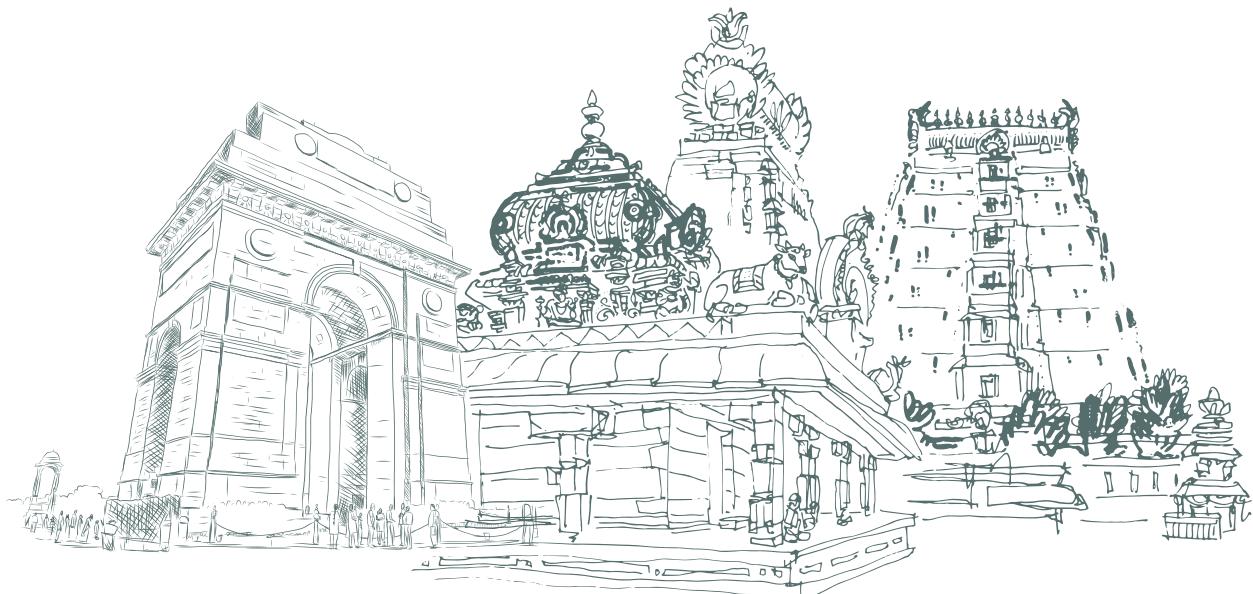




# India Sizzling

— EXOTIC CUISINE —



📍 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 parotta mixed with vegetables, served with raita and salna.

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

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

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

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

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

Shredded parotta 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 Urundai (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.

<b>Channa Masala.....</b>	<b>\$12.95</b>
Chickpeas cooked in a tangy tomato-based gravy.	
<b>Channa Saag.....</b>	<b>\$14.95</b>
Chickpeas cooked with spinach in a mildly spiced gravy.	
<b>Aloo Gobi.....</b>	<b>\$13.95</b>
A classic dish of potatoes and cauliflower cooked with spices.	
<b>Bagara Baingan.....</b>	<b>\$13.95</b>
Eggplant cooked in a spiced peanut and sesame gravy.	
<b>Bhindi Masala.....</b>	<b>\$13.95</b>
Stir-fried okra cooked with onions, tomatoes, and spices.	
<b>Malai Kofta.....</b>	<b>\$13.95</b>
Soft dumplings made of vegetables and paneer in a creamy gravy.	
<b>Chettinad Vegetable Curry.....</b>	<b>\$13.95</b>
Mixed vegetables cooked in a flavorful Chettinad-style masala.	
<b>Navratan Korma.....</b>	<b>\$13.95</b>
A rich and creamy curry made with nine varieties of vegetables and nuts.	
<b>South Indian Vegetable Korma.....</b>	<b>\$13.95</b>
Vegetables simmered in a coconut-based South Indian gravy.	
<b>Aloo Saag.....</b>	<b>\$13.95</b>
Potatoes cooked with spinach and mild spices.	



<b>Paneer Butter Masala.....</b>	<b>\$14.95</b>
Paneer cubes in a rich, buttery tomato-based gravy.	
<b>Paneer Tikka Masala.....</b>	<b>\$14.95</b>
Grilled paneer cooked in a spiced and tangy tikka masala gravy.	
<b>Palak Paneer.....</b>	<b>\$14.95</b>
Paneer cooked in a creamy spinach-based gravy.	
<b>Kadai Paneer.....</b>	<b>\$14.95</b>
Paneer cubes cooked in a spicy kadai masala with bell peppers.	
<b>Mutter Paneer.....</b>	<b>\$14.95</b>
Paneer and green peas cooked in a mildly spiced tomato gravy.	
<b>Methi Malai Mutter.....</b>	<b>\$14.95</b>
Green peas cooked with fenugreek leaves in a creamy gravy.	
<b>Paneer Pasanda.....</b>	<b>\$14.95</b>
Paneer stuffed and cooked in a rich cashew and saffron gravy.	
<b>Paneer Burji.....</b>	<b>\$15.95</b>
Scrambled paneer cooked with onions, tomatoes, and spices.	
<b>Vegetable Pepper Fry.....</b>	<b>\$14.95</b>
Mixed vegetables stir-fried with black pepper and seasonings.	
<b>Mushroom Pepper Fry.....</b>	<b>\$14.95</b>
Mushrooms stir-fried with black pepper and aromatic spices.	
<b>Mushroom Palak.....</b>	<b>\$14.95</b>
Spinach curry cooked with tender mushrooms and aromatic spices.	
<b>Baingan Bharta.....</b>	<b>\$15.95</b>
Roasted eggplant mashed and cooked with onions, tomatoes, and spices.	



## Non-Vegetarian Gravies

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

<b>Egg Masala.....</b>	<b>\$12.95</b>
Hard-boiled eggs cooked in a spiced and tangy tomato-based gravy.	
<b>Butter Chicken.....</b>	<b>\$15.95</b>
Tandoori chicken simmered in a creamy tomato-based gravy.	
<b>Chicken Tikka Masala.....</b>	<b>\$15.95</b>
Marinated chicken cooked in a rich, spiced tikka masala sauce.	
<b>Chicken Vindaloo.....</b>	<b>\$15.95</b>
Chicken simmered in a spicy and tangy vinegar-based gravy.	
<b>Andhra Chicken Curry.....</b>	<b>\$16.95</b>
A spicy chicken curry made in the traditional Andhra style.	
<b>Sizzling Special Chicken Curry.....</b>	<b>\$16.95</b>
Chef's special chicken curry with bold spices and rich flavors.	
<b>Kadai Chicken.....</b>	<b>\$16.95</b>
Chicken cooked in a kadai-style spicy tomato and onion-based gravy.	
<b>Chettinad Chicken.....</b>	<b>\$16.95</b>
Chicken cooked with aromatic Chettinad spices.	
<b>Saag Chicken.....</b>	<b>\$16.95</b>
Chicken simmered in a creamy spinach-based gravy.	
<b>Madras Chicken Curry.....</b>	<b>\$16.95</b>
A flavorful and spicy chicken curry with Madras-style seasoning.	
<b>Mughali Chicken Curry.....</b>	<b>\$16.95</b>
Chicken cooked in a rich, creamy Mughlai-style sauce with nuts and spices.	
<b>Gongura Chicken Curry.....</b>	<b>\$16.95</b>
Chicken prepared with tangy sorrel leaves and spices.	
<b>Nilgiri Korma Chicken.....</b>	<b>\$16.95</b>
Chicken cooked in a green masala made with fresh herbs and spices.	
<b>Fish Curry.....</b>	<b>\$16.95</b>
Fish fillets cooked in a tangy and spiced gravy.	
<b>Madras Fish Curry.....</b>	<b>\$16.95</b>
Fish prepared in a spicy and tangy Madras-style curry.	
<b>Shrimp Masala.....</b>	<b>\$16.95</b>
Shrimp cooked in a rich and flavorful spiced masala.	
<b>Chettinad Shrimp Curry.....</b>	<b>\$16.95</b>
Shrimp cooked in aromatic Chettinad spices.	
<b>Squid Masala (Seasonal).....</b>	<b>\$16.95</b>
Fresh squid stir-fried with spices in a thick masala.	
<b>Nilgiri Mutton / Lamb Curry.....</b>	<b>\$18.95</b>
Mountain / Lamb cooked in a flavorful green curry with herbs and coconut.	
<b>Gongura Mutton / Lamb Curry.....</b>	<b>\$18.95</b>
Mountain / Lamb cooked with tangy sorrel leaves in a spicy gravy.	
<b>Avakai Mutton / Lamb Curry.....</b>	<b>\$18.95</b>
Mountain / Lamb prepared with pickling spices and tangy flavors.	
<b>Mutton / Lamb Vindaloo.....</b>	<b>\$18.95</b>
Mountain / 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 sambar.

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

Idlies soaked in sambar 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 Biryani's are served with egg, raita, and salna.

### Veg Biryani.....\$14.95

Aromatic basmati rice cooked with a mix of fresh vegetables 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.

### 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.

## 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 Mullagwattany.....\$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 Mullagwattany.....\$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

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