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Golconda Chimney

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Menu Prices — October 24, 2026

Golconda Chimney menu with prices in United States, updated October 2019:
310 items across 12 categories, prices from $2.00 to $24.00.

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Golconda Chimney Menu with Prices (United States)

Golconda Chimney menu with prices in United States, updated October 2019: 310 items across 12 categories, prices from $2.00 to $24.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/golconda-chimney

Menu categories: Appetizer (Non-Vegetarian) · Appetizer (Vegetarian) · Biryani · Currys (Non-Vegetarian) · Currys (Vegetarian) · Desserts · Drinks · Haleem · Naan · Rice & Noodles · Soup · Tandoori Specialities

Appetizer (Non-Vegetarian)

ITEM	PRICE
Chicken 65 Smaller chicken pieces is marinated with the mixture of red chili, fennel, cumin, turmeric powder, ginger-garlic paste,...	**$16.00**
Black Pepper Chicken Skinned and jointed chicken, black peppercorns, ground turmeric, onion, crushed garlic cloves, and lemon juice.	**$16.00**
Grilled Fish Spiced batter-coated fish deep fried and tossed in spicy masala mix and grilled.	**$19.00**
Ginger Chicken Morceaux de poulet désossé marinés avec du gingembre frais, de l'oignon, du poivron et une pâte de piment rouge, servis...	**$16.00**
Chapli Kabab Patty made from minced chicken, onions, tomatoes, green chili pepper, coriander, cumin, lemon, juice, eggs, cornstarch,...	**$14.00**
Fried Chicken Wings Chicken wings fried in beaten egg, buttermilk, flour, and crashed crackers with the pepper, garlic powder, and cayenne p...	**$13.00**
Chicken and Cashew Nuts Fried chicken pieces is mixed with a frying spring onion, cashew nuts, and soy sauce.	**$16.00**
Chicken Chili Dry Morceaux de poulet désossés marinés avec de la sauce soja, de la sauce chili, et du poivre, puis frits à perfection.	**$16.00**
Chicken Lollipop Spicy, tangy, battered drumsticks served with spicy Szechuan sauce.	**$16.00**
Oyster Chili Chicken Morceaux de poulet désossés mêlés à de l'oignon, ail et gingembre, relevés par des piments rouges. Ajoutez du maïs minia...	**$16.00**
Fish Koliwada Marinated fish dipped in spicy batter and then deep-fried dry item.	**$18.00**

Appetizer (Vegetarian)

ITEM	PRICE
Gobi Manchurian Cauliflower florets dipped in spiced corn flour batter and deep-fried. The deep-fried florets are sauteed with chopped o...	**$12.00**
Dahi Ka Kabab Yogurt dumplings with chopped onion & peppers coated with vermicelli & topped with tangy tomato chutney.	**$12.00**
Chilli Paneer Morceaux de paneer marinés, plongés dans l'huile pour une friture parfaite, mélangés à des piments rouges, des oignons e...	**$13.00**
Samosa Chaat Une délicieuse samosa accompagnée de pois chiches, tomates, coriandre et oignons hachés, le tout nappé de chutney vert à...	**$9.00**
Hara Bhara Tikka Served with spinach, mashed chana dal chickpeas, green peas, paneer and flavored and spices, ginger, and green chili pep...	**$12.00**
Vegetarian Kabab Grated vegetables mixed in spices and deep-fried.	**$12.00**

ITEM	PRICE
Samosa Chaat (Appetizer (Vegetarian)) Samosa croustillant accompagné de pois chiches, tomates fraîches, coriandre et oignons hachés, nappé de chutney vert à l...	**$9.00**
Mixed Vegetable Pakoda Mixed with chopped spinach, onions, and potatoes in besan (chickpeas flour) with spices and deep-fried.	**$10.00**
Paneer 65 Paneer marinated in spices, coated in egg, flour, yogurt batter, and deep-fried.	**$14.00**
Vegetarian Manchurian Vegetable balls made of cabbage, carrots, and onions are deep-fried and sauteed in soy sauce-based gravy.	**$13.00**
Aloo Papdi Chaat Crisp fried dough wafers known as papri, boiled chickpeas, potatoes, tamarind, topped with chaat masala, and sev (fried...	**$9.00**
Kids French Fries	**$6.00**
Lasooni Gobi Made with kala chana (dark brown chickpeas) or kabuli chana (regular chickpeas) flavored with fennel and chaat masala.	**$11.00**
Kids Onion Rings	**$6.00**

Biryani

ITEM	PRICE
Chef's Special Chicken Dum Biryani Cooked in Hyderabadi flavours with basmati rice and chicken meat marinated in herbs, spices and garnished by chef with h...	**$18.00**
Golconda Goat Dum Biryani Un mélange parfumé de riz basmati et de viande de chèvre, lentement cuits à la manière de Hyderabad, avec une marinade r...	**$19.00**
Chef's Special Goat Dum Biryani Riz basmati parfumé accompagné de morceaux de chèvre tendres, préalablement marinés dans un mélange signature d'épices e...	**$19.00**
Golconda Chicken Dum Biryani Riz basmati parfumé, marié à du poulet imprégné d'herbes et d'épices à la mode de Hyderabad.	**$16.00**
Golconda Vegetable Dum Biryani Cooked in Hyderabadi flavors with basmati rice, aromatic whole spices, and cooked vegetables.	**$15.00**
Lucknow Goat Dum Biryani A royal biryani of Moghuls cooked with goat meat and fresh Lucknow flavors.	**$19.00**
Golconda Goat Kheema Biryani Cooked in Hyderabadi flavors with basmati rice and minced goat meat marinated in herbs and spices.	**$19.00**
Chef's Special Vegetable Dum Biryani Un mélange appétissant de riz basmati et de légumes soigneusement marinés dans des herbes et épices, préparé selon la tr...	**$18.00**
Golconda Paneer Dum Biryani Basmati rice cooked with aromatic spices, cooked vegetables, and paneer.	**$18.00**
Golconda Egg Biryani Cooked in Hyderabadi flavors with basmati rice and boiled eggs marinated in herbs and spices.	**$15.00**
Lucknow Chicken Dum Biryani A royal biryani of Moghuls cooked with chicken meat and fresh Lucknow flavors.	**$18.00**
Golconda Shrimp Biryani Cooked in Hyderabadi flavors with basmati rice and shrimp marinated in herbs and spices.	**$19.00**

Currys (Non-Vegetarian)

ITEM	PRICE

Butter Chicken **$16.00**
Chunks of grilled chicken cooked in a smooth buttery and creamy tomato-based gravy.

Machli Ka Salan **$19.00**
Machli ka salan is a delectable dish made with fish, fenugreek leaves, yogurt, and other spices.

Dum Ka Murg **$17.00**
Whole chicken marinated leisurely in a host of spices along with cashew, chironji, and fried onions.

Chicken Korma **$16.00**
Chunks of chicken cooked in gravy made with roasted ingredients like desiccated coconut, peanuts, onions, and poppy seed...

Bhuna Goat **$18.00**
The meat cooked in its own juices to give a deep flavor.

Kadai Chicken **$16.00**
Mildly flavored chicken cubes with spices and bell pepper gravy.

Chicken Kheema Curry **$16.00**
Minced chicken sauteed in onions and seasoned with aromatic spices.

Goat Keema Curry **$18.00**
Goût de chèvre haché mijoté avec des oignons et rehaussé d'un mélange d'épices parfumées.

Goat Rogan Gosht **$18.00**
Braised goat chunks cooked with a gravy based on browned onions or shallots, yogurt, garlic, ginger, and aromatic spices...

Chicken Tikka Masala **$16.00**
Grilled chunks of chicken enveloped in a creamy spiced tomato sauce.

Chennai Chicken Curry **$16.00**
Poulet mijoté dans une sauce à base d'oignons et de tomates, rehaussée de gingembre, ail, piments et un mélange d'épices...

Gongura Chicken **$16.00**
Poulet épicé à l'indienne mijoté au goût unique de feuilles de gongura, rehaussé par un mélange de fines épices.

Chicken Chettinad **$16.00**
Poulet Chettinad, un curry épicé indien, marie savamment tomates, noix de coco et graines de pavot pour enrober du poule...

Golconda Egg Masala **$15.00**
Œufs mijotés dans une sauce à base de tomates et yaourt.

Chicken Palak **$16.00**
Classic Indian dish made with chicken and spinach.

Malai Methi Murg **$16.00**
Chicken in a cream-based gravy with fenugreek leaves.

Goat Nizami **$18.00**
Curry de chèvre mijoté lentement, infusé d'épices fraîches et nappé d'une sauce aux oignons rôtis.

Goat Masala **$18.00**
Goat meat cooked with tomatoes, coconut, and poppy seeds.

Goat Kali Mirchi **$18.00**
Goat meat cooked in freshly ground peppercorns.

Gongura Goat **$18.00**
South Indian style goat curry slow-cooked in special spices with gongura.

Goat Sukha **$18.00**
Goat meat cooked with palatable flavor of peppercorn and garlic.

Goat Chettinad **$18.00**
La chevre Chettinad offre un mélange savoureux de morceaux de viande de chèvre mijotés dans une sauce épicée à base de t...

Malabar Fish Curry **$19.00**
Fish curry made in Malabar style.

Goan Shrimp Curry **$19.00**
Crevettes mijotées dans une sauce crémeuse à base de lait de coco, rehaussées de notes d'agrumes vives et d'épices douce...

Andhra Fish Curry **$19.00**
Fish curry made in Malabar style.

Fish Chettinad **$19.00**
Indian spicy curry cooked with tomatoes, coconut, and poppy seeds with fish.

Dum Ka Gosht **$18.00**
Whole mutton marinated leisurely in a host of spices along with cashews, chironji, and fried onions.

Currys (Vegetarian)

ITEM	PRICE
Paneer Tikka Masala Marinated grilled paneer cubes in onion-tomato yogurt-based curry.	**$15.00**
Dal Tadka Smooth and creamy dal tempered with Indian spices with a smoky charcoal flavor.	**$15.00**
Paneer Makhani Morceaux de paneer mijotés dans une sauce tomate onctueuse, rehaussée de beurre et de crème.	**$15.00**
Kadai Paneer Morceaux de fromage cottage braisés avec des poivrons verts croquants, relevés d'un mélange subtil d'épices indiennes da...	**$15.00**
Dal Makhani Un plat traditionnel du Pendjab, préparé avec des lentilles noires riches et fèves rouges, mijoté lentement dans une sau...	**$15.00**
Malai Kofta Boulettes de pommes de terre et paneer nappées d'une sauce onctueuse et légèrement sucrée, douce et savoureuse.	**$15.00**
Dal Panchratan Whole green gram, black and red lentils are pressure cooked with the split Bengal chickpeas and arhar dals.	**$15.00**
Amritsari Chole White chickpeas curry made in Punjabi style.	**$15.00**
Palak Paneer Soft paneer cubes cooked in smooth spinach curry.	**$15.00**
Mushroom Masala Champignons cuisinés à la perfection avec des épices indiennes authentiques, créant une harmonie de saveurs dans un plat...	**$15.00**
Shahi Paneer Morceaux de fromage cottage baignés dans une sauce onctueuse où les oignons dorés se mêlent à la douceur des noix de caj...	**$15.00**
Khatti Dal Delicious tangy lentil preparation tempered with curry leaves, mustard seeds, cumin, dry red chilies, and garlic having...	**$15.00**
Aloo Masala Special gravy of potato in combination made in Punjabi style.	**$15.00**
Navaratan Korma A rich aromatic vegetable curry made with 9 ingredients.	**$15.00**
Mushroom Saag Combination of mushrooms cooked in chamman gravy made of spinach.	**$15.00**
Dal Palak Creamy arhar dal (pigeon pea lentils) with spinach, onions, tomatoes, and spices.	**$15.00**
Baingan Ka Bharta Smoked eggplant mashed and cooked with masalas, onion, tomato, and yogurt.	**$15.00**
Gobi Masala Chou-fleur préparé dans une sauce parfumée, inspirée des saveurs authentiques du Penjab.	**$15.00**
Vegetarian Kolhapuri Spicy mixed vegetable curry from kolhapuri cuisine.	**$15.00**

ITEM	PRICE
Mutter Masala Un riche mélange de pois verts mijotés dans une sauce aromatique à la mode pendjabie.	**$15.00**
Bhagara Bhaingan Dish made with eggplant and masala paste which is made of peanuts, coconut, roasted onions, and sesame seeds.	**$15.00**
Bhindi Do Pyaza Stir-fried okra with sliced onion with generous use of curry spices and tomatoes.	**$15.00**
Chana Saag Combination of chana dal cooked in chamman gravy made of spinach.	**$15.00**
Kadai Vegetables Semi-dry curry made with vegetables. Curry leaves, dry red chili, onions, and Indian spices.	**$15.00**
Methi Mutter Malai Creamy curry with peas and fresh fenugreek leaves.	**$15.00**

Desserts

ITEM	PRICE
Kaddu Ka Kheer Dessert prepared with pumpkin, milk, rice, sugar, and coconut powder served with cashews and almonds.	**$9.00**
Double Ka Meetha Bread pudding dessert of fried bread sliced soaked in hot milk with spices, including saffron and cardamom.	**$9.00**
Nawabi Zafrani Kheer Dessert prepared with zafrani, milk, rice, sugar, coconut powder, cashews, and almonds.	**$9.00**
Rasmalai Dumplings made with cottage or ricotta cheese, condensed milk, cardamom, dried fruits, and nuts.	**$8.00**
Gajar Ka Halwa Dessert made with grated carrots, whole milk, dried fruits, and nuts.	**$8.00**
Qubani Ka Meetha Abricots cuits à feu doux dans un sirop sucré, garnis d'amandes ou de noyaux d'abricots, accompagnés de malai crémeux ou...	**$9.00**
Gulab Jamun Petites sphères de lait solides frites puis baignées dans un sirop sucré parfumé à la cardamome verte et au safran.	**$8.00**

Drinks

ITEM	PRICE
Salt Lassi Un breuvage rafraîchissant composé de yogourt mélangé avec du sel et des épices, servi froid.	**$7.00**
Irani Chai	**$3.00**
Indian Soda	**$3.00**
Regular Soda	**$2.00**
Homemade Soda Homemade beverage made with lime, raw sugar or salt, club soda.	**$6.00**
Bottled Water	**$2.00**
Sweet Lassi A chilled beverage made by blending yogurt with sugar and spices.	**$6.00**
Homemade Raspberry Soda Home-made beverage made with raspberry, raw sugar, and club soda.	**$7.00**

ITEM	PRICE
Homemade Mint Soda Un mélange pétillant de feuilles de menthe fraîches, sucre brut et soda pétillant, concocté avec soin à la maison.	**$7.00**
Homemade Strawberry Soda Home-made beverage made with strawberry, raw sugar, and club soda.	**$7.00**
Mango Laasi A chilled beverage made from mangoes, sugar, and yogurt with a pinch of cardamom powder.	**$7.00**

Haleem

ITEM	PRICE
Goat Haleem Un mélange savoureux de chèvre tendre, de lentilles riches et de blé pilé, mijoté lentement pour créer une texture onctu...	**$19.00**

Naan

ITEM	PRICE
Garlic Naan Pain plat indien préparé avec de l'ail et une pointe de coriandre.	**$4.00**
Chicken Stuffed Kulcha Indian flatbread stuffed with spicy minced chicken.	**$5.00**
Tandoori Roti Galette indienne cuite dans un four tandoor en argile.	**$3.00**
Butter Naan Indian bread made with white flour, yeast, kalinji, yogurt, and butter.	**$3.00**
Kheema Naan Indian flatbread with a spicy minced goat meat filling.	**$5.00**
Cheese Naan Indian flatbread flavored with garlic, butter, and cheese filling.	**$5.00**
Onion Stuffed Kulcha Indian flatbread with butter and stuffed with onions.	**$5.00**
Onion Naan Indian flatbread infused with onion and coriander flavor.	**$5.00**
Chapati A thin whole wheat bread cooked on griddle.	**$2.00**
Mint Lacha Indian flatbread infused with mint and spices.	**$5.00**
Tandoori Paratha Ce paratha, préparé à partir de farine de blé entier, est légèrement frit à la poêle, offrant une texture douce et dorée...	**$5.00**
Plain Naan Indian bread made with white flour, yeast, kalinji, yogurt, and butter.	**$3.00**
Paneer Stuffed Kulcha Indian flatbread stuffed with grated masala paneer cottage cheese.	**$5.00**

Rice & Noodles

ITEM	PRICE
Chicken Fried Rice Smaller chicken pieces, cooked rice, onion, chopped carrots, and spices are cooked in sesame oil and seasoned to taste w...	**$13.00**

ITEM	PRICE
Chicken Hakka Noodles Rice noodles, spices, peas, and mushrooms are cooked in sesame oil and seasoned to taste with spicy sauces.	**$14.00**
Jeera Rice Indian dish consisting of rice and cumin seeds.	**$5.00**
Mushroom Fried Rice Un mets de riz sauté avec des champignons, petits pois et épices, le tout revenu dans de l'huile de sésame et rehaussé d...	**$13.00**
Egg Noodles Egg noodles is a yummy Chinese recipe made in Indian style using locally available ingredients that include egg and vege...	**$13.00**
Egg Fried Rice Un sauté de riz aux œufs, agrémenté d'ail finement haché, d'oignons croquants, de morceaux de carottes et de haricots ve...	**$13.00**
Vegetarian Fried Rice Cooked rice added to the bell pepper, vegetables, ginger peeled, and seasoned to taste with some spicy sauces.	**$13.00**
Shrimp Fried Rice Riz frit parfumé à l'ail avec crevettes, œuf, et légumes.	**$15.00**
Vegetarian Hakka Noodles An Indian Chinese preparation with noodles and mixed vegetables.	**$13.00**

Soup

ITEM	PRICE
Goat Paya Soup A heavy stew created from trotters of goat bones from the leg with meat and sauteed with onions and garlic.	**$13.00**
Chicken Manchow Soup Un bouillon parfumé réunit des morceaux de poulet tendres et des légumes finement hachés. Les saveurs intenses de gingem...	**$7.00**
Vegeterian Manchow Soup Un bouillon aromatique infusé de gingembre, d'ail et de menthe enveloppe des légumes finement hachés pour une harmonie d...	**$7.00**
Malai Tomato Soup Un velouté onctueux de tomates, accompagné d'oignons et d'ail, relevé par une touche de sel et de poivre.	**$7.00**
Lemon and Coriander Soup A vegetable stock, lemon, and coriander are used for making a nice tangy flavor soup.	**$7.00**
Dal Shorba Yellow split lentils cooked with onion, ginger, green chili pepper, and garlic to make a creamy soup.	**$7.00**
Sweet Corn Soup Vegetarian. Soup made with cream-style corn and mixed vegetables.	**$7.00**
Hot and Sour Soup Made with red and green chilies, ginger, carrots, snow peas, tofu, soy sauce, rice vinegar, and a pinch of sugar. Spicy.	**$7.00**
Sweet Corn Chicken Soup Made with corn, chicken stock, egg drop, and mild seasoning.	**$7.00**
Egg Drop Soup Soup is made by stirring beaten eggs into chicken stock flavored with soy sauce, vinegar, and chopped green onions.	**$7.00**

Tandoori Specialities

ITEM	PRICE
Lamb Seekh Kabab Chopped onion, garlic, ginger, green chili, spices are marinated in minced lamb meat and wrapped around metal skewer, an...	**$20.00**
Tandoor Chicken on Skewer Morceaux de poulet marinés avec oignon haché, ail, gingembre, piments verts et épices, puis grillés à la perfection dans...	**$18.00**

ITEM	PRICE
Half Tandoori Chicken Half chicken marinated in yogurt and seasoned with the spice mixture tandoori masala and cooked in a clay tandoor.	**$15.00**
Subzi Ka Seek Delicious veg kabab recipe made using veggies like potatoes, peas, and textured vegetable protein i.e soya granules or c...	**$12.00**
Paneer Tikka	**$14.00**
Masala Boti Kabab Succulent pieces of goat meat wrapped in a perfect blend of aromatic spices and herbs.	**$19.00**
Mixed Grill 1 piece each of fish tikka, murgh tikka, seekh kebab and paneer tikka.	**$22.00**
Golconda Fish Kabab Morceaux de poisson marinés dans un mélange de jus de citron, gingembre râpé, ail écrasé, poudre de coriandre, garam mas...	**$20.00**
Malai Chicken Kabab Chunks of chicken wrapped in creamy textures of cream cheese, sour cream along with spices, ginger garlic paste, pepper,...	**$17.00**
Lamb Chops Marinated lamb chops simmered in onions, tomatoes, and spices.	**$21.00**
Tandoori Ginga Shrimp marinated in the tomato paste, olive oil, lemon juice, roughly chopped shallots, garlic, herbs, salt, sugar, and...	**$20.00**
Hariyali Chicken Kabab Des morceaux de poulet désossés marinés dans un mélange de yaourt, d'épinards et de feuilles de menthe, puis grillés au...	**$17.00**
Whole Tandoori Chicken Whole chicken marinated in yogurt and seasoned with the spice mixture tandoori masala and cooked in a clay tandoor.	**$24.00**
Chicken Ka Tikka Roasted chunks of chicken in a spicy creamy sauce.	**$17.00**
Chicken Reshmi Kabab Made with pieces of boneless chicken breast, marinated in juicy mixture of yogurt, cream, cashew nuts, and spices and gr...	**$18.00**

Appetizer (Non-Vegetarian)

ITEM	PRICE
Chicken 65 Morceaux de poulet marinés dans un mélange de piment rouge, fenouil, cumin, curcuma, pâte de gingembre-ail, yogourt, jus...	**$16.00**
Chicken and Cashew Nuts Morceaux de poulet sautés avec des oignons verts croquants, des noix de cajou grillées et un filet de sauce soja.	**$16.00**
Chicken Chili Dry Boneless chicken marinated in soya sauce, chili sauce, pepper, and deep-fried.	**$16.00**
Chicken Lollipop Spicy, tangy, battered drumsticks served with spicy Szechuan sauce.	**$16.00**
Black Pepper Chicken Morceaux de poulet sans peau, délicatement assaisonnés de grains de poivre noir, de curcuma moulu, accompagnés d'oignons...	**$16.00**
Ginger Chicken Boneless chicken in marinated with ginger, onion, capsicum, red chili paste and served with sauces to get the spicy ging...	**$16.00**
Fried Chicken Wings Chicken wings fried in beaten egg, buttermilk, flour, and crashed crackers with the pepper, garlic powder, and cayenne p...	**$13.00**
Oyster Chili Chicken Boneless chicken breasts, onion, garlic, ginger, red chili, baby corn, green pepper, oyster sauce, sugar, and marinade.	**$16.00**
Fish Koliwada Morceaux de poisson marinés plongés dans une pâte épicée, puis frits jusqu'à obtenir une texture croustillante et savour...	**$18.00**

ITEM	PRICE
Chapli Kabab Patty made from minced chicken, onions, tomatoes, green chili pepper, coriander, cumin, lemon, juice, eggs, cornstarch,...	**$14.00**
Grilled Fish Spiced batter-coated fish deep fried and tossed in spicy masala mix and grilled.	**$19.00**

Appetizer (Vegetarian)

ITEM	PRICE
Chilli Paneer Cubes de paneer marinés, dorés à la perfection, sont sautés avec des piments rouges, des oignons, des poivrons et une sa...	**$13.00**
Gobi Manchurian Fleurs de chou-fleur enrobées d'une pâte à base de farine de maïs épicée, puis frites à la perfection. Ensuite, elles so...	**$12.00**
Hara Bhara Tikka Served with spinach, mashed chana dal chickpeas, green peas, paneer and flavored and spices, ginger, and green chili pep...	**$12.00**
Vegetarian Manchurian Vegetable balls made of cabbage, carrots, and onions are deep-fried and sauteed in soy sauce-based gravy.	**$13.00**
Samosa Chaat Samosa served with chickpeas, tomatoes, coriander, chopped onions and topped with green (mint and cilantro) and sweet ch...	**$9.00**
Mixed Vegetable Pakoda Mixed with chopped spinach, onions, and potatoes in besan (chickpeas flour) with spices and deep-fried.	**$10.00**
Lasooni Gobi Made with kala chana (dark brown chickpeas) or kabuli chana (regular chickpeas) flavored with fennel and chaat masala.	**$11.00**
Paneer 65 Paneer marinated in spices, coated in egg, flour, yogurt batter, and deep-fried.	**$14.00**
Vegetarian Kabab Grated vegetables mixed in spices and deep-fried.	**$12.00**
Dahi Ka Kabab Faux dumplings de yogourt rehaussées de petits morceaux d'oignon et de poivrons. Enveloppées dans de la vermicelle crous...	**$12.00**
Samosa Chaat (Appetizer (Vegetarian)) Samosa croustillante garnie de pois chiches, tomates, coriandre fraîche et oignons finement coupés, surmontée de chutney...	**$9.00**
Aloo Papdi Chaat Crisp fried dough wafers known as papri, boiled chickpeas, potatoes, tamarind, topped with chaat masala, and sev (fried...	**$9.00**
Kids French Fries	**$6.00**
Kids Onion Rings	**$6.00**

Biryani

ITEM	PRICE
Chef's Special Chicken Dum Biryani Cooked in Hyderabadi flavours with basmati rice and chicken meat marinated in herbs, spices and garnished by chef with h...	**$18.00**
Golconda Chicken Dum Biryani Cooked in Hyderabadi flavors with basmati rice and chicken marinated in herbs and spices.	**$16.00**
Chef's Special Vegetable Dum Biryani Cooked in Hyderabadi flavours with basmati rice and vegetables marinated in herbs, spices and garnished by chef with hou...	**$18.00**
Chef's Special Goat Dum Biryani Cooked in Hyderabadi flavors with basmati rice and goat meat marinated in herbs, spices and garnished by chef with house...	**$19.00**

ITEM	PRICE
Golconda Paneer Dum Biryani Riz basmati parfumé mijoté avec des épices aromatiques, accompagné de légumes frais et de délicats cubes de paneer.	**$18.00**
Lucknow Goat Dum Biryani A royal biryani of Moghuls cooked with goat meat and fresh Lucknow flavors.	**$19.00**
Golconda Goat Kheema Biryani Cooked in Hyderabadi flavors with basmati rice and minced goat meat marinated in herbs and spices.	**$19.00**
Golconda Goat Dum Biryani Riz basmati parfumé aux épices de l'Hyderabad, enveloppant des morceaux tendres de chèvre imprégnés d'un mélange d'herbe...	**$19.00**
Golconda Vegetable Dum Biryani Cooked in Hyderabadi flavors with basmati rice, aromatic whole spices, and cooked vegetables.	**$15.00**
Golconda Egg Biryani Découvrez le goût authentique de Golconda avec notre biryani aux œufs. Des grains de riz basmati sont parfumés à des her...	**$15.00**
Lucknow Chicken Dum Biryani A royal biryani of Moghuls cooked with chicken meat and fresh Lucknow flavors.	**$18.00**
Golconda Shrimp Biryani Crevettes tendres baignées dans un mélange d'épices et d'herbes, reposant sur un lit de riz basmati parfumé, évoquant le...	**$19.00**

Currys (Non-Vegetarian)

ITEM	PRICE
Chennai Chicken Curry Morceaux de poulet mijotés dans une sauce à base d'oignons et de tomates, agrémentée de gingembre, d'ail, de piments et...	**$16.00**
Chicken Kheema Curry Minced chicken sauteed in onions and seasoned with aromatic spices.	**$16.00**
Gongura Chicken South Indian style chicken curry slow-cooked in special spices with gongura.	**$16.00**
Chicken Tikka Masala Grilled chunks of chicken enveloped in a creamy spiced tomato sauce.	**$16.00**
Butter Chicken Chunks of grilled chicken cooked in a smooth buttery and creamy tomato-based gravy.	**$16.00**
Chicken Palak Classic Indian dish made with chicken and spinach.	**$16.00**
Kadai Chicken Mildly flavored chicken cubes with spices and bell pepper gravy.	**$16.00**
Malai Methi Murg Morceaux de poulet baignés dans une sauce crémeuse rehaussée par la saveur distinctive des feuilles de fenugrec.	**$16.00**
Chicken Chettinad Indian spicy curry cooked with tomatoes, coconut, and poppy seeds with chicken.	**$16.00**
Chicken Korma Chunks of chicken cooked in gravy made with roasted ingredients like desiccated coconut, peanuts, onions, and poppy seed...	**$16.00**
Goat Nizami Un curry de chèvre mijoté à feu doux, enrichi d'épices fraîches et nappé d'une sauce aux oignons rôtis.	**$18.00**
Goat Masala Goat meat cooked with tomatoes, coconut, and poppy seeds.	**$18.00**
Goat Kali Mirchi Goat meat cooked in freshly ground peppercorns.	**$18.00**
Bhuna Goat The meat cooked in its own juices to give a deep flavor.	**$18.00**

ITEM	PRICE
Goat Keema Curry Faux filet de chèvre mijoté avec des oignons et relevé par un mélange subtil d'épices parfumées.	**$18.00**
Gongura Goat Chèvre mijotée doucement dans un curry inspiré du sud de l'Inde, rehaussé de feuilles de gongura et d'un mélange de save...	**$18.00**
Goat Sukha Goat meat cooked with palatable flavor of peppercorn and garlic.	**$18.00**
Goat Rogan Gosht Morceaux de chèvre mijotés, baignés dans une sauce riche à base d'oignons ou d'échalotes bien dorés, relevée de yogourt,...	**$18.00**
Goat Chettinad Indian spicy curry cooked with tomatoes, coconut and poppy seeds with goat meat chunks.	**$18.00**
Malabar Fish Curry Fish curry made in Malabar style.	**$19.00**
Goan Shrimp Curry Crevettes mijotées dans une sauce onctueuse à base de lait de coco, avec une touche acidulée et juste ce qu'il faut de v...	**$19.00**
Andhra Fish Curry Fish curry made in Malabar style.	**$19.00**
Fish Chettinad Découvrez un curry vibrant et épicé, mariant tomates juteuses, lait de coco crémeux, et graines de pavot parfumées, enve...	**$19.00**
Machli Ka Salan Machli ka salan is a delectable dish made with fish, fenugreek leaves, yogurt, and other spices.	**$19.00**
Golconda Egg Masala Egg curry made in tomato and yogurt curry.	**$15.00**
Dum Ka Gosht Whole mutton marinated leisurely in a host of spices along with cashews, chironji, and fried onions.	**$18.00**
Dum Ka Murg Whole chicken marinated leisurely in a host of spices along with cashew, chironji, and fried onions.	**$17.00**

Currys (Vegetarian)

ITEM	PRICE
Aloo Masala Special gravy of potato in combination made in Punjabi style.	**$15.00**
Dal Palak Creamy arhar dal (pigeon pea lentils) with spinach, onions, tomatoes, and spices.	**$15.00**
Dal Tadka Smooth and creamy dal tempered with Indian spices with a smoky charcoal flavor.	**$15.00**
Paneer Makhani Paneer pieces are simmered in buttery rich creamy and smooth tomato gravy.	**$15.00**
Khatti Dal Lentilles acidulées mijotées, enrichies de feuilles de curry, graines de moutarde, cumin, piments rouges secs et ail, of...	**$15.00**
Dal Makhani Most popular Punjabi lentil recipe with red kidney beans, butter, and cream.	**$15.00**
Navaratan Korma Cette korma végétarienne offre une symphonie de saveurs où neuf ingrédients distincts se mêlent dans une sauce crémeuse...	**$15.00**
Mushroom Saag Combination of mushrooms cooked in chamman gravy made of spinach.	**$15.00**
Kadai Paneer Semi-dry curry-made cottage cheese, green bell peppers, and Indian spices.	**$15.00**

ITEM	PRICE
Paneer Tikka Masala Marinated grilled paneer cubes in onion-tomato yogurt-based curry.	**$15.00**
Baingan Ka Bharta Aubergine fumée écrasée et mijotée avec des épices, oignon, tomate et yaourt.	**$15.00**
Amritsari Chole White chickpeas curry made in Punjabi style.	**$15.00**
Gobi Masala Special gravy of gobi in combination made in Punjabi style.	**$15.00**
Vegetarian Kolhapuri Spicy mixed vegetable curry from kolhapuri cuisine.	**$15.00**
Mutter Masala Special gravy of mutter in combination made in Punjabi style.	**$15.00**
Bhagara Bhaingan Aubergines fondantes mijotées dans une pâte savoureuse mêlant cacahuètes, noix de coco, oignons rôtis et graines de sésa...	**$15.00**
Palak Paneer Soft paneer cubes cooked in smooth spinach curry.	**$15.00**
Bhindi Do Pyaza Du gombo sauté avec de l'oignon émincé, agrémenté d'épices de curry et de tomates mûres, pour un plat riche en saveurs.	**$15.00**
Mushroom Masala A dry mushroom dish with Indian spices.	**$15.00**
Dal Panchratan Whole green gram, black and red lentils are pressure cooked with the split Bengal chickpeas and arhar dals.	**$15.00**
Chana Saag Combination of chana dal cooked in chamman gravy made of spinach.	**$15.00**
Shahi Paneer Des tendres morceaux de paneer baignés dans une sauce crémeuse, agrémentée d'oignons caramélisés, de noix de cajou croqu...	**$15.00**
Kadai Vegetables Semi-dry curry made with vegetables. Curry leaves, dry red chili, onions, and Indian spices.	**$15.00**
Malai Kofta Boulettes tendres de pommes de terre et paneer, baignées dans une sauce onctueuse, douce et légèrement sucrée.	**$15.00**
Methi Mutter Malai Creamy curry with peas and fresh fenugreek leaves.	**$15.00**

Desserts

ITEM	PRICE
Kaddu Ka Kheer Dessert prepared with pumpkin, milk, rice, sugar, and coconut powder served with cashews and almonds.	**$9.00**
Nawabi Zafrani Kheer Dessert prepared with zafrani, milk, rice, sugar, coconut powder, cashews, and almonds.	**$9.00**
Double Ka Meetha Un dessert réconfortant préparé avec des tranches de pain frits baignant dans du lait chaud parfumé au safran et à la ca...	**$9.00**
Qubani Ka Meetha Boiled apricots with syrup topped with almonds or apricot kernels and garnished with malai or ice cream.	**$9.00**
Rasmalai Fausse	**$8.00**
Gajar Ka Halwa Dessert made with grated carrots, whole milk, dried fruits, and nuts.	**$8.00**

ITEM	PRICE
Gulab Jamun Milk solids shaped as balls fried and soaked in sugary syrup flavored with green cardamom and saffron.	**$8.00**

Drinks

ITEM	PRICE
Homemade Soda Homemade beverage made with lime, raw sugar or salt, club soda.	**$6.00**
Indian Soda	**$3.00**
Bottled Water	**$2.00**
Sweet Lassi A chilled beverage made by blending yogurt with sugar and spices.	**$6.00**
Homemade Raspberry Soda Soda aromatisée aux framboises fraîches, sucrée avec du sucre brut et pétillante grâce à l’eau gazeuse.	**$7.00**
Homemade Mint Soda Home-made beverage made with mint leaves, raw sugar, and club soda.	**$7.00**
Homemade Strawberry Soda Home-made beverage made with strawberry, raw sugar, and club soda.	**$7.00**
Irani Chai	**$3.00**
Mango Laasi A chilled beverage made from mangoes, sugar, and yogurt with a pinch of cardamom powder.	**$7.00**
Salt Lassi Une boisson rafraîchissante à base de yogourt, agrémentée de sel et d'épices pour un goût unique et savoureux.	**$7.00**
Regular Soda	**$2.00**

Haleem

ITEM	PRICE
Goat Haleem Haleem is a stew composed of meat, lentils, and pounded wheat made into a thick paste.	**$19.00**

Naan

ITEM	PRICE
Garlic Naan Indian flatbread infused with garlic and coriander flavor.	**$4.00**
Butter Naan Indian bread made with white flour, yeast, kalinji, yogurt, and butter.	**$3.00**
Chapati Une galette mince de blé entier cuite à la poêle.	**$2.00**
Mint Lacha Indian flatbread infused with mint and spices.	**$5.00**
Chicken Stuffed Kulcha Indian flatbread stuffed with spicy minced chicken.	**$5.00**
Tandoori Paratha Indian flatbread made of whole wheat shallow fried.	**$5.00**

ITEM	PRICE
Plain Naan Indian bread made with white flour, yeast, kalinji, yogurt, and butter.	**$3.00**
Kheema Naan Indian flatbread with a spicy minced goat meat filling.	**$5.00**
Cheese Naan Sous une croûte dorée, ce naan abrite un cœur de fromage fondant rehaussé d'une touche d'ail. Terminé par une fine couch...	**$5.00**
Tandoori Roti Indian flatbread made in clay oven tandoor.	**$3.00**
Onion Stuffed Kulcha Kulcha moelleux garni d'un mélange savoureux d'oignons, cuit à la perfection et généreusement badigeonné de beurre.	**$5.00**
Paneer Stuffed Kulcha Kulcha indien garni de paneer épicé râpé, un fromage cottage traditionnel parfumé aux épices.	**$5.00**
Onion Naan Indian flatbread infused with onion and coriander flavor.	**$5.00**

Rice & Noodles

ITEM	PRICE
Jeera Rice Indian dish consisting of rice and cumin seeds.	**$5.00**
Mushroom Fried Rice Riz sauté aux champignons, agrémenté de petits pois et d'un mélange savoureux d'épices, le tout mijoté dans une huile de...	**$13.00**
Chicken Fried Rice Smaller chicken pieces, cooked rice, onion, chopped carrots, and spices are cooked in sesame oil and seasoned to taste w...	**$13.00**
Egg Noodles Egg noodles is a yummy Chinese recipe made in Indian style using locally available ingredients that include egg and vege...	**$13.00**
Chicken Hakka Noodles Rice noodles, spices, peas, and mushrooms are cooked in sesame oil and seasoned to taste with spicy sauces.	**$14.00**
Egg Fried Rice Egg fried rice is a very simple and popular Indo-Chinese recipe with eggs, finely chopped garlic, onions, carrot, and be...	**$13.00**
Vegetarian Fried Rice Riz sauté avec des légumes croquants, poivrons, et une touche de gingembre, le tout relevé avec des sauces épicées pour...	**$13.00**
Shrimp Fried Rice Savory garlic-infused fried rice with shrimp, egg, and veggies.	**$15.00**
Vegetarian Hakka Noodles An Indian Chinese preparation with noodles and mixed vegetables.	**$13.00**

Soup

ITEM	PRICE
Goat Paya Soup Un riche bouillon préparé à partir de jarrets de chèvre, mijoté lentement avec des oignons et une touche d'ail.	**$13.00**
Malai Tomato Soup Une soupe veloutée à base de tomates fraîches mélangées à de l'oignon et de l'ail, assaisonnée délicatement avec du sel...	**$7.00**
Lemon and Coriander Soup A vegetable stock, lemon, and coriander are used for making a nice tangy flavor soup.	**$7.00**
Dal Shorba Yellow split lentils cooked with onion, ginger, green chili pepper, and garlic to make a creamy soup.	**$7.00**

ITEM	PRICE
Sweet Corn Soup Vegetarian. Soup made with cream-style corn and mixed vegetables.	**$7.00**
Vegeterian Manchow Soup Un mélange de légumes hachés finement mijote dans un bouillon parfumé aux saveurs de gingembre, ail et menthe.	**$7.00**
Hot and Sour Soup Made with red and green chilies, ginger, carrots, snow peas, tofu, soy sauce, rice vinegar, and a pinch of sugar. Spicy.	**$7.00**
Chicken Manchow Soup Finely chopped veggies with chicken simmered in a broth which contains generous helpings of ginger, garlic, and coriande...	**$7.00**
Sweet Corn Chicken Soup Made with corn, chicken stock, egg drop, and mild seasoning.	**$7.00**
Egg Drop Soup Soup is made by stirring beaten eggs into chicken stock flavored with soy sauce, vinegar, and chopped green onions.	**$7.00**

Tandoori Specialities

ITEM	PRICE
Half Tandoori Chicken Poulet mi-tandoori mariné dans le yaourt avec un mélange aromatique de tandoori masala, doucement cuit dans un four trad...	**$15.00**
Subzi Ka Seek Delicious veg kabab recipe made using veggies like potatoes, peas, and textured vegetable protein i.e soya granules or c...	**$12.00**
Paneer Tikka	**$14.00**
Masala Boti Kabab Succulent pieces of goat meat wrapped in a perfect blend of aromatic spices and herbs.	**$19.00**
Mixed Grill 1 piece each of fish tikka, murgh tikka, seekh kebab and paneer tikka.	**$22.00**
Lamb Seekh Kabab Un mélange de viande d'agneau hachée incorporé avec de l'oignon, de l'ail, du gingembre et du piment vert, enrichi d'épi...	**$20.00**
Golconda Fish Kabab Fish pieces are marinated in the mixture of lemon juice, finely grated ginger, crushed garlic, coriander powder, garam m...	**$20.00**
Malai Chicken Kabab Chunks of chicken wrapped in creamy textures of cream cheese, sour cream along with spices, ginger garlic paste, pepper,...	**$17.00**
Tandoor Chicken on Skewer Chopped onion, garlic, ginger, green chili pepper, spices are marinated with chicken meat and grilled in tandoor.	**$18.00**
Lamb Chops Faux-filets d'agneau marinés cuits lentement avec des oignons, des tomates et une sélection d'épices parfumées.	**$21.00**
Tandoori Ginga Shrimp marinated in the tomato paste, olive oil, lemon juice, roughly chopped shallots, garlic, herbs, salt, sugar, and...	**$20.00**
Hariyali Chicken Kabab Boneless chicken pieces are marinated in the mixture of yogurt, spinach, and mint leaves and grilled in oven.	**$17.00**
Whole Tandoori Chicken Whole chicken marinated in yogurt and seasoned with the spice mixture tandoori masala and cooked in a clay tandoor.	**$24.00**
Chicken Ka Tikka Roasted chunks of chicken in a spicy creamy sauce.	**$17.00**
Chicken Reshmi Kabab Made with pieces of boneless chicken breast, marinated in juicy mixture of yogurt, cream, cashew nuts, and spices and gr...	**$18.00**