## 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**

#### **DAILY LUNCH BUFFET**

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

#### 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

#### **APPETIZERS** 1. Vegetable Samosa (3 Pieces) \$8.95 25. Hyderabadi Chicken Dum Ka Biryani Minced potato, onions, and peas wrapped in pastry dough and fried \$10.95 26. Abhiruchi Goat Dum Ka Biryani 2. Samosa Chaat **\$8.95** Basmati rice steamed with goat (with bones) 3. Onion Pakora / Vegetable Pakora Sliced onions/vegetables dipped in lentil batter, fried 4. Chilli Bajji (5 Pieces) **\$9.95 27. Lamb Biryani** Green chillies battered, fried, and stuffed with masala \$9.95 28. Chicken Biryani (Boneless) 5. Cut Mirchi Chilli Bajji cut, refried, and garnished 6. Punugulu Deep-fried crispy lentil balls 7. Mysore Bonda (6 Pieces) Deep-fried savory fritters 8. Gobi Manchurian Cauliflower fritters fried and tossed in tangy Chinese sauce with Indian spice 9. Gobi 65 Battered cauliflower with curry leaves and spices 10. Chilli Paneer Cottage cheese sautéed with soy sautéed chillies, herbs, and spices 11. Chicken 65 A true Hyderabadi delight! Cubes of cl curry leaves, green chillies, and spices 12. Chilli Chicken Cubes of chicken sautéed with soy sau green chillies, herbs, and spices 13. Chicken Roast Boneless chicken cooked with curry le chillies, onions, and special spices on 14. Chilli Chicken Wings (7 Pied Chicken wings fried and tossed in a ta sauce with Indian spices 15. Chicken Manchurian Cubes of chicken fried and tossed in a Chinese sauce with Indian spices

20. Chilli Shrimp (Baby Shrimp)

onions, green chillies, herbs, and spices

23. Vegetable Sweet Corn Soup

24. Chicken Sweet Corn Soup

22. Mulligatawny Soup

and spices

Thick curry-flavored lentil soup

Well-cooked baby shrimp sautéed with soy sauce,

Corn, carrots, cabbage, scallions, herbs, and spices

Corn, shredded chicken, carrots, cabbage, scallions,

21. Tomato Soup with Indian herb spices

SOUPS

Chilli Bajji cut, refriea, ana garnishea with onions		Boneless chicken cod
6. Punugulu	\$11.95	29. Chicken 65 B
Deep-fried crispy lentil balls		Fried boneless chicke
7. Mysore Bonda (6 Pieces)	<b>\$11.95</b>	special sauce
Deep-fried savory fritters		30. Gongura Chie
8. Gobi Manchurian	\$12.95	Gongura chicken coo
Cauliflower fritters fried and tossed in a sweet and		31. Shrimp Birya
tangy Chinese sauce with Indian spices	¢12.0F	
<b>9. Gobi 65</b> Battered cauliflower with curry leaves, green chillies,	\$12.95	•
and spices		32. Egg Biryani
10. Chilli Paneer	\$15.95	Boiled eggs cooked w
Cottage cheese sautéed with soy sauce, onions, green		33. Paneer Birya
chillies, herbs, and spices		Paneer cooked with k
11. Chicken 65	\$15.95	
A true Hyderabadi delight! Cubes of chicken fried,		<b>34. Vegetable Du</b> Basmati rice steame
curry leaves, green chillies, and spices	<b>*</b> 45.05	traditional spices
12. Chilli Chicken	\$15.95	35. Vegetable Go
Cubes of chicken sautéed with soy sauce, onions, green chillies, herbs, and spices		_
13. Chicken Roast	\$15.95	36. Veg Kheema
Boneless chicken cooked with curry leaves, green	Ψ10.00	37. Chicken Fry F
chillies, onions, and special spices on slow fire		38. Goat / Lamb
14. Chilli Chicken Wings (7 Pieces)	\$16.95	SOUTH
Chicken wings fried and tossed in a tangy Chinese		Your choice of en
sauce with Indian spices	<b>#</b> 12.0F	coconut
<b>15. Chicken Manchurian</b> Cubes of chicken fried and tossed in a sweet and tange	\$13.95	39. Medu Vada (
Chinese sauce with Indian spices	У	Deep-fried crispy len
16. Chicken Pakora	\$11.95	40. Idli Sambar (
Tender pieces of chicken dipped in mildly spiced lentil batter and fried	Ψ	Steam-cooked rice a
batter and fried		41. Plain Dosa
17. Abhiruchi Fish Fry (12 Pieces)	\$14.95	Thin crispy crepe of r
Fish marinated and deep-fried		
18. Apollo Fish	\$16.95	42. Masala Dosa
A true Hyderabadi delight! Marinated Tilapia fish, fried curry leaves, onions, and green chillies	d	Thin crispy crepe of <i>i</i> lightly spiced potato
	¢10 05	
<b>19.</b> Abhiruchi Goat / Lamb / Shrimp Roast Goat (bone)/lamb (boneless)/shrimp pan-roasted on	ФТО.ЭЭ	<b>43. Mysore Masa</b> Thin crispy crepe of r
low heat with spices, curry leaves and onions		special chutney stuff

en	
ese	\$16.95
ıd tangy	<b>\$13.95</b>
d lentil	\$11.95

# 95 43. Mysore Masala Dosa

\$18.95	Thin crispy crepe of rice and lentils with a l special chutney stuffed with potato masal <b>44. Spicy Masala Dosa</b> Thin crispy crepe of rice and lentils with lay chutneys stuffed with potato masala
	45. Podi Masala Dosa
\$6.95	Thin crispy crepe of rice and lentils with gu

10.95	44. Spicy Masala Dosa
	Thin crispy crepe of rice and lentils with layers of spechutneys stuffed with potato masala
	45. Podi Masala Dosa
\$6.95 \$6.95	Thin crispy crepe of rice and lentils with gunpowde. (lentil powder) stuffed with potato masala
	46. Rava Onion Masala Dosa
\$6.95	Crispy crepe of rice and semolina stuffed with poto masala, onions, and green chillies
\$6.95	47. Egg Dosa

Thin crispy crepe of rice and lentils topped with layer

Basmati rice steamed with chicken (with bones)

Boneless lamb cooked with basmati rice and spices

Boneless chicken cooked with basmati rice and spices

marinated and cooked in traditional spices

marinated and cooked in traditional spices

29. Chicken 65 Biryani

	29. Chicken 65 biryani	фто.эо
95	Fried boneless chicken cooked with basmati rice and special sauce	
95	<b>30. Gongura Chicken Biryani</b> Gongura chicken cooked with basmati rice and spices	\$15.95
	31. Shrimp Biryani	\$17.95
95		•
	32. Egg Biryani	\$15.95
95	Boiled eggs cooked with basmati rice and special sauce	
	33. Paneer Biryani	\$15.95
95	Paneer cooked with basmati rice and special sauce	<b>.</b>
	34. Vegetable Dum Ka Biryani	\$14.95
95	Basmatī rice steamed with vegetables and cooked with traditional spices	7
95	35. Vegetable Gongura Biryani	\$14.95
	36. Veg Kheema Biryani	\$15.95
95	37. Chicken Fry Piece Pulav	\$15.95
	38. Goat / Lamb Fry Piece Pulav	<b>\$17.95</b>
95	SOUTH INDIAN SPECIALITIES	S
	Your choice of entree served with sambar (lentil	
95	coconut chutney, and tomato chutney	1.7
	39. Medu Vada (5 Pieces)	\$11.95
ΩE	Deep-fried crispy lentil donuts	<b>*</b>
90	40. Idli Sambar (4 Pieces) Steam-cooked rice and lentil cakes	\$11.95
	41. Plain Dosa	\$12.95
95	Thin crispy crepe of rice and lentils	Ф12.95
95		\$13.95
33	Thin crispy crepe of rice and lentils stuffed with very	•
	Tilli crispy crepe of rice and territis started with very	
	lightly spiced potato masala	***
95	lightly spiced potato masala  43. Mysore Masala Dosa	\$14.95
95	lightly spiced potato masala  43. Mysore Masala Dosa  Thin crispy crepe of rice and lentils with a layer of	\$14.95
	lightly spiced potato masala  43. Mysore Masala Dosa	\$14.95 \$14.95

\$15.95	Rice and lentil pancake topped with cottage cheese, tomatoes, and onions	
\$15.95	<b>VEGETARIAN SPECIALITIES</b>	
Ψ10.00	Your choice of entree served with flavored basm	ati rice
	52. Tadka Dal	\$15.9
<b>\$15.95</b>	Yellow lentil curry, tempered with butter, whole red chillies, cumin, and mustard seeds	
\$17.95	53. Spinach Dal	\$15.9
\$15.95	Yellow lentils cooked with spinach, butter, whole red chillies, cumin, and mustard seeds	<b>.</b>
-	54. Gongura Dal	\$15.9
\$15.95	Yellow lentils cooked with gongura (red sorrel leaves), butter, whole red chillies, cumin, and mustard seeds	<b>445</b> 01
	55. Dal Makhani	\$15.9
\$14.95 h	A royal lentil dish cooked with fresh ginger, garlic and onions, shredded butter garnish	<b>445</b> 01
_	<b>56. Channa Masala</b> Chickpeas cooked in a blend of traditional spices	\$15.9
\$14.95	F7 Observe Court	\$15.9
\$15.95	<b>57. Channa Saag</b> Chickpeas cooked with spinach, tomatoes, and onions	фтэ.э:
<b>\$15.95</b>	58. Bhindi Masala	\$15.9
\$17.95 S	Okra cooked on a low flame with diced onions, tomatoes, and traditional spices	Ψ13.3
<u>-</u> . soup),	59. Guthi Vankaya (Bagara Baingan)	\$15.9
	Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices	
\$11.95		<b>#45</b> OI
	60. Baingan Bartha	\$15.9
\$11.95	Roasted eggplant blended and tempered with aromatic herbs and spices	
\$12.95	61. Masala Aloo Gobi	\$15.9
<b>Ψ12.9</b> 3	Potatoes and cauliflower cooked with spices	
<b>\$13.95</b>	<b>62. Methi Malai Mutter</b> Green peas and methi leaves cooked in a creamy	\$15.9
	sauce with herbs and spices	<b>#45</b> OI
\$14.95	<b>63. Navaratan Korma</b> Mixed vegetables cooked with mild creamy sauce	\$15.9
	64. Aloo Palak	\$15.9
\$14.95	Spinach cooked with potatoes and spices	<b>.</b>
/	65. Veg Gongura	\$15.9
\$14.95	Mixed vegetables cooked in creamy sauce with gongura (red sorrel leaves)	
-	66. Veg Chettinad	\$15.9
	Veggies cooked in dry roasted spices and coconut	

**\$14.95 67. Kaju Masala** 

68. Malai Kofta

creamy sauce

Cashews sautéed in a rich creamy sauce

A true Mughlai delight! Vegetable balls simmered in a

<b>RICE SPECIALITIES - BIRYANI &amp; P</b>			\$14.95
25. Hyderabadi Chicken Dum Ka Biryani	\$15.95 (c	hin crispy crepe of rice and lentils with paneer ottage cheese) masala or shredded cheese	

49. Mini Onion Chilli Uttapam (2 Pieces)

\$17.95 Rice and lentil pancake topped with green chillies and onions

\$17.95 Rice and lentil pancake topped with mixed vegetables

51. Mini Paneer Uttapam (2 Pieces)

50. Mini Vegetable Uttapam (2 Pieces)

\$14.95

\$14.95

\$14.95

\$16.95

\$16.95

69. Paneer Tikka Masala	\$16.95	LAMB AND GOAT SPECIALITIE	<u>ES</u>	SEAFOOD SPECIALITIES		<b>CONDIMENTS AND SIDES</b>	
Cottage cheese cubes cooked with green peppers and onions in a rich, creamy gravy		Your choice of entree served with flavored basm	nati rice	Your choice of entree served with flavored basm	ati rice	128.Basmati Rice	\$3.00
70. Paneer Butter Masala		89. Lamb Curry	<b>\$17.95</b>	5 108. Andhra Fish Curry (Tilapia Fish)	\$16.95	Herbed pilaf-style fragrant rice	
Cottage cheese cubes pan-finished in special sauce and spices		Tender lamb marinated and cooked in a curry sauce of fresh herbs and spices		Fish cooked slowly in spicy tamarind sauce with onions and curry leaves		<b>129. Raita</b> Yogurt with carrot, tomatoes, red onions, and herbs	\$3.00
<b>71. Mutter Paneer</b> Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices	•	<b>90. Lamb Vindaloo</b> Lamb and potatoes cooked in a spicy chilli and vinegar sauce	\$17.95	109. Fish Chettinad (Tilapia Fish)  Mainated fish cooked in dry roasted spices, coconut, and coriander leaves	\$16.95	130. Sambar Vegetable lentil soup	\$6.50
<b>72. Palak Paneer (Saag Paneer)</b> Cottage cheese cubes cooked in a creamy gravy of	•	<b>91.</b> Lamb Korma  A Mughlai delight! Cardamom flavored sweet, spicy curried lamb in creamy sauce	\$17.95	110. Fish Masala (Salmon Fish) Fish cooked in a rich creamy sauce	\$17.95	131. Spicy Mango Pickle Indian style spicy mango pickle	\$1.50
spinach with spices 73. Paneer Kurchan	\$16.95	92. Lamb Saag (Spinach Lamb) Tender pieces of lamb sautéed with seasoned spinach	\$17.95	5 111. Andhra Shrimp Curry (Baby Shrimp)	\$17.95	132. Plain Yogurt Indian style yogurt	\$3.00
Shredded cottage cheese cooked with onions, tomatoes, spices, and herbs		and fresh herbs  93. Lamb Rogan Josh	¢17.05	A specialty from coastal Andhra Pradesh. Baby shrimp cooked in special spicy curry sauce		133. Extra Chutney	\$2.00
<b>74. Gongura Paneer</b> Shredded paneer cooked in creamy sauce with gongura (red sorrel leaves)	•	Juicy tender pieces of lamb cooked in traditional spices with yogurt	ф17.90	5 112. Kadai Shrimp Stir-fried shrimp, bell peppers, onions, and tomatoes in kadai (skillet) with traditional spices and herbs	•	Mint / Tamarind / Tomato / Coconut / Red Onion  134. Roasted Papad (3 Pieces)	\$2.50
75. Kadai Paneer Cottage cheese cubes, bell peppers, and tomatoes		94. Lamb Do Pyaza Tender pieces of lamb cooked with shredded onions, yogurt, and special light creamy sauce	\$17.95	113. Shrimp Vindaloo South Indian favorite! Shrimp with potatoes in a spicy	\$17.95	KIDS MENU  135. Chicken Tenders and French Fries	\$8.95
pan-finished in a special sauce and spices 76. Chilli Paneer (Gravy)	\$16.95	OF Lamb Canquire	\$17.95	and tangy sauce	\$17.95	136. Chicken Nuggets and French Fries 137. French Fries	\$8.95 \$5.95
Cottage cheese cubes lightly fried and cooked in housemade special sauce with butter		special spicy curry sauce  96. Lamb Boti Kabab Masala	\$17.95	onions with mild creamy sauce		<u>BEVERAGES</u>	
77. Egg Bhurji Indian-style scrambled eggs seasoned with spices	фт0.90	Tender pieces of lamb seared in tandoor (clay oven)	•	115. Gongura Shrimp (Baby Shrimp)	<b>\$17.95</b>	138. Mango Lassi	\$4.95
CHICKEN SPECIALITIES		and sautéed in a rich creamy tomato sauce 97. Lamb Roast	\$18.95	Shrimp cooked with gongura (red sorrel leaves) and herbs		139. Sweet Lassi	\$3.95
Your choice of entree served with flavored basm	nati rice	Succulent pieces of lamb pan-roasted on low heat with	<b>ф10.</b> 50	BREADS		140. Salt Lassi	\$3.95
78. Chicken Tikka Masala / Butter Chicken		traditional spices and curry leaves	¢10.05	5 116. Assorted Bread Basket	\$13.95	141. Indian Masala Tea	\$3.50
Chicken breast seared in tandoor (clay oven) and sautéed in a rich creamy sauce		<b>98. Abhiruchi Special Goat Roast</b> Goat (with bone) pan-roasted with special spices,	\$18.95	Combination of breads (naan, onion naan, garlic naan		142. Indian Coffee	\$3.50
79. Chicken Korma	<b>\$17 95</b>	curry leaves, green chillies, and onion		and tandoori roti)	40.50	143. Soda Coke / Diet Coke / Sprite / Fanta / Ginger Ale /	\$2.95
A Mughlai delight! Sweet, spicy curried chicken in		<b>99. Goat Curry</b> Goat (with bone) marinated and cooked in curry sauce	•	5 117. Naan Unleavened white bread baked in tandoor	\$3.50	Limca / Thums Up / Masala Jeera	
creamy sauce 80. Abhiruchi Special Chicken Roast		with fresh herbs and spices	;	118. Garlic Naan	\$4.00	144. Goli Soda	\$2.99
Boneless chicken cooked with curry leaves, green chillies, onions, and special spices on slow fire	-	<b>100. Goat Gongura</b> Goat with gongura (red sorrel leaves) cooked with	<b>\$17.9</b> 5	Unleavened white bread with freshly minced garlic and herbs, baked in tandoor	d .	Lime Lemon / Clear Lemon / Ginger Lime / Mango / Rose / Virgin Mojito / Orange / Jeera	
81. Andhra Chicken Curry		special spicy curry sauce 101. Goat Chettinad	\$17.95	119. Bullet Naan	•	145. Mineral Water/Sparkling Water	\$2.00
A speciality from coastal Andhra Pradesh! Boneless chicken cooked in special spicy curry sauce		Marinated goat cooked in dry roasted spices, coconut,	•	green chillies, baked in tandoor		<u>DESSERTS</u> 146. Carrot Halwa (12 oz)	\$6.95
82. Chicken Mughlai Boneless chicken cooked in a creamy yogurt sauce	\$16.95	<b>GOURMET TANDOOR DELIGH</b>		<b>120. Onion Naan</b> Unleavened white bread with freshly chopped	\$4.00	Carrot and milk pudding with nuts and served warm	-
with herbs and spices 83. Chicken Chettinad	\$16.95	Your choice of entree served with flavored basm <b>102. Tandoori Chicken</b>			<b>*</b> = 00	147. Double Ka Meetha (12 oz)  Traditional Hyderabadi dessert made with deep-fried bread and cooked in sweetened milk	\$6.95
Marinated chicken cooked in dry roasted spices, coconut, and coriander leaves		Chicken with bones marinated in yogurt, fresh spices and lemon juice, then barbecued in tandoor	ф17.95	5 121. Cheese Naan Unleavened white bread stuffed with cheese, baked in tandoor		bread and cooked in sweetened milk  148. Ras Malai (5 Pieces)	\$5.95
84. Chicken Vindaloo	\$16.95		\$16.95	122. Kashmiri Naan	\$5.00	Homemade cheese patties cooked in milk and served	Ψ0.00
South Indian favorite! Boneless chicken with potatoes in a spicy and tangy sauce		to bring out intricate flavor		Unleavened white bread stuffed with cashew paste, almonds, and raisins, baked in tandoor	ψ0.00	with pistachios  149. Gulab Jamun (4 Pieces)	\$4.95
85. Kadai Chicken			\$16.95	123. Aloo Paratha	\$5.00	Deep fried plum-colored dumplings made from dried milk and refined flour soaked in sugar syrup	Ψσσ
Chicken, bell peppers, onions, and tomatoes cooked in a kadai (skillet) with spices and herbs	_	Cubes of chicken breast marinated in yogurt, herbs, and spices, cooked on skewers in tandoor		Whole wheat bread stuffed with mashed potatoes and	1	milk and refined flour soaked in sugar syrup  150. Rice Kheer (12 oz)	\$4.95
<b>86. Gongura Chicken</b> Boneless chicken with gongura (red sorrel leaves)	-		\$16.95	124. Lacha Paratha	\$5.00	Traditional Indian rice pudding with sweetened milk	Ψ-1.00
cooked with special spicy curry sauce	_	Finely minced chicken seasoned with chopped onions, herbs, and spices, cooked on skewers in tandoor		A multi-layered whole wheat bread cooked on tawa	Ψ0.00	NOTE	
87. Chicken Saag (Spinach Chicken)	-	106. Lamb Boti Kabab	\$18.95	5 125. Chapathi	\$5.00	If you have any food allergies or special needs, pleas	se let the
Tender pieces of chicken sautéed with seasoned spinach and fresh herbs		Juicy chunks of lamb marinated in special sauce and cooked on skewers in tandoor		126. Tandoori Roti	\$4.00	wait staff know and we can serve you better.	
88. Chicken do Pyaza	-		\$18.95		<b>45.00</b>	We accept all major cards. No personal checks acce	ented A
Tender pieces of chicken cooked with shredded onions yogurt, and special light creamy sauce		Salmon cubes marinated in yogurt, herbs, and spices, then barbecued in tandoor		<b>127. Poori</b> Crispy, deep-fried puffy whole wheat bread	\$5.00	gratuity of 18% is added to the check for parties of 5	