

## TANDOOR SPECIAL

**CHICKEN TIKKA** \$12.99  
Succulent cubes of boneless chicken marinated in yogurt and spices

**TANDOORI KODI (CHICKEN)** \$11.99  
Tender chicken pieces with bone is marinated with yogurt and spices cooked in a tandoor clay oven

**MALAIKEBAB** \$13.99  
Tender boneless pieces of fire chicken marinated with yogurt and cream mild spices cooked in tandoor clay oven

**TANDOORI SHRIMP** \$15.99  
King size shrimp marinated in ginger garlic and mild spices

**PAANEER TIKKA** \$11.99  
Home made cottage cheese marinated in lime juice, sour cream & spices

**HALDITIK GRILL** \$16.99  
Tandoori chicken, chicken tikka, malai kabab, tandoori shrimp

## SAMUDRA SPECIAL

**FISH CURRY** \$12.99  
Chunks of fresh tilapia cooked in a spicy curry sauce & garnished with fresh coriander

**HALDI CHEPALA PULUSU** \$12.99  
Fish cooked in freshly ground spices on onion and tamarind sauce

**MALABAR KARI MEEN (FISH)** \$12.99  
Tilapia cooked with coconut milk with authentic kerala style spices

**ROYYALA IGURU** \$13.99  
Shrimp cooked in onion tomato hyd traditional spicy style spices

## HYDRABADI SPECIAL

**VEG DUM BIRYANI** \$10.99  
Basmati rice cooked with saffron herbs and spices mixed vegetable garnished with onion and lemon served with yogurt and pepper gravy

**CHICKEN DUM BIRYANI** \$12.99  
Basmati rice cooked with tender pieces of young bone in chicken blended with herbs and spices garnished with egg onion and lemon served with yogurt and pepper gravy

**GOAT BIRYANI** \$13.99  
Basmati rice cooked with tender pieces of baby goat blended with herbs and spices garnished with egg onion and lemon served with yogurt and pepper gravy

**SHRIMP BIRYANI** \$14.99  
Basmati rice cooked with tender pieces of shrimp blended with herbs and spices garnished with onion and lemon served with yogurt and pepper gravy

**EGG BIRYANI** \$11.99  
Basmati rice cooked with saffron herbs and spices garnished with egg onion and lemon served with yogurt and pepper gravy

**HALDI SPECIAL BIRYANI** \$16.99  
Basmati rice cooked with chicken blended with herbs and spices garnished with onion and lemon served with yogurt and pepper gravy

## GUNTOOR & KRISHNA SPECIAL ULAVACHARU BOJANAM

**ULAVACHARU VEG BIRYANI** \$11.99  
Basmati rice cooked with (HORSE GRAM) saffron herbs and spices mixed vegetable garnished with onion and lemon served with yogurt and pepper gravy

**ULAVACHARU CHICKEN BIRYANI** \$13.99  
Basmati rice cooked with (HORSE GRAM) tender pieces of young bone in chicken blended with herbs and spices garnished with egg onion and lemon served with yogurt and pepper gravy

**ULAVACHARU GOAT BIRYANI** \$14.99  
Basmati rice cooked with (HORSE GRAM) tender pieces of baby goat blended with herbs and spices garnished with egg onion and lemon served with yogurt and pepper gravy

## INDO CHINESE

**HAKKA NOODLES VEG** \$8.99  
Mixed vegetables and noodles tossed with Indo Chinese style

**HAKKA NOODLES CHICKEN** \$10.99  
Chicken noodles tossed with Indo Chinese style

**HAKKA NOODLES EGG** \$9.99  
Egg and noodles tossed with Indo Chinese style

**VEG FRIED RICE** \$8.99  
Mixed vegetables tossed with Indo Chinese style

**CHICKEN FRIED RICE** \$10.99  
Chicken wok tossed with Chili & Garlic

**EGG FRIED RICE** \$9.99  
Egg cooked wok tossed with chili garlic & spring onion cabbage

**SHRIMP FRIED RICE** \$10.99  
Shrimp cooked wok tossed with chili garlic & spring onion cabbage

**SCHZEWAN VEG FRIED RICE** \$8.99  
Mixed vegetables and rice tossed with schzewan sauce

**SCHZEWAN CHICKEN FRIED RICE** \$10.99  
Chicken and rice tossed with schzewan sauce

**SCHZEWAN SHRIMP FRIED RICE** \$10.99  
Shrimp and rice tossed with schzewan sauce

## BREADS

**MAAN** \$1.99  
Leavened refined flour bread made in Tandoor in a teardrop shape

**GARLIC MAAN** \$2.99  
Leavened refined flour bread topped with chopped garlic made in Tandoor in a teardrop shape

**PAANEER KULCHA** \$4.99  
Leavened Indian bread cooked in a clay oven, stuffed with homemade cottage cheese and topped with cilantro

**OMION KULCHA** \$3.99  
Leavened Indian bread cooked in a clay oven, stuffed with onion and topped with cilantro

**KASHMIRI MAAN** \$4.99  
Fresh Naan stuffed with pistachio and cashew nuts

**BREAD BASKET** \$9.99  
Naan, garlic naan, onion kulcha, tandoori roti

**TANDOORI ROTI** \$1.99  
Whole wheat Indian flat bread baked in the tandoor oven

**BULLET MAAN** \$3.99  
Green chili and garlic stuffed bread

## KIDS MENU

**COONE DOSA** \$4.99  
**CHOCOLATE DOSA** \$4.99

**CHEESE MAAN** \$4.99  
**KIDS NOODLES** \$4.99

## DESSERTS

**GULAB TAMOON** \$3.99  
Golden fried balls of milk pastry soaked in sweet saffron syrup. Served hot

**GAAJAR KA HALWA** \$3.99  
Grated carrots cooked gently in milk and sprinkled with nuts

**BEETROOT HALWA** \$3.99  
Grated beetroot cooked gently in milk and sprinkled with nuts

**DOUBLE KA MEETHA** \$3.99  
Fried bread slices soaked in spices nuts and peanut noodles

**RASMALAI** \$4.99  
2 pcs. of snowy sweetened milk in rose water flavored milk and garnished with pistachio nuts

## BEVERAGES

**SWEET LASSI** \$2.99  
**SALT LASSI** \$2.99  
**MANGO LASSI** \$3.99  
**BUTTER MILK** \$2.99

**SODA** \$1.99  
**CANNED SODA** \$0.99  
**SPARKLE PERIAR** \$2.99

**HALLD MASALA**  
south indian cuisine

**TAKE OUT MENU**

7475 MINERAL POINT ROAD, #12  
MADISON, WI 53717  
PH: 608-841-1619  
FX: 608-841-1617



## SOUPS

- TOMATO SOUP \$3.99**  
Tomato soup delicately flavored with coriander and cumini
- HOT & SOUR VEG \$3.99**  
Thick soup with julienne cut vegetables
- HOT & SOUR NON VEG \$4.99**  
Thick soup with chicken
- MIRIVALA GHARU (RASAM) \$2.99**  
Lentil stock added tamarind & black pepper
- SMILET CORN VEG \$3.99**  
Thick creamy soup with sweet corn kernels
- SMILET CORN NONVEG \$4.99**  
Thick creamy soup with sweet corn & chicken

## VEGETARIAN APPETIZER

- SAMOSAS \$4.99**  
Traditional stuffed triangle pastries filled with spiced potato and peas
- STUFFED MIRCHI \$6.99**  
Chilli stuffed with onion & spices
- VEG MANGHURIAN \$7.99**  
Batter veg tossed with garlic ginger and onion sauce
- ANDHRA CUT MIRCHI \$5.99**  
Chilli bajji, refined and sprinkled with onions, chat masala
- GOBI MANGHURIAN \$7.99**  
Batter cauliflower cubes tossed with garlic ginger and onion sauce
- GOBI 65 \$7.99**  
Crunchy cauliflower tossed to perfection
- SPECIALTY FROM THE SOUTH OF INDIA SPLICY CAULIFLOWER \$8.99**  
Fried cottage cheese cubes, tossed with red chilli sauce with onion and pepper
- ONION DAKORA \$4.99**  
Sliced onion dusted in gram flour and deep fried
- GOBI MANGHURIAN \$7.99**  
Batter cauliflower cubes tossed with garlic ginger and onion sauce

## NON VEGETARIAN APPETIZER

- CHICKEN 65 \$7.99**  
Specialty from the South of India; spicy chicken flavored with curry leaves
- CHICKEN MANGHURIAN \$7.99**  
Diced chicken tossed with chopped onions, garlic, ginger, celery & cilantro
- CHILLI CHICKEN \$8.99**  
Batter fried chicken cubes coated with red chilli sauce with onion and capsicum
- CHICKEN LOLLPOP \$10.99**  
Chicken wings cooked with home-made sauce spices (Indo Chinese Style). A great companion of chilled beer
- APPOLLO FISH \$10.99**  
Fish cubes marinated in corn flour batter with spices, deep fried and tossed with yogurt and spices
- PEPPER CHICKEN FRY \$8.99**  
Chicken pepper fry is loaded with spices and pepper. It is the spiciest of real south Indian spicy food
- QUINTOOR KODI 555 \$8.99**  
Marinated chicken fried and tossed in gumoor dhaba style
- HALDI SPECIAL GOAT SUKKA \$10.99**  
Baby goat roasted with home made fragrant spices and garnished with curry leaves. A very dynamic local favorite
- KONASEMA KODI VEDU \$9.99**  
Special chicken sautéed with home-made spices
- MASALA FISH \$10.99**  
Special spices marinated in tilapia fish
- HYD TAWA MANGHULI \$10.99**  
Whole tilapia fish fillet marinated home-made spices & herbs and grilled in tawa
- CHILLI SHRIMP \$10.99**  
Chopped Ginger, Garlic, Chilli & Green Onions with shrimp

## PAROTTA

- MALABAR PAROTTA \$4.99**  
Layered flatbread made from all purpose flour
- VEG KOTHU PAROTTA \$9.99**  
Religious festivals and feasts street food chopped bread veg and onion
- EGG KOTHU PAROTTA \$9.99**  
Chopped bread with egg onion and salsa
- CHICKEN KOTHU PAROTTA \$10.99**  
Chopped bread with chicken and onion chicken stock
- MOUNTROAD PAROTTA \$9.99**  
WIT SALLA \$9.99  
Special street food for Chennai salsa

## SOUTHERN SPECIAL

- IDLY 3 \$5.99**  
A batter consisting of fermented black lentils savory cake
- MEDHUVADA 3 \$5.99**  
Deep fried lentil doughnuts
- IDLY 2 VADA (COMBO) \$5.99**  
Plain dosa \$5.99  
Thin rice and lentil crepes
- ONION DOSA \$6.99**  
A crispy crepe with onion topping
- MASALA DOSA \$6.99**  
Mashed potato filled with large crispy crepes
- MYSORE MASALA DOSA \$7.99**  
Large crispy crepe filled with savory filling of potato and mysore paste
- MYSORE DOSA \$6.99**  
Large crispy crepe topped on mysore paste
- EGG DOSA \$7.99**  
Crispy crepe blended egg and pepper corns
- GHEE ROAST \$6.99**  
Crispy crepe topped with ghee for flavor
- HALDI SPECIAL DOSA \$8.99**  
Chef's special large crispy crepe
- PAPER DOSA \$8.99**  
Thin long crispy rice crepes
- PAPER MASALA \$9.99**  
Long crispy crepe filled with potato masala
- NEELORE KARPA DOSA \$6.99**  
Special chilli paste coated crepe famous from srirangali nallure
- PONDY PODY DOSA \$7.99**  
Large crepe topped with ground spicy powder
- DOSA WITH KODI KURA \$8.99**  
Large crepe served portion of southern chicken curry
- DOSA WITH MAMSAM KURA \$9.99**  
Large crepe served portion of goat curry
- CHICKEN TIKKA DOSA \$8.99**  
Large crepe filled with clay oven chicken

## UTHAPPAM

- PLAIN UTHAPPAM \$6.99**  
Fuffy indian pancake made with rice lentil batter
- ONION UTHAPPAM \$7.99**  
Fuffy indian pancake topped with onions
- ONION CHILLI \$7.99**  
Fuffy indian pancake topped with onion & chilli
- HALDI VEG UTHAPPAM \$8.99**  
Fuffy indian pancake topped with mixed veg
- ONION TOMATO \$7.99**  
Fuffy indian pancake topped with onion & tomato

## VEGETARIAN ENTRÉE

- KADHAIDANEER \$10.99**  
Homemade cheese cooked in bell pepper, onion, garlic, green chili and cilantro
- MADRAS SALLA \$10.99**  
Chennai street special mix veg kurma
- PANEER TIKKA MASSALA \$10.99**  
Fresh homemade cottage cheese cooked in a rich creamy tomato sauce with exotic Indian spices
- VEG KURMA \$10.99**  
Fresh vegetables cooked in rich creamy nut sauce
- SAAG PANEER \$10.99**  
Fresh indian milk cheese cubes cooked in a spicy spinach sauce
- MUTTER PANEER \$10.99**  
Fresh indian milk cheese cubes prepared with green peas
- GHANMA MASALA \$8.99**  
Chickpeas cooked in exotic spices
- ALOO GOBI \$9.99**  
Cauliflower and potatoes cooked in mild Indian spices, ginger, tomatoes and herbs
- MALAIKOTTA \$10.99**  
Vegetable cheese dumplings cooked in a creamy hot sauce with herbs and spices
- BANANGAN BARTHA \$10.99**  
Eggplant, roasted in tandoor, and pureed cooked with fresh tomatoes, green peas, onions, spices
- DAAL FRY \$8.99**  
Lossened yellow lentil cooked with spices, tomato, spinach, green chili, cumins and onions
- KARAKUDI VEG \$9.99**  
Rich mixture of vegetable cooked in typical karakudi style spices
- PANEER BUTTER MASALA \$10.99**  
Fresh Indian milk-cheese cubes cooked in a creamy tomato sauce
- HYD MIRCHI KASALAN \$9.99**  
Long hot pepper cooked sesame based on sauce with garlic, onion and southern spices
- BENDAKAPA TOMATO KURA \$9.99**  
Okra cooked in authentic telungana style grammy spices
- GUTTI VANKAYA KOORA \$9.99**  
Stuffed egg plant cooked authentic hydrabadi style spices & herbs
- BAGHARA BANIGAN \$10.99**  
Egg plant cooked in peanut, sesame seeds & coconut andhra style spices
- KADHAIDANEER \$10.99**  
Okra cooked in bell peppers, onions, garlic, green chilies and cilantro

## NON VEGETARIAN ENTRÉE

- GUDDU MASALA \$10.99**  
Egg cooked in onion tomato southern spices
- KADHAIDANEER \$11.99**  
Chicken cooked in bell peppers, onions, garlic, green chilies and cilantro
- CHICKEN TIKKA MASALA \$11.99**  
Chunks of chicken roasted & bell peppers in a clay oven and then folded into a cream sauce
- BUTTER CHICKEN \$11.99**  
Chicken pieces roasted in a clay oven and folded in a creamy tomato sauce
- ANDHRA KODI KURA \$11.99**  
Chicken cooked in authentic spicy traditional sauce
- GHETTAMDU CHICKEN \$12.99**  
Chicken cooked in authentic certinadu spices
- GONGURU MAMSAM \$13.99**  
Baby goat cooked with Gongura leafy rich curry sauce. A specialty from coastal Andhra Pradesh state
- ANDHRA MAMSAM KURA \$13.99**  
Baby goat cooked with home made spices and chef special gravy
- LAMB ROGAN JOSH \$13.99**  
Succulent pieces of lamb in a cardamom flavored sauce
- LAMB MADRAS \$13.99**  
Lamb slow cooked ground onion, tomato, chilli "capital city's creative dish"
- LAMB VINDALOO \$13.99**  
Lamb marinated in a blend of vinegar and hot peppers & potato spices cooked over a low heat

**GONGURU KODI KURA \$12.99**  
Chilies break the sourness of Gongura leaves in a rich curry sauce. A specialty from coastal Andhra Pradesh state