

Ruchi



Hyderabad Ka Swaad

RUCHI 

AUTHENTIC INDIAN CUISINE

VEG APPETIZERS

2 Pieces Papadum

Clay oven baked lentil wafers with hint of black pepper

\$1.99

2 Pieces Veg Samosa

Crispy turnover stuffed with potatoes, green peas, and fresh Indian spices.

\$5.99

5 Pieces Veggie Pakora

Mixed Veggies are dipped in mildly spiced chickpea batter mixed with garlic, ginger, and spices.

\$5.99

Crispy Corn

Corn kernels coated in a crispy, seasoned batter and deep-fried until golden and crunchy

\$10.99

Majestic

All Majestic marinated in a flavorful blend of spices, then deep-fried to crispy and coated in a tangy, spicy sauce.

Choose a style:

Gobi

Paneer +\$1

Baby corn +\$1

\$13.99

65

All 65 are marinated in a blend of spices battered and deep-fried until crispy and toss them in a tempering.

Choose a style:

Gobi

Paneer +\$1

Baby corn +\$1

\$13.99

555

Marinated in a blend of spices battered and deep-fried until crispy and toss them in a 555 special sauce tempering.

Choose a style:

Gobi

Paneer +\$1

Baby corn +\$1

\$13.99

Manchuria

All Manchuria are deep-fried, and then tossed in a deliciously tangy and spicy sauce made with soy sauce, vinegar, and a variety of seasonings

Choose a style:

Veggie

Gobi

Paneer +\$1

Baby corn +\$1

\$13.99

Green chilly

Sautéed with green chilies, onions, and a blend of flavorful spices

Choose a style:

Gobi

Paneer +\$1

Baby corn +\$1

\$13.99

Tawa Paneer

Paneer marinated in lime juice, chef's special seasoning, ginger, and garlic served on hot skillet with hint of butter.

\$13.99

SOUPS

Asparagus Tulasi Soup

Indian Tulasi lentil soup with asparagus, basil

\$5.99

Chicken Shorba

A spiced chicken broth simmered with aromatic herbs and mild Indian spices.

\$5.99

Paya

Slow-cooked flavorful and gelatinous stew made from trotters of goat and spices.

\$9.99

Chicken corn Soup

Chicken pieces and sweet corn kernels in a flavorful, lightly spiced broth, finished with a hint of ginger and garnished with fresh herbs.

\$5.99

Marag

Mildly spiced Hyderabad mutton soup with velvety texture, bone marrow richness, and fragrant spices.

\$11.99

NON-VEG APPETIZERS

2 Pieces Chicken Samosa \$6.99

Crispy turnover stuffed with organic chicken, spinach, roasted cumin seed, ginger, garlic, herbs and spices.

Chicken Majestic \$14.99

Chicken Majestic marinated in a flavorful blend of spices, then deep-fried to crispy and coated in a tangy, spicy sauce.

Chicken 65 \$14.99

Chicken 65 are marinated in a blend of spices battered and deep-fried until crispy and toss them in a tempering.

Chicken 555 \$14.99

Organic Chicken marinated in a blend of spices battered and deep-fried until crispy and toss them in a 555 special sauce tempering.

Chicken Manchuria \$14.99

Chicken Manchuria are deep-fried, and then tossed in a deliciously tangy and spicy sauce made with soy sauce, vinegar, and a variety of seasonings

Karivepaku Chicken \$15.99

Organic chicken cooked with a variety of aromatic spices and crispy roasted in curry leaves

Ghee Roast Chicken \$14.99

Marinating organic chicken in a blend of spices, cooking it in ghee, and then roasting it to perfection

Chicken Kaju Pakodi \$14.99

Crispy pakodi's (fritters) made with chicken and cashew nuts marinated with aromatic spices and herbs, coated with a flavorful batter, and then deep-fried

Green chilly chicken \$14.99

Organic Chicken is Sautéed with green chilies, onions, and a blend of flavorful spices

5 Pieces Pakora \$6.99

All pakoras are dipped in mildly spiced chickpea batter mixed with garlic, ginger, and spices.

Choose a style:

Chicken

Fish +\$1

Shrimp +\$1

Apollo Fish \$15.99

Fish fillets are marinated in a combination of spices, deep-fried to crispy perfection, and then tossed in a spicy sauce

Green chilly Fish \$15.99

Marinated Fish is Sautéed with green chilies, onions, and a blend of flavorful spices

Tawa Fish \$16.99

Fish marinated in lime juice, chef's seafood seasoning, ginger, and garlic served on hot skillet with hint of butter.

Karivepaku Fish \$15.99

Fish marinated in a variety of aromatic spices and crispy roasted in curry leaves

7 Pieces Tawa shrimp \$13.99

Mexican bay shrimp marinated in lime juice, chef's seafood seasoning, ginger, and garlic served on hot skillet with hint of butter.

Loose prawns \$15.99

Prawns that are cooked in a flavorful, tangy, and spicy sauce that allows them to be tender, juicy, and saucy—almost "loose" in consistency

Karivepaku Prawn \$16.99

Prawns marinated in a variety of aromatic spices and crispy roasted in curry leaves

Ghee Roast Mutton (Goat sukkah) \$17.99

Marinating organic goat in a blend of spices, cooking it in ghee, and then roasting it to perfection

SALADS

Indian Salad

\$4.99

Chopped seedless cucumber, tomato, carrots, onion seasoned with roasted cumin seed, olive oil, lime juice and hint of chat masala.

Deccan Salad

\$1.99

Sliced red onion, green chili, lemon, salt and pepper.

TANDOORI CLAY OVEN ENTREES

Paneer Tikka Kebab

\$13.99

Paneer marinated in yogurt, lime juice, and lea pepper sauce with chef's spices cooked in clay oven served on hot skillet.

Tandoori Chicken

\$13.99

Marinated organic quarter legs cooked in clay oven and served hot skillet with caramelized onions.

Chicken Tikka Kebab

\$14.99

Organic chicken breast marinated in yogurt, lime juice, and lea pepper sauce with chef's spices cooked in clay oven served on hot skillet.

Malai Chicken Kebab

\$15.99

Organic chicken breast is marinated in a luxurious blend of cream, cheese, yogurt, and fragrant spices and cooked in clay oven served on hot skillet.

Tandoori Mint Chicken

\$15.99

Organic chicken breast marinated in homemade mint sauce with ginger and garlic cooked in clay oven served on hot skillet.

Tandoori Garlic Chicken

\$15.99

Organic chicken breast marinated in homemade garlic sauce with ginger, mustard paste and spices cooked in clay oven served on hot skillet.

Chicken Seekh Kebab

\$15.99

Minced ground chicken marinated with herbs and spices cooked in clay oven served on hot skillet.

Seekh Kebab

\$17.99

Minced ground lamb marinated with herbs and spices cooked in clay oven served on hot skillet.

Lamb chops

\$20.99

Ribs or lamb chops, bone-in marinated in yogurt, lemon juice and spices like cumin, coriander, paprika, turmeric, and grilled in clay oven served on hot skillet.

Tandoori Boti Kebab

\$20.99

Lamb cubes marinated in chef's special honey mustard cardamom sauce and cooked in clay oven served on hot skillet.

Tandoori Mix Platter

\$21.99

Mixed grill marinated in yogurt, lime juice, lea pepper sauce with chef's spices cooked in clay oven served on hot skillet.

VEGGIE ENTREES

Chana Dal Split Garbanzo bean stewed with tomatoes, cumin, garlic, ginger and spices.	\$11.99	Kadai Paneer Homemade paneer (cheese) cooked with crisp bell peppers and onions in a spiced tomato gravy, flavored with freshly ground kadai masala and aromatic Indian spices.	\$14.99
Dal Makhani Whole black lentil with red kidney bean sautéed with onion and mild spices.	\$12.99	Malai Kofta Grated assorted veggie balls with homemade cheese, cashew, pistachio, raisin and spices served in creamy sauce.	\$14.99
Dal Spinach Split lentil (Toor dal) stewed with spinach, onion, cumin, garlic, ginger and spices.	\$12.99	Vegetable Tikka Masala Assorted veggies cooked in tikka creamy sauce.	\$14.99
Saag Paneer Homemade paneer (cheese) cooked in Watsonville spinach, mustard leaves slowly simmered with ginger, garlic, and onion.	\$13.99	Paneer Tikka Masala Homemade paneer (cheese) cooked in tikka creamy sauce.	\$14.99
Saag Aloo Potato cooked in Watsonville spinach, mustard leaves slowly simmered with ginger, garlic, and onion.	\$12.99	Methi Chaman Methi (fenugreek leaves) and paneer is cooked with yogurt or cream, aromatic spices such as cumin, coriander powder, garam masala.	\$14.99
Baigan K Bartha Clay oven baked eggplant to perfection pureed sautéed with tomato and mango pickle powder	\$13.99	Mutter Aloo Potatoes simmered in curry sauce with green peas, ginger, garlic, herbs, and spices.	\$13.99
Aloo Gobi Cauliflower and potato sautéed with caramelized onion, cumin, tamarind and a hint of butter and garlic.	\$13.99	Mutter Paneer Homemade paneer (cheese) simmered in curry sauce with green peas, ginger, garlic, herbs & spices.	\$13.99
Veggie Masala Assorted seasonal veggies simmered in black cardamom, coriander, and cumin seed in curry masala sauce.	\$13.99	Gutti Vankaya Curry Eggplant stuffed with a blend of spices, herbs, and nuts, then simmered in a velvety coconut and peanut sauce.	\$13.99
Veg keema Assorted minced veggies, simmered in yogurt, ginger, garlic and spices.	\$14.99	Bhindi do Pyaaza Bhindi (okra) sautéed with caramelized onion, cumin, tamarind and a hint of butter and garlic as a semi-dry curry.	\$14.99
Navratan Korma Assorted seasonal mix veggies cooked in saffron curry and creamy sauce.	\$14.99	Egg masala Hard-boiled eggs cooked in a curry made with spiced, aromatic onion-to-mato gravy.	\$13.99

CHICKEN ENTREES

Karahi Murgh

\$14.99

Organic chicken breast, onion, tomato, poppy seeds, cumin seed with chef's spices.

Chicken Saag

\$15.99

Organic chicken breast with Watsonville spinach, mustard leaves slowly simmered with garlic and ginger.

Chicken Vindaloo

\$15.99

Organic chicken breast cooked in chef's special vindaloo curry with potato and garam masala.

Chicken Korma

\$15.99

Organic chicken breast with assorted vegetables served in saffron curry creamy sauce.

Butter chicken

\$15.99

Organic chicken breast in a velvety, spiced tomato-based gravy.

Chicken Tikka Masala

\$15.99

Clay oven baked organic chicken breast marinated in yogurt, garlic and spices served with tomato creamy tikka sauce.

Andhra Kodi kura

\$15.99

Organic bone-in chicken simmered in a spicy, flavorful gravy with a combination of onions, tomatoes, and spices

Nizami Dum ka Murgh

\$15.99

Slow cooked organic chicken marinated in a blend of yogurt, ginger-garlic paste, and spices served in curry sauce

Gongura chicken

\$16.99

Organic bone in chicken, sorrel leaves slowly simmered with spices, garlic and ginger.

SEAFOOD ENTREES

Prawn Korma

\$16.99

Mexican bay shrimp and assorted vegetables delicately flavored with saffron curry and creamy sauce.

Prawn Tikka Masala

\$16.99

Mexican Bay Shrimp cooked with house special tikka masala sauce.

Fish Jalfrezi

\$16.99

Mahi-mahi delectable cooked with various spices sautéed with onion and bell pepper.

Seafood Curry

\$18.99

Mexican bay shrimp, mahi-mahi, salmon cooked in chef's special seafood curry sauce with ginger and garlic.

Andhra Royyala Iguru

\$16.99

Prawns cooked in a rich and flavorful spicy gravy made with a combination of onions, tomatoes, ginger-garlic, fresh spices

Gongura Shrimp

\$17.99

Organic Shrimp, sorrel leaves slowly simmered with spices, garlic and ginger

Aloo Zinga

\$16.99

Mexican bay shrimp with cauliflower and potato sautéed caramelized onion, cumin, tamarind and hint of butter and garlic.

GOAT ENTREES

Andhra Mutton Kura

\$16.99

Organic bone-in goat simmered in a spicy, flavorful gravy with a combination of onions, tomatoes, and spices

Nizami Dum ka Mutton

\$16.99

Slow cooked organic goat marinated in a blend of yogurt, ginger-garlic paste, and spices served in curry sauce

Mutton Korma

\$17.99

Bone-in mutton pieces, are cooked slowly to release all their flavors, resulting in a tender, juicy, and aromatic curry.

Gongura Mutton

\$17.99

Organic bone in goat, sorrel leaves slowly simmered with spices, garlic and ginger.

Nizami Dum ka Keema

\$17.99

Slow cooked organic minced goat marinated in a blend of yogurt, ginger-garlic paste, and spices served in curry sauce

LAMB ENTREES

Karahi Lamb

\$15.99

Australian halal lamb cooked with onion, tomato, and chili flakes served in curry sauce.

Lamb Saag

\$15.99

Lamb cubes and Watsonville spinach, mustard leaves slowly simmered in ginger, garlic and herbs.

Lamb Vindaloo

\$16.99

Lamb cubes cooked in chef's special vindaloo curry with potato and garam masala.

Lamb Korma

\$16.99

Succulent lamb and assorted veggies delicately flavored with saffron curry and creamy sauce.

Lamb Tikka Masala

\$16.99

Australian halal lamb cooked with onion, tomato, and chili flakes served in creamy tikka sauce.

RICE ENTREES

Jeera Rice

\$1.99

Basic basmati rice cooked with cumin seeds, bay leaf and butter

Sambar Rice

\$10.99

Steamed rice with sambar, a lentil-based vegetable stew cooked with tamarind, spices, and vegetables served with a side

Choose a side:

Veg Keema

Paneer+\$1

Chicken +\$2

Mutton +\$4

Keema +\$4

White Rice

\$1.99

Basic basmati rice cooked to pair with entrées.

Curd Rice

\$10.99

Steamed rice with yogurt (curd) and seasoning it with a tempering of mustard seeds, curry leaves, and ginger

Vege Zafran Pilaf

\$6.99

Rice sauteed with green peas, carrots, cumin seeds, turmeric with hint of spices and butter.

BIRYANI'S

Hyderabadi Veg Dum Biryani

\$13.99

Mixed Veggies, fragrant basmati rice, and a blend of spices, cooked together under slow heat (Dum) to allow the flavors to meld perfectly.

Hyderabadi Veg Keema Biryani

\$14.99

Assorted minced veggies, fragrant basmati rice, and a blend of spices, cooked together under slow heat (Dum) to allow the flavors to meld perfectly.

Hyderabadi Paneer Dum Biryani

\$14.99

Marinated Paneer, fragrant basmati rice, and a blend of spices, cooked together under slow heat (Dum) to allow the flavors to meld perfectly.

Egg Biryani

\$13.99

Fragrant basmati rice layered with spiced boiled eggs and a rich onion-to-mato masala, slow-cooked with aromatic Indian spices.

Hyderabadi Chicken Dum Biryani

\$15.99

Organic Bone in chicken, fragrant basmati rice, and a blend of spices, cooked together under slow heat (Dum) to allow the flavors to meld perfectly.

Chicken Fry Piece Biryani

\$15.99

Crispy fried chicken pieces served atop a bed of fragrant basmati rice, cooked with aromatic spices

Special Hyderabadi Chicken Dum Biryani

\$17.99

Hyderabadi Goat Dum Biryani

\$17.99

Organic bone in goat, fragrant basmati rice, and a blend of spices, cooked together under slow heat (Dum) to allow the flavors to meld perfectly.

Special Hyderabadi Goat Dum Biryani

\$20.99

Hyderabadi Nalli Gosh Biryani

\$21.99

Organic bone-in mutton shanks, fragrant basmati rice, and a blend of spices, cooked together under slow heat (Dum) to allow the flavors to meld perfectly.

Goat fry biryani

\$17.99

Tender goat meat, marinated in aromatic spices and fried until it reaches a crispy exterior served atop a bed of fragrant basmati rice, cooked with aromatic spices

Lamb biryani

\$17.99

Lamb cooked with Vindaloo sauce mixed with roasted nuts, biryani masala and saffron basmati rice.

PULAO'S

Veg Pulao

A flavorful rice dish cooked with spices and vegetables.

\$13.99

Egg Pulao

A delicious rice dish made with aromatic basmati rice, boiled eggs, and flavorful spices

\$13.99

Paneer Pulao

A flavorful and aromatic rice dish made with paneer (Indian cottage cheese) and spices.

\$14.99

Gutti Vankaya Pulao

A flavorful rice dish made with stuffed eggplant (brinjal) spices and then cooking it with rice

\$14.99

Chicken Fry Pulao

Aromatic rice dish made by frying chicken with spices and then cooking it with rice.

\$15.99

Royyala Pulao

A flavorful rice dish made with succulent shrimp, aromatic spices, and basmati rice

\$18.99

Gongura chicken Pulao

A tangy rice dish made with gongura leaves (also known as sorrel leaves) and bone in chicken.

\$16.99

Chicken 65 Pulao

Crispy flavors of Chicken 65 with the aromatic and flavorful rice of pulao

\$16.99

Mutton Fry Pulao

Aromatic rice dish made by frying chicken with spices and then cooking it with rice.

\$17.99

Gongura Mutton Pulao

A tangy rice dish made with gongura leaves (also known as sorrel leaves) and bone in mutton.

\$18.99

COOKER PULAO'S

One-pot rice dish made with fragrant basmati rice and (your choice), whole spices, and herbs, pressure-cooked to perfection for a wholesome, aromatic meal.

Choose a style:

Paneer

\$14.99

Mutton

\$17.99

Chicken

\$15.99

Gongura Mutton

\$18.99

Gongura chicken

\$16.99

Shrimp

\$18.99

INDO-CHINESE ENTREES

Street Style Noodles

A high heat wok tossed with long-grain rice, (your choice), aromatic garlic, soy sauce, and bold street-style seasonings.

Choose a style:

Veg

\$12.99

Egg

\$12.99

Chicken

\$13.99

Street Style Fried rice

A high heat wok tossed with noodles, (your choice), aromatic garlic, soy sauce, and bold street-style seasonings.

Choose a style:

Veg

\$12.99

Egg

\$12.99

Chicken

\$13.99

CLAY OVEN BAKED NAAN

<i>Plain Naan</i>	\$2.99	<i>Afgu Naan</i>	\$4.99
<i>Butter Naan</i>	\$2.99	Stuffed with almonds, cashews, pine nuts, cherry & coconut and brushed with melted butter.	
<i>Paratha</i>	\$4.49		
<i>Tandoori Roti</i>	\$2.49	<i>Chole Bhature</i>	\$11.99
<i>Garlic Naan.</i>	\$4.49	A spicy, tangy chickpea curry (chole) served with deep-fried, fluffy leavened bread	
Chopped garlic and cilantro			
<i>Stuffed Naan</i>	\$4.99	<i>Chole poori</i>	\$11.99
Stuffed with choice and brushed with melted butter.		A mildly spiced chickpea curry (chole) served with golden, puffed whole wheat bread (poori)	
Choices: Paneer, Gobi, Onion, Sesame seed			
<i>Bullet Naan</i>	\$4.99	<i>Poori bhaji</i>	\$11.99
Stuffed with green chilies and brushed with melted butter.		Crisp, puffed whole wheat pooris served with a mildly spiced potato curry (bhaji), cooked with turmeric, mustard seeds, and curry leaves	

HYDERABADI SPECIALS

<i>Hyderabadi chicken dum biryani for 2</i>	\$30.99	<i>Hyderabadi Haleem</i>	\$13.99
<i>Hyderabadi chicken dum biryani family pack (serves 4 to 5)</i>	\$54.99	<i>Special Hyderabadi Haleem</i>	\$15.99
<i>Hyderabadi mutton dum biryani for 2</i>	\$34.99	<i>Bun maska</i>	\$5.99
<i>Hyderabadi mutton dum biryani family pack (serves 4 to 5)</i>	\$64.99	<i>Malai Bun</i>	\$6.99

CONDIMENTS

<i>Raitha</i>	\$3.99	<i>Tikka Masala Sauce</i>	\$6.99
<i>Mango Chutney</i>	\$2.99	<i>Salan</i>	\$3.49
<i>Veg Pickles</i>	\$2.99		

KID'S MENU

<i>Veg/Egg/Chicken Fried Rice</i>	<i>\$8.99</i>	<i>Tikka sauce With Rice and Naan</i>	<i>\$8.99</i>
<i>Veg/Egg/Chicken Noodles</i>	<i>\$8.99</i>		

DESSERTS

<i>Gulab Jamun</i>	<i>\$5</i>	<i>Double ka Meeta</i>	<i>\$5</i>
<i>Ras Malai</i>	<i>\$5</i>	<i>Apricot Delight</i>	<i>\$6</i>
<i>Kheer</i>	<i>\$5</i>	<i>Shahi Tukda</i>	<i>\$6</i>
<i>Fruit Delight</i>	<i>\$6</i>	<i>Qubani ka Meeta</i>	<i>\$6</i>
<i>Gazar halwa</i>	<i>\$5</i>	<i>crème brûlée</i>	<i>\$6</i>

DRINKS

<i>Irani Chai</i>	<i>\$2.99</i>	<i>Minty Lemonade</i>	<i>\$5.99</i>
<i>Masala Chai</i>	<i>\$2.99</i>	<i>Mango Mintra</i>	<i>\$5.99</i>
<i>Cutting Chai</i>	<i>\$1.49</i>	<i>Coconut punch</i>	<i>\$5.99</i>
<i>Sweet Lassi</i>	<i>\$4.49</i>	<i>Falooda</i>	<i>\$6.99</i>
<i>Salt Lassi</i>	<i>\$4.49</i>	<i>Can Soda</i>	<i>\$2.99</i>
<i>Mango lassi</i>	<i>\$5.99</i>	<i>Sparkling Water</i>	<i>\$3.99</i>

Ruchi



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Thank You... Visit Again



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