



ASHBURN BIRYANI GRILL

**43530 YUKON DR
ASHBURN VA 20147
(703) 480-0788
WWW.BIRYANIGRILL.COM**

VEGETARIAN

APPETIZERS

MASALA PEANUTS 🥜	4.99
<i>Fried Peanuts mixed with house spices and herbs</i>	
SAMOSA (ALOO / ONION)	3.99 4.99
<i>Crispy, flaky pastry filled with a spiced potato and pea mixture / spiced onion-based stuffing</i>	
CUT MIRCHI 🥒	8.99
<i>Long green chillies deep fried in batter, cut into pieces and sprinkled with chat masala</i>	
MIRCHI BAJJI (3 PCS) 🥒	7.99
<i>South Indian street food made by deep frying battered green chillies and stuffed with lemon infused onions</i>	
BAJJI CHAT	8.99
<i>Mirchi Bhaji cut into pieces, mixed with onions, peanuts, lemon juice & garnished with cilantro</i>	
SAMOSA CHAT	8.99
<i>Samosa pieces remixed with chickpeas, mint and tamarind chutneys</i>	
PAKODA (ONION/SPINACH/PANEER)	6.99 7.99 13.4
<i>fritters made with fresh spinach leaves / finely chopped onions / paneer, gram flour, spices and herbs</i>	
MANCHURIA (VEG / GOBI / BABY CORN)	12.49
<i>Batter-coated cauliflower florets/vegetarian balls/baby corn deep fried & sautéed in signature manchuria sauce</i>	
CHILLI GOBI / CHILLI PANEER	12.49 14.49
<i>Spiced cauliflower florets/paneer cubes deep fried & sautéed with green peppers and soy sauce</i>	
BABY CORN / GOBI / MUSHROOM / PANEER 65	12.49 12.49 13.99 14.49
<i>Baby Corn / Paneer / Gobi / mushroom deep fried until crisp before tossing in a spicy tempering made with spices, garlic and lemon juice</i>	
BABY CORN / GOBI / PANEER 555	12.49 12.49 14.49
<i>bite-sized pieces of baby corn/cauliflower/paneer marinated in a spicy blend, battered, and deep-fried to perfection.</i>	
PANEER MAJESTIC	14.49
<i>deep-fried Paneer strips tossed in a spicy and tangy yogurt-based sauce</i>	
CILANTRO GOBI ★	13.49
<i>Batter-coated cauliflower florets deep fried & sautéed in signature cilantro sauce</i>	
CURRY LEAF GOBI	13.99
<i>Batter coated cauliflower florets deep fried and sautéed in homemade curry leaf sauce</i>	
PACHI MIRCHI GOBI	13.49
<i>a spicy and flavorful dish featuring crispy cauliflower tossed with fresh green chillies and aromatic spices</i>	
SALT & PEPPER MUSHROOM	13.99
<i>Mushroom cooked and roasted with black pepper</i>	
KOTHU PAROTTA VEG / PANEER	13.99 14.99

CURRIES

(Served with Rice)

DAL TADKA	11.99
<i>Yellow lentils tempered with spices & herbs</i>	
DAL MAKHANI	11.99
<i>Buttery black lentils tempered with spices & topped with fresh cream</i>	
SPINACH / TOMATO DAL	12.99
<i>Made with Dal spinach leaves and some spices</i>	
PULUSU (BHENDI / BAINGAN)	12.99
<i>Bhindi/Baingan cooked in a tangy and spicy tamarind based gravy</i>	
BHENDI FRY	12.99
<i>Okra stir fried with onion, tomato & spices</i>	
VEG KORMA	12.99
<i>made with yogurt, nuts, coconut, spices, vegetables in a rich creamy and mildly spiced sauce</i>	
CHETTINAD VEG	13.99
<i>vegetables cooked with cashew, coconut and homemade spices based gravy</i>	
KADAI VEG	12.99
<i>Vegetables sautéed with bell pepper, onions, tomatoes and spices</i>	
VEG PALAK	12.99
<i>Vegetables cooked in a special pureed spinach sauce</i>	
NAVRATAN KORMA ★	12.99
<i>A creamy and aromatic curry made with 9 different kinds of vegetables and nuts</i>	
PANEER TIKKA MASALA	14.49
<i>Marinated paneer cubes cooked in a special gravy</i>	
PANEER BUTTER MASALA	14.49
<i>Paneer curry cooked in a buttery tomato gravy</i>	
PALAK PANEER	14.49
<i>Paneer cooked in pureed spinach sauce</i>	
LABABDAR PANEER ★	14.49
<i>Soft paneer in indulgent gravy of tomato, onion, chili & spices</i>	
MALAI KOFTA	14.99
<i>Buttery balls of paneer, potato and carrots in a rich gravy of tomato & cashew</i>	
PALAK KOFTA	14.99
<i>Buttery balls of paneer, potato and carrots in a special pureed spinach sauce</i>	

Consumer Advisory: Our food contains nuts. Please alert your server if you have special dietary requirements.



A Gratuity of 18% will be added to the check for parties of 5 or more

NON-VEGETARIAN

APPETIZERS

EGG OMLETE 9.99
A dish made from beaten eggs, fried with butter in a frying pan

CHICKEN 65 14.49
Spiced boneless chicken deep fried and sautéed in signature sauce

CHILLI (CHICKEN / SHRIMP / FISH) 14.49 16.99 16.99
Spiced boneless chicken/shrimp/fish deep fried & sautéed with green peppers and soy sauce

CHICKEN / SHRIMP 555 14.49 16.99
bite-sized pieces of Chicken/shrimp marinated in a spicy blend, battered, and deep-fried to perfection.

CHICKEN CHATPAT 14.49
A saucy spicy chicken flavored with chilli, tomato sauces & spices, deep fried with battered flour

CHICKEN LOLLIPOP 14.49
Chicken drumette marinated and then batter fried until crisp

PACHI MIRCHI CHICKEN 🌶️ 14.49
a spicy and flavorful dish featuring crispy chicken tossed with fresh green chilies and aromatic spices

CHICKEN PEPPER FRY 🌶️ 14.49
Boneless chicken cooked and roasted with black pepper

GINGER CHICKEN / SHRIMP 14.49 16.99
Spiced boneless chicken/shrimp is deep fried & sautéed with ginger & special sauce

CURRY LEAF CHICKEN ★ 14.99
Boneless chicken pieces deep fried and sautéed with curry leaf sauce and house made spices

KARAMPODI CHICKEN 🌶️ ★ 14.99
Boneless chicken fritters garnished with Indian spices

CHICKEN MAJESTIC ★ 14.49
deep-fried chicken strips tossed in a spicy and tangy yogurt-based sauce

CHICKEN LIVER FRY 14.99
chicken liver sauteed with caramelized onions, pepper and chillies, fried to perfection

ANDHRA FRY (CHICKEN / GOAT) 14.99 17.99
Marinated chicken/goat stir fried with spices to perfection

SUKKA (CHICKEN / GOAT) ★ 14.99 17.99
Chicken/Goat fry made with freshly ground coconut & robust spices and cooked until meat turns soft and tender

KOTHU PAROTTA (EGG / CHICKEN / GOAT) 12.99 14.99 17.99

GOAT PEPPER FRY 🌶️ 17.99
A spicy version of goat fry primarily cooked with ground black pepper and roasted over low flame until dry

APOLLO FISH 16.99
Spiced boneless fish fillets, slightly batter coated, deep fried and sautéed in signature sauce

FISH FRY 16.99
Spice coated fish fillets marinated with spices and then fried

CURRIES

(Served with Rice)

BUTTER CHICKEN 14.99
Boneless chicken curry cooked in a buttery tomato gravy

CHICKEN TIKKA MASALA 14.99
Boneless chicken tikka cooked in a creamy tomato curry

CHICKEN VINDALOO 14.49
Spicy boneless chicken curry with potato

CHICKEN KORMA 14.99
A traditional Mughlai dish where chicken is cooked with spices, onion paste, yogurt and nuts

CHETTINAD (CHICKEN / GOAT) ★ 14.99 17.99
Chicken/Goat cooked with cashew, coconut and homemade spices based gravy

ANDHRA CHICKEN CURRY ★ 14.99
A notable Andhra dish flavored with coriander powder, cumin, black pepper, turmeric and other spices

KADAI CHICKEN ★ 14.99
Chicken sautéed with bell pepper, onions, tomatoes and spices

SAAG (CHICKEN / GOAT / SHRIMP) 14.99 17.99 17.99
Shrimp/Chicken/Goat curry cooked in pureed spinach sauce

GONGURA (CHICKEN / MUTTON / SHRIMP) 🌶️ 14.99 17.99 17.99
Chicken curry cooked with tangy sorrel leaf and house spices

GOAT ROGAN JOSH 17.99
Tender pieces of goat cooked in a rich, tomato based gravy infused with a medley of aromatic spices

GOAT CURRY ★ 17.99
Chunky pieces of goat simmered in aromatic blend of spices, onions until thick and creamy

MALABAR PRAWNS MASALA 17.99
shrimp, onions, fresh chillies, coriander masala blend

MADRAS FISH CURRY 17.99
Fish curry cooked slowly in spicy tamarind sauce with onions and green chillies

SHRIMP PULUSU 16.99
Shrimp cooked in a tangy and spicy tamarind based gravy

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BIRYANIS

Your choice of protein marinated with spices and cooked with basmati rice on low heat

EGG BIRYANI	13.49
VEG DUM BIRYANI	13.49
PANEER BIRYANI	14.99
CHICKEN DUM BIRYANI	14.49
BONELESS CHICKEN BIRYANI	15.99
CHICKEN 65 BIRYANI	15.99
ULAVACHARU CHICKEN BIRYANI	16.99
GONGURA BIRYANI PANEER / CHICKEN / MUTTON	15.49 16.49 17.49
MUTTON BIRYANI	16.99
SHRIMP BIRYANI	16.99
TALAPAKATTU BIRYANI (WEEKEND)	16.99

FRIED RICE / NOODLES

Rice or Noodles cooked with finely chopped veggies and your choice of protein

VEG	11.99
EGG	12.99
CHICKEN	13.99
SHRIMP	16.99

PULAVS

Flavoured rice made with long grain rice, your choice of protein and fresh herbs only served Friday - Sunday

VEG PULAV	13.99
PANEER PULAV	14.99
BONELESS CHICKEN PULAV	15.99
MUTTON PULAV	16.99
SHRIMP PULAV	16.99

BREADS

PLAIN NAAN	2.99
TANDOORI ROTI	3.49
BUTTER NAAN	3.49
GARLIC NAAN	3.99

TANDOORI

PANEER TIKKA	16.99
<i>Indian cottage cheese cubes grilled with onions and bell peppers</i>	
TANDOORI CHICKEN 🍗	17.99
<i>Overnight bathe chicken with Indian spices finished in tandoor</i>	
SPLIT CHICKEN	17.99
<i>half chicken marinated in a yogurt-based sauce that is flavored with spices and herbs and then grilled in tandoori oven</i>	
CHICKEN TIKKA	17.99
<i>Yogurt, spices, and marinated chicken breast grilled in tandoor</i>	
LEMON CHICKEN TIKKA ★	17.99
<i>Yogurt, spices, lemon and marinated chicken breast grilled in tandoor</i>	
HARIYALI CHICKEN	17.99
<i>Grilled Chicken marinated with green paste of fresh herbs like cilantro leaves, mint leaves and (hot) green chillies, yogurt and cashew paste</i>	
SHRIMP TIKKA	19.99
<i>Shrimp lightly marinated and grilled to your order</i>	
FISH TIKKA	19.99
<i>fish marinated with yogurt and spices, grilled in tandoor</i>	

SOUPS

SWEET CORN SOUP	5.99
<i>Soup thickened by creamy baby corn puree, garnished with spring onion and cilantro</i>	
MANCHOW SOUP VEG/CHICKEN	5.99 6.99
<i>A flavorful Indo-Chinese soup brimming with chicken/chopped vegetables in a spiced rich broth</i>	
GOAT PAYA SOUP	9.99
<i>Soup made by slowly cooking goat trotters in a spiced broth</i>	

DESSERTS

GULAB JAMUN	4.99
<i>Deep fried dough ball immersed in sugar syrup</i>	
RASMALAI	4.99
<i>Cottage cheese balls immersed in sweet thickened and flavored milk</i>	
CHOCO LAVA CAKE	7.99
<i>A Chocolate cake with a liquid chocolate core topped with vanilla ice cream</i>	
BOURBON BUTTER CAKE	7.99
<i>Warm butter cake and vanilla ice cream topped with Bourbon caramel sauce</i>	
APRICOT DELIGHT	8.99
<i>Dessert that is made with fresh tender apricots and full cream milk with layers of sweetness</i>	

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