



THE NON POLITICS OF FOOD A CUISINE UNDIVIDED

The non politics of food. A cuisine undivided

While the split of the erstwhile Andhra Pradesh had a political flavour, we prefer to celebrate the unified delights of this culturally-rich land on this culinary tour. Characteristically, the food is hot, spicy and tangy with the liberal use of chillies, coconut, tamarind and spices. Different regions boast their speciality. At Andhra Ruchulu we strive to recreate the favourites.

From the Telegana region of erstwhile Muslim rulers, with roots in Persian and Afghan cooking to coastal Andhra cuisine, thriving on its delectable seafood, the cuisine of Andhra has contributed immensely to the gastronomic world.

The nizams of Hyderabad had considerable influence on Andhra food too with their characteristic textures and rich flavours. Typical of this cuisine's ingredients are nuts and dry fruits, bringing up delightful offerings such as Bhuna Ghosht.

Of course, heart warming to match, is the food cooked here at Andhra Ruchulu. Welcome.





ORIENTAL SELECTIONS

STARTERS

SOUPS

Veg / Non-veg

LEMON CORIANDER SOUP	140 / 150
SWEET CORN SOUP	140 / 150
HOT & SOUR SOUP	140 / 150
MANCHOW SOUP	140 / 150
SEAFOOD SOUP	190
LUNG FUNG SOUP	140 / 150
CREAM OF TOMATO SOUP	140
WANTON SOUP	140 / 150

SALAD & STARTERS

ALOO PAPDI CHAAT	150
PEANUT MASALA	130
GREEN SALAD	110
MASALA PAPAD	105
ROASTED PAPAD	75
CHEESE CHERRY PINE APPLE	200
FRUIT CHAT	175
MASALA CASHEWS	225
EGG BHURJI	185
OMELETTE	95
MASALA BOILED EGG (4 pcs)	105

We levy 5% service charge, GST as applicable



ANDHRA DELICACY

STARTERS VEGETARIAN

PANEER SHOLAY	310
ANDHRA CHILLI PANEER 🍳	310
MUSHROOM PEPPER DRY	300
MUSHROOM SHOLAY	300
GUNTUR BABY CORN	300
GUNTUR GOBI	300
GOBI 65	300
GOBI SHOLAY	300
BABYCORN CORIANDER DRY	300

STARTERS NON-VEGETARIAN

CHICKEN SHOLAY (BONE LESS)	330
GUNTUR CHICKEN	330
CHICKEN KEBAB	330
ANDHRA CHILLY CHICKEN 🍳	330
CHICKEN 65	330
KADAPA DRY	330
AMARAVATHI CHICKEN DRY	330
LEMON CHICKEN DRY	330
MUTTON FRY	495
MUTTON PEPPER DRY	495
GUNTUR MUTTON	495
MUTTON GONGURA ROAST	495
MUTTON GHEE ROAST	495
FISH FRY 🍳	460
FISH SHOLAY	460
PRAWN SHOLAY	600
PRAWNS PEPPER FRY	600
GONGURA CHICKEN SEMI GRAVY	320
AMARAVATHI CHICKEN SEMI GRAVY	320



We levy 5% service charge, GST as applicable



BIRYANI'S & RICE

ANDHRA MUTTON BIRIYANI	425
ANDHRA CHICKEN BIRIYANI	350
EGG BIRIYANI (PREPARED WITH NON-VEG RICE)	300
BIRIYANI RICE (PREPARED WITH NON-VEG RICE)	300
PANEER BIRYANI	330
MUSHROOM BIRYANI	330
ALOO DUM BIRYANI	290
VEGETABLE BIRIYANI	290
JEERA RICE	290
GHEE RICE	290
CURD RICE	190

ANDHRA VEG FULL MEALS 310

(Rice, Pappu, Palya, Sambar, Rasam, Ghee Chutney, Curd, Papad, Pickle, Sweet)

**Timing: 12.00 Noon To 4.00 pm
7.00 pm To 11.00 pm**

ANDHRA VEG CARRIER MEALS 650

(Rice, Pappu, Palya, Sambar, Rasam, Ghee Chutney, Curd, Papad, Pickle, Sweet)

**Timing: 12.00 Noon To 4.00 pm
7.00 pm To 11.00 pm**

ANDHRA CHICKEN BIRIYANI 950 (Family Pack)

ANDHRA MUTTON BIRIYANI 1100 (Family Pack)

We levy 5% service charge, GST as applicable



CHINESE CUISINE

VEG STARTERS

CRISPY FRIED VEGETABLES	315
(Batter fried, mixed vegetables)	
CHILLI MUSHROOM	315
(Button mushrooms, batter fried with capsicum and onions)	
CRISPY CORN PEPPER SALT	315
(American corn, batter fried and tossed with seasoning and crushed peppers)	
BABY CORN SALT & PEPPER	290
PANEER SATAY	325
(Skewred paneer cooked in rich amalgam of aromas, subtle blends of herbs and spices and contrasting textures and tastes)	
BABYCORN SATAY	315
(Skewred Babycorn cooked in rich amalgam of aromas, subtle blends of herbs and spices and contrasting textures and tastes)	
LEMON PANEER	325
(Cottage Cheese tossed with tangy Lemon flavoured Sauce)	
LEEFOO PANEER	325
(Cottage cheese tossed with Spinach Sauce)	
VEG SPRING ROLL	290
(Deep Fried crispy rolls filled with cabbage, carrot, capsicum and noodle, served with hot garlic Sauce)	
SCHEZWAN CHILLY BABYCORN	290
CRISPY VEG NILGIRI	290
VEG FRIED WANTON	290



CHINESE CUISINE

NON-VEGETARIAN

CHICKEN LOLLYPOP	360
DRUMS OF HEAVEN (Deep fried chicken tossed with chef special sauce)	360
HUNAN CHICKEN (Spicy and savory chicken with a hint of tanginess)	350
SCHEZWAN CHICKEN (Spicy scheszwan style chicken preparation)	350
CHICKEN SPRING ROLL	350
DRAGON CHICKEN	360
BAMBOO CHICKEN (Chef's special)	360
LEEFOO CHICKEN (Taiwanese style chicken fry)	350
CHICKEN SATAY (Grilled chicken skewers marinated with spices and served with peanut sauce)	360
KOREAN CHICKEN	350
EGG CHILLI	290
CHICKEN FRIED WANTON	360
CHICKEN KOLIWADA	350
CHILLI FISH / DRY (Cubes of fish, capsicum, onion tossed in soya sauce)	460
OYESTER CHILLI FISH	460
BUTTER GARLIC FISH	460
BUTTER GARLIC PRAWNS	600
PRAWNS CHILLI / MANCHURIAN	600
GOLDEN FRIED PRAWN (Prawns, dipped in batter and deep fried)	600
CHILLI PRAWN	600
PRAWNS PEPPER DRY (Jumbo prawns, batter fried and tossed with seasoning and crushed pepper)	600

We levy 5% service charge, GST as applicable



DOSA & PAROTA

DOSA (2 Nos) WITH CHICKEN CURRY	225
DOSA (2 Nos) WITH MUTTON CURRY	285
MUTTON VEECHE PAROTA	285
CHICKEN VEECHE PAROTA	260
CHICKEN KOTHU PAROTA	260
EGG KOTHU PAROTA	225
EGG VEECHE PAROTA	225
VEG KOTHU PARATHA	175
VEECHE PAROTA (VEG)	175
KERALA PAROTA	110
PAROTA	95
STUFFED PAROTA	120
COIN PAROTA (2Pcs)	80

TANDOOR

VEGETARIAN



MALAI PANEER TIKKA (Paneer marinated with cream, hung curd, cashew nut powder and flavoured with spices)	330
HARIYALI PANEER TIKKA (Paneer marinated in mint leaves, coriander leaves and spices cooked in clay oven)	330
PANEER TIKKA (Cubes of cottage cheese, marinated in spicy tandoor masala and cooked in the tandoor pot)	330
ACHARI PANEER TIKKA	330
MUSHROOM TIKKA	315
CORN SEEKH KEBAB	315
TANDOORI BABY CORN	315
TANDOORI GOBI	315
TANDOORI CHATPATA ALOO	315

We levy 5% service charge, GST as applicable



TANDOOR

NON-VEGETARIAN

CHICKEN TIKKA (Cubes of chicken, marinated in spicy tandoor masala and cooked in the tandoor pot)	340
TANDOORI CHICKEN (HALF) (Half spring chicken marinated in yoghurt, ginger-garlic paste and tandoori masala; cooked in a clay pot)	415
TANDOORI CHICKEN (FULL) (Whole spring chicken marinated in yoghurt, ginger-garlic paste and tandoori masala; cooked in a clay pot)	615
TANGDI KEBAB (2 Pcs) (Chicken drum stick marinated with yoghurt, ginger garlic paste, spices and cooked in Tandoor)	340
MURGH MALAI KEBAB (Tender Chicken marinated in yoghurt, cheese and yellow chillies)	340
PUNJABI MURGH TIKKA	340
HARIYALI MURGH TIKKA (Succulent chicken cubes, marinated with mint and cooked to perfection in the tandoor pot)	340
MUTTON SHEEK KEBAB (Mughlai delicacy prepared with minced mutton, onions and a blend of spices.)	495
FISH TIKKA (Cubes of fish marinated in a spicy tandoori masala and cooked in the tandoor)	460
MALAI FISH TIKKA (Cubes of fish marinated with cream, cheese, yoghurt and cooked in the tandoor pot)	460
TANDOORI POMFRET (Whole marinated pomfret cooked in the tandoor)	630
TANDOORI PRAWNS (Whole marinated prawns cooked in the tandoor)	600

We levy 5% service charge, GST as applicable



INDIAN KITCHEN

VEGETARIAN

PANEER MAKHANI	330
(Cubes of paneer, cooked in makhani, style gravy)	
SUBZI SANGAM	300
(Mixed vegetables cooked in an onion-tomato gravy)	
PANEER TIKKA MASALA	330
CORN METHI PALAK	300
(Corn and chopped methi leaves, cooked in spinach gravy)	
SUBZI TAWA	300
(Mixed vegetables, mint and coriander cooked with chatpata masala on the tawa)	
VEGETABLE HYDERABADI	300
(Hyderabadi style vegetable curry)	
ALOO METHI DRY	300
(Spicy, dry potato preparation, finished with fenugreek leaves)	
SUBZI JAIPURI	300
(A mixed vegetable preparation in spicy yellow gravy)	
PUNJABI PANEER	330
(Cubes of Paneer, Capsicum, cooked with chatpata masala)	
KAJU MASALA	360
(Cashew cooked in yellow gravy)	
MUSHROOM MASALA	300
(Mushroom cooked in tomato onion masala)	
PALAK PANNER	330
(Paneer cubes cooked in a mild, spiced smooth spinach sauce)	
VEGETABLE KOLHAPURI	300
(Traditional vegetable dish prepared in Maharashtrian style)	
VEGETABLE KOFTA CURRY	300
(Mixed vegetable dumplings cooked in onion-tomato based yellow gravy)	

DAL

DAL MAKHANI	260
(Slow cooked, black dal with tomato puree and butter)	
TADKEWALI DAL	260
(Softly cooked yellow dal, tempered with ghee, mustard and red chilly)	
DAL PALAK	260
(Dal cooked with spinach)	
DAL PANCHARANGI	260
(Dal prepared with Five varieties of Dal)	
We levy 5% service charge, GST as applicable	



INDIAN KITCHEN

NON-VEGETARIAN

BUTTER CHICKEN MASALA (Tandoori chicken cubes, cooked in a makhani gravy)	350
MURGH RARA (Cubes of chicken and minced chicken, cooked in a spicy gravy)	350
MURGH TIKKA MASALA (Chicken tikka, cooked in an onion-tomato gravy)	350
KADAI MURGH (Chicken, cooked with onion, capsicum and tomato in a kadai gravy)	350
MURGH KANDHARI	350
MURGH KOLHAPURI (chicken prepared in kolhapuri masala)	350
MURGH PATIYALA (Rich chicken dish from Punjab, made of green & red gravy, served on an omelette)	375
MURGH NIZAMI (Mild, Rich, creamy chicken dish from land of nizams)	350
MURGH HYDERABADI spicy chicken dish from Hyderabad	340
BHUNA GOSHT (A semi dry lamb preparation)	440
LAAL MAAS (Spicy, lamb preparation cooked in the rajasthani style)	440
KHEEMA MUTTER (Minced lamb, cooked with green peas, onion, tomato and garam masala)	440
MUTTON ROGHAN JOSH (A kashmiri delicacy, mutton cooked to perfection in a smooth gravy)	440
EGG MASALA	300

INDIAN BREADS

NAAN / ROTI / KULCHA	75
BUTTER NAAN / BUTTER ROTI / BUTTER KULCHA	85
STUFF NAAN / KULCHA	95
CHAPATI (2 Nos)	80

We levy 5% service charge, GST as applicable



MAIN COURSE

VEGETARIAN

THREE TREASURE VEGETABLES	300
(Broccoli, mushrooms and zucchini in a light soya sauce)	
DICED VEGETABLES	300
IN YOUR CHOICE OF SAUCE	
(Hot garlic sauce, chili garlic sauce, manchurian sauce, parsley sauce & cilantro sauce)	
VEG BALL MANCHURIAN	300
(Minced vegetable dumplings, cooked in manchurian sauce)	
STIR FRIED GREENS	300
(Fresh vegetables cooked in mild sauce with garlic)	
MIXED VEGETABLES	300
IN CHILLY BASIL SAUCE	
(Fresh vegetables cooked in chilly basil sauce)	

NON-VEGETARIAN

CHICKEN MANCHURIAN	330
(Chicken cubes, cooked in manchurian sauce and spices)	
SHREDDED CHICKEN IN HOT GARLIC SAUCE	330
LAMB IN BLACK PEPPER SAUCE	440
SHREDDED LAMB	
IN HOT GARLIC SAUCE	440

CHOICE OF NOODLES

VEGETABLE / EGG	290/310
CHICKEN/MIXED	320/390
CHILLY GARLIC NOODLES (VEG)	290
CHILLY GARLIC NOODLES (NON-VEG)	330

CHOICE OF FRIED RICE Veg / Non-veg

VEGETABLE / EGG	290/310
CHICKEN	320
MIXED FRIED RICE (NON-VEG)	390
BAMBOO FRIED RICE	320/350
(VEG / CHICKEN)	
LEE FOO FRIED RICE (VEG/CHICKEN)	290/320

We levy 5% service charge, GST as applicable



DESSERTS

GUDBUD ICE CREAM	250
NUTTY SUNDAY	250
HOT CHOCOLATE FUDGE	250
GULAB JAMUN	180
TENDER COCONUT RASMALAI	180
GAJAAR HALWA	180
BEET ROOT HALWA	180
CARAMEL CUSTARD	180
MALPUA WITH RABDI	180
FRUIT CUSTARD	180
CHOICE OF ICE CREAM	180
SIZZLING BROWNIE	275
GULAB JAMOON WITH ICE CREAM	275
GAJAR HALWA WITH ICE CREAM	275
FRIED ICE CREAM	250
SPECIAL GUAVA ICE CREAM	200
DEATH BY CHOCOLATE	350

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BEVERAGES

SEASONAL FRESH JUICE	175
MILK SHAKE (Vanilla / Chocolate / Strawberry / Pista / Mango)	150
FRESH LIME SODA	90
FRESH LIME WATER	90
LASSI (SWEET / SALT)	90
JAL JEERA	75
ASSORTED SOFT DRINKS	75
MINERAL WATER	60
KULLADWALI LASSI (Dry Fruits)	175
KULLADWALI LASSI (Sweet / Salted)	150
GOLI SODA	100
BUTTER MILK	75

We levy 5% service charge, GST as applicable



Note: The items in the menu are served
as per availability. Taxes as applicable.
Kindly allow about 20 minutes to
serve your order.

Timings : 12.00 Noon To 04.00 P.M.
07.00 P.M. To 11.00 P.M.

Breakfast
7-00 A.M. To 10-30 A.M.