



## 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*

**SAMOSA** \$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, chillies  
& 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



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### 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/ \$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/ \$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 \$16**

**MYSORE MASALA/MASALA/ \$18**

**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 \$12**

*Berry compote, rabri, milk*

**GULAB JAMUN WITH \$12**

**VANILLA ICE-CREAM**



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**KHUBANI KA MEETHA** \$12

**ASSORTED HALWA** \$14

**(LOUKI/MOONG/GAJAR)**

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

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**DOUBLE KA MEETA** \$12

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

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**CHOCOLATE BROWNIE WITH  
ICE CREAM** \$12

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**CHOICE OF KULFI** \$12

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**CHOICE OF ICE CREAMS** \$12

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## KIDS MENU

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**CHICKEN NUGGETS** \$12

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**FRENCH FRIES** \$12

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**CHEESE DOSA** \$12

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## BEVERAGES

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**COKE/DIET** \$4

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**COKE/SPRITE**

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**LASSI -** \$8

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**MANGO/SWEET/SALTY**

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**FRESH LIME SODA** \$8

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**SWEET/SALTY**

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**MASALA SODA** \$8

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**MASALA CHAI** \$8

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**MADRAS COFFEE** \$8

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**SPARKLING WATER** \$4

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## MOCKTAILS

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**VIRGIN MOJITO/MANGO** \$11

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**WATERMELON COOLER** \$11

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**DHOTI MIRCHI** \$11

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**PINA COLADA** \$11

## LUNCH SPECIALS

### THALI

(DINE-IN ONLY)

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MONDAY TO FRIDAY

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**VEG THALI** \$24

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**NON - VEG THALI** \$26

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SATURDAY & SUNDAY

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**VEG THALI** \$28

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**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.*