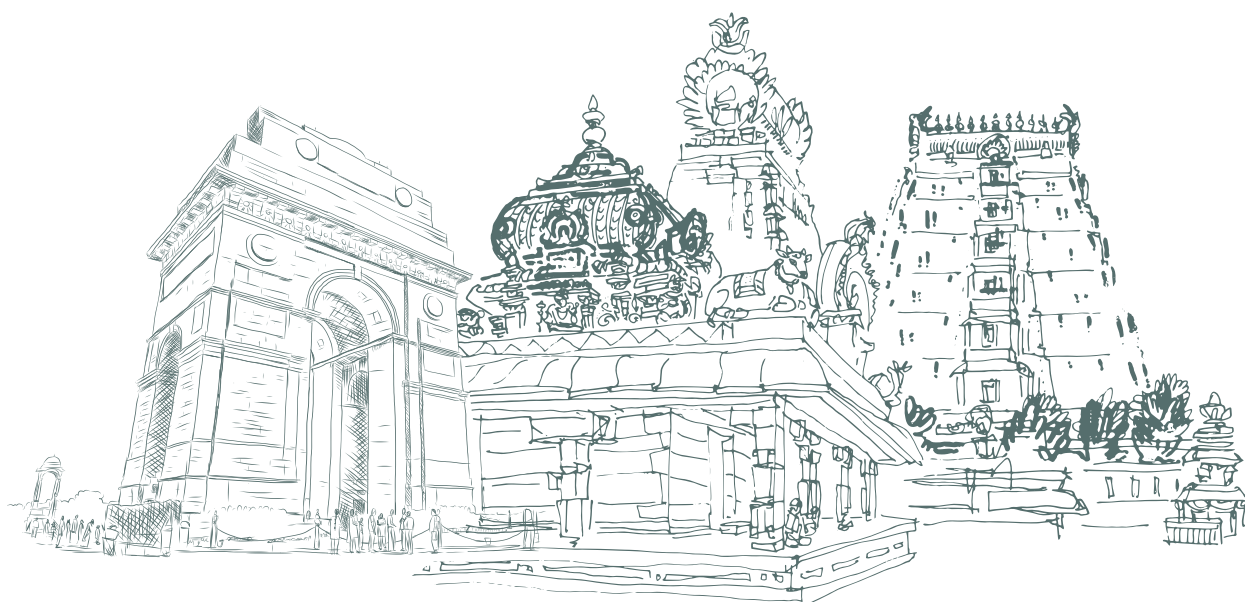


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# India Sizzling

— EXOTIC CUISINE —



❖ FOOD MENU ❖

📍 11301 Village Square Lane, Fishers IN 46038

☎ 317 845 5500

[www.indiasizzlingfisher.com](http://www.indiasizzlingfisher.com)

## Snack Box

**Veg Samosa (2Pc)..... \$5.49**

Deep-fried pastry filled with a spiced potato and green peas mixture.

**Onion Samosa (6Pc)..... \$5.49**

Crispy triangle pockets stuffed with seasoned onion and spices.

**Spring Roll (5Pc).....\$5.49**

Thin rolls filled with vegetables, lightly fried for a golden crisp.

**French Fries..... \$5.49**

Freshly cut potatoes fried to golden perfection and lightly salted.

**Cut Mirchi (3Pc)..... \$7.49**

Deep-fried green chilies sliced and seasoned with gram flour batter.

**Crispy Corn.....\$7.49**

Golden kernels of corn fried to a crisp and flavored with spices.

**Chicken Nuggets (5Pc)..... \$7.49**

Crispy breaded chicken bites, fried to perfection.

**Onion Spinach Pakora..... \$7.49**

Onion and spinach fritters mixed in chickpea flour and spices, deep-fried.

**Punugulu (8Pc)..... \$7.49**

Round fritters made with fermented dosa batter, crispy on the outside and fluffy inside.

**Mysore Bonda (8Pc)..... \$7.49**

Soft and fluffy fritters made with urad dal and spices, deep-fried to perfection.



**Medhu Vada (3Pc)..... \$7.95**

Savory doughnut-shaped fritters made with spiced urad dal batter.

**Aloo Bonda (6Pc)..... \$7.95**

Mashed spiced potato balls dipped in chickpea batter and fried.

**Vazhakkai Bajji (4Pc).....\$7.95**

Raw banana slices dipped in a spiced batter and fried until golden.

**Onion Pakoras..... \$7.95**

Crispy fritters made with spiced onion slices coated in gram flour batter.

**Crispy Spinach..... \$7.95**

Spinach leaves lightly battered and fried to crispy perfection.

**Onion Bajji (Punjabi Style) (4Pc)..... \$7.95**

Onion slices marinated with spices, coated in a thick batter, and deep-fried.

**Mixed Vegetable Pakoras..... \$8.49**

A medley of vegetables coated in spiced chickpea batter and fried.

**Sambar Vada (2Pc).....\$9.49**

Savory fritters soaked in hot, flavorful sambar (lentil soup).

**Rasam Vada (2Pc)..... \$9.49**

Vadas served in tangy and spiced rasam soup.

**Stuffed Mirchi (3Pc).....\$9.95**

Chilies stuffed with a savory filling, battered and deep-fried.

**Egg Bonda (6Pc)..... \$10.95**

Hard-boiled eggs battered with chickpea flour and fried until golden brown.



## Chaat (6:00 PM - 10:00 PM)

**Pani Puri (7Pc)..... \$7.95**

Hollow crispy puris filled with spiced water, tamarind chutney, and potato filling.

**Samosa Chaat..... \$8.49**

Crushed samosas topped with spiced chickpeas, chutneys, and yogurt.

**Dahi Vada (2Pc).....\$8.49**

Lentil fritters soaked in yogurt, topped with tamarind and green chutneys.

**Pani Puri Ragda (6Pc).....\$8.49**

Crispy puris stuffed with a tangy ragda (white pea curry) filling, served with spiced water.

**Vada Pav (3Pc)..... \$8.95**

Spiced potato fritters sandwiched between buttered pav, served with chutneys.

**Dahi Puri..... \$8.95**

Crispy puris filled with yogurt, chutneys, and spiced toppings for a tangy-sweet taste.

**Bhel Puri.....\$8.95**

A mix of puffed rice, sev, veggies, and tangy tamarind chutney for a crunchy snack

**Papdi Chaat..... \$8.95**

Crispy papdis topped with yogurt, chutneys, and spices, garnished with sev and coriander.

**Aloo Tikki Chaat..... \$9.95**

Crispy potato patties served with spiced yogurt and chutneys, placed on puris.

**Pav Bhaji (2Pc).....\$9.95**

Spiced mashed vegetable curry served with buttery toasted pav bread.



## Tiffins / Dosas

**Idly (3Pc).....\$7.95**

Soft, steamed rice cakes served with chutney and sambar.

**Sambar Idly / Rasam Idly (2Pc).....\$10.95**

Idly soaked in flavorful and spicy sambar / Idly immersed in tangy and spicy rasam.

**Mini Sambar / Mini Rasam Idly.....\$10.95**

Bite-sized idly soaked in hot sambar, garnished with ghee / Mini idly served in a bowl of tangy rasam.

**Ghee Podi Idly (3Pc).....\$10.95**

Idly tossed in ghee and podi powder, a South Indian specialty.

**Upma.....\$8.95**

A savory dish made with semolina, cooked with vegetables and spices.

**Poori Masala.....\$11.95**

Fluffy puris served with a mildly spiced potato masala.

**Chola Puri / Chana Bhatura.....\$13.95**

Fluffy puris served with spiced chickpea curry.

**Kids Special Dosa (Nutella)..... \$8.95**

A sweet dosa spread with Nutella, perfect for kids.

**Chocolate Dosa (Nutella).....\$15.95**

Sweet dosa spread with Nutella, perfect for dessert lovers.



**Plain Dosa.....\$10.95**

A classic crispy rice crepe served with chutney and sambar.

**Mysore Dosa..... \$11.95**

Dosa spread with spicy Mysore chutney and served with chutney and sambar.

**Karam Podi Dosa.....\$11.95**

Dosa layered with spiced podi powder on top and served with chutney and sambar

**Guntur Karam Dosa.....\$11.95**

A spicy dosa seasoned with authentic Guntur karam masala and served with chutney

**Rava Dosa..... \$11.95**

A crispy dosa made with semolina and rice flour, served with chutney and sambar.

**Onion Dosa.....\$11.95**

Crispy dosa topped with caramelized onions for a flavorful twist, served with chutney and sambar.

**Masala Dosa..... \$12.95**

Crispy dosa filled with spiced mashed potato filling, served with chutney and sambar.

**Egg Dosa.....\$13.95**

Dosa layered with a spiced egg omelet, served with chutney and sambar.

**Uttapam.....\$11.95**

Thick dosa, served with chutney and sambar.

**Vegetable Uttapam..... \$12.95**

Uttapam topped with spiced mixed vegetables, served with chutney and sambar.

**Kal Dosa (2Pc)..... \$12.95**

Thick and soft dosa cooked on a flat iron pan, served with chutney and sambar.

**Paneer Dosa..... \$12.95**

Dosa filled with spiced paneer filling, served with chutney and sambar.

**Egg Kal Dosa.....\$13.95**

A hearty dosa layered with spiced egg filling, served with chutney and sambar.

**Mysore Masala Dosa.....\$13.95**

A spicy Mysore dosa filled with masala potato stuffing, served with chutney and sambar.

**Onion Rava Podi Dosa.....\$13.95**

Onion rava dosa layered with spicy podi powder, served with chutney and sambar.

**Onion Rava Masala Podi Dosa.....\$13.95**

Rava dosa with onions, podi, and potato masala filling, served with chutney and sambar.

**Gobi Manchurian Dosa.....\$13.95**

Dosa stuffed with tangy and spicy gobi Manchurian filling, served with chutney and sambar.

**Bombay Chaat Dosa.....\$13.95**

Dosa topped with Bombay-style chaat flavors, served with chutney and sambar.

**Madurai Malli Dosa.....\$13.95**

Dosa infused with flavorful coriander chutney, served with chutney and sambar.

**Chilli Cheese Dosa.....\$14.95**

Dosa stuffed with spicy chilli and melted cheese, served with chutney and sambar.

**Chicken Manchurian Dosa.....\$14.95**

A fusion dosa filled with spicy chicken Manchurian, served with chutney and sambar.

**Chicken 65 Dosa..... \$14.95**

Dosa stuffed with crispy and spiced Chicken 65, served with chutney and sambar.

**Spring Dosa..... \$15.95**

Dosa rolled with spiced vegetable stuffing, served with chutney and sambar.

**Chicken Kari Dosa..... \$15.95**

Dosa topped with spiced chicken curry, served with chutney and sambar.

**Spring Cheese Dosa.....\$16.95**

Spring dosa layered with melted cheese for added flavor, served with chutney and sambar.

**Mutton Kari Dosa.....\$17.95**

Dosa topped with slow-cooked and spiced mutton curry, served with chutney and sambar.

**Family Dosa..... \$19.95**

A large dosa perfect for sharing, served with chutneys and sambar.

*Extra Masala (8 oz)..... \$3.95*

*Extra Sambar.....(8 oz) \$3.95 | (16 oz) \$5.95*

*Extra Poori..... \$1.95*



**Parotta**

**Parotta (3Pc)..... \$6.00**

Soft and flaky layered Indian flatbread.

**Veg Kothu Parotta.....\$14.95**

Shredded parota mixed with vegetables, served with raita and salna.

**Egg Kothu Parotta.....\$14.95**

Shredded parota mixed with eggs and spices, served with raita and salna.

**Chicken Kothu Parotta.....\$16.95**

Shredded parota mixed with spiced chicken, served with raita and salna.

**Mutton Kothu Parotta.....\$17.95**

Shredded parota mixed with spiced mutton, served with raita and salna.

*\*Check the combo for more options.*



**Vegetarian Appetizer**

**Chilli Pakoras..... \$7.49**

Spicy and crispy fritters made with green chilies coated in seasoned batter.

**Lasuni Gobi..... \$10.95**

Cauliflower florets tossed in garlic-infused spices and batter-fried.

**Gobi 65..... \$10.95**

Deep-fried cauliflower marinated with South Indian spices.

**Gobi 555..... \$10.95**

A crispy and spicy cauliflower dish with a unique seasoning.

**Chilli Gobi.....\$10.95**

Batter-fried cauliflower tossed in a spicy chilli sauce.

**Gobi Manchurian.....\$10.95**

Cauliflower florets coated in batter, fried, and tossed in Manchurian sauce.

**Vegetable Manchurian..... \$10.95**

Mixed vegetable dumplings fried and cooked in tangy Manchurian sauce.

**Mushroom 65..... \$10.95**

Fried mushroom bites coated with aromatic South Indian masala.





**Baby Corn 65.....\$11.95**

Baby corn fried in a spiced batter, served crisp.

**Baby Corn 555.....\$11.95**

Baby corn flavored with a blend of spices, fried for crunch.

**Baby Corn Pepper Fry.....\$11.95**

Baby corn stir-fried with black pepper, onions, and spices.

**Chilli Baby Corn..... \$11.95**

Crispy baby corn tossed in chili sauce for a spicy kick.

**Baby Corn Manchurian..... \$11.95**

Fried baby corn mixed with tangy and spicy Manchurian sauce.

**Paneer 65..... \$12.95**

Marinated paneer cubes deep-fried with flavorful South Indian spices.

**Paneer 555..... \$12.95**

Paneer cooked with signature spices for a unique and crispy flavor.

**Chilli Paneer..... \$12.95**

Paneer tossed in a spicy chili sauce with bell peppers and onions.

**Paneer Manchurian..... \$12.95**

Paneer cubes cooked in a tangy, spicy Manchurian sauce.



**Non-Vegetarian Appetizer**

**Egg Pepper Fry.....\$12.95**

Hard-boiled eggs stir-fried with black pepper and spices.

**Egg Burji..... \$12.95**

A scrambled egg dish cooked with onions, chilies, and spices.

**Egg Manchurian (Only Weekends)..... \$12.95**

Fried egg pieces tossed in tangy Manchurian sauce.

**Chicken 555.....\$13.95**

A crispy chicken dish flavored with aromatic spices.

**Sizzling Special Chicken..... \$13.95**

Bone-in chicken cooked with sizzling spices for a flavorful kick.

**Chicken Manchurian..... \$13.95**

Batter-fried chicken tossed in a sweet and spicy Manchurian sauce.

**Chicken Lollipop (6Pc)..... \$13.95**

Marinated chicken drumettes deep-fried to a crispy finish.

**Curry Leaf Chicken..... \$13.95**

Chicken stir-fried with curry leaves and aromatic spices.

**Pepper Chicken..... \$13.95**

Juicy chicken stir-fried with black pepper and herbs.

**Andra Chicken 65..... \$13.95**

Spicy Andhra-style chicken fry, rich in flavor and heat.

**Chicken Chukka..... \$13.95**

Dry-fried chicken cooked with spices for a robust flavor.

**Chilli Chicken..... \$13.95**

Batter-fried chicken tossed in a fiery chili sauce.

**Chicken 65.....\$13.95**

Crispy, deep-fried chicken bites tossed in a spicy and flavorful seasoning.

**Apollo Fish.....\$14.95**

Crispy fish fillets tossed in tangy and spicy sauce.



**Chilli Fish..... \$14.95**

Fish coated in batter and cooked in spicy chili sauce.

**Fish Pakoras.....\$14.95**

Fish fillets battered and fried for a crunchy snack.

**Nethli Fish Fry.....\$14.95**

Crispy fried anchovy fish seasoned with South Indian spices.

**Fish Varuval (Fry)..... \$14.95**

Spicy fried fish fillets marinated with aromatic masala.

**Chef Special Fish Fry.....\$14.95**

Crispy fried fish marinated with a signature chef's masala.

**Tawa Fish Fry (2Pc)..... \$14.95**

Fresh fish fillets (King Fish) marinated with aromatic spices and pan-fried on a tawa (griddle) for a crispy texture.



**Shrimp 65..... \$16.95**

Marinated shrimp deep-fried with bold spices.

**Shrimp 555..... \$16.95**

Crispy shrimp flavored with aromatic Indian spices.

**Shrimp Manchurian.....\$16.95**

Shrimp tossed in a sweet and spicy Manchurian sauce.

**Shrimp Pepper Fry..... \$16.95**

Shrimp stir-fried with pepper and a medley of spices.

**Curry Leaf Shrimp..... \$16.95**

Shrimp cooked with fresh curry leaves and flavorful spices.

**Chef Special Shrimp Fry..... \$16.95**

Shrimp fried with the chef's signature masala blend.



**Mutton Kola Urandai (4Pc).....\$17.95**

Traditional mutton meatballs fried with South Indian spices.  
(Only Weekend)

**Mutton / Lamb Chukka..... \$17.95**

Dry mutton / lamb fry cooked with a rich blend of spices.

**Mutton / Lamb Pepper Fry..... \$17.95**

Spiced mutton / lamb stir-fried with black pepper and curry leaves.

**Curry Leaf Mutton / Lamb Fry.....\$17.95**

Mutton / Lamb stir-fried with curry leaves and aromatic seasonings.



**Vegetarian Gravies**

*All Vegetarian Gravies are served with Basmati rice.*

**Dal Tadka.....\$11.95**

Lentils cooked with tempered spices for a classic Indian flavor.

**Mixed Vegetable Curry.....\$12.95**

A medley of vegetables cooked in a rich and spiced gravy.

**Kadai Vegetable Curry.....\$12.95**

Mixed vegetables stir-fried with aromatic kadai masala.



**Channa Masala..... \$12.95**

Chickpeas cooked in a tangy tomato-based gravy.

**Channa Saag..... \$14.95**

Chickpeas cooked with spinach in a mildly spiced gravy.

**Aloo Gobi..... \$13.95**

A classic dish of potatoes and cauliflower cooked with spices.

**Bagara Baingan..... \$13.95**

Eggplant cooked in a spiced peanut and sesame gravy.

**Bhindi Masala..... \$13.95**

Stir-fried okra cooked with onions, tomatoes, and spices.

**Malai Kofta..... \$13.95**

Soft dumplings made of vegetables and paneer in a creamy gravy.

**Chettinad Vegetable Curry..... \$13.95**

Mixed vegetables cooked in a flavorful Chettinad-style masala.

**Navratan Korma..... \$13.95**

A rich and creamy curry made with nine varieties of vegetables and nuts.

**South Indian Vegetable Korma..... \$13.95**

Vegetables simmered in a coconut-based South Indian gravy.

**Aloo Saag..... \$13.95**

Potatoes cooked with spinach and mild spices.



**Paneer Butter Masala..... \$14.95**

Paneer cubes in a rich, buttery tomato-based gravy.

**Paneer Tikka Masala..... \$14.95**

Grilled paneer cooked in a spiced and tangy tikka masala gravy.

**Palak Paneer..... \$14.95**

Paneer cooked in a creamy spinach-based gravy.

**Kadai Paneer..... \$14.95**

Paneer cubes cooked in a spicy kadai masala with bell peppers.

**Mutter Paneer..... \$14.95**

Paneer and green peas cooked in a mildly spiced tomato gravy.

**Methi Malai Mutter..... \$14.95**

Green peas cooked with fenugreek leaves in a creamy gravy.

**Paneer Pasanda..... \$14.95**

Paneer stuffed and cooked in a rich cashew and saffron gravy.

**Paneer Burji..... \$15.95**

Scrambled paneer cooked with onions, tomatoes, and spices.

**Vegetable Pepper Fry..... \$14.95**

Mixed vegetables stir-fried with black pepper and seasonings.

**Mushroom Pepper Fry..... \$14.95**

Mushrooms stir-fried with black pepper and aromatic spices.

**Mushroom Palak..... \$14.95**

Spinach curry cooked with tender mushrooms and aromatic spices.

**Baingan Bharta..... \$15.95**

Roasted eggplant mashed and cooked with onions, tomatoes, and spices.



**Non-Vegetarian Gravies**

*All Non-Vegetarian Gravies are served with Basmati rice.*

**Egg Masala..... \$12.95**

Hard-boiled eggs cooked in a spiced and tangy tomato-based gravy.

**Butter Chicken..... \$15.95**

Tandoori chicken simmered in a creamy tomato-based gravy.

**Chicken Tikka Masala..... \$15.95**

Marinated chicken cooked in a rich, spiced tikka masala sauce.

**Chicken Vindaloo..... \$15.95**

Chicken simmered in a spicy and tangy vinegar-based gravy.

**Andhra Chicken Curry..... \$16.95**

A spicy chicken curry made in the traditional Andhra style.

**Sizzling Special Chicken Curry..... \$16.95**

Chef's special chicken curry with bold spices and rich flavors.

**Kadai Chicken..... \$16.95**

Chicken cooked in a kadai-style spicy tomato and onion-based gravy.

**Chettinad Chicken..... \$16.95**

Chicken cooked with aromatic Chettinad spices.

**Saag Chicken..... \$16.95**

Chicken simmered in a creamy spinach-based gravy.

**Madras Chicken Curry..... \$16.95**

A flavorful and spicy chicken curry with Madras-style seasoning.

**Mughali Chicken Curry..... \$16.95**

Chicken cooked in a rich, creamy Mughlai-style sauce with nuts and spices.

**Gongura Chicken Curry..... \$16.95**

Chicken prepared with tangy sorrel leaves and spices.

**Nilgiri Korma Chicken..... \$16.95**

Chicken cooked in a green masala made with fresh herbs and spices.



**Fish Curry..... \$16.95**

Fish fillets cooked in a tangy and spiced gravy.

**Madras Fish Curry..... \$16.95**

Fish prepared in a spicy and tangy Madras-style curry.

**Shrimp Masala..... \$16.95**

Shrimp cooked in a rich and flavorful spiced masala.

**Chettinad Shrimp Curry..... \$16.95**

Shrimp cooked in aromatic Chettinad spices.

**Squid Masala (Seasonal)..... \$16.95**

Fresh squid stir-fried with spices in a thick masala.

**Nilgiri Mutton / Lamb Curry..... \$18.95**

Mutton / Lamb cooked in a flavorful green curry with herbs and coconut.

**Gongura Mutton / Lamb Curry..... \$18.95**

Mutton / Lamb cooked with tangy sorrel leaves in a spicy gravy.

**Avakai Mutton / Lamb Curry..... \$18.95**

Mutton / Lamb prepared with pickling spices and tangy flavors.

**Mutton / Lamb Vindaloo..... \$18.95**

Mutton / Lamb cooked in a fiery Vindaloo gravy with bold vinegar and spices.

**Chettinad Mutton / Lamb Curry..... \$18.95**

Mutton / Lamb prepared with aromatic Chettinad-style spices.

**Madras Mutton / Lamb Curry..... \$18.95**

Mutton / Lamb cooked with bold Madras spices in a rich gravy.

**Kadai Mutton / Lamb Curry.....\$18.95**

Spicy Mutton / lamb curry cooked in a kadai with fresh tomatoes and onions.

**Mutton / Lamb Roganjosh.....\$18.95**

A Kashmiri-style Mutton / lamb curry cooked in yogurt and rich spices.

**Combo's**

**Idly (2Pc) + Vada (1Pc).....\$10.95**

Steamed rice cakes with a crispy lentil fritter, served with chutneys and sambhar.

**Sambar Idly (2Pc) + Vada (1Pc)..... \$10.95**

Idlies soaked in sambhar with a crispy lentil fritter.

**Rasam Idly (2Pc) + Vada (1Pc)..... \$10.95**

Idlies soaked in tangy rasam with a crispy lentil fritter.

**Idly (3Pc) + Chicken Thanni**

**Kulambu..... \$14.95**

Soft idlies served with flavorful chicken curry (12 oz).

**Idly (3Pc) + Paya.....\$17.95**

Steamed idlies served with traditional mutton paya (12 oz).

**Poori (2Pc) + Chana Masala.....\$13.95**

Fluffy deep-fried poori served with spiced chickpea curry (12 oz).

**Poori (2Pc) + Chicken Curry.....\$15.95**

Poori served with flavorful chicken curry (12 oz).

**Poori (2Pc) + Mutton Curry.....\$17.95**

Poori served with spiced mutton curry (12 oz).



**Idiyappam (3Pc) + Coconut Milk..... \$14.95**

String hoppers served with sweetened coconut milk.

**Idiyappam (3Pc) + South Indian**

**Vegetable Kurma..... \$14.95**

String hoppers served with vegetable korma (12 oz).

**Idiyappam (3Pc) + Chicken Curry..... \$15.95**

String hoppers served with flavorful chicken curry (12 oz).

**Idiyappam (3Pc) + Paya.....\$17.95**

String hoppers served with traditional mutton paya (12 oz).

**Chapathi (3Pc) + South Indian**

**Vegetable Kurma..... \$14.95**

Chapathi served with coconut-based vegetable korma (12 oz).

**Chapathi (3Pc) + Dal Tadka..... \$14.95**

Chapathi served with tempered yellow lentils (12 oz).

**Chapathi (3Pc) + Egg Masala.....\$15.95**

Chapathi served with spicy egg curry (12 oz).

**Chapathi (3Pc) + Paneer Butter**

**Masala..... \$16.95**

Chapathi served with rich, creamy paneer butter masala (12 oz).

**Chapathi (3Pc) + Egg Burji..... \$16.95**

Chapathi served with scrambled spiced eggs (12 oz).

**Chapathi (3Pc) + Chicken Curry..... \$17.95**

Chapathi served with flavorful chicken curry (12 oz).

**Chapathi (3Pc) + Mutton Curry..... \$18.95**

Chapathi served with spiced mutton curry (12 oz).

**Parotta (3Pc) + Vegetable Salna..... \$14.95**

Parottas served with spiced vegetable gravy (12 oz).

**Parotta (3Pc) + South Indian**

**Vegetable Kurma..... \$15.95**

Parottas served with vegetable korma (12 oz).

**Parotta (3Pc) + Chilli Gobi.....\$15.95**

Parottas served with spicy chilli cauliflower (12 oz).

**Parotta (3Pc) + Chilli Paneer.....\$15.95**

Parottas served with spicy chilli paneer (12 oz).

**Parotta (3Pc) + Chilli Chicken.....\$16.95**

Parottas served with spicy chilli chicken (12 oz).

**Parotta (3Pc) + Chicken Salna.....\$16.95**

Parottas served with traditional chicken gravy (12 oz).

**Parotta (3Pc) + Chicken Chettinad.... \$16.95**

Parottas served with aromatic Chettinad-style chicken curry (12 oz).

**Parotta (3Pc) + Semi Gravy**

**Pepper Chicken..... \$16.95**

Parottas served with spiced semi-gravy pepper chicken (12 oz).

**Parotta (3Pc) + Paya..... \$17.95**

Parottas served with traditional mutton paya (12 oz).

**Parotta (3Pc) + Egg Masala.....\$16.95**

Parottas served with spicy egg curry (12 oz).

**Parotta (3Pc) + Semi Gravy**

**Mutton Chukka..... \$18.95**

Parottas served with spiced mutton chukka in semi-gravy (12 oz).

**Parotta (3Pc) + Mutton Chettinad..... \$18.95**

Parottas served with flavorful Mutton Chettinad curry (12 oz).



**Vegetable Kothu Parotta +**

**Chilli Gobi..... \$16.95**

Spiced shredded parotta mixed with vegetables (12 oz), served with chilli cauliflower (8 oz).

**Vegetable Kothu Parotta +**

**Chilli Paneer..... \$16.95**

Spiced shredded parotta mixed with vegetables (12 oz), served with chilli paneer (8 oz).

**Egg Kothu Parotta + (1Pc Chicken**

**Tandoor / Spicy Chicken 65)..... \$17.95**

Egg-based shredded parotta (16 oz) served with a choice of chicken tandoor or chicken 65.

**Chicken Kothu Parotta + (1Pc Chicken**

**Tandoor / Spicy Chicken 65).....\$18.95**

Chicken-based shredded parotta (16 oz) served with a choice of chicken tandoor or chicken 65.

**Mutton Kothu Parotta + (1Pc Chicken**

**Tandoor / Spicy Chicken 65)..... \$19.95**

Mutton-based shredded parotta (16 oz) served with a choice of chicken tandoor or chicken 65.

**Rasam (With Rice) + Omelette.....\$14.95**

Spicy, tangy South Indian soup paired with a fluffy omelet.

**Rasam (With Rice) + Egg Masala.....\$15.95**

Rasam served with spicy egg curry.

**Rasam (With Rice) + Pepper Chicken.....\$16.95**

Rasam served with semi-gravy pepper chicken.

**Rasam (With Rice) + Pepper Shrimp..... \$18.95**

Rasam served with spicy pepper shrimp.

**Rasam (With Rice) + Nethli Fry..... \$18.95**

Rasam served with crispy fried anchovies.

**Rasam (With Rice) + Tawa King Fish (2Pc).....\$18.95**

Rasam served with two pieces of grilled king fish.

**Vegetable Fried Rice + Vegetable Manchurian..... \$17.95**

Spiced vegetable fried rice (12 oz) served with vegetable dumplings in a tangy sauce (8 oz).

**Vegetable Fried Rice + Gobi Manchurian..... \$17.95**

Spiced vegetable fried rice (12 oz) paired with crispy cauliflower in Manchurian sauce (8 oz).

**Vegetable Fried Rice + Paneer Manchurian..... \$18.95**

Spiced vegetable fried rice (12 oz) served with tangy paneer Manchurian (8 oz).

**Egg Fried Rice + Chilli Chicken..... \$20.95**

Fried rice with scrambled eggs (12 oz), served with chilli chicken (8 oz).

**Chicken Fried Rice + Chilli Chicken..\$20.95**

Spiced chicken fried rice (12 oz) served with chilli chicken (8 oz).

**Shrimp Fried Rice + Chilli Chicken... \$21.95**

Spiced shrimp fried rice (12 oz) served with chilli chicken (8 oz).



## Tandoor

**Pineapple (8Pc)..... \$9.95**

Fresh pineapple chunks marinated with spices and grilled to perfection.

**Tandoori Chicken (4Pc).....\$11.95**

Bone-in chicken marinated with yogurt and spices, cooked in a tandoor.

**Paneer Tikka (8Pc)..... \$13.95**

Cottage cheese cubes marinated with spices and grilled in a tandoor.

**Chicken Seekh Kebab..... \$14.95**

Minced chicken mixed with spices and grilled on skewers.

**Chicken Tikka (8Pc)..... \$15.95**

Boneless chicken marinated with aromatic spices and grilled.

**Chicken Malai Kebab.....\$15.95**

Creamy marinated chicken kebabs cooked to perfection.

**Lamb Seekh Kebab.....\$17.95**

Minced lamb seasoned with herbs and grilled on skewers.

**Mixed Vegetable Platter..... \$15.95**

A variety of vegetables (potato, cauliflower, mushroom, carrot, broccoli) grilled to perfection.

**Tawa Machi..... \$16.95**

Fish fillets grilled on a tawa with traditional Indian spices.



**Tandoori Chicken (6Pc).....\$16.95**

Marinated chicken cooked in the tandoor, served in a larger portion.

**Lamb Boti Kebab..... \$17.95**

Cubes of lamb marinated in spices and grilled for a tender, smoky flavor.

**Tandoori Shrimp.....\$17.95**

Juicy shrimp marinated with spices and grilled in a tandoor.

**Tandoori Salmon.....\$18.95**

Fresh salmon marinated in a blend of spices and grilled in the tandoor.

**Tandoori Pomfret.....\$19.95**

Whole pomfret marinated in spices and grilled for a smoky flavor.

**Sizzling Sizzler Platter.....\$39.95**

A combination of chicken, lamb, and shrimp served sizzling hot.



## Bread

**Naan.....\$2.99**

Traditional soft and fluffy Indian flatbread.

**Butter Naan.....\$3.49**

Naan brushed with melted butter for added richness.

**Garlic Naan.....\$3.49**

Naan infused with garlic and herbs for a flavorful twist.

**Roti..... \$3.49**

Whole wheat flatbread, lightly roasted for a soft texture.

**Chilli Naan..... \$4.49**

Naan spiced with green chillies for a spicy kick.

**Onion Garlic Naan.....\$4.49**

Naan topped with a blend of onions and garlic.

**Roseberry Naan.....\$4.49**

Sweet naan with a hint of rose flavor and berry toppings.

**Onion Kulcha..... \$4.49**

A stuffed flatbread with seasoned onions, baked to perfection.

**Chapathi (2Pc).....\$4.49**

Soft, whole wheat flatbread, lightly roasted for a healthy option.

**Kashmiri Naan..... \$4.99**

Sweet naan stuffed with nuts, raisins, and cherries.

**Lacha Paratha..... \$4.99**

Multi-layered flaky flatbread made with whole wheat flour.

**Paneer Kulcha.....\$5.49**

Kulcha stuffed with seasoned paneer for a delicious filling.

**Bhatura..... \$5.49**

Deep-fried fluffy bread, perfect with chole or curries.

**Aloo Paratha (Only Weekend).....\$7.99**

Paratha is stuffed with spiced mashed potatoes

**Bread Basket..... \$10.99**

A selection of popular breads (Lacha Paratha, Garlic Naan, Butter Naan) is served together in a basket.





Fastfood - Take Out

Vegetable Fried Rice / Noodles.....\$14.95

Stir-fried rice / noodles with fresh vegetables and mild spices.

Sizzling Vegetable Fried Rice / Noodles..... \$15.95

A sizzling version of fried rice / noodles with vegetables for added flavor and aroma.

Paneer Fried Rice..... \$15.95

Fried rice with paneer cubes, vegetables, and spices.

Mushroom Fried Rice..... \$15.95

Fried rice with mushrooms, vegetables, and mild spices.

Schezwan Vegetable Fried Rice.....\$15.95

Spicy fried rice tossed in Schezwan sauce with vegetables.

Schezwan Paneer Fried Rice..... \$16.95

Spicy Schezwan fried rice with paneer and vegetables.

Egg Fried Rice..... \$15.95

Fried rice with scrambled eggs and vegetables.

Sizzling Egg Fried Rice..... \$16.95

A sizzling plate of fried rice with scrambled eggs and vegetables.

Schezwan Egg Fried Rice..... \$16.95

Spicy Schezwan fried rice with scrambled eggs.

Chicken Fried Rice.....\$16.95

Fried rice with tender chicken pieces and vegetables.

Sizzling Chicken Fried Rice.....\$17.95

A sizzling plate of chicken fried rice for extra aroma and taste.

Schezwan Chicken Fried Rice.....\$17.95

Spicy Schezwan fried rice with chicken and vegetables.

Shrimp Fried Rice..... \$17.95

Fried rice with shrimp and vegetables, cooked with mild spices.

Sizzling Shrimp Fried Rice..... \$18.95

A sizzling version of shrimp fried rice for enhanced flavor.

Schezwan Shrimp Fried Rice.....\$18.95

Spicy Schezwan fried rice with shrimp and vegetables.

Mixed Fried Rice..... \$19.95

A medley of fried rice with vegetables, chicken, and shrimp for a rich flavor.



Biryani

All Biryanis are served with egg, raita, and salna.

Veg Biryani.....\$14.95

Aromatic basmati rice cooked with a mix of fresh vegetables and traditional spices.

Gongura Veg Biryani.....\$15.95

Vegetable biryani infused with tangy sorrel leaf flavors.

Avakai Veg Biryani..... \$15.95

Vegetable biryani with a tangy and spicy mango pickle flavor.

Paneer Biryani.....\$15.95

Paneer cubes cooked with spiced rice for a rich and aromatic dish.

Gongura Paneer Biryani.....\$15.95

Paneer biryani with tangy sorrel leaves and traditional spices.

Egg Biryani.....\$14.95

Aromatic rice cooked with boiled eggs and flavorful spices.

Chicken Dum Biryani.....\$15.95

Traditional slow-cooked biryani with marinated chicken and fragrant spices.

Gongura Chicken Dum Biryani..... \$16.95

Chicken biryani infused with the tangy flavor of sorrel leaves.

Avakai Chicken Biryani.....\$16.95

Chicken biryani with the spicy tang of mango pickle.

Vijayawada Chicken Biryani.....\$16.95

A spicy and flavorful chicken biryani inspired by Vijayawada cuisine.

Chicken Fry Biryani.....\$16.95

Chicken biryani topped with crispy fried chicken.

Chicken 65 Biryani.....\$16.95

Spiced chicken 65 pieces layered with aromatic biryani rice.

Ambur Chicken Biryani.....\$17.95

Famous Ambur-style chicken biryani with a unique flavor profile.

Talapakattu Chicken Biryani.....\$17.95

Spicy and aromatic chicken biryani, a specialty of Talapakattu cuisine.

Mutton Dum Biryani.....\$17.95

Traditional slow-cooked biryani with tender mutton pieces and fragrant spices.

Gongura Mutton Dum Biryani..... \$18.95

Mutton biryani with the tangy flavor of sorrel leaves.

Avakai Mutton Biryani..... \$18.95

Mutton biryani infused with spicy mango pickle.

Mutton Fry Biryani.....\$18.95

Mutton biryani topped with crispy fried mutton pieces.

Talapakattu Mutton Biryani.....\$19.95

Spicy and aromatic mutton biryani is a specialty of Talapakattu cuisine.

Fish Biryani.....\$17.95

Fragrant rice cooked with spiced fish fillets.

Shrimp Biryani..... \$17.95

Biryani is made with shrimp cooked in aromatic spices.

Fire Chicken Biryani..... \$18.95

Spicy, aromatic basmati rice cooked with tender chicken and bold spices.



Rice

Coconut Rice.....\$9.95

Fragrant basmati rice cooked with fresh coconut and mild spices.

Bisi Bele Bath.....\$10.95

A flavorful rice dish made with lentils, vegetables, tamarind, and aromatic spices.

Lemon Rice.....\$9.95

Tangy rice flavored with fresh lemon juice, turmeric, and tempered spices.

**Curd Rice.....\$9.95**

Cooling and creamy yogurt rice, lightly seasoned with mustard and curry leaves.

**Plain Basmati Rice..... \$3.49**

Perfectly steamed fragrant basmati rice.

**Veg Thali.....\$14.99**

A wholesome platter with rice, dal, vegetables, sambhar, rasam, curry of the day, Gobi 65, chapathi / naan, papad, and dessert.

**Non-Veg Thali..... \$15.99**

A grand platter with rice, chicken curry, mutton curry, fish curry, sambhar, rasam, chapathi / naan, Chicken 65 / Tandoori, papad, and dessert.



**Salads**

**Green Salad..... \$3.95**

A simple and refreshing salad with lettuce, sliced onion, lemon, and chilies.

**Kachumber Salad.....\$6.49**

A flavorful mix of cucumber, onion, tomato, carrot, and lettuce, seasoned with black pepper, lemon juice, and chaat masala.

**Soup**

**Rasam..... \$5.49**

Traditional tangy and spicy South Indian soup made with tamarind and spices.

**Tomato Shorba..... \$5.49**

A flavorful tomato-based soup infused with Indian spices.

**Vegetable Mullagwatany..... \$5.49**

A lightly spiced lentil-based soup with mixed vegetables.

**Lentil Soup..... \$6.49**

A simple and hearty soup made with lentils and mild spices.

**South Indian Chicken Soup..... \$6.95**

A spicy chicken soup with South Indian flavors.

**Chicken Mullagwatany..... \$6.95**

A classic chicken and lentil soup with a rich, mildly spiced broth.

**Corn Vegetable Soup..... \$6.95**

A creamy soup made with sweet corn and mixed vegetables.

**Hot and Sour Vegetable Soup..... \$6.95**

A tangy and spicy vegetable soup with a Chinese twist.

**Hot and Sour Chicken Soup.....\$7.95**

A tangy and spicy soup with chicken, perfect for cold evenings.

**Chicken Corn Soup.....\$7.95**

A hearty soup made with tender chicken and sweet corn.

**Attukal Soup..... \$8.95**

A rich mutton leg soup cooked with spices for a hearty flavor.

**Dessert**

**Ice Cream 2 Scoop (Vanilla)..... \$4.95**

Creamy and classic vanilla ice cream served in two scoops.

**Rasgulla (3Pc)..... \$6.95**

Soft and spongy cheese balls soaked in light sugar syrup.

**Gulab Jamun (3Pc)..... \$6.95**

Deep-fried milk dumplings soaked in warm sugar syrup.

**Jalebi (3Pc)..... \$6.95**

Crispy, golden fried spirals soaked in saffron sugar syrup.

**Rice Kheer..... \$6.95**

Traditional Indian rice pudding cooked with milk and sugar.

**Bread Halwa..... \$6.95**

A rich and sweet dessert made with bread, ghee, and sugar.

**Double Ka Meetha..... \$6.95**

A Hyderabadi dessert made with bread, milk, and dry fruits.

**Carrot Halwa.....\$6.95**

A warm and rich dessert made with grated carrots, milk, and ghee.

**Ice Cream + Gulab Jamun (2Pc).....\$6.95**

A delicious combination of warm gulab jamun served with vanilla ice cream.

**Semiya Payasam..... \$6.95**

Vermicelli pudding cooked in milk with sugar and cardamom.

**Mango Fruit Custard..... \$6.95**

A creamy custard mixed with fresh mango pieces and other seasonal fruits.

**Hot Beverages**

**Masala Chai..... \$2.99**

Spiced Indian tea brewed with aromatic spices and milk.

**Kumbakonam Degree Coffee..... \$3.49**

Authentic South Indian filter coffee brewed with rich, aromatic coffee powder and milk.

**Cold Beverages**

**Water..... \$1.99**

**Soda..... \$2.49**

**Thums Up.....\$2.95**

**Coke..... \$2.95**

**Pepsi..... \$2.95**

**Limca.....\$2.95**

**Shake**

**Rose Milk..... \$6.49**

**Badam Milk..... \$6.49**

**Mango Lassi..... \$6.49**

**Banana Shake.....\$6.49**

**Chikoo Shake.....\$6.49**

**Avocado Shake..... \$6.49**

**Avocado + Banana Shake.....\$6.49**

**Strawberry Shake.....\$6.49**

**Falooda..... \$6.49**

**Madurai Special Jigarthanda.....\$6.49**

**We cater weddings and birthday parties with on-site Indian flavors, right in your backyard!**

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