Abhiruchi

INDIAN CUISINE

[Dine In & Take Out] Town Line Plaza 80 Town Line Road. Rocky Hill, CT, 06067 Tel: (860) 500-7779

OPEN 7 DAYS

LUNCH

11:30AM - 2:30PM Mon - Fri 12:00PM - 3:00PM Sat - Sun

DINNER

Mon - Thu 5:00PM - 10:00PM Fri - Sat 5:00PM - 10:30PM Sun 5:00PM - 9:30PM

Banquet Hall for up to 120 people is available For any catering inquiries, contact Ramana at (781) 474-1415

Before placing your order, please inform your server if a person in your party has a food allergy.

www.abhiruchirestaurant.us

THANK YOU I PLEASE VISIT US AGAIN

VEGETARIAN APPETIZERS

1. Vegetable Samosa (3 Pieces) Minced potato, onions, and peas wrapped in pastry dough and fried

2. Onion Pakora

Fresh sliced onions dipped in lentil batter and deep

3. Chilli Baiii (4 Pieces)

Green chillies batter-covered, deep-fried, and stuffed with Indian spices

4. Cut Mirchi

Chilli Bajji cut, refried and garnished with onions

5. Punugulu (10 Pieces)

Deep-fried crispy lentil balls

6. Gobi Manchurian

Cauliflower fritters fried and tossed in a tangy Chinese sauce with dash of Indian spices

7. Gobi 65

Well-marinated cauliflower florets browned to perfection

8. Chilli Paneer

Cottage cheese sautéed with soya, onions, green chillies, herbs, and exotic spices

NON - VEGETARIAN APPETIZERS

9. Abhiruchi Fish Frv (12 Pieces)

Fish marinated and deep-fried

10. Apollo Fish

A true Hyderabadi delight! Marinated Tilapia fish, fried curry leaves, onions, and green chillies

11. Chicken Pakora

Tender pieces of chicken dipped in mildly spiced lentil batter and fried

12. Chicken Manchurian

Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices

13. Chilli Chicken

Cubes of chicken breast sautéed with soya, onions, green chillies, herbs, and exotic spices

14. Chicken 65

A true Hyderabadi delight! Breast chicken cubes fried, curry leaves, green chillies, yogurt, and spices

15. Chicken Roast

Boneless chicken cooked with curry leaves, green chilies, onions, and special spices on slow fire

16. Abhiruchi Goat Roast / Lamb Roast

Goat (bone) / lamb (boneless) pan roasted on low heat with traditional spices, curry leaves and onions

17. Chilli Shrimp (Baby Shrimp)

Well-cooked baby shrimp sautéed with soya sauce, onions, green chillies, herbs, and exotic spices

18. Chilli Chicken Wings (8 Pieces)

Cubes of chicken fried and tossed in a tangy Chinese sauce with dash of Indian spices

SOUPS \$7.95 19. Tomato Soup with Indian herb spices

20. Mulligatawny Soup Thick curry-flavored lentil soup \$6.95 21. Vegetable Sweet Corn Soup

Corn with carrots, cabbage, spring onions, and Indian

\$8.95 22. Chicken Sweet Corn Soup

Corn with shredded chicken, carrots, cabbage, spring onions, and Indian spices

Your choice of biryani served with raita and shorba (curry sauce)

RICE SPECIALITIES - BIRYANI

\$9.95 23. Hyderabadi Chicken Dum Ka Biryani Saffron Basmati rice steamed with chicken (with

\$12.95 bones) marinated and cooked in traditional spices

24. Abhiruchi Goat Dum Ka Biryani Saffron Basmati rice steamed with goat (with bones) marinated and cooked in traditional spices \$12.95

25. Lamb Biryani Juicy, boneless lamb cooked with Basmati rice and

\$14.95 26. Chicken Biryani (Boneless)

Boneless chicken cooked with Basmati rice and traditional spices

27. Chicken 65 Biryani

Fried boneless chicken cooked with basmati rice and \$12.95 traditional spices

28. Shrimp Biryani

traditional spices

Basmati rice steamed along with shrimp marinated \$16.95 and cooked in traditional spices 29. Egg Biryani Basmati rice cooked with aromatic biryani spices,

\$12.95 herbs, and boiled eggs

\$14.95

\$8.95

30. Paneer Biryani Basmati rice steamed along with panner marinated and cooked in traditional spices

31. Vegetable Dum Ka Biryani

Mixed vegetables with saffron Basmati rice and traditional spices

SOUTH INDIAN SPECIALITIES

Your choice of entree served with sambar (lentil soup), coconut chutney, and tomato chutney

\$14.95 32. Medu Vada (6 Pieces) Deep-fried crispy lentil donuts

\$15.95 33. Idli (3 Pieces) Steam cooked rice and lentil cakes

34. Plain Dosa

Thin crispy crepe of rice and lentils \$17.95 35. Onion Dosa

Thin crispy crepe of rice and lentils with chopped

onions \$17.95 36. Masala Dosa

Thin crispy crepe of rice and lentils stuffed with very lightly spiced potato masala

\$14.95 37. Mysore Masala Dosa

Thin crispy crepe of rice and lentils with a layer of special chutney stuffed with spiced potato masala

\$6.50 and seasoned onions \$12.95 40. Onion Uttapam Rice and lentil pancake topped with seasoned onions \$12.95 41. Vegetable Uttapam Rice and lentil pancake topped with seasoned mixed

vegetables \$12.95 42. Paneer Uttapam Rice and lentil pancake topped with seasoned

cottage cheese, tomatoes, and onions \$12.95 43. Egg Dosa

Thin crispy crepe of rice and lentils topped with layer **\$11.95** of egg

38. Rava Onion Masala Dosa

\$6.50 39. Onion Chilli Uttapam

\$6.50 Crispy crepe of rice and wheat stuffed with seasoned potatoes, onions, and green chillies

Rice and lentil pancake topped with green chillies

VEGETARIAN SPECIALITIES

\$13.95

\$12.95

\$14.95

\$12.95 Your choice of entree served with flavored Basmati rice 44. Tadka Dal \$14.95 Wholesome yellow lentil curry, tempered with butter,

whole red chillies, cumin, and mustard seeds \$14.95 45. Spinach Dal \$14.95 Yellow lentil curry cooked with spinach, butter, whole red chillies, cumin, and mustard seeds

\$11.95 46. Gongura Dal \$14.95 Yellow lentil curry with gongura (red sorrel leaves), butter, whole red chillies, cumin, and mustard seeds

\$11.95 47. Dal Makhani \$14.95 A royal lentil dish cooked with fresh ginger, garlic and onions, shredded butter garnish

\$14.95 48. Channa Masala \$14.95 Chickpeas (garbanzo beans) cooked in a special blend of traditional spices

\$14.95 49. Bhindi Masala **\$11.95** Okra cooked on a low flame with diced onions, tomatoes, and traditional spices

50. Guthi Vankaya (Bagara Baingan) \$14.95 **\$11.95** Baby eggplant cooked in rich sesame and peanut sauce with herbs and spices 51. Mirchi Ka Salan \$14.95

\$10.95 Green Chillians to tamarind sauce Green chillies cooked in sesame seed gravy and \$14.95 52. Masala Aloo Gobi

Cubed potatoes and cauliflower cooked with spices and herbs

\$14.95 53. Baingan Bartha A classic dish, eggplant roasted over charcoal, blended and tempered with aromatic herbs and spices

\$10.95 54. Navaratan Korma \$14.95 Mixed vegetables cooked with mild creamy sauce \$14.95

\$9.95 55. Aloo Palak Spinach cooked with potatoes and spices with thick \$10.95 gravy sauce

\$14.95 56. Aloo Mutter Potatoes and tender green peas cooked with spices **\$12.95** and herbs

\$14.95 57. Veg Gongura

Mixed vegetables cooked in creamy sauce with \$12.95 gongura (red sorrel leaves)

58. Veg Chettinad Veggies cooked in dry roasted spices, coconut, and coriander

\$12.95 59. Channa Saag \$14.95

Chickpeas cooked with onions, tomatoes, spices, and herbs

| 60. Paneer Kurchan | \$15.95 | LAMB AND GOAT SPECIALITI | E <u>S</u> | SEAFOOD SPECIALITIES | | CONDIMENTS AND SIDES | |
|---|------------------------|--|-----------------|--|------------------|--|---------------|
| Shredded cottage cheese cooked with onions, tomatoes, spices, and herbs | | Your choice of entree served with flavored basm | nati rice | Your choice of entree served with flavored basm | nati rice | 114.Basmati Rice | \$3.00 |
| 61. Paneer Tikka Masala | \$15.95 | 80. Lamb Curry | | 5 97. Andhra Fish Curry (Tilapia Fish) | \$15.95 | Herbed pilaf-style fragrant rice | |
| Cottage cheese cubes cooked with green peppers and onions in a rich, creamy gravy | | Tender lamb marinated and cooked in a curry sauce o fresh herbs and spices | f | Fish cooked slowly in spicy tamarind sauce with onions and curry leaves | | 115. Raita | \$3.00 |
| 62. Palak Paneer | \$15.95 | 81. Lamb Rogan Josh | \$16.95 | 98. Fish Masala (Salmon Fish) | \$16.95 | Yogurt with carrot, tomatoes, red onions, and herbs | |
| Cottage cheese cubes cooked in a creamy gravy of spinach with spices | | Juicy tender pieces of lamb cooked in traditional | 4 _0.00 | Fish cooked in a hearty blend of tangy tomatoes and onions with aromatic herbs and spices | Ф10.9 3 | 116. Sambar | \$6.50 |
| 63. Mutter Paneer | \$15.95 | 82. Lamb Vindaloo | \$16.95 | 99. Andhra Shrimp Curry (Baby Shrimp) | ¢16.0E | Vegetable lentil soup | #1 F0 |
| Cottage cheese cubes cooked with creamy sauce, tender green peas, and spices | | For the one with true passion for spicy food - lamb and potatoes cooked in fiery red chili and vinegar sauce | d | A specialty from coastal Andhra Pradesh. Baby | ФТО .93 | 117. Spicy Mango Pickle Indian style spicy mango pickle | \$1.50 |
| 64. Kadai Paneer | \$15.95 | 83. Lamb Do Pyaza | \$16.95 | shrimp cooked in special spicy curry sauce | | 118. Plain Yogurt | \$3.00 |
| Cottage cheese cubes, bell peppers, and tomatoes pan-finished in a special sauce and spices | | Tender pieces of lamb cooked with shredded onions. | Ψ10.55 | | | Indian style yogurt | ψ0.00 |
| 65. Paneer Butter Masala | \$15.95 | yogurt, and special light creamy sauce | | Shrimp marinated with ginger and spices, cooked with tomatoes and onions | | 119. Extra Chutney | \$1.50 |
| Cottage cheese cubes and pan-finished in special sauce and spices | | 84. Lamb Korma | \$16.95 | 101. Kadai Shrimp | \$16.95 | Mint / Tamarind / Tomato / Coconut | Ψ1.50 |
| 66. Malai Kofta | \$15.95 | A Mughlai delight! Cardamom flavored sweet, spicy curried lamb in creamy sauce | | Stir-fried shrimp, bell peppers, onions, and tomatoes | Ψ=0.00 | KIDS MENU | |
| A true Mughlai delight! Vegetable balls simmered in creamy sauce | а | 85. Lamb Saag (Spinach Lamb) | \$16.95 | in kadai (skillet) with traditional spices and herbs | | <u></u> | * 0.05 |
| 67. Gongura Paneer | \$15.95 | Tender pieces of lamb sautéed with deliciously seasoned spinach and fresh herbs | | 102. Shrimp Vindaloo | • | 120. Chicken Tenders and French Fries | \$8.95 |
| Shredded paneer cooked in creamy sauce with | • | seasonea spinach and tresh herbs | ¢16 05 | South Indian favorite! Shrimp with potatoes in a spicy and tangy sauce | | 121. Chicken Nuggets and French Fries | \$8.95 |
| gongura (red sorrel leaves) 68. Chilli Paneer (Gravy) | \$15.95 | 86. Lamb Gongura Lamb with gongura (red sorrel leaves) cooked with | это .ээ | 103. Shrimp Masala | \$16.95 | 122. French Fries | \$5.95 |
| Cottage cheese cubes lightly fried and cooked in | 4_0.00 | special spicy curry sauce | | Marinated shrimp cooked in vogurt tomatoes and | • | <u>BEVERAGES</u> | |
| housemade special sauce with butter CHICKEN SPECIALITIES | | 87. Lamb Tikka Masala | \$16.95 | onions with mild creamy sauce | #160 F | 123. Mango Lassi | \$4.95 |
| Your choice of entree served with flavored bas | mati rice | Tender pieces of lamb seared in tandoor (clay oven) and sautéed in a rich creamy tomato sauce | | 104. Shrimp Saag | \$16.95 | 124. Sweet Lassi | \$3.50 |
| 69. Chicken Tikka Masala/Butter Chicken | | | \$17.95 | Shrimp sautéed with deliciously seasoned spinach and fresh herbs | J | 125. Salt Lassi | \$3.50 |
| Chicken breast seared in tandoor (clay oven) and sautéed in a rich creamy sauce | • | Succulent pieces of lamb pan-roasted on low heat | | 105. Chilli Shrimp (Baby Shrimp) | \$17.95 | 126. Indian Masala Tea | \$3.00 |
| 70. Chicken Korma | \$16.95 | with traditional spices and curry leaves 89. Goat Curry | \$ 16 05 | Well-cooked baby shrimp sautéed with soya, onions, green chillies, herbs, and exotic spices | | 127. Indian Coffee | \$3.00 |
| A Mughlai delight! Sweet, spicy curried chicken in | • | Goat (with bone) marinated and cooked in curry sauce | | | | 128. Soda | \$2.50 |
| creamy sauce 71. Abhiruchi Special Chicken Roast | \$16.95 | with fresh herbs and spices | | BREADS | | Cake/Diet Cake/Enrite/Fanta/Limes/Thums Un | Ψ2.30 |
| Boneless chicken cooked with curry leaves, green | Ψ10.55 | 90. Goat Gongura | \$16.95 | 5 106. Naan | \$3.00 | 129. Mineral Water | \$1.50 |
| chillies, onions, and special spices on slow fire 72. Andhra Chicken Curry | ¢1E 0E | Goat with gongura (red sorrel leaves) cooked with special spicy curry sauce | | Unleavened white bread baked in tandoor clay oven | * * * * * | DECCEDEC | Ψ1.50 |
| A speciality from coastal Andhra Pradesh! Boneless | | 91. Goat Chettinad | \$16.95 | 107. Garlic Naan Unleavened white bread with freshly minced garlic | \$4.00 | | 4 |
| chicken cooked in special spicy curry sauce | #1 F 0F | Marinated goat cooked in dry roasted spices, coconut | , | and herbs, baked in tandoor clay oven | | 130. Ras Malai (4 Pieces) | \$5.95 |
| 73. Gongura Chicken Boneless chicken with gongura (red sorrel leaves) | \$15.95 | and coriander leaves92. Abhiruchi Special Goat Roast | \$17.95 | 108. Onion Naan | \$4.00 | Homemade cheese patties cooked in milk and served with pistachios | d |
| cooked with special spicy curry sauce | #15.05 | Goat (with hone) nan-roasted on low heat with special | | Unleavened white bread with freshly chopped onions and herbs, baked in tandoor clay oven | | 131. Gulab Jamun (4 Pieces) | \$4.95 |
| 74. Chicken Chettinad Marinated chicken cooked in dry roasted spices, | \$19.95 | spices, curry leaves, green chillies, and onion | | 109. Kashmiri Naan | \$5.00 | Deep fried plum-colored dumplings made from dried milk and refined flour soaked in sugar syrup | 1 |
| coconut, and coriander leaves 75. Chicken Vindaloo | \$15.95 | GOURMET TANDOOR DELIGH Your choice of entree served with flavored basm | | Unleavened white bread stuffed with cashew paste, almonds, and raisins, baked in tandoor clay oven | | 132. Carrot Halwa (12 oz) | \$7.95 |
| South Indian favorite! Boneless chicken with potato in a spicy and tangy sauce | es | 93. Tandoori Chicken | | 5 110. Aloo Paratha | \$4.00 | Carrot and milk pudding with nuts and served warm | • |
| 76. Kadai Chicken | \$15.95 | Chicken with bones marinated in yogurt, fresh spices and lemon juice, then barbecued in tandoor | 4_0.00 | Whole wheat bread stuffed with mashed potatoes and | | 133. Rice Kheer (12 oz) | \$6.95 |
| Chicken, bell peppers, onion, and tomatoes cooked | in | | 44= 0= | spices, baked in tandoor clay oven | | Traditional Indian rice pudding with sweetened milk | |
| a kadai (skillet) with traditional spices and herbs 77. Ginger Chicken | \$ 15.05 | 94. Chicken Tikka Boneless chicken charbroiled to perfection in tandoor, | \$15.95 | 111. Lacha Paratha | \$4.00 | 134. Fruit Cream (12 oz) | \$6.95 |
| Boneless chicken sautéed with special ginger sauce | Ψ13.33 | to bring out intricate flavor | | A multi-layered whole wheat bread, baked in tandoor clay oven | | NOTE | |
| with herbs and spices 79 Chickon Space (Spinger Chickon) | \$15.95 | 95. Lamb Boti Kabab | \$17.95 | 112. Tandoori Roti | \$3.00 | <u> </u> | rse let the |
| 78. Chicken Saag (Spinach Chicken) Tender pieces of chicken sautéed with seasoned | ФТЭ.ЭЭ | Juicy chunks of lamb marinated in our house special recipe sauce and cooked on skewers in tandoor | | Whole wheat bread, baked in tandoor clay oven | | wait staff know and we can serve you bette | |
| spinach and fresh herbs | ¢15.05 | OC Fish Tilde Kahah | \$17.95 | ; 113. Assorted Bread Basket | \$12.95 | | |
| 79. Chicken do Pyaza Tender pieces of chicken cooked with shredded onic | \$15.95 ons, | Salmon cubes marinated in yogurt, herbs, and spices, | + _, | Combination of breads (naan, onion naan, garlic | | We accept all major cards. No personal checks accept all major cards | • |
| yogurt, and special light creamy sauce | | then barbecued in tandoor | | naan, and tandoori roti) | | gratures of 10% is dauga to the check for parties of | o or more. |