



THE CHOZHAS

AUTHENTIC INDIAN RESTAURANT



APPETIZERS

Vegetarian

Plain Samosa Fried pastry with a savory filling of spiced potatoes, onion, peas & lentils	4.99
Pakora (Onion/Mixed Veg) Julienne mix veggies fried along with seasoned batter and served with Chutney	7.99
Podi Idli Rice cakes fried in a mixture of powder chilies.	7.99
Samosa Chat Savory snack that is a mixture of yogurt. mint spicy chutney, tamarind chutney & samosa	9.99
Cashew Pakoda cashew fried with seasoned batter and served with Chutney	9.99

Gobi 65 Fried cauliflower florets spiced with 65 spices	9.99
Mushroom Pepper Fry Mushroom marinated in crushed pepper corns fried with chopped onions and sautéed to perfection	9.99
Chili Gobi/Baby corn Fried cauliflower florets/baby corn chunks with diced bell pepper, onion in a spicy chilly sauce.	10.99
Manchurian Gobi/Baby corn Fried cauliflower florets/baby corn chunks in a spicy manchurian sauce.	10.99

Non-vegetarian

Egg Omelette Omelette prepared by whisking the egg with traditional South Indian spices.	8.99
Egg Burji Scrambled eggs cooked with onions, tomatoes, green chilis, and Indian spices.	9.99
Egg Bonda boiled egg coated with besan flour blended with traditional spices & deep fried – served with chutneys.	9.99
Chicken 65 Boneless chicken cubed are well marinated in spices with yogurt and browned to perfection.	13.99
Chilli Chicken Boneless chicken cooked with bell pepper, onion, chili and light vegetables	13.99
Chicken Manchurian Fried boneless chicken cooked in Manchurian sauce.	13.99
Ginger Chicken Fried Chicken pieces cooked to tenderness in ginger sauce.	13.99
Garlic Chicken Chicken pieces cooked to tenderness in garlic sauce.	13.99
Chicken Sukka Chicken on the bone cooked in a traditional south Indian style.	14.99

Chicken Pepper Fry Boneless chicken marinated in crushed pepper corns fried with chopped onions and sauteed to perfection	14.99
Fish Fry (Pomfret / Vavaal) A lightly battered Pomfret fish in Indian flavors semi fried to attain perfect lightness.	14.99
King Fish(Mackerel / Vanjiram) A lightly battered Kingfish in Indian flavors semi-fried to attain perfect lightness.	14.99
Nethili Fish Fry(Anchovies) A lightly battered King fish in Indian flavors fried to attain perfect lightness and crunch.	14.99
Shrimp 65 Fresh shrimp are well marinated in spices with yogurt and browned to perfection.	15.99
Shrimp Pepper Fry Shrimp marinated in crushed pepper corns fried with chopped onions and sauteed to perfection.	16.99
Mutton Sukka Goat on the bone cooked in a traditional south Indian style.	16.99
Mutton Pepper Fry Goat with bone marinated in crushed pepper corns fried with chopped onions and sauteed to perfection	16.99

SOUPS & SALADS

Mulligatawny Soup soup made from lentils and other spices	4.99
Hot and Sour Soup Soup with red & green chilies, ginger, carrots, rice vinegar.	4.99
Sweet Corn Soup Soup made with corn,soy sauce, butter and a touch of sugar.	4.99
Cream of Tomato Soup Tomato base soup with Cream, butter, basil, garlic, salt and pepper.	4.99

Rasam Tamarind base soup with lentils, tomato, chili peppers, pepper, cumin and other seasonings.	4.99
Green Salad sliced cucumber, carrot, tomato, onion and green chilly	4.99
Tandoori Chicken Tikka Salad Tangy grilled chicken atop a bed of greens mixed with latus, cucumber, carrot, onions which Includes a zesty Indian-style salad dressing.	8.99



CLAY OVEN

Vegetarian

- Tandoori Mushroom

Fresh Mushroom seasoned with authentic spices and herbs and roasted in clay oven.

13.99
- Tandoori Gobi

Cauliflower florets marinated in a creamy yogurt marinade, grilled.

13.99

- Paneer Tikka

Cottage cheese infused with herb and spices wrapped in saffron enriched yogurt marinade and grilled

15.99
- Haryali Paneer

Cottage cheese marinated in a mix of mint, cilantro, green fenugreek, green chilies & hung curd, grilled.

15.99

Non-vegetarian

- Tandoori Chicken

A chicken delicately marinated over right in fresh aromatic Indian spices and herbs cooked in clay oven

15.99
- Chicken Tikka

Boneless juicy chunks of chicken marinated in aromatic Indian herbs.

15.99
- Haryali Chicken

Boneless chicken pieces marinated in green paste of mint, coriander, and curd with flavorful spices grilled in a tandoor

15.99
- Malai Kebab

Mouth watering, succulent pieces of chicken, marinated with Indian spices and cashew paste cooked in clay oven.

15.99
- Lamb Tikka

Boneless juicy chunks of lamb marinated in aromatic Indian herbs.

17.99

- Fish Tikka (Salmon)

Salmon marinated in yogurt, fenugreek leaves & aromatic spices, grilled

18.99
- Tandoori Shrimp

Fresh water shrimp seasoned with authentic spices and herbs and roasted in clay oven.

18.99
- 'The Chozha Special' Tandoori Fish

Pomfret fish marinated in yogurt, fenugreek leaves & aromatic spices, grilled

22.99
- Lamb Chops

lamb seasoned with fresh herbs and spices and cooked in a clay oven till moist and tender.

24.99

SOUTH INDIAN SPECIALS

- Idli

(3 pcs.) Savory rice cake made from black lentils and rice.

6.99
- Vada

(2 pcs.) Doughnut shape fritter made from black lentils.

7.99

- Idli Vada Combo

(Idli 2 pcs. and Vada 1 pc.) Lorem ipsum dolor sit amet, consectetur adipiscing elit.

8.99
- Sambar Vada / Idli

(2pcs)South Indian lentil doughnut / Savory rice cake soaked in sambar served with chutney.

7.99

Dosa / Uthappam

- Plain Dosa

Classic South Indian thin crepe made of rice & lentil

8.99
- Ghee Dosa

Classic South Indian crispy thin crepe made of rice & lentil topped with ghee.

9.99
- Podi Dosa

Classic South Indian thin crepe made of rice & lentil topped with gun powder / podi.

9.99
- Andhra Spicy Dosa

Classic South Indian thin crepe made of rice & lentil with spicy chilly sauce on top

9.99
- Cheese Dosa

Classic South Indian thin crepe made of rice & lentil filled with shredded mozzarella cheese

10.99
- Onion Uthappam

South Indian soft pancake made of rice & lentil topped with chopped onions.

10.99
- Mix Veg Uthappam

South Indian soft pancake made of rice & lentil topped with chopped mix veggies.

11.99

- Masala Dosa

Classic South Indian thin crepe made of rice & lentil filled with seasoned potato masala.

11.99
- Mysore Masala Dosa

Classic South Indian thin crepe made of rice & lentil spread with spicy house chutney & filled with seasoned potato masala.

12.99
- 'The Chozha Special' Spring Dosa

South indian delicacy combination of tasty stuffing of veggies, aloo masala,podi wrapped in a crepe.

13.99
- Pondicherry Masala Dosa

Classic South Indian thin crepe made of rice & lentil filled with seasoned potato masala and spicy mint sauce on top.

13.99
- Andhra Spicy Masala Dosa

Classic South Indian thin crepe made of rice & lentil filled with seasoned potato masala and spicy chilly sauce on top.

13.99
- Rava Dosa (Onion / Chili)

Popular Dosa with a difference – made with semolina topped with chopped onions/chilly.

13.99
- Rava Masala Dosa

Popular Dosai with a difference – made with semolina filled with seasoned potato masala

14.99

OUR RESTAURANT OFFERS PRODUCTS WITH PEANUTS, SOY, MILK, EGGS AND WHEAT. WHILE WE TAKE STEPS TO MINIMIZE THE RISK OF CROSS CONTAMINATION, WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SAFE TO CONSUMER FOR PEOPLE WITH PEANUT, SOY, MILK, EGG OR WHEAT ALLERGIES.



ENTRÉES

Vegetarian

Dal Fry Yellow lentils cooked to perfection over fire infused with tempered herbs and select spices.	11.99
Dal Makhani Creamed lentils delicately cooked on low heat and garnished with fresh cream.	12.99
Bhindi Masala Okra cooked with Indian spices, onion and peppers	13.99
Enna Kathirikai Tamarind based tangy curry cooked with marinated Egg-plant, onions & tomatoes	13.99
Aloo Gobi Masala Cauliflower and potatoes cooked with fresh Indian spices.	13.99
Chana Masala Chickpeas cooked in a traditional onion & tomato gravy	13.99
Paneer Chettinad Spicy Chettinad style preparation with fresh cottage cheese, onions & traditional spices.	14.99

Mushroom Chettinad Spicy Chettinad style preparation with fresh Mushroom, onions & traditional spices.	14.99
Vegetable Jalfrezi Fresh garden vegetables marinated in ginger and garlic then cooked with Indian spices.	14.99
Saag Paneer Creamed spinach with fresh cottage cheese	14.99
Paneer Tikka Masala Marinated & grilled cubes of cottage cheese in a creamy tomato sauce	14.99
Mutter Paneer Curried peas cooked with homemade cottage cheese in light sauce.	14.99
Malai Kofta Soft and creamy homemade cottage cheese dumplings cooked in a mild sauce.	14.99
Paneer Burji shredded cottage cheese tempered with onions, tomatoes and cooked in mild spice.	15.99

Non-vegetarian

Chicken Chettinadu Spicy Chettinad style preparation with fresh chicken on the bone , onions & traditional spices.	14.99
Kadai Chicken Tender pieces of chicken (with bone), bell pepper, onion tossed with fresh herbs and spices cooked in kadai.	14.99
Chicken Kurma A spicy curried dish of braised Chicken made with aromatic rich fried onion paste gravy	14.99
Andhra Chicken Curry special Spicy chicken with bone preparation from Andhra region of south India.	14.99
Gongura Chicken Chicken cooked with Gongura leaves (sour leaves) based curry	14.99
Palak Chicken Tender chicken pieces cooked in spicy, creamy spinach-based gravy.	14.99
Vindaloo Chicken A traditional Goanese specialty of chicken cooked in flavors of mustard with turmeric, ginger, garlic & vinegar.	14.99
Chicken Tikka Masala Boneless chicken tikka cooked in a creamy onion and tomato sauce.	14.99
Butter Chicken Boneless chicken cubes cooked in a creamy tomato sauce.	14.99
'The Chozha Special' Chicken Curry chicken on the bone cooked with garlic & ginger in a brown sauce with a compound of spices	15.99
Fish Curry (Pomfret) fish cooked in gravy with fresh herbs and spices.	15.99

Shrimp Masala Shrimp cooked in an authentic Indian curry.	16.99
Shrimp Tikka Masala Fresh shrimp, bell pepper, onion cooked in a hot and spicy tomato based sauce flavored with fresh Indian herb.	17.99
Lamb Tikka Masala Tender, boneless pieces of lamb, bell pepper, onion cooked in a hot and spicy tomato based sauce flavored with fresh Indian herb	16.99
Vindalo Lamb/Goat A traditional Goanese specialty of lamb(boneless/goat(with bone)) cooked in flavors of mustard with turmeric, ginger, garlic & vinegar	16.99
Lamb Rogan Josh Tender juicy lamb pieces cooked in a traditional kashmiri style with Indian spices on a low heat and garnished with onions.	16.99
Kadai Goat/Lamb Tender pieces of goat (with bone)/Lamb(boneless), bell pepper, onion tossed with fresh herbs and spices cooked in kadai.	16.99
Chettinadu Goat/Lamb Spicy Chettinad style preparation with Goat meat on the bone/Lamb (boneless) , onions & traditional spices.	16.99
Gongura goat Mutton cooked with Gongura leaves (sour leaves) based curry	16.99
Goat Rogan Josh Tender juicy goat pieces cooked in a traditional kashmiri style with Indian spices on a low heat and garnished with onions.	16.99
Chozhas Special Goat Curry Goat meat on the bone cooked with garlic & ginger in a brown sauce with a compound of spices.	16.99



KOTHU PAROTTA

Vegetable Kothu Parotta South Indian street delicacy made with minced layered flat bread sauteed with vegetables, green chilies & house spices.	13.99
Chicken Kothu Parotta South Indian street delicacy made with minced layered flat bread sauteed with Chicken on the bone, green chilies & house spices.	14.99
Chettinad Chicken Kothu Parotta South Indian street delicacy made with minced layered flat bread sauteed with Chicken on the bone, green chilies & chettinad spices.	14.99
Mutton Kothu Parotta South Indian street delicacy made with minced layered flat bread sauteed with goat on the bone, green chilies & house spices.	15.99

Parotta with Veg Curry (2 pcs.)	9.99
Parotta with Chicken Curry (2 pcs.)	10.99
Parotta with Mutton Curry (2 pcs.)	12.99

BIRYANI

Vegetable Biryani Basmati rice cooked with seasonal vegetables and Indian herbs .	13.99
Chicken Dum Biryani a unique layered spicy Hyderabad Biryani style Chicken with bone slowly cooked with long grain basmati rice.	15.99

'The Chozha Special' Boneless Chicken Biryani Long grain basmati rice, cooked with succulent pieces of Boneless chicken with exotic Indian herbs and served with raita.	16.99
Goat Dum Biryani goat (with bone) cooked in basmati rice, over a low fire with Indian herbs	17.99

BREAD

Plain Naan Traditional Indian bread baked in clay oven.	2.49
Butter Naan Traditional Indian bread baked in clay oven with butter.	2.99
Butter Roti Traditional Indian wheat bread baked in clay oven with butter.	2.99
Chapathi Lorem ipsum dolor sit amet, consectetur adipiscing elit.	2.99
Garlic Naan Traditional Indian bread baked in clay oven topped with chopped garlic & brushed with butter.	3.99
Cheese Garlic Naan Traditional Indian bread baked in clay oven topped with chopped garlic, cheese & brushed with butter.	4.99
Lachedar Paratha Multi Layered wheat bread baked in clay oven	4.99

Rosemary Naan Indian tradition of Naan with a little devonized touch of rosemary which is Delicious and healthy.	4.99
Onion Kulcha Traditional Indian bread stuffed with finely chopped Onion & baked in clay oven	4.99
Peshwari Naan Traditional Indian bread baked in clay oven topped with chopped dry fruits, nuts & brushed with butter	4.99
Paneer Kulcha Traditional Indian bread stuffed with seasoned grated cottage cheese & baked in clay oven.	4.99
Malabar Parotta South Indian multi layered flat bread (2pcs).	4.99
Pudina Paratha Multi Layered wheat bread with mint baked in clay oven	4.99

INDO — CHINESE

Veg Fried Rice/Veg Noodles Chinese classic preparation made from long grain basmati rice/Noodles and julienne mix veggies cooked with choice of Schezwan sauce garnished with scallions.	12.99
Egg Fried Rice/Egg Noodles Chinese classic preparation made from long grain basmati rice/Noodles and egg with choice of above option garnished with scallions.	13.99
Chicken Fried Rice/Chicken Noodles Chinese classic preparation made from long grain basmati rice/Noodles and boneless chicken with choice of Schezwan sauce garnished with scallion.	14.99

Shrimp Fried Rice/Shrimp Noodles Chinese classic preparation made from long grain basmati rice/Noodles and fresh shrimp with choice of Schezwan sauce garnished with scallions.	15.99
'The Chozha Special' Mixed Fried Rice/Noodles Chinese classic preparation made from long grain basmati rice/Noodles, egg, boneless chicken fresh shrimp with choice of Schezwan sauce garnished with scallions.	15.99



KIDS MENU

French Fries Fresh fries potatoes served with ketch up.	4.99	Nutella Chocolate Dosa Classic South Indian crepe made of rice & lentil topped with nutella chocolate.	7.99
Vegetable Noodles Chinese classic preparation made from/Noodles, julienne mix veggies and garnished with scallions.	6.99	Chicken Nuggets	7.99
Kids Dosa Classic South Indian crispy thin cone shaped crepe made of rice & lentil topped with ghee.	6.99	Chicken Noodles Chinese classic preparation made with Noodles, Egg, boneless chicken, julienne mix veggies and garnished with scallions	7.99

ACCOMPANIMENTS

Extra Sambar	1.99	Raita	1.99
Papad fried/roasted	1.99	Pickle	1.99
Plain Yogurt	1.99		

DESSERTS

Gulab Jamun Deep fried sweet dumplings stewed in sugar syrup.	5.99	Cassata Ice cream	6.99
Rasmalai Rich Bengali dessert made from spongy cottage cheese & sweetened milk.	5.99	Cold Coffee with Vanilla Ice cream	6.99
Ice cream by Scoop Vanila/Mango/Butter Scotch	5.99	Milk Shakes (Banana/Vanilla/Strawberry)	6.99

DRINKS

Coffee	2.99	Mango Lassi	4.99
Masala Tea	2.99	Rose Milk	4.99

FRESH JUICE

Watermelon Juice	6.99	Carrot Ginger Juice Lorem ipsum lorem ipsum	6.99
Orange Juice	6.99	Apple Juice Lorem ipsum lorem ipsum	6.99
Pineapple Juice	6.99		