



813-907-MEAL (6325)

<http://www.mobilemeals.com>

Naans Indian Grill

Soups

Veg Soup of the day	\$5.49
<i>Slowly cooked special Deccan herbs and spices are used to make this soup.</i>	
Non Veg Soup of the day	\$6.49
<i>Slowly cooked special Deccan herbs and spices with small chopped pieces of meat are used to make this soup.</i>	

Naan (Breads) & Sides

Plain Naan	\$3.29
<i>Oven baked bread.</i>	
Butter Naan	\$3.89
<i>Oven baked bread with butter.</i>	
Garlic Naan	\$4.49
<i>Oven baked bread with garlic.</i>	
Chili Garlic Naan	\$4.49
<i>Oven baked bread with garlic and Chilli.</i>	
Onion Kulcha	\$4.49
<i>Oven baked bread with Onion filling.</i>	
Cheese Naan	\$4.49
<i>Oven baked bread with cheese.</i>	
Chilli Cheese Naan	\$4.99
<i>Soft leavened wheat flour flat bread topped with cheese and chilli and baked in a tandoori clay oven.</i>	
Paneer Naan	\$4.99
<i>Soft pillowy and crispy leavened flat bread enriched with paneer and baked in a clay oven</i>	
Tandoori Roti	\$4.49
<i>Roti is a leavened flatbread mostly cooked in a tandoor (clay oven)</i>	

Tandoori (Clay Oven)

Sizzlers

Paneer Tikka Kebab	\$15.39
<i>Paneer cubes, Onions marinated in a spicy sauce and baked in the Tandoor.</i>	
Chicken Tikka Kebab	\$16.49
<i>Boneless chicken breast marinated with spices & yogurt and Tandoor grilled.</i>	
Chicken Malai Kebab	\$16.49
<i>Grilled boneless chicken breast marinated in our chef's secret creamy garlic sauce.</i>	
Tandoori Chicken Half	\$16.49
<i>Grilled bone-in chicken marinated in yogurt, garlic, ginger & freshly grounded spices.</i>	
Tandoori Chicken Full	\$21.99
<i>Grilled bone-in chicken marinated in yogurt, garlic, ginger & freshly grounded spices.</i>	
Chicken Seek Kebab	\$16.49
<i>Succulent white meat chunks marinated with our own spices</i>	

Appetizers (Non-Vegetarian)

Chicken 65	\$14.29
<i>Spring chicken marinated with ginger & garlic and fried.</i>	
House Spl Chilli Chicken	\$14.29
<i>Deep fried chicken sautéed with onions, bell peppers & green chillies..</i>	
Chicken 555	\$14.29
<i>Deep fried chicken cooked in special sauce with cashews.</i>	
Chicken Majestic	\$14.29
<i>Chicken pieces marinated & stir-fried with Indian spices & curry leaves.</i>	
Chicken Manchurian	\$14.29
<i>Boneless chicken sautéed with chillies, onions & manchurian sauce.</i>	
Karampodi Chicken	\$14.29
<i>Fried and sautéed chicken sprinkled with herbs and dry seasoning.</i>	
Kozhi Milagu Varuval	\$14.29
<i>Fried and sautéed chicken sprinkled with pepper and dry seasoning.</i>	
Kozhi Milagu Pirattal	\$14.29
<i>Kozhi milagu pirattal is a semi-dry South Indian chicken side dish, mainly spiced with black peppercorns.</i>	
Curry Leaf Chicken	\$14.29
<i>Boneless chicken deep fried, sautéed to make it spicy with curry leaves, indian herbs and spices.</i>	
Cashew Chicken Fry	\$14.29
<i>Boneless chicken deep fried, sautéed to make it spicy with indian herbs, spices and Cashew Nuts.</i>	
Mutton Pepper Fry	\$17.59
<i>Marinated bone-in goat roasted and tossed with pepper, green chillies & curry leaves.</i>	
Goat Ghee Roast	\$17.59
<i>mutton tossed in a fiery blend of spices with ghee, green chillies & curry leaves.</i>	
Apollo Fish	\$17.59
<i>One of our specialties. Fried fish fillets stir-fried in Hyderabad style.</i>	
Chilli Fish	\$16.49
<i>Fish fillets spiced with green chilli sauce & curry leaves.</i>	
Tawa Eral Pirattal	\$16.49
<i>Shrimp deep fried, sautéed to make it spicy with indian herbs, spices.</i>	
Shrimp Pepper Fry	\$17.59
<i>Masala shrimp stir-fried to a thick consistency South Indian style.</i>	
Chefs Spl Chilli Shrimp	\$17.59
<i>Battered, deep fried shrimp tossed in Indo-Chinese sauce.</i>	
Shrimp 65	\$17.59
<i>Shrimp marinated with Ginger & Garlic and Fried.</i>	

Appetizers (Vegetarian)

Veg Samosas(2 Pcs)	\$6.59
<i>Minced potatoes and peas wrapped in pastry dough and fried.</i>	
Onion Pakora	\$8.79
<i>Deep fried fritters made with onions.</i>	
Mixed Veg Pakora	\$9.99
<i>Mixed veggies (Sliced Cabbage, Sliced bell peppers, Sliced carrots) Onion petals in gram flour.</i>	
Gobi Manchurian	\$11.99
<i>Deep fried cauliflower cooked in Indo-Chinese style.</i>	
Gobi 555	\$11.99
<i>Deep fried cauliflower tossed in cashew based sauce.</i>	
Gobi 65	\$11.99
<i>Deep fried cauliflower tossed in special yogurt sauce and spices.</i>	
Paneer 65	\$13.19
<i>Paneer marinated in corn flour batter, deep fried and tossed in special yogurt sauce and spices.</i>	
House Spl Chilli Gobi	\$11.99
<i>Cauliflower marinated in corn flour batter, deep fried sautéed with onions, bell peppers, ginger, garlic, Manchurian and chilli sauce.</i>	
Baby Corn Pepper Fry	\$11.99
<i>Crispy and Crunchy baby corn marinated in corn flour batter, deep fried sautéed with onions, bell peppers, ginger, garlic, Manchurian and chilli sauce.</i>	
Baby Corn Manchurian	\$11.99
<i>Deep fried baby corn sautéed in Indo-Chinese style.</i>	
Paneer 555	\$13.19
<i>Deep fried paneer cooked in special sauce with cashew nuts.</i>	
Chilli Paneer	\$13.19
<i>Deep fried paneer sautéed with onions & green chillies.</i>	
Mirchi Bajji (4 Pcs)	\$9.99
<i>Whole jalapenos are deep fried with spiced chickpea flour.</i>	
Cut Mirchi	\$9.99
<i>Mirchi Bajji cut and fried with Double batter.</i>	

Noodles and Fried Rice

Veg Fried Rice	\$10.99
<i>Aromatic rice stir-fried with chopped cabbage, and carrots</i>	
Egg Fried Rice	\$11.99
<i>Aromatic rice stir-fried with chopped cabbage, and carrots</i>	
Chicken Fried Rice	\$14.29
<i>Aromatic rice stir-fried with chopped cabbage, carrots.</i>	
Veg Hakka Noodles	\$10.99
<i>Aromatic rice stir-fried with chopped cabbage, carrots, and spicy shezwan sauce.</i>	
Egg Hakka Noodles	\$11.99
<i>Hakka noodles stir fried with chopped cabbage, carrots.</i>	

Biryanis

Veg Dum Biryani	\$14.29	Chicken Hakka Noodles	\$14.29
<i>Basmathi rice cooked with Vegetables & spices. Served with Raitha and Curry Sauce.</i>		<i>Hakka noodles stir fried with chopped cabbage, carrots.</i>	
House Spl. Paneer Biryani	\$15.39	Schezwan Veg Fried Rice	\$10.99
<i>Basmathi rice cooked with Panner and spices. Served with Raitha and Curry Sauce.</i>		<i>Aromatic rice stir-fried with chopped cabbage, carrots, and vegetable.</i>	
House Spl. Egg Biryani	\$14.29	Schezwan Chicken Fried Rice	\$14.29
<i>Basmathi rice cooked with Egg and spices. Served with Raitha and Curry Sauce.</i>		<i>Aromatic rice stir-fried with chopped cabbage, carrots, and spicy schezwan sauce.</i>	
Chicken Dum Biryani	\$15.39	Schezwan Egg Fried Rice	\$11.99
<i>Basmathi rice cooked with chicken & spices. Served with Raitha and Curry Sauce.</i>		<i>Aromatic rice stir-fried with chopped cabbage, carrots, vegetables and/or protein, and spicy schezwan sauce.</i>	
Fry Piece Chicken Biryani	\$17.59	Schezwan Shrimp Fried Rice	\$16.49
<i>The chicken is mixed and deep-fried in spices until it becomes soft and it is cooked with basmati rice. Served with Raitha and Curry Sauce.</i>		<i>Aromatic rice stir-fried with chopped cabbage, carrots and spicy schezwan sauce.</i>	
Chicken 65 Biryani	\$17.59		
<i>Basmathi rice cooked with Chicken 65 with spices. Served with Raitha and Curry Souce.</i>			
Bezawada Spl. Boneless Chicken Biryani	\$17.59		
<i>Basmathi rice cooked with Boneless Chicken with special spices. Served with Raitha and Curry Sauce.</i>			
Goat Dum Biryani	\$17.59		
<i>Basmathi rice cooked with goat meat and spices. Served with raitha and curry sauce.</i>			
Goat Chukka Biryani	\$18.69		
<i>Basmathi rice cooked with Lamb and special spices. Served with raitha and curry sauce.</i>			
Shrimp Biryani	\$18.69		
<i>Basmathi rice cooked with Shrimp and spices. Served with Raitha and Curry Sauce.</i>			
House Spl Fish Biriyani	\$18.69		
<i>Basmathi rice cooked with fish & spices. Served with Raitha and Curry Sauce.</i>			
Guntur Gongura Chicken Biriyani	\$16.49		
<i>Basmathi rice cooked with Gongura, Chicken and spices. Served with Raitha and Curry Sauce.</i>			
Guntur Gongura Goat Biriyani	\$18.69		
<i>Basmathi rice cooked with Gongura, Goat and spices. Served with Raitha and Curry Sauce.</i>			

Entrees (Vegetarian)

Dal Tadka	\$10.99	Plain Dosa	\$9.99
<i>Yellow lentils saut ed with onions, tomatoes and spices.</i>		<i>Soft Thin Lentil Pancake.</i>	
House Spl. Gongura Dal	\$13.19	Podi Dosa	\$9.99
<i>Combination of urad beans, chana dal and kidney beans simmered in a creamy gravy saut ed with tomatoes, onions and mild spices.</i>		<i>Cr pe made with fermented lentil flour sprinkled with spicy dry seasoning.</i>	
Chana Masala	\$11.99	Onion Dosa	\$10.49
<i>Garbanzo beans cooked with tomatoes.</i>		<i>Savory crepe stuffed with onions & chillies.</i>	
Navaratan Korma	\$15.39	Mysore Dosa	\$10.49
<i>Mixed Vegetables cooked in a delicious creamy gravy.</i>		<i>Crepe topped with mysore paste.</i>	
Palak Paneer	\$15.39	Andhra Spicy Dosa	\$10.49
<i>Fresh spinach cooked with homemade cheese cubes and spices.</i>		<i>Crepe topped with red chili paste</i>	
Shahi Paneer	\$15.39	Masala Dosa	\$10.49
<i>Paneer cooked in delicious creamy gravy with cashew paste and raisins.</i>		<i>Savory cr pe filled with mildly spiced mashed potatoes.</i>	
Paneer Tikka Masala	\$15.39	Cheese Dosa	\$10.49
<i>Homemade cheese cubes cooked in tomato sauce with a touch of</i>		<i>Crispy crepe topped with cheddar cheese</i>	
		Masala Dosa	\$10.49
		<i>Savory cr pe filled with mildly spiced mashed potatoes.</i>	
		Mysore Masala Dosa	\$10.99
		<i>Spicy chutney spread on thin rice and lentil cr pe with potatoes.</i>	
		Rava Dosa	\$9.49
		<i>Thin crispy wheat and rice cr pe.</i>	
		Rava Onion Dosa	\$9.99
		<i>Thin crispy wheat and rice cr pe sprinkled with onions.</i>	
		Rava Masala Dosa	\$10.99
		<i>Thin crispy wheat and rice crepe stuffed with mildly spiced mashed potatoes.</i>	
		Plain Uttapam	\$10.49
		<i>South Indian savory pancake made with lentil & rice flour.</i>	
		Onion Uttapam	\$10.49
		<i>Thick pancake made with lentil & rice flour sprinkled with onions.</i>	
		Chilli Onion Uttapam	\$10.49
		<i>South Indian savory pancake made with lentil & rice flour sprinkled with chillies & onions.</i>	
		Tomato Chilli Uttapam	\$10.49
		<i>South Indian pancake made with lentil & rice flour sprinkled with tomatoes & chillies.</i>	
		Egg Dosa	\$11.99
		<i>Savory cr pe topped with egg.</i>	
		Chats	
		Samosa Chaat	\$8.79
		<i>Veg samosa mashed and topped with garbanzo, tamarind chutney, mint chutney, yogurt sauce & roti crisps.</i>	
		Chole Bhatura Chole Bhatura	\$10.99
		<i>Large puffed bread served with garbanzo bean curry.</i>	

<i>special cream.</i>	
Paneer Butter Masala	\$15.39
<i>Homemade cheese cubes cooked in butter sauce with a touch of special cream. A divine buttery taste.</i>	
Kadai Paneer	\$15.39
<i>Paneer seasoned with our house special ground masala, special kadai masala, onions, bell peppers and tomatoes.</i>	
Malai Kofta	\$15.39
<i>Vegetable balls cooked with our special creamy gravy.</i>	
Aloo Gobi Masala	\$14.29
<i>Potatoes and cauliflower florets sauteed with Indian spices garnished with ginger and cilantro.</i>	
Aloo Mutter Masala	\$14.29
<i>Green peas, Aloo and Gobi cubes cooked in Indian spices and tomato-curry sauce.</i>	
Mutter Paneer	\$15.39
<i>Green peas and cheese cubes cooked in Indian spices and tomato-curry sauce.</i>	
Methi Malai Mutter	\$13.19
<i>Fresh oakra cooked with tomato, onion & spices.</i>	
Egg Masala	\$14.29
<i>Hard-boiled eggs cooked in freshly ground spices with tomatoes & onions.</i>	
Egg Korma	\$14.29
<i>Hard-boiled eggs cut and cooked in Mughlai style creamy curry.</i>	

Entrees (Non-Vegetarian)

Chicken Tikka Masala	\$16.49
<i>Boneless white meat chicken cooked with tomato, cream and special spices. A divine buttery taste.</i>	
Kadai Chicken	\$16.49
<i>A Northwest frontier specialty; Chicken cooked with fried curry leaves, onions, peppers & spices.</i>	
Chicken Korma	\$16.49
<i>A true Mughlai delight, slightly sweet and spicy with flavor of cardamoms.</i>	
Butter Chicken	\$16.49
<i>Boneless white meat chicken cooked with spices, herbs and butter.</i>	
Chicken Chettinadu	\$16.49
<i>Origin of Tamil Nadu. Aromatic chicken curry with flavors of coconut, coriander & fennel seeds.</i>	
Gongura Chicken	\$16.49
<i>Chicken cooked with Gongura (Red Sorrel) leaves & spices.</i>	
Chicken Saag (Spinach)	\$16.49
<i>Chicken cooked with fresh spinach to a creamy consistency.</i>	
Andhra Chicken Curry	\$17.59
<i>Chicken cooked with tomato and onion sauce.</i>	
Spl. Lamb Vindaloo	\$17.59
<i>Boneless lamb and potato cubes cooked in Indian spices and hot-tangy curry sauce.</i>	
Lamb Saag (Spinach)	\$17.59
<i>Lamb cubes cooked with fresh spinach to a creamy consistency.</i>	
Chefs Spl. Goat Korma	\$17.59
<i>Mutton pieces cooked in delicious creamy gravy with cashew and coriander.</i>	
House Spl. Goat Curry	\$17.59
<i>Mutton simmered in cream & spiced with flavor of cardamoms. A true Mughlai delight.</i>	
Goat Pepper Masala	\$17.59
<i>Boneless Lamb pieces cooked with tomato, cream and special spices. A</i>	

Desserts

Gulab Jamun	\$5.49
<i>Traditional deep-fried milk pastries served in rose-water honey syrup sprinkled with crushed pistachios</i>	
Rasmalai	\$6.89
<i>Homemade cheese patties served cold with sweetened milk and garnished with Pistachios</i>	
House. Special Desert	\$6.89

Beverages

Coke	\$2.29
Mango Lassi	\$4.49
<i>House Special Drink. Mango with milk and yogurt.</i>	
Seethaphal Milk Shake	\$5.49
Sprite	\$2.49
Diet Coke	\$2.49
Chikoo	\$5.49
Falloda	\$7.99
<i>Traditionally it is made from mixing syrup, sweet basil seeds with milk, often served with ice cream.</i>	

<i>divine buttery taste.</i>	
Kadai Gosht (Lamb)	\$17.59
<i>Pieces of boneless lamb cooked with onions, peppers and kadai masala.</i>	
Gongura Goat Curry	\$17.59
<i>Traditional goat cooked with Gongura (Red Sorrel) leaves & special spices.</i>	
Fish Curry	\$17.59
<i>Fish cooked with tamarind, coconut and South Indian spices.</i>	
Goan Fish Curry	\$17.59
<i>warm, spicy and tangy tender chicken/goat/fish cooked in traditional goan sauce and packed with coastal flavours.</i>	
Cocunt Shrimp Curry	\$17.59
<i>Shrimp cooked in a tangy gravy with delicately grounded spices.</i>	
Malabar Fish Curry	\$17.59
<i>Deep fried fish cooked in spices with onions, chilies & curry leaves</i>	
Shrimp Vindaloo	\$17.59
<i>Shrimp and potato cubes cooked in Indian spices and hot-tangy curry sauce.</i>	
Shrimp Tikka Masala	\$17.59
<i>Shrimp cooked with our signature Tikka Masala sauces.</i>	