







### LET'S LEARN INDIAN FLAVOR!

Experience the enchanting allure of Indian cuisine like never before at KDR Indian Cuisine & Bar, a culinary oasis where every dish is a work of art. Step into our vibrant world, where the air is filled with the enticing aroma of exotic spices and the colors on your plate dance in harmony.

Indulge in our diverse array of specialties, meticulously prepared to perfection. From the fiery kick of Chicken 65 to the creamy richness of Saffron Kheer, each bite tells a story of tradition, culture, and culinary mastery. Whether you're a seasoned food enthusiast or new to the world of Indian flavors, our menu offers something to delight every palate.

Join us and embark on a gastronomic journey through the heart of India. Let our warm hospitality, impeccable service, and unforgettable flavors transport you to a realm of culinary bliss.





### **APPETIZER**

SAMOSA \$ 5.00

(Two crispy triangular turnovers filled with boiled potatoes and peas flavored with spices)

SAMOSA CHAT

\$ 7.00

(Two samosas served with a topping of chick peas, chutney, and yogurt)

CHILLI PANEER

\$ 9.00

(Paneer cheese cubes sautéed in a wok with chili sauce, alongside crisp onions and bell peppers)

PANEER TIKKA

\$ 14.00

(Paneer cheese cubes marinated in yogurt barbequed in tandoor added up with aromatic spices)

EGG BHRUII

\$ 9.00

(Scrambled eggs with onion and other aromatic spices)

CHILLI CHICKEN

\$ 12.00

(Chicken cubes stir-fried with chili sauce in a wok alongside crisp onions and bell peppers)

CHICKEN 65

\$ 19.C

(Succulent chicken pieces marinated in a spicy blend of Indian spices, garlic and ginger, deep-fried to golden perfection with curry leaves)

CHICKEN MALAI TIKKA 💂

\$ 19.00

(Chicken marinated in a creamy blend of cheese, spicy herbs, and cream, then cooked in a tandoor)

CHICKEN TANDOORI

\$ 18.00

(Chicken leg piece marinated in yogurt & generously spiced)

FISH TIKKA 👤

\$ 20.00

(Fish pieces marinated with herbs and cooked in the tandoor)

SHRIMP TIKKA 🤦

\$ 20.00

(Shrimp marinated with traditional Indian spices and cooked in a tandoor oven)

CHICKEN TIKKA

\$ 16.00

Chicken pieces marinated with herbs and cooked in the tandoor)





## SOUP & SALAD

LENTIL SOUP \$ 6.00

(Slow-cooked yellow lentils infused with a blend of herbs and spices, tempered with indian butter for added richness and flavor)

CHICKEN SOUP

\$ 6.00

(Chicken broth infused with subtle spices and enriched with tender chunks of chicken)

GREEN SALAD

\$ 6.00

(Fresh Cucumber, Onions, Tomatoes and Carrots)

**ONION SALAD** 

\$ 6.00

(slices of onions topped with vinegar)

### MAIN COURSE

KADAI PANEER

\$ 16.00

(Paneer cooked with bell peppers, onions, and aromatic spices in a rich tomato gravy)

DAL MAKHANI

\$ 15.00

(Creamy blend of black lentils, kidney beans, and aromatic spices)

VEG. MIX

\$ 15.00

(Assorted Mix vegetables cooked with onion gravy with chop masala and aromatic spices)

PANEER BHURJI

\$ 14.0C

(Crumbled paneer cheese mixed with onions, bell peppers, and tomatoes, seasoned with aromatic Indian spices)

SAHI PANEER

\$ 17 00

(Paneer Cheese Cubes with fresh tomato sauce, herbs and spices)

MATTAR PANEER

\$ 15.00

(Paneer Cheese Cubes and green peas with fresh tomato sauce, herbs and spices )  $\dot{}$ 





## MAIN COURSE

#### PANEER MAKHANI

\$ 16.00

(Paneer cheese cubes with buttery tomato sauce, fenugreek leaves and fresh cream)

#### PALAK PANEER

\$ 15.00

(Paneer cheese cubes in gravy of spinach with fresh cream and aromatic herbs and spices.)

#### HOME STYLE CHICKEN CURRY

\$ 17.00

(Comforting dish made with tender chicken pieces simmered in a flavorful sauce of onions, tomatoes, and aromatic spices)

#### BUTTER CHICKEN

\$ 16.00

(Succulent chicken in a creamy tomato sauce, spiced to perfection for a rich and satisfying dish)

#### CHICKEN TIKKA MASALA

\$ 17.00

(Grilled chicken in a creamy tomato sauce with Indian spices. A delicious classic bursting with flavor)

#### WHITE CHICKEN CURRY

\$ 17.00

(Delicious creamy chicken cooked with spicy herbs in a rich tomato cream sauce)

#### WHITE GOAT/LAMB CURRY

¢ 10.00

(Delicious creamy lamp cooked with spicy herbs in a rich tomato cream sauce)

#### CHICKEN JALFREZI

\$ 18.00

(Chicken cooked with a blend of fresh vegetables in tomato onion sauce)

#### PEPPER CHICKEN

\$ 17.00

(Tender chicken marinated in a rich blend of spices and finished with a zesty pepper seasoning, offering a delightful burst of flavor in every bite)





# RICE

JEERA RICE	\$ 6.00
VEG. BIRYANI	\$ 16.00
EGG BIRYANI 👤	\$ 16.00
GOAT/LAMB BIRYANI	\$ 20.00
CHICKEN BIRYANI	\$ 18.00

# BREAD

TANDOORI ROTI	\$ 3.00
TAWA ROTI	\$ 3.00
PLAIN NAAN	\$ 3.00
GARLIC NAAN	\$ 3.50
BULLET CHILLI NAAN	\$ 5.00
BUTTER NAAN	\$ 3.00

# SIDE

RAITA	\$ 3.00
PAPADAM	\$ 3.00
MASALA PAPADAM	\$ 5.00
PICKLE	\$ 2.00
MINT CHUTNEY	\$ 2.00
TAMRIND CHUTNEY	\$ 2.00
MANGO CHUTNEY	\$ 3.00





## DRINKS

SODA \$ 3.00
WATER BOTTLE \$ 2.00
PLAIN LASSI \$ 4.00
SALTED LASSI \$ 4.00
MANGO LASSI \$ 5.00
BUTTERMILK \$ 4.00

## DESSERT

GULAB JAMUN \$ 5.00 SAFFRON KHEER \$ 5.00 GHEVAR \$ 11.00





Thanks

Visit Again

Contact us for Catering order

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