



# Sannidi

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## Indian Cuisine

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### APPETIZERS

<b>Samosa</b>	<b>3.99</b>	<b>Sannidi Assorted Platter</b>	<b>5.99</b>
Potato and peas stuffed turnovers served with chutneys.		Mix of Palak Pakora Samosa and cut Mirchi	
<b>Vegetable Cutlet</b>	<b>3.99</b>	<b>Chilly Chicken</b>	<b>7.99</b>
Seasonal vegetable patties served with chutneys.		Spices mixed chicken chunks deep fried with garlic and jalapenos served with raw onions.	
<b>Palak Pakora</b>	<b>2.99</b>	<b>Fisk Pakora</b>	<b>8.99</b>
Spinach dipped in chick peas batter served with sauces.		Fried fish chunks dipped in chick peas batter served with salad.	
<b>Cut Mirchi</b>	<b>3.99</b>	<b>Shrimp Pakora ♥</b>	<b>8.99</b>
Jalapenos dipped in chick peas batter served with sauces and chutneys.		Fried shrimp dipped in chick peas batter served with special salad.	
<b>Mirapakai Bajji ♥</b>	<b>4.99</b>	<b>Chicken pakora</b>	<b>6.99</b>
Spices stuffed green chilies dipped in chick peas batter served with chutnies and onions.		Fried chicken bites dipped in chick peas batter served with raw onions	
<b>Masala Vada</b>	<b>4.99</b>	<b>Chicken65</b>	<b>7.99</b>
Delicate sauté of cauliflower pieces with potatoes		Chicken cubes marinated in authentic spices and fried.	

### TANDOORI KHABAB KHAZANA

<b>Tandoori Chicken (Small)</b>	<b>6.99</b>	<b>Lamb chops</b>	<b>9.99</b>
Marinated grilled chicken thighs served with lemon and onions.		Lamb chops marinated in rare spices and barbecued in tandoor.	
<b>Tandoori Chicken Leg (Large)</b>	<b>13.99</b>	<b>Fisk Tikka</b>	<b>12.99</b>
Marinated large grilled chicken thighs served with lemon and onions.		Cubes of salmon seasoned in yogurt and herbs roasted in clay oven.	
<b>Chicken Tikka</b>	<b>8.99</b>	<b>Tandoori Shrimp</b>	<b>12.99</b>
Boneless chicken breast marinated & baked in a clay oven.		Shrimps marinated in spicy sauce & baked in a clay oven.	
<b>Shish Kabab</b>	<b>10.99</b>	<b>Tandoori Mixed Grill</b>	<b>13.99</b>
Minced lamb with onions and herbs, roasted on skewers.		Assorted of tandoori meat grills.	
<b>Lamb Boti Kabab</b>	<b>9.99</b>		
Lamb cubes marinated in spicy yogurt sauce and baked in clay oven.			

## FRESH INDIAN BREADS

<b>Naan</b> White flour dough with milk and baked in a clay oven	<b>1.99</b>	<b>Aloo Paratha</b> Wheat bread stuffed with mashed potatoes	<b>2.99</b>
<b>Garlic Naan</b> White flour bread topped with chopped garlic	<b>2.99</b>	<b>Tandoor Roti</b> Whole wheat dough baked in a clay oven	<b>1.99</b>
<b>Kabul Naan</b> Leavened bread stuffed with cherry khoya and nuts.	<b>2.99</b>	<b>Assorted Breads</b> Assortment of Naan, Garlin Naan, Onion Naan.	<b>6.99</b>
<b>Keema Naan</b> Leavened white bread stuffed with minced lamb	<b>3.45</b>		

## WRAPS

Served With Green Salad

<b>Chicken Wrap</b> Tandoori boneless chicken, cucumber with mint chutney	<b>6.99</b>	<b>Seekh Kabab Wrap</b> Seasoned ground lamb in ginger, chili and spices	<b>8.99</b>
<b>Veggie Wrap</b> Seasoned mixed vegetable with mint chutney	<b>5.99</b>		

## VEGETABLE SPECIALITIES

Served with Rice or Plain Naan

<b>Baingan Bharta</b> Roasted and mashed eggplant cooked with spices	<b>8.99</b>	<b>Vegetable Jhalfairiza</b> Cooked vegetables in a onion sauce with green chilies and bell pepper.	<b>8.99</b>
<b>Dal Makhani</b> Simmered stew of lentils in a creamy sauce	<b>7.99</b>	<b>Mutter Paneer</b> Cheese & green peas cooked in a creamy sauce.	<b>8.99</b>
<b>Masala Aloo Gobi</b> Delicate saute of cauliflower pieces with potatoes	<b>8.99</b>	<b>Aloo Mutter</b> Potato & green peas cooked in tomato sauce	<b>8.99</b>
<b>Mutter Paneer</b> Cheese & green peas cooked in a creamy sauce	<b>8.99</b>	<b>Okra Masala</b> Pan roasted okra with onion and spices	<b>8.99</b>
<b>Mirchi Ka Saalan</b> Green chili stuffed with spices, cooked in hot sauce	<b>8.99</b>	<b>Malai Kofta</b> Vegetable & Cheese cooked in a rich creamy sauce	<b>8.99</b>
<b>Channa Masala</b> Garbanzo beans cooked with Tomatoes, Onions and Spices.	<b>7.99</b>	<b>Panner Tikka Masala</b> Homemade Cheese Cooked in a rich creamy sauce	<b>9.99</b>
<b>Mushroom Mutter</b> Mushroom & green pea cooked in creamy sauce	<b>9.99</b>	<b>Veg Korma</b> Mixed vegetable Cooked with nuts and Spices	<b>8.99</b>
<b>Navaratan Korma</b> A creamy mixed vegetable curry	<b>8.99</b>	<b>Veg Masala</b> Mixed Vegetable cooked in a spicy tomato sauce	<b>7.99</b>

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## NON- VEGETARIAN SPECIALITIES

Served with Rice or Plain Naan

<b>Chicken Masala</b>	<b>10.99</b>	<b>Lamb Curry</b>	<b>11.99</b>
Boneless chicken cooked in a spicy tomato sauce		Lamb cooked in a flavorful and rich gravy	
<b>Chicken Saag</b>	<b>10.99</b>	<b>Lamb Saag</b>	<b>11.99</b>
Boneless chicken cooked in spinach with cream		Lamb cooked in a creamy spinach	
<b>Chicken Karahi</b>	<b>10.99</b>	<b>Lamb Vindaloo</b>	<b>11.99</b>
Boneless chicken cooked with bell pepper, onion		Lamb cooked in a spicy curry with potato	
<b>Butter Chicken</b>	<b>9.99</b>	<b>Lamb Kofta</b>	<b>12.99</b>
Boneless chicken cooked in mild butter sauce		Lamb meatballs cooked in a creamy sauce	
<b>Chicken Tikka Masala</b>	<b>10.99</b>	<b>Lamb Jhalfarma</b>	<b>11.99</b>
Boneless chicken breast cooked in rich creamy sauce		Lamb cooked in a onion sauce with green chilies and bell pepper.	
<b>Chicken Korma</b>	<b>10.99</b>	<b>Lamb Dopyaza</b>	<b>11.99</b>
Chicken cooked in a creamy sauce with nuts		Lamb curry in a rich onion sauces	
<b>Chicken Vindaloo</b>	<b>10.99</b>	<b>Fish Masala</b>	<b>12.99</b>
Chicken cooked in a hot & spicy tomato sauce		Fish pieces cooked in a rich spicy gravy	
<b>Chicken Jhalfairiza</b>	<b>10.99</b>	<b>Shrimp Masala</b>	<b>12.99</b>
Chicken cooked in a onion sauce with green chilies and bell pepper.		Shrimp cooked in a spicy rich sauce	
<b>Chicken Dopyaza</b>	<b>10.99</b>	<b>Shrimp Vindaloo</b>	<b>12.99</b>
Chicken curry in a rich onion sauce		Shrimp cooked in spicy curry with potatoes	
<b>Goat Mughlai</b>	<b>12.99</b>	<b>Shrimp Jhalfarma</b>	<b>12.99</b>
Goat meat cooked in yogurt based exotic spice gravy.		Shrimp cooked in a onion sauce with green chilies and bell pepper.	

## RICE & BIRYANI SPECIALITIES

A LA Carte served with Curry sauce and Raita (Yogurt Salad)

<b>Vegetable Biryani</b>	<b>8.99</b>	<b>Egg Fried Rice</b>	<b>7.99</b>
Saffron infused long grain basmati rice with spices.		Basmati rice stirred with scrambled egg with vegetable	
<b>Chicken Dum Biryani</b>	<b>9.99</b>	<b>Chicken Fried Rice</b>	<b>8.99</b>
Long grain basmati rice with saffron & spices.		Basmati rice stirred fried with vegetable and boneless chicken	
<b>Shrimp Special Biryani ♥</b>	<b>12.99</b>	<b>Veg. Fried Rice</b>	<b>7.99</b>
Saffron infused basmati rice with special treated Shrimp & Spices		Basmati rice stirred fried with vegetable	
<b>Hyderabad Dum Biryani (Goat)</b>	<b>10.99</b>		
Saffron infused long grain basmati rice with Lamb & Spices			

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**SOUTH INDIAN SPECIALITIES**  
Served with Sambar, Coconut & Tomato Chutney

<b>Idly</b> Soft rice pancakes	<b>3.99</b>	<b>Rava Masala Dosa</b> Crepe made with cream of rice and masala	<b>5.99</b>
<b>Methu Vada</b> Deep fried plain flour donuts	<b>3.99</b>	<b>Onion &amp; Chilli Uttappam</b> Thick pancake made in south style topped with onion and chillies	<b>5.99</b>
<b>Tomato Bath</b> Soft Cooked Sujee with Tomatoes , cashews and curry leaves	<b>3.99</b>	<b>Mysore Masala Dosa</b> Creape is spread with special sauces	<b>5.99</b>
<b>Plain Dosa</b> Rice crepe served with coconut chutney, tomato chutney and sambar	<b>4.99</b>	<b>Sannidi South Indian Family Combo</b> 1 Masala Dosa, 2 Idly, 2 Vada,and 1cup tomato bath	<b>9.99</b>
<b>Masala Dosa</b> Potato curry stuffed rice crepe with chopped onions with coconut chutney, tomato chutney and sambar	<b>5.99</b>	<b>Bismilla bath</b> Rice Cooked with ghee and cashews and coriander	<b>5.99</b>
<b>Onion Dosa</b> Crepe garnished with grilled onions	<b>5.99</b>	<b>Poori Bhaji</b> Fried bread with mashed potatoes	<b>5.99</b>
<b>Andhra Spl Dosa (Pesarattu)</b> Crepe made with Moong bean flour, stuffed with onions, chillies and comes with tomato bath	<b>5.99</b>	<b>Chola Batura</b> Fried bread with Garbanzo beans	<b>8.99</b>
<b>Rava Dosa</b> Crepe made with cream of rice and onions	<b>5.99</b>		

**INDO CHINEES**

<b>Gobi manchuriya</b> The Cauliflower vegetable is mixed with a corn flour batter and deep fried and dipped in a spicy hot and soy sauce..	<b>8.99</b>	<b>Veg Fried Rice</b> Fresh rice noodles with bean sprouts and mixed vegetables in soybean broth	<b>7.99</b>
<b>Veg Manchuriya</b> Grated miexed egetables.dumplings,wok tossed with 5 spices and served with dipping sauce.	<b>8.99</b>	<b>Chicken Fried Rice</b> Fresh rice in chicken broth, bean sprouts, green onions and fried garlic, topped with sliced chicken	<b>7.99</b>
<b>Chicken soft noodles</b> Fresh, thin rice noodles in chicken broth, bean sprouts, green onions and fried garlic, topped with sliced chicken.	<b>7.99</b>	<b>Veg Soft Noodles</b> Fresh rice noodles with bean sprouts and mixed vegetables in soybean broth.	<b>7.99</b>
<b>Chicken Manachurian</b> Marinated Chicken Pieces in salt ,vinegar and soy Sauce will be fryed in hot oil and served with the gravy or sauce	<b>8.99</b>		

**SOUPS**

<b>Tomato Soup</b> Separate Tomato Soup Made from tomato puree, herbs & spices	<b>2.99</b>
<b>Chicken Corn Soup with rich spices</b> Grated miexed egetables.dumplings,wok tossed with 5 spices and served with dipping sauce.	<b>2.99</b>

## DESSERTS

<b>Rasmalai</b> Home made cheese balls with rich creamy sauce	<b>3.99</b>	<b>Gajar Ka Halwa</b> Minced carrot pudding	<b>2.99</b>
<b>Gulab Jamun</b> Golden brown cheese balls in sugar syrup	<b>2.99</b>	<b>Pista Kulfi</b> Ice cream with pistachio & almond	<b>3.99</b>
<b>Rice Kheer</b> Traditional Rice Pudding	<b>2.99</b>	<b>Carrot Halwa</b> Minced carrot pudding	<b>2.99</b>

## DRINKS

<b>Indian Tea (Chai)</b>	<b>1.99</b>	<b>Lassi (Salt/Sweet)</b> A cook refreshing drink made from yogurt	<b>2.99</b>
<b>Madras Coffee</b> Coffee prepared in south Indian style	<b>1.99</b>	<b>Mango Lassi</b> A cook refreshing drink made from yogurt and mango pulp	<b>2.99</b>
<b>Soda</b> Pepsi, Diet Pepsi, and 7up	<b>1.99</b>	<b>Mineral Water</b>	<b>1.95</b>

## SIDE DISHES

<b>Plain Rice</b> Steamed Basmati Rice	<b>1.95</b>	<b>Raita</b> Cultured yogurt with cucumber & spices	<b>1.95</b>
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