

## SOUP



- Cream of Veg. *110=00*
- Cream of Chicken *120=00*
- Cream of Tomato *110=00*
- Sweet Corn Veg. *110=00*
- Sweet Corn Chicken *130=00*
- Hot & Sour Veg. *110=00*
- Hot & Sour Chicken *130=00*
- Manchow Veg. *110=00*
- Manchow Chicken *130=00*
- Lemon Coriandal Chicken Soup *140=00*
- Lemon Coriandal Veg Soup *130=00*
- Cream of Mutton Soup *150=00*

## SNACKS



- Plain Cheese *120=00*
- Cheese Cherry Pineapple *140=00*
- Veg. Pakoda *160=00*
- Paneer / Cheese Pakoda *180=00*
- Egg. Pakoda *130=00*
- Spring Roll (Veg / Non Veg.) *240/260=00*
- Chicken lollypop *270=00*
- Fried Chicken / Mutton *260/280=00*
- Chicken 65 *270=00*
- Finger Chips / Masala Finger Chips *130/140=00*
- Kaju Fry *250=00*
- Cheese Ball *150=00*

## TANDOORI (Clay Oven)



- Chicken Tandoori (Full / Half)  
*(Spring chicken marinated in spiced yoghurt, cooked in clay oven)* 370/280=00
- Chicken Tikka  
*(Boneless pieces of chicken marinated in spice & grilled on skewer)* 300=00
- Chicken Tangadi  
*(Chicken drumsticks marinated in gram flour & yoghurt paste & barbequed in clay oven)* 300=00
- Chicken Reshmi Kabab  
*(Boneless pieces of chicken middle spiced in fresh cream & barbequed in clay oven)* 300=00
- Chicken Malai Kabab  
*(Boneless pieces of chicken less spiced in fresh cream & barbequed in clay oven)* 300=00
- Chicken Pahadi Tikka  
*(Boneless pieces of chicken marinated in spice & grilled on skewer)* 300=00
- Chicken Mix Kabab  
*(Boneless chicken & bones chicken in three flexors, dissort of test)* 300=00
- Paneer Tikka  
*(Fresh Cottage Cheese Mildly spiced & barbequed)* 300=00
- Harabhara Kabab  
*(Mix vegetables spiced in yoghurt & deep fried in oil)* 280=00
- Roti P/B 20/30=00
- Paratha P/B 40/50=00
- Kulcha P/B 50/60=00
- Naan P/B 50/60=00
- Kheema Naan 130=00
- Cheese Naan 120=00
- Garlic Cheese Naan (Bt) 110=00
- Stuffed Paratha 100=00
- Aloo Paratha 110=00
- Paneer Paratha 110=00
- Lachha Paratha 70=00
- Garlic Naan 100=00
- Basket of Roti  
*(Roti, Naan, Paratha, Kulcha, M/P Paratha Choice of any four pieces.)* 270=00
- Roasted Papad/Fry Papad 20/30=00
- Masala Papad 40=00

## CHANDRAMA SPC. (Clay Ovean)



- Chicken Adraki Kabab  
*(Boneless Chicken pieces marinated in ginger spiced herbs & grilled in skewer)* 300=00
- Chicken Banjara Kabab  
*(Boneless chicken pieces marinated in oriental spiced herbs & grilled in skewer)* 300=00
- Chicken Angara Kabab  
*(Boneless chicken pieces marinated in spiced with red rum grilled on skewer)* 300=00
- Chicken Choosy Kabab  
*(Bones Chicken Marinated in mint & spiced with herbs grilled on skewer)* 300=00
- Chicken Sheek Kabab  
*(Minced chicken marinated in herbs grilled on skewer)* 300=00
- Mutton Sheek Kabab  
*(Minced lamb marinated in Indian herbs grilled on skewer)* 320=00
- Tandoori Surmai  
*(Hole piece of fish spiced, barbequed in clay oven)* 450=00
- Tandoori Pamfret  
*(Hole piece of fish spiced, barbequed in clay oven)* 450=00
- Chicken Rojali Kebab 330=00
- Chicken Lasuni Kebab 320=00
- Mutton Mughlai Sheekh Kebab 340=00
- Prawns Tandoori 340=00
- Fish Tikka 340=00
- Tandoori Mushroom 230=00
- Tandoori Gobi 210=00
- Paneer Banjara Kebab 290=00
- Paneer Sheekh Kebab 290=00
- Chandrama Khasiyat Mix Kebab 480=00

## DREAM TRIPLICATE SPECIAL

- Veg. Platter  
*(Each of four pieces in five flavours, different in taste)* 480=00
- Non Veg. Platter  
*(Each of four pieces in five flavours, different in taste)* 650=00

## SPECIAL CHINESE (VEG)



- Veg. Schezwan Dry  
*(Minced vegetable ball fried & marinated in schezwan sauce)* 250=00
- Paneer Schezwan Dry  
*(Fresh pieces of cottage cheese marinated & fried in schezwan sauce)* 250=00
- Veg. Crispy  
*(Pieces of mix vegetables coated with corn flower & maida deep fried in oil)* 250=00
- Baby corn Mushroom Chilly  
*(Fried pieces of baby corn & mushroom marinated in soya sauce with capsicum)* 250=00
- Paneer Chatpata  
*(Diced cottage cheese coated & fried served with schezwan sauce)* 250=00
- Veg. Bullet  
*(Minced Vegetable fried & served with schezwan sauce)* 250=00
- Veg Hot Pan  
*(Minced Vegetable balls marinated in cornflour and deep fried in olive oil)* 350=00
- Paneer Satay  
*(Fresh pieces of cottage cheese marinated in peanuts and schezwan sauce)* 310=00
- ai Paneer 310=00
- Mushroom Manchurian dry 230=00
- Chinese Bhel 210=00
- Crispy Potato Chilly 230=00

## SPECIAL CHINESE (NON VEG.)



- Chicken Crispy  
*(Boneless Chicken in julien cut fried with cornflower & Maida deeply )* 300=00
- Chicken Schezwan Dry  
*(Ball of chicken deeply fried & marinated in schezwan sauce)* 290=00
- Chicken Bullet  
*(Cube pieces of chicken deeply fry in oil served in traditional way)* 290=00
- Chicken Lemon 310=00
- Butter Garlic Chicken 310=00
- ai Chicken 330=00
- Smoke Coriandal Chicken 300=00
- Basil Chicken Chilly 310=00
- Black Pepper Chicken 310=00
- Chicken Hot Pan 400=00
- Crispy Chicken Schezwan sauce 330=00
- Chicken Satay 320=00
- Roasted Lamb Chilly 320=00
- Lamb 65 320=00
- Golden Fried Prawns 340=00
- Chicken Lollypop Masala 290=00

## CHINESE (VEG & NON VEG.)



- Gobi Manchurian 230=00
- Veg. Manchurian 250=00
- Chicken Chilly 310=00
- Chicken Manchurian 320=00
- Chinese Chopsy 270=00

## FISH SPECIAL



- Fish Fry  
*(Pieces of fish spiced, deeply fry)* 350=00
- Fish Chilly Dry  
*(Boneless pieces of fish fried & marinate with soya sauce & capsicum)* 350=00
- Fish Handi (5 pcs.)  
*(Indian herbs with onion gravy cooked with rare pieces of fish)* 420=00
- Fish Goan Curry  
*(Bone pieces of fish cooked with onion bone gravy & coconut milk served in traditional way)* 420=00
- Fish Koliwada  
*(Boneless fish coated of cornflower & Maida deeply fried in oil & marinated with capsicum)* 360=00
- Prawns Chilly  
*(Pieces of prawns marinated with soya sauces capsicum)* 370=00
- Prawns Koliwada  
*(Pieces of prawns deeply fried with coating of cornflower & Maida)* 360=00
- Prawns Handi  
*(Fresh Prawns cooked in onion based gravy)* 420=00
- Prawns Tawa 360=00
- Prawns Goan Curry 370=00
- Pomfret Curry 450=00
- Fish Rawa Fry 360=00

## INDIAN SPECIALITIES



- Chicken Sukka  
*(Chicken Pieces Cooked with Onion, tomato & gated coconut in south Indian style)* 320=00
- Chicken Koliwada  
*(Boneless chicken fried with corn flower & Maida, cooked with capsicum in Indian style)* 320=00
- Mutton Sukka  
*Fresh lamb pieces cooked with onion tomato & gated coconut in south Indian style)* 340=00

## FRESH VEG.



- Mushroom Kadai  
*(Fresh Mushroom cooked with capsicum & onion in special gravy with traditional vessel)* 240=00
- Mushroom Masala  
*(Fresh Mushroom cooked in thick gravy in Indian delicacy)* 230=00
- Paneer Lababdar  
*(Fresh cottage cheese cooked in tomato base gravy & onion base gravy with tradition vessel)* 300=00
- Veg. Tawa  
*(Paneer / Mushroom / Cauliflower / Baby corn & vegetables cooked with dry species)* 240=00
- Veg. Hariyali  
*(fresh mix vegetables in two flavours, Tomato base gravy & spinach base gravy with Indian tradition )* 280=00
- Paneer Tikka Masala  
*(Diced cottage cheese mixed with capsicum & onion cooked in highly spicy gravy)* 300=00
- Paneer Butter Masala  
*(Diced cottage cheese cooked in rich tomato gravy)* 270=00
- Paneer Bhurji 220=00
- Malai Kofta 220=00
- Veg Makhnwala 220=00
- Veg Maratha 240=00
- Veg Aasmani Kurma 240=00

- Paneer Kadai  
(Fresh cottage cheese cooked with capsicum & onion in a special gravy in a traditional vessel ) 250=00
- Green Peas Dry  
(Fresh green peas cooked with onion & Tomato in herbs )traditional vessel) 230=00
- Aloo Mutter  
(Fresh green peas mixed with potato & tomato battered with ginger & garlic paste)210=00
- Green Peas Paneer  
(Fresh cottage cheese & Green peas cooked in onion gravy) 230=00
- Green Peas Masala  
(Fresh green peas cooked in Tomato & onion based gravy) 220=00
- Plain Palak  
(Fresh paste of spinach cooked in Indian tradition) 210=00
- Aloo Gobi  
(Fresh Cupflower mixed with potato & tomato blended with ginger & garlic paste)210=00
- Veg. Kadai  
(Garden fresh vegetables cooked with capsicum & onion in a special gravy in a traditional vessel ) 240=00
- Veg. Diwani Handi  
(Garden fresh mix vegetables cooked in spinach & onion based gravy) 320=00
- Mix Veg.  
(Mix Vegetables cooked in onion based gravy) 240=00
- Veg. Kolhapuri  
(Mix vegetable cooked in onion gravy with Kolhapuri traditional ) 240=00
- Kaju Kairi  
(Hole cashew nuts fried & cooked in rich gravy) 290=00
- Palak Paneer  
(Cube cottage cheese cooked in spinach gravy) 240=00
- Veg Punjabi 290=00
- Veg Banjara 240=00
- Veg Laziz 240=00
- Paneer Laziz 240=00
- Paneer Makhanwala 260=00
- Paneer Shabnami 280=00
- Gravy 110=00
- Dal fry 160=00
- Dal Tadka 170=00
- Dal Kohapuri 170=00



## FRESH CHICKEN



- Chandrama Spc. Chicken Maratha  
*(Boneless chicken cooked in onion banned gravy in Maharastrian style)* 310=00
- Chicken Tawa  
*(Pieces of chicken cooked with onion & Tomato)* 310=00
- Chicken Tikka Masala  
*(Boneless chicken cooked in clay oven & finished with spice gravy blended with fenugreek )* 310=00
- Butter chicken ( Full / Half )  
*(Boneless chicken cooked in clay oven & finished with butter & tomato gravy )* 480/360=00
- Chicken Adraki  
*(Chicken pieces cooked with onion, tomato & ginger paste)* 310=00
- Chicken Handi (Full / Half)  
*(Banes chicken cooked in onion based gravy)* 480/360=00
- Chicken Hyderabad  
*(Boneless chicken in cube cut cooked in spicy gravy in Hyderabad style)* 320=00
- Chicken Masala  
*(Banes chicken pieces cooked with onion, tomato & garlic ginger paste)* 270=00
- Chicken Kolhapuri  
*(With bone chicken cooked in onion gravy in kolhapuri style)* 270=00
- Chicken Kadai  
*(Boneless chicken cooked with capsicum & onion with special gravy)* 280=00
- Chicken Laziz Masala 330=00
- Murg Mussalam (Full / Half) 480/360=00
- Chicken Lal Pahadi 320=00
- Chicken Kheema Masala 320=00
- Chicken Lasuni 320=00
- Chicken Banjara 320=00
- Chicken Patiala 320=00
- Chicken Mughlai 300=00
- Chicken Tandoori Handi (Full/Half) 480/360=00

## FRESH MUTTON



- Mutton Masala  
*(Pieces of lamb cooked with onion & Tomato ginger paste)* 290=00
- Mutton Kolhapuri  
*(Pieces of lamb cooked in onion based gravy in Kolhapuri style)* 290=00
- Mutton Kadai  
*(Pieces of Lamb cooked with onion & capsicum in special gravy)* 290=00
- Mutton Handi (Full / Half)  
*(Pieces of Lamb cooked in onion based gravy)* 490/370=00
- Mutton Roghanjosh  
*(Pieces of lamb cooked in rich gravy & spiced red chilly oil )* 320=00
- Mutton Adraki  
*(Pieces of lamb cooked with onion Tomato & ginger paste)* 320=00
- Mutton Bhuna  
*(Pieces of lamb in cube cooked in traditional way)* 300=00
- Mutton Malwani (Full/Half) 490/370=00
- Chandrama Spc. Mutton Maratha  
*(Pieces of lamb in cube cut cooked in onion gravy in maharashtrian Styles)* 340=00
- Mutton Kheema Masala 320=00
- Mutton Do Pyaza 320=00

## EGGS



- Egg. Masala/curry 220=00
- Egg Bhurjee 160=00
- Masala Omlet 120=00
- Boiled Egg 60=00

## RAITA & SALAD



- Mix Veg. Raita *110=00*
- Boondi Raita *110=00*
- Cucumber Raita *110=00*
- Pineapple Raita *110=00*
- Green Salad *130=00*
- Plain Curd *100=00*
- Cucumber Salad *90=00*

## CHINESE RICE & NOODLES



- Veg. Schezwan fried rice *240=00*
- Veg. Fried Rice *210=00*
- Chicken Fried Rice *250=00*
- Egg. Fried Rice *240=00*
- Chicken Schezwan fried rice *260=00*
- Mix fried rice *310=00*
- Veg. Triple Schezwan fried Rice *260=00*
- Chicken Triple Schezwan fried rice *300=00*
- Chandrama Hakka Noodles *260=00*
- Veg Hakka Noodles *240=00*
- Lemon Veg. Fried Rice *240=00*
- Chicken Lemon Fried Rice *260=00*
- Veg Coriandian Fried Rice *240=00*
- Prawns Fried Rice *340=00*

## RICE



- Veg.Dum Biryani *250=00*
- Egg.Dum Biryani *270=00*
- Palak Khichdi *220=00*
- Dal Khichdi *230=00*
- Biryani Rice *130=00*
- Jeera Rice *110=00*
- Steam Rice *100=00*
- Curd Rice *150=00*

## OUR SPECIALITIES IN RICE



- Fish Biryani  
(Basmati rice cooked with saffron, pieces of fish in traditional vessel) 370=00
- Prawns Biryani  
(Basmati Rice cooked with flavour saffron, pieces of prawns in traditional vessel) 350=00
- Chicken Hyderabadi Biryani  
(Chicken Rice & Basmati rice cooked in Hyderabadi style served with raita / gravy) 300=00
- Mutton Hyderabadi Biryani  
(Pieces of lamb & basmati rice cooked in Hyderabadi style served with raita / gravy) 320=00
- Veg. Hyderabadi Biryani  
(Mix Vegetables & basmati rice cooked in Hyderabadi style served with raita / gravy) 250=00
- Chicken Dum Biryani 300=00
- Mutton Dum Biryani 320=00

### Sweet Tooth

Ice cream	Single-cup	Double-cup
Vanilla	30=00	80=00
Strawberry	30=00	80=00
Mango	35=00	80=00
Fruit nut	60=00	80=00
Butter Scotch	35=00	80=00
Chocklet	40=00	80=00

#### Please Note:

- Final order shall be placed 15 min. before closing time.
- Food will be served 30 mins after placing the order.
- All times are subject to availability. Order once placed can not be cancelled.
- Please any out side liquors & Food not allowed in our Restaurant.
- If you are placing for item not mentioned in the Menu Card, Please enquire the price before you place the order.

#### Note:

- Credit cards are accepted above Two Hundred Rupees Only.

**Hotel Timing = 11:30am. to 3pm. & 7pm. to 11pm.**

[www.chandramarestaurant.com](http://www.chandramarestaurant.com)