



Deccan Spice

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Soups

ITEM	PRICE
Chicken Soup Thin shredded chicken cooked with seasoned spices and topped off with fried noodles	\$7.00
Lentil Soup Lentils cooked to perfection and spiced with cumin and garlic	\$7.00
Sweet Corn Soup Clear soup with crushed corn seasoned with garlic, salt, peppers, onion and butter	\$7.00

Vegetarian Appetizer

ITEM	PRICE
Kalonji Paneer Kashmiri chili, basil marinated paneer, gunpowder tomato and chili	\$13.00
Mirchi Bhajii Crisp golden green peppers	\$10.00
Railway Pakora Mix of spinach, onion and potatoes, crisp gram flour battered. Served with mint and tamarind chutney	\$10.00
Samosa Crisp turnovers, potatoes, peas	\$8.00
Vegetable Spring Rolls Fresh garden vegetables, crisp to perfection, chili garlic dip	\$9.00

Non-Vegetarian Appetizers

ITEM	PRICE
Goat Haleem	\$20.00
Apollo Fish Spiced rubbed fish with potent mix of red onion, andhra spices	\$15.00
Chicken Lollipops Battered chicken crisp to perfection, corn and chili melange	\$16.00
Chicken Roast Crisp bone-in chicken, coastal spices, desiccated coconut	\$16.00
Colombo Shrimp Spicy shrimp marinated, pan sauteed in red masala, curry leaves	\$17.00
Mutton Sukha Mutton with southern melange of spices and curry leaves	\$17.00

Tandoori Dishes

ITEM	PRICE
Chicken Tikka Boneless chicken pieces marinated overnight, chargrilled	\$19.00
Hyderabadi Royale Lamb Chops Lamb Chops, fennel, cloves	\$34.00
Malai Chicken Tikka Mild marination of boneless chicken pieces, nutmeg and green cardamom	\$19.00

ITEM	PRICE
Tandoori Murgh Classic tandoori marination served on a bed of greens	\$18.00
Teen Tarikey Paneer Tikka Cottage cheese marinated three ways with spiced yogurt, carom seeds	\$19.00
Dakshini Yera Shrimp in ginger, garlic and bled of coastal spices	\$24.00
Daal	
ITEM	PRICE
Double Tadka Lentils tempered in mustard seed curry leaves garlic and onion, ghee	\$15.00
Makhani Slow cooked lentils in rich tomato creamy broth	\$16.00
Vegetarian Entree	
ITEM	PRICE
Bagare Baigan Andhra special stuffed eggplant with coconut, sesame, peanuts	\$17.00
Kabuli Chloe Slow cooked chickpeas in northern blend of spices	\$15.00
Kadai Paneer Paneer, onion, and bell pepper cooked with spicy kadai masala	\$19.00
Kaju Curry Fried cashew cooked in a classic tomato sauce	\$20.00
Muhghlai Malai Kofta Freshly minced vegetables and cottage cheese croquettes cooked in rich mughlai cashew sauce	\$18.00
Navratan Korma Garden vegetables sauteed in butterm cashews, raisins, royal hyderabadi korma melange	\$16.00
Paneer Makhani Masala paneer, punjabi tomato puree, methi leaves	\$19.00
Saag Paneer Cottage cheese, spinach, tomato and fenugreek	\$17.00
Tawa Bhindi Ghatta Dry masala, okra, cooked on high flame	\$16.00
Telengana Aloo Rock potatoes cooked with telengana spices	\$16.00
Vegetable Makhani Fresh vegetables cooked in tomato and cashew nut sauce	\$17.00
Chef Special Biryani	
ITEM	PRICE
Egg Biryani Eggs layered with flavored basmati rice, caramelized onions and spices	\$17.00
Fish Biryani Seasonal fish cooked with delicated Indian spices with yogurt	\$20.00

ITEM	PRICE
Goat Biryani Baby goat marinated in wholesome of Indian spices cooked along with basmati rice	\$21.00
Gobi Manchurian Biryani Crisp florets of cauliflower, layered with flavored basmati rice, seasoned Indo-Chinese spices	\$18.00
Hyderabadi Dum Biryani Basmati rice prepared with bone-in chicken and infused with Hyderabadi royal spices	\$18.00
Kheema Biryani Kheema(minced lamb) cooked in basmati rice with herbs and spices	\$19.00
Lamb Biryani Boneless Lamb meat marinated in wholesome of Indian spices cooked along with basmati rice	\$20.00
Paneer Makhani Biryani Paneer, in an authentic rich tomato sauce, kasoori methi, layered with flavored basmati rice	\$20.00
Shrimp Biryani Shrimp cooked in basmati rice with herbs and spices	\$22.00
Vegetable Biryani Mixed Vegetables layered with flavored basmati rice, seasoned with caramelized onions and spices	\$17.00

Bread (Naan)

ITEM	PRICE
Afghani Naan Mix of nuts, coconut & raisins	\$6.00
Bullet Naan Cooked with green chili	\$5.50
Butter Naan Cooked with butter	\$5.00
Cheese Naan Homemade white bread stuffed with cheese	\$6.00
Garlic Naan Cooked with garlic	\$5.50
Herb de Provence Cooked with mint and cumin	\$5.00
Naan Plain bread cooked in clay pot	\$4.00
Onion Naan Cooked with onions	\$5.50
Rosemary Cooked with rosemary and herbs	\$5.50
Roti Round flatbread	\$4.50

Sides

ITEM	PRICE
Lemon Rice Cooked with lemon juice	\$10.00
Jerra Rice Cooked with cumin seed	\$10.00

ITEM	PRICE
Hot Sauce	\$2.00
Onions/Green Chillies/Limes	\$3.00
Mint Chutney	\$3.00
Indian Pickle (Achar)	\$2.00
Raita	\$3.00
Tamarind Chutney	\$3.00
Pappadam	\$4.00
White Basmati Rice	\$4.00
12 oz	
Yogurt Rice	\$10.00
White rice mixed with yogurt and tempering	

Kids Menu

ITEM	PRICE
Cheese Naan (Kids Menu)	\$6.00
Homemade white bread stuffed with cheese	
Chicken Tenders and French Fries	\$10.00
Kids- Noodles	\$10.00
Noodles with choice of egg, veggies, chicken	

Desserts

ITEM	PRICE
Bunnu's Brownie Obsession	\$9.00
Rich warm chocolate brownie with nuts served with vanilla ice cream	
Caramel Delight	\$9.00
Rock salted caramel brownie served on a hot skillet with vanilla ice cream	
Double Ka Meetha	\$8.00
Unique hyderabadi dessert made with bread, milk, and dry fruit served with vanilla ice cream	
Gajar Ka Halwa	\$7.00
Carrot, milk, dried fruit with nuts	
Gulab Jamun	\$6.00
Dry milk dumplings, rose, saffron	
Kesari Rasmalai	\$7.00
Pressed cheese, pistachios, condensed milk	

Beverages

ITEM	PRICE
American Coffee	\$3.00
Arnold Palmer	\$7.99
Badam Milk	\$5.00
Chai	\$4.00

ITEM	PRICE
Club Soda	\$1.99
Coke	\$2.99
Coke Zero	\$2.99
Diet Coke	\$2.99
Fanta	\$3.99
Ginger Ale	\$2.99
Ginger Beer	\$3.00
Indian Coffee	\$4.00
Lemonade	\$3.99
Limca	\$3.99
Mango Lassi	\$5.00
Mango Tea	\$5.99
Orange Juice	\$3.99
Passionfruit Juice	\$3.99
Peach Tea	\$5.99
Pineapple Juice	\$3.99
Root Beer	\$3.00
Salt Lassi	\$4.50
Salt Lassi (Beverages)	\$4.50
Shirley Temple	\$7.99
Sparkling Water Large	\$7.49
Sprite	\$2.99
Still Water Large	\$7.99
Sweet Lassi	\$4.50
Sweet Tea	\$2.99
Thums Up	\$3.99
Virgin Cosmo	\$7.99
Virgin Mojito	\$7.99
Watermelon Lemonade	\$7.99

ITEM	PRICE
Drinks Badam Milk (Drinks) Blend milk, saffron, sugar, almonds	\$5.00
Indian Coffee (Drinks) Indian brewed coffee	\$4.00

ITEM	PRICE
Indian Masala Tea Indian tea with aromatic spices	\$4.00
Mango Lassi (Drinks) Blend of yogurt and fresh mango pulp	\$5.00
Salt Lassi (Drinks) Blend of yogurt and spices	\$4.50
Sweet Lassi (Drinks) Plain yogurt with sugar and ice	\$4.50