

# BI

## BIRYANI HUNTER

# SAVOR THE HUNT

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**PREMIUM VEGAN BIRYANI | PREMIUM CHICKEN BIRYANI  
PREMIUM GOAT BIRYANI | SPECIAL MANGO LASSI  
[WWW.BIRYANIHUNTER.COM](http://WWW.BIRYANIHUNTER.COM)**

**JOIN US ON A CULINARY JOURNEY THAT CELEBRATES THE RICH HERITAGE  
OF BIRYANI!**





# IBI

## BIRYANI HUNTER

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# menu



### Biryani Hunter Special

#### **Premium Vegan Biryani Meal Set - \$30.00**

Green jackfruit and other vegetables are marinated in a mixture of high-end spices like saffron, mace etc. and layered with premium basmati rice in a cast iron pot and slow cooked sealed. Served with: Salad, Green Chutney, and Dessert

#### **Premium Chicken Biryani Meal Set - \$30.00**

Fresh boneless chicken meat is marinated in a mixture of high-end spices like saffron, mace etc. and layered with premium basmati rice in a cast iron pot and slow cooked sealed. Served with: Yoghurt dip, Salad, and Dessert

#### **Premium Chicken Biryani Desi Spicy (Homestyle) Meal Set - \$30.00**

Fresh chicken meat(with bones)is marinated in a mixture of high-end spices like saffron, mace etc and layered with premium basmati rice in a cast iron pot and slow cooked sealed. Served with: Yoghurt dip, Salad, and Dessert

#### **Premium Goat Biryani Meal Set - \$32.00**

Fresh goat meat(with bones)is marinated in a mixture of high-end spices like saffron, mace etc and layered with premium basmati rice in a cast iron pot and slow cooked sealed. Served with: Yoghurt dip, Salad, and Dessert

#### **Premium Lamb Biryani Meal Set - \$32.00**

Fresh boneless lamb is marinated in a mixture of high-end spices like saffron, mace etc and layered with premium basmati rice in a cast iron pot and slow cooked sealed. Served with: Yoghurt dip, Salad, and Dessert

### Lunch Special

#### **Veg Thali - \$25.00**

Choice of one Veg entree Served with Aloo Matar, Dal of the Day, basmati rice, naan and salad.

#### **Non-Veg Thali - \$25.00**

Choice of one Non-Veg entrée. Served with Aloo Matar, Dal of the Day, basmati rice, naan and salad.





## Veg Starter

### **Cauliflower Manchurian - \$15.00**

Fried cauliflower tempura tossed in tangy sauce.

### **Paneer Chilly - \$15.00**

Cottage cheese tossed in tomato sauce and onions, bell peppers.

### **Paneer Pakora - \$12.00**

Fried cottage cheese marinated in batter Veg Samosa - \$10.00

Hand rolled pastry, stuffed with potatoes.

### **Veg Pakora - \$10.00**

Spinach, cauliflower, and potato fritters served with homemade sweet tomato chutney.

### **Dahi Puri - \$10.00**

Crisp balls stuffed with chickpeas, potatoes, onions, homemade yogurt, and chutneys.

### **Aloo Tikki - \$10.00**

Potatoes patties made with chickpeas; potatoes served with green sauce.

### **Masala Fries - \$10.00**

Potatoes fries served with masala sauce over it.

## Non-Veg Starter

### **Chicken Samosa - \$15.00**

Hand rolled pastry, stuffed with ground chicken.

### **Fish Pakora - \$15.00**

Fried fish with Indian spices(crispy)

### **Chicken Pakora - \$20.00**

Fried chicken with Indian spices(crispy)

### **Chicken Chili - \$20.00**

Fried chicken tossed in tomato sauce, onion and bell peppers.

## Tandoor Special

### **Paneer Tikka - \$15.00**

Tandoori cottage cheese, tomatoes & onions marinated with Indian spices.

### **Soya Chop - \$15.00**

Tandoori soya chops, tomatoes & onions marinated with Indian spices.

### **Chicken Tikka - \$20.00**

Tandoori chicken marinated with Indian spices

### **Green Chicken Tikka - \$20.00**

Tandoori chicken marinated with Indian spices and green herbs

### **Chicken Malai Tikka - \$20.00**

Tandoori chicken marinated with Indian spices and cream

### **Tandoori Chicken (home style) - \$25.00**

Tandoori chicken with bones marinated with Indian spices, served with onion salad

### **Chicken Sheesh Kabob - \$20.00**

### **Lamb Sheesh Kabob - \$25.00**

### **Lamb Chops - \$30.00**

### **Shrimp Tandoor Special - \$30.00**

Tandoori Lamb Chops with yogurt marinated in Indian spices.

### **Salmon Fish - \$35.00**

Tandoori salmon fish with Indian spices

### **Fish Tikka - \$25.00**

Tandoori fish with Indian spices

### **Mix Tandoori Sizzler - \$35.00**

An assortment of Tandoori Chicken leg, Lamb Sheesh Kabob, Chicken Tikka





## Veg Starter

### **Cauliflower Manchurian - \$15.00**

Fried cauliflower tempura tossed in tangy sauce.

### **Paneer Chilly - \$15.00**

Cottage cheese tossed in tomato sauce and onions, bell peppers.

### **Paneer Pakora - \$12.00**

Fried cottage cheese marinated in batter Veg Samosa - \$10.00

Hand rolled pastry, stuffed with potatoes.

### **Veg Pakora - \$10.00**

Spinach, cauliflower, and potato fritters served with homemade sweet tomato chutney.

### **Dahi Puri - \$10.00**

Crisp balls stuffed with chickpeas, potatoes, onions, homemade yogurt, and chutneys.

### **Aloo Tikki - \$10.00**

Potatoes patties made with chickpeas; potatoes served with green sauce.

### **Masala Fries - \$10.00**

Potatoes fries served with masala sauce over it.

## Non-Veg Starter

### **Chicken Samosa - \$15.00**

Hand rolled pastry, stuffed with ground chicken.

### **Fish Pakora - \$15.00**

Fried fish with Indian spices(crispy)

### **Chicken Pakora - \$20.00**

Fried chicken with Indian spices(crispy)

### **Chicken Chili - \$20.00**

Fried chicken tossed in tomato sauce, onion and bell peppers.

## Tandoor Special

### **Paneer Tikka - \$15.00**

Tandoori cottage cheese, tomatoes & onions marinated with Indian spices.

### **Soya Chop - \$15.00**

Tandoori soya chops, tomatoes & onions marinated with Indian spices.

### **Chicken Tikka - \$20.00**

Tandoori chicken marinated with Indian spices

### **Green Chicken Tikka - \$20.00**

Tandoori chicken marinated with Indian spices and green herbs

### **Chicken Malai Tikka - \$20.00**

Tandoori chicken marinated with Indian spices and cream

### **Tandoori Chicken (home style) - \$25.00**

Tandoori chicken with bones marinated with Indian spices, served with onion salad

### **Chicken Sheesh Kabob - \$20.00**

### **Lamb Sheesh Kabob - \$25.00**

### **Lamb Chops - \$30.00**

### **Shrimp Tandoor Special - \$30.00**

Tandoori Lamb Chops with yogurt marinated in Indian spices.

### **Salmon Fish - \$35.00**

Tandoori salmon fish with Indian spices

### **Fish Tikka - \$25.00**

Tandoori fish with Indian spices

### **Mix Tandoori Sizzler - \$35.00**

An assortment of Tandoori Chicken leg, Lamb Sheesh Kabob, Chicken Tikka







## Main Course (Veg)

### **Paneer Tikka Masala - \$21.00**

Cottage cheese cooked in cream & tomato gravy.

### **Paneer Butter Masala - \$21.00**

Cottage cheese cooked in cream & onion gravy.

### **Veg Korma - \$21.00**

Creamy mixed vegetable cooked in cream and exotic Indian spices

### **Dal Makhani - \$21.00**

Black lentils delight cooked on low heat.

### **Yellow daal Tadka - \$21.00**

Yellow lentils tempered with cumin, mustard, garlic & curry leaves

### **Chana Masala - \$21.00**

White chickpeas cooked in onion tomatoes and spices.

### **Aloo Gobi - \$21.00**

Potato & cauliflower stewed with cumin & ginger

### **Malai Kofta - \$21.00**

Cheese ball dumplings made with  
veggies & cheese, cooked in delicious creamy gravy

### **Baingan Bharta - \$21.00**

Roasted eggplant sautéed with tomatoes & onions.

### **Aloo Matar - \$21.00**

Snow peas with potatoes cooked in aromatic infusion of gravy

### **Aloo Matar Paneer - \$21.00**

Snow peas with potatoes cooked in aromatic infusion of gravy

## Main Course (Non-Veg)

### **Desi Chicken Curry (Homestyle) - \$25.00**

Chicken cooked in onion gravy with authentic Indian spices with special ingredients

### **Chicken Tikka Masala - \$23.00**

Chicken cooked in cream & tomato gravy

### **Butter Chicken (Boneless) - \$23.00**

Chicken cooked in cream and onion gravy.

### **Chicken Curry - \$23.00**

Chicken cooked in traditional Indian spices and onion gravy.

### **Palak Chicken - \$23.00**

Chicken cooked in spinach & exotic spices.

### **Chicken Mango - \$23.00**

Chicken cooked in mango & exotic spices.

### **Chicken Korma - \$25.00**

Creamy chicken cooked in cream and exotic Indian spices

### **Chicken Vindaloo - \$23.00**

Tomato based deep flavored chicken with layers of smoked and spicy gravy

### **Lamb Vindaloo - \$25.00**

Tomato based deep flavored lamb with layers of smoked and spicy gravy

### **Palak Lamb - \$25.00**


Lamb cooked in spinach & exotic spices.

### **Lamb Tikka Masala - \$25.00**

Lamb cooked in cream & tomato gravy.

### **Masala Fish - \$25.00**

Fish cooked in special spices, onion and tomatoes





## Rice

Pulao/Pilaf - \$10.00

Plain Rice - \$5.00

Jeera Rice - \$7.00

## Breads

Roti/Chapati - \$3.00

Butter Roti/Chapati- \$3.50

Tandoor Roti- \$3.00

Plain Naan- \$3.00

Butter Naan- \$3.50

Garlic Naan- \$5.00

Pistori Naan- \$7.00

Chicken Naan- \$7.00

Aloo Kulcha \$7.00

Onion Kulcha\$7.00

Cheese Kulcha\$7.00



## Soups

Veg Soup - \$10.00

Vegan Lentil Soup - \$7.00

Chicken Soup - \$10.00



## Sides

Cucumber Salad - \$5.00

Raita – \$5.00

## Desert

Ras Malai - \$7.00

Gulaab Jamun - \$7.00

Ice-cream - \$10.00

Gajar Halwa/Carrot Pudding - \$20

## Kids Menu (Dine in Only)

(Comes with Free Kids size Apple Juice & Ice cream)

Butter Paneer with Rice & Fries - \$11.99

Chicken Malai Boti with Rice & Fries - \$11.99

Butter Chicken with Rice & Fries - \$11.99



# BI

## BIRYANI HUNTER



Taste Now!

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