



REDEFINED INDIAN CUISINE

SOUPS

MULLIGATAWNY SOUP \$7

Pureed lentils, pears, apples, carrots, broccoli & coconut milk

TOMATO SAFFRON SHORBA \$7

Fresh tomatoes, saffron, and cream

RASAM \$7/\$8/\$10

(VEG/CHICKEN/ SHRIMP)

Tomatoes, cilantro, garlic, and tamarind

MANCHOW SOUP \$7/\$8

(VEG/CHICKEN)

Ginger Garlic Soya & Crispy Noodles

SWEET CORN SOUP \$7/\$8

(VEG/CHICKEN)

Boiled Corn & Corn Broth

STARTERS

● **MINI BHOG KULCHAS** \$14

paneer, amul cheese, makhni sauce

SAMOSAS \$8/\$10

(VEG/LAMB)

Turnovers w/ spiced potatoes, peas, lentils, lamb

PAKORA \$16/\$18

(ASSORTED/PANEER)

Chickpea flour fritters

GONGURA OR GUNTUR \$16/\$16/\$15

MIRCHI/CUT MIRCHI

*Chickpea Flour, Chilies & Onions/
Crispy Diced Chili*

● **CHITTI GARELU** \$16/\$20

KALE CHUTNEY/CHICKEN CURRY

Mini spiced lentil donuts

JEEDIPAPPU 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

CHAAT

PAPDI CHAAT \$14

● **POTLI SAMOSA CHAAT** \$14

● **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



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MANCHURIAN KNOTS \$18
Cauliflower, Broccoli, Paneer

CORN CUT MIRCHI MIX \$18

DRUMS OF HEAVEN \$19
Chicken drumettes, ginger garlic, egg

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/
MUSHROOM** \$16

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

Bhog's famous combination kabab

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

LAMB CHOPS \$32

Tender lamb chops marinated with roasted with yogurt and ginger

SALMON TIKKA \$24

Ginger, garlic, coriander seeds and caraway seeds

SPICY TABAK MASS \$32

Kashmiri Style Goat Ribs

TANDOORI SHRIMP \$28

Ginger, garlic, yogurt, Bhog's tandoori spices

PANEER TIKKA \$20

Yogurt, Fenugreek and Tandoori Spices

● **MAKHMALI PANEER TIKKA** \$21

Cream cheese, cardamom, and house spices

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** \$26

*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 chillies*

GONGURA CHICKEN \$22

Sorrel leaves, green chillies

LAMB AND GOAT

(GOAT BONE-IN)

TIKKA MASALA \$26

*Lamb cubes in creamy tomato
butter sauce*

ROGAN JOSH \$26

*Tandoori delicacy cooked in whole
spices*

GOAT CURRY \$26

(GOAT BONE-IN)

Indian style curry

● **VEINCHINA MAMSAM** \$30

(BHUNA GHOSH)

*Lamb/Goat with curry leaves and
green chillies*

KADAI LAMB/GOAT \$26

*Tomatoes, bell peppers, onions,
and fenugreek*

LAMB/GOAT SAAG \$26

Spinach, ginger, garlic & onion

GONGURA MAMSAM \$26

*Goat, sorrel leaves,
green chillies, curry leaves*

LAMB SHAHI KORMA \$26

Rich creamy sauce with nuts

EGG/ANDA

BOILED EGG CURRY \$20

ANDA BURJI \$20

*Scrambled egg, onions, chilies
& cilantro*

KODI GUDDU PULUSU \$20

*Tangy spicy sauce, onions,
cumin, fenugreek*

VINDALOO

Spicy curry, garlic, potato

VEGETABLE (VEGAN) \$18

CHICKEN \$22

GOAT \$26

LAMB \$26

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 WITH MUTTER KOFTA \$22

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



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DAAL TADKA/DAAL PALAK/ \$18
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/ \$26/\$28/

CHICKEN/VEG/EGG \$24/\$22/\$22

BONELESS CHICKEN \$24

BIRYANI

● **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 \$18

MYSORE MASALA/MASALA/ \$20

DECCAN/CHILI CHEESE

CHICKEN CURRY DOSA \$24

MUTTON CURRY DOSA \$26

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 \$14**

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 \$12

ICE CREAM

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

LASSI - \$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)

VEG THALI \$22

NON - VEG THALI \$24

Please enjoy unlimited refills of our Thalīs. However, Thalīs cannot be shared or taken to go.

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.