

SUVAI

BIRIYANI & CURRIES



VEG APPETIZER (HIGHLY ADDICTIVE)

Samosa (V) — $ 10
Triangular-Shaped Savory Pastry Filled With Spiced Potatoes & Peas.

Onion Samosa (8) (V) — $ 12
Mini Crispy Samosas Filled With Seasoned Onions, Spicy And Crunchy.

Pakora Onion / Spinach (GF) — $ 13
Batter-Fried Onions Or Spinach, Made With Chickpea Flour & Chili.

Cut Mirchi (V/GF) — $ 13
Fried Green Chilies Cut And Tossed With Tangy Spices And Onions.

Paneer (65 / Cauliflower 65 / Babycorn 65)(V/GF) — $ 13
Crispy Cauliflower Or Babycorn Tossed In A Tangy, Spicy Sauce.

Manchurian (Veg / Cauliflower / Baby Corn / Paneer) (V) — $ 13
Crispy Bites Tossed In A Bold, Garlicky Manchurian Sauce.

Chilli Paneer (Cauliflower / Potato / Babycorn / Tofu / Paneer) — $ 14
Crispy Veggies Stir-Fried With Garlic, Chilies, And Soy Sauce.

Crispy Corn — $ 13
Golden-Fried Con Seasoned With Spices-Crunchy And Tasty.

Paneer Kati Roll — $ 13
Grilled Paneer, Veggies, And Sauces Wrapped In Soft Roti-Perfect Handheld Meal.

Thenga Manga Sundal — $ 12
Classic Boiled Chickpeas Tossed With Fresh Grated Coconut And Tangy Raw Mango.

Pachamirchi Paneer — $ 12
Soft Paneer Cubes Tossed In A Fiery, Fresh Green Chilli Masala.

NON VEG APPETIZER (HIGHLY ADDICTIVE)

Masala Omelette — $ 14
Indian-Style Omelette With Onions, Chillies, Tomatoes, And Bold Spices

Chilly (Chicken/ Fish / Shrimp) — $ 16/17
Crispy Meat Tossed In Spicy Indo-Chinese Chili Garlic Sauce With Peppers.

Majestic (Chicken / Fish / Shrimp) — $ 16/17
Fried Protein Coated In Creamy, Fiery Hyderabadi-Style Sauce With Curry Leaves.

Pepper Fry (Chicken / Goat / Shrimp) — $ 16/17
South Indian-Style Stir-Fry With Crushed Black Pepper, Curry Leaves, And Onions.

65 (Chicken / Fish / Shrimp) — $ 16/17
Deep-Fried Bites In Iconic Red Masala With Bold Spices And Curry Leaves.

Tawa Fish Fry — $ 17
Fish Fillet Marinated In Spices, Pan-Seared On A Flat Griddle For Flavor.

Apollo (Chicken / Fish / Shri — $ 16/17
Unique Indo-Chinese Dish With Yogurt-Marinated Meat Tossed In Spicy Red Masala.

Chicken Lollipop — $ 17
Frenched Chicken Wings Marinated And Fried; Crispy Outside And Juicy Inside.

Manchurian (Chicken / Fish / Shrimp) — $ 16/17
Crispy Fried Meat Tossed In Tangy Manchurian Sauce With Garlic And Soy.

Dragon Chicken — $ 16
Crispy Chicken Strips Tossed In A Fiery, Sweet & Spicy Indo-Chinese Sauce.

Gongura Curry Leaves Chicken — $ 16
Tender Chicken Cooked In A Tangy Sorrel Leaf And Fragrant Curry Leaf Reduction.

Chicken Kathi Roll — $ 15
Grilled Chicken, Onions, And Sauces Wrapped In A Soft Flaky Flatbread Roll.

Cilantro Chicken — $ 16
Tender Chicken Pieces Cooked In Fresh Cilantro-Based Green Masala With Spice.

SUVAI MENU

Sweetcorn Veg Soup — $ 7
Classic Soup Packed With Sweetcorn And Finely Minced Garden Vegetables.

Roasted Garlic Mushroom Soup — $ 7
A Creamy, Earthy Soup Infused With Slow-Roasted Garlic And Wild Mushrooms.

Kozhi Milagu Rasam — $ 8
A Fiery, Peppery Chicken Broth Infused With Traditional South Indian Spices.

Mutton Pepper Soup — $ 8
A Deeply Flavorful, Rustic Mutton Bone Broth Spiked With Crushed Black Pepper.

THALI

Veg Thali — $ 13
Appitizer, Rice, Naan (or) Paratha
Veg Curry of the day, Sambar,
Pickle and Raitha, Dessert

NonVeg Thali — $ 15
Appitizer, Rice, Naan (or) Paratha
Non Veg Curry of the day, Sambar,
Pickle and Raitha, Dessert

(Dine in and Togo Also)
Monday to Friday (11:30 - 2:30)





VEG CURRIES ENTREE

Ennai Kathirikkai — $ 18
Baby Eggplants Simmered In A Tangy, Spicy Sesame-Peanut South Indian Gravy.

Daal Makhani — $ 18
Slow-Cooked Black Lentils With Butter And Cream-Rich

Aloo Gobi Masala (V/GF) — $ 17
Cauliflower And Potatoes Cooked In Spiced Tomato-Onion Gravy Flavorful & Hearty.

Saag (Paneer / Channa / Tofu) (V/GF) — $ 18
Spinach Curry Base With Chickpeas, Potato, Or Tofu-Nutritious And Soul-Warming.

Kadai Paneer — $ 19
Paneer Sautéed With Bell Peppers, Onions, And Bold Spices In Kadai-Style Masala.

Channa Masala (V/GF) — $ 18
Chickpeas Cooked in Tangy Tomato-Onion Gravy With Aromatic North Indian Spices.

Kadai Mushroom — $ 18
Fresh Mushrooms And Bell Peppers Sautéed In A Spicy Tomato-Onion Gravy.

Navratna Korma — $ 18
A Royal Medley Of Nine Vegetables And Nuts In Rich Cashew-Cream.

Chettinad (Veg / Paneer) — $ 18
Fiery South Indian-Style Curry With Roasted Spices, Coconut, And Your Choice

Shahi Paneer — $ 19
Paneer In A Rich, Creamy Tomato-Cashew Gravy-Royal & Indulgent Mughlai-Style.

Paneer Butter Masala — $ 19
Soft Paneer Cubes In Buttery Tomato Gravy With Cream, Fenugreek, And Mild Spice.

Paneer Tikka Masala — $ 19
Grilled Paneer Simmered In Smoky, Creamy Tomato-Based Tikka Masala Sauce.

Avial — $ 18
South Indian Vegetables In Spiced Coconut-Cumin Paste With Tangy Curd.

Palak Daal — $ 18
Lentils Cooked With Spinach, Cumin, And Garlic-Nutritious, Light, & Full Of Flavor.

Daal Tadka — $ 17
Yellow Lentils Tempered With Ghee, Cumin, Garlic, And Chillies.

Artichoke Matar Kurma — $ 19
Tender Artichoke Hearts And Sweet Green Peas In Spiced Tomato-Onion Gravy.

Malai Kofta — $ 19
Veggie-Potato Dumplings In Creamy Cashew Sauce-Rich And Smooth.

Vegetable Dum Ka — $ 18
Vegetables Slow-Cooked In A Sealed Pot With Aromatic Spices And Creamy Masala

NON-VEG CURRIES ENTREE (GF)

Suval Curry (Chicken / Fish / Shrimp / Goat) — $ 18/20
Our House-Special Curry, Rich & Flavorful, Crafted With Suval's Unique Spice Blend

Chettinad (Chicken / Goat / Fish / Eral) — $ 18/20
A Classic. Aromatic South Indian Curry Packed With Bold, Fiery Roasted Spices.

Saag (Chicken / Goat / Eral) — $ 18/20
Creamy Spinach Gravy With Meat Or Prawns, Flavored With Cumin.

Hyderabadi Dum Ka (Chicken / Shrimp / Goat) — $ 18/20
Slow-Cooked Meat in Yogurt Curry For Layered Flavor.

Goan Vindaloo (Chicken / Goat / Fish / Eral) — $ 18/20
Spicy. Tangy Curry With Vinegar, Garlic, And Bold Goan Masala Flavors.

Punjabi Kadhai (Chicken / Goat / Shrimp) — $ 18/20
Protein Sautéed With Onions, Peppers. Tomatoes. And Spices.

Butter Chicken — $ 19
Chicken Simmered In A Buttery. Creamy Tomato Gravy-Mild, Rich, And Delicious.

Chintamani Chicken — $ 19
Spicy, Pan-Fried Chicken Tossed With Dry Red Chillies And Coconut Pieces.

Tikka Masala (Chicken / Shrimp) — $ 19/20
Char-Grilled Chicken Or Shrimp In A Rich, Creamy Spiced Tomato Gravy.

Gramma Special Gongura (Chicken/Goat/Lamb) — $ 19/20
Your Choice Of Tender Meat Simmered In A Tangy, Spiced Sorrel Leaf Gravy.

Malabar Fish Curry — $ 19/20
Tender Fish Simmered In A Creamy, Tangy Spiced Coconut Gravy.

Egg Masala (Andhra / Chettinad) — $ 17
Boiled Eggs Simmered In Bold. Spicy Andhra Or Chettinad-Style Regional Curry

Nandu Masala — $ 21
Maryland catch blue crabs with Chettinade spices

Lamb Kurma — $ 20
Tender lamb pieces slow-cooked in a rich, creamy, aromatic gravy infused with traditional Indian spices.





BREADS

Naan / Butter Naan Classic Tandoori-Baked Flatbread, Served Plain Or Brushed With Rich Butter.	$ 3
Garlic Naan Soft And Fluffy Baked In A Tandoor Oven, Infused With Garlic.	$ 4
Rosemary Naan Soft, Tandoori-Baked Naan Elevated With An Aromatic Sprinkling Of Rosemary.	$ 4
Chilly Garlic Naan Soft And Fluffy Baked In A Tandoor Oven, Infused With Garlic & Chilies.	$ 4
Bullet Naan Soft Naan With Stuffed With Spicy & Flavorful Masala.	$ 4
Roti / Butter Roti Wholesome, Unleavened Whole Wheat Flatbread, Served Plain Or Lightly Buttered	$ 4
Kerala Paratha	$ 6



AUTHENTIC HYDERABADI DUM BIRYANI (GF)

Veg Biryani	$ 15
Paneer Biryani	$ 18
Eggs Biryani	$ 17
Chicken Biryani	$ 19
Boneless Chicken Biryani	$ 19
Shrimp Biryani	$ 20
Fish Biryani	$ 20
Goat Biryani	$ 20
Raju Gari Chicken Biryani	$ 19
Mutton Ghee Roast Biryani	$ 20
Lamb Biryani	$ 20

FAMILY PACK BIRYNAI

F.P. Veg Birynai	$ 52
F.P. Paneer Birynai	$ 57
F.P. Egg Birynai	$ 55
F.P. Chicken Dum Birynai	$ 61
F.P. Goat Dum Birynai	$ 67
F.P. Raju Gari Birynai	$ 61
F.P. Mutton Ghee Birynai	$ 67

Including All Appitizers, Raitha, Salan, Dessert



SUVAI SPECIALTIES

Suvai Fried Rice (Veg / Egg / Chicken) Our House-Special Savory Fried Rice Packed With Bold, Classic Flavors.	$14/ $15/ $16
Suvai Noodles (Veg / Egg / Chicken) Our House-Special Savory Noodles Packed With Bold, Classic Seasonings.	$14/ $15/ $16
Kothu Parotta (Veg / Egg / Chicken / Mutton) A Popular Street Food Of Chopped Parotta Stir-Fried With Rich, Fiery Masala.	$14/ $15/ $16/ $18
Parotta (2pcs) (Chicken / Goat Curry) Crispy, Layered Parottas Paired With Your Choice Of Spiced Gravy.	$14/ $15
Kal Dosa (2pcs) (Chicken / Goat Curry) Thick, Home-Style Rice Crepes Paired With Your Choice Of Spiced Gravy.	$14/ $15

PAROTTA & DOSA TACOS

Spiced Cauliflower Parotta Taco (V) A Set Of Three (3) Paratha Taco Stuffed With Tender Spiced Cauliflower Roasted To Perfection, Is Wrapped In A Soft, Flaky Parotta Flatbread.	$ 16
Spiced And Marinated Paneer Parotta Taco (Vg) A Set Of Three (3) Paratha Taco Stuffed With Tender Spiced Paneer	$ 15
Marinated Grilled Chicken Parotta Taco A Set Of Three (3) Paratha Taco Stuffed With Marinated Grilled Chicken	$ 17
Cauliflower Dosa Taco A Set Of Three (3) Dosa Taco Stuffed With Tender Spiced Cauliflower Roasted To Perfection, Is Wrapped In A Soft, Fluffy Dosa!	$ 14
Paneer Dosa Taco A Set Of Three (3) Delightful Fusion Of Indian And Mexican Cuisine. Dosa Taco Features A Crisp, Golden Dosa Shell Filled With Spiced Paneer	$ 15
Chicken Dosa Taco A Set Of Three (3) Dosa Taco Stuffed With Marinated Chicken	$ 16

TANDOOR

Nawabi Paneer Tikka Regal Paneer Cubes Marinated In Rich Cashew Paste And Grilled.	$ 16
Chicken Tikka Boneless Chicken Cubes Marinated In Creamy Spices, Grilled Till Smoky & Succulent.	$ 18
Tandoori Chicken Juicy Chicken Or Wings Marinated In Spiced Yogurt, Grilled In Traditional Tandoor.	$ 19
Lasooni Chicken Kebab Garlic-Flavored Chicken Kebabs Grilled With Indian Spices, Juicy & Full Of Bold Flavor.	$ 19
Tandoori Marinated Whole Pompano Whole Pompano Fish In A Spiced Tandoori Marinade, Clay-Oven Charred.	$ 24
Sunheri Jhinga (Shrimp)* Golden, Tender Shrimp Grilled With Aromatic Spices And Herbs In Clay Oven	$ 20

DOSA

Kal Dosa Thick, Soft Dosa Made On A Flat Stone Griddle-Fluffy And Satisfying.	$ 14
Plain Dosa (V/Gf) Crispy, Golden South Indian Crepe Made From Fermented Rice And Lentil Batter.	$ 14
Masala Dosa (V/Gf) Classic Dosa Filled With Spiced Mashed Potatoes	$ 14
Mysore Masala* Dosa (V/Gf) Spicy Red Chutney Spread Inside Dosa, Filled With Masala Potato Stuffing.	$ 14
Paper Masala Dosa Crispy Paper-Thin Dosa Rolled With Spiced Potato Masala Filling Inside.	$ 15
Egg Dosa Dosa Topped With Beaten Egg, Black Pepper, And Herbs-Protein-Packed.	$ 16
Ghee Roast Masala Dosa Golden Dosa Roasted in Aromatic Ghee-Crispy Edges With Rich, Buttery Taste.	$ 15
Onion Chili Dosa (V/Gf) Dosa Topped With Finely Chopped Onions And Green Chilies-Spicy & Crunchy.	$ 15
Spring Dosa Fusion Dosa Stuffed With Sautéed Vegetables, Noodles, & Indo-Chinese Sauces.	$ 17



UTTAPPAM

Plain Uttappam	$ 13
Onion Uttappam	$ 14
Chilly Uttappam	$ 14
Onion, Tomato, Chilly Uttappam	$ 14
Paneer Uttappam	$ 15
Mix Veg Uttappam	$ 15

KIDS MENU

Tikka Fries	$ 10
Chicken Nuggets	$ 10
Chocolate Dosa	$ 10
Onion Rings	$ 10
Chicken Pizza Uttappam	$ 10
Cheese Dosa	$ 10

DESSERT

Pineapple Kesari	$ 7
Double Ka Meeta Hyderabadi-Style Bread Pudding With Saffron And Nuts.	$ 7
Gulab Jamun	$ 6
Rasamalai	$ 6
Carrot Halwa	$ 7
Homemade Mango Kulfi	$ 7

SIDES

Basmati Rice (V)	$ 4
Sambar 8 Oz	$ 5
Sweet Chutney / Mint Chutney A Tangy-Sweet Blend Of Tamarind, Dates, And Spices.	$ 3
Boiled Egg	$ 3
Raita	$ 3
Sliced Onions, Lemon & Green Chili	$ 3

5 or More People's 18% Gratuity

(*) unique de Item (gf) gluten free (vg) vegetarian. (v) vegan (vr) vegan upon request

For Orders 301-363-8725

fsuvai_biryani www.suvaius.com