

# Vegetarian Appetizers

**VEGETABLE SAMOSA (2 PCS)** 4.49  
Potato stuffed pastry served with tamarind and mint chutney

**CUT MIRCHI** 4.49  
Deep fried green chillies covered in chickpea batter

**GOBI MANCHURIA** 10.99  
Crispy deep fried cauliflower garnished with herbs and manchurian sauce

**CHILLI PANEER** 10.99  
Fried homemade Indian cottage cheese cubes tossed with chili sauce and vegetables

**GOBI 65** 9.99  
Crispy battered cauliflower florets seasoned with spicy masala and fresh curry leaves and green chillies

**PANNER 65** 9.99  
Deep fried homemade Indian cottage cheese fritters tossed in spicy curry sauce

**PUNUGULU** 7.49  
Fried urad dal + rice batter

**PANI PURI** 4.99  
Deep fried flour shells filled with potatoes, garbanzo beans, and onions, served with tamarind chutney

# Non-Vegetarian Appetizers

**CHICKEN 65** 8.99  
Chicken piece with all-purpose flour, corn starch, deep fried and tossed with yogurt and herbs

**CHILLI CHICKEN** 9.99  
Chicken piece with all-purpose flour, corn starch chillies deep fried

**GINGER CHICKEN** 10.99  
Chicken with Ginger Sauce

**CHILLI SHRIMP** 12.99  
Shrimp with all-purpose flour corn starch are deep fried and tossed with ginger and chili with herbs

**GINGER SHRIMP** 13.99  
Shrimp with corn starch all-purpose flour deep fried and tossed with ginger and chilis with herbs

**CHILI FISH** 10.99  
Deep Fried Swai Fish with all-purpose flour corn starch and chili

**GINGER FISH** 11.99  
Swai fish and corn flour with all-purpose flour ginger then deep fried

# Sides & Breads

**TANDOORI ROTI** 1.99  
Yogurt recipe made with cucumber and chilies, served chilled as a side for two to share

**CHAPATI (1 PCS)** 1.99  
Whole-wheat flour, mixed into dough with water, edible oil and salt cooked on a tava

**ALOO PARATA (1 PCS)** 1.99  
Whole wheat flatbread stuffed with a spicy potato filling

**BUTTER NAAN** 1.99  
Naan is a leavened bread made using all purpose flour

**GARLIC NAAN** 2.49  
Garlic stuffed in a plane naan cooked in a tandoori oven

**BULLET NAAN (SPICY)** 2.49  
Tandoori naan stuffed with jalapeño cooked in a tandoori oven

**ONION KULCHA** 2.99  
Flatbread stuffed with onions, seasoning and cumin seeds

**PANNER KULCHA** 2.99  
Flatbread stuffed with panner, seasoning and cumin seeds

**PLAIN RICE** 1.99

# Desserts

**GULAB JAMUN** 5.95  
Fried milk pastry soaked in honey and saffron

**CARROT HALWA** 3.99  
Made with grated carrots, milk, dried nuts, and it has a light fudgy texture

**KHEER** 3.95  
Kheer made by boiling rice with milk and sugar; it is flavored with cardamom, raisins, saffron, cashew nuts, pistachios or almonds

**RASMALAI** 3.99  
Soft cottage balls immersed in chilled condensed milk flavored with cardamom powder

**BREAD HALWA** 2.99  
Fried bread slices soaked in hot milk with spices

# Beverages

**MASALA CHAI** 1.99  
Black tea with a mixture of aromatic Indian spices and herbs

**INDIAN COFFEE** 1.99

**SODA** .99  
Coke, Diet Coke, Sprite, Dr. Pepper

**MANGO LASSI** 4.49  
Blend of yogurt, mango pulp, milk and sugar. similar to a smoothie

**LASSI** 2.99  
Sweet, salted or plain blend of yogurt

## FOLLOW US

FOR SPECIALS, INFO, & EVENTS



## SPECIALS

**WEEKEND LUNCH BUFFET** 13.99

## MONDAY

11:30 AM - 2:30 PM  
5:00 PM - 10:00 PM

## TUESDAY - THURSDAY

11:30 AM - 2:30 PM  
5:00 PM - 10:00 PM

## FRIDAY - SUNDAY

11:30 AM - 3:00 PM  
5:00 PM - 10:00 PM



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# Biryani

## ANDHRA VEGETABLE PULAV 9.99

Fragrant rice cooked with fresh garden vegetables

## PANEER PULAV 11.99

Flavored basmati Pulav cooked with paneer,

## EGG BIRYANI 10.99

Egg pieces cooked with fragrant rice with saffron

## CHICKEN DUM BIRYANI 10.99

Classic mughlai dish of chicken and eggs cooked with fragrant rice and Indian spices

## ANDHRA BONELESS CHICKEN BIRYANI 11.99

Classic mughlai dish of curried boneless chicken and eggs cooked with fragrant rice

## ULAVACHARU CHICKEN BIRYANI 12.99

Classic mughlai dish of horse gram sauce cooked with chicken and rice with bone or without bone

## GOAT BIRYANI 12.99

Goat pieces cooked with fragrant rice and saffron

## FISH BIRYANI 12.99

Fish pieces cooked fragrant rice and saffron

## SHRIMP BIRYANI 13.99

Shrimp cooked with fragrant rice and saffron garnished with Indian herbs

# Indo-Chinese

## VEGETABLE FRIED RICE 8.99

Mixed sautéed vegetables with rice cooked in a Chinese wok

## EGG FRIED RICE 10.99

Scrambled egg with sautéed mixed vegetables with rice cooked in a Chinese wok

## CHICKEN FRIED RICE 10.99

Boneless chicken pieces and sautéed vegetables with rice cooked in a Chinese wok

## VEGETABLE NOODLES 9.99

Noodles with Mixed vegetables cooked in a Chinese wok

## EGG NOODLES 10.99

Scrambled egg with sautéed vegetables and noodles cooked in a Chinese wok

## CHICKEN NOODLES 11.99

Boneless chicken with sautéed vegetables and noodles cooked in a Chinese wok

# Tandoori - Sizzlers

## TANDOORI CHICKEN 9.99

Chicken on-the-bone marinated in yogurt and spices, cooked in tandoor and served over a bed of bell peppers and onions

## PANNER TIKKA KABAB 9.99

Homemade cheese with spices cooked in a tandoor oven

## TANDOORI TIKKA 10.99

Boneless Chicken marinated in yogurt and spices, cooked in tandoor and served over a bed of bell peppers and onions

# Vegetable Dishes

## PANNER TIKKA MASALA 10.99

Golden fried homemade cheese cubes simmered in light tomato onion cashew cream sauce

## PANNER BUTTER MASALA 11.99

Marinated paneer cheese served in a spiced gravy

## PANNER KADAI 10.99

Golden fried homemade cheese, onion, bell pepper, and tomatoes simmered in a creamy gravy

## SHAHI PANEER 10.99

Homemade cheese risen and cashews simmered in a creamy gravy

## MUTTER PANEER 10.99

Peas and homemade cheese with gravy

## CASHEW PANNER 11.99

Cashew nuts with homemade cheese with gravy

## PALAK PANNER 9.99

Spinach with homemade cheese simmered together

## CHANNA MASALA 8.99

Garbanzo beans cooked with onion tomatoes gravy with herbs and spices

## ALOO GOBI 8.99

Potato cauliflower tomato simmered in onion curry and Indian spices and herbs

## POORI WITH POTATO CURRY (2 PCS) 7.99

Fried Puffed wheat Bread with Potato curry on the side

## GUTTI VANKAI 8.99

A south Indian speciality featuring Indian eggplants cooked in tangy tamarind peanut cashew sauce

## MALAI KOFTA 10.99

Balls of mixed vegetables dipped in batter fried and cooked in creamy curry sauce

## CHOLE BATURA (2 PCS) 9.99

Fried all purpose flour with garbanzo beans

# South Indian

## PLATE IDLY (4 PCS) 5.49

Steamed Rice cake with ground rice and lentils served with sambar (lentil soup) and coconut chutney

## SAMBAR IDLY (4 PCS) 5.49

Steamed rice cake made with rice and lentils dipped in sambar serve with coconut chutney

## ANDHRA GHARE (4 PCS) 5.99

Fried urad lentil donuts served with sambar

## GARE SAMBAR (4 PCS) 5.99

Fried urad lentil donuts dipped in sambar--served with sambar

## PLAIN DOSA 5.99

South Indian crispy crepe made with rice and lentil (urad) flour

## ONION DOSA 6.99

Rice and urad flour crepe stuffed with onion filling

## MASALA DOSA 6.99

Rice and urad flour crispy crepe stuffed and filled with potato curry

## RAVA DOSA 7.49

Pereena Rice flour all-purpose flour crepe with little coconut powder cashew

## RAVA ONION DOSA 7.99

Pereena rice flour all-purpose flour crepe coconut powder with onion

## RAVA MASALA DOSA 7.99

Pereena Rice Flour all-purpose flour and little coconut powder cashew with onion

## PLAIN UTTAPPAM 7.49

A South Indian rice flour all-purpose flour urad lentil griddlecake Served with coconut chutney and sambar

## ONION UTTAPAM 7.99

Urad lentil rice flour all-purpose flour griddlecake with onions served with sambar and chutney

# Seafood Dishes

## SHRIMP MASALA 13.99

Shrimp cooked with onion tomato cashew mixed coconut gravy sautéed with Indian herbs

## SHRIMP FRY 14.99

Shrimp cooked in onions and Indian spices

## FISH MAKHANI 13.99

Swai fish simmered in onion tomato cashews coconut with creamy gravy

## FISH FRY 14.99

Fish pieces simmered with dry onion

# Chicken Dishes

## ANDHRA CHICKEN CURRY 9.99

Thigh Chicken pieces with onion and tomato gravy simmered with Indian herbs

## ANDHRA CHICKEN FRY 10.99

Chicken pieces with onion dry simmered with dry Indian herbs With Bone or Without Bone

## ANDHRA GONGURA CHICKEN 11.99

Chicken pieces with sorrel leaves in a creamy sauce

## CHICKEN CHETTINAD 10.99

Peanuts cashews coconut gravy with chicken pieces sautéed in a creamy sauce

With Bone or Without Bone

## ANDHRA CHICKEN MASALA 10.99

Chicken with cashew coconut tomato in onion gravy and chili sauce

## ANDHRA CHICKEN FRY 10.99

Chicken pieces simmered with onion with Indian herbs

## CHICKEN TIKKA MASALA 11.99

Chicken with onion tomato cashew simmered with creamy gravy

## KADAI CHICKEN 10.99

Onion Bell peppers and tomatoes simmered with mint flavored chicken

## PALAK CHICKEN 10.99

Chicken pieces immersed with spinach gravy and Indian spices

## CHICKEN KORMA 9.99

Boneless chicken cooked in creamy korma sauce flavored with spices, paste of ground nuts and herbs.

# Goat Dishes

## GOAT CURRY 13.99

Goat Pieces immersed with onion tomato cashew coconut gravy garnished with Indian herbs

## GOAT FRY 14.99

Marinated Goat pieces immersed with pan fried onions

# Lamb Dishes

## LAMB CURRY 13.99

Lamb Pieces immersed with onion tomato cashew coconut gravy garnished with Indian herbs

## LAMB FRY 14.99

Marinated Lamb pieces immersed with pan fried onions