



REDEFINED INDIAN CUISINE

SOUPS

MULLIGATAWNY SOUP	\$7
<i>Pureed lentils, pears, apples, carrots, broccoli & coconut milk</i>	
TOMATO SAFFRON SHORBA	\$7
<i>Fresh tomatoes, saffron, and cream</i>	
RASAM	\$7/\$8/\$10
(VEG/CHICKEN/ SHRIMP)	
<i>Tomatoes, cilantro, garlic, and tamarind</i>	
MANCHOW SOUP	\$7/\$8
(VEG/CHICKEN)	
<i>Ginger Garlic Soya & Crispy Noodles</i>	
SWEET CORN SOUP	\$7/\$8
(VEG/CHICKEN)	
<i>Boiled Corn & Corn Broth</i>	

STARTERS

● MINI BHOG KULCHAS	\$12
<i>paneer, amul cheese, makhni sauce</i>	
SAMOSA	\$8/\$10
(VEG/LAMB)	
<i>Turnovers w/ spiced potatoes, peas, lentils, lamb</i>	
PAKORA	\$16/\$18
(ASSORTED/PANEER)	
<i>Chickpea flour fritters</i>	
GONGURA OR GUNTUR MIRCHI/CUT MIRCHI	\$16/\$16/\$15
<i>Chickpea Flour, Chilies & Onions/ Crispy Diced Chili</i>	

● CHITTI GARELU **\$16/\$20**

KALE CHUTNEY/CHICKEN CURRY
Mini spiced lentil donuts

JEEDIPAPPY KODI PAKODI **\$18**

(CASHEW CHICKEN)

Chicken/Cashew /curry leaves & chillies

DAHI KABAB (VEG) **\$16**

ANDHRA CHILI CHICKEN **\$18**

KAREVEPAKU KODI **\$18**

BHOG TAWA FISH FRY **\$20**

MACHI AMRITSARI **\$23**

Cod, caraway seeds, coriander

● BRONZINI VEPUDU **\$23**

Bone-in fish, chillies, curry leaves

CHAAT

PAPDI CHAAT **\$12**

● POTLI SAMOSA CHAAT **\$12**

● BEET TIKKI CHAAT **\$14**

CHOLAY BATURA **\$18**

INDO-CHINESE

SZECHUAN EGGPLANT W/ **\$20**

CRISPY OKRA

Baby eggplant, long okra

SPRING ROLLS **\$14/\$16**

(VEG/CHICKEN)

CRISPY CORN CHILI **\$16**

PEPPER



BHOG

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MANCHURIAN KNOTS	\$18
<i>Cauliflower, Broccoli, Paneer</i>	
CORN CUT MIRCHI MIX	\$18
DRUMS OF HEAVEN	\$19
<i>Chicken drumettes, ginger garlic, egg</i>	
APOLLO FISH	\$20
LOOSE PRAWNS	\$20
PEPPER GARLIC SHRIMP	\$20

STIR FRY

Choose 1 Sauce and 1 Protein

SAUCES:

CHILI (DRY OR WET)

Onion, garlic, bell pepper, chilies in garlic sauce and cilantro

MANCHURIAN (DRY OR WET)

Sautéed in ginger and garlic chili sauce

65 (DRY)

Green chilies, curry leaves, yogurt

SCHEZWAN (DRY)

Whole red chili, bell peppers, onion

GINGER (SEMI WET)

Ginger, onion, red chili

PROTEINS:

CAULIFLOWER/BROCCOLI/	\$16
MUSHROOM	
-paneer	\$18
CHICKEN	\$19
SHRIMP	\$20
FISH	\$20

CHINESE BASKET

Bed of crispy noodles

VEG/EGG/	\$18/\$18/
CHICKEN/SHRIMP	\$19/\$20

NOODLES

(Hakka/Schezwan/Chili Garlic)

VEG/EGG/	\$16/\$16/
CHICKEN/SHRIMP	\$17/\$18

FRIED RICE

(Bhog/Schezwan/Chili Garlic)

VEG/EGG/	\$16/\$16/
CHICKEN/SHRIMP	\$17/\$18

TANDOOR

A traditional Indian earthen clay which has popularized Indian

CHICKEN MALAI KABAB	\$22
(MILD)	

Cream cheese, saffron, exotic spices

CHICKEN SOOLA/MOTIA	\$22
<i>Bhog's famous combination kabab</i>	

TANDOORI CHICKEN	\$18/\$28
(HALF/WHOLE)	

LAMB CHOPS	\$32
<i>Tender lamb chops marinated with</i>	

roasted with yogurt and ginger

SALMON TIKKA	\$24
<i>Ginger, garlic, coriander seeds and</i>	

caraway seeds

SPICY TABAK MASS	\$32
<i>Kashmiri Style Goat Ribs</i>	

TANDOORI SHRIMP	\$28
<i>Ginger, garlic, yogurt, Bhog's</i>	

<i>tandoori spices</i>	
PANEER TIKKA	\$20

Yogurt, Fenugreek and Tandoori

<i>Spices</i>	
MAKHMALI PANEER TIKKA	\$21

Cream cheese, cardamom, and house

<i>spices</i>	
TANDOORI VEGETABLES	\$20

Potatoes, cauliflower, paneer, mushrooms, onions and broccoli



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MAIN COURSE

CHICKEN

KADAI CHICKEN \$20

*Bell pepper, tomatoes & fenugreek
Ginger*

● **MASALA ROAST CHICKEN** \$24

*Roasted chicken in thick spiced
gravy with ginger*

CHICKEN SAAG \$20

Spinach, ginger, garlic & onion

CHICKEN TIKKA MASALA \$22

*Mesquite broiled chicken in creamy
tomato sauce*

CHICKEN SHAHI KORMA \$22

Cashew, almond cream & spices

CHICKEN CHETTINAD \$20

Black pepper, curry leave, chillies

MURGH MAKHNI \$22

(BUTTER CHICKEN)

Creamy tomato sauce, fenugreek

SOUTHERN SPICE \$20

CHICKEN CURRY

Home style curry

KODI VEPUDU \$22

*Sautéed chicken, curry leaves,
green chilies*

GONGURA CHICKEN \$22

Sorrel leaves, green chilies

LAMB AND GOAT

(GOAT BONE-IN)

TIKKA MASALA \$25

*Lamb cubes in creamy tomato
butter sauce*

ROGAN JOSH \$25

*Tandoori delicacy cooked in whole
spices*

GOAT CURRY \$24

(GOAT BONE-IN)

Indian style curry

● **VEINCHINA MAMSAM** \$28

(BHUNA GHOSH)

*Lamb/Goat with curry leaves and
green chillies*

KADAI LAMB/GOAT \$24

*Tomatoes, bell peppers, onions,
and fenugreek*

LAMB/GOAT SAAG \$24

Spinach, ginger, garlic & onion

GONGURA MAMSAM \$25

*Goat, sorrel leaves,
green chilies, curry leaves*

LAMB SHAHI KORMA \$25

Rich creamy sauce with nuts

EGG/ANDA

BOILED EGG CURRY \$18

ANDA BURJI \$18

*Scrambled egg, onions, chilies
& cilantro*

KODI GUDDU PULUSU \$18

*Tangy spicy sauce, onions,
cumin, fenugreek*

VINDALOO

Spicy curry, garlic, potato

VEGETABLE (VEGAN) \$18

CHICKEN

\$22

GOAT

\$24

LAMB

\$24

SHRIMP

\$25



REDEFINED INDIAN CUISINE

SEAFOOD

KADAI SHRIMP	\$25
Ginger, bell pepper, tomatoes & fenugreek	
GOAN SALMON/SHRIMP	\$25
CURRY	
Salmon or shrimp cooked with tangy spices and coconut milk	
SHRIMP TIKKA MASALA	\$25
Shrimp in creamy tomato butter sauce	
● ROYYA VEPUDU	\$26
Sautéed Shrimp with curry leaves and spices	
SHRIMP SHAHI KORMA	\$25
Shrimp cooked in cashew nut creamy sauce	
CHEPA PULUSU	\$25
Tangy sauce, cumin, fenugreek	
Choose Boneless or Bone-in	
VEGETABLES	
(Jain options available)	
Bhog only uses rennet free (vegetarian) cheeses	
ALOO GOBI/ALOO	\$18
PALAK GOBI PALAK	
Cauliflower and potatoes cooked with onions, cilantro, tomatoes	
BENDAKAYA VEPUDU	\$20
Stir fried okra, onions, curry leaves, cashew and tomatoes	
BENDAKAYA PULUSUU	\$20
Okra, Onions, Tangy Gravy	
BENDI MASALA	\$20
Okra, onions, tomatoes, ginger, garlic	
● MASALA ROAST PANEER	\$22
Roasted cheese with thick-spiced cashew gravy	

BAGARA BAINGAN/

\$20

GUTTIVANKAYA

Baby eggplant, peanuts, coconut, sesame seeds & tamarind gravy

MALAI KOFTA

\$20

Vegetable croquettes with veggies & cottage cheese in cashew sauce

NAVRATAN KORMA

\$20

Jewel veggies cooked in creamy mild sauce

PALAK PANEER

\$20

Spinach cooked with ginger, garlic, cumin

PANEER BURJI

\$20/\$24

Grated paneer, onion, tomatoes (Choose - Semi Wet or Dry)

PANEER TIKKA MASALA

\$20

Homemade cheese, onions, creamy tomato sauce

PANEER MAKHNI

\$20

Homemade cheese in creamy tomato butter sauce

SHAHI PANEER

\$20

Cashew, almond, cream & cheese

KADAI PANEER

\$20

Onions, tomatoes, bell peppers, red chilies & fenugreek

METHI MALAI EDAMAME

\$22

WITH MUTTER KOFTA

Creamy sauce, shredded paneer

● MUGHLAI DUM ALOO

\$20

Yukon potatoes, amul cheese, paneer, creamy sauce

ALOO METHI

\$18

Potatoes and fenugreek

CHANA MASALA/

\$18

CHANA SAAG

Chickpeas cooked in tomatoes and onion gravy/spinach



REDEFINED INDIAN CUISINE

DAAL TADKA/DAAL PALAK/ \$16

GONGURA PAPPU

Lentils, tempered spices, tomatoes and curry leaves/spinach/sorrel leaves

DAAL MAKHNI \$18

3 kinds of lentils cooked in butter, tomatoe sauce and spices

DUM BIRYANI

HYDERABADI – DUM BIRYANI

Spices, mint, yogurt, saffron, layers of fragrant basmati rice

SHRIMP/GOAT/ \$24/\$26/

CHICKEN/VEG/EGG \$22/\$20/\$20

BONELESS CHICKEN \$22

BIRYANI

● **POTLAM BIRYANI \$26/\$30**

Omelette wrapped biryani

CHICKEN/GOAT

HALEEM HYDERABADI \$24

Minced goat meat, lentils, spices and broken wheat

PULAO RICE

VEGETABLE PULAO \$20

CHICKEN PULAO \$22

SHRIMP PULAO \$24

GOAT PULAO \$26

● **POTLAM PULAO \$26/\$30**

CHICKEN/GOAT

PEAS PULAO/JEERA RICE \$14

PLAIN RICE \$6

DOSA

PLAIN \$16

mysore masala/masala/ \$18

deccan/chili cheese

CHICKEN CURRY DOSA \$22

MUTTON CURRY DOSA \$24

BREAD

NAAN - PLAIN/ONION/ \$5/\$7/

GARLIC/SESAME/CHILI/ \$7/\$7/\$7

ROSEMARY/CHILI GARLIC \$7/\$8

CHICKEN TIKKA NAAN/ \$9/\$10

KHEEMA NAAN

Stuffed with spiced chicken or stuffed with minced lamb

ROTI/LACHHA PARATA/ \$5/\$8/

paneer or alu parata \$8

Tandoor baked light wheat breads

POORI (2 PC) \$8

Deep – fried puffed bread

PANEER KULCHA/ \$8

PESHAWARI NAAN

Homemade cheese stuffed bread/ stuffed with dry fruits & nuts

BREAD BASKET \$23

Naan, Garlic Naan, Roti, Kulcha

DESSERTS

As delicious as they are creative

● **GAJJAR JAMUN SOPAPILLA \$14**

● **GULAB JAMUN CREME BRULEE \$12**

● **PAN FILOS(3 PIECES) \$8**

After Mints

● **ORANGE TULIP SHIREEN \$12**

● **MALAI FLOWER POT \$8/\$14**

1 PC / 2 PC

● **RASMALAI TRES LECHES \$12**

Berry compote, rabri, milk

GULAB JAMUN WITH \$12

VANILLA ICE-CREAM



REDEFINED INDIAN CUISINE

KHUBANI KA MEETHA \$12

ASSORTED HALWA \$14

(LOUKI/MOONG/GAJAR)

Made from various kinds of fruits, veggies, grains, nuts, lentils

DOUBLE KA MEETA \$12

Bread pudding soaked in hot milk, nuts, saffron, cardamom

CHOCOLATE BROWNIE WITH ICE CREAM \$12

CHOICE OF KULFI \$12

CHOICE OF ICE CREAMS \$12

KIDS MENU

CHICKEN NUGGETS \$12

FRENCH FRIES \$12

CHEESE DOSA \$12

BEVERAGES

COKE/DIET \$4

COKE/SPRITE

ЛАSSI - \$8

MANGO/SWEET/SALTY

FRESH LIME SODA \$8

SWEET/SALTY

MASALA SODA \$8

MASALA CHAI \$8

MADRAS COFFEE \$8

SPARKLING WATER \$4

MOCKTAILS

VIRGIN MOJITO/MANGO \$11

WATERMELON COOLER \$11

DHOTI MIRCHI \$11

PINA COLADA \$11

LUNCH SPECIALS

THALI

(DINE-IN ONLY)

MONDAY TO FRIDAY

VEG THALI \$24

NON - VEG THALI \$26

SATURDAY & SUNDAY

VEG THALI \$28

NON - VEG THALI \$30

18% gratuity will be added for parties of 4 or more even if checks are paid individually.

Each order takes a minimum of 20-25 minutes to serve.

If you have any food allergies, please inform your server.

Bhog only uses rennet free (vegetarian) cheeses.