

ARROWMATIC SOUPS

ROASTED TOMATO BASIL SOUP

A creamy blend of fire-roasted tomatoes and fresh basil, bursting with comforting flavors

CREAM OF SOUP (MUSHROOM/ BROCCOLI/ CHICKEN)

Luxurious, creamy soup broccoli mushroom and chicken

MUTTON MARAG

Spicy Hyderabadi mutton stew, rich in aromatic spices

SWEET CORN SOUP (VEG/CHICKEN)

Creamy, hearty, and packed with flavors

HOT & SOUR SOUP (VEG/CHICKEN)

Bold, balanced spicy and tangy soup

MANCHOW SOUP (VEG/CHICKEN)

Indo-Chinese soup with veggies or chicken and crispy noodles







COMBAT SALADS

GREEN SALAD

A mix of fresh greens, perfect for a healthy side dish

QUINOA SALAD

Nutritious quinoa tossed with mixed veggies and a zesty dressing

WATERMELON & FETA CHEESE SALAD

Fresh Watermelon and feta cheese

CHEESE CHERRY PINEAPPLE STICKS

Sweet pineapple, cherry and cheese cubes

CRISPY LETTUCE & EGG SALAD

Fresh, crunchy lettuce mixed with boiled eggs and light dressing







BALLISTIC VEG APPETIZERS

NALLAKARAM PUTTAGODUGULA VEPUDU

Spicy, stir-fried Mushroom with traditional Andhra spices

GONGURA PANEER FRY

Paneer cubes fried with tangy gongura leaves

VEG CHEESE KURKURE

Crispy cheesy bites with a spicy flavorful twist

BURMESE PARCEL ROLL

Exotic rolls filled with flavorful Burmese spices

CHEESE CHILLY PANEER

Cheesy paneer in hot chilly sauce

PEPPER CHEESE CIGAR ROLL

Crispy golden rolls stuffed with spicy peppers and melted cheese, perfect for dipping

THREE PEPPER CHILLI PANEER

Tender paneer cubes sautéed with a trio of bell peppers in a fiery chili sauce.

ROOTED VEGETABLE BAO

Steamed buns filled with a mix of earthy root vegetables

CRISPY FRIED LOTUS STEM WITH HONEY CHILLI

Crispy lotus stems glazed with sweet and spicy sauce

BROCCOLI DUPLEX WITH CHILLY SAUCE

Double-layered mushroom stuffed with broccoli in spicy sauce.

MUSHROOM BROCCOLI DUPLEX WITH CHILLY SAUCE

Choose from succulent veg, water chestnuts & corn, or savory mushroom fillings, steam or fry to perfection in delicate dumplings

RED PEPPER PANEER BAO

Soft bao with spicy paneer & zesty red pepper sauce.

DIM SUM'S (VEG/CREAMY MUSHROOM)

Choose from succulent veg, corn, or savory Creamy mushroom fillings, steamed to perfection in delicate dumplings.







BOMBASTIC NON VEG APPETIZERS

PEPPER CHICKEN

Spicy chicken stir-fried with black pepper and aromatic spices

KODI VEPUDU

(BHEEMAVARAM/GONGURA)

Spicy Andhra-style chicken with choice of flavor

KAJU KODI PAKODI

Crunchy chicken fritters with cashews and flavorful spices

ROYYALA VEPUDU

Lightly seasoned and perfectly sautéed prawns, served loose for a flavorful, hands-on dining experience

MUTTON GHEE ROAST (BONELESS)

Tender boneless mutton cooked in rich ghee with spices

CHICKEN 65

Crispy, spicy, and bursting with bold South Indian flavors!

SPICY FRIED FISH

Golden-fried fish fillets tossed in a spicy chilli sauce, delivering a crisp and fiery bite

LOOSE PRAWNS

Crispy, spicy loose prawns tossed in a zesty, flavorful seasoning blend.

CRUNCHY CHICKEN

Crispy fried chicken seasoned with spices for a flavorful bite

CRISPY FRIED CHICKEN BAO

Soft bao buns filled with crispy fried chicken and tangy sauce

MALAI KAJU CHICKEN

Tender chicken cooked with cashews and rich malai

STEAM FISH WITH HOT GARLIC/ SOYA GARLIC

Steamed fish served with a hot garlic or soy sauce

THREE PEPPER CHILLI CHICKEN

Juicy chicken pieces stir-fried with a vibrant mix of three peppers in a sizzling chilli sauce











BUTTER GARLIC PRAWNS

Succulent prawns sautéed in a rich butter and garlic sauce, garnished with fresh herbs

CRISPY FISH WITH LEMON CHILLY SAUCE

Golden-fried fish, served with zesty lemon chili sauce for a tangy kick.

DIM SUM'S (CHICKEN)

Choose from succulent chicken fillings, steamed to perfection in delicate dumplings

TERIYAKI CHICKEN WINGS/BBQ CHICKEN WINGS

Juicy chicken wings glazed in smoky BBQ or sweet savory teriyaki sauce

KODI VEPUDU (KARIVEPAKU)

Spicy fried chicken infused with curry leaf aroma

KONASEEMA CHEPA CHIPS

Crispy fish fillets fried to perfection, infused with Konaseema spices

MUTTON SHIKAMPURI

Spiced mutton kebabs with a tender center







COMMO TANDOORI GRILL

HARA BARA KABEB

Vibrant veggie patties made with spinach and peas

MALAI BROCOLLI

Creamy, richly seasoned broccoli cook in b.b.q style

PANEER TIKKA

(PESHAWARI/ACHARI/LAHSUNI)

Marinated paneer, grilled with spices

CHICKEN TIKKA (LAHSOONI/ ACHARI/ PESHAWARI/NOORANI)

Sweet pineapple, cherry and cheese cubes

ANGARA CHICKEN TIKKA

Smoky, spicy grilled chicken

BHATTI- KA- MURGH (HALF/FULL)

Classic marinated chicken, oven-grilled.

CHICKEN PISTA ROLL

Chicken and pistachio in a savory roll

FISH TIKKA

(MAHI/AJWANI/AFGHANI/ACHARI)

Chicken and pistachio in a savory roll

PANNEER TIKKA ANGARA

Smoky, spiced paneer cubes grilled to perfection with a fiery kick.







VEG MAIN'S

PANEER BUTTER MASALA/ TIKKA MASALA/PALAK PANEER

Lush Butter Masala, smoky Tikka Masala, and earthy Palak Paneer—three classic flavors in one dish

PANEER METHI MEHAK

Creamy paneer cubes simmered in a fragrant fenugreek sauce, offering a sweet, aromatic delight

VEG KOLHAPURI/VEG JALFREZI

Spicy mixed vegetable curry from Kolhapur.

NIZAMI HANDI (MIX VEG)

A royal medley of mixed vegetables cooked in a rich, creamy sauce with a touch of Nizami heritage

ALOO AAP KI PASAND (ALOO JEERA/ DUM ALOO KASHMIRI/ALOO GOBI)

Choose from savory Aloo jeera, rich Dum Aloo, or hearty Aloo Gobi—delicious potato favorites

MUSHROOM MASALA/KADAI

Savory Mushroom Masala or spicy Kadhai Mushroom, each offering a unique burst of flavors.

KADAI MUSHROOM

Sautéed mushrooms in a rich, spicy gravy with bold kadai masala flavors.

VEG IN HOT GARLIC SAUCE

Crispy veggies tossed in a spicy, tangy, and aromatic garlic sauce.

CHILLI PANNEER GRAVY

Soft paneer cubes simmered in a spicy, tangy chili-infused gravy.

VEG MACHURIAN GRAVY

Crispy veggie balls in a savory, spicy, and tangy Manchurian gravy.







DAL

DAL TADKA

Lentils cooked with spices, topped with sizzling tempering

DAL FRY

Spiced lentils sautéed with garlic, onions, and aromatic seasonings

DAL BUKHARA

Slow-cooked creamy black lentils with rich spices and butter

TOMATO PAPPU

Comforting lentils simmered with tangy tomatoes and aromatic spices.





BOUNTY HUNTERS NON VEG MAIN'S

TELANGANA MUTTON CURRY (WITH RAGI SANGATTI/STEAM RICE)

Spicy mutton curry served with ragi sangati /steamed rice

MUTTON ROGAN JOSH

Aromatic, slow-cooked mutton in a rich and flavorful curry sauce

LAAL MAAS

Spicy Rajasthani mutton curry with red chilies and garlic, slow-cooked to perfection

GONGURA MUTTON/CHICKEN CURRY

Tangy gongura leaves blended with tender mutton/chicken in a curry.

MURGH LAZEEZ

Creamy chicken curry infused with spices and rich flavors for a delightful dish

MURGH TIKKA MAKHANI

Tender chicken pieces in a creamy tomato sauce, rich and delicious.

RAYALASEEMA KODI KURA

Spicy, flavorful chicken curry from Rayalaseema, packed with spices

TELANGANA KODI CURRY

Traditional Telangana-style chicken curry with bold spices and rich flavors.







BOUNTY HUNTERS

NON VEG MAIN'S

CHICKEN CHETTINADU

Spicy chicken dish with a rich blend of Chettinad spices and coconut

KADAI MUTTON/CHICKEN

Stir-fried mutton/chicken cooked with bell peppers and spices in a kadai.

AWADHI CHICKEN

Succulent chicken in a creamy, aromatic sauce with saffron and cardamom, slow-cooked Awadhi style

NELLORE CHEPALA PULUSU

Spicy fish curry from Nellore, cooked in tangy tamarind gravy.

CHICKEN KOLAPURI

Spicy Kolapuri dish with robust flavors, either with chicken or vegetables.

THAI GREEN CURRY WITH JASMINE RICE

Fragrant Thai green curry served with fluffy, aromatic jasmine rice.

THAI RED CURRY WITH JASMINE RICE

Spicy Thai red curry with a creamy coconut base, served with jasmine rice

CHICKEN IN HOT GARLIC SAUCE

Juicy chicken chunks tossed in a spicy, tangy, and aromatic garlic sauce.

CHILLI CHICKEN GRAVY

Tender chicken in a spicy, tangy chili gravy, bursting with bold flavors.

MUTTON MASALA

Succulent mutton cooked in a rich, aromatic, and spiced masala gravy.







INFANTRY CONTINENTAL MAIN'S

GRILLED FISH WITH LEMON BUTTER GARLIC SAUCE PEAS MASH/POTATO MASH

Tender fish fillet served with zesty lemon butter sauce for a refreshing flavor.

GRILLED CHICKEN STEAK WITH MASHED POTATO AND ROSEMARY JUS

Juicy chicken steak paired with creamy mashed potatoes and rosemary stew

CHICKEN ALA KIEV

Tender chicken filled with garlic butter, crispy fried coating.

PASTAS

SPAGHETTI AGLIO OLIO WITH **CHICKEN SAUSAGES**

Simple garlic oil pasta with juicy chicken sausages.

CHOICE OF PASTA VEG (PENNE/MACRONI/SPAGHETTI)

Penne, macaroni, or spaghetti with your preferred sauce.

CHOICE OF PASTA CHICKEN (PENNE/MACRONI/SPAGHETTI)

Pick from Penne, Macaroni, or Spaghetti, each tossed with succulent chicken in a savory sauce

PIZZAS

PIZZA MARGERITA

Classic pizza topped with fresh tomatoes, mozzarella, and basil.

THREE CHEESE PIZZA

Rich blend of mozzarella, cheddar, and Parmesan on a crispy crust.

FARM HOUSE PIZZA

Loaded with fresh veggies and topped with melted cheese.

TIKKA PIZZA (PANEER/CHICKEN)

Spicy paneer or chicken tikka on a flavorful base

MUSHROOM PIZZA

Delicious mushrooms and savory toppings on a cheesy crust

NEAPOLITAN SOURDOUGH

Classic Neapolitan pizza on airy, tangy, woodfired sourdough crust.

HAWAIIAN PIZZA

juicy pineapple, savory chicken, and melty cheese on pizza

PEPPERONI PIZZA

Classic pizza loaded with spicy chicken pepperoni slices and gooey mozzarella on a golden crust

MIXED SEA FOOD PIZZA

A seafood lover's dream: loaded with fresh. succulent ocean flavors.







NOODLES

SOFT NOODLES

Tender, flavorful noodles cooked to perfection

HAKKA NOODLES

Hakka noodles with vibrant veggies and bold flavors

SCHEZWAN NOODLES

Spicy, zesty noodles infused with bold Schezwan flavors

CHINESE CHOUPSEY

Crispy noodles topped with Authentic Chinese, flavorful gravy.





RICE & PULAO

BURNT GARLIC FRIED RICE (VEG/EGG/CHICKEN/MIX)

stir-fried rice with burnt garlic. choice of

SCZHEWAN FRIED RICE (VEG/EGG/CHICKEN/MIX)

Spicy fried rice sczhewan flavor, available in veg. chicken, or mixed versions.

EGG RICE

Fluffy rice stir-fried with scrambled eggs and spices

GHEE JEERA RICE

Basmati rice cooked with ghee and cumin seeds for a fragrant dish.

PLAIN RICE

Simple, steamed rice, versatile and perfect with any meal.

SAMBAR RICE

Spicy, tangy rice cooked with flavorful lentilbased sambar.

CURD RICE

Creamy yogurt mixed with rice, topped with tempered spices











RICE & PULAO

BAGARA RICE

Fragrant rice cooked with aromatic spices in a rich and flavorful blend.

JASMINE RICE

Delicate and fragrant jasmine rice, perfect as a side or standalone dish.

CHICKEN FRIED RICE

Fluffy rice stir-fried with tender chicken, veggies, and savory spices.

EGG FRIED RICE

Fragrant rice stir-fried with scrambled eggs, veggies, and bold seasonings.

VEG FRIED RICE

Stir-fried rice with colorful veggies, seasoned to perfection with spices.







BREADS

PLAIN NAAN

Soft, fluffy flatbread baked in a tandoor.

BUTTER NAAN

Naan bread enriched with butter, baked to perfection.

TANDOORI ROTI / BUTTER

Hearty, whole-wheat bread, optionally buttered.

MASALA KULCHA

Stuffed bread with spicy herbs and vegetables.

CHILLY GARLIC NAAN

Naan infused with fiery chillies and garlic





SHORT BITES

FRENCH FRIES

Crispy golden fries, perfectly salted and ready to snack on.

POTATO WEDGES

Thick, crispy wedges seasoned with herbs and a perfect crunch

ONION RINGS

Golden, crispy battered rings of sweet onion, perfectly crunchy

JALAPEÑO CHEESE POPPERS

Spicy jalapeños stuffed with melted cheese, crispy-fried

CASHEW SALT & PEPPER

Crunchy cashews tossed in a savory salt and pepper seasoning







DESSERTS

GULAB JAMUN WITH ICE CREAM

Warm, sweet dumplings paired with cold ice cream

POACHED PEARS WITH VANILLA ICE CREAM

Soft pears and smooth vanilla ice cream.

CREME CARAMEL CUSTARD

Silky custard with a caramel top layer.

QUBANI KA MEETHA

Hyderabadi dessert of stewed apricots and cream.

BLUE BERRY PANNA COTTA

Creamy dessert with blueberry topping

APRICOT DELIGHT

Light, fruity apricot-based sweet treat.

CREME BRULEE

Velvety custard topped with caramelized sugar, a classic dessert delight.

GAJAR KA HALWA WITH ICE CREAM

Warm, spiced carrot halwa paired perfectly with cool, creamy ice cream.

ICE CREAM

Creamy, rich ice cream in a variety of delightful, indulgent flavors.









