

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

VEG PAKODA 7.49
Fresh sliced Vegetables dipped in gram flour and deep fried

ONION PAKODA 7.49
Fresh sliced onions dipped in gram flour and deep fried

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 13.99
Deep Fried Swai Fish with all-purpose flour corn starch and chili

GINGER FISH 13.99
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 3.99
Kheer made by boiling rice with milk and sugar; it is flavored with cardamom, raisins, saffron, cashew nuts, pistachios or almonds

RASMALAI 5.99
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

CLOSED

WEDNESDAY - THURSDAY

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

FRIDAY - SUNDAY

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



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Biryani

ANDHRA VEGETABLE PULAV 9.99
Fragrant rice cooked with fresh garden vegetables

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

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

LAMB BIRYANI 12.99
Lamb Boneless pieces cooked fragrant rice and saffron

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 11.99
Boneless chicken pieces and sautéed vegetables with rice cooked in a Chinese wok

VEGETABLE NOODLES 10.99
Noodles with Mixed vegetables cooked in a Chinese wok

EGG NOODLES 11.99
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

MALAI KOFTA 10.99
Balls of mixed vegetables dipped in batter fried and cooked in creamy curry sauce

PANNER BUTTER MASALA 10.99
Marinated paneer cheese served in a spiced gravy

PANNER KADAI 9.99
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

CHOLE BATURA (2 PCS) 9.99
Fried all purpose flour with garbanzo beans

DAL FRY 8.99
Yellow Lentils and It's made with onion, tomato, Ginger, Garlic, curry leaves and cilantro..

VEGETABLE KORMA 9.99
South Indian style vegetables cooked in coconut curry and spices

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 9.99
South Indian crispy crepe made with rice and lentil (urad) flour

ONION DOSA 9.99
Rice and urad flour crepe stuffed with onion filling

MASALA DOSA 9.99
Rice and urad flour crispy crepe stuffed and filled with potato curry

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

CHICKEN TIKKA MASALA 11.99
Chicken with onion tomato cashew simmered with creamy gravy

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

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 10.99
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