

It's our endeavor to use the freshest ingredients, sourced locally and transformed into authentic Indian cuisine

15% Gratuity added to party of 5 and more

WE CATER & DELIVER WE DO ONSITE DOSA WE DO LIVE STATIONS

We provide flexible pricing by tray or by per person. Please ask the manager or staff for additional information

#### **RESTAURANT TIMINGS**

Monday - Thursday : 11:30 am - 3:00 pm

6:00 pm - 10:00 pm

Friday - Saturday : 11:30 am - 3:00 pm

6:00 pm - 10:30 pm

Sunday 11:30 am - 3:00 pm

6:00 pm - 9:30 pm

Last kitchen order taken 15 minutes before closing Takeout Biryani served 11 AM - midnight on all days

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Visit us online at















# **Appetizers**



#### VEG

#### Baby Corn Manchuria - \$ 11.99

Baby corn marinated, fried and tossed in spices and light sweet soy sauce

#### Baby Corn Pepper Fry - \$ 11.99

Baby corn marinated, fried and tossed in pepper and spices

#### Bhindi Fry - \$ 13.99

Finely cut okra, fried and sauteed with spices and nuts

#### Chilly Baby Corn - \$ 11.99

Baby corn sauteed with onions, peppers, hot chili and soy sauce

#### Chilly Paneer - \$ 12.99

Paneer cubes sauteed with onions, peppers, hot chili and soy sauce

#### Cut Mirchi - \$ 9.99

Deep fried crispy hot peppers in chickpea flour batter

#### Gobi Manchuria - \$12.99

Cauliflower marinated in corn flour batter, deep fried and tossed with spices and light sweet soy sauce

#### Gobi 65 - \$12.99

Cubes of cauliflower, marinated in corn flour batter, deep fried and tossed in spices

#### Onion Pakoda - \$ 9.99

Seasoned onion petals in gram flour crust, deep fried

#### Masala Corn - \$12.99

Deep fried corn tossed in diced onions, peppers and spices served crispy

#### Mushroom Pepper Fry - \$ 12.99

Fresh cut mushrooms marinated, fried and mixed with ground pepper and spices

#### Paneer 65 - \$12.99

Paneer cubes marinated in corn flour batter, deep fried and tossed in spices

#### Paneer Masakkali - \$ 13.99

Paneer cubes tossed in succulent sauce and topped off with cumin, coriander, and green chilies

#### Paneer Majestic - \$13.99

Paneer cubes marinated, fried and tossed in spicy, tangy yogurt-based sauce

#### Paneer Pakoda - \$ 9.99

Fresh cottage cheese battered in chickpea flour and fried until golden brown

#### Spinach Pakoda - \$ 9.99

Fresh spinach fritters, deep fried in chickpea batter





#### **NON-VEG**

### 🕽 Andhra Kodi Vepudu - \$ 13.99

Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with Andhra special karam (spices)

#### Egg Bonda - \$ 9.99

Wedges of boiled egg deep fried in spice and flour batter

#### Egg Burji - \$ 11.99

Scrambled eggs cooked with onions, tomatoes, green chillies and curry leaves

#### Chicken 65 - \$ 13.99

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

#### Chicken Fry - \$13.99

Boneless chicken cubes battered with sesame seeds and deep fried

### Chicken Pepper Fry - \$ 15.99

Boneless chicken cubes cooked with ground pepper and spices

#### Chicken Ghee Roast - \$16.99

Chicken cubes marinated in spices and roasted in ghee for a rich and aromatic flavor

#### Chicken Manchuria - \$13.99

Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with spices & manchurian sauce

#### Chilly Chicken - \$13.99

Boneless cubes of chicken marinated in corn flour batter, deep fried and tossed with chilly sauce & spices

#### Chicken Majestic - \$13.99

Boneless cubes of chicken, marinated, deep fried and tossed in spicy and tangy yogurt-based sauce

#### Goat Sukha - \$ 17.99

Cubes of goat (w/bone) cooked with traditional Indian spices

## Karivepaku Kodi Vepudu (Curry leaf chicken fry) - \$ 14.99

Boneless cubes of chicken seasoned with curry leaves (karivepaku) and a blend of spices

#### Mirapakaya Kodi Vepudu - \$13.99

Boneless cubes of chicken cooked with Indian spices, minced green chillies and green peppers

#### Persis Wings - \$13.99

Chicken wings marinated in corn flour, house spices and  $\mbox{ deep}$   $\mbox{ fried}$ 

#### Fish Fry - \$ 15.99

Fish fillet marinated in corn flour batter, deep fried and tossed in spices

#### Apollo Fish - \$ 15.99

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

#### Chilly Shrimp - \$ 17.99

Spicy shrimp cooked in green chili, cilantro and special herbs and spices

#### Shrimp Fry - \$ 17.99

Jumbo shrimp marinated in corn flour batter, deep fried and tossed in spices



# Tandoori

All tandoori items are cooked in a clay oven, served as sizzlers with a side of mint chutney.

Prep time approximately 25 mins

#### Chicken Tikka - \$ 15.99

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

#### Chicken Seekh Kabab - \$15.99

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

#### Chicken Malai Kabab - \$15.99

Boneless chicken cubes marinated yogurt, red vinegar, fresh green chili, ginger, black pepper and cilantro

#### Hariyali Kabab - \$15.99

Cubes of chicken marinated in mint sauce, yogurt and barbecued in tandoor oven

#### Tandoori Chicken - \$16.99

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

#### Tangdi Kabab - \$16.99

Chicken marinated with yogurt and special spices cooked to perfection in clay oven

#### Lamb Chops - \$ 18.99

Lamb racks marinated with house spices and slow cooked in clay oven

#### Paneer Tikka - \$14.99

Cubes of paneer marinated in a spiced yogurt mixture, skewered with vegetables then grilled in a tandoor clay oven

#### Paneer Hariyali - \$14.99

Cubes of paneer coated in a green marinade made with cilantro, mint, green chilies, and spices then grilled in a tandoor clay oven

#### Whole Tandoori Pomfret - \$ 19.99

Whole pomfret fish marinated in herbs and Indian spices and cooked in tandoor clay oven



# Biryani

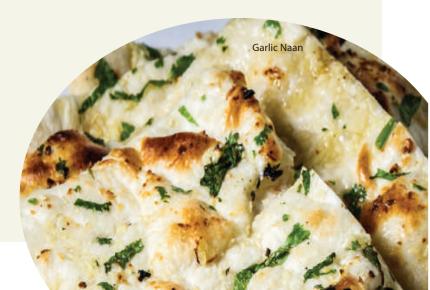
(	Chicken Dum Biryani	\$ 14.99
E	Boneless Chicken Biryani	\$ 15.99
(	Goat Biryani	\$ 16.99
E	Egg Biryani	\$ 13.99
F	Paneer Biryani	\$ 14.99
١	/eg Biryani	\$ 12.99

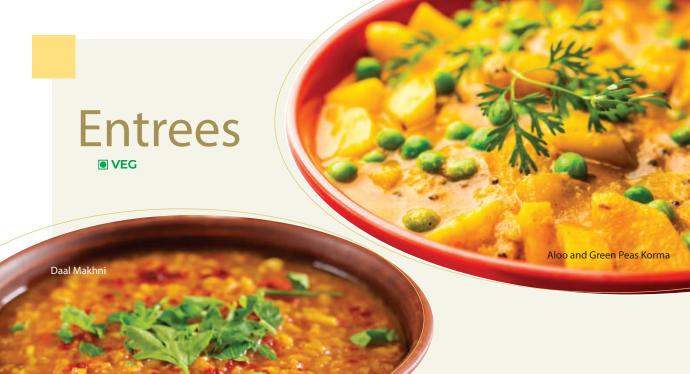
Basmati rice cooked with choice of meat or vegetable, blended with herbs and spices then garnished with onion, cilantro and lemon. Served with yogurt sauce (raitha) and pepper gravy.

## **Bread**

Plain Naan	\$ 2.49
Butter Naan	\$ 2.99
Chilly Butter Naan	\$ 3.99
Garlic Naan	\$ 3.99
Chilly Garlic Naan	\$ 4.49
Tandoori Roti	\$ 2.49
Tandoori Roti w/butter	\$ 2.99
Cheese Naan	\$ 3.99
Chicken Kheema Naan	\$ 4.99
Chicken Tikka Naan	\$ 5.99

Onion Kulcha \$ 3.99
Paneer Kulcha \$ 4.49





#### Aloo Gobi Masala - \$ 12.99

Potatoes and cauliflower sauteed together in onion sauce and spices

#### Aloo Mutter - \$ 12.99

Potato and green peas cooked in rich coconut sauce and spices

Aloo Saag - \$12.99 Spicy greens and tender potatoes simmered in fragrant Indian spices

#### Bhindi Masala - \$12.99

Fried okra cooked in onion and tomato sauce with spices

#### Chana Masala - \$ 12.99

A combination of chick peas, onions and tomatoes in a sauce with spices

#### Chana Saag - \$ 12.99

Chick peas cooked in creamy spinach

#### Diwani Handi - \$12.99

Medley of lightly roasted vegetables simmered in creamy spinach puree and spices

#### Daal Makhni - \$13.99

Black Beans and lentils simmered in creme and tossed with butter, onion, ginger and garlic

#### Guthi Vankaya - \$ 12.99

Stuffed whole eggplant cooked in spicy peanut and sesame sauce

#### Kadai Vegetable - \$12.99

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

#### Mirchi Ka Salan - \$ 12.99

Long hot peppers cooked in sesame based sauce with garlic, onions and chefs spices

#### Mutter Paneer - \$13.99

Cottage cheese gently cooked with tender garden peas, tomatoes, cashew and fresh spices

#### Malai Kofta - \$ 13.99

Cheese and vegetable dumplings deep fried and cooked in creamy cashewnut and fenugreek sauce

#### Navaratan Korma - \$ 13.99

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

#### Paneer Butter Masala - \$13.99

Homemade cottage cheese simmered in onion sauce, tomatoes, cashews and cream

#### Palak Paneer - \$13.99

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

#### Shahi Paneer Korma - \$ 14.99

Cubes of cottage cheese cooked in creamy cashewnut and tomato sauce with herbs and spices, garnished with nuts and raisins

#### Veg Chettinad - \$ 12.99

Veggies tossed in herbs, spices, onions and cooked in hand powdered chettinadu masala

#### Veg Makhni - \$ 13.99

Creamy and flavorful dish made with assorted vegetables cooked in a rich tomato and butter-based gravy

#### Yellow Daal Tadka - \$ 12.99

Yellow lentil cooked with onions, tomatoes, ginger and spices





#### Butter Chicken - \$ 14.99

Succulent pieces of chicken cooked in rich tomato sauce, herbs spices, butter then garnished with cream

#### Chicken Curry - \$14.99

Chicken cooked in traditional Indian curry sauce

#### Chicken Chettinadu - \$ 14.99

Tender chicken tossed in herbs, spices, onions and cooked in hand ground chettinadu masala

### Chicken Hyderabadi - \$ 14.99

Tender chicken cooked in house special Hyderabadi style sauce

#### Chicken Mughalai - \$ 15.99

Tender chicken cooked in creamy gravy made from almond and cashewnut paste, spice mix, ginger, garlic, topped with grated egg

#### Chicken Kadai - \$ 14.99

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

#### Chicken Saagwala - \$14.99

Cubes of chicken cooked in fresh spices and creamy spinach puree

#### Chicken Tikka Masala - \$14.99

Cubes of chicken roasted in a tandoor clay oven cooked with mildly spiced tomato gravy, onions and bell peppers

#### Chicken Vindaloo - \$14.99

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

### Gongura Chicken - \$ 15.99

Boneless cubes of chicken cooked in traditional Indian curry sauce and gongura (sorrel) leaves

#### Methi Malai Chicken - \$15.99

Chicken cooked with cashew, fenugreek and traditional Indian spices

#### Egg Curry - \$ 12.99

Boiled eggs cooked in traditional Indian curry sauce

#### Fish Curry - \$ 15.99

Fish cubes simmered with southern spices

#### Malabar Fish Curry - \$16.99

Fish cooked in a coconut milk-based curry with an array of aromatic spices, curry leaves, and tamarind

Goat Curry - \$ 17.99

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

#### Goat Saagwala - \$ 17.99

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

#### Goat Vindaloo - \$ 17.99

Tender pieces of seasoned goat simmered in a curry sauce with potatoes

### → Goat Chettinadu - \$ 17.99

Tender goat tossed in herbs, spices, onions and cooked in chettinadu masala

#### → Gongura Goat - \$ 18.99

Cubes of tender goat cooked in traditional Indian curry sauce and gongura (sorrel) leaves

#### Goat Rogan Josh - \$ 17.99

Pieces of mutton braised and flavored with garlic, ginger and aromatic spices (clove, bay leaves, cardamom, and cinnamon)

Shrimp Curry - \$ 17.99 Shrimp cooked in traditional Indian curry sauce

### Shrimp Saagwala - \$ 17.99

Shrimp cooked in fresh spices and creamy spinach puree

### Shrimp Vindaloo - \$17.99

Shrimp simmered in a curry sauce with potatoes





# Beverages

Mango Lassi - \$ 4.99 Popular Indian drink with mango nectar, beaten with plain yogurt

Salt Lassi - \$ 3.99 Yogurt beaten with salt and a hint of spice

Fresh Lime Soda - \$ 3.99 Zesty lime juice mixed with soda and a touch of sweetness

Sodas (Indian) - \$ 2.99 Indian Brands: Thums Up, Limca

Sodas (American) - \$1.99 American Brands: Coke, Diet Coke, Sprite, Fanta, Ginger Ale

> Club Soda - \$ 3.99 Pellegrino

## Sides

Basmati Rice - \$ 1.99

Raitha - \$ 2.99

Yogurt mixed with diced onions, cilantro, salt and pepper

Indian Salad - \$ 2.99 Onions, lemon and green chillies

#### Carrot Halwa - \$ 6.99

Grated carrot simmered in sweet milk with almond, raisins and then garnished with pistachios

#### Cinnamon Naan Chips - \$ 4.99

Tandoori naan chips tossed in cinnamon and brown sugar served with a side of sweet chocolate sauce

#### Double-ka-Metha - \$ 5.99

Deep-fried bread slices soaked in sugar syrup and layered with thickened sweetened milk, garnished with nuts and cardamom

#### Falooda - \$ 5.99

Mix of rose essence, vermicelli (thin broken noodles), sweet basil seeds topped with vanilla ice cream

#### Gulab Jamun - \$ 3.99

Dumplings of fresh milk condensed and deep fried in sugar syrup garnished with pistachio

#### Gulab Jamun w/Vanilla Ice cream - \$ 6.99

Gulab Jamun served with 2 scoops of vanilla ice cream (Available for dine-in service only)

#### Rasmalai - \$ 5.99

Indian cheese dumplings serve in sweetened flavored milk, garnished with pistachio and almonds

## Desserts









Monday through Friday. Take out only.

#### Vegetarian Lunch Box - \$ 9.99

Vegetarian Appetizer of the Day, Vegetarian Curry of the Day, Basmati Rice, Naan/Roti, Salad, Dessert of the Day



### Non-Veg Lunch Box - \$10.99

Chicken Appetizer of the Day, Chicken Curry of the Day, Basmati Rice, Naan/Roti, Salad, Dessert of the Day



- \* Substitute Appetizer with curry at no extra charge
- \* Substitute Basmati rice with Veg Biryani (+ \$ 1.99), Boneless Chicken Biryani (+ \$ 2.99) or Goat Biryani (+ \$ 3.99)