

OnSite Dosa Station.
Let us make wide varieties
of fresh dosas off our dosa
range at your location.

Onsite Tandoor
Amaze your guests by us making
onsite breads, veg & Non-veg
dishes in tandoor oven

CATERING MENU

We are a group equipped with combined skill sets in creating exciting, innovative, and highly acclaimed Indian cuisine. Such passion helped us to be a preferred restaurant approved for catering at marquee hotels and banquet halls such as **Omni William Penn, Marriott, Hyatt & Duquesne club.**

Pricing varies on how many guests and dishes you would like to order. For 25 or more guests we recommend going with the full menu and charge by person. The other option would be buying dishes by Tray.

CHOICE A

Choice of TWO vegetarian appetizers with the option of ONE non-vegetarian and ONE vegetarian appetizer. Choice of TWO vegetarian main courses with the option of TWO vegetarian and ONE non-vegetarian dishes. Choice 1 Biryani, Naan bread, 1 Dessert and 2 side items

OnSite Chat Bazaar
Let our chat master do
varieties of chats onsite.

CHOICE B

Choice of THREE vegetarian appetizers with the option of ONE non-vegetarian and TWO vegetarian appetizers. Choice of THREE vegetarian main courses with the option of TWO vegetarian and ONE non-vegetarian dishes.

Choice : 1 Briyani, Naan bread, 1 Yogurt Rice, 1 Dessert, 2 side items and 1 beverage.

CHOICE C

Choice of FOUR vegetarian appetizers with the option of TWO non-vegetarian and TWO vegetarian appetizers. Choice of FOUR vegetarian main courses with the option of THREE vegetarian and ONE non-vegetarian dishes or TWO non-vegetarian and TWO vegetarian dishes.

Choice : 2 Briyani, assorted breads, 1 Yogurt Rice, 2 Dessert and 2 side items, 1 beverage.

*Items marked * are premium items additional charges apply. Additional charges apply if on-site cooking is requested.*

\$150 per attendant for cooking on site. The number of attendants range from minimum two attendants. Additional attendants depending upon number of items

APPETIZERS

VEGETARIAN

Aloo 65	Marinated potato pieces deep fried.
Aloo Bajji	Potato pieces battered and fried
Aloo Bonda	Minced vegetables with spices bread crumbed and deep fried
Aloo Tikki	Potato Patties
Aloo Channa Chaat	Chickpeas, Potatoes, Onions, Tomatoes and Spices
Onion Pakora	Mildly spiced onion fritters
Assorted Bajji	Potato pieces battered and fried, Raw Banana Bajji
Baby Corn Manchurian	Crispy Baby Corn tossed with Manchurian sauce
Bhel Poori	A mixture of assorted crisps and noodles tossed with onions, potatoes, tomatoes and chutney
Cabbage Bonda	Deep Fried balls with cabbage, onions & lentils
Channa Chat	Mixture of chickpeas, potatoes, cucumber and onions, garnished with cilantro and mild sauce.
Chilly /Mirchi Bajji	chilies battered and deep fried
Chilli Paneer	Indian Cottage Cheese Flavored with Chinese Chili Sauce
Chilly Gobi	Crispy cauliflower tossed with Manchurian sauce
Corn Pakora	Corn battered with spices, and deep fried
Cutlet	Mashed Vegetable fritters
Gobhi Pakora	Cauliflower Fried Mildly Spiced Battered
Gobi Manchurian	Crispy cauliflower tossed with Manchurian sauce

Idly	Steamed Rice Cake
Idly Fry	Rice Cakes Steamed and Deep Fried
Kaara Bonda	South Indian Snack Cooked with ground lentils and Spices
Kanchipuram Upma	Upma made with Sooji
Kothu Partotta	Made with shredded parotta, Egg or Veg, onion, Tomato & Indian Spices
Lasoon Gobi	Battered and deep fried cauliflower tossed with spices
Masala Vada	Coarsely ground Chana dal patties, deep fried with onion, and Indian spices
Medu Vada	Fried Lentil donuts
Mushroom Pakora	Fried Mildly spiced battered onions
Mushroom/Gobi 65	Marinated mushrooms deep fried. A bar room snack found all over southern India
Mysore Bajji	mildly spiced assorted vegetable fritters flour balls battered and fried
Mysore Vegetable Bonda	Veg balls coated with flour batter and fried
Mixed Veg Pakora	Mildly spiced assorted vegetable fritters
Paneer Pakora	Indian cottage cheese dipped in flour and fried
Pani Puri	Round Hollow Fried Crisp Puri filled with Mixture Of Flavored Water, Tamarind Chutney, Chili Chaat, Masala, Potato, Onion and Chick Peas
Papadi Chat	Crispy Flour crackers topped with chickpeas, onions, chutneys and yogurt



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Pav Bhaji	A North Indian Snack with mixed Vegetables & Bun Pakora made with Raw Banana
Raw Banana Bhaji	Mashed Samasa topped with Chickpeas, onions, chutneys & yogurt
Samosa Chat	Golden crisp triangles with mildly spiced potatoes and peas
Spinach Bonda	Deep Fry Ball mixed with Spinach Onions and Indian Spices
Spinach Pakora	Fried mildly spiced battered spinach
Spring Rolls	Crisp thin crepes filled with Shredded vegetables
Stir Fried Vegetables	Mixed Vegetable Cooked In Indo Chinese Style
Tawa Vegetables	Mixed Vegetables tossed in Spices
Veg Manchurian	Deep Fry Ball, Mixed with mix vegetable and Indian spices
Veg Bonda	Assorted vegetables mixed with Indian spices, and coated with flour, and deep fried
Veg Cutlet	Mashed Vegetable fritters

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APPETIZERS

NON-VEGETARIAN

Andhra Chicken 65	Marinated Chicken wings Deep Fried Sautéed with spices (Spicy)
Chicken 555	boneless chicken sautéed in spicy sauce and garnished with cashew, nuts, curry leaves and red chili sauce
Chicken 65	Marinated Chicken Deep Fried and Sautéed with Spices
Chicken Achari Kabab(T)	Chicken kebabs flavored with tangy pickle chicken kebabs flavored with pepper
Chicken Hariyali Kabab(T)	Chicken kebabs flavored with green herbs
Chicken Manchurian	Chicken in a Fragrant Spicy Chinese Sauce
Chicken Pepper Kabab(T)	Chicken kebabs flavored with pepper
Chicken Tikka(T)	Tender pieces of chicken breast roasted on skewers in Tandoor.
Chilli Chicken	Chicken boneless in a tantalizing batter and coated with nice hot and spicy sauce
Chilly Chicken Wings	Chilly Chicken Cooked with Onion, Bell Pepper Indo Chinese Style
Chilly Shrimp	Shrimp flavored with Chinese chili sauce
Fish 65	Spicy fish fritters
Fish Apollo	Boneless fish fillets cleaned, de-skinned, deveined, cut into slices and slightly batter coated and deep fried
Kalmi Kebab (T)	Chicken marinated in cashew paste, yogurt and green chilies
Lamb Seekh Kebab	Minced lamb mixed with onions, herbs and spices, then skewered and grilled in the tandoor.
Lemon Chicken	boneless chicken sautéed in spicy lemon sauce and flavored with ginger
Masala Fried Fish	mildly spiced boneless fish fritters mildly spiced fish grilled



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Masala Grilled Fish	mildly spiced fish grilled
Stir Fried Chicken Wings	Chicken Cooked with Onion, Bell Pepper and Spices (Indo Chinese style)
Tandoori Chicken	chicken marinated in our special recipe and then cooked in clay oven
Tandoori Shrimp	Shrimpflavored and cooked in Clay Oven
Tangri Kebab	Bone-in Chicken Kebab

BREAD

Tandoori Roti	Whole wheat bread cooked in clay Tandoor oven
Garlic Naan	Soft flour bread stuffed with fresh garlic baked on clay oven
Chapathi	Thin wheat flour bread
Naan	Leavened thick chewy bread from clay oven
Butter Naan	Leavened thick chewy bread from clay oven coated with butter
Garlic Naan	Leavened thick chewy bread topped with Garlic baked in clay oven
Onion Nanna	Leavened thick chewy bread topped with Onion baked in clay oven
Channa Batura	Leavened bread, deep fried, and served with Chickpea (Channa) masala

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MAIN COURSE

VEGETARIAN

Alappe Vegetable Curry	Made with Veggies, Onion, tomatoes, coconut and Indian Spices
Allu Gobi Masala	Cauliflower and potatoes garnished with tomatoes and spices
Aloo Banghan	Aloo Cooked with Egg plant in Indian Spices
Aloo Beans Poriyal	Potatoes and Beans Sautéed with Onions and masalas
Aloo Capsicum	Potatoes & Bell Pepper Sauteed with Spices
Aloo Korma	Potatoes in creamy sweet and spicy sauce
Aloo Methi	Potatoes Cooked with methi leaves and Spices
Aloo Mughlai	Potatoes Cooked with Cashew paste , pineapple and special species
Aloo Mushroom Mutter	Potatoes, Mushroom and Green peas cooked in a curry sauce
Aloo Mutter	Potatoes tossed with peas, onions and Spices
Aloo Pal	Potato Cooked with Milk, Coconut and Indian Spices
Aloo Roast	Boiled Potatoes sautéed with onions and Indian spices
Aloo Saag	Potatoes cooked with Spinach spices and cream
Aloo Soy Bean	Potato Cooked with Soybean in Onion, Tomato and Indian spice sauce
Alu Jeera	Boiled potatoes cooked with cumin and onion sauce and spices
Alu Saag	potatoes cooked with spinach and spices
Avial	Made with mixed vegetables, curd, coconut and seasoned with and curry leaves
Baby Corn Manchurian	Baby Corn tossed in Indo Chinese style Manchurian sauce
Baingan Bartha	Grilled Mashed Eggplant cooked with spices
Beans Dal	Yellow Lentils Cooked with Green Beans and Indian Spices

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Beetroot Poriyal	Beetroot tossed with onions and spices
Bhagara Baingan	Eggplant cooked in south indian sauce
Bhindi Chettinad	Okra cooked in Chettinad sauce with onions and spices
Bhindi Kaara Kuzhambu	Okra cooked in a spicy sauce with onions and tomatoes
Bhindi Masala	Okra cooked with onions and tomatoes sauce
Bitter Guard Pulusu	Bitter guard cooked in tamarind sauce onions and Indian spices
Black eye beans Aloo masala	Potato Cooked with Onion, tomato and Indian spices
Black Eye Beans Masala	Made with Onions ,Tomato And Indian Spices
Bottleguard Dal	Bottleguard cooked with yellow lentils , Onions , Tomatoes and Spices
Cabbage & Carrot Porial	Cabbage and carrots sautéed with Indian spices.
Cabbage Dal	Cabbage Cooked with yellow lentils and Indian spices
Carrot Poriyal	Carrot Sautéed with Onions and Masalas
Cashew with Califlower	cashew nuts and green peas cooked with onion and cashew nut paste and creamy sauce
Chana Masala	Chick peas cooked in exotic spices
Channa Masala	Chick Peas cooked in a delicate Onion and tomato sauce
Channa Spinach	Garbanzo Beans Cooked with Spinach and Spices
Chashew Mushroom curry	Mushroom, Cashews, Onion and Coconut Milk
Cheese Pannee r Korma	Delicate Flavor with Creamy Sweet and Spicy Sauce
Chenna Saag	chick peas cooked with spinach and spices
Cilantro Vegetables	Mix Vegetables cooked in special cilantro sauce and with Indian Spices
Dal Fry	Yellow Dal cooked with Spices
Dum Allu Banarasi	Potatoes cooked with dry fruits and onion creamy sauce
Dum Aloo	Baby Potatoes cooked in Masala sauce
Egg Plant Korma	Eggplant Cooked in rich Korma Sauce

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Egg Plant Poriyal	Eggplant Sautéed with Onions and Spices
Eggplant Kara Kuzhambu	Eggplant Cooked in a Tamilnadu Specialty Sauce
Eggplant Korma	Eggplant cooked in onion and coconut based sauce and spices
Gobi Kadai	Cauliflower cooked with Onions , Bell Pepper , Tomato and Indian spices
Gobi Manuchurian Gravy	Battered Cauliflower cooked in Manchurian Sauce
Gobi Masala	Gobi Cooked in a delicate tomato and Onion Sauce
Gobi Masala	Cauliflower cooked with Onion and Tomato sauce and Indian Spices
Gobi Mattar	Cauliflower and green peas cooked in onion sauces and spices
Gobi Mutter	Cauliflower tossed with peas onions and spices
Gongura Panner	Home Made Cheese Cooked with Gongura and Spices
Hing Jira Aloo	Potatoes tossed with Cumin seeds and Spices
Kaara Kulambu	Vegetables cooked in tamarind extract spiced with a blend of spices.
Kadai Mushroom	Mushroom Cooked with Onions, Bell Pepper, Tomato and Indian spices
Kadai Okra	Okra Cooked with Onions, Tomatoes and Spices
Kadai Pakoda	Punjabi style mixed Vegetable pakora cooked in yogurt sauce
Kadai Paneer	Paneer Cooked with onions, bell pepper, tomatoes and Spices
Karele Fry	Bitter Gourd cooked with Indian spices
Malai Kofta	Balls made with Mashed potatoes, Paneer, cashew nut & Raisins cooked with Spices in a creamy sauce.
Mattar Paneer	homemade cheese and green peas cooked in curry sauce
Methi Malai Muttar	methi leaves and green peas cooked with onion and cashew paste
Methi Malai Panner	Cheese Cubes Cooked with Fenugreek leaves , Cream and Indian Spices

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Methi Malai Veg	Cheese Cubes Cooked with Vegetables cream and Indian spices
Mili Juli Subji	Mixed Vegetables cooked with onions and spices
Mirchi Ka Salan	Hyderabad style curry with hot peppers cooked in a peanut sauce
Mix Veg Curry	Mix of Vegetables cooked in a onion based sauce
Mixed Veg Dal	Lentils cooked with mixed vegetables
Moru Kulmabu	South Indian Style Yogurt based curry with Okra
Murshroom Spinach poriyal	Mushroom cooked with spinach , Onion, Yellow Lentils and Indian spices
Mushroom Chettinad	Mushroom Cooked in Chettinad Sauce
Mushroom Korma	Mushroom Cooked in a creamy sweet and spicy with delicate flavor
Mushroom Masala	Mushrooms in onion masala sauce
Mushroom Mutter	Mushroom Cooked with green peas, Onion sauce and Indian Spices
Mushroom Mutter	Mushroom cooked with peas & rich creamy sauce
Mushroom Palak	Mushroom Cooked with fresh Spinach, Tomato ,Onion and Indian spices
Mushroom Poriyal	Mushrooms Sautéed with Onions and Masalas
Navaratan Korma	Fresh Vegetables fruits and nuts cooked in a creamy sauce
Navarathan Koorma	A traditional combination of garden fresh vegetables cooked in an exotic creamy sauce containing cashews, nuts and spices
Okra fry	Fried Okra tossed with onions and tomatoes
Palak Paneer	Home Made Cheese cooked with fresh spinach spices and cream
Paneer Butter Masala	Cottage cheese with butter and light creamy sauce
Paneer Saag	Home-made cottage cheese cooked with spinach and spices
Panner Butter Masala	Home made cottage cheese cooked with tomato and creamy sauce

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Panner do Payaza	Home made cottage cheese Cooked with Onion and Indian Spices
Panner Makhanwala	Paneer Cooked in a rich creamy buttery sauce and spices
Panner Taka Tak	Made with Paneer onion, Bell Peppers, Tomato and Indian Spices
Panner Tikka Masala	Cottage cheese with onion, Bell pepper, tomato sauce and herbal masala
Panner Tikka Masala	Paneer simmered with Bell peppers in a rich creamy sauce
Plantain Poriyal	Raw Banana Sautéed with Onions and Spices
Plantaion Kara Kozumbu	Raw Banana cooked with Onion, tomato, tamarind, ginger and Indian spices
Potato Podimas	Potatoes tempering lentils onions (in south Indian style)
Potato Poriyal	Potatoes Sautéed with Onions and Masalas
Raw Banana Chana Poriyal	Chick Peas cooked with the Raw Banana and Spices
Raw Manago Kuzhumbu	Raw Mango in a tamilnadu specialty sauces
Sanke Gourd Dal	Veg snake gourd cooked with yellow lentils and spices
Shahi Paneer	Paneer Cooked In Chef's Special Cream Sauce
Soya Beans Kadai	Soya Beans cooked with Onion Bell Pepper and Spices
Spinanch Dal	Spinach Cooked with lentils
Tindora Masala	Small gherkins stuffed with a spicy masala and fried until cooked.
Tomato Daal	Lentils cooked with spices and tomato.
Tomato Dal	Lentils Cooked with Tomatoes
Usli Beans	Green beans sauteed with spices
Val Papdi Potata Curry	Potatoes Cooked with Green Beans, Coconut and Indian Spices
Vankai Pakora	South Indian Style Dry Eggplant dish sautéed with onions and pakora
Vatha Kulambhu	Chennai Favorite — Sun Dried Vegetables , Cooked in a delicate spice rich gravy

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Vegatable Jalfrezi	Mixed Vegetables cooked in tomato based onion sauce with unique spices
Vegetables Masala	Mix Vegetables cooked with Onion, Tomatoes, Cream and Indian Spices
Vegetables Vindaloo	Mix veg Cooked in Fiery red Chili and vinegar sauce
Wada Curry	Fried DaI Fritters crushed cooked with Onion and Indian Spices
Zucchini Kadai	Zucchini Cooked with onion, Bell Pepper and Indian Spices

MAIN COURSE NON VEGETARIAN

Chicken

Achari Kebab	Chicken Marinated in Pickle Sauce and grilled in traditional tandoor oven
Andhra Chicken Curry	chicken cooked with delicately spiced curry sauce
Butter Chicken	Chicken cooked butter in a light creamy sauce.
Chef Special Chicken Curry	Special recipe
Chennai Kadai Chicken	Chicken cooked with onions, bell pepper and special spices



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Chettinad Kabab	Chicken Marinated in a special chettinad sauce and grilled in traditional tandoor oven
Chicken 555	Lightly Battered Chicken Sautéed with Chef Special sauce and Spices
Chicken Bhuna	Tender chicken cooked with Special Spices
Chicken Buna	Spices fried first and with the meat then added to cook in its own juices.
Chicken Chetinadu	Chicken cooked butter in a light creamy sauce.
Chicken Danshak	Chicken cooked with yellow lentils , onions , tomatoes and spices
Chicken Dhahiwala	Chicken cooked with onions and yogurt with special spices
Chicken Hyderabad	Boneless chicken sautéed with spiced sauces
Chicken Jalfreize	Succulent boneless chicken cooked in a spicy gravy with coconut milk and pepper
Chicken Kadai	A northwest frontier specialty, chicken cooked with fried curry leaves, yogurt & spices
Chicken Kofta Curry	Ground Chicken balls cooked with onions sauce and Indian Spices
Chicken Kofta Lajawab	Ground chicken balls are cooked with tomato sauce and little onions
Chicken Kurma	Boneless chicken cooked in creamy sweet & spicy with mild spices
Chicken Manchurian	Battered Cauliflower fried and tossed in Manchurian Sauce
Chicken Methiwala	Tender chicken cooked with methi leaves and cashew nut paste
Chicken Nilagiri Kurma	A chicken dish specially marinated with Fresh ground Spices and cooked with Fresh Ginger, Garlic, Green chilies, Tomatoes
Chicken Pepper Fry	Chicken cubes sauté with south Indian spices and curry leaves
Chicken Roast	Marinated Chicken fried & sautéed with onions and spices
Chicken Roganjosh	Slow cooked Chicken with herbs, onions and tomatoes and Indian spices.
Chicken Saag	Tender chicken cooked with blanched spinach, herbs and onions
Chicken Sukha	Chicken cooked with onions and sukha masala

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Chicken Tikka Masala	Chunks of Chicken grilled in clay oven and then cooked in a light creamy tomato sauce with bell peppers and Onions
Chicken Varuval	Marinated chicken cooked with onions, tomatoes and variety of Spices
Chicken Vindaloo	Chicken with potatoes cooked in a fiery red chili and vinegar sauce
Chilli Chicken	boneless chicken sautéed with spiced sauces & chilies, herbs & spices
Chilli Chicken	Chicken sautéed with special sauces chile and herbs
Cilantro Chicken	Chicken cooked with cilantro, onions and spices
Dum ka Murg	Chicken Cooked in cashew rich gravy with spices and herbs
Garlic Chicken	Crispy chicken tossed in a special garlic sauce
Ginger Chicken	Crispy Chicken tossed in a special ginger sauce
Gongura Chicken	Chicken cooked with gongura leaves and Indian spices
Guntur Chicken	Chicken Cooked in Spice rich gravy with onions and tomatoes
Hariyali Kabab	Chicken Marinated with yogurt, mint, spinach and chef special spices
Kalmi Kabab	Chicken marinated with yogurt, cheese and cream, Indian spices
Karaikudi Chicken	Karaikudi style Chicken curry rich in spices
Kodi Vepudu	Deep Fried chicken cooked with Indian spices
Kothapuri Chicken	Chicken cooked with Cumin seed, onion, tomato and spices
Kozhi Kari	South Indian Style chicken cooked with coconut ,onions , tomatoes and spices
Kozhi Varutha Curry	Chicken cooked with onions , tomatoes and spices
Lemon Chicken	Marinated Chicken cooked in a lemon based curry sauce
Madras Chicken	Chicken cooked in madras style curry sauce
Malabar Chicken Curry	Kerala Style tender chicken cooked with Indian spices and Coconut milk
Mangalore Chicken	Mangalore Style Chicken cooked with onions, tomatoes and spices

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Masala Fried Chicken	Marinated Chicken Fried with Indian spices
Methi Chicken	Curry style chicken cooked with methi leaves and spices
Mughlai Chicken	Chicken cooked with Cashew paste and Special Spices
Murgh Dhaniya	Chicken cooked with onions and dhaniya with special spices
Mysore Chicken	Chicken cooked with spicy Mysore chutney
Nilgiri Chicken	Chicken cooked with Spinach, Mint and spices
Nizam Chicken	Hyderabadi Style Chicken curry
Palak Koorra Chicken	Chicken cooked with fresh spinach , tomato , onion and spices
Reshmi Kebab	Chicken marinated in a special sauce and grilled in a traditional tandoor
Salt Pepper Chicken	Chicken cooked with salt pepper and spices
Stir Fried Chicken	Chicken cooked with onion, Bell-Pepper and spices(Indo — Chinese)
Tandoori Chicken	Chicken marinated in yogurt, fresh spices & lemon juice, and barbecued in tandoor
Telangana Chicken	Telangana style chicken curry cooked with onions and spices
Tangdi Kebab	Chicken cooked in a sauce made with Yogurt, Indian spices, barbecued in Tandoor
Vellulli Chicken	Chicken cooked in garlic, rich spices with onions and tomatoes

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LAMB

Curry Lamb Saagwala	Succulent pieces of lamb cooked with fresh spinach, traditional spices & sautéed with ginger & garlic
Kheema Mutter	Ground Lamb cooked with peas onions and spices
Lamb Achari	Tender Lamb cooked with onion sauce in pickle style
Lamb Bhuna	Tender Lamb cooked with Special Spices
Lamb Chetinadu	Succulent pieces of lamb cooked in a spicy gravy sauces with coconut milk
Lamb Curry	Lamb cooked in freshly ground spices in onion and tomato gravy
Lamb Kabab Roganjosh	Minced lamb cooked with south Indian style curry
Lamb keema Mutter	Ground Lamb cooked with peas and spices
Lamb Korma	Lamb cooked with creamy sweet & spicy with the delicate flavor.
Lamb Lababdar	Tender Lamb cooked with tomato sauce and little onions
Lamb Madras	Lamb cooked in freshly ground spices in onion and tomato gravy- spicy
Lamb Methiwala	Tender Lamb cooked with methi leaves and cashew nut paste
Lamb pepper Fry	Lamb pieces sauté with south Indian spices and curry leaves
Lamb Roganjosh	Lamb cooked in light gravy
Lamb Saag	Lamb Cooked In Spinach , Spices and cream
Lamb Seekh Kebab curry	Minced Lamb cooked with south Indian style curry

GOAT

Goat Achari	Spices fried first and then cooked with meat
Goat Buna	A semi gravy style goat cooked with onions and spices
Goat Chettinad	Goat cooked in a spicy gravy with coconut milk and pepper
Goat Curry	Goat pieces sautéed with South Indian spices and curry leaves
Goat Pepper Fry	Tender Goat cooked with sliced onions and black pepper
Goat Roganjosh	Slow cooked Goat with herbs, onions, tomatoes and Indian spices.
Methi Goat Curry	Tender Goat cooked with onion sauce in pickle flavor
Gongura Goat	Goat cooked wiyth Gongura and Indian spices
Malabar Goat Curry	Kerala style goat curry, cooked with coconut milk and Almond sauce

SEAFOOD

Andhra Fish Pulusu	Fish cooked in freshly ground spices in onion and tamarind sauce
Fish Curry	Fish Cooked in a south Indian style curry
Fish Fry	Fish Marinated with Chick peas flavor and Indian spices
Fish Masala	Fish cooked in freshly ground spices in onion and tomato gravy
Goan Fish Curry	Fish cooked with coconut milk in goa style
Goan Shrimp Curry	Shrimp cooked with coconut milk in goa style
Grilled Shrimp	Shrimp battered and grilled in Tandoor Oven
Kerala Fish Curry	Fish cooked in Tamarind , Onion and Indian spices
Kerala Shrimp Curry	Shrimp Cooked in Tamarind, Onion and Indian Spices
Madras Fish	Fish Cooked In Madras style , curry sauce
Shrimp Buna	A semi gravy style shrimp cooked with onions and spices
Shrimp Chettinadu	Shrimp in a spicy gravy with coconut , milk and pepper
Shrimp Curry	Shrimp cooked in freshly ground spices in onion and tomato gravy



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Shrimp Fry	Shrimp marinated with exotic spices and deep-fried, garnished with onions
Shrimp Masala	Shrimp cooked in freshly ground spices in onion and tomato gravy
Shrimp Pepper Fry	Shrimp Cooked with onion, black pepper and spices
Shrimp Tikka Masala	Shrimp cooked in a light creamy tomato sauce with bell peppers and Onions

RICE - VEGETARIAN

Bagala Bath	Made with Vermicelli , Yogurt, Milk and Spices
Bisibela Bath	Basmati rice cooked with lentils, vegetables and spices
Carrot Rice	Basamati rice cooked with shredded carrot Sautéed with spices
Cilantro Rice	Basamati Rice cooked with Cilantro and spices
Coconut Pulao	Basmati Rice cooked with Dum Style with coconut flavor.
Coconut Rice	Rice cooked with grated coconut and spices Basmati rice cooked with onions and curry sauce
Egg Briyani	Basmati rice cooked with boiled egg and spices
Egg Fried Rice	Rice tossed with fried egg and mild spices
Jeera Rice	Basamati Rice with Cumin Seeds
Kashmiri Pulao	A Kashmiri rice sociality — Basamati rice cooked with vegetables spices and herbs
Lemon Rice	Basamti rice cooked in lemon based sauce and herbs
Mango Rice	Basmati rice cooked wit Raw mango and spices
Mint Rice	Basmati rice cooked with sautéed mint leaves and spices
Mushroom Rice	Rice cooked with chopped Mushroom and spices
Peas Pulav	Peas cooked with basmati rice
Schezwan Fried Rice	Indo Chinese Style Fried rice cooked in a special schezwan sauce
Sooji Upma	A south Indian style breakfast specialty semolina cooked with spices and herbs

Spinach Rice	Rice cooked with Spinach and Spices
Tamarind Rice	Basmati rice cooked in tamarind based sause and herbs
Tomato Rice	Basamati Rice cooked with tomatoes and spices
Vangi Baath	Basmati rice cooked with eggplant and spices
Veg Fried Rice	Basmati rice cooked with lentils, vegetables and spices — Indo Chinese Style
Veg Noodles	Noodles Tossed with mixed vegetables
Vegetable Biryani	Vegetables cooked with basmathi Rice and spices.
Vegetable Kichadi	Mix Vegetbale cooked with soaked whole wheat a Indian spices
Vegetable Pulav	Vegetable cooked with basmathi Rice.
Ven Pongal	A TamilNadu Speciality, Rice cooked with lentils, Pepper, Ghee and herbs
Yogurt Rice	Basmati rice cooked in yogurt and spices

RICE - NON VEGETARIAN

Chicken Biryani Basmati	Rice cooked with boned chicken and spices in a hyderabadi style
Chicken Fried Rice	Basmati rice cooked with Chicken - Indo Chinese Style
Chicken Noodles	Noodles tossed with fried chicken and mild herbs
Fish Biriynai	Basmati rice cooked with Fish and variety of spices
Fish Dum Biryani	Hyderabadi Style slow cooked fish biriyani with basamati rice and spices
Goat Biryani	Goat cooked with basmathi Rice and spices.
Goat Dum Biryani	Hyderabadi Style slow cooked goat biriyani
Hyderabadi Chicken Dum Briyani	Chicken cooked with basmathi Rice and spices in hyderabadi style
Lamb Biryani	Lamb cooked with basmathi Rice and spices.
Shrimp Biryani	Shrimp cooked with basmathi Rice and spices.
Special Chicken Briyani	Chicken layered in basmati rice cooked with herbs and garnished with egg, Onion & lime wedges

VEGETARIAN - SOUTH INDIAN

SIDES	PASTRIES	YOGURT Dish
Andhra Special Pickle	Bread Pudding	Dahi Vada
Coconut Chutney	Caramel Custard	Dhahi Pakora
Lemon Pickle	Eggless Indian Cake varieties including BlackForest, Chocolate, Pineapple, Butterscotch	Plain Yogurt
Mint Chutney	Fruit Custard	Raita
Tamarind Chutney	Mango Mousse	
Onion Chutney	Pineapple Mousse	
Mixed Pickle		
Papad		

Desserts

Almond Halwa	Mysore Pak
Almond Kulfi	Pastries (Egg Less)
Bread Pudding	Pineapple Kesari
Carrot Halwa	Pista Kulfi
Chocolate Moose	Rainbow Cake
Coconut Burfi	Rasamalai
Vatalappam(Indo- Lankan)	Rava Kesari
Coffee Mousse	Rice Kheer
Double Ka Meetha	Sabudana Payasam
Fruit Custard	Shahi Ka Tukda

Fruit Pudding	Sujji Halwa
Gulab Jamun	Sweet Pongal
Kala Jamoon	Thirunelveli Halwa
Kesar Pista Kulfi	Vermicelli Payasam
Kheer	Wheat Laddoo
Mango Kesari	Mango Mousse
Mango Kulfi	Moong Dal Payasam

Drinks

Badam Milk Shake
Ginger Mint Lemonade
Lassi (Sweet or Salted)
Lemonade
Rose Milk
Madras Coffee
Mango Juice
Mango Lassi
Mango Shake
Masala Tea
Pine Apple Mint Crush
Pistachio Milk Shake
Regular Coffee
Rose Mango Milk Shake
Soda (Pepsi, Coke, Sprite etc..)
Vanilla Shake