Appetizers 😓

Chilli Chicken (Chicken saute with bellpepper and onions)	- \$ 12.99
Chicken 65 (Spicy doop fried shicken a favorite from the couth)	- \$ 12.99
(Spicy deep fried chicken a favorite from the south)	- \$ 13.99
Chicken Lollipop (Dry/Wet) (Deep fried chicken winglets marinated in garlic, chilli a	
Lamb Fry	- \$ 13.99
(Lamb cooked with spicy masala and sauteed on a hot gr	rill)
Hyderabadi Apollo Fish	- \$ 13.99
(Fish cooked in cashew masala topped with ginger garlie	2)
Mutton Chukka (Goat cooked with onions sauce and sautéed in grill)	- \$ 13.99

Main Course 😪

Pepper Chicken Curry	- \$ 11.99
(Chicken sauteed with onion, chettinad spices and crushe	d black pepper)
Chettinad Chicken Curry	- \$ 11.99
(Tamil Nadu favorite chicken cooked in south	
indian style, coconut based gravy)	
Chicken Tikka Masala	- \$ 12.99
(Tikka cooked in tandoor and mixed in a creamy sauce)	
Andhra Kodi Kurra	- \$ 11.99
(Andhra style chicken curry with traditional spices and he	erbs)
Butter Chicken Masala	- \$ 12.99
(Boneless chicken cooked in a creamy mildly spiced curr	y sauce)
Spicy Goat Curry	- \$ 13.99
(Goat curry spiced with dried red chilies and flavored	
with an authentic homemade masala)	
Andhra Fish Pulusu	- \$ 11.99
(Fishcooked in a tangy tamarind gravy with andhra del	icacy)
Shrimp Coconut Masala	- \$ 12.99
(Andhra style fried shrimp with chilies and coconut)	



The Famous Biriyanis

🐣 Hyderabad Biriyanis ⊱

Hyderabadi Vegetable Dum Biriyani (Medley of green vegetables, basmati rice desi ghee, curd and endless spices)	- \$ 12.99	
Hyderabadi Egg Dum Biriyani	\$ 13.99	
(Onion masala cooked with eggs and topped with biriyani)		
Hyderabadi Panner Biriyani (Panner cooked with Biriyani rice)	- \$ 13.99	
Hyderabadi Chicken Dum Biriyani	\$ 15.99	
(Spicy marinated chicken and safforn infused rice cooked on 'dum' or slow heat)	ψ 10.00	
Hyderabadi Goat Dum Biryani	\$ 17.99	
(Spicy marinated goat meat and safforn infused rice cooked on 'dum' or slow heat)		
🕹 Signature Biriyanis 😓		
Amaravathi Paneer Biriyani	\$ 14.99	
(Paneer cooked with Biriyani rice)		
Amaravathi Chicken Biriyani	\$ 15.99	
(Cashew sauce cooked with chicken)		
Amaravathi Lamb Biriyani	- \$ 16.99	

(Pista dum chicken pan seared in ghee buried under dum biriyani)

(Gongura masala mixed with chicken and topped masala on biriyani)

(A spicy lamb meat cooked in special Home-made masala powder)

(Soft chicken cooked with a Guntur masala sauce)

(Panner mixed with gongura masala and topped with rice)

- \$ 15.99

- \$ 14.99

- \$ 15.99

- \$ 16.99

Guntur Biriyani

Gongura Panner Biriyani

Gongura Chicken Biriyani

Ghee Roast Chicken Biriyani

😔 Special Biriyanis ⊱

Bezawada Chicken Biriyani	- \$ 15.99
(A spicy boneless chicken cooked in special Home-made	masala powder)
Nizam Chicken Biriyani	- \$ 15.99
(Boneless chicken blended in nizam style And served on	
the top of the biriyani)	



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Natukodi Biriyani 🔪 - \$ 16.99 (A succulent biriyani with country hen infused with herbs and fenugreek) - \$ 17.99 Lamb Biriyani (Lamb cooked on grill and topped with Biriyani rice) - \$ 17.99 **Keema Biriyani** (Lamb cooked with onions and chillis and topped with biriyani) - \$ 16.99 Avakai Chicken Biriyani (Unique pickle flavored biriyani cooked with mango pickle and chicken) **Ulavacharu Biriyani** - \$ 16.99 (Biriyani with a combination of marinated horse gram and Chicken)

🐣 Kebabs & Tikkas 😓

eam Stone Chicken Tikka	-	\$ 12.99
cken breast marinated and cooked in tandoor)		
lai Chicken Kabab		\$ 12.99
nced chicken cooked in tandoori topped with creamy	sa	uce)
tton Seekh Kabab	-	\$ 13.99
nced lamb marinated and cooked in tandoor and tosse	ed	with sauce)
ndoori Chicken (Half/Full)	-	\$ 10.99
cken Marinated in sauce and cooked in Oven)		



Haleem - \$ 17.99

Popular Middle Eastern Delicacy Goat Meat, Broken Wheat, Hyderabad Pista House Spices, Rose Petals, Ghee.

Pista House is the world's largest producer of Haleem, cooked for more than 8 hours to achieve perfection.

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	Starters	
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Samosa (2)	- \$ 3.99
(Deep fried punjabi pastry stuffed with mixture of spiced potatoes and peas)	
Chilli Bajji (4)	- \$ 5.99
(Spiced chili bread deep fried)	
Gobi Manchuria	- \$ 9.99
(Gobi fried and cooked with sauce)	
Chilli Panner	- \$ 9.99
(Cottage cheese battered and sauteed with onions and be	ell pepper)
Hara Bara Kabab	- \$ 9.99
(Mixed veggies cooked and sauted in tava)	

😽 Nothing Than North

Chana Masala (Garbanzo beans cooked with tomatoes and onions)	- \$ 10.99
Okra Masala (Fresh Okra cooked in a onion gravy sauce)	- \$ 10.99
Paneer Butter Masala (Cottage cheese cubes simmered in creamy oinion and tomato gravy)	- \$ 11.99
Palak Paneer (Cottage cheese cooked with a creamy spinach sauce and some mild spices)	- \$ 11.99
Vegetable Korma (medley of green vegetables cooked with a rich cashew paste)	- \$ 11.99
Malai Koftha (Paneer and potato mixed balls cooked in creamy sauce)	- \$ 11.99

😪 Breads & Sides ⊱

Butter Naan	- \$ 1.99
Plain Rice	- \$ 1.99
Garlic Naan	- \$ 2.50
Paratha (2)	- \$ 2.99
Biriyani Rice	- \$ 9.99

Beverages 😓

Salt Lassi	- \$ 2.99
Sweet Lassi	- \$ 2.99
Butter Milk	- \$ 2.99
Mango Lassi	- \$ 4.99
Falooda	- \$ 4.99
Madras Filter Coffee	- \$ 1.99
Masala Tea	- \$ 1.99
Soft Drinks (Coke, Diet Coke, 7Up, Sprite)	- \$ 1.99
Thums Up (Check Availability)	- \$ 2.49

-> Desserts +>

Gulab Jamoon (4)	-	\$ 4.99
(Deep fried - our balls in cardamom - avored sugar syrup)	
Rasmalai (4)	-	\$ 4.99
(Homemade cheese balls soaked in creamy - avored milk	.)	
Double Ka Meetha	-	\$ 4.99
(Bread cooked in condensed milk and topped with nuts)		
Carrot Halwa		\$ 4.99
(Carrot cooked with milk and kova topped with nuts)		



WE DO ON-SITE DOSA CATERING **BIRTHDAY PARTYS | CORPORATE EVENTS**

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