



# PEACOCK PLATTER

*Flavors Reimagined*

# A Celebration of India on Your Plate

At Peacock Platter, we bring authentic Indian flavors  
to the heart of America.

Crafted with rich spices, traditional recipes, and a  
modern touch, every dish is made to create a  
memorable dining experience.

Authentic. Vibrant. Unforgettable.



PEACOCK PLATTER  
MENU

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## SOUPS

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**CORN VEG SOUP** 🍋 \$6.00  
Sweet corn, fresh veggies, and creamy comfort in every warm spoonful.

**HOT AND SOUR SOUP** 🌶️ \$7.00  
Veg / Chicken. A spicy and tangy delight that instantly warms your cravings.

**MUTTON MARAG** \$11.00  
Rich, slow-cooked mutton broth packed with authentic royal flavors

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## SMALL PLATES \$8.00

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**ONION PAKODA** 🍋  
Golden, crispy onion fritters served hot with tea-time flavors. h packed with authentic royal flavors

**MOMOS**  
Veg / Chicken fillings. Steamed to perfection with vegetable or chicken fillings.

**CRISPY CORN** 🍋  
Crunchy, perfectly tossed for every crispy craving.

**SAMOSA** 🍋  
Crunchy outside, flavorful inside—the classic snack everyone loves

**SOFT TACOS** 🍋  
Veg / Chicken. Soft tortillas loaded with fresh fillings and bursting with flavor.

**SPINACH CHAT** 🍋  
Crispy spinach topped with tangy flavors and chatpata goodness.

**PEANUT MASALA** 🍋  
A savory and crunchy mix that makes every bite addictive.

**MASALA PAPAD** 🍋  
Crispy papad topped with fresh masala for the perfect crunchy starter.

**DAHI KEBAB** 🍋  
Soft, creamy kebabs with rich flavors melting in every bite

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## APPETIZERS Veg: \$10 | Paneer: \$11 | Chicken: \$12 | Lamb/Fish: \$14 | Shrimp: \$16

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**FROM THE STREET 65'S**  
Gobi / Paneer / Chicken | Crispy, spicy South Indian starters with flavorful masala and curry leaves.

**MANCHURIAN**  
Gobi / Paneer / Chicken | Crispy Indo-Chinese dishes tossed in spicy, tangy Manchurian sauce.

**DYNAMITE** 🌶️🌶️  
Gobi / Chicken | Crispy, spicy, and creamy dishes tossed in dynamite garlic sauce.

**MURRAYA**  
Gobi / Chicken | Crispy and spicy flavored with aromatic curry leaves and special masala.

**PEPPER FRY** 🌶️  
Mushroom / Chicken / Lamb | Spicy and flavorful pepper-fried dishes tossed with aromatic herbs.

**MYSTIC CASHEW**  
Paneer / Chicken | Rich and creamy dishes blended with roasted cashews and aromatic spices.

**SPECIALITY GOBI** 🍋  
Bang Bang / Honey Chilli | Crispy cauliflower tossed in sweet and flavorful sauces.

Allergy Information: Our kitchen handles common allergens; cross-contamination may occur. Please inform your server before ordering.

## MAJESTIC

Paneer / Chicken | Crispy, creamy, and spicy dishes tossed with aromatic spices.

## CHILLI SAUCE 🌶️

Paneer / Chicken | Spicy and tangy dishes tossed in flavorful chilli sauce.

## SHRIMP SPECIALS

Butter Garlic Prawns / Prawn Ghee Roast | Juicy prawns tossed in rich masala.

## JALAPEÑO SPECIALS 🌶️

Paneer / Chicken | Spicy and cheesy dishes infused with flavorful jalapeños.

## APOLLO FISH / FISH MASAKALI

Crispy and spicy fish dishes tossed with flavorful masala and herbs.

## MIRAPA 🌶️

Gobi / Chicken | Deep heat packed Indian delicacy infused with vibrant red chilies and roasted spices.

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## GRILL

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### TASTE OF TANDOOR

CHICKEN : \$17 | FISH : \$19 | SHRIMP : \$19

Crispy and spicy fish dishes tossed with flavorful masala and herbs.

### HARIYALI SPECIALS

PANEER:\$15 | CHICKEN : \$17

Green-marinated dishes made with fresh herbs and mint.

### SHEEK KEBABS

CHICKEN : \$17 | LAMB : \$19

Juicy minced kebabs grilled with aromatic spices

### LAMB CHOPS

\$25

Juicy lamb chops grilled with smoky spices and rich flavors.

### MALAI MASTI

BROCCOLI: \$15 | PANEER: \$15 | CHICKEN: \$17

Creamy and smoky grills marinated with rich malai.

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## ENTREES

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*Note: Spice levels can be customized for most Entrees to suit your preference.*

### DAAL DHAMAKA - TADKA | MAKHANI | SRILANKAN

\$13

Flavorful lentil dishes cooked with aromatic spices, herbs, and rich tempering.

### TIKKA MASALA

PANEER : \$15 | CHICKEN : \$18

Grilled paneer or chicken cooked in a rich, creamy masala gravy.

### BUTTER MASALA

PANEER : \$15 | CHICKEN : \$18

Rich and creamy dishes cooked in buttery tomato-based gravy.

### SAAG

PANEER : \$15 | CHICKEN : \$18

Rich and creamy dishes cooked in buttery tomato-based gravy.

### KADAI

PANEER : \$15 | CHICKEN : \$18

Spicy and flavorful dishes cooked with peppers and kadai spices.

### KORMA

NAVARATAN: \$14 / MUSHROOM: \$14 / CHICKEN: \$18

Rich and creamy curries cooked with aromatic spices and nuts.

### LABABDAR

PANEER : \$15 | CHICKEN : \$18

Creamy tomato-based gravy with butter, onions, and mild spices.

### CHETTINAD

VEG : \$14 | CHICKEN : \$18

Authentic South Indian curry with roasted coconut and a blend of aromatic spices.

### MALAI KOFTA 🍲

\$15

Soft koftas served in a rich, creamy, and flavorful gravy.

### BAIGAN BHARTA / ALOO GOBI / CHANA MASALA 🍲

\$14

Comforting vegetarian classics made with roasted brinjal, potato, or chickpeas.

### ANDHRA CHICKEN CURRY 🌶️🌶️

\$18

Spicy Andhra-style chicken curry loaded with authentic fiery flavors.

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## VINDALOO

Hot and tangy curries cooked with bold spices and vinegar.

CHICKEN: \$18 / LAMB: \$21

## TELANGANA GOAT CURRY

Traditional Telangana goat curry cooked with bold village-style spices.

\$21

## SHRIMP CURRY

Juicy shrimp simmered in flavorful curry packed with coastal spices.

\$21

## LAMB ROGAN JOSH

Tender lamb slow-cooked in rich Kashmiri spices for a royal flavor.

\$21

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## BIRIYANI & PULAO

### VEG DUM BIRYANI

Aromatic rice and fresh vegetables cooked with royal spices.

\$14

### EGG BIRYANI

Flavorful biryani loaded with perfectly cooked eggs and rich masalas.

\$15

### PANEER DUM BIRYANI

Fragrant basmati rice layered with paneer and slow-cooked dum flavors.

\$16

### CHICKEN DUM BIRYANI

Juicy chicken layered with aromatic rice and authentic dum spices.

\$17

### BONELESS CHICKEN BIRYANI

Tender boneless chicken blended with flavorful biryani masala.

\$18

### GOAT BIRYANI

Rich and spicy goat biryani slow-cooked for a truly authentic taste.

\$19

### BADSHAH BIRYANI

A royal biryani experience packed with rich flavors and grand indulgence.

\$19

### VEG KEEMA PULAO

Flavorful veg keema blended with aromatic rice and rich spices.

\$18

### GARDEN GREEN PULAO

Fresh green vegetables cooked with fragrant rice for a wholesome delight.

\$16

### CHICKEN PULAO

Juicy chicken and aromatic spices layered with flavorful rice.

\$18

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## INDO - CHINESE

VEG: \$12 | GOBI: \$13 | EGG: \$13 | CHICKEN: \$14

### GARLIC NOODLES / RICE

Wok-tossed noodles or rice loaded with rich garlic flavors and smoky goodness.

### SCHEZWAN NOODLES / RICE

Spicy scheszwan flavors blended with smoky noodles or rice for a spicy kick.

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## BREADS

### ROTI

Soft whole wheat roti served fresh and perfectly cooked.

\$4

### NAAN

Classic soft naan baked fresh with authentic tandoor flavors.

\$4

### MALABAR PAROTTA

Layered, flaky flatbread from south india, made from flour, oil and eggs.

\$4

### BUTTER NAAN

Soft tandoori naan brushed with melted butter for comforting flavors.

\$5

### GARLIC NAAN

Buttery naan topped with rich garlic flavors for every delicious bite.

\$5

### KASHMIRI NAAN

Sweet and flavorful naan stuffed with rich dry fruits and nuts.

\$6

### KULCHA

Soft, fluffy and slightly chewy flatbread made from refined flour.

\$6

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**KHEEMA NAAN** **\$8**  
Stuffed naan loaded with flavorful minced meat for a hearty bite.

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## DOSA SPECIALS

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**PLAIN DOSA**  **\$9**  
Golden crispy dosa served fresh with authentic South Indian flavors.

**MASALA DOSA**  **\$11**  
Classic dosa stuffed with delicious potato masala and rich flavors.

**PODI DOSA**   **\$11**  
Crispy dosa layered with spicy podi for a flavorful crunchy bite.

**ONION DOSA**  **\$11**  
Crispy dosa topped with fresh onions and aromatic spices.

**CHOCOLATE DOSA**  **\$11**  
A sweet twist to dosa loaded with rich chocolate goodness.


**RAVA DOSA (WEEKDAYS ONLY)**  **\$12**  
Thin crispy rava dosa packed with authentic South Indian taste.


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## IDLY SPECIALS


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**PLAIN IDLY**  **\$8**  
Soft fluffy idlies served fresh with comforting South Indian flavors.

**GHEE IDLY**  **\$10**  
Melt-in-mouth idlies topped with rich aromatic ghee goodness.

**SAMBAR IDLY**  **\$10**  
Soft idlies soaked in flavorful hot sambar for a soulful taste.

**BUTTON IDLY**  **\$10**  
Mini bite-sized idlies packed with soft texture and delicious flavors.


**THATTE IDLY**  **\$10**  
Traditional thick idly served soft, fluffy, and perfectly satisfying.


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## SOUTH INDIAN SNACKS


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**MIRCHI (CUT / STUFFED)**     
Crispy cut or stuffed mirchi packed with spicy flavors.

**MYSORE BONDA**  **\$10**  
Soft fluffy bondas served golden and crispy with authentic flavors.

**VADA**  **\$10**  
Golden crispy vadas packed with traditional South Indian taste.

**PUNUGULU**  **\$10**  
Crispy outside, soft inside - the perfect South Indian evening snack.

**CHOW CHOW BATH**  **\$10**  
A delightful combo of savory and sweet South Indian breakfast flavors.

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## DRINKS

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**WATER** **\$2.00 | \$4.00**  
Bottled water (Basic) or premium Saratoga / Acqua Panna.

**SOFT DRINKS** **\$3.00**  
Coke, Fanta, Sprite, Diet Coke, Diet Pepsi, Ginger Ale, Tropicana, Thumbs Up, or Club Soda.

**SPARKLING WATER** **\$4.50**  
Crisp and bubbly carbonated mineral water.

**MANGO LASSI** **\$5.00**  
Creamy yogurt drink blended with sweet Alphonso mangoes.

**ROSE MILK** **\$5.00**  
Fragrant and cooling milk infused with sweet rose syrup.

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**CHIKOO SHAKE** **\$7.00**  
Luscious milkshake made from the tropical sapodilla fruit. Luscious milkshake made from the tropical sapodilla fruit.

**BADAM MILK** **\$6.00**  
Nutritious milk enriched with almonds, saffron, and cardamom

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## **COFFEE & TEA**

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**TRADITIONAL FILTER COFFEE** **\$3.75**  
Authentic South Indian chicory-infused coffee frothed with hot milk in a traditional brass setting.

**MASALA CHAI / TEA** **\$3.50**  
Freshly brewed black tea infused with premium aromatic cardamoms, cloves, fresh ginger, and rich milk.

**ESPRESSO** **\$3.50**  
Bold, concentrated shot of pure coffee richness.

**AMERICANO** **\$4.00**  
Espresso balanced with hot water for a classic smooth finish.

**LATTE** **\$5.00**  
Silky steamed milk poured over a rich espresso base.

**CAPPUCCINO** **\$5.00**  
Perfect balance of espresso, steamed milk, and airy foam.

**FLAT WHITE** **\$5.50**  
Velvety micro-foam blended with a double shot of espresso.

**ICED COFFEE** **\$4.50**  
Refreshing chilled brew served over ice.

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### Allergy Information:

Please be advised that our kitchen handles nuts, gluten, dairy and other common allergens. Cross contamination is possible. Please inform your server of any allergies.



# PEACOCK PLATTER

*Flavors Reimagined*



*Thank you*

Good food and good moments  
start with guests like you.

We look forward to welcoming  
you again soon.

