



# **CHANTILLY BIRYANI GRILL**

**13635 US-50  
CHANTILLY VA 20151  
(703) 637 8999  
[WWW.BIRYANIGRILL.COM](http://WWW.BIRYANIGRILL.COM)**

# VEGETARIAN

## APPETIZERS

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

## CURRIES

(Served with Rice)

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

**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

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

## FRIED RICE / NOODLES

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

<b>VEG</b>	11.99
<b>EGG</b>	12.99
<b>CHICKEN</b>	13.99
<b>SHRIMP</b>	16.99

## PULAVS

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

<b>VEG PULAV</b>	13.99
<b>PANEER PULAV</b>	14.99
<b>BONELESS CHICKEN PULAV</b>	15.99
<b>MUTTON PULAV</b>	16.99
<b>SHRIMP PULAV</b>	16.99

## TANDOORI

<b>PANEER TIKKA</b>	16.99
<i>Indian cottage cheese cubes grilled with onions and bell peppers</i>	
<b>TANDOORI CHICKEN</b> 🍗	17.99
<i>Overnight bathe chicken with Indian spices finished in tandoor</i>	
<b>CHICKEN TIKKA</b>	17.99
<i>Yogurt, spices, and marinated chicken breast grilled in tandoor</i>	
<b>LEMON CHICKEN TIKKA</b> ★	17.99
<i>Yogurt, spices, lemon and marinated chicken breast grilled in tandoor</i>	
<b>HARIYALI CHICKEN</b>	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>	
<b>SHRIMP TIKKA</b>	19.99
<i>Shrimp lightly marinated and grilled to your order</i>	
<b>FISH TIKKA</b>	19.99
<i>fish marinated with yogurt and spices, grilled in tandoor</i>	

## BREADS

<b>PLAIN NAAN</b>	2.99
<b>TANDOORI ROTI</b>	3.49
<b>BUTTER NAAN</b>	3.49
<b>GARLIC NAAN</b>	3.99

## DESSERTS

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

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