

3. **Egg Biryani**13.99
Basmati rice cooked with egg, herbs, spices and garnished with onion and lemon.
4. **Lamb Biryani**16.99
Boneless Lamb cubes cooked in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan.
5. **Shrimp Biryani**16.99
Shrimp cooked in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan.
6. **Fish Biryani**16.99
Deep fried fish cooked in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan.
7. **Lemon Rice**8.99
Delicate flavor of fresh lemon juice tempering with lentil, peanut, spices and herbs.

Bread Basket

1. **Poori (2)**4.99
Whole wheat bread deep fried.
2. **Chappathi (2)**4.99
Whole wheat bread slowly cooked in flat grill.
3. **Parotta (2)**5.99
Parotta is a subcontinental layered flatbread made from maida alternatively known as flaky ribbon pancake.
4. **Garlic Naan (2)**4.99
Bread baked in clay oven (Tandoor) topped with garlic
5. **Plain Naan (2)**4.99
Bread baked in clay oven (Tandoor)
6. **Butter Naan (2)**4.99
Bread baked in clay oven (Tandoor) opped with butter

Chef's Special

1. **Steam Momo's Veg. or Non-Veg. (6)**10.99
Steamed dumplings with home-made sauce. Includes 1 free drink
2. **Fried Momo's Veg. or Non-Veg. (6)**10.99
Fried dumplings with home-made sauce
3. **Chili Momo's (6)**12.99
Fried dumplings tossed in spicy Chili Sauce with vegetables

Kids Special

1. **French Fries**6.99
2. **Chicken Nuggets (6)**8.99

Sides

1. **Masala Omlette**6.99
Combination of chopped onion, tomatoes and chili with eggs, cooked slowly in a flat grill and enhanced with Indian spices.
2. **Peanut Masala**6.99
Roasted peanuts tossed with tomato, onions, green chillies and chefs' special masala. Goes well with Beer!
3. **Masala Papad (3)**6.99
A starter snack of crisp fried papads topped with a masala filling of onions, tomatoes and spices.
4. **Veg Spring Rolls (4)**6.99
A savory chinese pancake that is rolled up filled with small pieces of vegetables and fried.
5. **Basmati Rice (16oz)**3.99

Desserts

1. **Rasamalai (3)**4.99
Sweet dumplings of cottage cheese served in chefs special sweetened flavored milk, garnished with pistachio and almonds.
2. **Gulab Jamun (3)**4.99
Golden- fried dumplings of milk pastry is soaked in sweet, saffron enriched syrup and served hot.

Drinks

1. **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.
2. **Indian Coffee**3.99
Coffee drink made by mixing frothed and boiled milk along with ground coffee powder.
3. **Mango Lassi**4.99
Mango lassi is a delicious creamy drink with mango and yogurt.
4. **Rose Milk**3.99
Cooling and Refreshing drink made with chilled milk and rose syrup.
5. **Lemonade (Lemon Juice)**x.xx
6. **Paani Poori (Golgappa) 8 pc.**9.99
7. **Dahi Poori (8)**10.00



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SK8 House
600 S. Lynnhaven Rd.
Virginia Beach, VA 23452

Chat: Corner

1. **Samosa Chat**8.99
Samosa broken into pieces and mixed with chickpeas cooked in spices, topped with tamarind, mint, yogurt, chopped cilantro and chat masala.
2. **Aloo Tikki Chat**9.99
Potato patties deep fried broken into pieces and mixed with chickpeas cooked in spices, topped with tamarind, mint, yogurt, chopped cilantro and chat masala.

Appetizers: Veg

1. **Medu vada (3)**8.99
Fried lentil doughnut served with chutney and sambar.
2. **Onion Pakoda**6.99
Finely sliced onions dipped in chickpeas flour batter and deep fried and served with chutney.
3. **Cut Mirchi**7.99
Hot peppers dipped in batter and fried, garnished and served with chutney.
4. **Samosa (2)**5.99
Deep fried crispy pastry turnover filled with mashed potatoes and peas, served with tamarind chutney.

Appetizers: Non-Veg

- Egg Bonda** 8.99
Boiling eggs deep fried in a batter of rice and gram flour.
- Chicken 65 (Dry)** 10.99
Boneless cubes of chicken marinated with a blend of yogurt and Indian spices and deep fried.
- Chicken 555** 11.99
Chicken cubes cooked in special chili sauce and tossed with cashews.
- Chicken Pepper Fry** 12.99
Boneless chicken tossed in black pepper sauce.
- Goat Sukha** 13.99
Pieces of goat cooked in traditional south Indian style with freshly aromatic spices and ground black pepper.
- Apollo Fish** 12.99
Boneless tilapia fillets battered fried cooked in special chili sauce.
- Tawa Fish Fry** 13.99
Finger-shaped fish fillets marinated in freshly made Indian spices and deep-fried until crispy.
- Tandoori Chicken (Grilled Chicken)** 17.99
Half a farm raised hen, spiced and baked in clay oven (cooking time: 15/20 minutes)
- Grilled Pomfret Whole Fish** 18.99
Whole Pomfret Marinated with authentic South India Spices and glazed to perfection in tandoor (cooking time: 15/20 minutes)

Indo-Chinese

- Veg Manchurian** 10.99
Chopped vegetables made into balls, deep fried and tossed in Manchurian sauce.
- Gobi Manchurian** 10.99
Fried battered cauliflower tossed in Manchurian sauce.
- Chili Gobi** 11.99
Fried battered cauliflower tossed with soya chili sauce.
- Chili Panner** 13.99
Fried cottage cheese cubes are tossed with soya chili sauce.
- Chili Chicken** 14.99
A battered fried chicken cubes tossed in red chili sauce.
- Chicken Manchurian** 13.99
A battered fried chicken cubes tossed in Manchurian sauce.
- Chili Shrimp** 15.99
A battered fried shrimp cubes in red chili sauce.
- Chicken Lollypop (6)** 15.99
Chicken drums marinated in spices, coated in zesty batter and deep fried.
- Spicy Garlic Chicken Wings (8)** 15.99
Battered Chicken Wings tossed in spicy garlic sauce.
- Fried Rice (Veg/Egg/Chicken)** 13.99/14.99/15.99
Aromatic rice stir fried with your choice of protein or vegetables.
- Schezwan Fried Rice (Veg/Egg/Chicken)** 13.99/14.99/15.99
Aromatic rice stir fried with your choice of protein or vegetables along with spicy schezwan sauce.
- Hakka Noodles (Veg/Egg/Chicken)** 13.99/14.99/15.99
Hakka Noodles stir fried with your choice of protein or vegetables.
- Schezwan Hakka Noodles (Veg/Egg/Chicken)** 13.99/14.99/15.99

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

Veg Curries

- Dal Tadka** 13.99
Yellow lentils sautéed with onions, tomatoes and Indian spices.
- Kadai (Bhindhi/Veg/Paneer)** 13.99/14.99/15.99
Bhindhi/Vegetables/Paneer seasoned with our special house ground masala with onions, bell peppers and tomatoes.
- Aloo Gobi Masala** 14.99
Potatoes and Cauliflower cooked in north Indian style gravy.
- Mutter Paneer** 14.99
Panner cooked in delicious creamy gravy with green peas and cashew paste.
- Panner Butter Masala** 15.99
Cottage cheese cubes cooked in creamy and rich buttery sauce.
- Paneer Tikka Masala** 15.99
Homemade Cheese cubes cooked in tomato sauce with a touch of special cream.
- Navratan Korma** 14.99
Rich, luxurious curry dish made with vegetables, nuts and heavy cream.
- Saag Paneer** 14.99
Spinach cooked with homemade cheese cubes and spices.
- Chana Masala** 13.99
Garbanzo beans cooked with Indian spices with onions and tomatoes.

Non-Veg Curries

- Egg Masala** 14.99
Boiled eggs sautéed in garlic, onion and aromatic Indian spices.
- Butter Chicken** 15.99
Chicken sautéed in tomato based sauce with butter and blend of spices.
- Chicken Tikka Masala** 15.99
Grilled Chicken chunks cooked in tomato sauce with a touch of cream with dried onion and bell peppers.
- Andhra Curry (Chicken/Goat)** 15.99/16.99
Choice of Protein cooked in south Indian style gravy and finished with cilantro.
- Chettinad Curry (Chicken/Goat)** 15.99/16.99
Choice of protein with a unique spicy curry with coconut milk from south India.
- Lamb Rogan Josh** 18.99
Lamb chunks are stewed in brown onion and cooked with yogurt till rogan floats on the top.
- Nellore Fish Curry** 17.99
Fish chunks simmered in tamarind pulp with onions and tomatoes spiced to your taste.
- Fish Curry** 17.99
Kerala style fish curry gently simmered in a creamy coconut milk sauce.
- Vindaloo Curry (Chicken/Goat/Shrimp/Lamb)** 15.99/16.99/17.99/18.99
Choice of Protein with goan specialty flavored by tomato sauce,

vinegar, cumin and red chillies.

- Kurma Curry (Chicken/Goat/Lamb)** 15.99/16.99/18.99
Choice of protein cooked in mildly spiced onion sauce with cream and cashew paste.
- Saag Curry (Chicken/Goat/Lamb)** 15.99/16.99/18.99
Choice of protein simmered in finely ground creamy spinach based curry sauce.
- Kadai Curry (Chicken/Goat/Lamb)** 15.99/16.99/18.99
Choice of protein cooked in diced onion and bell peppers with thick gravy.
- Mugalai Chicken (Chicken/Goat/Lamb)** 15.99/16.99/18.99
Mugalai chicken made from onion gravy with cream and egg added.

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.
- 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 sautéed 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
Ground spinach paste applied on the dosa and sprinkled with the shredded cheese.
- Poori Bhajji (2)** 10.99
Whole wheat bread deep fried and served with dry potato bhajji.
- Kothu Parotta (Veg/Egg/Chicken)** 13.99/14.99/15.99
Paratha (flatbread shallow fried) vegetables or choice of protein sautéed with traditional South Indian curry and spices.

Biryani & Rice Varieties

- Dum Biryani (Veg/Chicken/Goat)** 13.99/14.99/16.99
Hyderabad 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.
- Vijayawada Chicken Boneless Biryani** 15.99
Chicken boneless cubes marinated and fried tossed in the biryani sauce and goes with the aromatic flavored basmati rice served with raita and salan.