

KIDS MENU

Masala French Fries....10	Chicken Lollipop(2pcs)...8
Nutella Dosa 9	Mini Fried Rice.....
Cheese Dosa 9	Veg...9 Non-Veg...10
Mini Dosa 9	Mini Hakka Noodles.....
Mini Puri 9	Veg...9 Non-Veg...10
Cone Dosa 9	Mini Uttapam..... 9

DESI FUSION

BURGER

All Burgers served with fries

Chicken 12
Paneer 11
Veg 10

PIZZA

All Pizzas are 10" & cut into 8 slices

Chicken 65 18
Chicken Tikka..... 18
Paneer Tikka 18

SOUP

Mutton Bone Soup 10
Chicken Manchow Soup (Served with Fried Noodles)..... 9
Veg Manchow Soup (Served with Fried Noodles)..... 8
Garlic Mushroom Soup 8
Tomato Soup (Served with Fried Croutons)..... 8
Veg Corn Soup Veg..8 Chicken...9
Pepper Soup Veg..8 Chicken...9
Hot & Sour Soup..... Veg..8 Chicken...9
Sambar 8

TANDOORI SPECIALTIES

All tandoori dishes are marinated in a spicy sauce & cooked on skewer in tandoori clay oven with mesquite charcoal.

Tandoor Platter (10pcs) 26
(Choose 5 varieties of kebab, 2 pieces each)
Tandoori Chicken (4pcs) 17
Tangdi Kebab (6pcs) 17
Paneer Tikka Kebab (6pcs) 17
Chicken Tikka Kebab (Boneless) (6pcs) 17
Malai Kebab (Boneless) (6pcs) 17
Grilled Whole Pomfret Fish Fry 20
Achari Paneer Tikka Kebab 17

BREADS

Bread Basket 14
(Pick any 3 : Plain Naan, Butter Naan, Garlic Naan, Tandoori Roti)
Egg Paratha (2) 8
Malabar Paratha (2) 6
Butter Tandoori Roti 5
Tandoori Roti 5
Garlic Naan 5
Bullet (Chilli) Naan 5
Butter Naan 5
Plain Naan 4
Chapati (2) 3
Poori (1)..... 2
Batura (Cut into 8pcs) 6

PARATHA

Kothu ParathaVeg 15 : Egg 16 : Ckn 17 : Lamb 18

APPETIZERS (VEGETARIAN)

Green Chilli..... Baby Corn...15 Gobi...16 Paneer...17
Deep fried baby corn/gobi/paneer sautéed with onions & bell pepper in basil sauce
Manchurian.....Idly...13 Baby Corn...14 Veg...15
Gobi...15 Paneer...16
Deep fried baby corn/gobi/paneer tossed in soya sauce based gravy
Chilli Baby Corn...14 Gobi...15 Paneer...16
Deep fried baby corn/gobi/paneer sautéed with onions & bell pepper in chilli sauce
Masakkali Baby Corn...14 Gobi...15 Paneer...16
Deep fried baby corn/gobi/paneer cooked with special aromatic sauce
Curry Leaf (CS) Idli..12 Baby Corn..14 Gobi..15 Paneer..16
Deep fried baby corn/gobi/paneer cooked with onions & chilli & curry leaf base sauce
MonagaduBaby Corn...14 Gobi...15 Paneer...16
Deep fried baby corn/gobi/paneer cooked in spicy sauce
Karampodi.....Baby Corn...14 Gobi...15 Paneer...16
Pudina KaramBaby Corn...14 Gobi...15 Paneer...16
Nalla KaramBaby Corn...14 Gobi...15 Paneer...16
Kothimeera Karam ..Baby Corn...14 Gobi...15 Paneer...16
Deep fried Idly/baby corn/gobi/paneer cooked with onions & chilli & gun powder base sauce
Japan.....Baby Corn...14 Gobi...15 Paneer...16
Deep fried baby corn/gobi/paneer cooked with onions & creamy base sauce
Veg 555 15
Baby Corn, Gobi and Paneer tossed in house special sauce and cashew powder
Onion Pakoda..... 8
Sliced onions mixed with chick peas flour
Cut Mirchi Bajji 6
Veg Samosa (2pcs)..... 4
Hand roll pastries stuffed with potato, green peas & onions
Mirchi Bajji 150
Punugulu..... 6

APPETIZERS (NON-VEG)

Mutton Sukka (CS) 19
Bone-in goat, cooked with special spices & pepper Guntur Mutton Ghee
Guntur Mutton Ghee Roast 19
Bone-in goat cooked with Spicy aromatic in house sauce with onions & green chillies
Green Chilli Chicken...17 Fish...18 Shrimp...19
Deep fried chicken/fish/shrimp sautéed with onions & bell pepper in house special sauce
Curry Leaf (CS)..... Chicken...16 Fish...17 Shrimp...18
Deep fried chicken/fish/shrimp cooked with onions and chilli & curry leaf base sauce
Manchurian..... Chicken...16 Fish...17 Shrimp...18
Deep fried chicken/fish/ shrimp tossed in soya sauce based gravy

Pepper..... Chicken...16 Fish...17 Shrimp...18
Deep fried chicken/fish/shrimp tossed in black pepper powder
Chilli..... Chicken...16 Fish...17 Shrimp...18
Deep fried chicken/fish/shrimp sautéed with onions & bell pepper in chilli sauce
Karampodi..... Chicken...16 Fish...17 Shrimp...18
Vellulli Karam..... Chicken...16 Fish...17 Shrimp...18
Palli Karam..... Chicken...16 Fish...17 Shrimp...18
Kothimeera..... Chicken...16 Fish...17 Shrimp...18
Japan..... Chicken...16 Fish...17 Shrimp...18
Nalla Karam..... Chicken...16 Fish...17 Shrimp...18
Apollo Fish (CS) 17
Deep fried fish sautéed with our signature masala
Masala Fish Fry (Dry)..... 17
Fish marinated in spiced batter & deep fried
Cashew Chicken..... 16
Deep fried chicken sautéed with special spices & cashew nuts
Royalaseema Kodi Vepudu (Bone-In)..... 16
Chef's creation of a spicy chicken appetizer
Konaseema Kodi Vepudu..... 19
Kanthari Fish Fry..... 20
Pathar ka Chicken..... 19
Chicken Lollipops (5pcs)..... 16
Chicken drum stick marinated in spices coated in tasty batter & deep fried
Monagadu Kodi Vepudu (Spicy) (CS)..... 16
Deep fried chicken cooked with special aromatic spices
NNC (No Name Chicken) (CS)..... 16
Madurai Chicken Pakoda (Bone-In)..... 16
Chicken marinated in spiced batter & deep fried
Chicken 65 16
Deep fried chicken tempered with curry leaves, green chillies & sautéed in hot red sauce based on yogurt
Chicken 555 16
Tossed in house special sauce and cashew powder
Bhimavaram Kodi Vepudu..... 17

VEGETARIAN ENTREES

Paneer 16
Tikka Masala Butter Masala Saag Kadai
Karaikudi Guntur Karam Curry
Guthi Vankay Curry (CS)..... 15
Stuffed eggplant / brinjal cooked in a traditional way
Malai Kofta..... 15
Mixed vegetables balls cooked with cream & special sauce
Navaratan Kurma..... 15
Mixed vegetables cooked in a creamy sauce
Veg Karaikudi (CS)..... 15
Veggies cooked in sauce & spices in chettinad style
Malabar Mix Veg Curry..... 15
Chickpeas cooks with special creamy sauce flavored with turmeric & cumin
Guntur Karam Veg Curry..... 15
Veggies cooked in spicy aromatic house special sauce
Aloo Gobi..... 14
Potato & cauliflower stewed with cumin, ginger & tomato in a thick gravy
Okra Masala Deep fried okra cooked in onion sauce..... 14
Dal Tadka Lentils cooked in tomatoes, onions & spices..... 12
Channa Masala..... 13
Chickpeas cooks with special creamy sauce flavored with turmeric & cumin

NON-VEGETARIAN ENTREES

Egg 15 | Chicken 16 | Goat 18 | Fish 17 | Shrimp 18

Egg Masala
Boiled eggs cooked with tomato sauce & fresh ground spices
Butter Chicken
Homemade chicken breast cooked in a sweet cream tomato based gravy with butter
Chicken Tikka Masala
Homemade chicken breast cooked in a sweet cream onion tomato based gravy with onion & bell pepper
Chicken Royal Curry
Bonless chicken cooked in a rich creamy sauce
Saag (Chicken Goat)
Chicken/goat & spinach cooked with spices in a thick curry sauce
Karaikudi Curry(CS)(Chicken/Goat/Shrimp/Lamb)
Bonless Chicken/goat/shrimp cooked in sauce & spices in chettinad style
Kadai Curry (Chicken/Goat/Shrimp/Lamb)
Boneless in chicken/goat/shrimp cooked in kadai sauce with onion & bell pepper
Nawabi Murgh Masala (Chicken)
Boneless Chicken Cooked in House Special Aromatic Sauce
Andhra Curry(CS) (Chicken/Goat/Shrimp/Lamb)
Bone in chicken/goat/shrimp cooked in home style gravy
Ankapur Curry (Chicken/Goat/Lamb)
Bone in chicken/goat cooked with special ankapur spices
Nellore Fish Curry
Tangy andhra style telugu fish curry in tamarind sauce
Shrimp Masala
Shrimp cooked and roasted in spicy onion and tomato gravy
Mutton Ra Ra (Goat Kheema + Goat Pcs) 20
Lamb (Boneless) (Butter Masala Tikka Masala) 19
Gongura (CS)Chicken..16 Goat..18 Shrimp..18
Bone in chicken/goat/shrimp cooked with spice & gongura leaves
Paratha with Goat Paya 18
Dum ka Kheema (Goat)..... 17
Ground goat cooked with onion, tomato & special spices

NORTH INDIAN SPECIALS

Chole Batura 12
Garbanzo beans (Chick peas) cooked in a special gravy served with puffed leavened bread
Puri Bhaji 12
Puffed bread served with specially cooked smashed potato curry
Puri Chole 12
Chick peas (Garbanzo beans) curry served with puffed bread

(DOA): Depending on Availability

(CS): Chef Specialty

Prices are subject to change without notice.

Dine In & Take Out prices may vary

We charge 18% gratuity on and above 6 customers for dine in.

SOUTH INDIAN SPECIALS
IDLI & WADA

Table with 2 columns: Item Name and Price. Items include Ghee Karam Idly (3pcs), Idli Wada (2Idli & 1Wada), Medu Wada (3pcs), Sambar Wada (2pcs), Idli (3pcs), and Idli Sambar (2pcs).

DOSA/UTHAPPAMS

Table with 2 columns: Item Name and Price. Items include Mysore Masala Dosa, Kheema Dosa, Chicken Tikka Dosa, Gongura Dosa, Chilli Paneer Cut Dosa, Egg Dosa, Ghee Karam Masala Dosa, Masala Dosa, Ghee Roast, Guntur Chilli Dosa, Podi Dosa, Onion Dosa, Plain Dosa, Onion & Chilli Uthappam, Plain Uthappam, Mix Veg Uttapam, and Kal Dosa (2pcs).

INDO CHINESE SPECIALTIES

Table with 2 columns: Item Name and Price. Items include Indo-Chinese style Noodles and Fried rice tossed with peppers & green chillis. Sub-items include Fried Rice (Hakka | Schezwan | Street Style), Veg, Egg, Chicken, and Shrimp, and Noodles (Hakka | Schezwan | Street Style), Veg, Egg, Chicken, and Shrimp.

WEEKEND SPECIALS

Table with 5 columns: Item Name and Prices for 1, 2, 4, and 6 people. Items include Mandi Biryani, Chicken, Juicy Chicken, Grilled Fish, and Lamb.

PULAV

Table with 5 columns: Item Name and Prices for Budget, Regular, Family Pack, and Jumbo Pack. Items include Veg Kheema Pulav, Paneer Pulav, Gutti Vankay Pulav, Kofta Pulav, Rajugari Goat Pulav, Mastan Kheema Pulav, Raju Gari Shrimp Pulav, Fish Pulav, Rajugari Kodi Pulav, Vijayawada Chicken B/L Pulav, Potlam Pulav-Veg Kheema, Potlam Pulav-Paneer, Pottalam Pulav-Chicken, Potlam Pulav Lamb (Boneless), Potlam Pulav Goat Kheema, and Potlam Pulav Goat.

RICE

Table with 2 columns: Item Name and Price. Items include Gundamma Gongura Annama, Sambar Rice, Sambar Rice Chicken (Served with Papad), Curd Rice, Jeera Rice, and White Rice.

CHEF'S WEEKEND SPECIALS (DOA) TELUGU RUCHULU

Table with 2 columns: Item Name and Price. Items include Natukodi Kura (Weekends only) (Country Chicken Curry), Natukodi Vepudu (Weekends only) (Country Chicken Curry), and Ragi Sangati With Natukodi Kura.

BEVERAGES

Table with 2 columns: Item Name and Price. Items include Shake (Chikoo and Sitafal), Mango Lassi, Fresh Lime Soda (Sweet | Salt | Masala), Sweet or Salt Lassi, Masala Chai (Tea) (4oz), Soda (Imported) (Thums Up, Limca, Jeera Soda), Soda (Regular) (Coke, Dite Coke, Sprite, Fanta), Frooti, and Club Soda.

DESSERTS

Table with 2 columns: Item Name and Price. Items include Rasmalai, Gajar Ka Halwa, Double Ka Meeta, Gulab Jamun, and Pastries.

BIRYANIS

A popular Hyderabad dish containing tender marinated meat or vegetables flavored with exotic spices cooked with Basmati Rice. All Biryani dishes are served with raita (Salan on request). Only Family Pack comes with Appetizer (8 oz) & Sweet (8 oz).

Table with 5 columns: Item Name and Prices for Budget, Regular, Family Pack, and Jumbo Pack. Items include VEG, Ulavacharu Paneer Biryani, Gongura Paneer Biryani, Avakai Veg Biryani, Veg Kheema Biryani, Ulavacharu Biryani-Veg, Gongura Veg Biryani, Potlam Biryani-Veg Kheema, Potlam Biryani-Paneer, Paneer Masakali Biryani, Kofta Biryani, and Veg Dum Biryani.

EGG

Table with 2 columns: Item Name and Price. Items include Gongura Egg Biryani and Ulavacharu Biryani-Egg.

CHICKEN

Table with 2 columns: Item Name and Price. Items include Chicken Dum Biryani, Vijayawada Spl Chicken B/L Biryani, Chicken Fry Biryani (Bone-In), Potlam Biryani-Chicken, Ulavacharu Biryani-Chicken, Avakai Chicken Biryani, Gongura Chicken Biryani, Natukodi Biryani (weekends only), Monagadu Chicken Biryani, and Masakali Chicken Biryani.

GOAT

Table with 2 columns: Item Name and Price. Items include Goat Dum Biryani (weekends only), Goat Fry Biryani, Avakai Goat Biryani, Potlam Goat Biryani, Potlam Lamb Biryani, Potlam Goat Kheema Biryani, Gongura Goat Biryani, and Ulavacharu Biryani-Goat.

SEAFOOD

Table with 2 columns: Item Name and Price. Items include Shrimp Fry Biryani, Fish Biryani, and Potlam Biryani-Shrimp.

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