

Biryani/Rice Specials

- Chicken Biryani (with Bone)** \$11.99
A unique layered Hyderabad Dum Biryani (Persis) cooked in traditional 'Nawabi' way
- Chicken Biryani (with Boneless)** \$12.99
A unique layered Hyderabad Biryani with boneless chicken pieces
- Goat Biryani** \$13.99
Biryani rice, goat with bone prepared in secret traditional way of Hyderabad cooking
- Lamb Biryani** \$13.99
Persis prime biryani prepared with boneless lamb cubes
- Shrimp Biryani** \$13.99
Persis prime biryani prepared with cooked shrimp
- Egg Biryani** \$10.99
Biryani rice served with boiled egg
- Vegetable Biryani** \$9.99
Fresh vegetables are perfectly matched with basmati rice
- Plain Rice** \$1.99
Plain steamed basmati rice
- Vegetable Fried Rice** \$9.99
- Egg Fried Rice** \$10.99
- Chicken Fried Rice** \$11.99

Dosa Specials

- Plain Dosa** \$7.99
Thin rice and lentil crepe
- Masala Dosa** \$8.99
Thin rice and lentil crepe filled with potato masala
- Cheese Masala Dosa** \$9.99
Thin rice and lentil crepe filled with grated cheese and mashed potato masala
- Mysore Masala Dosa** \$9.99
Thin rice and lentil crepe with a layer of hot chutney and filled with potato masala
- Ravva Masala Dosa** \$10.99
Thin and crispy crepe from cream of wheat and rice flour filled with potato masala
- Onion Ravva Dosa** \$10.99
Thin crepe from cream of wheat and rice flour sprinkled with onion
- Paper Masala Dosa** \$8.99
A paper thin rice crepe filled with potato masala
- Onion and Chili Uthappam** \$9.99
Thick rice and lentil pancake topped with chopped onion and green chili.

Desserts

- Gajar Halwa** \$3.99
Freshly grated carrots, almonds and raisin slowly cooked in sweetened milk, flavored with mava (thickened milk)
- Ras Malai** \$3.99
Sweet dumplings of cottage cheese served in chef's special sweetened flavored milk, garnished with pistachio and almonds
- Gulab Jamun** \$3.99
Dumplings of fresh milk condensed, deep fried and served in sugar syrup
- Kheer** \$3.99
A traditional firm rice and milk pudding
- Double Ka Meetha** \$3.99
Bread fried in clarified butter and served in chef's special sweetened flavored milk, garnished with pistachio and almonds
- Qubani Ka Meetha** \$4.99
Creamy delicious made out of dried apricot, dates and rose petals served with heavy cream or ice cream
- Ice Cream** \$3.99
Vanilla/Mango/Tutti-Fruitie/Chocolate/Strawberry(Subject to availability)

Drinks

- Soda (Coke/Sprite)** \$1.99
- Bottled Water** \$1.99
- Chai (Tea) & Coffee** \$2.99
- Madras Special Coffee** \$2.99
- Sweet Lassi** \$2.99
- Salt Lassi** \$2.99
- Mango Lassi** \$3.99
Traditional Indian Drink with Mango nectar and beaten yogurt served cold



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Lunch: Mon - Fri: 11:30 am - 02:30 pm
Sat - Sun: 12:00 am - 03:00 pm

Dinner: Mon - Thur: 05:30 pm - 10:00 pm
Fri - Sat: 05:30 pm - 10:30 pm
Sun: 05:30 pm - 10:00 pm

Last kitchen order taken 15 minutes before closing

Under New Management

Please let us know about any food allergies

Vegetarian Appetizers

- Cut Mirchi** \$5.99
Stuffed chili peppers fried in chickpeas flour.
- Onion Pakoda** \$5.99
Crispy onion julienne fried in chickpeas & rice flour with spices & curry leaves.
- Samosa** \$4.99
Deep fried crispy pastry turnovers stuffed with masala potato & peas. Served with mint & tamarind sauce.
- Gobi Manchuria** \$8.99
Cauliflower florets fried and tossed with manchurian sauce.
- Gobi 65** \$8.99
Cauliflower florets fried and tossed with yogurt sauce tempered with curry leaves, mustard, cumin & chilies.
- Paneer chili** \$9.99
Paneer cubes fried and tossed in chili garlic sauce with bell peppers and onions.
- Veg Manchuria** \$8.99
Vegetable dumplings fried and tossed with manchurian sauce
- Baby Corn Manchuria** \$8.99
Cut baby corn batter fried and tossed in manchurian sauce.
- Paneer 65** \$9.99
Cottage cheese fried and tossed with yogurt sauce tempered with curry leaves, mustard, cumin & chilies.

Non-Veg Appetizers

- Egg Bonda** \$8.99
Boiled Eggs coated with spiced chickpeas flour and deep fried.
- Chicken 65** \$9.99
Batter fried chicken tossed in yogurt sauce and tempered with curry leaves, mustard seeds, cumin & chilies.
- Chili Chicken** \$9.99
Batter fried chicken tossed in chili garlic sauce with bell peppers & onions.
- Apollo Fish/Shrimp** \$12.99/\$13.99
Batter fried fish cubes/shrimp are tossed with Persis yogurt sauce.
- Shrimp Manchuria** \$13.99
Batter fried shrimp tossed with manchurian sauce.
- Chicken Manchuria** \$9.99
Batter fried chicken tossed in manchurian sauce.
- Persis Chicken Fry** \$9.99
Batter fried chicken cubes deep fried with spices & sauce.
- Chicken Lollypop** \$9.99
Chicken wings spices and batter fried with ginger, garlic & chili paste.
- Chili Fish/Shrimp** \$12.99/\$13.99
Batter fried fish cubes/shrimp are tossed with chili garlic sauce.
- Fried Fish** \$12.99
Fish cubes marinated with spices, ginger garlic, lemon juice and deep fried.

Vegetarian Entrees

- Paneer Makhani** \$11.99
Cottage cheese cooked in butter sauce.
- Paneer Tikka Masala** \$11.99
Cottage cheese cooked in tomato base sauce with dry fenugreek and bell peppers.
- Paneer Saagwala** \$10.99
Cottage cheese cooked in spinach sauce with spices.
- Paneer Karahi** \$10.99
Cottage cheese cooked in kadai sauce with onions and bell peppers.
- Paneer Pasanda** \$11.99
Cottage cheese cubes cooked in cashew nut gravy with dry fenugreek leaves.
- Aloo Gobi Masala** \$9.99
Boiled potato cubes and cauliflower fillets cooked in onion, tomato gravy and tempered with curry leaves, mustard & cumin seed.
- Bhindi Masala** \$9.99
Okra cooked in tomato & onion sauce sauteed with onion & bell peppers cubes and tempered with cumin & red chilies.
- Bagara Baingan** \$10.99
Indian egg plant cooked in peanut, sesame, coconut sauce and tempered with cumin, mustered, ginger, garlic, curry leaves & red chilies.
- Dal Tadka** \$9.99
Masoor and Moong dal cooked in onions & tomato and tempered with tadka.
- Dal Makhani** \$10.99
Black lentils, kidney beans & split chick peas cooked with onions, tomato and tempered with butter tadka.
- Chana Saag** \$9.99
Boiled chickpeas cooked with spinach puree, onion, tomato and spices.
- Aloo Mutter** \$9.99
Potato cubes & green peas cooked in onion & tomato gravy and tempered with spices.
- Paneer Mutter** \$11.99
Cottage cheese cubes & green peas cooked in onion, cashew nut gravy tempered with dry fenugreek, ginger, garlic and cumin.
- Chana Masala** \$9.99
Boiled chickpeas cooked in tomato, onion sauce, spices tempered with cumin & ginger.
- Baingan Bharta** \$10.99
Egg plant & green peas cooked with tomato and tempered with onions, mustard, cumin, curry leaves & red chilies.

Chicken Entrees

- Chicken Tikka Masala** \$12.99
Juicy chicken cubes cooked with mildly spiced creamy tomato sauce in clay oven on skewers.
- Chicken Khorma** \$12.99
Chicken pieces cooked in onion cashew nut sauce with mild cardamom flavor.
- Chicken Chettinaadu** \$10.99
Chicken pieces cooked in tomato, onion gravy, chettinaadu special spices and tempered with mustard seeds, cumin, red chilies, curry leaves & touch of coconut milk.
- Chicken Saag** \$10.99
Chicken pieces cooked in spinach puree and tempered with ginger, garlic, onion & cumin.
- Chicken Curry** \$10.99
Chicken pieces cooked in onion, tomato gravy with spices.
- Chicken Pepper Fry** \$11.99
Chicken pieces cooked and sauteed with onions, curry leaves, black pepper and spices
- Chicken Makhani (Butter)** \$12.99
Juicy Chicken julienne strips cooked in creamy tomato & butter sauce.
- Chicken Karahi** \$10.99
Chicken pieces cooked in tomato onion gravy tempered with red chillies, bell peppers, onion cubes and cumin seeds.
- Chicken Vindaloo** \$10.99
Chicken pieces cooked in tomato, onion gravy, hot red chilli paste, vinegar and tempered with curry leaves, mustard seeds, cumin & red chillies.
- Chicken Methi** \$12.99
Chicken pieces cooked in onion, cashew nut based sauce with dry fenugreek leaves.
- Chicken Mughalai** \$12.99
Chicken pieces cooked in onion, cashew nut sauce garnished with egg.

Roti Ghar(Breads)

- Plain Naan/Roti** \$2.49
White/whole Wheat flour dough round bread baked in clay over
- Butter/Garlic** \$2.99
Onion/Garlic/Cottage cheese bread baked in clay oven
- Kashmir Naan** \$5.99
A leavened bread stuffed with raisins, cashews, almonds and pistachios
- Paneer Naan** \$3.99
Stuffed Indian cottage cheese bread
- Persis Bread Basket** \$8.99
Assortment of Naan, Roti, Onion & Kulcha
- Kulcha/Onion/Cheese/Paneer** \$3.99
Stuffed kulcha bread baked in clay oven

From Our Tandoor (Clay Oven)

- Paneer Tikka** \$12.99
Home made Indian cottage cheese marinated in tikka sauce and cooked on skewers in tandoori clay oven.
- Chicken Tikka** \$12.99
Juicy chunks of chicken breast marinated with yogurt, black salt, savage seeds, ginger garlic paste, dry fenugreek & spices and cooked on skewers in clay oven.
- Malai Kebab** \$12.99
Juicy chunks of chicken breast marinated in sour cream, cheese & spices cooked on skewers in clay oven.
- Chicken Shish Kabab** \$12.99
Minced chicken marinated with spices and cooked on skewers in clay oven.
- Tandoori Shrimp** \$15.99
Jumbo shrimp marinated in yogurt & spices and cooked on skewers in clay oven.
- Lamb Shish Kabab** \$14.99
Minced lamb marinated with spices and cooked on skewers in clay oven.
- Tandoori Chicken** \$12.99
Chicken leg pieces spiced & marinated in yogurt sauce and cooked on skewers in clay oven.

Seafood Entrees

- Shrimp Masala** \$13.99
Shrimp sauteed with onion, garam masala cooked in tomato onion sauce. Finished with touch of coconut milk.
- Shrimp Saag** \$13.99
Shrimp sauteed with onion, ginger, garlic, cumin, cooked in spinach puree and spices.
- Shrimp Vindaloo** \$13.99
Shrimp sauteed with onions, curry leaves, tomato, mustard seed, red chilies and cooked in tomato onion sauce. Finished with coconut milk.
- Shrimp Chili Wet** \$13.99
Shrimp batter fried sauteed with ginger, garlic, onion, bell-peppers. Cooked in chili garlic sauce with soy sauce and vinegar.
- Fish Pulusu** \$12.99
Swai fish fillets cut into pieces cooked in onion, tamarind base sauce with spices, curry leaves and garnished with cilantro.
- Fish Masala** \$12.99
Swai fish fillets cut into pieces cooked in onion, tomato gravy and seasoned with spices.
- Fish Malbar** \$12.99
Swai fish fillets cut into pieces cooked in coconut, poppy seed gravy. Tempered with mustard, cumin, curry leaves, red chilies and cilantro.

Goat and Lamb Entrees

- Goat Rogan Josh** \$13.99
Goat cooked in Kashmiri style tomato, onion gravy spiced with garam masala, ginger, garlic, fennel and touch of asafoetida.
- Goat Pepper Fry** \$14.99
Goat cooked and sauteed with onion, curry leaves, black pepper & spices.
- Goat Gongura** \$13.99
Goat cooked in gongura tempered with onion, mustard, curry leaves, red chilies, cumin. Finished with touch of coconut milk.
- Goat Khorma** \$13.99
Goat cooked in rich almond, cashew nut, onion based sauce & touch of cardamon.
- Gota Sukha** \$14.99
Goat cooked and sauteed in onion, curry leaves and spices.
- Lamb Vindaloo** \$13.99
Lamb pieces cooked in onion tomato sauce, tempered with red chili, mustard, cumin, curry leaves & chili vinegar and touch of coconut milk.
- Lamb Khorma** \$13.99
Lamb pieces cooked in rich onion cashew nut sauce with touch of cardamon.
- Lamb Sukha** \$16.99
Lamb pieces cooked and sauteed with onions, curry leaves, tomato and spices.
- Lamb Curry** \$13.99
Lamb pieces cooked with onion, tomato gravy with coconut milk and spices.
- Lamb Rogan Josh** \$13.99
Lamb pieces cooked in onion tomato gravy, spiced with fennel & Kashmiri chili with a touch of asafoetida.
- Lamb Saag** \$13.99
Lamb pieces cooked in spinach sauce with onion, cumin, ginger and garlic.

Indo-Chinese Noodles

- Hakka | Chili Garlic | Schezwan Veg** \$9.99 | **Egg** \$10.99 | **Chicken** \$11.99