice

CHICKEN FRY PIECE BIRYANI \$16.99

Fried Bone in Chicken pieces with aromatic spices, Dum/ Slow-cooked with rice

GONGURA CHICKEN BIRYANI \$16.99

Fried Chicken mixed with Gongora sauce and with house special sauce, Dum/ Slow cooked with rice.

GONGURA MUTTON BIRYANI \$17.99

Fried Mutton mixed with Gongora sauce and with house special sauce, Dum/ Slow cooked with rice.

MUTTON GHEE ROAST BIRYANI \$17.99

Ghee-infused fried bone in goat pieces tossed in house special gravy and cashews, Dum/ Slow-cooked with rice

SHAHI GOSHT MUTTON BIRYANI \$17.99

Indraprastha special premium biryani with bone in goat pieces, Dum-cooked in Mughlai style

RAYAL SEEMA MUTTON BIRYANI \$17.99

Marinated goat bone in pieces tossed in house special Rayal seema(red chilli) paste, Dum/ Slow-cooked with rice

FISH GHEE ROAST BIRYANI \$17.99

Ghee-infused fried chicken pieces tossed in house special gravy and cashews, Dum/ Slow-cooked with rice

BUTTER CHICKEN BIRYANI \$17.99

Butter chicken biryani is a delicious fusion dish that combines the flavors of butter chicken, a creamy tomato-based curry, with biryani, a fragrant and spiced rice dish

SHRIMP GHEE ROAST BIRYANI \$17.99

Ghee-infused fried shrimp tossed in house special gravy and cashews, Dum/ Slow-cooked with rice

QUEEN OF BIRYANIS \$17.99

"STRAIGHT OUTTA JUBLIEE HILLS – MLA POTLAM BIRYANI"

Ghee-infused fried shrimp tossed in house special gravy & cashews, Dum/ Slow-cooked with rice

*ON AVAILABILITY
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➤ TANDOORI SIZZLERS ◀

VEGETERIAN

REGULAR PANEER TIKKA

\$15.49

Tender pieces of cottage cheese marinated in a house special tandoori sauce and slow cooked in clay oven

MALAI PANEER TIKKA

\$15.99

Tender Paneer pieces marinated in a creamy sauce and slow cooked in clay oven

ROYAL SEEMA PANEER TIKKA

\$15.99

Tender pieces of cottage cheese marinated in a chilli pickle sauce and slow cooked in clay oven

SOYA CHAAP

\$14.99

Tender pieces of cottage cheese marinated in a chilli pickle sauce and slow cooked in clay oven

NON-VEGETERIAN

TANGDI KEBAB

\$14.99

Chicken drumsticks marinated in house special tandoori masala and slow cooked in clay oven

CHICKEN TIKKA

\$15.99

Tender chicken breast pieces marinated in a house special sauce and slow cooked in clay oven

MALAI CHICKEN TIKKA

\$16.99

Tender chicken breast pieces marinated in a creamy sauce and slow cooked in clay oven

ROYAL SEEMA CHICKEN TIKKA

\$15.99

Tender chicken breast pieces marinated in a chilli pickle sauce and slow cooked in clay oven

TANDOORI CHICKEN

Chicken leg quarters & drumsticks marinated in yogurt & fresh ground house spices, and slow cooked in clay oven

FULL : \$14.49 HALF : \$22.49

➤ BREAD BASKET ◀

PLAIN NAAN

\$2.49

BUTTER NAAN

\$3.49

GARLIC NAAN

\$3.99

CHILLI GARLIC NAAN

\$4.49

TANDOORI ROTI

\$3.99 / \$4.49

(with/without butter)

NAAN PACK

\$13.49

Consists of 1 plain naan, 1 butter naan, 1 garlic naan, 1 chilli garlic

All Naans are cooked traditional in clay oven

➤ SIDES, DESSERTS & DRINKS ◀

SIDES

ONION SALAD

\$1.99

WHITE RICE

\$5.99

JEERA RICE

\$9.99

BIRYANI RICE

\$8.99

DESSERTS

RASMALAI

\$5.99

GULAB JAMUN

\$4.99

GULAB JAMUN with VANILLA ICE CREAM

\$5.99

BROWNIE with ICE CREAM

\$6.99

KULFI

\$6.99

CARROT HALWA

\$6.99

DRINKS

MANGO LASSI

\$5.99

BUTTERMILK

\$3.99

POPS

\$2.49

WATER

\$1.49

THUMBS UP

\$4.99

LIMCA

\$4.99

TEA

\$2.99

COFFEE

\$2.99

➤ KINDLY NOTE ◀

10% SERVICE FEE IS CHARGED FOR GROUP OF 5 AND MORE MEMBERS.

Thank You!!

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MOCKTAILS

\$ 7.99

PINK PANTHER'S STRAWBERRY

"Enjoy your spellbinding experience" with the sweeten drink made with the real fresh strawberry, tangy lemon juice with the real flavor of magic syrup and sparkling water

TROPICAL BERRY BLAST

A delicious medley of blueberries, raspberries and blackberries with a genuine touch flavour of Pineapple juice combined with the fresh lime juice and magic syrup.

BERRY POTTER- VERY BERRY

Enjoy the real taste of all berries with the authentic flavour of rose syrup topped up with Sprite Soda

HOT GAUVA

The one tantalising drink made with the fresh guava juice with a spicy kick of Chillies inside the drink, Creating a perfect blend of Sweet and Spicy.

LYCHEE MARGARITA

A sweet and refreshing mocktail with the original flavor of lychee and a hint of tartness, inspired by the classic margarita.

VIRGIN PINE COLADA

Virgin Pina Colada is a deliciously creamy, and refreshing tropical drink made with Pineapple and coconut milk.

MAGO

Enjoy the amazing flavor of mango with creamer. And experience the spellbonding thrill in the mango

LEMON PUNCH

One Forever Drink which refreshes a blend of the Indian touch sensation by the real Lime soda infused with the real taste of Soda with fresh lemon juice, magic syrup, cumin powder and Chat Masala.

BEERS

\$ 5.99
(Each)

SURA

SURYA RED ALE

CORONA

BLUE MOON

GUINNESS

RICKARD'S RED ALE

BUD LIGHT

HEINEKEN

ALEXANDER KEITH'S
INDIAN PALE

COCKTAILS

\$ 12.99

IP BLUE LAGOON

A bright and tropical Blue Lagoon cocktail made with vodka, gin, tangy lemon juice, sweet pineapple juice, blue curacao, and a touch of magic syrup.

IP RED LAGOON

A vibrant Red Lagoon cocktail with a burst of tropical flavors from pineapple juice, vodka, tequila, gin, and lemon juice, complemented by the unique taste of cherry brandy and the sweetness of grenadine

GRAVE YARD

Gravy yard cocktail made with a mix of rum, vodka, triple sec, gin, whisky, Taquilla on the rocks.

GINNI FIZZ

Tangy orange juice is mixed the Gin and Blue Curacao . And sweetened with simple syrup and spirit

MAI TAI

A deliciously fruity Mai Tai made with a mix of Rum , Vodka, Triple sec, and tangy pineapple juice, finished with a tropical twist.

JAWANI JANEMAN

A delightful and colorful Jawaani Jaaneman cocktail made with a blend of sweet liqueur, smooth gin, mixed berries, zesty lemon, and bubbly tonic water

PINEAPPLE MOJITO TWIST

A refreshing and tropical twist on the classic mojito, made with sweet pineapple juice, tangy lime juice, fragrant mint and smooth rum , topped with soda water.

TAP BEERS

\$ 6.99

BUDWEISER

HOUSE SPECIAL (LAGER)

HOUSE SPECIAL (PILSNER)

JAGER BOMB

\$ 7.99

A classic attempt to Alcohol's depressant effects with a Kick of Caffeine as Red bull.

SINGLE MALTS WHISKY

(1 OUNCE)

AMRUT FUSION	\$ 8.99
GLENFIDDICH 12	\$ 8.99
GLENFIDDICH 15	\$ 11.99
MACALLAN 12	\$ 11.99
THE GLENLIVET 12	\$ 8.99
JW BLUE LABEL	\$ 29.99
JW RED LABEL	\$ 6.99
JW DOUBLE BLACK	\$ 6.99
JW BLACK LABEL	\$ 6.99
DEWARS WHITE LABEL	\$ 6.99
CHIVAS REGAL 12	\$ 7.99
CANADIAN CLUB	\$ 5.99
CROWN ROYAL	\$ 6.99
JIM BEAM	\$ 5.99
JACK DANIELS	\$ 6.99
JAMESON	\$ 6.99
BALLANTINE'S	\$ 6.99

RUM

(1 OUNCE)

BACARDI WHITE	\$ 6.99
HAVANA-CLUB	\$ 6.99

LIQUOR

(1 OUNCE)

JAAGERMEISTER	\$ 5.99
MCGUINNESS TRIPLE SEC	\$ 6.99
MCGUINNESS PEACH SCHNAPPS	\$ 6.99
MCGUINNESS CREME DE CACAO	\$ 6.99
MCGUINNESS BLUE CURACAO BLEU	\$ 6.99
MARTINI VERMOUTH ROSSO	\$ 4.99
MARTINI VERMOUTH DRY SEC	\$ 4.99

SHOTS

\$ 4.99

INDRAPRASTHA MANGO TEQUILA

Tequila shot mixed with lemon juice and fresh mango juice

IP MIX SHOT - THE PARTY

The party- started shots if 1970s, when people knew how to get down with a shot of a Classic Liquor and Vodka instead of Tequila's.

PINEAPPLE BALL

The real flavour of Pineapple juice mixed with the vodka and Lime Juice

MIND ERASER

A classic shot mixed with Vodka, Coffee liquor and tonic water.

COGNAC

(1 OUNCE)

HENESSY VS \$ 9.99

GIN

(1 OUNCE)

BOMBAY SAPPHIRE \$ 5.99

TEQUILA

(1 OUNCE)

SAUZA GOLD \$ 7.99

SAUZA SILVER \$ 7.99

OLMECA ALTOS PLATA TEQUILA \$ 7.99

VODKA

(1 OUNCE)

SMIRN OFF \$ 6.99

ABSOLUT VODKA \$ 7.99

GREY GOOSE \$ 8.99

RED WINE

(5 OUNCE)

YELLOW TAIL - SHIRAZ \$5.99

BODACIOUS - MERLOT AND
CABERNET SAUVIGNON \$5.99

WHITE WINE

(5 OUNCE)

JACOB'S CREEK - PINOT GRIGIO \$5.99

JUICES

\$ 3.99
(Each)

PINEAPPLE JUICE GUAVA JUICE

ORANGE JUICE MANGO JUICE

CRANBERRY JUICE WATERMELON JUICE

THANK YOU..!
VISIT AGAIN