




RedChillez
INDIAN CUISINE



**SCAN TO SEE
OUR MENU!**





RedChillez

INDIAN CUISINE

1650 CARPENTER RD S, UNIT B
TIFTON, GA 31793
229-472-6420

HOURS

MONDAY	CLOSED
TUESDAY	11:00AM-2:30PM 5:00PM-9:30PM
WEDNESDAY	11:00AM-2:30PM 5:00PM-9:30PM
THURSDAY	11:00AM-2:30PM 5:00PM-9:30PM
FRIDAY	11:00AM-2:30PM 5:00PM-10:30PM
SATURDAY	11:00AM-2:30PM 5:00PM-10:30PM
SUNDAY	11:00AM-2:30PM 5:00PM-9:30PM

FOLLOW US ON



RED CHILLETZ INDIAN CUISINE



REDCHILLETZTIFTON

ASK ABOUT OUR
CATERING

AN 18% GRATUITY WILL BE ADDED
TO PARTIES OF 4 OR MORE



PLAIN CHAAS



MASALA CHAI

SOUPS

TOMATO SOUP **\$5.99**
Smooth, creamy tomato soup with mild spices. **Vegetarian**

MULLIGATAWNY SOUP **\$6.99**
A flavorful mix of lentils, vegetables, rice and warming spices. **Vegetarian | Contains Lentils & Rice**

RASAM SOUP **\$6.99**
Spicy South Indian tamarind broth with black pepper and curry leaves. **Vegetarian | Spicy**

MUTTON SHORBA SOUP **\$7.99**
Traditional mutton bone broth simmered with whole spices.

COCONUT (VEG/CHICKEN) SOUP **\$6.99**
Creamy coconut milk soup with vegetables or chicken — subtly spiced. **Dairy Free**

HOT & SOUR (VEG/CHICKEN) SOUP **\$6.99**
A tangy Indo-Chinese broth loaded with vegetables or shredded chicken. **Spicy**

LEMON CORIANDER (VEG/CHICKEN) SOUP **\$6.99**
Fragrant broth with coriander, lemon juice, and crushed pepper. **Light & Zesty**

DRINKS

FOUNTAIN SODA **\$2.99**
Classic fizzy fountain drinks, ice cold & refreshing

BOTTLED SODA **\$2.89**
Your favorite name-brand sodas like Pepsi and Mt. Dew.

BOTTLED WATER **\$2.99**
Purified bottled water—simple, crisp & refreshing.

INDIAN SODA **\$2.79**
Desi favorites like Thums Up, Limca, or Jeera.

PLAIN CHAAS **\$2.99**
A cool, salted buttermilk drink. **Served cold**

MASALA CHAAS **\$3.99**
A cool, spiced buttermilk drink blended with herbs, roasted cumin & salt. **Served Cold.**

MASALA CHAI **\$3.49**
An aromatic Indian black tea brewed with milk & warming spices. **Served Hot**

MASALA COFFEE **\$3.99**
A South Indian filter coffee with bold flavors and creamy froth. **Served Hot**

SWEET LASSI **\$4.99**
A Creamy, frothy, and refreshing traditional Indian yogurt drink.

MANGO LASSI **\$4.99**
Refreshing yogurt-based mango smoothie — sweet and creamy.

CHICKOO (SAPODILLA) SHAKE **\$4.99**
A creamy, sweet milkshake made from the tropical fruit chikoo — malty, caramel-like flavor.

SITAFAL (CUSTARD APPLE) SHAKE **\$5.99**
A creamy and sweet milkshake made from the pulp of the sitafal fruit — smooth and sweet, tropical flavor.



RASAM SOUP

INDO-CHINESE SPECIALTIES

SPRING ROLLS **\$9.99**
Crispy vegetable rolls filled with spiced cabbage, carrots, and noodles — deep-fried & served with sweet chili sauce.

VEG FRIED RICE **\$13.99**
Fragrant basmati rice stir-fried with mixed vegetables, soy sauce and Indo-Chinese spices.

EGG FRIED RICE **\$13.99**
Aromatic rice tossed with scrambled eggs, spring onions, garlic, and soy — a comforting favorite.

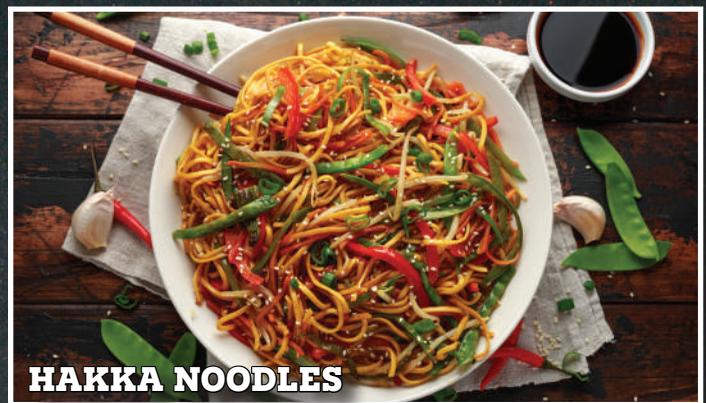
CHICKEN 65 FRIED RICE **\$14.99**
A bold fusion of Chicken 65 and fried rice — spicy chicken bites stir-fried with rice, herbs, and chilies.

SCHEZWAN FRIED RICE **\$13.99/\$14.99**
Spicy fried rice tossed in house-made Schezwan sauce with your choice of vegetables or chicken.

HAKKA NOODLES **\$13.99/\$14.99**
Stir-fried noodles with bell peppers, cabbage, and onions in a savory Indo-Chinese sauce served with your choice of vegetables or chicken.



SPRING ROLLS



HAKKA NOODLES



PAPDI CHAAT



SAMOSA CHAAT

CHAAT SPECIAL

PAPDI CHAAT **\$9.99**
Crispy flour wafers layered with potatoes, yogurt, sweet and tangy chutneys, and chaat masala.

KACHORI CHAAT **\$9.99**
Flaky kachoris crushed and topped with spicy potatoes, chutneys, yogurt, and crunchy sev.

ALOO TIKKI CHAAT **\$9.99**
Golden-fried potato patties served with chickpeas, yogurt, tamarind chutney, and a sprinkle of spices.

SAMOSA CHAAT **\$9.99**
Crushed samosa topped with chickpeas, yogurt, chutneys, onions, and sev — a street-style favorite.

DAHI SEV PURI **\$9.99**
Puffed puris filled with potatoes and chutneys, drizzled with yogurt and finished with sev.

BHEL PURI **\$9.99**
A light and crunchy mix of puffed rice, onions, tomatoes, chutneys, and spices — a refreshing street snack.

VEG STARTERS

SAMOSAS

\$6.99

Crispy golden pastry filled with spiced potatoes and peas, deep-fried to perfection.

ONION SAMOSAS

\$7.99

Mini samosas stuffed with caramelized onions and spices — a South Indian street snack favorite.

GOBI MANCHURIAN

\$13.99

Cauliflower florets battered and fried, then tossed in Indo-Chinese Manchurian sauce.

BABY CORN MANCHURIAN

\$13.99

Crispy baby corn sautéed with garlic, ginger and tangy Indo-Chinese sauces.

PAKODA

\$10.99/\$11.99/\$12.99
MIX ONION SPINACH

Assorted vegetable fritters made with gram flour — crispy, savory, and perfect with chutney.

CUT MIRCHI

\$13.99

Deep-fried green chilies cut and refried in seasoned batter — spicy and crunchy

MOMOS 65

\$13.99

Crispy dumplings tossed in a fiery 65 masala — a fusion twist on Indian and Indo-Chinese.

CHILI GARLIC PANEER

\$14.99

Soft paneer cubes tossed in spicy garlic sauce with chilies and bell peppers.

PANEER MAJESTIC

\$14.99

Creamy, mildly spicy paneer appetizer with a rich yogurt-based masala.

GOBI MAJESTIC

\$14.99

Cauliflower cooked in the majestic style — creamy, tangy, and spiced with southern flair.

MUSHROOM PEPPER-FRY

\$13.99

Mushroom stir-fried with crushed black pepper, onions, and curry leaves — bold and earthy.

PANEER KARAMPODI

\$14.99

Paneer cubes tossed with spicy gunpowder masala — a South Indian specialty.

GOBI KARAMPODI

\$13.99

Crispy gobi tossed in roasted spicy Andhra-style podi (karampodi) masala.

VEG MANCHURIAN DRY

\$14.99

Vegetable balls deep-fried and tossed in classic Indo-Chinese Manchurian sauce.

LILVA (PIGEON PEAS) KACHORI

\$9.99

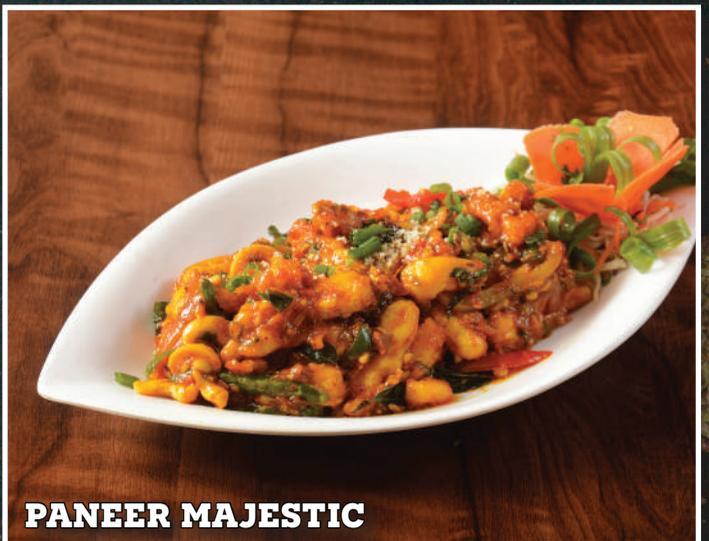
Flaky dough filled with a savory & slightly sweet mixture of pigeon peas (lilva), green peas, and aromatic spices.



SAMOSAS



PAKODA



PANEER MAJESTIC



CHICKEN 65



GOAT SUKKA



CHICKEN GHEE ROAST

NON-VEG STARTERS

CHICKEN 65 **\$15.99**

A spicy South Indian fried chicken dish tossed in yogurt, curry leaves, and chilies.

CHICKEN LOLLIPOP **\$16.99**

Frenched chicken wings marinated and deep-fried, served with a tangy sauce.

CHILLI GARLIC CHICKEN **\$15.99**

Crispy chicken bites tossed in garlic, soy sauce, and crushed chilies — Indo-Chinese style.

CHICKEN PEPPER FRY **\$15.99**

Crispy baby corn sautéed with garlic, ginger and tangy Indo-Chinese sauces.

CHICKEN POTLI/SAMOSA **\$16.99**

Minced chicken wrapped in a crispy pastry shell — deep-fried and served with chutney.

PAN GRILLED CHICKEN WINGS **\$15.99**

Juicy chicken wings pan-grilled with house spices and herbs — smoky and tender.

APOLLO FISH **\$15.99**

Boneless fish chunks stir-fried with spicy masala and curry leaves — a Hyderabad classic.

BALTI CHICKEN **\$16.99**

Tender chicken cooked in thick Balti-style sauce with bold spices and herbs.

GOAT SUKKA **\$18.99**

Dry-fried goat meat cooked with coconut, curry leaves, and Chettinad spices.

MASALA PAN FISH **\$16.99**

Fish fillet pan-fried with signature Red Chillez masala blend.

MUTTON GHEE ROAST **\$18.99**

Rich and spicy mutton dish roasted in ghee and infused with fiery red chili paste.

CHICKEN GHEE ROAST **\$16.99**

Boneless chicken pieces slow-roasted in ghee with a traditional Mangalorean masala.

SHRIMP MAJESTIC **\$15.99**

Crispy shrimp tossed in a creamy yogurt-based sauce with southern spices.

CHILI GARLIC SHRIMP **\$16.99**

Prawns stir-fried with garlic, chili and soy — tangy and bold.

TANDOOR (CLAY OVEN) SPECIALS

TANDOORI MURGH (CHICKEN) ^{HALF} \$14.99 / ^{FULL} \$24.99

Whole chicken marinated in spiced yogurt and roasted in a clay oven for a smoky, juicy finish.

TANDOORI MURGH TIKKA (BONELESS) \$16.99

Boneless chicken pieces marinated in yogurt and spices, skewered and cooked to perfection in the tandoor.

TANDOORI PANEER TIKKA \$16.99

Cubes of paneer marinated with herbs, yogurt, and spices — grilled with onions and peppers.

TANDOORI LAMB CHOPS \$25.99

Juicy lamb chops marinated in aromatic spices and char-grilled in the clay oven.

TANDOORI PRAWNS \$19.99

Plump prawns marinated with tandoori spices and roasted in the tandoor for a smoky flavor.

MALAI MURGH TIKKA \$18.99

Creamy chicken tikka marinated with yogurt, cream, and subtle spices — soft and mild.

TANDOORI MIX GRILL (CHICKEN) \$24.99

A sizzling platter of assorted chicken kebabs, tikka, and wings cooked in the clay oven.

TANDOORI POMFRET FISH (W/ BONE) \$22.99

Whole pomfret fish marinated with tandoori masala and grilled over open flames.

ZAFRANI FISH TIKKA \$23.99

Boneless fish marinated with saffron, spices, and grilled to golden tenderness.

CHICKEN SEEKH KEBAB \$18.99

Ground chicken skewers seasoned with herbs and spices, cooked in the clay oven.

LAMB SEEKH KEBAB \$20.99

Minced lamb mixed with fresh herbs and traditional spices, grilled on skewers.

TANGADI MURGH (CHICKEN) \$17.99

Tandoor-grilled chicken drumsticks marinated with spicy yogurt masala.

HARIYALI PANEER TIKKA \$16.99

Cubes of paneer marinated in a rich green chutney with fresh coriander, mint, ginger, garlic, and yogurt.

MALAI PANEER TIKKA \$16.99

Chunks of paneer marinated in aromatic spices and grilled in a tandoor.



TANDOORI MURGH (CHICKEN)



CHICKEN SEEKH KEBAB



MALAI PANEER TIKKA

SERVED WITH PLAIN WHITE RICE

VEG ENTREES



MALAI KOFTA

MALAI KOFTA **\$16.99**
Soft cottage cheese and potato dumplings in a rich, creamy cashew-based gravy.

CHEESE HUNGAMA **\$17.99**
A celebration of cheese in a medley of flavorful spices and creamy tomato gravy.

CHEESE BUTTER MASALA **\$16.99**
Cubes of cheese simmered in a buttery tomato-based sauce with a touch of cream.

PANEER CHEESE BUTTER MASALA **\$18.99**
Paneer and cheese cubes in a luxurious butter and tomato masala sauce.

PANEER TIKI MASALA **\$16.99**
Char-grilled paneer cubes in a creamy tomato-based curry with spices.

PANEER KHURCHAN **\$17.99**
Shredded paneer cooked with bell peppers, onions, and tomatoes. Slow cooked in aromatic Indian spices.

SHAHI PANEER **\$16.99**
A royal North Indian dish of paneer in a rich, mildly sweet creamy gravy.

PALAK PANEER **\$16.99**
Cottage cheese cubes simmered in a smooth spinach gravy with mild spices.

PANEER MAKHNI **\$17.99**
Paneer cooked in a luscious makhni (butter-tomato) sauce finished with cream.

PANEER BHURJI **\$16.99**
Scrambled paneer sauteed with onions, tomatoes, and house spices.

PANEER KADAI **\$17.99**
Paneer tossed with onions, bell peppers, and kadai masala in a semi-dry gravy.

MUTTER PANEER **\$16.99**
Green peas and paneer cooked in an onion-tomato gravy.

PANEER JALFREZI **\$17.99**
Paneer stir-fried with vegetables in a tangy tomato sauce.

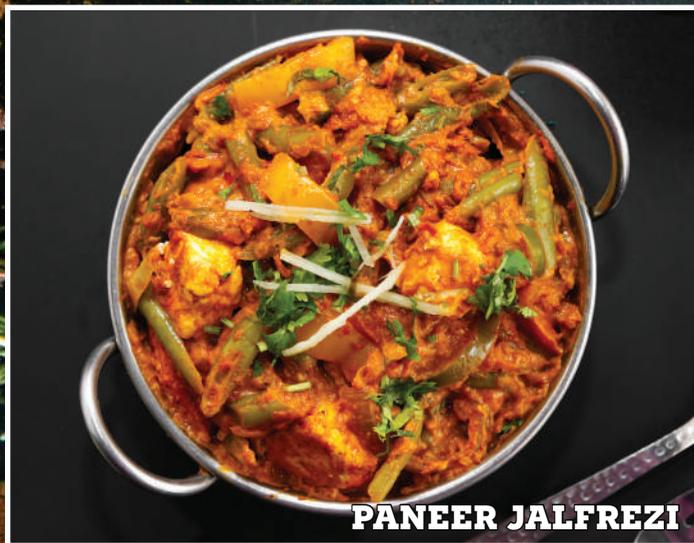
ALOO VEGETABLE KORMA **\$15.99**
Potatoes and vegetables in a creamy coconut or cashew-based korma sauce.

ALOO GOBI PALAK **\$16.99**
Potatoes and cauliflower cooked with spinach and spices.

VEG KOLHAPURI **\$16.99**
A fiery and flavorful vegetable curry made with Kolhapuri masala.



SHAHI PANEER



PANEER JALFREZI

SERVED WITH PLAIN WHITE RICE

VEG ENTREES

KAJU CURRY **\$17.99**

Cashews simmered in a rich, creamy and mildly sweet tomato-based curry.

DAL TADKA **\$16.99**

Yellow lentils tempered with garlic, cumin, and mustard seeds.

DAL BUKHARA **\$17.99**

Slow-cooked black lentils in a buttery tomato gravy.

DAL PALAK **\$17.99**

Yellow lentils cooked with spinach and Indian spices.

DAL MAKHNI **\$16.99**

Rich and creamy black lentils slow-simmered with butter and cream.

NAVRATNA KORMA **\$16.99**

A mix of nine vegetables cooked in a mildly sweet, creamy gravy with nuts and raisins.

VEG KOOTU **\$17.99**

South Indian-style vegetables and lentils cooked with coconut and mild spices.

TOMATO PAPPU **\$15.99**

Andhra-style tomato dal tempered with mustard seeds and curry leaves.

BAGARA BAINGAN **\$16.99**

Baby eggplants cooked in a tangy peanut-sesame gravy.

MIRCHI SALAN **\$16.99**

Green chilies simmered in a rich, nutty gravy made of sesame, peanuts, and coconut.

CHANA MASALA **\$16.99**

Chickpeas cooked in onion-tomato gravy with traditional Indian spices.

KADAI BHINDI **\$15.99**

Okra sauteed with onions and bell peppers in kadai-style masala.

ADRAKI GOBI **\$15.99**

Cauliflower florets tossed in ginger-spiced masala.

DONDAKAYA MASALA **\$16.99**

Scarlet gourd stir-fried in South Indian masala.

MIX VEG CHETTINAD **\$16.99**

Mixed vegetables cooked in spicy Chettinad-style coconut and pepper masala.



DAL TADKA



CHANA MASALA



BAGARA BAINGAN

SERVED WITH PLAIN WHITE RICE

CHICKEN ENTREES



CHICKEN TIKKA MASALA

CHICKEN TIKKA MASALA 🌱 **\$16.99**
Char-grilled chicken tikka cooked in a creamy tomato-based curry with aromatic spices.

BUTTER CHICKEN 🌱 **\$16.99**
Boneless chicken simmered in a rich and buttery tomato cream sauce with fenugreek.

CHICKEN KORMA **\$17.99**
Mild and creamy chicken curry made with yogurt, nuts, and fragrant spices.

CHICKEN VINDALOO **\$16.99**
Spicy Goan-style curry with marinated chicken, vinegar, and chilies.

CHICKEN CHETTINAD 🌱 **\$17.99**
Fiery South Indian chicken curry made with black pepper, coconut, and roasted spices.

CHICKEN PALAK **\$16.99**
Chicken pieces cooked in a velvety spinach gravy seasoned with garlic and cumin.

CHICKEN JALFREZI **\$17.99**
Stir-fried chicken with bell peppers, onions, and tangy tomato-based sauce.

ANDHRA KODI KURA (BONE IN) **\$18.99**
Spicy and flavorful Andhra-style chicken curry with traditional home-style masala.

CHICKEN GONGURA (BONE IN) **\$17.99**
Chicken simmered with tangy gongura (sorrel) leaves in a spiced Andhra curry.

KARAIKUDI CHICKEN **\$17.99**
A bold chicken dish from Tamil Nadu with dry spices, red chilies, and curry leaves.

AMRAVATI CHICKEN **\$17.99**
Flavorful chicken curry inspired by the Andhra city of Amravati — spiced and aromatic.

TARIWALA DESI CHICKEN CURRY 🌱 **\$18.99**
Traditional North Indian curry with bone-in chicken and thin, spicy gravy.

MANGO CHICKEN MASALA 🌱 🌱 **\$17.99**
Chicken cooked in a unique blend of mango pulp, cream, and house spices for a sweet-spicy flavor.



CHICKEN VINDALOO



CHICKEN JALFREZI

SERVED WITH PLAIN WHITE RICE

LAMB & GOAT ENTREES

LAMB ROGAN JOSH 🌱 🌶️ **\$19.99**
A classic Kashmiri lamb curry slow-cooked in yogurt, onions, and aromatic spices.

GOAT MANDAKINI **\$18.99**
Tender goat meat cooked in a rich and spicy house-special masala

GOAT CURRY 🌱 🌶️ **\$18.99**
Tender goat meat cooked in a rich and spicy house-special masala.

LAMB VINDALOO 🌱 🌶️ **\$18.99**
A bold and tangy Goan-style lamb curry made with vinegar and red chilies.

LAMB SAAG/PALAK **\$19.99**
Lamb pieces simmered in a creamy spinach gravy with garlic and mild spices.

GOAT MALABAR 🌱 **\$19.99**
South Indian coastal-style goat curry with coconut, fennel, curry leaves, and whole spices.

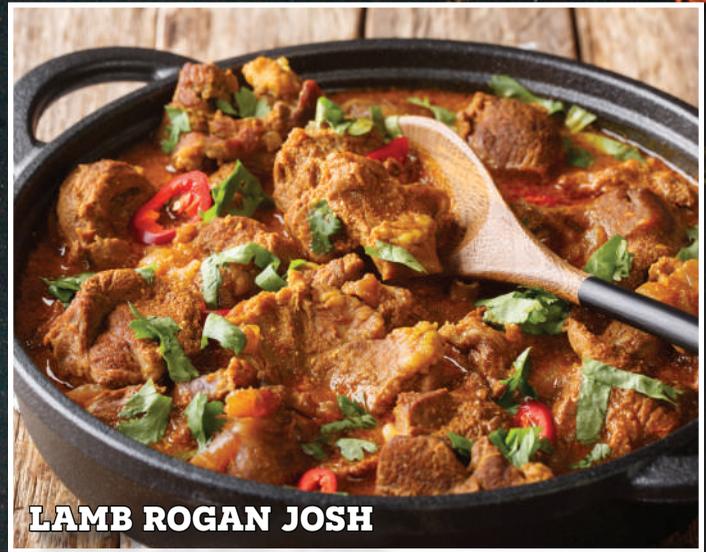
BHUNA GOSHT 🌱 🌶️ **\$18.99**
Dry-style lamb curry slow cooked with onions, tomatoes, and deeply roasted spices.

GONGURA GOAT **\$18.99**
Andhra-style goat curry cooked with tangy gongura (sorrel) leaves and bold spices.

LAMB JALFREZI **\$18.99**
Stir-fried lamb cooked with onion, bell peppers, and a tomato-based tangy gravy.

LAMB KORMA **\$19.99**
Rich and creamy lamb curry made with ground nuts, cream, and mild aromatic spices.

KADAI LAMB 🌱 **\$19.99**
Lamb cooked in traditional kadai masala with onions, pepper, and crushed spices.



LAMB ROGAN JOSH



LAMB VINDALOO



KADAI LAMB

SERVED WITH PLAIN WHITE RICE

SEAFOOD ENTREES

SHRIMP MANGO CURRY  **\$17.99**

Juicy shrimp simmered in a sweet and tangy mango-infused coconut curry.

SHRIMP MASALA  **\$16.99**

Shrimp cooked in a classic onion-tomato masala with house spices.

MALABAR FISH CURRY **\$17.99**

South Indian coastal fish curry made with coconut milk, mustard seeds, and curry leaves.

CHEPALA (FISH) PULUSU **\$17.99**

Andhra-style tamarind-based fish curry with bold, tangy flavors.

SHRIMP KORMA **\$17.99**

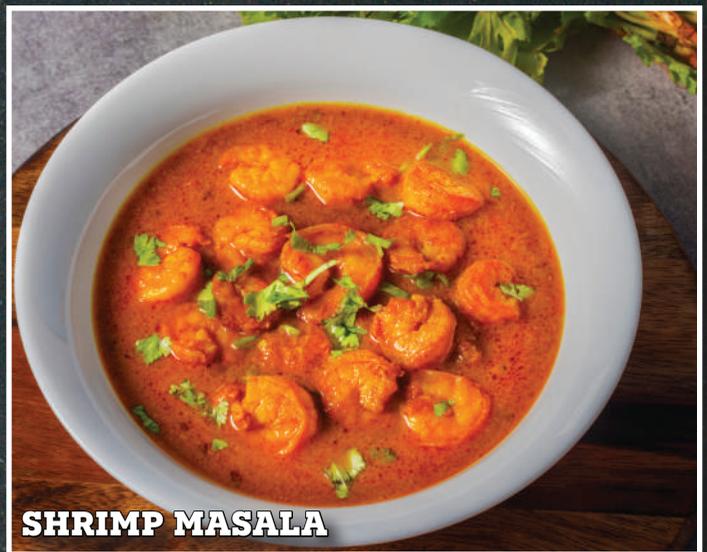
Shrimp cooked in a mild, creamy korma sauce with cashews and aromatic spices.

SHRIMP VINDALOO  **\$17.99**

Goan-style spicy shrimp curry made with vinegar, garlic, and red chili masala.



SHRIMP MANGO CURRY



SHRIMP MASALA



EGG CURRY

SERVED WITH PLAIN WHITE RICE

ANDA (EGG) ENTREES

EGG CURRY  **\$15.99**
Boiled eggs simmered in a flavorful onion-tomato gravy with traditional Indian spices.

EGG BHURJI **\$15.99**
Spiced scrambled eggs sauteed with onions, tomatoes, green chilies, and herbs.

EGG KEEMA **\$16.99**
Finely chopped boiled eggs cooked in a spicy minced-style masala with bold flavors.

BOILED EGG TIKKA **\$16.99**
Halved boiled eggs marinated in tikka spices and roasted for a smoky finish.



EGG BHURJI

BREADS (NAAN & ROTI)

BUTTER NAAN \$3.99
Soft leavened Indian bread brushed with melted butter.

PLAIN NAAN \$3.99
Classic tandoor-baked naan — light, fluffy, and versatile.

GARLIC NAAN \$3.99
Naan topped with minced garlic and herbs.

CHILLI GARLIC NAAN \$4.49
Spicy garlic naan with green chili and herb topping.

CHEESE GARLIC NAAN \$4.99
Garlic naan stuffed with gooey melted cheese.

CHEESE NAAN \$4.49
Naan stuffed with rich cheese — soft and indulgent.

BULLET NAAN \$4.49
Spicy naan loaded with green chillies and fiery seasoning.

ONION KULCHA \$4.99
Stuffed bread filled with seasoned onions and herbs.

BASIL GARLIC NAAN \$4.49
Garlic naan infused with fresh basil leaves.

ROSEMARY NAAN \$4.49
Tandoor-baked naan flavored with rosemary and garlic.

BUTTER ROTI \$3.99
Whole wheat flatbread brushed with butter.

TANDOORI ROTI \$3.49
Whole wheat roti baked in the tandoor — earthy and wholesome.

CHILLI CHEESE NAAN \$4.99
Cheese naan with green chillies — spicy, rich, and flavorful.

BROCCOLI CHEESE NAAN \$5.99
Naan filled with a cheesy broccoli stuffing — hearty and satisfying.

BROCCOLI BULLET NAAN \$5.49
Spicy broccoli-stuffed naan seasoned with chillies.

PESHAWARI NAAN \$6.99
Sweet naan filled with coconut, dried fruits, and nuts.



PLAIN NAAN



ONION KULCHA



TANDOORI ROTI

RICE

- COCOCNUT RICE** 🌿 **\$9.99**
Steamed basmati rice flavored with coconut, mustard seeds, and curry leaves.
- SAFFRON RICE** 🌿 **\$11.99**
Fragrant rice cooked with saffron strands and light spices.
- SPINACH RICE** 🌿 **\$9.99**
Basmati rice tossed with spinach and mild spices.
- TAMARIND RICE** 🌿 **\$9.99**
South Indian rice dish flavored with tamarind, mustard seeds, and red chilies.
- JEERA RICE** **\$9.99**
Basmati rice tempered with cumin seeds and ghee.
- PLAIN WHITE RICE** 🌿 **\$3.99**
Steamed long-grain white rice — light and fluffy.
- YOGURT RICE** **\$5.99**
Comforting South Indian dish made with rice and yogurt, tempered with mustard and curry leaves.



COCONUT RICE

BIRYANI

- EGG DUM BIRYANI** **\$15.99**
Boiled eggs layered with fragrant basmati rice, aromatic spices, and slow-cooked in dum style.
- SHRIMP DUM BIRYANI** **\$17.99**
Juicy shrimp marinated with spices and cooked in layered basmati rice over a sealed dum pot.
- CHICKEN DUM BIRYANI** **\$14.99**
Classic Hyderabadi-style biryani with bone-in chicken, layered with saffron rice and cooked under dum.
- VEGETABLE DUM BIRYANI** **\$13.99**
Seasonal vegetables cooked with herbs and layered with saffron-infused rice, dum — cooked to perfection.
- PANEER DUM BIRYANI** **\$15.99**
Soft paneer cubes marinated in spices and cooked with biryani rice in sealed pot style.
- VIJAYAWADA MURGH (CHICKEN) BIRYANI (BONELESS)** **\$14.99**
Spicy Andhra-style boneless chicken biryani with bold flavors and fiery masala.
- GOAT DUM BIRYANI** **\$17.99**
Bone-in goat meat slow-cooked with basmati rice and traditional spices in dum style.
- GOAT KHAFSA** **\$17.99**
Aromatic rice cooked with goat, Middle Eastern spices and dry fruits for a rich, royal taste.
- LAHORI CHURGHA BIRYANI** **\$16.99**
Pakistani-style whole spiced chicken paired with layered basmati rice and herbs.
- NATU KODI FRY BIRYANI** **\$17.99**
Country-style chicken (natu kodi) stir-fried and layered with biryani rice — Andhra style.
- MUGLAI CHICKEN BIRYANI** **\$15.99**
Succulent chunks of perfectly spiced chicken, almond paste, and basmati rice cooked with aromatic spices.



EGG DUM BIRYANI



PANEER DUM BIRYANI

WEEKENDS ONLY

CHEF'S SPECIALS

GHEE ROAST MUTTON PULAO \$18.99

Slow-cooked mutton roasted in ghee and layered with flavorful basmati rice.

GHEE ROAST CHICKEN PULAO \$16.99

Tender chicken pieces roasted in ghee and blended with spiced pulao rice.

LAMB KEEMA FRY PULAO \$18.99

Spiced minced lamb sautéed and folded into aromatic basmati rice.

LAMB FRY PULAO \$18.99

Chunks of lamb fried with masala and combined with fragrant pulao.

PANEER FRY PULAO \$16.99

Crispy fried paneer pieces tossed into rich, spiced rice.

SHRIMP FRY PULAO \$17.99

Juicy shrimp fried with southern spices and layered with flavorful pulao.

GONGURA CHICKEN BIRYANI \$17.99

Bold and tangy chicken biryani infused with gongura (sorrel) leaves.



SHRIMP FRY PULAO



GHEE ROAST CHICKEN PULAO



CHICKEN TENDERS



CHEESE NUGGETS

KIDS MENU

MALAI TIKKA CHICKEN \$7.99

Mildly spiced, creamy chicken tikka — soft and kid-friendly.

CHICKEN TENDERS \$7.99

Golden-fried chicken strips served crisp and juicy.

FRENCH FRIES \$6.99

Classic crispy fries — lightly salted and golden brown.

CHEESE NUGGETS \$8.99

Crunchy nuggets filled with melted cheese — a kid favorite.

CHICKEN NUGGETS \$7.99

Tender chicken bites coated in a crispy breaded shell.

POTATO FINGERS \$6.99

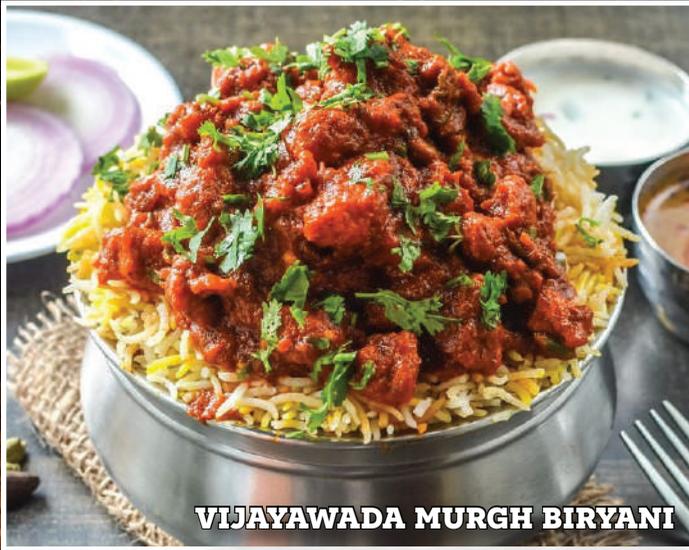
Crispy deep-fried potato sticks seasoned to perfection.

RedChillez
INDIAN CUISINE
WEEKEND SPECIAL

ALSO AVAILABLE FOR ANY ENTREES

FAMILY PACK BIRYANI

SERVED WITH CHEF'S SPECIAL APPETIZER & DESSERT



VIJAYAWADA MURGH BIRYANI

VEGETABLE BIRYANI **\$41.97**

Seasonal vegetables cooked with herbs and layered with saffron-infused rice, dum — cooked to perfection.

PANEER BIRYANI **\$47.97**

Soft paneer cubes marinated in spices and cooked with biryani rice in sealed pot style.

EGG BIRYANI **\$41.99**

Boiled eggs layered with fragrant basmati rice, aromatic spices, and slow-cooked in dum style.

CHICKEN BIRYANI **\$44.99**

Classic Hyderabadi-style biryani with bone-in chicken, layered with saffron rice and cooked under dum.

GOAT BIRYANI **\$53.99**

Bone-in goat meat slow-cooked with basmati rice and traditional spices in dum style.

SHRIMP BIRYANI **\$53.99**

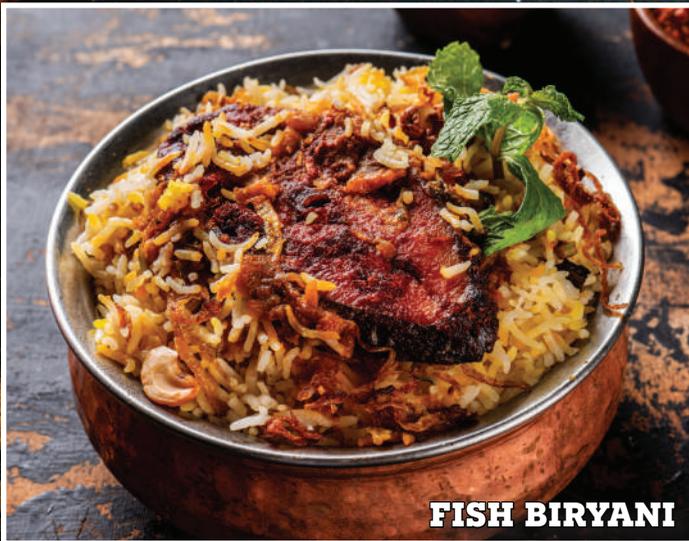
Juicy shrimp marinated with spices and cooked in layered basmati rice over a sealed dum pot.

FISH BIRYANI **\$53.99**

tender fish cooked with aromatic basmati rice and a complex blend of spices

VIJAYAWADA MURGH BIRYANI **\$44.99**

Spicy Andhra-style boneless chicken biryani with bold flavors and fiery masala.



FISH BIRYANI



SHRIMP BIRYANI



GOAT BIRYANI

RedChillez
INDIAN CUISINE
WEEKEND SPECIAL

ALSO AVAILABLE FOR ANY ENTREES

JUMBO PACK BIRYANI

SERVED WITH CHEF'S SPECIAL APPETIZER & DESSERT

VEGETABLE BIRYANI **\$69.99**

Seasonal vegetables cooked with herbs and layered with saffron-infused rice, dum — cooked to perfection.

PANEER BIRYANI **\$79.99**

Soft paneer cubes marinated in spices and cooked with biryani rice in sealed pot style.

EGG BIRYANI **\$66.99**

Boiled eggs layered with fragrant basmati rice, aromatic spices, and slow-cooked in dum style.

CHICKEN BIRYANI **\$69.99**

Classic Hyderabadi-style biryani with bone-in chicken, layered with saffron rice and cooked under dum.

GOAT BIRYANI **\$84.99**

Bone-in goat meat slow-cooked with basmati rice and traditional spices in dum style.

SHRIMP BIRYANI **\$84.99**

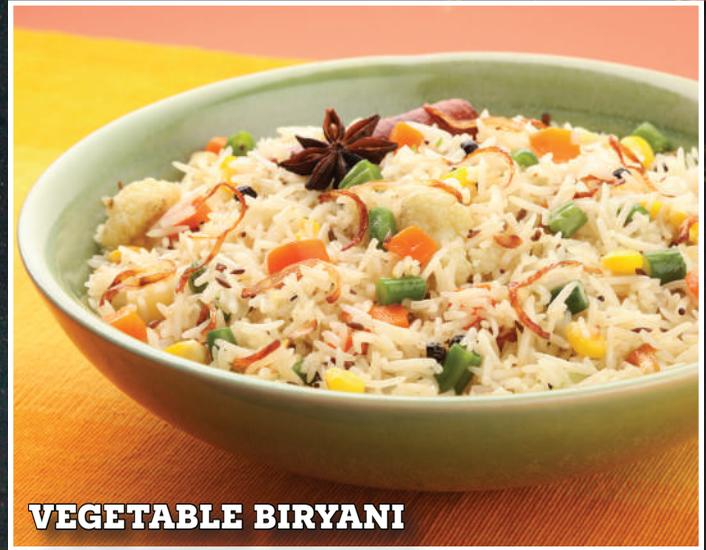
Juicy shrimp marinated with spices and cooked in layered basmati rice over a sealed dum pot.

FISH BIRYANI **\$84.99**

tender fish cooked with aromatic basmati rice and a complex blend of spices

VIJAYAWADA MURGH BIRYANI **\$69.99**

Spicy Andhra-style boneless chicken biryani with bold flavors and fiery masala.



VEGETABLE BIRYANI



PANEER BIRYANI



CHICKEN BIRYANI



EGG BIRYANI



GALUB JAMUN



KALA JAMUN

A LA CARTE

RAITA **\$3.99**
A cool and creamy Indian yogurt dip, seasoned with aromatic spices.

SALAN **\$3.99**
A flavorful, tangy, and nutty curry made with a creamy base of ground peanuts, sesame seeds, and coconut.

GREEN SALAD **\$6.99**
A crisp and refreshing mix of seasonal greens, cucumber, and ripe cherry tomatoes with your choice of dressing.

PICKLE **\$1.99**
A combination of sliced fruits and vegetables pickled in oil and spices that can liven and pair well with any dish.

PAPAD (4 PIECES) **\$2.99**
Four crispy, thin lentil wafers, roasted to a delightful crunch, offering a savory and crispy beginning to your meal.

PLAIN YOGURT **\$3.99**
A simple and pure yogurt with a smooth, tangy flavor.

DESSERTS

SHAHI TUKDA **\$5.99**
Rich Mughlai bread pudding made with fried bread, saffron milk, and garnished with nuts.

RICE PUDDING **\$4.99**
Traditional Indian kheer made from slow-cooked rice, milk, and cardamom

GULAB JAMUN **\$4.99**
Soft milk dumplings soaked in warm rose-scented sugar syrup.

KALA JAMUN **\$5.99**
Dark brown deep-fried milk dumplings soaked in rich cardamom sauce.

CARROT HALWA **\$5.99**
Warm dessert made from grated carrots cooked in milk, ghee, and garnished with nuts.

RASMALAI **\$4.99**
Soft paneer paties soaked in saffron, cardamom milk, and garnished with pistachios

FALOODA **\$5.99**
A layered cold dessert with rose syrup, vermicelli, basil seeds, ice cream, and milk.



RAITA