



ROYAL
-HYDERABAD-
رؤف

Authentic Indian Cuisine

★
505 933 9889
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DINE IN | TAKE OUT | CATERING



Soup

CORN CHICKEN SOUP \$ 8.45

Soup made with corn and other of veg chicken (add \$1)

SAARU CHICKEN SOUP \$ 8.99

Soup made with tomato and other authentic spices choice of chicken (add \$1)

RASAM \$ 6.99

Soup made with tamarind tomatoes and authentic spice



SAARU VEG SOUP \$ 7.99

Soup made with tomato and other authentic spices

CORN VEG SOUP \$ 7.45

Soup made with tamarind tomato's and authentic spice and veggies

HOT & SOUR VEG \$ 6.99

Soup made with tomato and other authentic spices in indo Chinese style choice of veg

HOT & SOUR CHICKEN \$ 7.99

Soup made with tomato and other authentic spices in Indo Chinese style choice of veg chicken (add \$1)

Kids Menu

MINI NOODLES \$ 7.99

Flavored noodles cooked with vegetables

CHOCOLATE DOSA \$ 8.99

Dosa(Savory Crepe) topped with chocolate Syrup

CONE DOSA \$ 6.99

Cone Shape Dosa

MINI POORI \$ 7.99

Fried bread served with potato curry

FRENCH FRIES \$ 3.99

Cutting potatoes into stripes and frying

- Extra raita \$1.99/-
- Extra salan \$1.99/-
- Extra sambar \$3.99/-
- Extra mango pickle \$1.99/-
- Extra coconut chutney \$1.99/-
- Extra tomato chutney \$1.99/-
- Extra Onion And Lemon \$2.99/-



20% GRATUITY WILL BE ADDED FOR PARTIES OF SIX OR MORE THANK YOU

South Indian Special

CHICKEN TIKKA DOSA \$ 15.99

Savory Crepe topped with paneer served with sambar and chutney, choice of paneer and chicken.

SPRING DOSA \$ 15.99

Savory crepe smeared with ghee served with sambar and chutney

KAL DOSA \$ 11.99

Crepe served with sambar and chutney (2 pieces per order)

CHOLE POORI \$ 11.99

Puffed fried bread with potato & onion masala

IDLY VADA \$ 8.99

Idly and vada served with sambar & chutney

MEDU VADA \$ 8.45

Deep fried donuts made with lentil flour served with sambar and chutney

SAMBAR VADA (DIPPED) \$ 9.95

Vada dipped and served with sambar

RAVA DOSA \$ 14.95

White farina and rice crepe served with sambar and chutney choice of plain onion (add \$.50) masala add \$1) onion masala (add \$1.50) add \$1.50

ALOO BONDA \$ 7.99

Boiled potatoes are seasoned and spiced then dipped in gram flour batter.

MASALA DOSA \$ 12.99

Crepe made with fenugreek, puffed rice, dry red chilli and served with potato curry,

UTAPPAM \$ 11.49

Pan cake made with lentil and rice flowers served with sambar and chutney, choice of plain & chilli onion (add \$0.50)

IDLY \$ 8.99

Steamed lentil patties served with sambar and chutney

CHOLE BHATURE \$ 12.99

Puff bread served with garbanzo beans masala

ALOO POORI \$ 9.99

Deep fried bread served with onion masala

SAMBAR IDLY VADA \$ 9.99

Idli & vada dipped with sambar & chutney

GHEE KARAM IDLY \$ 9.99

Idly Served with ghee & house made chilli powder

SAMBAR IDLY (DIPPED) \$ 9.99

Idly dipped and served with sambar

ROYAL DOSA \$ 14.99

Large sized dosa or crepe with sambar and chutney



South Indian Special

GUNTUR KARAM DOSA \$ 12.99

Crepe made with tamarind and garlic and spices

DOSA \$ 11.99

Plain crepe with sambar and chutney



CHEESE DOSA \$ 14.99

Crepe made with dosa batter and red chutney with mozzarella cheese

GHEE ROAST DOSA \$ 14.99

Crepe made with ghee

EGG DOSA \$ 12.99

Crepe made with rice/lentil batter and egg

PANEER DOSA \$ 14.99

Crepe topped with fresh paneer, onions and capsicum.

Breads

LACHA PARATA \$ 6.99

Whole wheat flour, salt and ghee or oil, Bread Prepared in layers.

ONION KULCHA \$ 5.99

Made with Maida flour, water, a pinch of salt

ALOO PARATA \$ 5.99

Made With Potato with minimal spices like cumin, coriander powder & red chilli powder.

TANDOORI ROTI BUTTER \$ 3.49

Wheat flour and all-purpose flour (Maida).

GARLIC NAAN \$ 3.99

Naan is indian letavened flatbread made with wheat flour & spiced with garlic.

BUTTER NAAN \$ 3.49

Naan is indian letavened flatbread made with wheat flour & spiced with butter.

KASHMIRI NAAN \$ 6.99

Made with Flour, yeast, salt, sugar, yogurt, and ghee.

CHILLI NAAN \$ 3.99

Made with wheat flour and Red chilli .

PLAIN NAAN \$ 2.49

Naan is indian letavened flatbread made with wheat flour.

TANDOORI ROTI PLAIN \$ 2.99

Wheat flour and all-purpose flour (maida).

MASALA RICE \$ 3.99

A flavoured and spicy rice receipe prepared with dry spices and vegetables.

PLAIN RICE \$ 2.99

Made with rice and water.

Veg Starters

VEGETABLE 555 \$ 13.99

Mix veg balls with special house 555 sauce

BABY CORN MANCHURI \$ 13.99

Crispy baby corn sautéed with special house-made Manchurian sauce.

GOBI KARAPODI \$ 13.99

Marinated cauliflower is fried & sauteed with house-special curry leaves paste chilli powder lemon juice.

GOBI MANCHURIAN \$ 13.99

Crispy cauliflower sautéed with special house-made Manchurian sauce.

GOBI 555 \$ 13.99

Crispy cauliflower sauteed with special house-made sauce

CUT MIRCHI BAJJI \$ 7.99

Cut pieces of crispy mirchi bajji with sprinkled spices

MIRCHI BAJJI \$ 7.99

Whole Jalapenos deep fried with spicy chick pea flour

STUFFED MIRCHI BAJJI \$ 7.49

Jalapenos fried with besan flour & stuffed with onions

PANEER 555 \$ 13.99

Paneer sauteed with special house made 555 sauce

BABY CORN KARVEPAKU \$ 13.99

Battered crispy Baby Corn fried & sauteed in Curry Leaf powder, green chillies, & spices

CHILLI PANEER \$ 13.99

Paneer sauteed with chillies and other spices

CHILLI PEPPER CORN \$ 13.99

Crispy baby corn sautéed with chillies and other spices.

BABY CORN KARAPODI \$ 13.99

Marinated baby corn fried and sauteed with house special curry leaves paste chilli powder lemon juice

MASALA IDLI \$ 12.99

Small cubes of idli sauteed with garlic chillies and special masala spices

CHILLI IDLI \$ 12.99

Small cubes of idly sauteed with garlic chillies and special chilli sauce

KARAMPODI IDLI \$ 12.99

Small cubes of idly sauteed garlic chillies and special authentic spices.

SAMOSA \$ 6.99

Crispy fried pastry filled with potatoes and green peas flavored with authentic spices

SAMOSA CHAAT \$ 9.99

Smashed samosas served over a bed of Chole, or chickpea curry



Non Veg Starters

GUNTUR SHRIMP \$ 17.99

Shrimp sauteed with special house-made special sauce.

CHILLI FISH \$ 16.99

Fish sautéed with chillies and other spices

CHICKEN LOLLYPOPS \$ 13.99

Chicken drumstick marinated in spices and served with hot garlic sauce.

CHICKEN PEPPER FRY \$ 14.99

Chicken marinated and cooked with spices and house made indian spices

CHICKEN 555 \$ 14.99

Chicken marinated and cooked with spices and house made special sauce

CHICKEN MANCHURIAN \$ 14.99

Chicken marinated and cooked with spices and house made manchurian sauce

CHILLI CHICKEN \$ 14.99

Chicken marinated and cooked with chillies and other spices

MASALA

CHICKEN LOLLYPOPS \$ 15.99

Chicken drumstick marinated in spices cooked with Manchurian sauce

CHILLI SHRIMP \$ 17.99

Made with shrimp , garlic, coarse salt, paprika, and cayenne pepper.

KARAMPODI FISH \$ 17.99

Small cubes of Fish sauteed with garlic chillies and special authentic spices

ANDHRA FISH FRY \$ 15.99

Sliced pompano fish marinated with authentic spices & fried to perfection (bone)

APOLLO FISH \$ 15.99

Fish sautéed with house made special sauce

KARIVEPAKU KODI \$ 14.99

Chicken marinated and cooked with chillies and curry leaves

GUNTUR CHICKEN \$ 14.99

Chicken marinated and cooked with spices and house made Guntur sauce

KARAPODI KODI \$ 14.99

Chicken marinated and cooked with chillies curry leaves and Indian authentic spices

CHICKEN 65 \$ 14.99

Chicken marinated and cooked with chillies curry leaves and spices

MUTTON PEPPER FRY (BONEIN)\$ 18.99

Mutton sauteed with pepper chillies and authentic spices



Veg Entrees

(complementary rice)

NAVARATNA KORMA \$ 15.99

Rich creamy and flavorful dish that is cooked with medley various vegetables

DAL TADKA \$ 12.49

Lentils cooked with onion , tomato and spices

PANEER TIKKA MASALA \$ 14.99

Paneer with onion, tomato, capsicum & spices

BHENDI MASALA \$ 13.99

Okra, onion tomato, tossed with Indian spices

VEGETABLE KORMA \$ 13.99

Mix vegetables cooked with spices

ALOO GOBI MASALA \$ 13.99

Potato & Cauliflower cooked with tomato based sauce & spices

KADAI PANEER \$ 14.99

Paneer cooked with onion and authentic spices.

PANEER BUTTER MASALA \$ 14.99

Paneer cooked with onion ,tomato ,butter and spices.

AMARAVATI CURRY \$ 14.99

Vegetables cooked with Gongura leaves & spices

METHI CHAMAN \$ 14.99

Paneer cooked with onion fenugreek leaves and spices

MALAI KOFTA \$ 14.99

Vegetable balls cooked with onion and spices

PALAK PANEER \$ 14.99

Spinach and paneer cooked with spices

GUTTI VANKAYA \$ 13.99

Small egg plant cooked in cream & sauce

CHANNA MASALA \$ 12.99

Garbanzo beans cooked tomato and spices

SHAI PANEER \$ 14.99

Paneer (cottage Cheese) cooked with onions and spices

AVAKAI VEG CURRY \$ 14.99

Vegetable curry with Mango pickle & Spices

GONGURA VEG CURRY 16.99

Vegetables cooked with finely chopped hibiscus saddariffa (gongura) onion spices

JIRA DAL \$ 10.99

Mix all the 3 dals, Sprinkle asafoetida and dry red chilly. Stir and add cumin, once it crackles add the boiled dal.



Non Veg Entrees

(complementary rice)

CHICKEN TIKKA MASALA \$ 16.99

Chicken with tomato, onion, capsicum & spices

KADAI CHICKEN \$ 15.99

Chicken with bell pepper, onion & spices

MUGHLAI \$ 16.99

Chicken enriched cashew creamy sauce with coriander and egg, choice of chicken / mutton (add \$2.99)

GONGURA \$ 17.99

Chicken enriched cashew creamy sauce with coriander and egg, choice of chicken / mutton (add \$2.99)

ROGAN GOSH \$ 18.99

Baby goat cooked with authentic spices, onion.

CHICKEN SAAG \$ 16.99

Boneless grilled chicken cooked with fresh spinach leaves paste, herbs, spices & rich buttery sauce

AMARAVATI CHICKEN CURRY \$ 17.99

Chicken cooked with Gongura leaves & spices

AMARAVATI GOAT CURRY \$ 19.99

Tender Goat cooked with spicy Indian spices made with a Royal spicy sauce and a hint of coconut for a divine taste

BUTTER CHICKEN \$ 16.99

Chicken with tomato, onion, butter & spices

SHRIMP MASALA \$ 17.99

Shrimp cooked with chillies, onion and spices

SHAHI KORMA \$ 15.99

Chicken in rich cashew based creamy sauce with coriander choice of chicken / mutton (add \$2.99)

CHETTINAD \$ 16.99

Chicken cooked with authentic chettiaid spices onion tomato choice of chicken mutton (add \$2.99)

EGG MASALA \$ 13.49

Boiled eggs cooked with onion tomato and spices.

CHICKEN VINDALOO \$ 15.99

Chicken cooked with in-house vindaloo sauce with potato and spices.

MUTTON MASALA \$ 18.99

Goat cooked in freshly ground spices with onions served with tomato gravy

AVAKAI GOAT CURRY \$ 19.99

Cooked with cut mango pieces, lamb with herbs and spices

AVAKAI CHICKEN CURRY \$ 17.99

Chicken cooked with mango pickle and spices



Indo Chinese

VEG HAKKA NOODLES \$ 15.99

Noodles stir fried with veggies

EGG FRIED RICE \$ 16.99

Egg Fried Rice seasoned with soy sauce, sesame oil, and green onions

CHICKEN FRIED RICE \$ 17.99

Rice cooked with chicken , vegetable , egg and spices

CHICKN SCHEZWAN RICE \$ 18.99

Rice fried with chicken and schezwan sauce and spices

VEG SCHEZWAN RICE \$ 16.49

Rice cooked with vegetable and schezwan sauce and spices

EGG SHEZWAN RICE \$ 17.99

Rice cooked with egg, vegetables, schezwan, sauce and spices

GINGER CHICKEN -WET \$ 16.99

Chiken cooked with onion , ginger & spices

GOBI MANCHURIAN - WET \$ 16.99

Cauliflower cooked with onion bell pepper and spices.

EGG HAKKA NOODLES \$ 16.49

Noodles stir fried with egg and veggies

CHICKEN HAKKA NOODLES \$ 17.99

Noodle cooked with hakka sauce and vegetables

VEG FRIED RICE \$ 15.99

Rice sauteed with vegetable (\$1 for egg , \$2 for chiken & szechwan add \$1)

VEG SCHEZWAN HAKKA \$ 16.49

Noodles stir fried with veggies with shezwan sauce

EGG SCHEZWAN HAKKA \$ 17.49

Noodles cooked with chicken , vegetables, schezwan, sauce and spices

CHICKEN SCHEZWAN HAKKA \$ 18.49

Noodles cooked with chicken , vegetables and schezwan sauce and spices

CHICKEN MANCHURIAN - WET \$ 16.99

Batter fried chicken cooked with onion & spices, gravy style



Tandoori

ROYAL MIX GRILL \$ 26.99

Marinated assortment of lamb chops, Chicken thigh and breast meat, Shrimp cooked in Tandoor oven, made as a sizzler.

TANDOORI SHRIMP \$ 19.99

Grilled shrimp marinated in yogurt garlic ginger & fresh ground spices

CHICKEN MALAI KABAB \$ 18.99

Boneless chicken breast marinated in our chefs secret creamy garlic sauce

CHICKEN TIKKA KABAB \$ 18.99

Chicken cubes and onions marinated in a spicy sauce cooked in tandoori

TANDOORI CHICKEN (HALF) \$ 12.99

Grilled bone in chicken marinated in yoghurt garlic ginger and fresh ground spices

CHICKEN HARIYALI KABAB \$ 18.99

Boneless chicken chunks marinated in a super flavorful and aromatic green spice paste grilled to perfection

LAMB CHOPS (4 PCS) \$ 19.99

Bone-in Lamb chops marinated in our spices and grilled in the clay oven

CHICKEN ACHARI KABAB \$ 18.99

Made with skinless chicken thighs cut and fennel seeds , fenugreek seeds and spices

TANDOORI POMFRET \$ 19.99

Whole fish marinated in yogurt sauce & grilled in clay oven

GARLIC CHICKEN TIKKA \$ 18.99

Chicken breast marinated with spices & garlic and grilled in our clay oven

PANEER TIKKA KABAB \$ 14.99

Cottage cheese cubes and onions marinated in a spicy sauce

TANDOORI CHICKEN (FULL) \$ 19.99

Grilled bone in chicken marinated in yoghurt garlic ginger and fresh ground spices



Veg Biryani

ULAVACHARU VEG DUM \$ 15.99

Authentic dish with horse gram, vegetables , with exotic biryani spices.

TEMPER VEG DUM \$ 15.99

Basmati rice with special herbs and spices and house special red chilli flavor. choice of veg, chicken (add \$2)



VEG DUM BIRYANI \$ 14.99

Basmati rice with special herbs and spices choice of veggies

GONGURA VEG \$ 15.99

Cooked in basmati rice with special herbs and spices and gongura. choice of veg, chicken (add \$2), goat(add \$4).

AAVAKAI VEG BIRYANI \$ 15.99

Basmati rice , Andhra Mango Pickle with Mustard Powder with special herbs and spices

PANEER DUM BIRYANI \$ 15.99

Basmati rice and paneer, herbs & spices

VEG KEEMA BIRYANI \$ 14.99

Veg keema cooked in basmati rice with special herbs and spices.

Egg Biryani

ULAVACHARU EGG BIRYANI \$ 15.99

Soak Horse gram/ Ulavalu/ kollu in water overnight. Soak tamarind , herbs and spices .

EGG DUM BIRYANI \$ 15.99

Basmati rice, spices, herbs, yogurt and saffron.

Sea Food Biryani

SHRIMP BIRYANI \$ 19.99

made with basmati rice and spices , shrimp and herbs.

FISH BIRYANI \$ 19.99

Fish biryani is a layered rice dish made with fish, basmati rice, spices & herbs.



Chicken Biryani

CHICKEN DUM BIRYANI \$ 16.99

Basmati rice with special herbs and spices and chicken. Slow cooked in layers

CHICKEN TIKKA BIRYANI \$ 17.99

Chicken breast marinated with spices & garlic and slowed cooked with basmati rice

GONGURA CHICKEN \$ 17.99

Cooked in basmati rice with special herbs and spices and gongura. goat(add \$4).



ULAVACHARU CHICKEN DUM \$ 17.99

Basmati rice and thick lentil soup made with horse gram, chicken ,spices and herbs.

AAVAKAI CHICKEN DUM \$ 17.99

Basmati rice Cumin ,chicken, mango pickle and herbs and spices

VIJAYAWADA SPL BIRYANI \$ 17.99

Boneless chicken cooked in basmati rice with special herbs cashew nut's and spices

BONELESS CHICKEN BIRYANI \$ 16.99

Boneless chicken cooked in basmati rice with special herbs ,cashew nuts and spices.

Mutton Biryani

ULAVACHARU GOAT DUM \$ 19.99

Thick lentil soup made with horse gram, spices and herbs and goat meat

TEMPER DUM BIRYANI \$ 19.99

An rice dish made with basmati rice, spices & mixed veggies and goat meat

AAVAKAI DUM BIRYANI \$ 19.99

Basmati rice , Andhra Mango Pickle with Mustard Powder with special herbs and spices

GONGURA GOAT \$ 19.99

Cooked in basmati rice with special herbs and spices and gongura.

GOAT DUM BIRYANI \$ 18.99

Fragrant long-grained rice is layered with meat or vegetables that have been cooked in a mixture of spices



Family Pack

FMLY ROYAL

BNLS CHICKEN \$ 38.99

Vijaywada Boneless Chicken Biryani is made by marinating chicken in Vijaywada style

FMLY GOAT BIRYANI \$ 40.99

Goat cooked is basmati rice with special herbs and spices please select any of the non veg appetizer

EGG FAMILY PACK \$ 33.99

Boiled egg marinated in delicious biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee

FMLY CHICKEN PACK \$ 37.99

Chicken cooked in basmati rice with special herbs and spices. please select any of the non-veg appetizer."

FMLY SHRIMP BIRYANI \$ 40.99

Basmati rice with special herbs and spices with shrimps. Large size

FMLY CHICKEN

TIKKA BIRYANI \$ 38.99

Chicken tikka biryani is a rice dish made with boneless , basmati rice, & flavorful spices.

FMLY EGG BIRYANI \$ 31.99

Boiled egg marinated in delicious biryani masala and cooked with parboiled basmati rice, herbs, saffron, milk and ghee

FMLY VIJAYAWADA

BNLS CHICKEN BIRYANI \$ 38.99

Made by marinating chicken in Vijaywada style spicy sauce & layered with parboiled basmati rice, herbs saffron, milk & ghee.

VEGATABLE FAMILY PACK \$ 32.99

Veg kheema (Ground Plant based meat) cooked in basmati rice with special herbs and spices.

FMLY PANEER BIRYANI \$ 35.99

Paneer cooked in basmati rice with special herbs and spices

FMLY FISH BIRYANI \$ 40.99

Basmati rice with special herbs , spices and fish. Large size

FMLY EGG ROAST BIRYNI \$ 31.99

Made by cooking together fragrant long grain basmati rice, spiced boiled eggs.



Desserts

GULAB JAMUN

\$ 5.99

Traditional deep fried milk pastry served in rose honey syrup

SHAHI TUKDA

\$ 6.99

Toast bread soaked with condensed milk

RASMALAI

\$ 5.99

Homemade cheese patties served in cold sweetened milk garnished with pistachios

DOODHI HALWA

\$ 9.99

Combination of nuts milk khoya (cheese) and ghee with grated long squash.

Beverages

CHIKOO SHAKE

\$ 6.99

Made with Chikoo cup milk and almonds.

INDIAN SODA

\$ 2.99

Thumbs Up/ Limca on Availability

HOT CAPPUCINO

\$ 4.25

Coffee drink that is traditionally prepared with steamed milk foam

ESPRESSO

\$ 3.99

Coffee made with milk with the infusion obtained by percolation brewing of ground coffee powder in a traditionally Indian filter

SODA - COKE PRODUCTIONS

\$ 2.99

Coke, Diet Coke, Coke Zero, Sprite, Fanta And lemonade

FALUDA

\$ 9.99

Sweet basil seeds thin cornstarch vermicelli jelly milk, Ice Cream, nuts and dry fruits

FRUIT CUSTARD

WITH RABIDI

\$ 11.99

Rabri mix with seasonal fruit

BADAM MILK (ALMOND)

\$ 6.99

Made with milk, Almonds and Saffron

INDIAN TEA

\$ 3.99

Milk brewed with tea and authentic spices

HOT CAFE A LATTE

\$ 4.25

Hard brewed espresso with sweetened milk and milk foam to top it up

MANGO LASSI

\$ 5.99

Indian drink made from a yogurt base with water sugar or salt or mango choice of sweet salt or mango (add \$0.50)

HOT AMERICANO

\$ 3.25

An Americano is an espresso drink made with hot water and espresso, also called a Caffe Americano





Thanks You

Our Contact



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