

# Persis BIRYANI INDIAN GRILL



## MENU

PERSIS BIRYANI & INDIAN GRILL

### SOUPS

*Dine-in only*

#### HOT AND SOUR SOUP | \$4.99

Traditional chinese style soup made with vegetable stock, eggs, chicken and button mushrooms.

#### MULLIGATAWNY SOUP | \$4.99

Soup with slight curry flavor, cooked rice and red lentils

#### SWEET CORN SOUP | \$4.99

Soup with cornflour, vegetable stock and sweet corn

### VEGETARIAN APPETIZERS

#### CHILLY BABY CORN | \$9.99

Baby corn marinated with corn flour and sautéed with onions peppers, hot chilly and soy sauce

#### CHILLY PANEER | \$9.99

Cheese cubes marinated with corn flour and sautéed with onions peppers, hot chilly and soy sauce

#### CUT MIRCHI | \$7.99

Deep fried crispy hot peppers in chickpea flour batter served up in slices

#### GOBI 65 | \$9.99

Cauliflower marinated in corn flour batter spices, deep fried and tossed with yogurt & spices

#### GOBI MANCHURIA | \$9.99

Cauliflower marinated in corn batter spices, deep fried & tossed with spices & sweet soy sauce

#### MIX VEG PAKODA | \$7.99

Mixed Vegetables mixed with gram flour, spices and deep fried

#### MUSHROOM PEPPER FRY | \$9.99

Fresh cut mushrooms marinated in corn flour, mixed with fresh ground pepper, spices and fried

#### ONION PAKODA | \$6.99

Cut onions mixed with gram flour, spices and deep fried

#### PANEER 65 | \$9.99

Cheese marinated in corn flour batter spices, deep fried and tossed with yogurt & spices

### NON VEGETARIAN APPETIZERS

#### APOLLO FISH | \$12.99

Cubes of fish marinated in herbs, spices and deep fried and tossed in special spices

#### APOLLO SHRIMP | \$12.99

Shrimp marinated in herbs, spices and deep fried and tossed in special spices

#### CHICKEN 65 | \$10.99

Boneless cubes of chicken marinated in Corn flour batter, deep fried and tossed with yogurt and spices

#### CHICKEN MANCHURIA | \$10.99

Boneless cubes of chicken marinated in Corn flour batter, deep fried and tossed with spices and Manchurian sauce

#### CHICKEN PEPPER FRY | \$11.99

Pieces of chicken cooked in a traditional Indian style with fresh ground Black Pepper and other Spices

#### CHILLY CHICKEN | \$10.99

Boneless cubes of chicken marinated in Corn flour batter, deep fried and tossed with Chilly sauce and spices

#### CHILLY FISH | \$12.99

Boneless cubes of Fish marinated in Corn flour batter, deep fried and tossed with chilly sauce and spices

#### CHILLY SHRIMP | \$12.99

Jumbo shrimp marinated in Corn flour batter, deep fried and tossed with chilly sauce and spices

#### EGG BONDA | \$9.99

Wedges of boiled eggs mixed with gram flour and spices and deep fried

#### FISH FRY | \$12.99

Cubes of fish marinated with herbs and spices and then deep fried

#### GOAT SUKHA | \$12.99

Cubes of goat (w/bone) cooked traditional Indian style

### BIRYANI

*Basmati rice cooked with choice of meat or vegetable, blended with herbs and spices, then garnished with egg, onion and lemon. Served with yogurt raita and pepper gravy*

#### CHICKEN BIRYANI | \$11.99

Marinated chicken cooked with special house spices and flavored with Indian herbs in basmati rice

#### EGG BIRYANI | \$10.99

Basmati Rice cooked with Vegetables and house spices and boiled eggs

#### FISH BIRYANI | \$13.99

Marinated Fish cooked with special house spices and flavored with Indian herbs in basmati rice

#### GOAT BIRYANI | \$13.99

Marinated goat cooked with special house spices and flavored with Indian herbs in basmati rice

#### PANEER BIRYANI | \$11.99

Basmati Rice cooked with Paneer and house spices

#### SHRIMP BIRYANI | \$14.99

Marinated Shrimp cooked with special house spices and flavored with Indian herbs in basmati rice

#### SPECIAL CHICKEN BIRYANI | \$14.99

Boneless chicken cubes cooked with spices, cashew, curry leaves on a slow flame in Basmati rice

#### VEG BIRYANI | \$9.99

Basmati Rice cooked with Vegetables and house spices

## TANDOOR

### CHICKEN MALAI KABAB | \$11.99

Boneless chicken cubes marinated in cream cheese, red vinegar and fresh green chili, ginger, black pepper and cilantro

### CHICKEN SHEESH KABAB | \$11.99

Minced chicken seasoned with chopped ginger, onions and spices rolled over skewer and cooked to perfection in a clay oven

### CHICKEN TIKKA | \$11.99

Boneless chunks of chicken marinated in yogurt, blended with ginger, garlic, herbs, spices then grilled in a tandoor clay oven

### LAMB CHOPS | \$13.99

Lamb chops marinated in herbs and spices and cooked on skewer

### LAMB SHEESH KABAB | \$13.99

Minced Lamb seasoned with chopped ginger, onions and spices rolled over skewer and cooked to perfection in a clay oven

### PANEER TIKKA | \$11.99

Cottage cheese cubes marinated in yogurt, blended with spices then grilled in a tandoor clay oven

### TANDOORI CHICKEN | \$12.99

Chicken marinated in yogurt blended with fresh ginger, garlic, herbs, spices and then cooked in a tandoor clay oven

### TANDOORI SHRIMP | \$13.99

Shrimp marinated in yogurt blended with fresh ginger, garlic, herbs, spices and then cooked in a tandoor clay oven

### TANGDI KABAB | \$12.99

Chicken drumsticks marinated with yogurt & special spices cooked to perfection in a clay oven

### CHICKEN VINDALOO | \$11.99

Tender pieces of seasoned chicken cooked in a curry sauce with potatoes

### EGG CURRY | \$10.99

Boiled eggs cooked in a traditional Indian curry sauce

### GONGURA CHICKEN | \$10.99

South Indian Chicken curry made with our signature spices and Gongura (hibiscus sabdariffa)

## GOAT, SHRIMP & FISH ENTRÉES

*Served with a side of Basmati rice, on request*

### ANDHRA GOAT CURRY | \$12.99

Goat cubes cooked in onion sauce, tomato, ginger, garlic and spices

### FISH PULUSU | \$12.99

Fish cooked with spicy Andhra spices made with chilly spice mix and hint of coconut

### GOAT GONGURA | \$12.99

Diced chicken cubes cooked in fresh spices and chopped Gongura leaves

### GOAT ROGAN JOSH | \$12.99

Lamb cubes cooked with onion, tomatoes & yogurt spiced with the chef's special mix

### GOAT VINDALOO | \$12.99

Tender pieces of seasoned Goat cooked in a curry sauce with potatoes

### SHRIMP CURRY | \$12.99

Shrimp cooked in a traditional Indian curry sauce

### SHRIMP MASALA | \$12.99

Shrimp cooked in delicately ground spices with onions and tomato gravy

### SHRIMP VINDALOO | \$12.99

Shrimp cooked in a curry sauce with potatoes

## VEGETARIAN ENTRÉES

*Served with a side of Basmati rice, on request*

### BHINDI MASALA | \$9.99

Fried Okra cooked in onion & tomato sauce with spices

### DAL MAKHANI | \$8.99

Black Lentils cooked with onions, tomatoes, ginger and spices

### DAL TADKA | \$8.99

Yellow lentil cooked with onions, tomatoes, ginger and spices

### GUTHI VANKAYA | \$9.99

Stuffed whole eggplant cooked in spicy peanut and sesame sauce

### KADAI PANEER | \$10.99

Fresh cottage cheese cubes cooked with onions and bell peppers in kadai sauce

### KADAI VEG | \$9.99

Mixed vegetable curry with onions, tomatoes, bell peppers and spices.

### MALAI KOFTA | \$10.99

Fried Vegetable balls cooked with cream and special sauce

### NAVRATAN KORMA | \$9.99

Medley of vegetables cooked in light onion, cashew nut, and almond gravy

### PANEER BUTTER MASALA | \$10.99

Cubed cottage cheese cooked in a creamy tomato sauce

### PANEER SAAG | \$10.99

Fresh Spinach and Cottage Cheese cooked with garlic, ginger, onions, herbs and spices

### PANEER TIKKA MASALA | \$10.99

Tandoori cottage cheese pieces cooked in a creamy tomato sauce with fried bell peppers and onions

## BREAD

### ROTI | \$1.99

### PLAIN NAAN | \$1.99

### BUTTER NAAN | \$1.99

### CHILLY BUTTER NAAN | \$2.99

### GARLIC NAAN | \$2.99

### CHILLY GARLIC NAAN | \$3.49

### ONION KULCHA | \$3.49

### PANEER KULCHA | \$3.99

## DESSERTS & DRINKS

### BADAM MILK | \$3.99

### GULAB JAMUN | \$2.99

### GAJAR KA HALWA | \$3.99

### DOUBLE KA MEETHA | \$3.99

### RASMALAI | \$4.99

### SALT LASSI | \$2.99

### SWEET LASSI | \$2.99

### MANGO LASSI | \$2.99

## CHICKEN ENTRÉES

*Served with a side of Basmati rice, on request*

### ANDHRA CHICKEN CURRY | \$11.99

Tender chicken cubes cooked in spices and coconut gravy

### CHICKEN CHETTINADU | \$11.99

Tender pieces of the chicken tossed in herbs, spices, onions and cooked in chettinadu masala

### CHICKEN HYDERABADI | \$11.99

Tender chicken in house special Hyderabad style sauce

### CHICKEN KADAI | \$11.99

Cubes of chicken cooked in whole Indian spices in onion and tomato gravy

### CHICKEN KHORMA | \$11.99

Aromatic Chicken seasoned with our special spices with onions & tomatoes

### CHICKEN MAKHANI | \$11.99

Tender boneless pieces of dark meat chicken cooked in tandoor and finished in authentic tomato based gravy, flavored with fresh Indian herbs

### CHICKEN METHI | \$11.99

Indian style chicken curry cooked with fenugreek & traditional spices

### CHICKEN MUGHALAI | \$11.99

Tender chicken cooked in mildly thick and creamy gravy made from almond paste, spice mix, ginger and garlic.

### CHICKEN SAAG | \$11.99

Diced chicken cubes cooked in fresh spices and puree of leafy spinach

### CHICKEN TIKKA MASALA | \$11.99

Tender boneless pieces of white meat chicken cooked in tandoor and finished with tomato based gravy, flavored with fresh Indian herbs

Mon : Closed

Tue - Thu : 11:30 am - 3:00 pm; 6:00 pm - 10:00 pm

Fri - Sat : 11:30 am - 3:00 pm; 6:00 pm - 10:30 pm

Sun : 11:30 am - 3:00 pm; 6:00 pm - 10:00 pm

Fri - Sun : 3:00 pm - 6:00 pm Biryani Take-out

*It's our endeavor to use the finest ingredients sourced locally and transformed into authentic Indian preparations. We only Serve Finest Quality Halal Meat*

*All Major Credit Cards Accepted.*

*15% Gratuities added to party of 5 and more*

We cater for all occasions. Flexible pricing by tray or per person. Delivery services for all catering orders. Please call us or inquire at restaurant for more details

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