



Starters

1. *Vegetable Cutlet (2 pcs)* \$3.99
(A veggie delight; Cutlet made with mix vegetables)
2. *Mushroom Pepper Fry* \$8.99
(Dices of mushroom tossed with crushed black pepper)
3. *Gobi Manchurian* \$7.99
(Fried cauliflower with Manchurian sauce and spices)
4. *Chilli Gobi* \$7.99
(Fried cauliflower sautéed with onion, bell pepper and chilli sauce)
5. *Vegetable Pakora* \$5.99
(Fresh vegetables marinated in spicy batter and deep fried)
6. *Baby Corn Manchurian* \$7.99
(Fried baby corn with Manchurian sauce and spices))
7. *Chilli Panner* \$8.99
(Fried paneer sautéed with onion, bell pepper and chilli sauce)
8. *Fish cutlet (2 pcs)* \$4.49
9. *Natholi Fry* \$12.99
(Crispy Anchovy fry- A Red Chillies Specialty)
10. *Fish Pakora* \$10.99
(Fish marinated in spicy batter and deep fried)
11. *Malabar Grilled Shrimps* \$14.99
(Large shrimps grilled with Malabar spices)
12. *Chemmeen Chilli Fry* \$12.99
(Fried shrimps tossed with green chilli)
13. *Travancore Fried Chicken* \$8.99
(A local delicacy from Central Travancore)
14. *Chilli Chicken* \$8.99
(Fried boneless chicken sautéed with onion, bell pepper and chilli)



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| 15. <i>Chicken 65</i>
(Fried boneless chicken cubes tossed with ginger, garlic and green chilli) | \$8.99 |
| 16. <i>Chicken Tikka</i>
(Marinated tender boneless chicken cubes baked in Tandoor oven) | \$8.99 |
| 17. <i>Beef Cutlet – 2 pcs</i> | \$4.99 |

Soups and Salads

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| 20. <i>Vegetable clear soup</i> | \$4.99 |
| 21. <i>Sweet corn chicken soup</i> | \$5.99 |
| 22. <i>Garden Fresh Green Salad</i> | \$3.99 |



Vegetarian Specialties

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| 30. <i>Green Peas Masala</i>
(A Kerala special, Green peas cooked with spicy thick coconut gravy) | \$7.99 |
| 31. <i>Vegetable Stew</i>
(Mixed vegetables in a mild coconut milk gravy) | \$7.99 |
| 32. <i>Kadala Curry</i>
(Black chick peas curry with coconut chips) | \$7.99 |
| 33. <i>Varuth Aracha Curry</i>
(Vegetable cooked in roasted coconut gravy) | \$9.99 |
| 34. <i>Avial</i>
(Vegetables cooked with yogurt, grated coconut and fresh spices) | \$9.99 |
| 35. <i>Vegetable Mappas</i>
(Garden fresh vegetables with coconut milk and spices) | \$9.99 |
| 36. <i>Kerala style Cauliflower Roast</i>
(Fried gobi cooked with kerala spices in thick onion and tomato gravy) | \$9.99 |
| 37. <i>Thorán (Cabbage, Beans or Broccoli)</i>
(Sautéed vegetable with green chilli and grated coconut) | \$7.99 |
| 38. <i>Morucurry</i>
(Traditional yogurt curry) | \$5.99 |
| 39. <i>Mutter Mushroom</i>
(Green peas and mushroom cooked in mild spices with cream) | \$8.99 |
| 40. <i>Paneer Makhani</i>
(Paneer cooked in rich fenugreek flavored tomato gravy with cream) | \$9.99 |
| 41. <i>Paneer Ulli Masala</i>
(Paneer, carrot and green peas cooked shallots in spicy onion gravy) | \$8.99 |
| 42. <i>Palak Paneer</i>
(Spinach sautéed with homemade Indian cottage cheese) | \$9.99 |



From the Fisherman's Cove

50. Fish Moily (Fish in mild gravy with coconut milk topped with raisins)	\$10.99
51. Fish Pollichathu (Fish marinated in spices, wrapped in banana leaf and baked)	\$12.99
52. Grilled Fish (Fish marinated in lemon juice and black pepper and grilled)	\$12.99
53. Meen Porichathu (Kerala style pan fried fish)	\$12.99
54. Meen Arappittathu (Home style fish curry with finely ground coconut, gingers and green chillies)	\$10.99
55. Fish Masala (Fish cooked in onion and tomato gravy)	\$10.99
56. Malabar Fish Curry (Toddy shop specialty; spicy red curry cooked with red chilli)	\$10.99
57. Alleppey Fish Curry (Coastal fish preparation with mango)	\$10.99
58. Meenachil Fish Curry (Medium spicy red curry with coconut milk)	\$10.99
59. Chemmeen Pollichathu (Shrimps marinated in spices, wrapped in banana leaf and baked)	\$14.99
60. Chemmeen Manga Curry (Traditional shrimps preparation with raw mango)	\$12.99
61. Chemmeen Masala (Medium sized Shrimps cooked in delicious onion tomato gravy)	\$12.99
62. Chemmeen Moily (Shrimps in mild gravy with coconut milk topped with raisins)	\$14.99
63. Red Chillies' Special Crab Masala	(Medium) \$24.99 (Large) \$29.99



From the Bird's nest

70. Poricha Kozhy (Kerala style fried chicken)	\$12.99
71. Chicken Mappas (Central Travancore specialty; Chicken with coconut milk and coriander)	\$10.99
72. Chicken Ulli Masala (Chicken cooked in spices with baby shallots)	\$11.99
73. Chicken Roast (Fried chicken sautéed with onion and green chillies)	\$11.99
74. Chicken peralan (A spicy kerala chicken delicacy)	\$11.99
75. Chicken varauth arachathu (Chicken cooked with roasted coconut gravy)	\$11.99
76. Nadan Kozhy Curry (Traditional recipe; boneless chicken cooked in gravy of roasted spices)	\$10.99
77. Chicken Pepper Masala (Boneless chicken cooked in spicy gravy of black pepper and onion)	\$10.99
78. Chicken Tikka Masala (Chicken tikka cooked in creamy tomato sauce)	\$10.99
79. Egg Masala (Two boiled eggs in coriander and coconut milk gravy)	\$8.99
80. Egg Roast (A Kerala specialty; two boiled eggs in thick onion gravy)	\$8.99
81. Omlette (A kerala thattukada specialty)	\$6.99



Meat Specialties

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| 82. Goat Curry
(Goat cooked in onion gravy, Kerala style preparation) | \$10.99 |
| 83. Goat Rogan Josh
(A Kashmiri specialty; Goat marinated with yogurt and spices cooked in onion gravy) | \$10.99 |
| 84. Kerala Mutton Kuruma
(Goat cooked in with ground coconut and onion gravy) | \$11.99 |
| 85. Mutton Pepper Roast
(Goat cooked in spicy masala with black pepper) | \$11.99 |
| 86. Goat Pepper Fry
(Fried goat cubes tossed with black pepper, green chilli and curry leaves) | \$12.99 |
| 87. Beef Fry
(Spicy stir fried beef cubes) | \$12.99 |
| 88. Beef Ularthiyathu
(Beef sautéed with onion) | \$11.99 |
| 89. Beef Curry
(Beef cooked in onion gravy) | \$10.99 |
| 90. Beef Chilli
(Beef tossed with chilli and sauce) | \$12.99 |



Biryani Corner

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| 90. Malabar Chicken Biryani (Weekends only) | \$13.99 |
| <i>(Red Chillies Specialty; Malabar style chicken biryani served with raitha and pickle)</i> | |
| 91. Chicken Dum Biryani | \$12.99 |
| <i>(Chicken dum biryani in Hyderabad style, served with raitha and pickle)</i> | |
| 92. Red Chillies Mutton Biryani | \$13.99 |
| <i>(Mutton Dum biryani served with raitha and pickle)</i> | |
| 93. Egg Biryani (Weekends only) | \$10.99 |
| <i>(Egg biryani served with raitha and pickle)</i> | |
| 94. Red Chillies Vegetable Biryani | \$9.99 |
| <i>(Vegetable Dum biryani served with raitha and pickle)</i> | |
| 95. Ghee Rice | \$3.99 |
| <i>(Basmati rice with ghee)</i> | |
| 96. Vegetable Fried Rice | \$7.99 |
| <i>(Basmati rice tossed with sautéed mix vegetables)</i> | |
| 97. Chicken Fried Rice | \$8.99 |
| 98. Steamed Rice | \$1.00 |
| 99. Boiled Rice | \$1.00 |

Wrap House

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|-------------------------------------|--------|
| 100. Vegetable Wrap | \$5.99 |
| 101. Redchillies Special Gobi Wrap | \$5.99 |
| 102. Chicken Tikka Wrap | \$6.99 |
| 103. Red Chillies Tuna Wrap | \$6.99 |
| 104. Red Chillies Special Beef Wrap | \$7.99 |



Breads & Sides

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| 110. | Roti (1 pc)
(Whole wheat bread baked in Tandoor) | \$1.99 |
| 111. | Naan (1 pc)
(White flour bread baked in Tandoor) | \$2.75 |
| 112. | Garlic Naan (1 pc)
(Garlic flavored white flour bread baked in Tandoor) | \$2.99 |
| 113. | Chappathi (1 pc)
(Whole wheat bread cooked on hot plate) | \$1.75 |
| 114. | Paratha (1 pc)
(Layered bread cooked on hot plate) | \$1.75 |
| 115. | Egg Chilli Paratha (1 pc)
(Paratha dipped in egg batter cooked on hot plate) | \$2.49 |
| 116. | Appam (1 pc)
(A Kerala special; Pancake made of rice batter prepared in coconut milk) | \$1.49 |
| 117. | Puttu
(Steamed rice cake with grated coconut) | \$3.49 |
| 118. | Idiappam (3 pcs)
(Steamed rice cake with grated coconut) | \$3.49 |
| 119. | Kappa (on weekends)
(Kerala style tapioca preparation) | \$4.99 |

Accompaniments

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| 120. | Raitha | \$1.99 |
| 121. | Yoghurt | \$1.00 |
| 122. | Pappad (2) | \$1.00 |
| 123. | Coconut Milk | \$1.99 |



Desserts

130.	<i>Payasam /Pradhaman</i>	<i>of the day</i>	\$3.99
131.	<i>Gulab Jamun</i>		\$2.99
132.	<i>Ice Cream</i>		\$3.99
133.	<i>Fruit Bowl</i>		\$3.99
134.	<i>Red Chillies Special Faluda</i>		\$5.99

Beverages

140.	<i>Soft drinks</i>		\$1.49
141.	<i>Butter Milk</i>		\$2.99
142.	<i>Plain Lassi</i>		\$2.99
143.	<i>Mango Lassi</i>		\$2.99
144.	<i>Fresh Lime Soda</i>		\$2.99
145.	<i>Orange juice</i>		\$2.99
146.	<i>Tea</i>		\$1.99
147.	<i>Coffee</i>		\$1.99

Buffet Specials

Lunch Buffet (Monday thru Friday; Tuesday Closed)

*Kerala Special Lunch Buffet (Sunday)
Special Sadya During Vishu and Onam Season*

While ordering, please inform us if you are allergic to any food.

Gratuity charge of 15% is applicable for groups of six or more guests.



For Catering needs please call 408-418-4778

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