



MENU CARD

RESTAURANT TIMINGS

Monday - Thursday	: 11:30 am - 3:00 pm
	: 6:00 pm - 10:00 pm
Friday - Saturday	: 11:30 am - 3:00 pm
	: 6:00 pm - 10:30 pm
Sunday	: 11:30 am - 3:00 pm
	: 6:00 pm - 9:30 pm

Last kitchen order taken 15 minutes before closing

APPETIZERS

Veg

If you have a food allergy, let us know



Bhindi Fry Finely cut okra fried and sauteed with spices and nuts	\$8.99	Mushroom Pepper Fry Fresh cut mushrooms marinated in corn flour, mixed with ground pepper, spices and fried to a mouth-watering delicacy	\$10.99
Chilly Baby Corn Baby Corn sauteed with onions, peppers, hot chili and soy sauce	\$9.99	Onion Pakoda Seasoned onion petals in gram flour crust, deep fried	\$6.99
Chilly Paneer Cheese cubes sauteed with onions, peppers, hot chili and soy sauce	\$10.99	Paneer Pakoda Fresh cottage cheese squares battered in chickpea flour with delicious spice combination and fried until golden brown	\$7.99
Cut Mirchi Deep fried crispy hot peppers in chickpea flour batter	\$6.99	Paneer 65 Cheese cubes sauteed with onions, peppers, hot chili and soy sauce	\$10.99
Gobi Manchuria Cauliflower marinated in corn flour batter, deep fried and tossed with spices & light sweet soy sauce	\$10.99	Spinach Pakoda Fresh spinach fritters, deep fried in chickpea batter	\$7.99
Masala Corn Deep fried Corn tossed in diced onions, peppers and spices.	\$8.99		

Apollo Fish \$12.99
Cubes of Fish marinated in herbs, spices, deep fried and tossed in special spice grind

Chicken Fry \$11.99
Boneless chicken cubes battered with sesame seeds and deep fried

Chicken 65 \$11.99
Boneless cubes of chicken marinated in corn flour batter with spices, deep fried and tossed in spices

Chicken Pepper Fry \$11.99
Boneless chicken cubes cooked with ground pepper and spices

Chicken Manchurian \$11.99
Boneless cubes of chicken marinated in corn flour batter, deep fried & tossed with spices & soy sauce

Chilly Chicken \$11.99
Boneless cubes of chicken marinated in corn flour batter, deep fried & tossed with chilly sauce & spices

Chilly Shrimp \$13.99
Spicy shrimp cooked in green chili, cilantro and special herbs and spices

Egg Bonda \$8.99
Wedges of boiled egg deep fried in spice and flour batter

Egg Burji \$8.99
Scrambled eggs cooked with onions, tomatoes, green chillies and curry leaves

Fish Fry \$12.99
Fish fillet marinated in corn flour batter, deep fried and tossed in spices

Ginger Chicken \$11.99
Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with Ginger and spices

Goat Sukha \$13.99
Cubes of goat (w/bone) cooked traditional Indian style

Persis Wings \$11.99
Chicken wings marinated in corn flour, deep fried and tossed in house sauce

Shrimp Fry \$13.99
Jumbo shrimp marinated in corn flour batter, deep fried and tossed in spices

Shrimp 65 \$13.99
Shrimp marinated with corn flour batter, deep fried and tossed with spices

Non Veg

APPETIZERS



BIRYANI



Veg Biryani	\$10.99	Chicken Dum Biryani	\$12.99
Paneer Biryani	\$11.99	Boneless Chicken Biryani	\$13.99
Egg Biryani	\$11.99	Goat Biryani	\$13.99

Basmati rice cooked with choice of meat or vegetable, blended with herbs and spices then garnished with onion, cilantro and lemon. Served with yogurt raita and pepper gravy

TANDOORI

All tandoori items served as sizzlers



Chicken Tikka Boneless chunks of chicken marinated in yogurt, blended with ginger, garlic, herbs, spices then grilled in a tandoor clay oven	\$13.99	Lamb Chops Lamb Racks marinated with house spices and slow cooked in clay oven	\$15.99
Chicken Seekh Kabab Minced chicken seasoned with chopped ginger, onions and spices rolled over skewer and cooked to perfection in a clay oven	\$13.99	Paneer Tikka Cottage cheese cubes marinated in yogurt, blended with spices then grilled in a tandoor clay oven	\$11.99
Chicken Malai Kabab Boneless chicken cubes marinated in yogurt, red vinegar and fresh green chili, ginger, black pepper and cilantro.	\$13.99	Tandoori Chicken Chicken marinated in yogurt blended with fresh ginger, garlic, herbs, spices overnight and then cooked in a tandoor clay oven	\$14.99
Hariyali Kabab Cubes of Chicken marinated in Mint Sauce, yogurt and barbecued in tandoor oven	\$13.99	Tangdi Kabab Chicken marinated with yogurt and special spices cooked to perfection in clay oven.	\$14.99

ENTREES

Veg

All entrees served with a side of basmati rice



Aloo Gobhi Masala Potatoes and cauliflower sauteed together in onion sauce and spices	\$10.99	Kadai Vegetable Mixed vegetable curry with onions, tomatoes, bell peppers and spices	\$9.99
Aloo & Green Peas Koorma Potato and green peas cooked in rich coconut sauce and spices	\$9.99	Methi Malai Mutter Fenugreek and Green chickpea cooked in Mild Creamy Sauce.	\$10.99
Bhindi Masala Fried Okra cooked in onion & tomato sauce with spices	\$10.99	Mirchi Ka Salan Long hot peppers cooked in sesame based sauce with garlic, onions and chefs spices	\$9.99
Chana Masala A combination of chick peas, onions and tomatoes in a sauce with spices	\$9.99	Mutter Paneer Cottage cheese gently cooked with tender garden peas, tomatoes and fresh spices	\$11.99
Diwani Handi Medley of lightly roasted vegetables simmered in creamy spinach puree and spices	\$10.99	Navaratan Koorma Medley of vegetables cooked in light onion, cashew nut, and almond gravy	\$10.99
Daal Makhni Black Beans and lentils simmered in creme and tossed with butter, onion, ginger and garlic	\$9.99	Paneer Butter Masala Homemade cottage cheese simmered in sauce made of onions, tomatoes, cashews and cream.	\$11.99
Guthi Vankaya Stuffed whole eggplant cooked in spicy peanut and sesame sauce	\$9.99	Palak Paneer Fresh Spinach and Cottage Cheese cooked in garlic, ginger, onions, herbs and spices	\$11.99
Kadai Paneer Fresh cottage cheese cubes cooked with onions and bell peppers in kadai sauce	\$11.99	Yellow Dal Tadka Yellow lentil cooked with onions, tomatoes, ginger and spices	\$9.99

All entrees served with a side of basmati rice

Non Veg

Butter Chicken Succulent pieces of chicken cooked in rich tomato sauce with herbs spices and touch of butter then garnished with cream	\$12.99	Egg Curry Boiled eggs cooked in a traditional Indian curry sauce	\$10.99
Chicken Tikka Masala Cubes of chicken roasted in a tandoor clay oven cooked with mildly spiced tomato gravy	\$12.99	Fish Curry Fish cubes simmered with southern spices	\$12.99
Chicken Chettinadu Tender chicken tossed in herbs, spices, onions and cooked in chettinadu masala	\$12.99	Goat Curry Goat cubes cooked in a sauce of onion, tomato, ginger, garlic and spices	\$13.99
Chicken Hyderabad Tender chicken cooked in house special Hyderabad style sauce	\$12.99	Goat Saagwala Diced goat cubes cooked in fresh spices and puree of leafy spinach	\$13.99
Chicken Mughalai Tender chicken cooked in mildly thick and creamy gravy made from almond paste, spice mix, ginger and garlic	\$12.99	Goat Vindaloo Tender pieces of seasoned goat simmered in a curry sauce with potatoes	\$13.99
Chicken Curry Chicken cooked in traditional Indian curry sauce	\$12.99	Goat Chettinadu Tender Goat tossed in herbs, spices, onions and cooked in chettinadu masala	\$13.99
Chicken Kadai Cubes of chicken cooked in whole Indian spices in onion and tomato gravy	\$12.99	Methi Malai Chicken Chicken cooked with Fenugreek and traditional indian spices.	\$12.99
Chicken Vindaloo Tender pieces of seasoned chicken simmered in a curry sauce with potatoes	\$12.99	Shrimp Curry Shrimp cooked in a traditional Indian curry sauce	\$13.99

ENTREES



BREAD



Plain Naan	\$1.99	Chicken Keema Naan	\$3.99
Butter Naan	\$1.99	Kashmiri Naan	\$3.99
Chilly Butter Naan	\$2.99	Onion Kulcha	\$3.49
Garlic Naan	\$2.99	Paneer Kulcha	\$3.99
Chilly Garlic Naan	\$3.49	Tandoori Roti	\$1.99
Cheese Naan	\$3.49		



BEVERAGES

Mango Lassi Indian drink with mango nectar and beaten yogurt, served cold	\$2.99	Falooda Mix of rose essence, vermicelli and sweet basil seeds	\$3.99
Rose Lassi Traditional Indian drink with rose essence and beaten yogurt, served cold	\$2.99	Soda Indian Brands: Thumbs up, Limca, Fanta	\$1.99
		Soda American Brands: Coke, Diet Coke, Sprite	\$1.49

SIDES

Basmati Rice	\$1.99	Masala Pappad	\$1.99
Raitha Youghurt mixed with diced onions, cilantro, salt and pepper	\$1.99	Indian Salad Onions, lemon & green chillies	\$1.99

DESSERTS

Carrot Halwa Grated carrot simmered in sweet milk with almond, raisins and then garnished with pistachios	\$3.99	Fruit Custard Medley of fruits served in cool vanilla custard	\$4.99
Chef's Special dessert Chef's special dessert of the day	\$3.99	Gulab Jamun Dumplings of fresh milk condensed and deep fried in sugar syrup	\$2.99
Cinammon Naan Chips Tandoori Naan chips tossed in cinnammon and brown sugar served with a side of sweet chocolate sauce	\$4.99	Rasmalai Indian cheese dumplings serve in sweetened flavored milk, garnished with pistachio and almonds	\$4.99

LUNCH BOX

Monday thru Friday. Take out only

Vegetarian Lunch Box - \$ 7.99

- Vegetarian Appetizer of the day
- Vegetarian Curry of the day
- Basmati Rice
- Naan / Roti
- Salad
- Dessert

Non Vegetarian Lunch Box - \$ 8.99

- Chicken Appetizer of the day
- Chicken Curry of the day
- Basmati Rice
- Naan / Roti
- Salad
- Dessert

- * Substitute appetizer with curry at no extra charge
- * Substitute Basmati rice with Veg Biryani (+ \$1.99), Chicken Biryani (+ \$2.99) or Goat Biryani (+ \$3.99)

It's our endeavor to use the finest ingredients sourced locally and transformed into authentic Indian cuisine

15% Gratuity added to party of 5 and more

**We cater and deliver. We do onsite dosa parties.
Please ask the manager for additional information**

Flexible pricing by tray or per person

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Visit us online at

