



OUTDOOR & INDOOR CATERING SERVICES AVAILABLE



MAIN BRANCH : 18033 NE EVERGREEN PKWY STE C, BEAVERTON, OR 97006

BRANCHES :

TIGARD

HILLSBORO STORE

TROUTDALE FOOD STATION

HAPPYVALLEY FOOD STATION

HILLSBORO FOOD STATION

 **971-371-4149**

 WWW.HYDHUBPDX.COM



HYDERABADHUBPORTLAND



Onion 9\$
Spinach 10\$
Wings 15\$
Gobi 13\$

Panner 14\$
Mix Veg 13\$
Baby Corn 13\$
Chicken 14\$

Goat 20\$
Lamb 16\$
Shrimp 16\$



Masala Fries



Samosa



Punugulu



Mirchi Bajji



Cut Mirchi



Stuffed Bajji



Garlic Panner

Panner Cubes are golden fried and sauteed with garlic sauce and Spices



Curry Leaf Chicken

Perfectly Spiced chicken Coated in batter Crispy fried and tossed in a curry leaf based sauce.



Rayalaseema Kodi

Marinated chicken in andhra region spices and on the pan to perfection



Cashew Chicken

Chicken is the fried with exotic in house made sauce and topped with cashew nuts..



Goat Sukka

An authentic chettinad style dish made with Halal goat meat, it's a phenomenal dish loaded with flavor.



Grilled Fish

Marinated Fish is perfectly grilled and added spices making delicious dish.



Tawa Fish

Pomfret Fish Streaks are marinated with south indian spices seasoning and delicately flipped on the cost iron pan for pafaction



Apollo Fish

Marinated boneless fish is deep fried and spiced with special sauce.



VEGETARIAN



SPICY



GLUTEN FREE



Onion	9\$	Panner	14\$	Goat	20\$
Spinach	10\$	Mix Veg	13\$	Lamb	16\$
Wings	15\$	Baby Corn	13\$	Shrimp	16\$
Gobi	13\$	Chicken	14\$		



Pakora

Selected option is coated in Seasoned batter and deep fried
Onion * Spinach* Chicken * Gobi



Thalaiva

Selected option is marinated with cashew powder, sautéed in chennai home style masala
Panner* Gobi* Baby Corn* Mix Veg* Chicken* Fish



65

Popular since 1965, Selected option is coated and deep fried and loosed in yogurt based splled up sauce.
Gobi* Panner* Mix Veg. * Chicken* Baby Corn*



Manchurian

Selected option are pan fried in manchurian Indo-Chinese fusion sauce.
Veg Balls* Mix Veg* Chicken*



555

Popular since are golden fried and sautéed with exotic in home amde rich sauce.
Baby Corn* Gobi * Panner * Mix Veg * Chicken*



Chilli

One of the most popular Indo Chinese fusion Starter which is Made which Crispy fried choice.
Mix Veg* Chicken* Shrimp



Monagadi

Selected option is coated in batter, fried and then sautéed with in-house spicy sauce.
Mix Veg * Chicken*



Honey Garlic

Popular sweet-spicy dish, Selected option is cooked with a magic 5 ingredient honey garlic sauce
Wings* Chicken* Shrimp



Pepper Fry

Popular South Indian Preparation, Selected option is cooked with Onions, curry leaves, green chillies till tender & tossed with freshly ground black pepper.
Baby Corn * Gobi * Chicken * Lamb Shrimp * Wings



VEGETARIAN



SPICY



GLUTEN FREE



Paneer Tikka Kebab

Luscious and Smoky appetizer,
Chunks of marinated paneer and
Vegetables are gently charred on a grill.



Paneer Malai Kebab

Delicious and creamy Indian grilled
dish made with paneer that is marinated
in a blend of yoghurt, cream and spices.



Chicken Tikka Kebab

Luscious and Smoky appetizer,
Boneless chicken is marinated and
gently charred on a grill.



Chicken Malai Kebab

Delicious and creamy Indian grilled
dish made with chicken that is marinated
in a blend of yoghurt, cream and spices.



Tandoori Chicken

Iranian delicious meat appetizer
prepared with soft, moist chicken
marinated in varieties of aromatic
Indian spices.



Tandoori Fish

Whole fish is marinated in varieties of
aromatic Indian spices and
grilled to smoky and charred.



Hariyali Chicken

Known as green chicken in an Indian dish
and delicious, made by simmering
chicken in fresh aromatic herbs & Spices



Breads

Cheese Naan	Plain Naan
Tandoori Naan	Butter Naan
Onion Kulacha	Garlic Naan
Chilli Naan	



Paneer
Veggies
Chana

15\$
13\$
13\$

Chicken
Goat
Lamb

15\$
20\$
17\$

Fish
Shrimp
Aloo

16\$
17\$
13\$



Daal Tadka 12\$

Lentils tempered with spices, methi leaves and ghee then topped with pan fried minced garlic.



Chana Masala 13\$

..... a staple dish in North India cuisine made with chickpeas & simmered in a spiced tomato sauces.



Malai Kofta 15\$

Kofta balls are cooked in a coconut creamy sauce with herbs, onion, & garlic.



Guthivankaya Masala 14\$

Indian Eggplant is-tossed in gravy which is made with cashews, peanuts and a blend of spices.



Egg Masala 14\$

Boiled Egg is tossed in gravy which is made of tomato sauce and special spices.



Aloo Gobi Curry 13\$

Originated in Punjab regional india, made with potato, cauliflower and mix of indian spices.



Andhra Chicken Curry 15\$

This Famous recipe from Andhra region, chicken is cooked in masala and herbs.



Butter Masala

Selected option is paneer / meat is tossed in an incredible house made rich creamy curry sauce.

Panner * Chicken * Lamb * Shrimp



Tikka Masala

Selected option Paneer / Meat are tossed with vegetables in a house made style rich and creamy Sauce.

Veg. Paneer * Chicken * Lamb * Shrimp

Mango

Selected option meat is tossed in on special sweet mango flavoured creamy sauce.

Chicken * Lamb

Malabar

Originated from Kerala region of India selected meat is cooked with roasted coconut masala and ground spices

Chicken * Lamb * Goat * Fish * Shrimp



Korma

Selected option Veg / Meat are Stir-Fried in special sauce which is made with coconut milk & Cashew

Veg * Chicken * Lamb * Goat



VEGETARIAN



SPICY



GLUTEN FREE



Saag

Spinach Studded with cubes of Fried Paneer / Meat, thickened with cream and Coconut milk.

Paneer * Chana * Chicken



Chettinaadu

Selected Optional veg / meat is tossed in home made sauces fresh ground spices & herbs from Taminadu Regional India

Veg * Paneer * Lamb * Goat * Fish * Shrimp



Gongura

An authentic style dish made with veg / Meat Selection. It's a Phenomenal dish with soar green leaf flavor.

Paneer * Chicken * Lamb * Goat



Vindaloo

Vindaloo is bright red curry selected Meat & Cooked with house-made sauce based on garlic, Vinegar.....

Chicken * Lamb * Goat



Kadai

Tender Meat / Veg Simmer in a spices of tomato & peppers, Onion host of Spices &

Veg * Paneer * Chicken * Goat * Lamb * Shrimp

INDIAN STREET FOOD



Rice

Street style delicious wok tossed with Veg / Meat and sauces on high home to make ... Indo-Chinese fusion

Veg * Egg * Chicken * Shrimp



Noodles

Street style delicious wok tossed thin Noodles with

Veg * Egg * Chicken * Shrimp

PULAV - FRI, SAT, SUN ONLY



Korma Pulav

Potato, Carrot, Peas, Cauliflower are stir-fried in spiced sauce which is made with, coconut milk, yogurt and cashews paste, layered in Pulav.

Small- \$11 Regular- \$14
Family- \$30 Jumbo - \$41



Rajugari Kodi Pulav

Chef special marinated chicken is pan-fried in south Indian style then layered in Pulav.

Small- \$11 Regular- \$15
Family- \$35 Jumbo - \$43



Guthi Vankaya Pulav

Indian Eggplant is tossed in gravy made with cashews, peanuts, and a blend of spices gravy then layered in Pulav.

Small- \$10 Regular- \$14
Family- \$30 Jumbo - \$41



Rajugari Goat Pulav

Grass-fed goat meat is tenderly cooked in south Indian style then layered in Pulav. We use fresh locally grown halal meat only

Small- \$12 Regular- \$18
Family- \$37 Jumbo - \$47



Kofta Pulav

Kofta balls (made of vegetables and paneer) are cooked in a creamy sauce with herbs, spices, garlic then layered in Pulav.

Small- \$11 Regular- \$14
Family- \$30 Jumbo - \$41



Goat Kheema Pulav

Ground Goat meat is pan-fried in herbs and spices and layered in Pulav.

Small- \$12 Regular- \$15
Family- \$35 Jumbo - \$43



VEGETARIAN



SPICY



GLUTEN FREE



Biryani's



555 Veg Biryani

Marinated vegetables are pan-fried in the almond cream which is enriched with the flavor of fresh herbs & spices

Small- \$11 Regular- \$14
Family- \$34 Jumbo - \$42



Kofta Biryani

Kofta balls (made of vegetables and paneer) are cooked in a creamy sauce with herbs, spices, garlic then layered in Biryani.

Small- \$11 Regular- \$14
Family- \$34 Jumbo - \$42



Paneer Biryani

Golden-fried Paneer (Cottage Cheese) cubes are tossed in a housemade onion and herbs gravy then layered in Biryani.

Small- \$11 Regular- \$14
Family- \$34 Jumbo - \$42



Korma Biryani

Potato, Carrot, Peas, Cauliflower are stir-fried in the spiced sauce which is made with, yogurt coconut milk and cashews paste, layered in Biryani.

Small- \$11 Regular- \$14
Family- \$34 Jumbo - \$42



Guthi Vankaya Biryani

Indian Eggplant is tossed in gravy made with cashews, peanuts, and a blend of spices gravy then layered in Biryani.

Small- \$11 Regular- \$14
Family- \$34 Jumbo - \$42



Egg Biryani

Golden-fried hard-boiled eggs are tossed in a house-made onion and herbs gravy then layered in Biryani.

Small- \$10 Regular- \$14
Family- \$25 Jumbo - \$34



Shrimp Biryani

Marinated shrimps pan-fried in south Indian style then layered in Biryani.

Small- \$12 Regular- \$18
Family- \$40 Jumbo - \$52



555 Chicken Biryani

Marinated chicken are pan-fried in the almond cream which is enriched with the flavor of fresh herbs & spices

Small- \$11 Regular- \$15
Family- \$35 Jumbo - \$43



Vijayawada Chicken Biryani

Marinated chicken is pan-cooked in yogurt-based sour and spicy sauce then layered in Biryani.

Small- \$11 Regular- \$15
Family- \$35 Jumbo - \$43



Chicken Fry Biryani

Marinated chicken is pan-fried in south Indian style then layered in Biryani.

Small- \$11 Regular- \$15
Family- \$35 Jumbo - \$43



Chicken Dum Biryani

Basmati rice is cooked in sealed brazier with Chicken and House made spices recipe.

Small- \$10 Regular- \$14
Family- \$33 Jumbo - \$40



Goat Fry Biryani

Grass-fed goat meat is tenderly cooked in south Indian style then layered in Biryani. We use fresh locally grown halal meat only

Small- \$12 Regular- \$18
Family- \$40 Jumbo - \$52



Goat Kheema Biryani

Ground Goat meat is pan-fried in herbs and spices and layered in Biryani.

Small- \$12 Regular- \$16
Family- \$35 Jumbo - \$43



Fish Biryani

Marinated boneless fish is pan-fried in south Indian style then layered in Biryani.

Small- \$12 Regular- \$18
Family- \$40 Jumbo - \$52



VEGETARIAN



SPICY



GLUTEN FREE

DESSERTS & DRINKS

Carrot Halwa

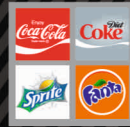
Rasamalai

Fruit Custard

Double ka Meetha

Gulab Jamun

Chikoo Shake



Falooda

Mango Lassi

Brownie with Ice Cream

Thumps up

Limca

Soda's

*Thank
you*



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