

KESARI

INDIAN KITCHEN



VEGETARIAN



NON-VEGETARIAN



CHILLIES



EXTRA CHILLI

Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, wheat or any allergies. Alternatively, speak to your friendly staff and they will help you with any of your query.



DAHI PURI



BUTTER CHICKEN



CHICKEN TIKKA



VEG MANCHURIA GRAVY



CHICKEN BIRYANI



MASALA DOSA



CHICKEN 65



PISTA FALOODA

POPULAR DISHES

LETS CHAAT

PAPDI CHAAT		\$9.95
DAHI BHALLA		\$9.95
DAHI PURI		\$9.95

UP NORTH ENTREE

CHICKEN TIKKA		\$14.95
PANEER TIKKA		\$14.95

CURRIES

BUTTER CHICKEN		\$14.95
PESHWARI CHICKEN		\$14.95
KADAI PANEER		\$14.95

DUM BIRYANI

CHICKEN 65 BIRYANI		\$14.95
--------------------	---	---------

NOODLES

SCEZUAN VEG NOODLES		\$14.95
CHICKEN NOODLES		\$14.95

INDO CHINESE

CHICKEN 65		\$14.95
CRISPY GOAT		\$14.95
CHILLI PANEER		\$14.95

FRIED RICE

MIXED FRIED RICE		\$14.95
SCEZUAN CHICKEN RICE		\$14.95

DOSA

MASALA DOSA		\$12.95
RAVA MASALA DOSA		\$14.95

DESSERT

PAAN KULFI		\$ 6.95
PISTA FALOODA		\$14.95



DAHI PURI



PAV BHAJI



CHOLLE BHATURE



PANI PURI



SAMOSA



SAMBAR IDLY



SAMBAR VADA



ALOO TIKKI CHAAT

LET'S CHAAT

SAMOSA TRIANGULAR PASTRY FILLED WITH SAVOURY SPICED POTATO AND PEAS MIXTURE	\$3.50
FRENCH FRIES SERVED WITH TOMATO KETCHUP	\$4.95
UPMA ** ALL TIME DISH, COOKED AS A THICK PORRIDGE FROM DRY ROASTED SEMOLINA	\$6.95
PAPDI CHAAT CRISPY WAFERS, POTATOES AND CHICKPEAS TOSSED IN YOGURT AND TOPPED WITH SWEET & SOUR SAUCES	\$9.95
DAHI PURI CRISPY BALLS STUFFED WITH POTATO MIX AND SWEET & SOUR SAUCES	\$9.95
PANI PURI CRISPY BALLS SERVED WITH KESARI SPECIAL SPICY WATER & POTATO MASALA	\$9.95
DAHI SAMOSA CRISPY VEGETABLE TURNOVER TOSSED IN YOGURT AND TOPPED WITH SWEET & SOUR SAUCES	\$9.95
DAHI VADA VADA SERVED WITH YOGHURT, MINT & TAMARIND SAUCES	\$9.95
PAV BHAJI A DELICIOUS CURRY MADE OF MIXED VEGETABLES AND SPICES SERVED WITH 2 BREAD LOAFS & SALAD	\$12.95
ALOO TIKKI CHAAT (2PCS) ** POTATO CAKES TOPPED WITH CHICKPEAS AND GARNISHED WITH ONIONS, TOMATO AND CORIANDER	\$12.95
CHOLLE BHATURE ** FLUFFY DEEP FRIED BREADS (2PCS) SERVED WITH CHICKEPEAS COOKED IN SPICY MASALA	\$14.95
AMRITSARI CHOLLE KULCHE ** TANDOOR BAKED POTATO AND HERBS FLATBREAD SERVED WITH CHICKPEAS GRAVY, SALAD, RAITA & PICKLE	\$14.95

STARTER FROM SOUTH

SAMBAR IDLY (2PCS) STEAMED RICE CAKES SERVED WITH SAMBAR (LENTIL SOUP)	\$7.95
SAMBAR VADA (2PCS) SEASONED LENTIL INDIAN DOUGHNUTS SERVED WITH SAMBAR (LENTIL SOUP)	\$8.95
SAMBAR IDLY & VADA STEAM RICE SOFT CAKES & LENTIL DOUGHNUT (1PC EACH) SERVED WITH SAMBAR	\$8.95
GHEE PODI IDLY (2PCS) STEAM RICE CAKES SERVED WITH PODI (SPICY POWDER) SMEARED IN GHEE(CLARIFIED BUTTER)	\$7.95

** CHECK AVAILABILITY



CHICKEN TIKKA

BONELESS CHICKEN MARIN



MURGH MALAI TIKKA



PANEER TIKKA

SPICES, FINISHED WITH BLACK PEPPER AND BUTTER



DAAL MAKHANI



PANEER BUTTER MASALA

CO



PALAK PANEER



KADAI PANEER

RE



MASALA CHAAP

NORTH INDIAN ENTRÉE

TANDOORI CHICKEN - HALF FULL



\$14.95
\$19.95

WHOLE CHICKEN MARINATED WITH YOGHURT, BLEND OF SPICES & BARBEQUED IN TANDOOR

CHICKEN TIKKA



\$14.95

BONELESS CHICKEN MARINATED WITH YOGHURT, BLEND OF SPICES & BARBEQUED IN TANDOOR

MURG MALAI TIKKA



\$14.95

BONELESS CHICKEN MARINATED IN YOGHURT, CREAM, CHEESE, AND BARBEQUED IN TANDOOR

PANEER TIKKA



\$14.95

CUBES OF COTTAGE CHEESE MARINATED IN YOGHURT, KASTOORI METHI & BARBEQUED IN TANDOOR

VEGETARIAN CURRIES

DAAL MAKHANI

\$14.95

LENTILS (BLACK, KIDNEY BEANS) SLOWLY COOKED FOR HOURS AND FINISHED WITH TOMATO AND CREAM

MALAI KOFTA

\$14.95

DUMPLING MADE OF COTTAGE CHEESE & POTATO COOKED IN CREAMY CASHEW GRAVY & SPECIAL SPICES

HARYALI PANEER



\$14.95

COTTAGE CHEESE COOKED IN ONION TOMATO BASE SAUCE WITH A HINT OF MINT & CHEFS SECRET SPICES, FINISHED WITH BLACK PEPPER AND BUTTER

PANEER BUTTER MASALA

\$14.95

A VIBRANT AND EXOTIC INDIAN CURRY MADE OF MARINATED & GRILLED PANEER CUBES COOKED IN CREAMY AND RICH ONION TOMATO BASED GRAVY

KADAI PANEER



\$14.95

COTTAGE CHEESE COOKED IN SPICY MASALA GRAVY WITH ONION, CAPSICUM & RED CHILLIES

PALAK PANEER

\$14.95

COTTAGE CHEESE COOKED WITH SPINACH BASED GRAVY FINISHED WITH GINGER, GARLIC & OTHER SPICES

MILI BHAGAT (MIX VEG)



\$14.95

A DRY DISH WITH VARIETY OF VEGETABLES COOKED TOGETHER ALONG WITH ONION, TOMATO AND CAPSICUM TO GIVE YOU ITS AROMATIC FLAVOUR

PUNJABI SOY CHAAP (SOY)



\$14.95

A DELICIOUS BLEND OF SPICES USED TO MAKE THIS UNIQUE PUNJABI SOY MASALA CHAAP. THE MIX OF CASHEW CREATES A THICKER SAUCE. UNIQUE TO THIS DISH IS A HINT OF SECRET SPICES

A close-up of a bowl of butter chicken, featuring tender chicken pieces in a thick, orange-red tomato-based sauce, garnished with fresh green herbs.


BUTTER CHICKEN

A dish of Peshawari chicken, showing chicken pieces in a light-colored sauce, topped with a generous layer of white cheese and fresh green herbs.

PESHAWARI CHICKEN

A bowl of Adhrai Murg, a traditional Odia chicken dish, featuring chicken pieces in a green chutney-based sauce, garnished with fresh green herbs and thin slices of ginger.

ADHRAKI MURG

A bowl of Andhra chicken, showing chicken pieces in a thick, red, spicy sauce, garnished with fresh green herbs.

ANDHRA CHICKEN

A bowl of Gosht Lehsuni, a traditional Odia meat dish, featuring meat pieces in a dark, spicy sauce, garnished with fresh green herbs and thin slices of ginger.

GOSHT LEHSUNI

A bowl of Bhuna Gosht, a traditional Odia meat dish, featuring meat pieces in a dark, spicy sauce, garnished with fresh green herbs.

BHUNA GOSHT

A stack of Lachha Paratha, a traditional Odia flatbread, showing the characteristic flaky layers and golden-brown color, garnished with fresh green herbs.

LACHHA PARATHA

A stack of Naan Breads, a traditional Indian flatbread, showing the characteristic golden-brown color and slightly charred edges, garnished with fresh green herbs.

NAAN BREADS

NON-VEGETARIAN CURRIES



BUTTER CHICKEN CHICKEN TIKKA PIECES COOKED IN SIMMERED GRAVY MADE OF BUTTER, TOMATO, CASHEW & CREAM	\$14.95
PUNJABI BUTTER CHICKEN CHICKEN TIKKA PIECES COOKED IN SIMMERED GRAVY MADE OF BUTTER, TOMATO, CASHEW & CREAM	\$14.95
CHICKEN TIKKA MASALA DISH OF BONELESS MARINATED CHICKEN IN A SPICED CURRY SAUCE	\$14.95
ANDHRA MURG CHICKEN WITH BONE COOKED WITH FRESH ONION AND SPECIAL HOMEMADE GARAM MASALA	\$14.95
ADHRAKI MURG PUNJABI CHICKEN CURRY WITH THICK GRAVY OF CHICKEN MINCE COOKED ALONG WITH GINGER & CORIANDER LEAVES	\$14.95
PATIALA CHICKEN CURRY WITH A BLEND OF EXOTIC SPICES, CASHEW AND EGG OMLETTE. FINISHED WITH GREEN CHILLIES & BELL PEPPER	\$14.95
PESHAWARI CHICKEN PESHAWARI CHICKEN CURRY IS A CLASSIC WITH CHOICE SPICES AND HERBS TO ADD TO THE FLAVOR	\$14.95
GOAT KADAI TENDER GOAT PIECES COOKED WITH TOMATOES AND ALFA SPECIAL KARAH MASALA	\$15.95
GOSHT LEHSUNI FRAGRANT, TENDER AND SUCCULENT MUTTON DISH INTENSELY FLAVORFUL & TANGY FROM THE GARLIC	\$15.95
BHUNA GOSHT PIECES OF LAMB SIMMERED WITH YOGHURT AND SPICES UNTIL TENDER	\$15.95
MALAI GOAT SMOOTH AND CREAMY DISH COOKED WITH YOGURT & SPICES IN MUGHLAI STYLE WITH CASHEW AND SULTANAS	\$15.95

BREADS FROM TANDOOR

NAAN - PLAIN / BUTTER / GARLIC TRADITIONAL LEAVENED INDIAN FLOUR BREAD BAKED IN TANDOOR	\$ 2.50 / \$ 3.00 / \$ 3.00
TANDOORI ROTI TRADITIONAL INDIAN WHOLEMEAL FLOUR BREAD BAKED IN THE TANDOOR	\$ 2.50
CHEESE NAAN TRADITIONAL INDIAN BREAD STUFFED WITH FRESH ONIONS AND BAKED IN TANDOOR	\$ 4.50
LACHHA PARATHA LAYERED SHALLOW NORTH INDIAN WHOLE WHEAT FLOUR BREAD BAKED IN TANDOOR	\$ 4.50



GREEN SALAD



GOAT BIRYANI



CHICKEN DUM BIR

CHICKEN BIRYANI



CHICKEN 65



CHILI CHICKEN

65 SAUCE



VEG MANCHURIAN GRAVY



CHICKEN 65 BIRYANI

SICHUAN CHICKEN









CHILLI IDLI

SAATH SAATH MEIN (ACCOMPANIMENTs)

ONION SALAD		\$ 3.95
RAITA		\$ 4.95
GREEN SALAD		\$ 5.95

HYDERABADI DUM BIRYANI

VEGETARIAN DUM BIRYANI		\$14.95
TRADITIONAL HYDERABADI MUGHLAI DISH OF MARINATED VEGIES COOKED WITH BASMATI RICE		
PANEER 65 / GOBI 65 BIRYANI		\$14.95
FUSION OF INDO-CHINESE PANEER 65 / GOBI 65 & BIRYANI RICE BRINGS UP THIS EXOTIC VEG BIRYANI		
EGG BIRYANI		\$14.95
HYDERABADI MUGHLAI DISH OF BOILED EGGS WITH DUM BASMATI RICE		
CHICKEN DUM BIRYANI		\$14.95
TRADITIONAL HYDERABADI MUGHLAI DISH OF MARINATED CHICKEN COOKED IN BASMATI RICE		
GOAT DUM BIRYANI		\$14.95
TRADITIONAL HYDERABADI MUGHLAI DISH OF MARINATED GOAT COOKED IN BASMATI RICE		
CHICKEN 65 BIRYANI		\$15.95
FUSION OF INDO-CHINESE CHICKEN 65 AND BIRYANI BRINGS UP THIS UNIQUE & EXOTIC BIRYANI		

INDO CHINESE DRY / GRAVY

MANCHURIAN SAUCE DRY / GRAVY		\$14.95
CHOOSE YOUR PROTIEN: VEG BALLS / GOBI / PANEER / CHICKEN		
INDO CHINESE STYLE DISH TOSSED IN SOYA BASED SAUCE MADE WITH FRESH GINGER & GARLIC		
CHILLI SAUCE DRY / GRAVY		\$14.95
CHOOSE YOUR PROTIEN: IDLY / GOBI / PANEER / CHICKEN		
INDO CHINESE STYLE DISH TOSSED IN CHILLI BASED SAUCE MADE WITH A BLEND OF INDIAN SPICES		
65 SAUCE DRY / GRAVY		\$14.95
CHOOSE YOUR PROTIEN: GOBI / PANEER / CHICKEN		
INDO CHINESE STYLE DISH TOSSED IN 65 SAUCE MADE WITH A BLEND OF INDIAN SPICES		
CRISPY GOAT		\$14.95
MARINATED GOAT STRIPS TOSSED WITH RED CHILLI, BELL PEPPERS & SPECIAL BLEND OF SPICES		
CHILLI GOAT		\$14.95
MARINATED GOAT STRIPS TOSSED WITH FRESH ONION, CAPSICUM & SPECIAL CHILLI SAUCE		
SCEZUAN CHICKEN		\$14.95
DEEP FRIED CHICKEN TOSSED WITH FRESH ONION, RED CHILLI, SPICES & SCEZUAN SAUCE		