



# Food

## Menu

FAMILY - FOOD - RESTAURANT



CONTACT: (703) 852-7536

[WWW.AMIRTHACURRY.COM](http://WWW.AMIRTHACURRY.COM)



**LOCATIONS:**  
**NEWPORT NEWS & VIRGINIA BEACH**

**OPEN DAILY**

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



## Chat: Corner

### 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.

### 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.

### Vada Pav \$ 12.99

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

### Pav Bhaji \$ 10.99

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

## Appetizers: Veg

### Medu Vada (3) \$ 12.99

Fried lentil doughnut served with chutney and sambar

### Onion Pakoda \$ 8.99

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

### Cut Mirchi \$ 9.99

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

### Samosa (2) (V) \$ 5.99

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



## Appetizers: Non-Veg

### Egg Bonda \$ 10.99

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 \$ 12.99

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

### Chicken Pepper Fry (GF) \$ 13.99

Boneless chicken tossed in black pepper sauce

### Goat Sukha (GF) \$ 14.99

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

### Apollo Fish \$ 13.99

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





## Indo - Chinese

### Veg Manchurian \$ 12.99

Chopped vegetables made into balls, deep fried and tossed in Manchurian sauce.

### Gobi Manchurian \$ 12.99

Fried battered cauliflower tossed in Manchurian sauce.

### Chilli Gobi \$ 12.99

Fried battered cauliflower tossed with soya chilli sauce.

### Chilli Panner \$ 15.99

Fried cottage cheese cubes are tossed with soya chilli sauce.

### Chilli Chicken \$ 15.99

A battered fried chicken cubes tossed in red chilli sauce.

### Chicken Manchurian \$ 15.99

A battered fried chicken cubes tossed in Manchurian sauce.

### Chilli Shrimp \$ 16.99

A battered fried shrimp cubes in red chilli 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

Aromatic rice stir fried with your choice of protein or vegetables. \$ 14.99 \$ 15.99

### Schezwan Fried Rice \$ 13.99

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

Aromatic rice stir fried with your choice of protein or vegetables along with spicy schezwan sauce. \$ 15.99

### Hakka Noodles \$ 13.99

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

Hakka Noodles stir fried with your choice of protein or vegetables. \$ 15.99

### Schezwan Hakka Noodles \$ 13.99

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

Hakka Noodles stir fried with your choice of protein or vegetables along with spicy schezwan sauce. \$ 15.99



## Veg - Curries

### Dal Tadka (GF/V) \$ 13.99

Yellow lentils sauteed with onions, tomatoes and Indian spices.

### Baigan Bhartha (V) \$ 14.99

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

### Kadai (Bhindhi (V)/Veg/Paneer) \$ 13.99

### \$ 14.99

### \$ 15.99

### Vegetable Chettinad (V) \$ 14.99

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

### Aloo Gobi Masala (V) \$ 14.99

Potatoes and Cauliflower cooked in north indian style gravy.

### Mutter Paneer (GF/V) \$ 14.99

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

### Panner Butter Masala (GF/V) \$ 15.99

Cottage cheese cubes cooked in tomato sauce with a touch of special cream.

### Paneer Tikka Masala (GF/V) \$ 15.99

Homemade Cheese cubes cooked in tomato sauce with a touch of special cream.

### Navratan Korma (V) \$ 14.99

Rich, luxurious curry dish made with vegetables, nuts and heavy cream.

### Malai Kofta (GF/N) \$ 15.99

Vegetable dumplings cooked in a special cream sauce with cashew paste.

### Saag Paneer (GF/N) \$ 14.99

Spinach cooked with homemade cheese cubes & spices

### Chana Masala (V) \$ 13.99

Garbanzo beans cooked with Indian spices with onions and tomatoes.

### Malabar Veg Curry (V) \$ 14.99

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

### Kaju Curry (GF/N) \$ 15.99

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

Please tell us how you would like your entree to be spiced.. Mild, Medium, Medium Hot or Indian Hot.





## Non - Veg Curries

<b>Egg Masala (GF)</b> Boiled eggs sauteed in garlic, onion and aromatic Indian spices.	<b>\$ 15.99</b>
<b>Butter (Chicken/Lamb/Goat/Fish/Shrimp)</b> Sauteed in tomato based sauce with butter and blend of spices. Gluten Free.	<b>\$ 17.99</b>
<b>Tikka Masala (Chicken/Lamb/Shrimp)</b> Grilled Chicken chunks cooked in tomato sauce with a touch of cream with dried onion & bell peppers. Gluten Free.	<b>\$ 16.99</b> <b>\$ 19.99</b>
<b>Andhra Curry (Chicken/Goat/Lamb)</b> Choice of Protein cooked in south Indian style gravy and finished with cilantro. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b> <b>\$ 19.99</b>
<b>Chettinad Curry (Chicken/Goat)</b> Choice of protein with a unique spicy curry with coconut milk from south India. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b>
<b>Lamb Rogan Josh</b> Lamb chunks are stewed in brown onion & cooked with yogurt till Rogan floats on the top. Gluten Free.	<b>\$ 19.99</b>
<b>Nellore Fish Curry</b> Fish chunks are simmered in tamarind pulp with onions & tomatoes spiced to your taste. Gluten Free.	<b>\$ 18.99</b>
<b>Malabar Fish Curry</b> Kerala style fish curry gently simmered in a creamy coconut milk sauce. Gluten Free.	<b>\$ 18.99</b>
<b>Vindaloo Curry (Chicken/Goat/Shrimp/Lamb)</b> Choice of Protein with goan specialty flavored by tomato sauce, vinegar, cumin & red chillies. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b> <b>\$ 18.99</b> <b>\$ 19.99</b>
<b>Kurma Curry (Chicken/Goat/Lamb/Shrimp)</b> Choice of protein cooked in mildly spiced onion sauce with cream and cashew paste. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b> <b>\$ 19.99</b>
<b>Saag Curry (Chicken/Goat/Lamb)</b> Choice of protein simmered in finely grinded creamy spinach based curry sauce. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b> <b>\$ 19.99</b>
<b>Kadai Curry (Chicken/Goat/Lamb/Shrimp)</b> Choice of protein cooked in diced onion & bell peppers with thick gravy. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b> <b>\$ 19.99</b>
<b>Mugalai Chicken (Chicken/Goat/Lamb)</b> Mugalai chicken made from onion gravy with cream and egg added. Gluten Free.	<b>\$ 16.99</b> <b>\$ 18.99</b> <b>\$ 19.99</b>



## South Indian

<b>Idli (3)</b> Savoury rice cakes are made by steaming a batter consisting of fermented lentils and rice served with chutneys and sambar	<b>\$ 10.99</b>
<b>Ghee Podi Idli</b> Savoury rice cakes made by steaming a batter consisting of fermented lentils and rice served with sambar and chutney	<b>\$ 12.99</b>
<b>Mini Sambar Idli</b> Steamed rice and lentil patties soaked in savory sambar	<b>\$ 11.99</b>
<b>Plain Dosa</b> A staple food of southern India. A gorgeous crepe is whipped up from perfectly-fermented rice/lentil batter.	<b>\$ 11.99</b>
<b>Masala Dosa</b> The classic crepe is stuffed with Potato and Masala. Enjoy this tasty, wholesome treat. Served with coconut chutney and lentil dal.	<b>\$ 12.99</b>
<b>Mysore Masala Dosa</b> The classic Indian crepe. Potato masala mixture forms the inner layer of the crepe for an outstanding taste!	<b>\$ 13.99</b>
<b>Spring Dosa</b> Combination of all sliced vegetables sauteed with potato masala stuffed inside the dosa	<b>\$ 15.99</b>
<b>Egg Dosa</b> Eggs tossed on the dosa with black pepper and spices	<b>\$ 15.99</b>
<b>Spinach Cheese Dosa</b> Ground spinach paste applied on the dosa and sprinkled with the shredded cheese	<b>\$ 15.99</b>
<b>Onion Rava Masala Dosa</b> Crisp crepe made with fine Semolina and sprinkled with your choice of chopped onion and potato masala.	<b>\$ 16.99</b>
<b>Chole Bhature (2)</b> Deep fried Indian bread made with soft wheat served with chickpeas curry and pickles	<b>\$ 14.99</b>
<b>Poori Bhajji (2)</b> Whole wheat bread deep fried and served with dry potato bhajji	<b>\$ 13.99</b>
<b>Parotta Veg Kurma (3)</b> Flatbread shallow fried in tawa served with mixed vegetable curry in a coconut cream.	<b>\$ 16.99</b>
<b>Kothu Parotta (Veg/Egg/Chicken)</b> Paratha (flatbread shallow fried) vegetables or choice of protein sautéed with traditional South Indian curry & spices	<b>\$ 14.99</b> <b>\$ 15.99</b> <b>\$ 16.99</b>

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## Biryani & Rice Varieties

**Dum Biryani** \$ 14.99

**Veg (V)/Chicken (GF)/Goat (GF)** \$ 16.99

\$ 18.99

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.

**Vijayawada Chicken Boneless (GF)** \$ 16.99

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

**Egg Biryani (GF)** \$ 15.99

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

**Lamb Biryani (GF)** \$ 19.99

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

**Shrimp Biryani** \$ 18.99

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

**Fish Biryani** \$ 18.99

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

**Lemon Rice (GF)** \$ 9.99

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

**Bisebala Bath (GF)** \$ 11.99

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

**Tamarind Rice (GF)** \$ 9.99

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

**Curd Rice (GF)** \$ 9.99

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

**Rava Upma** \$ 9.99

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

## Bread Basket

**Poori (2pcs) (V)** \$ 6.99

Whole wheat bread deep fried

**Bhatura (2pcs)** \$ 8.99

Deep fried Indian bread made with soft wheat

**Chappathi (2pcs) (V)** \$ 5.99

Whole wheat bread slowly cooked in flat grill

**Parotta (2)** \$ 6.99

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

## Sides

**Masala Omelette** \$ 8.99

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

**Peanut Masala** \$ 8.99

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

**Masala Papad (3)** \$ 9.99

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

**Veg Spring Rolls (4)** \$ 8.99

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)** \$ 6.99

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

**Gulab Jamun (3)** \$ 5.99

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

## Drinks

**Masala Chai** \$ 3.99

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** \$ 4.99

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** \$ 5.99

Cooling and Refreshing drink made with chilled milk and rose syrup

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**SCAN ME**



## **Locations:**

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