



Food Menu

FAMILY - FOOD - RESTAURANT



CONTACT: (703) 852-7536

WWW.AMIRTHACURRY.COM

12715 UNIT A WARWICK BLVD
NEWPORT NEWS VA 23606

OPEN DAILY

MONDAY - THURSDAY 10AM - 10PM
FRIDAY - SUNDAY 10AM - 12AM



Chat - Corner

Samosa Chat \$ 7.99

Samosa broken into pieces and mixed with chickpeas cooked in spices, topped with tamarind, mint, yogurt, chopped cilantro and chat masala

Aloo Tikki Chat \$ 8.99

Potato patties deep fried broken into pieces and mixed with chickpeas cooked in spices, topped with tamarind, mint, yogurt, chopped cilantro and chat masala

Vada Pav \$ 8.99

Potato patties served in Pav rolls with a tangy mint and garlic chutney.

Pav Bhaji \$ 9.99

Mixed vegetables with home made hot chickpeas sauce, onion, garlic and tamarind sauce.

Appetizers - Veg

Medu vada (3) \$ 7.99

Fried lentil doughnut served with chutney & sambar.

Onion Pakoda \$ 5.99

Finely sliced onions dipped in chickpeas flour batter & deep fried and served with chutney.

Cut Mirchi \$ 6.99

Hot peppers dipped in batter and fried, garnished & served with chutney.

Samosa (2) \$ 4.99

Deep fried crispy pastry turnover filled with mashed potatoes & peas, served with tamarind chutney.



Appetizers - Non-Veg

Chicken 65(Dry) \$ 9.99

Boneless cubes of chicken marinated with a blend of yoghurt and Indian spices and deep fried

Chicken 555 \$ 10.99

Chicken cubes cooked in special chilli sauce and tossed with cashews.

Chicken Pepper Fry \$ 11.99

Boneless chicken tossed in black pepper sauce

Goat Sukha \$ 12.99

Pieces of goat cooked in traditional south Indian style with freshly aromatic spices and ground black pepper

Apollo Fish \$ 11.99

Boneless tilapia fillets battered fried cooked in special chilli sauce.

Tawa Fish Fry \$ 12.99

Finger-shaped fish fillets marinated in freshly made Indian spices and deep-fried until crispy.

Lamp Chops (5) \$ 18.99

Chef signature marinated lamb chops with spices and herbs slowly cooked in a flat grill.





Indo - Chinese

Gobi Manchurian \$ 9.99

Fried battered cauliflower tossed in Manchurian sauce

Chilli Gobi \$ 10.99

Fried battered cauliflower tossed with soya chilli sauce

Chilli Panner \$ 12.99

Fried cottage cheese cubes are tossed with soya chilli sauce.

Chilli Chicken \$ 13.99

A battered fried chicken cubes tossed in red chilli sauce.

Chicken Manchurian \$ 12.99

A battered fried chicken cubes tossed in Manchurian sauce.

Chilli Shrimp \$ 14.99

A battered fried shrimp cubes in red chilli sauce.

Chicken Lollypop (5) \$ 14.99

Chicken drums marinated in spices coated in zesty batter & deep fried.

Spicy Garlic Chicken Wings (6) \$ 14.99

Battered Chicken Wings tossed in spicy garlic sauce.

Fried Rice (Veg/Egg/Chicken) \$ 12.99

Aromatic rice stir fried with your choice of protein or vegetables. \$ 13.99 \$ 14.99

Schezwan Fried Rice \$ 12.99

(Veg/Egg/Chicken) \$ 13.99 \$ 14.99

Aromatic rice stir fried with your choice of protein or vegetables along with spicy schezwan sauce.

Hakka Noodles \$ 12.99

(Veg/Egg/Chicken) \$ 13.99 \$ 14.99

Hakka Noodles stir fried with your choice of protein or vegetables.

Schezwan Hakka Noodles \$ 12.99

(Veg/Egg/Chicken) \$ 13.99 \$ 14.99

Hakka Noodles stir fried with your choice of protein or vegetables along with spicy schezwan sauce.

Veg - Curries

Dal Tadka \$ 12.99

Yellow lentils sauteed with onions, tomatoes and Indian spices.

Baigan Bhartha \$ 13.99

Roasted pureed Eggplant with green peas sauteed with onion and tomato gravy.

Kadai (Bhindhi/Veg/Paneer) \$ 12.99

Seasoned with our special house ground masala with onions, bell peppers & tomatoes. \$ 13.99 \$ 14.99

Vegetable Chettinad \$ 13.99

Chef signature mixed vegetable mixed with indian spices in a coconut-based sauce.

Aloo Gobi Masala \$ 13.99

Potatoes and Cauliflower cooked in north indian style gravy.

Mutter Paneer \$ 13.99

Panner cooked in delicious creamy gravy with green peas and cashew paste.

Panner Butter Masala \$ 13.99

Panner cooked in delicious creamy gravy with green peas and cashew paste.

Paneer Tikka Masala \$ 14.99

Panner cooked in delicious creamy gravy with green peas and cashew paste.

Vegetable Kurma \$ 13.99

Mixed fresh vegetables cooked with indian spices with a coconut based gravy

Malai Kofta \$ 14.99

Vegetable dumplings cooked in a special cream sauce with cashew paste

Saag Paneer \$ 13.99

Spinach cooked with homemade cheese cubes & spices

Chana Masala \$ 12.99

Spinach cooked with homemade cheese cubes & spices

Malabar Veg Curry \$ 13.99

Kerela style fresh vegetables simmered in a creamy - coconut milk sauce

Kaju Curry \$ 14.99

Ghee roasted cashews tossed and cooked in a rich onion creamy sauce



Non - Veg Curries

Butter Chicken \$ 14.99

Chicken sauteed in tomato based sauce with butter and blend of spices.

Chicken Tikka Masala \$ 14.99

Grilled Chicken chunks cooked in tomato sauce with a touch of cream with dried onion & bell peppers.

Andhra Curry (Chicken/Goat) \$ 14.99

Choice of Protein cooked in south Indian style gravy and finished with cilantro. \$ 15.99

Chettinad Curry (Chicken/Goat) \$ 14.99

Choice of protein with a unique spicy gravy with coconut milk from south India. \$ 15.99

Lamb Rogan Josh \$ 17.99

Lamb chunks are stewed in brown onion & cooked with yogurt till rogan floats on the top.

Nellore Fish Curry \$ 16.99

Fish chunks are simmered in tamarind pulp with onions & tomatoes spiced to your taste.

Malabar Fish Curry \$ 16.99

Kerala style fish curry gently simmered in a creamy coconut milk sauce.

Vindaloo Curry \$ 14.99

(Chicken/Goat/Shrimp/Lamb) \$ 15.99

Choice of Protein with goan specialty flavored by tomato

sauce, vinegar, cumin & red chillies \$ 17.99

Kurma Curry \$ 14.99

(Chicken/Goat/Lamb) \$ 15.99

Choice of protein cooked in mildly spiced onion sauce with cream and cashew paste. \$ 17.99

Saag Curry \$ 14.99

(Chicken/Goat/Lamb) \$ 15.99

Choice of protein simmered in finely ground creamy spinach based curry sauce. \$ 17.99

Kadai Curry \$ 14.99

(Chicken/Goat/Lamb) \$ 15.99

Choice of protein cooked in diced onion & bell peppers with thick gravy. \$ 17.99

South Indian

Idli (3) \$ 7.99

Savoury rice cakes are made by steaming a batter consisting of fermented lentils and rice served with chutneys and sambar

Ghee Podi Idli \$ 9.99

Savoury rice cakes made by steaming a batter consisting of fermented lentils and rice served with sambar and chutney

Mini Sambar Idli \$ 9.99

Steamed rice and lentil patties soaked in savory sambar

Plain Dosa \$ 9.99

A staple food of southern India. A gorgeous crepe is whipped up from perfectly- fermented rice/lentil batter.

Masala Dosa \$ 11.99

The classic crepe is stuffed with Potato and Masala. Enjoy this tasty, wholesome treat. Served with coconut chutney and lentil dal.

Mysore Masala Dosa \$ 12.99

The classic Indian crepe. Potato masala mixture forms the inner layer of the crepe for an outstanding taste!

Spring Dosa \$ 13.99

Combination of all sliced vegetables sauteed with potato masala stuffed inside the dosa

Egg Dosa \$ 13.99

Eggs tossed on the dosa with black pepper and spices

Spinach Cheese Dosa \$ 13.99

Grinded spinach paste applied on the dosa and sprinkled with the shredded cheese

Onion Rava Masala Dosa \$ 14.99

Grinded spinach paste applied on the dosa and sprinkled with the shredded cheese

Chole Bhature (2) \$ 10.99

Deep fried Indian bread made with soft wheat served with chickpeas curry and pickles

Poori Bhajji (2) \$ 10.99

Whole wheat bread deep fried and served with dry potato bhajji

Parotta Veg Kurma (3) \$ 11.99

Flatbread shallow fried in tawa served with mixed vegetable curry in a coconut cream.

Kothu Parotta \$ 13.99

(Veg/Egg/Chicken) \$ 14.99

Paratha (flatbread shallow fried) vegetables or choice of protein sauteed with traditional South Indian curry & spices \$ 15.99



Biryani & Rice Varieties

Dum Biryani \$ 12.99

(Veg/Chicken/Goat) \$ 13.99

Hyderabadi dum style biryani cooked with basmati rice and choice of Vegetables or meat. Add flavors for more zing. Biryani's accompany by salan and raita. \$ 15.99

Vijayawada Chicken \$ 14.99

Boneless Biryani

Chicken boneless cubes marinated and fried tossed in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan

Egg Biryani \$ 12.99

Basmati rice cooked with egg, herbs, spices and garnished with onion and lemon.

Lamb Biryani \$ 15.99

Boneless Lamb cubes cooked in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan

Shrimp Biryani \$ 15.99

Shrimp cooked in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan.

Lemon Rice \$ 7.99

Shrimp cooked in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan.

Bisebala Bath \$ 9.99

South specialty dish made from rice, lentil and vegetables with spices and herbs.

Tamarind Rice \$ 8.99

Delicate flavor of fresh tamarind juice tempering with lentil, peanut ,spices and herbs

Curd Rice \$ 8.99

Delicate flavor of fresh tamarind juice tempering with lentil, peanut ,spices and herbs

Ven Pongal \$ 9.99

It's a savory south Indian food made using rice and yellow moong dal tempered with ghee, cumin, ginger, black pepper & cashews

Rava Upma \$ 8.99

Rava upma dish made from rava or cream of white in milk and water tempered with onions and cashews

Bread Basket

Poori (2) \$ 4.99

Whole wheat bread deep fried

Bhatura (2) \$ 5.99

Deep fried Indian bread made with soft wheat

Chappathi (2) \$ 4.99

Whole wheat bread slowly cooked in flat grill

Parotta (2) \$ 5.99

Parotta is a subcontinental layered flatbread made from maida alternatively known as flaky ribbon pancake

Sides

Masala Omelette \$ 6.99

Combination of chopped onion tomatoes chilli with eggs cooked slowly in a flat grill and enhanced with indian spices

Peanut Masala \$ 6.99

Roasted peanuts tossed with tomato, onions, green chillies & chefs' special masala. Goes well with Beer!

Masala Papad (3) \$ 6.99

A starter snack of crisp fried papads topped with a masala filling of onions, tomatoes and spices

Veg Spring Rolls (4) \$ 6.99

A savory chinese pancake that is rolled up filled with small pieces of vegetables and fried

Basmathi Rice (16oz) \$ 3.99

Basmati, is a variety of long, slender-grained aromatic rice which is traditionally grown in India

Dessert

Rasamalai (3) \$ 4.99

Sweet dumplings of cottage cheese served in chefs special sweetened flavored milk, garnished with pistachio and almonds.

Gulab Jamun (3) \$ 4.99

Golden- fried dumplings of milk pastry is soaked in sweet, saffron enriched syrup and served hot.

Drinks

Masala Chai \$ 2.99

Masala chai is an indian tea beverage made by bowling black tea in milk and water with a mixture of aromatic herbs and spices

Indian Coffee \$ 3.99

Coffee drink made by mixing frothed and boiled milk along with grounded coffee powder

Mango Lassi \$ 4.99

Mango lassi is a delicious creamy drink with mango and yogurt

Rose Milk \$ 3.99

Cooling and Refreshing drink made with chilled milk and rose syrup

SCAN ME



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