Abhiruchi

INDIAN CUISINE

[Dine In & Take Out] Town Line Plaza 80 Town Line Road, Rocky Hill CT, 06067 Tel: (860) 500-7779

OPEN 7 DAYS

LUNCH

11:30AM - 2:30PM Mon - Fri 12:00PM - 3:00PM Sat - Sun

DINNER

Mon - Thu 5:00PM - 10:00PM Fri - Sat 5:00PM - 10:30PM Sun 5:00PM - 9:30PM

Banquet Hall for up to 120 people is available For any catering inquiries, contact Ramana at (781) 474-1415

Before placing your order, please inform your server if a person in your party has a food allergy.

www.abhiruchirestaurant.us

THANK YOU I PLEASE VISIT US AGAIN

VEGETARIAN APPETIZERS

1. Vegetable Samosa (3 Pieces) Minced potato, onions, and peas wrapped in pastry dough and fried

2. Onion Pakora

Fresh sliced onions dipped in lentil batter and deep

3. Chilli Bajji (4 Pieces)

Green chillies battered, deep-fried, and stuffed with Indian spices

4. Cut Mirchi

Chilli Bajji cut, refried and garnished with onions

5. Punugulu (10 Pieces)

Deep-fried crispy lentil balls

6. Gobi Manchurian

Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices

7. Gobi 65

Well-marinated cauliflower florets browned to perfection

8. Chilli Paneer

Cottage cheese sautéed with soya, onions, green chillies, herbs, and exotic spices

NON - VEGETARIAN APPETIZERS

9. Abhiruchi Fish Fry (12 Pieces)

Fish marinated and deep-fried

10. Apollo Fish

A true Hyderabadi delight! Marinated Tilapia fish, fried curry leaves, onions, and green chillies

11. Chicken Pakora

Tender pieces of chicken dipped in mildly spiced lentil batter and fried

12. Chicken Manchurian

Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices

13. Chilli Chicken

Cubes of chicken breast sautéed with sova, onions. green chillies, herbs, and exotic spices

14. Chicken 65

A true Hyderabadi delight! Breast chicken cubes fried, curry leaves, green chillies, yogurt, and spices

15. Chicken Roast

Boneless chicken cooked with curry leaves, green chilies, onions, and special spices on slow fire

16. Abhiruchi Goat Roast / Lamb Roast

Goat (bone) / lamb (boneless) pan roasted on low heat with traditional spices, curry leaves and onions

17. Chilli Shrimp (Baby Shrimp)

Well-cooked baby shrimp sautéed with soya sauce, onions, green chillies, herbs, and exotic spices

18. Chilli Chicken Wings (8 Pieces)

Chicken wings fried and tossed in a tangy Chinese sauce with dash of Indian spices

SOUPS \$7.95 19. Tomato Soup with Indian herb spices 20. Mulligatawny Soup

Thick curry-flavored lentil soup \$6.95 21. Vegetable Sweet Corn Soup

Corn with carrots, cabbage, spring onions, and Indian

\$8.95 22. Chicken Sweet Corn Soup Corn with shredded chicken, carrots, cabbage, spring onions, and Indian spices

RICE SPECIALITIES - BIRYANI \$8.95

Your choice of biryani served with raita and shorba (curry sauce)

\$9.95 23. Hyderabadi Chicken Dum Ka Biryani Saffron basmati rice steamed with chicken (with

\$12.95 bones) marinated and cooked in traditional spices

24. Abhiruchi Goat Dum Ka Biryani Saffron basmati rice steamed with goat (with bones) marinated and cooked in traditional spices

25. Lamb Biryani Juicy, boneless lamb cooked with basmati rice and traditional spices

\$14.95 26. Chicken Biryani (Boneless)

Boneless chicken cooked with basmati rice and traditional spices

27. Chicken 65 Biryani

Fried boneless chicken cooked with basmati rice and \$12.95 traditional spices

28. Shrimp Birvani

Basmati rice steamed along with shrimp marinated \$16.95 and cooked in traditional spices

29. Egg Biryani

\$12.95

Basmati rice cooked with aromatic birvani spices. \$12.95 herbs, and boiled eggs

30. Paneer Biryani

Basmati rice steamed along with paneer marinated and cooked in traditional spices \$13.95

31. Vegetable Dum Ka Biryani

Mixed vegetables with saffron basmati rice and traditional spices \$14.95

SOUTH INDIAN SPECIALITIES

Your choice of entree served with sambar (lentil soup), coconut chutney, and tomato chutney

\$14.95 32. Medu Vada (6 Pieces) Deep-fried crispy lentil donuts

\$15.95 33. Idli (3 Pieces) Steam cooked rice and lentil cakes

34. Plain Dosa

Thin crispy crepe of rice and lentils \$17.95 35. Onion Dosa

Thin crispy crepe of rice and lentils with chopped

onions

\$17.95 36. Masala Dosa

Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala

\$14.95 37. Mysore Masala Dosa

Thin crispy crepe of rice and lentils with a layer of special chutney stuffed with spiced potato masala

\$6.50 Crispy crepe of rice and wheat stuffed with seasoned potatoes, onions, and green chillies \$6.50 39. Onion Chilli Uttapam \$12.95 Rice and lentil pancake topped with green chillies

\$13.95

\$12.95

\$14.95

\$14.95

38. Rava Onion Masala Dosa

\$6.50 and seasoned onions \$12.95 40. Onion Uttapam Rice and lentil pancake topped with seasoned onions

41. Vegetable Uttapam \$12.95 Rice and lentil pancake topped with seasoned mixed vegetables

42. Paneer Uttapam \$12.95 Rice and lentil pancake topped with seasoned cottage cheese, tomatoes, and onions

43. Egg Dosa Thin crispy crepe of rice and lentils topped with layer

\$14.95 of egg **VEGETARIAN SPECIALITIES**

Your choice of entree served with flavored basmati rice \$16.95 44. Tadka Dal \$14.95 Wholesome yellow lentil curry, tempered with butter,

whole red chillies, cumin, and mustard seeds \$16.95 45. Spinach Dal \$14.95 Yellow lentil curry cooked with spinach, butter, whole

red chillies, cumin, and mustard seeds **\$14.95 46. Gongura Dal** \$14.95

Yellow lentil curry with gongura (red sorrel leaves), butter, whole red chillies, cumin, and mustard seeds \$14.95 47. Dal Makhani \$14.95

A royal lentil dish cooked with fresh ginger, garlic and onions, shredded butter garnish \$14.95 48. Channa Masala

\$16.95 Chickpeas (garbanzo beans) cooked in a special blend of traditional spices

49. Bhindi Masala \$14.95 **\$13.95** Okra cooked on a low flame with diced onions, tomatoes, and traditional spices

50. Guthi Vankaya (Bagara Baingan) \$14.95 \$14.95 Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices \$14.95 51. Mirchi Ka Salan

Green chillies cooked in sesame seed gravy and \$13.95 Green children sauce 52. Masala Aloo Gobi \$14.95

Cubed potatoes and cauliflower cooked with spices and herbs

\$14.95 53. Baingan Bartha A classic dish, eggplant roasted over charcoal,

blended and tempered with aromatic herbs and spices \$10.95 54. Navaratan Korma \$14.95 Mixed vegetables cooked with mild creamy sauce

\$14.95 \$9.95 55. Aloo Palak Spinach cooked with potatoes and spices with thick

gravy sauce \$14.95 56. Aloo Mutter

Potatoes and tender green peas cooked with spices **\$12.95** and herbs

\$14.95 57. Veg Gongura Mixed vegetables cooked in creamy sauce with

\$12.95 gongura (red sorrel leaves) 58. Veg Chettinad

Veggies cooked in dry roasted spices, coconut, and coriander \$12.95

59. Channa Saag Chickpeas cooked with onions, tomatoes, spices, and herbs

60. Paneer Kurchan	\$15.95			SEAFOOD SPECIALITIES		CONDIMENTS AND SIDES	
Shredded cottage cheese cooked with onions, tomatoes, spices, and herbs		Your choice of entree served with flavored basm		Your choice of entree served with flavored basm	nati rice	114.Basmati Rice	\$3.00
61. Paneer Tikka Masala	\$15.95	80. Lamb Curry		5 97. Andhra Fish Curry (Tilapia Fish)	\$15.95	Herbed pilaf-style fragrant rice	
Cottage cheese cubes cooked with green peppers and onions in a rich, creamy gravy		Tender lamb marinated and cooked in a curry sauce o fresh herbs and spices	f	Fish cooked slowly in spicy tamarind sauce with onions and curry leaves		115. Raita	\$3.00
62. Palak Paneer	\$15.95	81. Lamb Rogan Josh	\$16.95	98. Fish Masala (Salmon Fish)	\$16.95	Yogurt with carrot, tomatoes, red onions, and herbs	
Cottage cheese cubes cooked in a creamy gravy of spinach with spices	4 4- 4-	Juicy tender pieces of lamb cooked in traditional spices with yogurt		Fish cooked in a hearty blend of tangy tomatoes and onions with aromatic herbs and spices	4 _0.00	116. Sambar Vegetable lentil soup	\$6.50
63. Mutter Paneer Cottage cheese cubes cooked with creamy sauce,	\$15.95	82. Lamb Vindaloo	\$16.95	99. Andhra Shrimp Curry (Baby Shrimp)	\$16.95	5 117. Spicy Mango Pickle	\$1.50
tender green peas, and spices 64. Kadai Paneer		For the one with true passion for spicy food - lamb and potatoes cooked in fiery red chili and vinegar sauce	d	A specialty from coastal Andhra Pradesh. Baby		Indian style spicy mango pickle	ФТ. 50
Cottage cheese cubes, bell peppers, and tomatoes	фто. эо	83. Lamb Do Pyaza	\$16.95	100. Ginger Shrimp	¢16 0E	118. Plain Yogurt	\$3.00
pan-finished in a special sauce and spices		Tender pieces of lamb cooked with shredded onions,				Indian style yogurt	
65. Paneer Butter Masala	\$15.95	yogurt, and special light creamy sauce	* 10.05	Shrimp marinated with ginger and spices, cooked with tomatoes and onions		119. Extra Chutney	\$1.50
Cottage cheese cubes and pan-finished in special sauce and spices		84. Lamb Korma	\$16.95	101. Kadai Shrimp	\$16.95	Mint / Tamarind / Tomato / Coconut	Ψ2.00
66. Malai Kofta	\$15.95	A Mughlai delight! Cardamom flavored sweet, spicy curried lamb in creamy sauce		Stir-fried shrimp, bell peppers, onions, and tomatoes	4 _0.00	KIDS MENU	
A true Mughlai delight! Vegetable balls simmered in creamy sauce	а	85. Lamb Saag (Spinach Lamb)	\$16.95	in kadai (skillet) with traditional spices and herbs		<u></u>	4
67. Gongura Paneer	\$15.95	Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs	•	102. Shrimp Vindaloo	•	120. Chicken Tenders and French Fries	\$8.95
Shredded paneer cooked in creamy sauce with	Ψ_0.00	seasoned spinach and tresh herbs	4400	South Indian favorite! Shrimp with potatoes in a spicy and tangy sauce		121. Chicken Nuggets and French Fries	\$8.95
gongura (red sorrel leaves) 68. Chilli Paneer (Gravy)	¢1E 0E		\$16.95	103. Shrimp Masala	\$ 16.05	122. French Fries	\$5.95
Cottage cheese cubes lightly fried and cooked in	фто.эо	Lamb with gongura (red sorrel leaves) cooked with special spicy curry sauce		Marinated shrimp cooked in yogurt, tomatoes, and	Ψ10.55	<u>BEVERAGES</u>	
housemade special sauce with butter		87. Lamb Tikka Masala	\$16.95	onions with mild creamy sauce		123. Mango Lassi	\$4.95
CHICKEN SPECIALITIES		Tender pieces of lamb seared in tandoor (clay oven)		104. Shrimp Saag	\$16.95	124. Sweet Lassi	=
Your choice of entree served with flavored basi		and sautéed in a rich creamy tomato sauce	¢47.05	Shrimp sautéed with deliciously seasoned spinach and	d		\$3.50
69. Chicken Tikka Masala/Butter Chicken Chicken breast seared in tandoor (clay oven) and	\$16.95		\$17.95	fresh herbs	447.0 5	125. Salt Lassi	\$3.50
sautéed in a rich creamy sauce		Succulent pieces of lamb pan-roasted on low heat with traditional spices and curry leaves		105. Chilli Shrimp (Baby Shrimp)	\$17.95	126. Indian Masala Tea	\$3.00
70. Chicken Korma	\$16.95	89. Goat Curry	\$16.95	Well-cooked baby shrimp sautéed with soya, onions, green chillies, herbs, and exotic spices		127. Indian Coffee	\$3.00
A Mughlai delight! Sweet, spicy curried chicken in creamy sauce		Goat (with bone) marinated and cooked in curry sauce with fresh herbs and spices	?	<u>BREADS</u>		128. Soda	\$2.50
71. Abhiruchi Special Chicken Roast	\$16.95	90. Goat Gongura	\$16.05	 5 106. Naan	\$3.00	Coke/Diet Coke/Sprite/Fanta/Limca/Thums Up	
Boneless chicken cooked with curry leaves, green chillies, onions, and special spices on slow fire		Goat with gongura (red sorrel leaves) cooked with	ф10.93	Unleavened white bread baked in tandoor clay oven	ψ3.00	129. Mineral Water	\$1.50
72. Andhra Chicken Curry	\$15.95	special spicy curry sauce		107 Garlic Naan	\$4.00	<u>DESSERTS</u>	
A speciality from coastal Andhra Pradesh! Boneless		91. Goat Chettinad	\$16.95	Unleavened white bread with freshly minced garlic	Ψ 1.00	130. Ras Malai (4 Pieces)	\$5.95
chicken cooked in special spicy curry sauce 73. Gongura Chicken	\$ 15 95	Marinated goat cooked in dry roasted spices, coconut, and coriander leaves	,	and herbs, baked in tandoor clay oven		Hamamada chaosa nattias apakad in milk and sarvay	=
Boneless chicken with gongura (red sorrel leaves)	Ψ10.00	92. Abhiruchi Special Goat Roast	\$17.95	108. Onion Naan	\$4.00	with pistachios	
cooked with special spicy curry sauce 74. Chicken Chettinad	\$15.95	Goat (with bone) pan-roasted on low heat with special	l	Unleavened white bread with freshly chopped onions and herbs, baked in tandoor clay oven		131. Gulab Jamun (4 Pieces)	\$4.95
Marinated chicken cooked in dry roasted spices, coconut, and coriander leaves	Ψ10.00	spices, curry leaves, green chillies, and onion GOURMET TANDOOR DELIGH	TS	109. Kashmiri Naan	\$5.00	Deep fried plum-colored dumplings made from dried milk and refined flour soaked in sugar syrup	1
75. Chicken Vindaloo	\$15.95	Your choice of entree served with flavored basm		Unleavened white bread stuffed with cashew paste, almonds, and raisins, baked in tandoor clay oven		132. Carrot Halwa (12 oz)	\$7.95
South Indian favorite! Boneless chicken with potato in a spicy and tangy sauce	es	93. Tandoori Chicken		5 110. Aloo Paratha	\$4.00	Carrot and milk pudding with nuts and served warm	
76. Kadai Chicken	\$15.95	Chicken with bones marinated in yogurt, fresh spices and lemon juice, then barbecued in tandoor		Whole wheat bread stuffed with mashed potatoes and	d .	133. Rice Kheer (12 oz)	\$6.95
Chicken, bell peppers, onion, and tomatoes cooked a kadai (skillet) with traditional spices and herbs	in	94. Chicken Tikka	¢1 E 0E	spices, baked in tandoor clay oven		Traditional Indian rice pudding with sweetened milk	
77. Ginger Chicken	\$ 15 95	Boneless chicken charbroiled to perfection in tandoor,	фтэ.ээ	111. Lacha Paratha	\$4.00	134. Fruit Cream (12 oz)	\$6.95
Boneless chicken sautéed with special ginger sauce	Ψ10.00	to bring out intricate flavor		A multi-layered whole wheat bread, baked in tandoor clay oven		<u>NOTE</u>	
with herbs and spices 79. Chickon Space (Spinsch Chickon)	¢1E 0E	95. Lamb Boti Kabab	\$17.95	112. Tandoori Roti	\$3.00		nso lot the
78. Chicken Saag (Spinach Chicken) Tender pieces of chicken sautéed with seasoned	\$15.95	Juicy chunks of lamb marinated in our house special recipe sauce and cooked on skewers in tandoor		Whole wheat bread, baked in tandoor clay oven		wait staff know and we can serve you bette	
spinach and fresh herbs	445.0 -	96. Fish Tikka Kabab	\$17.95	113. Assorted Bread Basket	\$12.95	,	
79. Chicken do Pyaza Tender pieces of chicken cooked with shredded onio		Salmon cubes marinated in yogurt, herbs, and spices,	Ψ±1.00	Combination of breads (naan, onion naan, garlic naan, and tandoori roti)		We accept all major cards. No personal checks ac gratuity of 18% is added to the check for parties of	
yogurt, and special light creamy sauce		then barbecued in tandoor		naan, ana tanaoon rotij		gratuity of 1070 is added to the check for purities of	