



M E N U



SOUPS

VEG MANCHOW SOUP

A Chinese style soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper and a few other ingredients.

\$ 7.99

CHICKEN MANCHOW SOUP

A Chinese style soup made with mixed chicken, vegetables, garlic, ginger, soya sauce, ground pepper and a few other ingredients.

\$ 8.99

MUTTON BONE SOUP

Rich broth infused with tender mutton pieces and marrow, complemented by a blend of aromatic spices.

\$ 8.99

SEA FOOD SOUP **NEW!**

Flavourful and aromatic seafood soup brimming with shrimp that boasts hearty chunks of veggies and ocean flavor.

\$ 8.99

APPETIZERS (VEGETARIAN)

PANEER 65

Spiced cottage cheese burst with aromatic herbs and a zest of bold flavors, garnished with fresh cilantro and green chillies for a tantalizing kick

\$ 16.99

PERI PERI PANEER

Bite-sized cottage cheese seasoned with peri-peri spices and herbs, garnished with fresh cilantro. Crispy outside, soft inside!

\$ 16.99

KARIVEPAKU PANEER

Cottage cheese cooked with an addictive curry leaves and garlic mixture to make this South Indian favourite.

\$ 16.99

GUNTUR CHILLI PANEER

Cottage cubes marinated in a blend of in-house aromatic spices including Guntur chilli, curry leaves, and tangy chilli sauce.

\$ 16.99

GANGSTER GOBI

Deep fried blanched cauliflower florets coated in a flavourful blend of flours and tossed in our house special sauces.

\$ 16.99

GOBI MANCHURIAN

An Indo Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger and garlic.

\$ 15.99

VEG MANCHURIAN

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

\$ 16.99

KARIVEPAKU CORN

Crisp baby corn tossed with aromatic curry leaves and seasoned with a hint of spice

\$ 16.99

CRISPY CORN

Nicely marinated corn fried and sauteed with curry leaves, chilli powder, and lemon juice.

\$ 15.99

SEXY SAMOSA (2 PCS.)

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

\$ 6.99

GOLDEN FRIES

A popular snack or side dish made from potatoes that are cut into strips and deep-fried until crispy.

\$ 8.99

PERI PERI FRIES

A zesty sauce made with lemon and oregano adds zip and contrast to savory Sysco french fries.

\$ 8.99



APPETIZERS (NON – VEGETARIAN)

CHICKEN 65 🌶️	\$ 16.49
Spiced crispy chicken burst with aromatic herbs and a zest of bold flavors, garnished with fresh cilantro and green chillies for a tantalizing kick.	
GUNPOWDER CHICKEN 🌶️	\$ 16.99
Marinated and fried chicken tossed with house special sauces and topped with mayo	
CASHEW NUT CHICKEN	\$ 17.99
Bursting with vibrant cashews, juicy chicken and a rich, savory sauce—an irresistible combination of textures and flavors	
KARIVEPAKU CHICKEN	\$ 16.99
A South Indian dish of chicken pieces marinated in aromatic curry leaves and spices.	
CREAMY GARLIC CHICKEN	\$ 16.99
Creamy garlic delight with tender chicken pieces, simmering in a lush garlic sauce, sprinkled with fresh herbs.	
PERI PERI CHICKEN	\$ 16.49
Succulent chicken pieces marinated in a bold peri-peri sauce, featuring a vibrant mix of smoky paprika, tangy lemon, and fiery chilly paste.	
DRAGON CHICKEN NEW! 🌶️🌶️🌶️	\$ 16.99
Tender chicken chunks coated in a fiery chilli sauce, sprinkled with sesame seeds and garnished with fresh scallions for a zesty kick	
GUNTUR CHILLI CHICKEN 🌶️🌶️	\$ 16.99
Hot & spicy Andhra style chicken dish made with famous Guntur chilly spices, cube cut bell peppers and onions offering a punchy, bold flavours.	
MASALA CHICKEN LOLLIPOPS 🌶️	\$ 17.99
Spice-kissed chicken lollipops adored with tingling masala seasoning. Savor the bold essence of Indian spices in each bite!	
HONEY CHICKEN LOLLIPOPS	\$ 17.99
Chicken lollipops glazed with honey and tossed in a tangy dipping sauce. Popular among kids!	
DRUMS OF HEAVEN	\$ 16.99
Crispy fried chicken lollipops topped with coriander.	
CHICKEN PAKODA	\$ 15.99
Crispy, spiced batter-coated chicken pieces, garnished with fresh coriander and slices of red onion.	
LOOSE PRAWNS	\$ 17.99
Fresh tender prawns deep-fried to crispy perfection, coated in a bold blend of Indian spices, and tossed in our signature house special masala.	
PRAWNS 65	\$ 17.99
Succulent prawns seasoned with zesty spices and aromatic herbs, garnished with fresh curry leaves, fried chillies and a dash of lime for an extra zing.	
FISH PAKODA	\$ 16.99
A subtle pakora variety from Indian cuisine where boneless fish is marinated and batter fried to crispy perfection.	
GUNTUR CHILLI FISH 🌶️🌶️	\$ 17.99
Fiery fish bites jazzed up with tangy, spicy Guntur chilli sauce!	
MUTTON PEPPER ROAST	\$ 17.99
Tender mutton chunks paired with a robust blend of cracked black pepper, aromatic curry leaves, and fragrant spices.	



CHAT BAR **NEW!**

PANI PURI SHOTS	\$ 9.99
DAHI PURI	\$ 11.99
SAMOSA CHAT	\$ 11.99
ROASTED MAKHANA CHAAT	\$ 10.99
PALLI MASALA	\$ 10.99
MASALA KAJU	\$ 11.99

STREET BAR **NEW!**

VADA PAV (2PC)	\$ 10.99
PAV BHAJI	\$ 11.99
CUT MIRCHI	\$ 10.99
CHILLI MOMOS (VEG/CHICKEN)	\$ 15.99 / \$ 16.99
MALAI MOMOS (VEG/ CHICKEN)	\$ 15.99 / \$ 16.99
TANDOORI MOMOS (VEG/ CHICKEN)	\$ 15.99 / \$ 16.99

TANDOORI SIZZLERS (VEGETARIAN)

TANDOORI SOYA CHAAP	\$ 15.99
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Soya chaap marinated in a rich blend of creamy yogurt, aromatic spices, and smoky tandoori flavors. Skewered and grilled to perfection, giving it a deliciously crispy exterior and a juicy, flavorful bite.

MALAI SOYA CHAAP	\$ 15.99
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Soft and succulent soya chaap marinated in a rich, velvety blend of fresh cream, cashew paste, and aromatic spices. Slow cooked in a tandoor for a perfectly smoky char while staying irresistibly juicy inside.

PANEER TIKKA	\$ 15.99
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Cottage cheese marinated in a spiced yogurt-based marinade, arranged on skewers with cubed veggies and grilled in tandoor.

ACHARI PANEER TIKKA	\$ 15.99
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Tangy marinated paneer cubes infused with aromatic Indian spices and a hint of pickled flavor of achari masala.

MALAI PANEER TIKKA	\$ 16.99
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Grilled cottage cheese cubes marinated with yogurt, cream, spices, and herbs.

RAYALASEEMA PANEER TIKKA 🌶️🌶️	\$ 16.99
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A variation of the classic Paneer Tikka where the cottage cheese cubes are flavored with marination of thick curd and traditional Rayalaseema seasonings.

TANDOORI SIZZLERS (NON - VEGETARIAN)

TANDOORI CHICKEN	(HALF/FULL) \$ 15.99 / \$ 23.99
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Chicken pieces grilled with a heavy marination of rich spices, cream and butter.

CHICKEN TIKKA	\$ 16.99
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Pieces of chicken marinated in a spiced yogurt-based marinade, arranged on skewers with cubed veggies and grilled in tandoor.

ACHARI CHICKEN TIKKA NEW!	\$ 16.99
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Boneless chicken chunks marinated in Achari masala, yogurt, and other spices and grilled to juicy perfection.

CHICKEN MALAI TIKKA	\$ 17.99
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Tender chicken pieces marinated in creamy yogurt, infused with subtle hints of ginger and coriander, garnished with vibrant cilantro.

RAYALASEEMA CHICKEN TIKKA 🌶️🌶️	\$ 17.99
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Delicate chunks of marinated chicken, spiced with a special blend of Rayalaseema region flavors, served with a zesty garnish of fresh herbs and a squeeze of lemon.

RESHMI KEBAB NEW!	\$ 18.99
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Tender, juicy chicken pieces marinated in creamy yogurt, infused with aromatic spices, and cooked to perfection, promising rich, tantalizing flavors in every bite.

LAMB CHOPS (4 / 6) PIECES NEW!	(HALF/FULL) \$ 25.99 / \$ 35.99
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Lamb chops marinated in a bold blend of yogurt, garlic, and traditional Indian spices, then grilled in a tandoor for a perfect smoky aroma





INDO CHINESE

FRIED RICE

VEG	EGG	CHICKEN	SHRIMP
\$ 14.49	\$ 14.49	\$ 15.99	\$ 16.99

Cooked rice stir-fried along with veggies and soy sauce

SCHEZWAN FRIED RICE

VEG	EGG	CHICKEN	SHRIMP
\$ 15.99	\$ 16.49	\$ 16.99	\$ 16.99

Cooked rice stir-fried along with veggies, soy sauce and schezwan sauce

NOODLES

VEG	EGG	CHICKEN	SHRIMP
\$ 14.49	\$ 14.99	\$ 15.49	\$ 16.99

Cooked noodles stir-fried along with veggies and soy sauce.

SCHEZWAN NOODLES

VEG	EGG	CHICKEN	SHRIMP
\$ 15.49	\$ 15.99	\$ 16.49	\$ 16.99

Cooked noodles stir-fried along with veggies, soy sauce and schezwan sauce.

BIRYANIS (VEGETARIAN)

HYDERABADI VEG DUM BIRYANI

One-pot recipe of a dum cooked South Indian style biryani made with mixed veggies, herbs & spices.

\$ 15.99

VEG KHEEMA BIRYANI

Packed with spiced crumbled vegetables and aromatic basmati rice, topped with fresh herbs and a sprinkle of crisp fried onions

\$ 15.99

GOBI CASHEW-NUT BIRYANI

Golden cauliflower florets and crunchy cashews mingled with fragrant basmati rice and a blend of exotic spices.

\$ 16.99

GUTTI VANKAYA BIRYANI

Experience the vibrant blend of eggplant delicately infused with aromatic spices, paired with fragrant basmati rice, creating a rich tapestry of flavors.

\$ 16.99

PANEER 65 BIRYANI

Spicy and flavorful dish combining crispy, marinated cottage cheese with aromatic basmati rice, spices, and herbs for a delicious fusion of flavors.

\$ 16.49

PANEER GHEE ROAST BIRYANI

Chunks of paneer infused with aromatic spices and ghee; nestled with fragrant basmati rice and rich masala.

\$ 16.49

ULAVACHARU PANEER BIRYANI

Fresh paneer, marinated with yogurt, spices, and horse gram soup (Ulavacharu), cooked with long grain Basmati rice.

\$ 16.99

RAYALASEEMA PANEER BIRYANI

This dish features marinated paneer in Rayalaseema spices, layered with fragrant basmati rice, caramelized onions and traditional herbs. Bold, fiery flavors a unique and aromatic biryani experience.

\$ 16.99

EGG ROAST BIRYANI

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

\$ 15.99



BIRYANIS (NON – VEGETARIAN)

HYDERABADI CHICKEN DUM BIRYANI

A fragrant blend of tender chicken, aromatic Basmati rice, and a mix of traditional spices, all slow cooked to perfection.

\$ 16.99

CHICKEN 65 BIRYANI 🌶️

Succulent chicken 65 mingles with fragrant rice, aromatic spices, and a burst of herbs for a tantalizing treat.

\$ 16.99

CHICKEN GHEE ROAST BIRYANI 🌶️

Aromatic basmati rice layered with rich masala, juicy chicken, infused with ghee and spices

\$ 17.99

CHICKEN FRY PIECE BIRYANI 🌶️🌶️

A variation of the classic Chicken Biryani where the rice is layered with fried chicken pieces.

\$ 17.99

CHICKEN MUGHLAI BIRYANI

Rich, aromatic basmati rice layered with succulent chicken, infused with a blend of traditional Mughlai spices and garnished with fresh coriander

\$ 17.99

CHICKEN RAYALSEEMA BIRYANI 🌶️🌶️

A variation of the classic Chicken Biryani flavored with traditional Rayalaseema seasonings.

\$ 17.99

ULAVACHARU CHICKEN BIRYANI **NEW!** 🌶️🌶️

A flavorful, spicy dish from Andhra cuisine, where chicken is cooked with a base of "ulavacharu," a tangy and earthy soup made primarily with horse gram lentils.

\$ 19.99

MUTTON GHEE ROAST BIRYANI 🌶️

Juicy mutton smothered in aromatic spices and rich ghee, bursting with robust flavors.

\$ 19.99

SHAHI GOSHT MUTTON BIRYANI

Tender mutton, cooked in rich spices and ghee, layered with fragrant Basmati rice. Infused with saffron and aromatic herbs, it's a royal feast for your taste buds.

\$ 19.99

NALLI GOSH BIRYANI **NEW!** 🌶️

This royal dish features succulent lamb shanks slow cooked to perfection, layered with fragrant basmati rice and a blend of traditional spices.

\$ 23.99

SHRIMP GHEE ROAST BIRYANI 🌶️

Deliciously spiced shrimp, roasted in aromatic ghee, combined with fragrant Basmati rice for a perfect blend of savory flavors.

\$ 18.99

MLA POTLAM BIRYANI

A flavorful and aromatic biryani wrapped in a thin egg omelet, packed with tender pieces of chicken, prawns and mutton meat, fragrant basmati rice, and a rich, spicy masala. Slow cooked to perfection.

\$ 23.99

CURRYS (VEGETARIAN)

VEG DIWANI HANDI **NEW!**

A vibrant combination of assorted seasonal vegetables cooked in a savory gravy infused with aromatic spices.

\$ 15.99

VEGETABLE KHORMA

Creamy blend of mixed vegetables in a coconut cashew sauce with a hint of spices for a delightful balance.

\$ 15.99

DAAL TADKA

Cooked lentils which are tempered with oil or ghee and fried in spices & herbs.

\$ 14.99

CHANA MASALA 🌶️ **NEW!**

Experience Lucious chickpeas mingled with tomatoes, onions, and a blend of aromatic spices

\$ 14.99

ALOO GOBI **NEW!**

Potato and cauliflower unite in a savory dance with vibrant spices, fresh herbs, and a touch of tangy tomato.

\$ 14.99



CASHEW PHOOL MAKHANI **NEW!**

Tender lotus seeds simmered in a creamy and flavorful tomato based sauce. Enhanced with cashew nuts, butter, cream, and a blend of aromatic spices.

\$ 17.99

BAGARA BAINGAN

Hyderabadi styled dish made with Fried eggplants in a masala curry with coconut, sesame seeds and tamarind.

\$ 15.99

PANEER BUTTER MASALA

Rich, creamy paneer cheese cubes in a mild luscious tomato-based gravy, infused with fragrant spices and a hint of butter.

\$ 16.99

PANEER TIKKA MASALA

Cubes of cottage cheese, onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.

\$ 16.99

PANEER SHAHI KORMA

Mughalai style rich, vegetarian curry made with cottage cheese, nuts, fried onions, ginger, garlic, aromatic whole spices powdered.

\$ 16.99

ACHARI PANEER **NEW!**

Indian cottage cheese simmered with pickling spices and yogurt. A perfect blend of hot, creamy and tangy flavours.

\$ 16.99

KADAI PANEER 🌶️🌶️

Savor rich, aromatic paneer cubes bathed in a tangy tomato-based sauce with bell peppers, onions, and a blend of traditional Indian spices.

\$ 16.99

METHI CHAMAN **NEW!**

A royal Kashmiri delicacy that perfectly balances the earthiness of fresh fenugreek leaves (methi) with the richness of paneer indulged in a symphony of vibrant greens and rich textures.

\$ 16.99

MALAI KOFTA

Soft dumplings of paneer and vegetables, simmered in a creamy, rich cashew and tomato sauce, garnished with fresh rogan.

\$ 15.99

DAL MAKHANI

Rich and creamy lentils soak up a savory blend of spices, paired with creamy butter and a hint of smoky flavor.

\$ 15.99

EGG ROAST MASALA 🌶️

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

\$ 15.99

CURRIES (NON - VEGETARIAN)

BUTTER CHICKEN

Tandoori-grilled chicken simmered in a rich, velvety tomato gravy, infused with aromatic spices, and finished with a luscious touch of butter and cream. Our popular Butter Chicken is pure comfort in every spoonful!

\$ 17.99

CHICKEN TIKKA MASALA

Juicy, marinated chicken tikka, onions and bell peppers grilled to perfection and simmered in a creamy, spiced tomato gravy creating an irresistible dish.

\$ 17.99

KADAI CHICKEN 🌶️🌶️

Chunks of tender chicken mingle with bell peppers, onions, and a medley of bold, aromatic spices in a vibrant, flavor-packed curry.

\$ 17.99

ANDHRA CHICKEN CURRY 🌶️🌶️🌶️

A fiery and flavorful South Indian delicacy made with tender chicken simmered in a rich, infused with the bold heat of Andhra-style masalas and a hint of coconut and tamarind. A must-try for spice lovers!

\$ 17.49

MUGHALAI CHICKEN CURRY

This luxurious Mughalai dish is a symphony of buttery smoothness, subtle sweetness, and aromatic depth, with tender chicken absorbing the rich flavors, echoing the grandeur of royal kitchens.

\$ 17.99

CHICKEN SHAHI KHORMA

Tender chicken slow cooked in a luxurious gravy made with yogurt, cream, and a blend of aromatic spices, enriched with cashews, almonds, and a hint of saffron.

\$ 17.99





ULAVACHARU CHICKEN CURRY **NEW!**

a dish made with chicken cooked in ulavacharu, a thick, tangy soup made from horse gram.

\$ 18.99

PUNJABI CHICKEN CURRY 🌶️🌶️

Tender chicken cooked in a flavorful, spiced tomato gravy, with the perfect addition of a soft, golden omelette. The rich curry and fluffy omelette combine for a comforting, satisfying meal that's both simple and delicious.

\$ 17.49

ANDHRA MUTTON CURRY 🌶️🌶️

A fiery and flavorful South Indian delicacy made with tender mutton slow cooked in a rich, infused with the bold heat of Andhra-style masalas and a hint of coconut and tamarind.

\$ 18.99

MASALA MUTTON CURRY 🌶️🌶️

Tender mutton slow cooked in a rich, spicy gravy made with a simple blend of onions, tomatoes, and aromatic masalas. The hearty, flavorful curry is enhanced with ginger, garlic, and just the right amount of heat for a satisfying, comforting dish.

\$ 18.99

MUTTON SHAHI KHORMA

Tender Mutton stewed in a luxurious gravy made with yogurt, cream, and a blend of aromatic spices, enriched with cashews, almonds, and a hint of saffron.

\$ 18.99

MUTTON NALLI NIHARI **NEW!** 🌶️🌶️

A slow cooked delicacy featuring tender mutton shank (nalli) simmered in a rich, aromatic gravy infused with spices like cardamom, cloves, and saffron. This Mughlai-inspired dish boasts deep, flavorful layers, making it a perfect indulgence with naan, kulcha, or fragrant basmati rice. A true royal feast!

\$ 21.99

ANDHRA PRAWNS CURRY 🌶️🌶️

A fiery and flavorful coastal delicacy, this curry features fresh prawns cooked in a spicy, tangy gravy made with onions, tomatoes, tamarind, and a blend of aromatic Andhra spices.
An authentic taste of South India!

\$ 18.99

BREAD BASKET

PLAIN NAAN \$ 2.99

BUTTER NAAN \$ 3.49

GARLIC NAAN \$ 3.99

CHILLI GARLIC NAAN \$ 4.99

BUTTER ROTI \$ 3.99

TANDOORI ROTI \$ 3.49

NAAN PACK \$ 13.99

Consists of:

1 plain naan, 1 butter naan,

1 garlic naan, 1 chilli garlic naan

DESSERTS

GULAB JAMUN \$ 4.99

RASMALAI \$ 5.99

JUNNU \$ 6.99

CHOCOLATE BROWNIE SIZZLER \$ 7.99

APRICOT DELIGHT \$ 5.99

GAJAR KA HALWA \$ 5.99



SIDES

JEERA RICE	\$ 7.99
WHITE RICE	\$ 6.99
BIRYANI RICE	\$ 9.99
RAITA	\$ 1.99
SALAN	\$ 1.99
MINT CHUTNEY	\$ 1.99
ONION SALAD	\$ 1.99

DRINKS

POPS	\$ 2.49
MANGO LASSI	\$ 5.99
WATER BOTTLE	\$ 1.99
THUMS UP	\$ 3.99
LEMON PUNCH	\$ 4.99
BUTTER MILK	\$ 3.99
LIMCA	\$ 3.99
MASALA TEA	\$ 2.99

Craving
SOMETHING NEW?

Ask your waiter about
TODAY'S & WEEKEND'S
Hand picked Specials!

THANK YOU


THE FUTURE OF TRADITION

Welcome to Indraprastha the house of Nizams authentic Hyderabadi biryani. The appetizing tradition of Biryani has traveled for centuries, from crisscrossing boundaries & delighting billions of taste buds in its journey throughout this time.

Indraprastha continues to honor its legacy of this great Indian cuisine. Though the times are modern & aspirations are global, our belief is firmly rooted in weaving the magic of traditional cuisine and create a whole new experience for our customers.

For Reservation & Inquiries

 **+1 416-989-3399**

 www.indraprasthaindiancuisinewhitby.com 

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