



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

Takeout Biryani served 3:00 - 6:00 PM on all days

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, fried and mixed with ground pepper and spices	\$ 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 battered in chickpea flour and fried until golden brown	\$ 7.99
Cut Mirchi Deep fried crispy hot peppers in chickpea flour batter	\$ 6.99	Paneer 65 Cheese cubes marinated in corn flour batter, deep fried and tossed in spices	\$ 10.99
Gobi Manchuria Cauliflower marinated in corn flour batter, deep fried and tossed with spices and light sweet soy sauce	\$10.99	Paneer Majestic Indian cheese cubes marinated in majestic sauce and tossed in dry chillies and curry leaves	\$ 10.99
Gobi 65 Cubes of cauliflower, marinated in corn flour batter, deep fried and tossed in spices	\$ 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	Hara Bara Kabab Patties made with chick peas & green peas mixed with spinach, fresh ground ginger, chillies and cooked to crispy perfection	\$ 11.99



Non Veg

APPETIZERS

Apollo Fish Cubes of fish marinated in herbs, spices, deep fried and tossed in special spice grind	\$12.99	Chilly Shrimp Spicy shrimp cooked in green chili, cilantro and special herbs and spices	\$13.99
Andhra Kodi Vepudu Chicken fry made with authentic Andhra special spices	\$12.99	Egg Bonda Wedges of boiled egg deep fried in spice and flour batter	\$8.99
Chicken Majestic Cubes of chicken, marinated, deep fried and tossed in spices, dry chillies and curry leaves	\$11.99	Egg Burji Scrambled eggs cooked with onions, tomatoes, green chillies and curry leaves	\$8.99
Chicken Fry Boneless chicken cubes battered with sesame seeds and deep fried	\$11.99	Fish Fry Fish fillet marinated in corn flour batter, deep fried and tossed in spices	\$12.99
Chicken 65 Boneless cubes of chicken marinated in corn flour batter with spices, deep fried and tossed in spices	\$11.99	Ginger Chicken Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with ginger and spices	\$11.99
Chicken Pepper Fry Boneless chicken cubes cooked with ground pepper and spices	\$11.99	Goat Sukha Cubes of goat (w/bone) cooked traditional Indian style	\$13.99
Chicken Manchurian Boneless cubes of chicken marinated in corn flour batter, deep fried & tossed with spices & soy sauce	\$11.99	Persis Wings Chicken wings marinated in corn flour, deep fried and tossed in house sauce	\$11.99
Chilly Chicken Boneless cubes of chicken marinated in corn flour batter, deep fried & tossed with chilly sauce & spices	\$11.99	Shrimp Fry Jumbo shrimp marinated in corn flour batter, deep fried and tossed in spices	\$13.99



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 raitha and pepper gravy



TANDOORI

All tandoori items served as sizzlers. Prep time 20 mins+

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	\$ 16.99
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	\$ 12.99
Chicken Malai Kabab Boneless chicken cubes marinated yoghurt, red vinegar, 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
		Lamb Seekh Kabab Minced tender goat seasoned with chopped ginger, onions, spices and rolled over skewer and cooked in a clay oven	\$ 16.99



ENTREES

Veg

All entrees served with an optional side of basmati rice



Aloo Gobi Masala Potatoes and cauliflower sauteed together in onion sauce and spices	\$ 10.99	Malai Kofta Cheese and vegetable dumplings deep fried and cooked in creamy fenugreek sauce	\$ 12.99
Aloo & Green Peas Korma 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
Chana Saag Chick peas cooked in creamy spinach	\$ 9.99	Navaratan Koorma Medley of vegetables cooked in light onion, cashew nut, and almond gravy	\$ 10.99
Diwani Handi Medley of lightly roasted vegetables simmered in creamy spinach puree and spices	\$ 10.99	Paneer Butter Masala Homemade cottage cheese simmered in onion sauce, tomatoes, cashews & cream	\$ 11.99
Dal Makhni Black Beans and lentils simmered in creme and tossed with butter, onion, ginger and garlic	\$9.99	Palak Paneer Fresh Spinach and Cottage Cheese cooked in garlic, ginger, onions, herbs and spices	\$ 11.99
Guthi Vankaya Stuffed whole eggplant cooked in spicy peanut and sesame sauce	\$9.99	Yellow Daal Tadka Yellow lentil cooked with onions, tomatoes, ginger and spices	\$ 9.99
Kadai Paneer Fresh cottage cheese cubes cooked with onions and bell peppers in kadai sauce	\$ 11.99	Shahi Paneer Korma Cubes of cottage cheese cooked in creamy tomato sauce with herbs and spices, garnished with nuts & raisins	\$ 11.99
Kadai Vegetable Mixed vegetable curry with onions, tomatoes, bell peppers and spices	\$ 9.99		

All entrees served with an optional side of basmati rice

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	Gongura Chicken Boneless cubes of chicken cooked in traditional Indian curry sauce and Gongura (Sorrel) leaves	\$ 12.99
Chicken Saagwala Cubes of chicken cooked in fresh spices and creamy spinach puree	\$12.99	Gongura Goat Cubes of tender goat cooked in traditional Indian curry sauce and Gongura (Sorrel) leaves	\$ 13.99
Chicken Vindaloo Tender pieces of seasoned chicken simmered in a curry sauce with potatoes	\$ 12.99	Methi Malai Chicken Chicken cooked with Fenugreek and traditional Indian spices.	\$ 12.99
		Shrimp Curry Shrimp cooked in a traditional Indian curry sauce	\$ 13.99

Non Veg

ENTREES



BREAD



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



BEVERAGES

Mango Lassi Popular Indian drink with mango nectar, beaten with plain yogurt	\$ 2.99	Falooda Mix of rose essence, vermicelli (thin broken noodles), sweet basil seeds topped with vanilla ice cream	\$ 3.99
Strawberry Lassi Indian drink with strawberry preserve, beaten yogurt	\$ 2.99	Soda Indian Brands: Thumbs up, Limca, Fanta	\$ 1.99
Salt Lassi Traditional Indian drink made with plain yogurt, salt and a touch of spice	\$ 2.99	Soda American Brands: Coke, Diet Coke, Sprite	\$ 1.49

SIDES

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

DESSERTS

Carrot Halwa Grated carrot simmered in sweet milk with almond, raisins and then garnished with pistachios	\$ 3.99	Skillet brownie w/ice cream Choclate chip cookie baked on a skillet, topped off with vanilla ice cream and choclate syrup	\$ 4.99
Cinnamon Naan Chips Tandoori Naan chips tossed in cinnamon and brown sugar served with a side of sweet chocolate sauce	\$ 4.99	Gulab Jamun Dumplings of fresh milk condensed and deep fried in sugar syrup	\$ 2.99
		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 of the day

Non Vegetarian Lunch Box - \$ 8.99

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

- * 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

1665 Stelton Rd Piscataway NJ 08854 | 732 543 0560, 732 543 0548
www.persispiscataway.com | persis.piscataway@gmail.com

Visit us online at

