

Biryani Specials (served w/raita & masala gravy)

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| Vegetable Biryani | \$7.99 |
| Variety of vegetables cooked with Basmati rice & spices | |
| Egg Biryani | \$8.99 |
| Egg cooked with Basmati rice & spices | |
| Hyderabad Chicken Dum Biryani | \$9.99 |
| Chicken cooked with Basmati rice & South Indian spices | |
| Abhiruchi Special Biryani | \$10.99 |
| Boneless chicken cooked with Basmati rice & spices | |
| Mutton Biryani | \$11.99 |
| Mutton cooked with Basmati rice & spices | |
| Lamb Biryani | \$11.99 |
| Lamb cooked with Basmati rice & spices | |
| Shrimp Biryani | \$12.99 |
| Shrimp cooked with Basmati rice & spices | |

Rice Varieties

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|---|---------------|
| Tamarind Rice | \$6.99 |
| Basmati rice cooked in tamarind sauce | |
| Lemon Rice | \$6.99 |
| Fine Basmati rice prepared with lemon flavor | |
| Vangi Bath | \$6.99 |
| Eggplant stirred with rice | |
| Bisi Bella Bath | \$6.99 |
| Rice cooked with fresh vegetables and lentils | |
| Curd Rice | \$6.99 |
| Rice mixed with yogurt and spices | |

Tandoor Specialties(Served with Nan)

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| Tandoori Chicken | \$9.99 |
| Chicken marinated in spices, yogurt and lemon juice | |
| Chicken Tikka | \$10.99 |
| Boneless pieces of chicken flavored with mild spices | |
| Shish Kabab | \$12.99 |
| Minced lamb with aromatic herbs cooked in Tandoor | |
| Tandoori Shrimp | \$15.99 |
| King size shrimp lightly seasoned and grilled | |
| Tandoori Mixed Grill | \$14.99 |
| Assorted delicacies from our charcoal fired Tandoor | |

Side Orders & Bread

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| Naan | \$1.99 |
| Leavened flour bread | |
| Roti | \$2.50 |
| Bread prepared from a dough of wheat flour | |
| Lacha Paratha | \$2.50 |
| Multi-layered whole wheat bread | |
| Garlic Nan | \$2.50 |
| Nan with garlic | |
| Onion Nan | \$2.50 |
| White bread stuffed with onion and spices | |
| Aloo Paratha | \$2.99 |
| Bread stuffed with potato | |
| Kabuli Nan | \$3.50 |
| Nan bread stuffed with mixed fruits | |
| Methi Nan | \$2.50 |
| White gribbled bread stuffed with mint | |
| *Seasonal / Occasional Items | |
| Kheema Kulcha | \$5.99 |
| Unleavened bread stuffed with minced meat and spices | |

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| Paneer Kulcha | \$3.99 |
| Unleavened bread stuffed with cheese | |
| Andhra Chapathi | \$7.99 |
| Thick bread prepared from wheat flour and served with aloo koorma | |
| Poori | \$6.99 |
| Deep fried puffed wheat bread | |
| Papadam | \$1.99 |
| Two crisp lentil wafers | |
| Rice | \$1.99 |
| Plain white Basmati rice | |
| Raita | \$2.99 |
| Fresh yogurt with spices, cucumber, onions & tomatoes | |

Indo Chinese Specialties

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|---|----------------|
| Vegetable Manchurian | \$9.99 |
| Assorted vegetables served in Manchurian sauce | |
| Gobi Manchurian | \$9.99 |
| Fried cauliflower florets prepared with Manchurian sauce | |
| Chicken Manchurian | \$11.99 |
| Chicken prepared in Manchurian sauce | |
| Chili Chicken Gravy | \$11.99 |
| Boneless chicken seasoned with gravy | |
| Chili Shrimp | \$14.99 |
| Marinated shrimp prepared with chilies, garlic, and ginger | |
| Chili Fish | \$13.99 |
| Marinated fish cooked with chilies, garlic, and ginger | |
| *Noodles | \$8.99 |
| Indian Chinese style noodles prepared with carrots, green onions and special sauces | |
| Vegetable Fried Rice | \$7.99 |
| Fried rice cooked with assorted vegetables | |
| Egg Fried Rice | \$9.99 |
| Fried rice prepared with egg | |
| Chicken Fried Rice | \$11.99 |
| Fried rice prepared with chicken | |
| Thali (includes 2 curries (dal curry included), sambar, nan, raita or yogurt, papadam, pickle, rice & dessert) | |
| Abhiruchi Vegetarian Thali | \$10.99 |
| Abhiruchi Non Vegetarian Thali | \$12.99 |
| Desserts | |
| Mango Kulfi | \$3.99 |
| Ice cream prepared from mangoes and nuts | |
| Gulab Jamun | \$2.99 |
| Milk balls & wheat flour soaked in flavored sugar syrup | |
| Rasmalai | \$3.99 |
| Homemade cheese balls in a creamy sauce | |
| Carrot Halwa | \$3.99 |
| Grated carrot with condensed milk & garnished with cashew nuts | |
| Rice Kheer | \$3.99 |
| Rice pudding prepared from vermicelli and tapioca in milk | |
| Beverages | |
| Soda | \$1.00 |
| Mineral Water | \$1.50 |
| Mango Juice | \$2.99 |
| Lassi (Mango or Sweet or Salt) | \$2.99 |
| Butter Milk (Majjiga) | \$2.50 |
| Madras Coffee | \$2.99 |
| Masala Chai | \$1.99 |

ABHIRUCHI Fine Indian Cuisine

Take-out Menu



Open 7 Days a Week

Mon- Fri: 11am- 3:30pm

5pm-10pm

Sat, Sun: 11am-10pm

Weekends Lunch Buffet

(Sea Food Specials) \$11.95

Now Open at :

2800 Route 27,

Ryan Plaza

North Brunswick, NJ

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Fax: 732-297-1142

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Website: www.abhiruchi.com

Rameshnaiah Buddi
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Vegetarian Appetizers

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|---|---------------|
| Idli | \$3.99 |
| Two steamed rice cakes served with sambar and chutney | |
| Sambar Idli | \$4.50 |
| Two steamed rice cakes dipped in sambar and served with chutney | |
| Kanjivaram Idli | \$4.99 |
| Two steamed rice cakes made with mixed vegetables | |
| Vada | \$4.25 |
| Two fried lentil pastries served with sambar | |
| Sambar Vada | \$4.50 |
| Two fried lentil pastries dipped in sambar | |
| Masala Vada | \$4.99 |
| Four deep fried pastries made with split pea flour | |
| Dahi Vada | \$5.99 |
| Two lentil pastries marinated in mildly spiced yogurt | |
| Upma | \$5.99 |
| Cream of wheat with onion, chili, ginger, and cashew nuts | |
| Pakora (Onion or Spinach or Mixed) | \$5.50 |
| Fritters: dipped in mildly spiced batter and deep fried | |
| Chili Bajji | \$5.99 |
| Chili peppers dipped in gram flour batter & deep fried in oil | |
| Mysore Bajji | \$5.99 |
| Small fried balls made from maida flour mixed with yogurt | |
| Cut Mirchi | \$4.99 |
| Deep fried chili pakora garnished with spiced onions | |
| Samosa | \$4.50 |
| Two fried crisp patties stuffed with potatoes & peas | |
| Vegetable Cutlet | \$5.99 |
| Pan fried vegetable cakes | |
| Aloo 65 | \$7.50 |
| Fried potato with spices | |
| Gobi 65 | \$7.50 |
| Deep fried cauliflower florets mixed with Indian spices | |

Non Vegetarian Appetizers

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|---|----------------|
| Chicken 65 | \$8.99 |
| Marinated chicken deep fried in spice & curry leaves | |
| Chili Chicken | \$8.99 |
| Shredded boneless chicken sautéed with hot chilies | |
| Chicken Sangrilla | \$8.99 |
| Boneless chicken sautéed in spice garnished with curry leaves & cashew nuts | |
| Shrimp Pakora | \$11.99 |
| Fried fritters prepared with shrimp | |
| Fish Pakora | \$11.99 |
| Fried fritters made with fish | |

Dosa Specialties

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|---|---------------|
| Plain Dosa | \$3.99 |
| Crepe prepared with fermented lentil & rice flour | |
| Onion Dosa (with chili) | \$4.99 |
| Dosa stuffed with onion and chili | |
| Paper Dosa | \$4.50 |
| Crispy, thin rice crepe | |
| Masala Dosa | \$4.99 |
| Crepe stuffed with vegetable curry | |
| Mysore Masala Dosa | \$5.99 |
| Rice crepe smeared with special sauces | |
| Spicy Masala Dosa | \$6.99 |
| Crepe prepared with chili and spicy sauces | |
| Paneer Dosa | \$6.99 |
| Thin rice crepe filled with homemade cheese | |

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| Plain Rava Dosa | \$6.25 |
| Crispy, thin crepe made with cream of wheat and rice flour | |
| Rava Masala Dosa | \$6.99 |
| Thin crepe made with cream of wheat & rice flour, stuffed w/veg curry | |
| Rava Mysore Masala Dosa | \$7.99 |
| Crepe made with wheat cream & rice flour with sauces | |
| Abhiruchi South Indian Combo | \$7.99 |
| Masala dosa with one idli, one vada & sambar | |
| Plain Pesarattu (with chili) | \$6.99 |
| Crepe made with moong bean flour | |
| Abhiruchi Special Pesarattu | \$8.99 |
| Crepe made with moong bean flour and stuffed with upma | |
| Plain Utappam | \$4.99 |
| Thick pancake | |
| Spicy Onion Chili Utappam | \$6.25 |
| Thick pancake with onion and chili | |
| Vegetable Utappam | \$7.25 |
| Thick pancake made with vegetables | |
| Cheese Utappam | \$7.50 |
| Thick pancake with paneer | |

Soups

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| Rasam | \$1.99 |
| Sambar | \$2.50 |
| Tomato Soup | \$2.99 |
| Chicken Corn Soup | \$3.99 |

Vegetarian Entrees (Served with Nan or Rice)

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|---|----------------|
| Okra Fry | \$10.99 |
| Fried okra prepared with southern spices | |
| Okra Masala | \$8.99 |
| Okra cooked with chopped onions & tomatoes | |
| Dondakaya (Tindoora) Fry | \$10.99 |
| Fine pieces of Tindoora fried in oil & cooked with Andhra spices | |
| Aloo Koorma | \$8.99 |
| Potatoes cooked in a mild homemade cream sauce | |
| Aloo Gobi | \$8.99 |
| Potatoes & cauliflower cooked with special sauces | |
| Guthi Vankaya (Bagara Baingan) | \$7.99 |
| Whole baby eggplant stuffed with chopped red chilly, cinnamon, cardamom & chana dal | |
| Aratikaya Vepudu (Banana Fry) | \$10.99 |
| Deep fried banana prepared with traditional spices | |
| Spinach Ball Curry | \$9.99 |
| Small balls of spinach cooked in tomato sauce | |
| Kaddu Ka Salan (Sorakaya) | \$9.99 |
| Squash cooked in spicy sauces | |
| Mirchi Ka Salan | \$9.99 |
| Mild chili cooked in spicy tamarind sauce | |
| Vegetable Jalfrezi | \$8.99 |
| Assorted vegetables cooked in a sweet & spicy curry sauce | |
| Dal Curry | \$7.99 |
| Lentils made with spinach & tomatoes | |
| Navarathan Koorma | \$8.99 |
| Vegetables cooked in a mildly spiced creamy sauce | |
| Palak Paneer | \$8.99 |
| Chopped spinach with homemade cheese cubes | |
| Chana Masala | \$8.99 |
| Garbanzo beans cooked with special herbs & spices | |
| Mutter Paneer | \$8.99 |
| Green peas & homemade cheese cubes | |
| Baingan Bartha | \$9.99 |
| Roasted eggplant seasoned with herbs & spices | |

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| Egg Plant Curry (Vankaya) | \$8.99 |
| Eggplant prepared with onion, chili, ginger | |
| Mixed Vegetable Curry | \$8.99 |
| Mixed vegetables cooked with special sauces | |

Non Vegetarian Entrees (Served with Nan or Rice)

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|---|----------------|
| Andhra Chicken Curry | \$10.99 |
| Succulent pieces of chicken cooked in finely ground fresh masala | |
| *Gongura Chicken | \$11.99 |
| Chicken curry prepared with gongura leaves & boneless chicken | |
| Palak Chicken | \$10.99 |
| Boneless chicken cooked with fresh spinach & mild spices | |
| Chicken Vindaloo | \$10.99 |
| Boneless chicken cooked in a pungent gravy with potatoes and spicy sauces | |
| Chicken Tikka Masala | \$10.99 |
| White breast meat baked in clay oven, with thick spiced gravy | |
| Chicken Koorma | \$10.99 |
| Pieces of chicken cooked in yogurt sauce | |
| Ginger Chicken | \$10.99 |
| Boneless chicken prepared with special ginger sauce | |
| Chicken Saag | \$10.99 |
| Boneless chicken pieces cooked in a thick spinach gravy | |
| Chicken Kadai | \$12.99 |
| Boneless chicken pan fried & coated with spices | |
| Butter Chicken | \$10.99 |
| Boneless chicken cooked in mild butter sauce | |
| *Chicken Fry | \$13.99 |
| Pieces of chicken fried in a pan with spices | |

Lamb & Goat Entrees (Served with Nan or Rice)

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| Lamb Curry | \$12.99 |
| Boneless lamb prepared with rich & mild curry sauce | |
| Lamb Vindaloo | \$12.99 |
| Boneless lamb cooked with potatoes | |
| Lamb Kadai | \$13.99 |
| Pan fried lamb pieces coated with spices | |
| Lamb Koorma | \$13.99 |
| Fine pieces of lamb cooked in yogurt sauce | |
| Lamb Fry | \$15.99 |
| Fine pieces of lamb fried in a pan with spices | |
| Kheema Curry | \$14.99 |
| Minced meat made with variety of spices & masala | |
| Goat Curry | \$13.99 |
| Pieces of goat cooked in finely ground fresh masala | |
| Goat Koorma | \$13.99 |
| Succulent pieces of goat with blend of yogurt & spices | |
| Goat Vindaloo | \$13.99 |
| Pieces of goat cooked with potatoes and spicy sauces | |
| *Goat Fry | \$15.99 |
| Pieces of goat fried in a pan with spices | |

Sea Food Specialties (Served with Nan or Rice)

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|---|----------------|
| Shrimp Curry | \$14.99 |
| Shrimp cooked in spicy curry sauce | |
| Ginger Shrimp | \$14.99 |
| Shrimp cooked in special ginger sauce | |
| Shrimp Masala | \$14.99 |
| Shrimp cooked in spicy sauces and masala | |
| *Shrimp Fry | \$15.99 |
| Pieces of shrimp fried in a pan with spices | |
| Fish Curry | \$14.99 |
| Fish cooked in a pungent Andhra style curry with tamarind | |
| Ginger Fish | \$14.99 |
| Fish cooked with special ginger sauce | |