

KOTHU

VEG/EGG KOTHU \$ 14.99
Shredded bread tossed with choice of vegetables or Eggs served with gravy

BUTTER CHICKEN KOTHU \$ 15.99
Shredded bread tossed with butter chicken sauce and spices and served with gravy

CHICKEN KOTHU \$ 15.99
Shredded bread tossed with chicken and spices and served with gravy

MUTTON KOTHU \$ 16.99
Shredded bread tossed with mutton and spices and served with gravy

DESI NOODLES

SCHZWAN HAKKA NOODLES
Schezwan flavoured hakka noodles with choice of protien
VEG \$ 13.99 | Egg \$ 14.99
CHICKEN \$15.99 | SHRIMP 16.99

MANCHURIAN HAKKA NOODLES
Manchurian flavoured hakka noodles with choice of protein
VEG \$ 13.99 | Egg \$ 14.99
CHICKEN \$15.99 | SHRIMP 16.99

BUTTER GARLIC HAKKA NOODLES
Manchurian flavoured hakka noodles with choice of protein
VEG \$ 13.99 | Egg \$ 14.99
CHICKEN \$15.99 | SHRIMP 16.99

FRIED RICE

SCHZWAN FRIED RICE
Schezwan flavoured fried rice with choice of protien
VEG \$ 13.99 | Egg \$ 14.99
CHICKEN \$15.99 | SHRIMP 16.99

MANCHURIAN FRIED RICE
Manchurian flavoured fried rice with choice of protien
VEG \$ 13.99 | Egg \$ 14.99
CHICKEN \$15.99 | SHRIMP 16.99

BUTTER GARLIC HAKKA NOODLES
Manchurian flavoured hakka noodles with choice of protein
VEG \$ 13.99 | Egg \$ 14.99
CHICKEN \$15.99 | SHRIMP \$ 16.99

DESSERTS

GULAB JAMUN \$ 5.99
Milk dumplings flavoured with saffron and cardamom

RASMALAI \$ 6.99
Soft paneer dumplings immersed in chilled creamy milk.

BETROOT HALWA WITH ICE CREAM \$ 7.99
Beetroot based dessert served with Ice-cream

SHAHI TUKDA \$ 6.99
Bread topped with rich creamy milk and nuts

SIDES

MANGO CHUTNEY \$ 3.99
ONION SALAD \$ 3.99
CUCUMBER RAITA \$ 4.99
BOONDI RAITA \$ 4.99

BREADS

PLAIN NAAN \$ 2.99
BUTTER NAAN \$ 3.49
GARLIC NAAN \$ 3.99
CHILLI GARLIC NAAN \$ 4.49
LACHHA PARATHA \$ 3.99
ROTI \$ 2.99

KIDS MENU

FRENCH FRIES \$ 6.99
Chef special french Fries

CHICKEN NUGGETS \$ 7.99
Tender pieces of chicken battered and deep fried

CHICKEN NUGGETS & FRIES COMBO \$ 12.99
Special combo of Tender nuggets with fries

PANEER BUTTER MASALA FRIES COMBO \$13.99
Special combo of paneer butter masala and Fries

BUTTER CHICKEN & FRIES COMBO \$ 13.99
Special combo of butter chicken and Fries

MANDI SPECIAL

This delectable dishes feature long-grain basmati rice infused with middle eastern spices and is complimented by salad and Gravy and also a choice of tomato salasa or garlic sauce by creating a burst of flavours and aromas.

CHICKEN MANDI

(REGULAR / FAMILY)
GRILL CHICKEN MANDI \$ 19.99 / \$ 37.99
AFGHANI CHICKEN MANDI \$ 19.99 / \$ 37.99
CHICKEN JUICY MANDI \$ 18.99 / \$ 36.99
MURGH MUSSALLAM MANDI \$ 24.99 / \$ 48.99

MUTTON MANDI

(REGULAR / FAMILY)
MUTTON JUICY MANDI \$ 19.99 / \$ 39.99
LAMB SHANK MANDI \$ 21.99 / \$ 42.99
NALLI NIHARI MANDI \$ 21.99 / \$ 42.99
BABY GOAT LEG MANDI \$ 109.99
BABY GOAT SHOULDER MANDI \$ 109.99

SEA FOOD MANDI

(REGULAR / FAMILY)
ARABIAN PRAWN MANDI \$ 23.99 / \$ 45.99
KING FISH FRY MANDI \$ 23.99 / \$ 45.99

EXTRAS

MANDI RICE \$ 7.99
GRILLED/AFGHANI CHICKEN (HALF CHICKEN) \$ 15.99
GRILLED/AFGHANI CHICKEN (FULL CHICKEN) \$ 29.99
GARLIC SAUCE \$ 2.99
SALSA \$ 2.99

* Prices may change without prior notice
* Our food may contain nuts and dairy

Our Core Values...

FRESH FARM VEGETABLES

ANTIBIOTICS FREE CHICKEN

HORMONE FREE LAMB

NO MSG ADDED

NO ARTIFICIAL COLORS



Monday - 11:30 am - 10:30 pm
Tuesday - 11:30 am - 10:30 pm
Wednesday - 11:30 am - 10:30 pm
Thursday - 11:30 am - 10:30 pm
Friday - 11:30 am - 12:00 am
Saturday - 11:30 am - 12:00 am
Sunday - 11:30 am - 12:00 am

**6015 Steeles Ave E,
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contact@biryaninbarbq.com
416-624-0999



biryaninbarbq **biryaninbarbq**

**BIRYANI
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BARBQ**

THE ROYAL CUISINE IN URBAN STYLE

TAKE AWAY MENU

416-624-0999

Catering for all Occasions

Corporate | Office Parties | Family Events

biryaninbarbq.com

SALAD & SOUPS

INDIAN SALAD \$ 8.99 (CUCUMBER) Indian salad with fresh field greens, cucumber, tomato and carrot

MULLIGATAWNY \$ 6.99 A delicious lentil soup garnished with lemon

CHICKEN SHORBA \$ 7.99 A rich chicken broth flavored with aromatic curry spices and herbs.

MUTTON SHORBA \$ 8.99 Meat simmered and flavored with aromatic curry spices and herbs.

VEG STARTERS

SAMOSA \$ 5.99 Spiced potatoes and green peas in a pastry wrapper served with chutneys

CHEESE TIKKI \$ 7.99 Patties made of spicy potato, green peas, chillies stuffed with cheese

SAMOSA / TIKKI CHAAT \$ 10.99 Flavourful potato patty topped with tangy chutneys and crunchy sev

VEG MANCHURIA \$ 13.99 Vegetable balls sautéd with homemade Manchurian sauce.

CHAAT PAPRI \$ 10.99 Crispy crackers with savory toppings and tangy chutneys

GOBI 65 \$ 13.99 Cauliflower florets cooked with yogurt, onions and fresh curry leaves

PEPPER MUSHROOM \$ 13.99 Battered mushroom tossed with pepper and house special spices

FRIED VEG MOMOS \$ 13.99 Dumplings filled with vegetable medley and fried to perfection

CHILLI PANEER \$ 14.99 Cottage cheese sauteed with chillies, bell peppers and chilli sauce

CHICKEN STARTERS

CHICKEN PAKORA \$ 13.99 Chicken deep fried with authentic special spices with chickpea flour

HYDERABADI WINGS \$ 14.99 Spicy chicken winglets marinated tossed in spicy sauce

CHICKEN 65 \$ 15.99 Battered chicken tossed in spiced yogurt with onions and fresh curry leaves

CHICKEN SUKKA \$ 15.99 Tender chicken cooked with spices and sauteed with onion and fresh curry leaves.

CHILLI CHICKEN \$ 14.99 Battered chicken wok fried with chillies, bell peppers and chilli sauce

FRIED CHICKEN MOMOS \$ 15.99 Dumplings filled with minced chicken and fried to perfection

SPICY CHICKEN \$ 15.99 Boneless chicken deep fried and cooked with hot spices and sauteed.

GOLKONDA CHICKEN \$ 15.99 Hyderabad style chicken wok fried with traditional hydereabadi spices.

CHICKEN HALEEM \$ 15.99 A rich and flavourful slow-cooked chicken and lentil stew.

MUTTON STARTERS

MUTTON SUKKA \$ 17.99 Seasoned lamb cooked with spices and sauteed with onion and fresh curry leaves

GOAT PEPPER FRY \$ 17.99 Aromatic goat stir-fried with pepper and spices

MUTTON HALEEM \$ 17.99 A rich flavourful slow cooked mutton and lentil stew

SIZZLERS

MIX VEG PLATTER \$ 14.99 Seasonal vegetables & Paneer cooked with spices and yogurt

MALAI ADRAKI SOYA CHAAP \$ 14.99 Soya nuggets marinated with ginger, green chilli and yogurt

BHARVAN MUSHROOM \$ 14.99 Mushroom stuffed with cheese, pickling paste, green chili, onions, tomatoes

PANEER TIKKA CHUTNEYWALLA \$ 14.99 Cottage cheese marinated with special chutney, bell peppers and onions

PANEER TIKKA PESHAWARI \$ 14.99 An exotic flavored cottage cheese cubes with bell peppers and peshwari spices

PESHWARI MURG TIKKA \$ 15.99 Tender chicken cooked with yogurt and peshwari house blend spices

MALAI MURG TIKKA \$ 15.99 Chicken steeped with cream cheese yogurt and house blend spices

ANGARAY MURG \$ 15.99 Succulent chicken marinated in yogurt, ginger, garlic, house special spices, saffron

GILAFI SEEK KABAB (CHICKEN) \$ 14.99 Chicken minced with spices, special herbs and skewered.

SEEK KABAB LAZEEZ (LAMB) \$ 16.99 Minced Lamb spiced and skewered with mace, fresh mint, coriander and garlic

TANDOORI CHICKEN (HALF) \$ 14.99 Half a chicken marinated with yogurt and house special spices

TANDOORI CHICKEN (FULL) \$ 23.99 Full chicken marinated with yogurt and house special spices

LASOONI JINGA (SHRIMP) \$ 18.99 Shrimps marinated in yogurt, ginger and house special spices

BBQ PLATTER \$ 25.99 Malai Murg 2pc, Angary Murg 2pcs, Chicken Seek 2 pcs, Lamb Seek 2 pcs, Lasooni Shrimp 2pc

SEAFOOD STARTERS

AMRITSARI FISH \$ 14.99 Fish fillets dipped in batter and fried in renowned Amritsari style.

CRISPY SHRIMP \$ 17.99 Shrimp coated and deep fried into golden brown

PEPPER SHRIMP \$ 17.99 Shrimp marinated with real Chettinad spices and stir fried

KING FISH FRY \$ 19.99 Kingfish steak roasted on hot plate.

SEAFOOD ENTREE

SOUTH INDIAN SHRIMP MASALA \$ 17.99 Shrimps cooked with freshly ground house special spices and herbs

SOUTH INDIAN FISH CURRY \$ 18.99 King Fish cooked with tamarind sauce in south Indian style

VEGETARIAN ENTREE

CHANNA MASALA \$ 14.99 Chickpeas cooked with onions, garlic, ginger and ground spices.

DAL MAKHNI \$ 15.99 Black lentils cooked over night with ginger, garlic in cream.

PANEER BUTTER MASALA \$ 15.99 Chunks of homemade cottage cheese cooked in rich creamy butter sauce

PANEER TIKKA MASALA \$ 15.99 Homemade cottage cheese cooked with bell peppers in creamy tomato sauce

METHI MALAI PANEER \$ 16.99 Cottage cheese cubes cooked in fenugreek leaves in rich creamy sauce.

MALAI KOFTA \$ 16.99 Crushed paneer potato cashew dumplings served in rich creamy sauce

BHINDI DO PYAZA \$ 15.99 Fresh okra cooked with onions, ginger and fresh ground spices

BENGAN BHARTA \$ 15.99 Butterly backed ground eggplant lightly sauteed with onion, tomatoes and aromatic spices

ALOO GOBI MASALA \$ 15.99 Cauliflower and potatoes cooked with ginger and fresh ground spices.

PALAK PANEER \$ 15.99 Fresh baby Spinach cooked with cubes of homemade cottage cheese

PANEER KARAHI \$ 15.99 Cottage cheese cooked with tomatoes, fresh herbs and aromatic spices

CHICKEN ENTREE

OLD CITY CHICKEN CURRY \$ 16.99 Chunks of chicken cooked in authentic hyderabadi spices

BUTTER CHICKEN \$ 16.99 Chicken Tikka simmered in mild spiced creamy butter sauce

CHICKEN TIKKA MASALA \$ 16.99 Moist chunks of chicken tikka in creamy spiced tomato butter sauce

CHICKEN MASALA \$ 16.99 Chunks of chicken cooked in a authentic spicy vindaloo sauce

CHICKEN CHETTINAD \$ 16.99 Authentic chicken curry made with coconut, shallots and Chettinad special spices

MURG HANDI KORMA \$ 17.99 Tender chicken cooked in cashew creamy gravy

MURG METHI MALAI \$ 17.99 Malai chicken cooked in fenugreek leaves and rich creamy sauce

CHICKEN VINDALOO \$ 16.99 Aunthentic fiery goan style chicken curry

LAMB/GOAT ENTREE

MUTTON MASALA \$ 17.99 Chunks of meat slow cooked in light onions and tomato gravy

MUTTON CHETTINAD \$ 17.99 Authentic mutton curry made with coconut, shallots and Chettinad special spices

GOAT CURRY \$ 17.99 Young goat slowly simmered in a rich Indian gravy

ROGAN JOSH \$ 1799 Lamb cooked in traditional Kashmiri masala

GHOST NIHARI \$ 18.99 Lamb cooked with onion gravy, home ground spices and saffron

LAMB VINDALOO \$ 17.99 Authentic fiery hot goan style lamb curry

POT BABY GOAT CURRY (LIMITED PORTIONS) \$ 24.99 Baby goat marinated with fresh onions and fresh herbs cooked and served in a pot.

BASMATI KHAZANA

DUM CHICKEN BIRYANI \$ 13.99 Marinated chicken cooked in layers with basmati rice flavoured with aromatic spices.

DUM LAMB BIRYANI \$ 15.99 Marinated lamb cooked in layers with basmati rice flavoured with aromatic spices

BONELESS CHICKEN BIRYANI \$ 15.99 Tender chicken cooked with perfectly spiced basmati rice, fragrant herbs and aromatic spices

BONELESS LAMB BIRYANI \$ 17.99 Young lamb cooked with perfectly spiced basmati rice, fragrant herbs and aromatic spices

CHICKEN SUKKA BIRYANI \$ 15.99 South Indian style chicken biryani cooked with house special spice

LAMB SUKKA BIRYANI \$ 17.99 South Indian style lamb biryani cooked with house special spices

GHEE ROAST CHICKEN BIRYANI \$ 17.99 Chicken roasted in fragrant ghee layered with basmati rice

GHEE ROAST MUTTON BIRYANI \$ 18.99 Chicken roasted in fragrant ghee layered with basmati rice

GOAT BIRYANI \$ 17.99 Goat and Basmati rice cooked to perfection flavoured with aromatic spices

SHRIMP BIRYANI \$ 17.99 Shrimp and basmati rice cooked together with fresh herbs and spices

VEGETABLE BIRYANI \$ 12.99 Fresh vegetables cooked with basmati rice, fresh herbs and aromatic spices

PANEER BIRYANI \$ 13.99 Cottage cheese and vegetables cooked with basmati rice and aromatic spices

PLAIN RICE \$ 5.99 Plain basmati rice