

Baahubali

INDIAN RESTAURANT

Papadums & Dips

Served with tamarid sause,sweet mango chutney,barbeque sause,hot pickle(6pc) 10.0

Cocktail samosa 10.0

Pani Puri

5 mini puris, mashed Potato with spices, (sour,spicy & mint) flavored water, sev, onions & coriander 10.0

Dahi Puri

5 Mini puris, potatoes, yoghurt, tamarind sauce, mint sauce, onions, sev & coriander 10.0

Masala fries 🍟

Potato chips tossed with desi spices and sauce.(g.f) 8.0

Onion 🧅 Bhaji

Sliced Onions fried with Spice battered 10.0

Veg Manchurian Dumplings

Indian vege dumplings tossed with ginger garlic, onions and desi spices 14.0

Gobi 🥬 65

Gobi 65 is a South India Most Popular vege entrée snack. 14.0

Mushroom 🍄 Magic

Baby mushrooms tossed with onions, ginger, garlic and spices 15.0

Cabbage pakoda

Battered fried cabbage 15.0

Panzer 65

Grilled Cottage cheese tossed with yoghurt+spices+curry leaves 15.0

Chilli Baby corn

baby corn tossed with ginger+garlic+spices. 15.0

Samosa chat

Smashed samosa topped with yogart,tamarind sause ,onions ,sev 10.0

Panzer 🧀 555

paneer tossed with onions, capsicum, ginger, garlic, cashews, & spices (n) 16.0

Chicken 🐔 lollipop

Chicken lollipop is essentially a frenched chicken winglet, the meat is cut loose from the bone end and pushed down creating a lollipop appearance. 15.0

Raju 🐔 Chicken Pakodi

Boneless Chicken Marinated with Indian Masalas, Cashews and Curry leaves. 15.0

Baahubali 🐔 Chicken

Chef secret recipe 14.0

Chicken 🐔 65

Chicken 65 is a spicy, deep-fried dish originating from Chennai, this is South India Most Popular India entrée snack. 15.0

Chilli 🐔 Chicken

Chilli Chicken is a spicy and sweet appetizer, most popular in Indo-chinese cuisine. 15.0

Chicken 🐔 Manchuria

Popular Indo Chinese appetizer made of fried chicken in Manchurian sauce. 14.0

Hyderabad fried 🐔 Chicken

originates from the city of Hyderabad. 15.0

Rum Dragon Chicken

Chef Special recipe 18.0

Szechwani Chicken

Chinese based fried chicken 15.0

Chicken Wings

Fried wings recipe has the most amazing seasoning consisting of garlic, salt and pepper. 15.0

Lamb 🐑 Pepper fry

Slow cooked Tender lamb tossed with ginner garlic and black peppercorns. 16.0

Lamb Kofta

lamb mixed with onions, garlic, and spices. The meat mixture is shaped into logs. 17.0

Chilli fish

Fish pieces cooked with Indian spices and spicy chilli sauce 14.0

Andhra fish pakoda

Fish coated with well-seasoned gram flour batter and served with chilli chutney. 15.0

Apollo Fish

Fish tossed with ginger garlic onions & spices 15.0

Crispy Prawns 🍤

Tempura fried Prawn with Indian Spices 17.0

Curries

Butter Chicken/Panzer/Prawns 20.0

Chicken Chettinadu

Curry Spicy and aromatic curry originated from Chettinadu town South Indian recipe comes with bone. (gf) 20.0

Village Goat Curry

Slow cooked bone in goat meat with village spices (gf) 20.0

Lamb Curry South Indian

Slow cooked Lamb curry with south India Spices (gf) 20.0

Madras Fish Curry

Spicy and tangy fish curry which is prepared in Madras style. (gf) 20.0

fry Piece Biryani Chicken / Lamb

Chef special biryani which is aromatic and mouthwatering and authentic Indian dish. 15.0

Hyderabad Dum Pot Biryani Chicken / Goat 🐔

Hyderabad biryani is an aromatic, mouthwatering and authentic Indian dish with succulent chicken/meat in layers of fluffy rice, fragrant spices and fried onions. 15.0

Madras Fish Curry

Spicy and tangy fish curry which is prepared in Madras style. (gf) 20.0

Noodles

Chicken, Egg, veg. 14,13,13

Szechuan Noodles

Chicken, Egg, veg. 15,14,14

fried Rice

Chicken, Egg, veg. 14,13,13

Szechuan fried Rice

Chicken, Egg, veg. 15 14 14

Bread ▪ Tawa Roti 3.0

Plain rice - 2.0, Cumin/coconut rice 5.0

Desserts – Gulab jamun with ice cream. 10.0