



Indraprastha
— INDIAN KITCHEN AND BAR —

గింజన





SOUPS

MANCHOW SOUP (VEG / NON-VEG)

\$ 7.99/\$ 8.99

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

MUTTON BONE SOUP

\$ 8.99

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

APPETIZERS (VEGETARIAN)

KARIVEPAKU PANEER

\$ 16.99

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

PANEER 65

\$ 16.99

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

GUNTUR CHILLI PANEER

\$ 16.99

Crispy paneer tossed in a fiery Andhra-style Guntur chilli sauce.

PERI PERI PANEER

\$ 16.99

a flavorful, spicy, and smoky paneer dish made with a marinade or sauce called peri-peri.

GOBI MANCHURIAN

\$ 15.99

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

VEG LOLLIPOP

\$ 11.99

These Veg lollipop are Crispy Fried Balls Made with Mix Vegetable filling. The Indochinese cuisine.

GANGSTER GOBI

\$ 15.99

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

VEG MANCHURIAN

\$ 16.99

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

KARIVEPAKU CORN

\$ 16.99

Karivepaku corn is fried corn that's been marinated and sautéed with curry leaves, chili powder, and lemon juice.

CRISPY CORN

\$ 15.99

Spicy corn made by frying corn kernels coated with flour and then tossing it with spices.

FRIES

\$ 8.99

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

PERI PERI FRIES

\$ 8.99

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

SEXY SAMOSA (2 PS)

\$ 6.99

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

APPETIZERS (NON - VEGETARIAN)

GUNPOWDER CHICKEN 🌶️

\$ 16.99

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

DRAGON CHICKEN 🌶️🌶️🌶️

\$ 16.99

Dragon chicken made restaurant style in which chicken is fried till crispy and tossed in spicy sauce with dry red chillies and cashews.

CHICKEN 65 🌶️

\$ 16.49

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...

GUNTUR CHILLI CHICKEN 🌶️🌶️

\$ 16.99

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





CASHEW NUT CHICKEN

A dish of bite-sized chicken, cashews, and vegetables in a salty-sweet sauce.

\$ 17.99

KARIVEPAKU CHICKEN

A South Indian dish of chicken pieces marinated in curry leaves and spices.

\$ 16.99

PERI PERI CHICKEN

This peri peri chicken is made with my take on African peri peri sauce using fresh and dried chiles.

\$ 16.49

CREAMY GARLIC CHICKEN

Crispy, golden chicken on the outside, tender and succulent on the inside and lightly simmered in a creamy sauce with an abundance of flavour.

\$ 16.99

MASALA CHICKEN LOLLIPOPS

Chicken Lollypop Mix is the fusion of best Indian spices and dried herbs.

\$ 17.99

HONEY GARLIC CHICKEN LOLLIPOPS

The chicken is spiced with salt, pepper, garlic, and paprika. The sauce is made with honey, soy sauce, ginger, garlic, water, and corn starch.

\$ 17.99

DRUMS OF HEAVEN

Crispy fried chicken lollipops tossed topped with coriander.

\$ 16.99

CHICKEN PAKODA

Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter for that signature mild nutty taste.

\$ 15.99

PRAWNS 65 🌶️

The prawns are coated in a spicy mixture made with a blend of spices like red chili powder, garam masala, cumin, coriander, and ginger-garlic paste.

\$ 17.99

FISH PAKODA

A pakora variety from Indian cuisine where boneless fish is marinated and batter fried to crispy perfection.

\$ 16.99

GUNTUR CHILLI FISH 🌶️🌶️

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

\$ 17.99

LOOSE PRAWNS

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

\$ 17.99

MUTTON PEPPER ROAST

Mutton pepper roast, is coated well in masala and roasted to a dark colour with the perfect blend of spices highlighting the flavours.

\$ 17.99

CHILLI PRAWNS

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

\$ 17.99

CHAT BAR

PANI PURI SHOTS

\$ 9.99

SAMOSA CHAT

\$ 11.99

PAV BHAJI

\$ 11.99

CUT MIRCHI

\$ 10.99

CHILI 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

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

\$ 15.99

MALAI SOYA CHAAP

the chaap pieces are marinated in a gravy-like mix of cream, yoghurt, spices, and herbs, which gives the characteristic creamy, mild taste.

\$ 15.99

PANEER TIKKA

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

\$ 15.99

MALAI PANEER TIKKA

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

\$ 16.99

ACHARI PANEER TIKKA

Cottage cheese cube marinated in Achari masala, yogurt, and other spices and grilled to juicy perfection.

\$ 16.99

RAYALSEEMA PANEER TIKKA

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

\$ 16.99

TANDOORI SIZZLERS (NON - VEGETARIAN)

TANDOORI CHICKEN

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

(HALF/FULL)
\$ 15.99 / \$ 23.99

CHICKEN TIKKA

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

\$ 16.99

ACHARI CHICKEN TIKKA

Achari Chicken Tikka is boneless chicken chunks marinated in Achari masala, yogurt, and other spices and grilled to juicy perfection.

\$ 16.99

CHICKEN MALAI TIKKA

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

\$ 17.99

ROYAL SEEMA CHICKEN TIKKA

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

\$ 17.99

RESHMI KEBAB

Made with boneless chicken, it is cooked by marinating chunks of meat in egg, curd, cream, cashew nut paste, spices and then grilled in tandoor

\$ 18.99

LAMB CHOPS (4 / 6) PIECES

Cuts of lamb at an angle perpendicular to the spine, traditionally cooked with special yogurt masala in tandoor.

(HALF/FULL)
\$ 25.99 / \$ 35.99

INDO CHINESE

FRIED RICE

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

Fluffy rice stir-fried with egg, vegetables, and Indo-Chinese flavours.

NOODLES

VEG	EGG	CHICKEN	SHRIMP
\$ 14.49	\$ 14.99	\$ 15.99	\$ 16.99

Cooked noodles 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

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.





MANCHURIAN FRIED RICE

VEG	EGG	Chicken
\$ 15.99	\$ 16.49	\$ 16.99

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

MANCHURIAN NOODLES

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

Cooked noodles stir-fried along with veggies, soy sauce

BIRYANIS (VEGETARIAN)

GOBI CASHEW-NUT BIRYANI

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

\$ 16.99

VEG DUM BIRYANI

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

\$ 15.99

PANEER GHEE ROAST BIRYANI

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

\$ 16.49

PANEER 65 BIRYANI

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

\$ 16.49

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.

\$ 16.99

VEG KHEEMA BIRYANI

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

\$ 15.99

ULAVACHARU PANEER BIRYANI

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

\$ 16.99

EGG ROAST BIRYANI

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

\$ 15.99

RAYALSEEMA PANEER BIRIANI

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

MUSHROOM CASHEW NUT BIRYANI

Fragrant biryani cooked with tender mushrooms and roasted cashews

\$ 16.99

PACHIMIRCHI PANEER BIRYANI

Fresh green chilli flavour blended with soft paneer and aromatic biryani rice. Spicy, fragrant, and full of natural flavours.& ground biryani spices

\$ 16.99

MASHROOM GONGORA BIRYANI

Andhra-style biryani blended with tangy Gongora and mushrooms

\$ 16.99





BIRYANIS (NON - VEGETARIAN)

PACHIMIRCHI CHICKEN BIRYANI

Fresh pachimirchi spice, tender chicken, and aromatic biryani rice cooked with full kick. Spicy, flavour-loaded, and absolutely addictive—this biryani hits differently

\$ 17.99

SHRIMP GHEE ROAST BIRYANI 🍤

Biryani made with shrimp, ghee herbs, spices, curd.

\$ 18.99

HYDERABADI MUTTON DUM BIRYANI

Authentic Hyderabad 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 🍤

Biryani made with mutton, ghee herbs, spices, curd.

\$ 19.99

GONGURA CHICKEN BIRYANI

Gongura's zing in every bite of chicken biryani

\$ 19.99

GONGURA MUTTON BIRYANI

Gongura's zing in every bite of mutton biryani

\$ 19.99

NALLI GOSH BIRYANI 🍤

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

\$ 23.99

MLA POTLAM BIRYANI

Minced-meat and prawn Andhra-style biryani rolled in an rolled omelet.

\$ 23.99

HYDERABADI CHICKEN DUM BIRYANI

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

\$ 16.99

CHICKEN 65 BIRYANI

A flavorful, spicy, aromatic biryani with a twist where cooked rice is layered with fried Chicken 65 pieces.

\$ 16.99

CHICKEN RAYALSEEMA BIRYANI

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

\$ 17.99

CHICKEN MUGHLAI BIRYANI

A rich, aromatic biryani made with slow-cooked chicken, Mughlai spices, and saffron.

\$ 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 GHEE ROAST BIRYANI

Chicken biryani made with ghee herbs, spices, curd.

\$ 17.99

ULAVACHARU CHICKEN BIRYANI

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





CURRYS (VEGETARIAN)

DAAL TADKA

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

\$ 14.99

CHANA MASALA

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

\$ 14.99

VEG DIWANI HANDI

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

\$ 15.99

VEGETABLE KHORMA

Chunks of veggies cooked in a freshly made kurma paste.

\$ 15.99

BAGARA BAINGAN

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

\$ 15.99

METHI CHEMAN

Made with fresh methi leaves shredded cottage cheese and freshly ground masala / spice paste.

\$ 15.99

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.

\$ 15.99

DAL MAKHANI

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

\$ 15.99

EGG ROAST MASALA

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

\$ 15.99

KADAI PANEER

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

\$ 16.99

PANEER BUTTER MASALA

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

\$ 16.99

PANEER SHAHI KORMA

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

\$ 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

CURRYS (NON - VEGETARIAN)

BUTTER CHICKEN

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

\$ 17.99

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.

\$ 17.99

KADAI CHICKEN

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

\$ 17.99



MUGHALAI CHICKEN CURRY

Made with boneless chicken sautéed in rich, creamy, spiced and mildly spicy gravy.

\$ 17.99

CHICKEN SHAHI KHORMA

Mughlai style Creamy, aromatic chicken curry mixed with delicious blend of Indian spices and house special gravy.

\$ 17.99

ANDHRA CHICKEN CURRY

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

\$ 17.49

PUNJABI CHICKEN CURRY

A robust North Indian chicken curry with bold, spicy flavours

\$ 17.49

ANDHRA MUTTON CURRY

Tender mutton cooked slowly in a traditional Andhra-style spicy red chilli masala, bursting with deep, bold flavours and a rich, aromatic gravy.

\$ 18.99

MASALA MUTTON CURRY

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

\$ 18.99

ANDHRA PRAWNS CURRY

Spicy Andhra coastal-style prawns cooked in tangy, aromatic masala.

\$ 18.99

MUTTON SHAHI KHORMA

Tender mutton simmered in a creamy, royal nut-based gravy.

\$ 18.99

NALLI NIHAR

Slow-cooked mutton shanks in a deeply spiced, flavourful stew.

\$ 21.99

BREAD BASKET

PLAIN NAAN \$ 2.99

BUTTER NAAN \$ 3.49

GARLIC NAAN \$ 3.99

BUTTER ROTI \$ 3.99

TANDOORI ROTI \$ 3.49

CHILLI GARLIC NAAN \$ 4.99

NAAN PACK \$ 13.99

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





SPECIALS

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

DESSERTS

GULAB JAMUN	\$ 4.99
RASMALAI	\$ 5.99
JUNNU	\$ 6.99
CHOCOLATE BROWNIE SIZZLER	\$ 7.99

DRINKS

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

CARVING

SOME THING NEW?

Ask your Wait About
TODAY'S & WEEKEND'S
Hand Pick 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. The aromatic saffron is the star of the dish.

For Reservation & Inquiries

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