



Indraprastha
— INDIAN KITCHEN AND BAR —

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SOUPS

MANCHOW SOUP (VEG / CHICKEN)

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

\$ 6.99/\$ 7.99

MUTTON BONE SOUP

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

\$ 7.99

VEGETARIAN

MASALA PAPAD

A delicious Indian snack made from roasted or fried papad topped with a tangy, spicy onion-tomato mix.

\$ 2.99

IRANI SAMOSA

Irani samosas, also known as Onion Samosas, are a popular Hyderabad street food, particularly known for their crispy, flaky pastry and savory onion-based filling

\$ 4.99

MASALA CASHEW

A savory snack made with roasted cashews coated in a blend of traditional Indian spices.

\$ 9.99

CUT MIRCHI

A crispy chili fritter stuffed with a tangy filling and served with onions and chaat masala.

\$ 5.99

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

KARIVEPAKU CORN

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

\$ 13.99

GOBI 65

A spicy South Indian appetizer made with cauliflower, flour, spices and herbs like curry leaves.

\$ 13.99

GANGSTER GOBI

Deep fried blanched cauliflower florets coated in flours and grounded spices.

\$ 13.99

VEG MANCHURIAN

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

\$ 13.99

GOBI MANCHURIAN

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

\$ 13.99

BABY CORN MANCHURIAN

Baby Corn Manchurian is crispy crunchy fried baby corn, tossed in an extremely flavorful spicy, sweet and tangy Manchurian sauce.

\$ 14.99





APPETIZERS

PANEER 65 🌶️

A spicy South Indian appetizer made with Cottage cheese, flour, spices and herbs like curry leaves.

\$ 14.99

PERI PERI PANEER

A type of chili pepper used in these sauces, originating from Portuguese-African culinary traditions, especially in Mozambique and Angola.

\$ 14.99

GUNTUR CHILLI PANEER 🌶️🌶️

A very hot & spicy Andhra style Paneer made with Guntur special red chilly flavored with ghee, freshly ground garam masala powder, and curry leaves.

\$ 14.99

NON-VEGETARIAN

CHICKEN 65 🌶️

Deep fried bite sized pieces of chicken coated in spicy masala marination consisting of salt, chilli powder, turmeric, garam masala powder, lemon juice, ginger, garlic etc...

\$ 15.49

CASHEW CHICKEN PAKODA

Tender chicken pieces are coated in a batter with added cashew nuts, spices, and then deep-fried until crispy and golden brown.

\$ 16.99

DRUMS OF HEAVEN

Crispy fried chicken lollipops tossed topped with coriander.

\$ 16.99

DRAGON CHICKEN 🌶️🌶️🌶️

Marinated and fried chicken tossed with spicy gravy.

\$ 15.49

GUNPOWDER CHICKEN 🌶️

Marinated and fried chicken tossed with gunpowder gravy and topped with mayo.

\$ 16.99

GUNTUR CHILLI CHICKEN 🌶️🌶️

A very hot & spicy Andhra style chicken made with Guntur special red chilly flavored with ghee, freshly ground garam masala powder, and curry leaves.

\$ 15.49

PERI PERI LOLLIPOPS

A type of chili pepper used in these sauces, originating from Portuguese-African culinary traditions, especially in Mozambique and Angola.

\$ 17.99

MASALA CHICKEN LOLLIPOPS

Fried chicken lollipops sautéed in Manchurian sauce.

\$ 16.99

MUTTON SUKKA 🌶️

Andhra style Mutton Fry made with lamb meat & fresh ground spice powders.

\$ 17.99

MUTTON PEPPER ROAST 🌶️🌶️

A dry preparation of mutton with lots of onions, curry leaves and freshly ground pepper and fennel

\$ 17.99

FISH PAKODA

Deep-fried fish fillets coated with gram flour seasoned with Indian spices, ginger and garlic paste

\$ 15.99

LOOSE PRAWNS

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

\$ 15.99



VEGETARIAN

TANDOORI SOYA CHAAP

Made with soya chap pieces grilled with a heavy marinade of rich spices, cream and butter.

\$ 14.99

PANEER TIKKA

Paneer (Indian cottage cheese cubes) marinated in a spiced yogurt-based marinade, arranged on skewers with cubed veggies and grilled in tandoor.

\$ 13.99

MALAI PANEER TIKKA

Grilled cottage cheese cubes marinated with yogurt, cream, spices, and herbs.

\$ 14.99

ROYAL SEEMA PANEER TIKKA (HOUSE SPECIAL) 🌶️🌶️

A variation of the classic Paneer Tikka where the cottage cheese cubes are flavored with marination of thick curd and traditional Rayalaseema seasonings.

\$ 15.99

GONGURA PANEER TIKKA

Gongura Paneer Tikka is a unique Indian appetizer that combines the tangy flavor of gongura (sorrel leaves) with soft paneer (Indian cottage cheese) cubes

\$ 15.99



NON-VEGETARIAN

TANDOORI CHICKEN

Made with pieces of chicken grilled with a heavy marinated of rich spices, cream and butter.

(HALF/FULL)

\$ 13.99 / \$ 22.99

CHICKEN TIKKA

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

\$ 15.99

CHICKEN MALAI TIKKA

Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven.

\$ 15.99

ROYAL SEEMA CHICKEN TIKKA (HOUSE SPECIAL) 🌶️🌶️

A variation of the classic Chicken Tikka where the cottage cheese cubes are flavored with marination of thick curd and traditional Rayalaseema seasonings.

\$ 16.99

GONGURA CHICKEN TIKKA 🌶️🌶️

Gongura chicken is a spicy and slightly sour tasting curry made with chicken, gongura, onions, chilies, spices & herbs.

\$ 16.99



TANDOORI SIZZLERS



VEGETARIAN

(HALF/FULL)

VEG KHEEMA BIRYANI 🌶️

Minced vegetables cooked with fragrant basmati rice and an array of traditional spices.

\$ 15.99

GUTTI VANKAYA BIRYANI

Andhra Style biryani prepared by layering partially cooked basmati rice over stuffed baby Eggplant mixture and cooked to perfection in dum method.

\$ 15.49

GOBI CASHEW-NUT BIRYANI

Indian style biryani made with cauliflower, herbs, spices and cashew nuts.

\$ 16.99

ROYAL SEEMA PANEER BIRYANI 🌶️🌶️

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

\$ 16.99

PANEER GHEE ROAST BIRYANI 🌶️

Biryani made with cottage cheese, ghee herbs, spices, curd.

\$ 16.49

PACHIMIRCHI PANEER BIRYANI 🌶️

Pachimirchi Paneer Biryani is a vegetarian biryani dish featuring paneer (Indian cheese) cooked in a spicy green chili paste (pachimirchi) and layered with fragrant rice.

\$ 16.49

EGG ROAST BIRYANI 🌶️

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

\$ 15.99

NON-VEGETARIAN

CHICKEN DUM BIRYANI

Authentic biryani with bone in chicken pieces, Dum / Slow-cooked with rice.

\$ 16.99

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

This Mughlai biryani is a mild, lightly spiced, dum cooked and layered biryani made with rice, spices, mix veggies and dry fruits.

\$ 17.99

CHICKEN GHEE ROAST BIRYANI 🌶️

Chicken biryani made with ghee herbs, spices, curd.

\$ 17.99

GONGURA CHICKEN BIRYANI 🌶️🌶️

Gongura Chicken Biryani is a culinary masterpiece that combines the robust flavors of traditional biryani and the tangy punch of gongura leaves.

\$ 18.99

PACHIMIRCHI CHICKEN BIRYANI 🌶️🌶️

Pachimirchi Chicken Biryani is a flavorful and spicy variation of the classic Indian biryani, characterized by its use of a fresh green chili paste (pachimirchi) in the chicken marinade, giving it a distinct and fiery flavor.

\$ 17.99



BIRYANI'S

NON-VEGETARIAN

BEZAWADA BONELESS CHICKEN BIRYANI 🌶️

Flavorful biryani that uses boneless chicken pieces or fried chicken pieces marinated with Indian spices and served with aromatic.

\$ 16.99

ROYAL SEEMA CHICKEN BIRYANI 🌶️🌶️

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

\$ 17.99

MUTTON DUM BIRYANI (WEEKEND ONLY)

Authentic biryani with bone in lamb pieces, Dum / Slow-cooked with rice.

\$ 18.99

SHAHI GOSHT MUTTON BIRYANI

Lamb biryani made with all rich ingredients like almonds, cashew nuts, cream, ghee and flavored with rose water.

\$ 19.99

MUTTON GHEE ROAST BIRYANI 🌶️

A biryani dish featuring succulent mutton pieces slow-cooked in rich ghee with aromatic spices and layered with fragrant basmati rice.

\$ 19.99

GONGURA MUTTON BIRYANI 🌶️

Gongura Chicken Biryani is a culinary masterpiece that combines the robust flavors of traditional biryani and the tangy punch of gongura leaves.

\$ 19.99



CASHEW PANEER PULAO

It is an extension to the popular matar pulao recipe where it is enriched with the goodness of cashews and paneer to make it more filling.

\$ 16.99

GUTTI VANKAY PULAO

Gutti Vankaya pulao is an Andhra style rice dish made with baby eggplant and rice. An easy to make recipe that is spicy and delicious.

\$ 16.99

PACHIMIRCHI PANEER PULAO

Pachimirchi Paneer Pulao, also known as Andhra Special Pachi Mirchi Paneer Pulao or Pandu Mirchi Paneer Pulao, is a flavorful and aromatic rice dish that originated in the Andhra region of India.

\$ 16.99

CHICKEN FRY PIECE PULAO

A rich variant of Andhra Biryani, this flavoursome dish contains chunks of chicken which are first fried before being added to aromatic basmati rice.

\$ 18.99

MUTTON FRY PIECE PULAO

A delicious recipe made using long-grain basmati rice, goat mutton, and aromatic spices. This one-pot rice dish is easy to make and can be made in an instant pot or a traditional pressure cooker.

\$ 18.99

HOUSE SPECIAL PULAO

CURRIES

VEGETARIAN

VEGETABLE KORMA

Chunks of veggies cooked in a freshly made kurma paste.

DAAL TADKA

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

DAL MAKHANI

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

CHANA MASALA

Chickpeas cooked in a delicious blend of Indian spices, spicy tangy tomato and onion gravy.

MALAI KOFTA

Crisp fried cottage cheese koftas (fried balls) potato and served with a creamy, smooth and rich sauce made with sweet onions and tomatoes.

PANEER BUTTER MASALA

Creamy and mildly sweet curry made with butter, tomatoes, cashews, spices and cottage cheese.

PANEER SHAHI KORMA

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

KADAI PANEER

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

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.

PALAK PANEER

Palak paneer is a popular North Indian dish consisting of paneer (Indian cheese) cooked in a smooth, creamy spinach gravy (palak)

EGG ROAST MASALA

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





CURRIES

NON-VEGETARIAN

BUTTER CHICKEN

Grilled chicken simmered in spicy, aromatic, buttery and creamy tomato gravy.

\$ 16.99

CHICKEN TIKKA MASALA

A classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious and super aromatic tikka masala sauce.

\$ 16.99

KADAI CHICKEN

A spicy flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices.

\$ 16.99

CHICKEN SHAHI KHORMA

Mughlai style Creamy, aromatic chicken curry mixed with 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.

\$ 16.49

MASALA MUTTON CURRY

Mutton marinated and cooked with plenty of spices, herbs, onions, tomatoes and yogurt.

\$ 17.99

MUTTON SHAHI KHORMA

It is a shahi recipe made with mutton and nutty paste and is full of rich and creamy ingredients.

\$ 17.99



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



INDO CHINESE



FRIED RICE

VEG	EGG	CHICKEN
\$ 13.49	\$ 14.49	\$ 14.99

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

SCHEZWAN FRIED RICE 🌶️

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

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

NOODLES

VEG	EGG	CHICKEN
\$ 14.49	\$ 14.99	\$ 15.99

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

SCHEZWAN NOODLES 🌶️

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

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





CHAT BAR

SAMOSA CHAT

\$ 9.99

PAV BHAJI

\$ 10.99



GULAB JAMUN

\$ 4.99

Gulab jamun is a sweet confectionery or dessert, originating in the Indian subcontinent, and a type of mithai popular in India.

RASMALAI / MANGO RASMALAI

\$ 5.99

Rasmalai is a popular East Indian delicacy made with milk, a curdling agent, sugar, nuts, saffron and cardamoms.

APRICOT DELIGHT

\$ 5.99

A simple, no-bake dessert, apricot delight is tasty and classy and requires just a few ingredients.

JUNNU

\$ 7.99

Indian milk pudding made from cow or buffalo colostrum, the first form of milk produced within one or two days of giving birth.

CHOCOLATE BROWNIE SIZZLER

\$ 8.99

The best fudgy, gooey brownies made with rich cocoa powder and chocolate chips. Super chocolaty and easy to whip up at home.

KADDU KA KHEER

\$ 6.99

Kaddu ka Kheer is a creamy, mildly sweet Indian dessert made with grated bottle gourd (kaddu or lauki), milk, sugar, and fragrant spices. Known for its subtle flavors and light texture, this dessert is especially popular in North Indian and Hyderabadi cuisine and is often enjoyed during festivals and special occasions.



DESSERTS



SIDES

WHITE RICE
JEERA RICE
BIRYANI RICE
RAITA
SALAN
MINT CHUTNEY
CURD



\$ 4.99
\$ 5.99
\$ 8.99
\$ 1.99
\$ 1.99
\$ 1.99
\$ 1.99

POPS
(SPRITE, COKE ZERO, DIET COKE,
CANADA DRY)

\$ 1.99

DRINKS

WATER BOTTLE
MANGO LASSI
SWEET LASSI
LEMON PUNCH
BUTTER MILK
MANGO PUNCH
BADAM MILK
THUMPS UP
LIMCA



TEA
(IRANI TEA, MASALA TEA)

\$ 1.99
\$ 4.99
\$ 3.99
\$ 4.99
\$ 3.99
\$ 4.99
\$ 5.99
\$ 2.99
\$ 2.99
\$ 2.99

KIDS MENU

FRIES

A popular dish made by deep-frying potato pieces, typically cut into long, thin strips.

\$ 3.99

PERI PERI FRIES

Peri Peri fries (kids) are a spicy twist on classic French fries, typically featuring crispy, golden-brown fries seasoned with a flavorful peri peri spice blend

\$ 4.99

VEG NOODLES

Peri Peri fries (kids) are a spicy twist on classic French fries, typically featuring crispy, golden-brown fries seasoned with a flavorful peri peri spice blend

\$ 7.99

CHICKEN NOODLES

Peri Peri fries (kids) are a spicy twist on classic French fries, typically featuring crispy, golden-brown fries seasoned with a flavorful peri peri spice blend

\$ 8.99

HONEY GARLIC CHICKEN LOLLIPOPS

These honey garlic chicken lollipops are a great little handheld treat. They're a kid-friendly BBQ option that is the perfect amount of sweet and savory.

\$ 9.99



MOCKTAILS

\$ 7.99

PINK PANTHER'S STRAWBERRY

Enjoy your spellbinding experience in ice with the sweetened 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 mix of blueberries, raspberries and blackberries with a genuine touch of 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 ours 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 PINA 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 spellbinding 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

BLUE MOON	\$ 3.99
BUDWISER	\$ 3.49
CORONA	\$ 3.99
HEINEKEN	\$ 3.99
MICHELOB ULTRA	\$ 3.99
SHINER BOCK	\$ 3.99
NIMBU BOT (A LAGER WITH LIME)	\$ 4.99
X-ROADS (BLONDE ALE WITH CORIANDER)	\$ 4.99
KINGFISHER	\$ 6.99

TAP BEERS

BLUE MOON	\$ 7.99
DALLAS BLONDE	\$ 7.99
MICHELOB ULTRA	\$ 6.99
PAULNER GERMAN HEFEWEISEN	\$ 7.99
SAINT ARNOLD SUMMER PILS	\$ 7.99
SIERRA NEVADA HAZY IPA	\$ 7.99
NIMBU BOT (A LAGER WITH LIME)	\$ 7.99
X-ROADS (BLONDE ALE WITH CORIANDER)	\$ 7.99

RED WINE (BOTTLE)

ECCO DOMANI PINOT GRIGIO	\$ 34.99
WOODBIDGE CABERNET	\$ 34.99
YELLOWTAIL CHARDONNAY	\$ 19.99

WHITE WINE (BOTTLE)

AVA GRACE SAUV BLANC	\$ 29.99
CHATEAU STE MICHELLE INDIAN WELL IS MERLOT	\$ 29.99
CHATEAU STE MICHELLE REISLING	\$ 24.99



Indraprastha
— INDIAN KITCHEN AND BAR —

Our Locations:

Scarborough | Whitby | Downtown | Markham | Mississauga | Dallas

For Reservation & Inquiries

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