

68. Kadai Lamb \$12.99
Boneless lamb pieces cooked a slow fire with capsicum, tomato and onions in traditional peshawari style

69. Lamb Shahi Korma \$12.99
Tender pieces of Lamb cooked in a cashew nut based sauce and cream

70. Lamb Saag \$12.99
Boneless lamb cooked with spinach and topped with spices and finished with cream

71. Lamb Bhuna \$12.99
Tender boneless lamb cooked with bell peppers onion, ginger, tomato and topped with fried onions

72. Goat Curry \$12.99
Goat prepared in a mildly spiced sauce

73. Goat Pepper Fry \$12.99
Goat pieces cooked closely on low heat with traditional spices

FISH & SHRIMP:

74. Nellore Chepala Pulusu (Andhra Special) \$13.99
Paradise Special fish curry

75. Goan Fish Curry \$13.99
Traditional fish curry cooked in coconut milk with tomato, chilli and tamarind

76. Shrimp Curry (Royyala Curry) \$14.99
Shrimp is cooked in coconut, poppy seeds paste and finished with tamarind flavoring

77. Shrimp Masala \$14.99
Shrimps cooked with fresh bell peppers, onions, tomatoes and topped with black pepper

78. Shrimp Vindalu \$14.99
Jumbo Shrimp marinated and cooked with spicy curry sauce with chunks of steak potatoes

BIRYANI:

79. Veg Dum Biryani \$9.99
Specially cooked basmati rice embedded with rich mix of vegetable curry, garnished with lemon pickle and served with raita

80. Hyd Dum Ka Chicken Biryani \$10.99
Spiced chicken tenders cooked with basmati rice & herbs

81. Hyd Dum Ka Goat Biryani \$12.99
Spiced Goat cooked with basmati rice & herbs

82. Lamb Biryani \$12.99
Lamb cooked with basmati rice flavored with mint, coriander & whole garam masala

83. Shrimp Biryani \$13.99
Fresh jumbo shrimps cooked with special flavored saffron rice with mixture of mughlai spices

84. Jeera Rice \$4.99
Indian aroma basmati rice cooked with cumin seeds with slightly saffron

INDO CHINESE:

85. Veg Fried Rice \$9.99
Rice is stir fried with fresh carrots, beans and spring onions

86. Egg Fried Rice \$10.99
Rice is stir fried with eggs and spring onion

87. Chicken Fried Rice \$11.99
Rice is stir fried with eggs and chicken

88. Chilli Garlic Fried Rice \$9.99
Rice is stir fried with fresh vegetables, chilli garlic flavor

BREADS:

89. Plain Naan/Butter Naan \$1.99
A soft white flour bread

90. Tandoori Roti \$2.29
Whole wheat bread

91. Garlic Naan \$2.29
A soft white flour bread stuffed with garlic

92. Aloo Parata \$3.29
A Whole wheat bread, stuffed with spiced potatoes

93. Onion Kulcha \$3.29
A soft white flour bread stuffed with onions

94. Pulka (3) \$3.29
Traditional soft white flour bread

95. Poori (2) \$3.99
Two pieces of puffy whole wheat bread

96. Assorted Bread Basket \$7.59
Mixed basket of garlic naan, onion naan, roti, paratha & plain naan

DESSERTS:

97. Mango Flan \$3.99
Paradise Special mango flavored ice cream

98. Gulabi Jamun \$3.99
Deep fried cottage cheese balls, dipped in honey and sugar syrup

99. Ghajar ka Halwa \$3.89
Reduced carrot puree with sugar, milk & almonds

100. Rasamalai \$3.99
Cottage cheese and milk flavored with rose water and garnished with nuts

BEVERAGES:

101. Lassi (Sweet/Salt) \$2.49
A smoothie made from homemade yogurt

102. Mango Lassi \$2.49
A smoothie made from homemade yogurt and mango pulp

103. Madras Coffee \$2.99
Indian filter coffee

104. Masala Tea \$2.79
Special Spiced tea

105. Soda \$1.79
Coke, Diet Coke, Sprite & Ginger Ale



Specious and Elegant Banquet Hall is available for all "Social and Family Occasions"

We Provide Catering Services for all Occasions. Please Call: 410 594 9600 Discuss the Menu

Timing

Daily Lunch:

Tue-Fri - 11:30 am to 2:30 pm
Sat & Sun - 12:00 am to 3:00 pm

Daily Dinner:

5:30 pm to 10:00 pm

Monday Closed



1660 Whitehead Court
Gwynn Oak, MD - 21207

Tel#: (410) 594 - 9600

E-Mail: paradisemaryland@gmail.com

Web: www.paradisemaryland.com

Directions: Exit 17 Woodlawn off of Beltway I-695

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VEGETARIAN:

- 1. Idly** \$4.99
Steamed rice and lentil cakes served with sambar and coconut chutney
- 2. Medhu Vada** \$4.99
Fried lentil donuts served with sambar and coconut chutney
- 3. Idly-Vada Combo** \$5.99
Rice cakes and Deep fried lentil donuts combination
- 4. Mini Uthappam** \$6.99
Indian style pancake made of rice in small size
- 5. Mirchi Bhaji** \$6.99
Long chilies stuffed with masala and dipped in gram flour and deep fried
- 6. Cut Mirchi** \$6.99
Chilli bujjis are cut and deep fried
- 7. Pakora – Spinach/Onion** \$6.99
Fresh baby spinach/sliced onions mixed with gram flour and deep fried
- 8. Gobi Manchuria** \$6.99
Marinated cauliflower florets cooked in Manchurian sauce
- 9. Veg. Manchuria** \$6.99
Fried patties of chopped vegetables cooked in Manchurian sauce
- 10.Papdi Chat** \$4.99
Flour crisps, potatoes, chickpeas mixed with tamarind, cilantro chutneys & yogurt
- 11.Samosa** \$4.99
Crispy and flaky crust stuffed with potatoes and peas
- 12.Aloo Tikki** \$4.99
Mashed potatoes patties with spices fried till golden brown
- 13.Bhel Puri** \$4.99
Mix of fresh vegetables, tomatoes, onions, chickpeas, boiled potatoes and tamarind chutney
- 14.Panner Tikka** \$6.99
Home made Indian cheese and fresh vegetables, marinated in yogurt and mild spices roasted in a clay oven

NON VEGETARIAN:

- 15.Chilli Chicken** \$7.99
Fried boneless chicken with bell peppers, onion and chilli sauce
- 16.Chicken 65** \$7.99
Cubes of chicken pieces stirred and fried with yogurt, chilli sauce, curry leaves

- 17.Chicken Tikka** \$7.99
Breast of chicken Flavored with mild spices & cooked in tandoor
- 18.Tanoodri Kabob Platter** \$12.99
Combination of Chicken Tikka, Tandoori Chicken, Malai Kabab, Sheek Kabab & Tandoori Shrimp

SOUPS & SALADS:

- 19.Mulligatawny Soup (Veg or Chicken)** \$2.99
A delicate vegetable/chicken broth & creamy lentils
- 20.Tomato Soup** \$2.99
A traditional Indian soup
- 21.Garden Salad** \$2.99
Lettuce, cucumbers, carrots, tomatoes

DOSA SPECIALITIES:

- 22.Plain Dosa** \$6.99
Rice crepes served with sambar and chutney
- 23.Onion Dosa** \$7.99
Rice crepes stuffed onions served with sambar and chutney
- 24.Masala Dosa** \$8.99
Rice crepe stuffed with spicy potatoes
- 25.Mysore Masala Dosa** \$8.99
Rice crepes with layer of chutney & onions
- 26.Rava Dosa** \$7.99
Combination of rice and sooji crape cooked on Indian griddle
- 27.Onion Rava Dosa** \$8.99
Combination of rice and sooji crape stuffed with onion and chilli cooked on Indian griddle
- 28.Rava Masala Dosa** \$9.99
Combination of rice and sooji crape stuffed with southern potato mixture cooked on Indian griddle
- 29.Plain Uthappam** \$6.99
Lentil pancake griddle with onions
- 30.Onion Chilli Uthappam** \$7.99
Lentil pancake griddle with extra onions and chilli mixture
- 31.Veg Uthappam** \$8.99
Lentil pancakes stuffed with seasonal vegetables

TANDOORI SPECIALS:

- 32.Tandoori Chicken** \$9.99
Chicken leg pieces marinated overnight in yogurt, ginger, garlic and spices and cooked in the tandoor
- 33.Chicken Tikka** \$9.99
Boneless chicken pieces marinated with spices and grilled to perfection in the tandoor

- 34.Malai Chicken Kabob** \$9.99
Cubed chicken breasts marinated in yogurt, white pepper and lemon with a dash of saffron
- 35.Pepper Salmon Tikka** \$11.99
Cubes of Salmon fish marinated in an aromatic spice mix and grilled in the tandoor

- 36.Lamb Shish Kebob** \$11.99
Tender roll of minced lamb marinated with special Paradise masala and finished in tandoor

- 37.Shrimp Malai Kebob** \$12.99
Shrimp in a creamy marinade and saffron

- 38.Tandoori Shrimp** \$12.99
Fresh King-sized shrimp gently seasoned and slowly broiled in the tandoor

- 39.Lamb Boti Kebob** \$11.99
Boneless lamb shank pieces marinated with spices and grilled to perfection in the tandoor

VEGETARIAN DELICACIES:

- 40.Guthi Vankai (Bagara Baingan)** \$10.99
“Andhra special” eggplant pan-seared with spicy herbs and glazed in dry spices

- 41.Mirchi Ka Salon** \$10.99
Long green chilies fried and simmered in a tamarind peanut and coconut

- 42.Baigan Bartha** \$10.99
Eggplant roasted and mashed and sautéed with tomatoes onions and spices

- 43.Bendi Masala** \$10.99
Fresh okra cooked with spices and sautéed with tomatoes & onions

- 44.Chana Masala** \$10.99
Chick peas cooked in spices

- 45.Dal Tadka** \$9.99
Yellow lentil tempered in butter with onions & tomatoes

- 46.Dal Makhani** \$10.99
Black lentils, red kidney beans simmered with tomatoes, ginger, garlic, and onions, finished with creams

- 47.Kadai Panner** \$10.99
Cubes of panner cooked with tomatoes, onions, bell pepper and seasoned with ginger and garam masala

- 48.Malai Kofta** \$10.99
Mixed vegetable balls ground with homemade cheese and cooked in a creamy sauce

- 49.Mutter Panner** \$10.99
Homemade cheese and green peas cooked with tomatoes, onion & Indian spices

- 50.Navarathan Kurma** \$10.99
Nine vegetables cooked in mild curry garnished with dry fruits

- 51.Palak Panner** \$10.99
Spinach cooked with home made cheese and mild spices

- 52.Panner Butter Masala** \$10.99
Fresh homemade cheese fried and sautéed with tomato based sauce and cream

- 53.Panner Tikka Masala** \$10.99
Panner marinated in thick yogurt sauce and then cooked in clay oven or tandoor before the panner dipped in thick rich gravy

- 54.Aloo Gobi** \$10.99
Potatoes and cauliflower tossed with fresh ginger, garlic and spices

NON VEGETARIAN:

- 55.Andhra Chicken Curry** \$10.99
Chicken finished with home made curry sauce

- 56.Butter Chicken** \$10.99
Tender, boneless pieces of chicken cooked in a authentic rich tomato based gravy, enriched with heavy cream

- 57.Chicken Tikka Masala** \$10.99
Boneless chicken marinated and cooked in the tandoor and suted with tomato based sauce

- 58.Chicken Curry** \$10.99
Boneless chicken prepared in mildly spiced sauce

- 59.Chicken Jal Farazi** \$10.99
Sautéed chicken cooked with pepper, tomatoes & vegetables in a aromatic sauce

- 60.Chicken Saagwala** \$10.99
Boneless chicken cooked with spinach and topped with spices

- 61.Chicken Vindaloo** \$10.99
Boneless pieces of chicken in a hot spicy sauce with potatoes

- 62.Chicken Khorma** \$10.99
Chicken cooked in almond creamy sauce

- 63.Khadai Chicken** \$10.99
Chicken cooked with onions, green peppers, yogurt & spiced with special khadai masala

- 64.Chicken Fry (Kodi Vepudu Andhra Style)** \$10.99
Boneless Chicken cooked along with various spices and finished on slow fire

LAMB & GOAT:

- 65.Lamb Rogan Gosh** \$12.99
Tender boneless lamb cooked with spices, tomato

- 66.Lamb Vindaloo** \$12.99
Tender boneless lamb cooked in a hot spicy sauce with potatoes

- 67.Lamb Curry** \$12.99
Fresh boneless lamb marinated in exotic herbs and spices and cooked on a slow fire. A specialty of the house