



280 Connecticut Ave.
Norwalk, CT 06854
203.956.7133

"The Best Dum Biryani" in USA

Paradise Biryani Pointe

MENU



WE USE HALAL MEAT FOR ALL OUR PREPARATIONS.

Paradise Biryani Pointe, Norwalk, Ct – 06854

Ph: 203-956-7133 **Web:** ctbiryani.com **Email:** ctbiryani@gmail.com

STARTERS

SOUP

Veg Soup

\$6.99

Flavorful and scrumptious soup with vegetables and herbs

Chicken Soup

\$7.99

delicious soup with savory chicken and herbs

EGG

Egg 65

\$14.99

Eggs cooked in tangy sauce

Egg Burji

\$14.99

Scrambled eggs tossed with onions and spices

Egg Manchurian

\$14.99

Boiled eggs in manchurian sauce

SEAFOOD

Fish Apollo

\$17.99

A delicious seafood dish, basted, and sautéed with spices and herbs

Fish Fry

\$17.99

Pieces of fish cooked in traditional indian style

Fish Manchurian

\$17.99

Fish cooked in manchurian sauce

Shrimp 65

\$22.99

a spicy, garlicky, fried dish served as an appetizer

Shrimp Fry

\$22.99

a flavorful starter made with Indian spices and herbs

Shrimp Manchurian

\$22.99

a spicy, sweet tangy dish, cooked with sauces and spices

VEGETARIAN

Cut Mirchi

\$9.99

Stuffed chili pepper fritters fried in oil

Gobi 65

\$16.99

delicious crisp cauliflower florets with spices and herbs

Gobi Manchurian

\$16.99

Fried cauliflower florets tossed in chili sauce, garlic and black pepper

Jeera Aloo

\$9.99

Potato pieces tossed and fried with cumin and spices

Mirchi Bhajji

\$9.99

Spicy green peppers coated with chickpea flour and fried

Paneer 65

\$18.99

a spicy Paneer starter with spices and herbs

Paneer Chili

\$18.99

crisp batter fried paneer is tossed in slightly hot and tangy chilli sauce

Paneer Manchurian

\$18.99

crisp fried Paneer in manchurian sauce

Samosa

\$8.99

Stuffed fried savory pastries served with mint and tamarind sauce

Samosa Chaat

\$10.99

crunchy samosas with spicy chickpea curry, yogurt and chutney

CHICKEN

Chicken 65

\$17.99

a spicy, fried Indian chicken dish served as an appetizer

Chicken Manchurian

\$17.99

chicken pieces cooked in manchurian sauce

Chicken Pakora

\$17.99

chicken pieces dipped in chickpea batter and fried

Chicken Pepper Fry

\$17.99

an aromatic dish with flavors of pepper, garlic, ginger and spices

Chicken Sukka

\$19.99

flavorful dish cooked in masala paste of onions, garlic, and ginger

Chili Chicken

\$17.99

chicken pieces with an Indo Chinese flavor

Paradise Chicken Fry

\$17.99

chicken pieces fried with sesame seeds

GOAT & LAMB

Goat Pepper Fry

\$21.99

Mutton pieces cooked with roasted black pepper and spices

Goat Sukka

\$21.99

a flavorful mutton dish, cooked with fresh spices and herbs

Paradise Goat Fry

\$21.99

goat pieces marinated and fried with sesame seeds

Lamb Pepper Fry

\$22.99

Pieces of lamb cooked with freshly ground pepper and spices



BIRYANI

Hyderabadi Goat Biryani

21.99

Our signature dish, mutton dum biryani made of long grained basmati rice cooked with succulent pieces of goat, freshly ground spices and herbs

Chicken Biryani

\$19.99

Traditional dum biryani with marinated chicken, spices and herbs

Boneless Chicken Biryani (Traditional)

\$19.99

Boneless chicken pieces marinated with spices and cooked in hyderabadi style

Boneless Chicken Biryani (Fried)

\$19.99

Flavorful slow cooked dum biryani with fried boneless chicken pieces and spices

Veg Biryani

\$16.99

Veg Biryani is an authentic Indian vegetarian recipe with rice, veggies, and spices.

Paneer Biryani

\$18.99

Paneer biryani is a mildly spiced and delicately flavored dum biryani cooked with cubes of paneer

Fish Biryani

\$17.99

fish cooked with rice, spices and herbs

Egg Biryani

\$16.99

Layered dum biryani with egg and vegetables

Shrimp Biryani

\$23.99

Dum biryani cooked with shrimp, spices and herbs

Biryani Rice Plain

\$9.99

Flavorful, fragrant cooked basmati rice

Add extra goat piece +5.00, shrimp +5.00, chicken +3.00, raita +1.59, salaan +1.99



MAIN COURSE

VEGETARIAN

Aloo Gobi

\$16.99

delicious curry with cubed potatoes and cauliflower florets

Bagara Baingan

\$16.99

flavored packed curry made with eggplants and spices.

Baingan Barta

\$16.99

grilled eggplant with tomato, onion, herbs and spices.

Bhindi Masala

\$16.99

a staple dish made with okra, whole and ground spices

Capsicum Masala

\$16.99

Green bell peppers cooked in a gravy of spices and herbs.

Chana Masala

\$16.99

Garbanzo beans cooked with onion/tomato sauce & spices

Chana Saag

\$16.99

Garbanzo beans cooked in spinach gravy

Kadai Paneer

\$17.99

spicy, flavorful paneer & bell peppers in fresh ground spices

Malai Kofta

\$17.99

fried paneer koftas (fried balls served with a creamy, gravy

Mirchi Ka Salan

\$16.99

Hyderabadi dish with green chillies and spices

Navratan Korma

\$17.99

a rich curry dish made with mixed vegetables and dry fruits.

Paneer Butter Masala

\$18.99

creamy curry with paneer, spices, cashews and butter.

Paneer Tikka Masala

\$18.99

grilled paneer in spicy onion tomato gravy.

Paradise Dal Fry

\$15.99

Lentils cooked with cumin and tomatoes

Saag Paneer

\$18.99

Curry of cooked greens tossed with paneer

Sabji Saag Malai

\$18.99

Vegetables & paneer with spices in a spinach gravy.

CHICKEN

Butter Chicken

\$19.99

a flavorful dish, chicken pieces simmered in spicy, buttery tomato

Chicken Chettinad

\$19.99

a flavorful south indian dish cooked with herbs and spices

Chicken Curry

\$19.99

Chicken simmered in onion/tomato sauces and spices

Chicken Garlic

\$19.99

Chicken cooked in garlic sauce

Chicken Korma

\$19.99

a traditional dish of chicken cooked with spices, onion paste, yogurt and nuts.

Chicken Saag

\$19.99

spiced chicken pieces cooked in spinach gravy

Chicken Tikka Masala

\$19.99

chicken pieces cooked with ground tikka paste and spices

Chicken Vindaloo

\$19.99

chicken vindaloo is a thick curry, hot tasting with bursting flavors of garlic & spices.

Dum Ka Murgh

\$19.99

Dum ka Murgh is a traditional Hyderabadi dish of slow-cooked marinated chicken in gravy.

Ginger Chicken

\$19.99

chicken cubes cooked with ginger, spices and herbs

Gongura Chicken

\$19.99

chicken pieces with spices and a gravy of gongura (sorrel leaves)

Kadai Chicken

\$19.99

a delicious, spicy, flavorful dish made with ginger, garlic, spices and herb

EGG

Egg Curry

\$15.99

Eggs cooked in delicious curry sauce

Malabar Egg Curry

\$15.99

Egg curry in traditional Kerala style



MAIN COURSE

GOAT

Dum Ka Gosht

\$20.99

a tasty Mutton recipe slow cooked till mutton turns tender and juicy.

Goat Curry

\$20.99

Cubes of goat cooked in tomato and onion sauce

Goat Saag

\$20.99

Goat pieces cooked in spinach gravy

Gongura Mutton

\$20.99

Mutton cooked in a spicy masala base with sour green sorrel leaves

Hyderabadi Goat Masala

\$20.99

mouthwatering spicy goat curry in Hyderabadi style

Kadai Goat

\$20.99

Succulent pieces of goat, slow cooked with tomato with spices and herbs

LAMB

Lamb Curry.

\$21.99

Cubes of lamb cooked in onion/tomato gravy and spices

Lamb korma

\$21.99

slow cooked lamb infused with yogurt, spices

Lamb Saag

\$21.99

Lamb cubes cooked in spinach gravy

Lamb Tikka Masala

\$21.99

grilled juicy marinated lamb served in a richly spiced tomato based masala

Lamb Vindaloo

\$21.99

Tender lamb chunks cooked in vindaloo sauce made with red chillies, garlic and spices.

SEAFOOD

Fish Curry

\$16.99

fish cooked in tomato sauce, spices and herbs

Malabar Fish Fry

\$18.99

seasoned with turmeric and chili powder and cooked in traditional Kerala style

Shrimp Curry

\$22.99

Shrimp cooked in herbs and spices and freshly made gravy

Shrimp Curry

\$22.99

Shrimp cooked with onion/tomato gravy and a blend of spices and herbs

Shrimp Masala

\$22.99

goat pieces marinated and fried with sesame seeds

RICE

Veg Fried Rice

\$15.99

Tasty flavorful rice with a medley of vegetables and herbs

Egg Fried Rice

\$16.99

Fragrant Basmati rice cooked with egg and vegetables

Chicken Fried Rice

\$18.99

Stir fried rice blended with chicken and spices

Shrimp Fried Rice

\$22.99

Fried rice tossed with Shrimp, vegetables and tangy sauce

Yogurt (Curd)Rice

\$8.99

Rice mixed with yogurt and tempered with curry leaves

Jeera Rice

\$5.99

Basmati rice cooked with cumin

White Rice

\$4.59

Freshly cooked Basmati rice



KEBABS

Chicken Hariyali Kebab

\$19.99

Grilled chicken pieces with a flavor mint, yogurt and spices

Chicken Lollipop

\$19.99

chicken drumsticks marinated, battered and fried

Chicken Tikka

\$19.99

marinated spiced boneless pieces of chicken on metal skewer cooked in tandoori oven

Goat Chops

\$21.99

spiced goat pieces baked in tandoori oven

Lamb Boti Kebab

\$22.99

chunks of marinated,spiced lamb cooked in tandoori oven

Malai Kebab

\$19.99

boneless chicken pieces in a mélange of spices, cooked on skewers in a tandoori oven

Paneer Tikka

\$18.99

chunks of Indian cottage cheese marinated in tandoori paste and grilled until charred.

Tandoori Chicken

\$19.99

Chicken grilled in tandoori oven

Tandoori Chicken Wings

\$19.99

Chicken wings marinated in spiced yogurt and cooked in the tandoori oven

Tandoori Mix Vegetables

\$16.99

Spiced marinated vegetables grilled to give a smoky flavor

Tandoori Paneer

\$18.99

Indian cottage cheese marinated in yogurt, spicy flavorful tandoori masala and grilled

Tandoori Shrimp

\$23.99

Spiced Shrimp grilled over the tandoori oven



BREAD

Tandoori Naan

\$3.59

fresh flatbread baked in Tandoori oven

Butter Naan

\$3.99

leavened oven baked flatbread

Garlic Naan

\$4.99

oven baked flatbread with garlic

Peshwari Naan

\$6.99

gently sweet flatbread made with nuts and dryfruits

Chicken Tikka Naan

\$6.99

flat bread stuffed with chicken tikka strips

Tandoori Roti

\$2.99

whole wheat flatbread cooked in tandoor oven

Onion Kulcha

\$4.99

whole wheat leavened Indian bread stuffed with onions.

Paneer Kulcha

\$7.99

flatbread with paneer based stuffing

Aloo Paratha

\$6.99

flatbreads wheat flour, boiled potatoes, spices & herbs.

TIFFIN

Chappati

\$3.49

thin wheat flatbread

Poori

\$4.49

puffy Indian bread made of wheat flour and fried in oil,

Parota

\$4.49

flaky, layered flat bread

Poori Bhaji

\$10.99

puffy bread served with potato masala

Chole Bhature

\$10.99

Puffed bread served with spicy flavor rich garbanzo beans

Veg Kothu Parota

\$10.99

flaky shredded flatbread cooked in a spicy masala.

Chicken Kothu Parota

\$12.99

flaky shredded flatbread cooked with spicy minced chicken

BEVERAGES

SODA

\$2.59

Thums Up/Limca

\$2.99

Coffee/Tea

\$3.99

Sweet & Salt Lassi

\$3.99

Mango Lassi

\$4.99

Lemon Juice

\$2.99

Water

\$2.50

DESSERTS

Double Ka Meetha

\$4.99

bread pudding made of fried bread slices soaked in milk with saffron & cardamom.

Gulab Jamun

\$4.99

fried balls of dough made from milk solids, semolina, soaked in an aromatic sugar syrup

Ras Malai

\$5.99

Classic Indian dessert with sweetened cheese discs served with creamy milk

It is our wish to provide a pleasant dining experience with the best quality food & genuine hospitality. We sincerely hope you enjoy each visit, and we thank you for recommending us to your friends & family.

