

Welcome To

# Abhiruchi

*Indian Cuisine*

*An Authentic Indian Flavor*



*AbhiRuchi's*

*Dine-In, Take-Out, Catering and Party Orders  
Vegetarian and Non-Vegetarian*

*★ We Serve Halal Meat Only ★*

Hours of Operations:

Lunch Hours: Mon to Thu: 11:30 am to 2:30 pm  
Fri, Sat & Sun: 11:30 am to 3.00 pm

Dinner Hours: Mon, Wed & Thu: 5:30 pm to 10:00 pm  
Fri, & Sat: 5:30 pm to 10:30 pm  
Sunday: 5:30 pm to 10:00 pm

**Tuesdays - Closed.**

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[www.abhiruchiorlando.com](http://www.abhiruchiorlando.com)

*Thank you for choosing Abhiruchi.*

# VEGETARIAN

## SOUPS

S1	<b>Tomato Soup</b> - Vegetable broth hosts tomatoes, onion, garlic, cilantro, carrot and Indian herbs	<b>\$3.50</b>
S2	<b>Pepper Rasam</b> - The South Indian Soup made with Tamarind & Black pepper	<b>\$3.50</b>
S3	<b>Lentil Soup</b> - Vegetable broth made with Indian lentils & condiments	<b>\$3.50</b>

## APPETIZERS

A1	<b>Gobi Manchuria</b> - A crispy, juicy & spicy cauliflower with corn flour made in an Indochinese style	<b>\$8.95</b>
A2	<b>Gobi 65</b> - Deep fried cauliflower florets marinated in spicy batter	<b>\$8.95</b>
A3	<b>Vegetable Samosa (2 Pcs)</b> - Deep fried triangular pastry shell stuffed with savory filling of spiced potatoes, peas, cilantro and lentils	<b>\$4.95</b>
A4	<b>Vegetable Bhaji</b> - Vegetables battered in a spicy flour coating, deep fried and served piping hot	<b>\$4.95</b>
A5	<b>Vegetable Pakora</b> - Vegetables are dipped in a spicy batter and deep fried to make fabulous fritters	<b>\$4.95</b>
A6	<b>Methu Vada</b> - Golden crisp deep fried patties made of white lentil, Black pepper and ginger (served with Sambar & Coconut Chutney)	<b>\$4.95</b>
A7	<b>Sambar Vada (2 Pcs)</b> - Methu Vada dipped in Sambar	<b>\$4.95</b>
A8	<b>Rasam Vada (2 Pcs)</b> - Methu Vada dipped in Rasam	<b>\$4.95</b>
A9	<b>Dahi (Thayir) Vada (2 Pcs)</b> - Methu Vada dipped in cream of sweet & Sour yogurt	<b>\$5.95</b>
A10	<b>Masala Vada (5 Pcs)</b> - Deep fried patties of Channa dal w/spices and herbs (served with mint Chutney)	<b>\$5.95</b>
A11	<b>Paneer Pakora</b> - Spicy and tasty fritters with cottage cheese dipped in a batter of gram flour (served with sweet & mint Chutney)	<b>\$5.95</b>
A12	<b>Appetizers Sampler</b> - Chef's choice of different kinds of appetizer (served with Sambar & Chutneys)	<b>\$10.95</b>
A13	<b>Chilli Pakora</b> - Choice of ingredients(Onion, Spinach or Chilli) dipped in a batter of gram flour and deep fried in oil.	<b>\$4.95</b>
A14	<b>Cut Mirchi</b> - Double Fried Cut Chilli Fritters	<b>\$4.95</b>
A15	<b>Chilli Paneer</b> - An Indochinese recipe made from soft cheese and chillies	<b>\$7.95</b>

## IDLI ENTRIES

I1	<b>Rice Idli (3 Pcs)</b> - Steamed rice and lentil cake (Served w/ Sambar & Chutney)	<b>\$3.95</b>
I2	<b>Mini Idlies (14 Pcs)</b> - Mini size steamed rice and lentil cakes dipped in Sambar or Sambar on side	<b>\$4.95</b>
I3	<b>Combination platter -1</b> - Rice idli (2 pcs), Methu Vadai (1pc) and choice of Plain or Masala Dosa (1pc) served w/ chutney & sambar	<b>\$10.95</b>
I4	<b>Combination platter 2</b> - Rice idli (2 pcs), Pongal and Methu Vada (1 pc) served w/ chutney & sambar	<b>\$11.95</b>

## DOSA ENTRIES

D1	<b>Plain Dosa</b> - Thin golden crispy rice and lentil flour crepe	\$5.95
D2	<b>Masala Dosa</b> - Thin golden crispy rice and lentil flour crepe stuffed w/spiced potatoes and onions	\$6.95
D3	<b>Chettinadu Masala Dosa</b> - Thin golden crispy rice and lentil flour crepe layered with Chettinadu spiced chutney	\$7.95
D4	<b>Mysore Masala Dosa</b> - Thin golden crispy rice and lentil flour crepe layered with Mysore chutney	\$8.95
D5	<b>Plain Ghee Roast Dosa</b> - Thin golden crispy rice and lentil flour crepe topped with Ghee (Clarified Butter)	\$8.95
D6	<b>Ghee Masala Dosa</b> - Thin golden crispy rice and lentil flour crepe topped with Ghee & stuffed with spiced potatoes and onions	\$9.95
D7	<b>Paper Roast Dosa</b> - Very thin golden crispy rice and lentil flour crepe	\$7.95
D8	<b>Paper Masala Dosa</b> - Very thin golden crispy rice and lentil flour crepe stuffed w/spiced potatoes and onions	\$8.95
D9	<b>Plain Rava Dosa</b> - Thin and crispy crepe w/ cream of wheat & rice flour garnished w/ spices	\$7.95
D10	<b>Onion Rava Dosa</b> - Thin and crispy crepe w/ cream of wheat & rice flour garnished w/ onion, chillies and spices	\$7.95
D11	<b>Rava Masala Dosa</b> - Thin and crispy crepe w/ cream of wheat & rice flour garnished w/ chillies & spices and stuffed w/ Potato masala	\$8.95
D12	<b>Onion Rava Masala Dosa</b> - Thin and crispy crepe w/ cream of wheat & rice flour garnished w/onions, chillies & spices and stuffed w/ Potato masala	\$9.95
D13	<b>Spring Dosa</b> - Golden crispy rice & lentil flour crepe stuffed w/ fresh cut vegetables	\$9.95

## UTHAPPAM ENTRIES

U1	<b>Plain Uthappam</b> - Rice and lentil flour pan cake	\$6.95
U2	<b>Onion and Chilli Uthappam</b> - Rice and lentil flour pan cake topped w/ onions & chillies	\$7.95
U3	<b>Vegetable Uthappam</b> - Rice and lentil flour pan cake topped w/ onions & mixed vegetables	\$8.95
U3	<b>Cheese Uthappam</b> - Rice and lentil flour pan cake topped w/cheese	\$8.95

## RICE ENTRIES

R1	<b>Vegetable Biryani</b> - Basmati Rice cooked with mixed vegetable and flavored with an Indian	\$9.95
R2	<b>Lemon Rice</b> - Long grain rice cooked with lime juice, peanuts & spices served with pappad	\$6.95
R3	<b>Tamarind Rice</b> - Long grain rice cooked with Tamarind Sauce & garnished with peanuts and herbs served with pappad	\$6.95
R4	<b>Tomato Rice</b> - Long grain rice cooked w/Tomato, onion & spices. Garnished w/herbs served w/ pappad	\$6.95
R5	<b>Bisibela Bhath</b> - Mixed vegetables & nuts cooked w/ rice & lentil. Topped with ghee served with pappad	\$6.95
R6	<b>Curd Rice</b> - Cooked rice mixed with plain yogurt, chopped ginger, green chilies, cilantro and seasoned with curry leaves served w Indian pickle	\$5.95
R8	<b>Pongal</b> - Rice cooked with Moong dal, Black pepper and chillies aroma of spices and condiments	\$8.95

## **BREAD ENTRIES**

B1	<b>Batura, plain</b> ( 1 pc) - <i>Puffed plain, white flour bread</i>	<b>\$3.00</b>
B2	<b>Batura with Channa Masala</b> (1 pc) - <i>Puffed plain, white flour bread served w/garbanzo beans</i>	<b>\$7.95</b>
B3	<b>Chapathi - plain</b> (2 pcs) - <i>Soft thin Indian flat bread made of Wheat dough</i>	<b>\$4.00</b>
B4	<b>Chapathi with Vegetable Kurma</b> (2 pcs) - <i>Soft thin Indian flat bread served with special vegetable curry</i>	<b>\$7.95</b>
B5	<b>Poori - Plain</b> (2 pcs) - <i>Deep fried puffy wheat bread</i>	<b>\$3.50</b>
B6	<b>Poori and Potato</b> (2 pcs) - <i>Deep fried puffy wheat bread served with potato masala</i>	<b>\$7.95</b>
B7	<b>Parotta Plain</b> ( 1pc) - <i>An Indian flat bread with layers of cooked dough</i>	<b>\$3.50</b>
B8	<b>Parotta w/ Vegetable Kurma</b> - <i>An Indian flat bread with layers of cooked dough and served with vegetable curry</i>	<b>\$8.95</b>

## **Breads from Tandoor oven**

B9	<b>Naan</b> - <i>An unleavened, oven-baked flatbread.</i>	<b>\$1.95</b>
B10	<b>Butter Naan</b> - <i>An unleavened, oven-baked flatbread with mild butter</i>	<b>\$2.50</b>
B11	<b>Garlic Naan</b> - <i>Indian flat bread garnished with minced garlic</i>	<b>\$2.95</b>
B12	<b>Tandoori Roti</b> - <i>Flat bread made with whole-wheat flour and cooked in a tandoor grill</i>	<b>\$1.95</b>
B13	<b>Onion Kulcha</b> - <i>Onion flavored Indian flat bread</i>	<b>\$2.95</b>
B14	<b>Keema Kulcha</b> - <i>Indian flat bread stuffed with minced goat meat</i>	<b>\$4.50</b>
B15	<b>Aloo Paratha</b> - <i>An unleavened Indian flat-bread with layers of cooked dough</i>	<b>\$5.50</b>

## **VEGETARIAN CURRIES**

**(Served with Naan or Rice)**

V1	<b>Channa Masala</b> - <i>A fairly dry and spicy Garbanzo beans with a sour citrus sauce</i>	<b>\$7.95</b>
V2	<b>Mixed Vegetable Kurma</b> - <i>Fresh vegetables cooked w/ creamy coconut &amp; cashew nut sauce</i>	<b>\$7.95</b>
V3	<b>Baby Egg Plant Curry</b> - <i>Indian Egg plant cooked w/onion &amp; spicy tamarind gravy</i>	<b>\$7.95</b>
V4	<b>Tomato Dal</b> - <i>Indian Lentils cooked with juicy tomatoes in North Indian style sauce</i>	<b>\$7.95</b>
V5	<b>Mutter Paneer</b> - <i>Fresh green peas &amp; Indian cottage cheese in a slightly sweet and spicy sauce</i>	<b>\$7.95</b>
V6	<b>Saag Paneer</b> - <i>Freshly pureed Spinach and Indian cottage cheese cooked with mild spices</i>	<b>\$8.95</b>
V7	<b>Paneer Butter Masala</b> - <i>Cottage cheese cubes cooked with creamy tomatoes, butter &amp; cream</i>	<b>\$7.95</b>
V8	<b>Kadai Paneer</b> - <i>Cottage cheese and colorful bell peppers sautéed in a spicy tomato gravy</i>	<b>\$7.95</b>
V9	<b>Malai Kofta</b> - <i>Veggie balls in a thick, creamy sauce of Mughlai style.</i>	<b>\$7.95</b>
V10	<b>Bhendi Masala</b> - <i>Okra sautéed with onions, tomatoes and Indian condiments</i>	<b>\$7.95</b>
V11	<b>Dal Fry</b> - <i>Creamy, rich and smooth lentils cooked in Ghee with aromatic spices</i>	<b>\$7.95</b>
V12	<b>Paneer Tikka Masala</b> - <i>made out of chunks of paneer which is marinated in spices and grilled in a tandoor.</i>	<b>\$7.95</b>
V13	<b>Tadka Dal</b> - <i>A hearty stew of lentils tempered with Indian spices</i>	<b>\$7.95</b>

# NON-VEGETARIAN

(Items are prepared with Halal Meat)

## SOUPS

S4	<b>Sweet Corn Chicken Soup</b> - Fine Chicken pieces cooked in Stock, w/pepper corns, Tomato & Garlic	\$4.95
S5	<b>Sweet and Sour Chicken soup</b> - Thinly sliced chicken in a mildly sweet broth made with Corn starch, ginger, garlic and soy sauce	\$4.95
S6	<b>Hot and Sour Soup</b> - A traditional Chinese soup with Indian fusion	\$4.95
S7	<b>Mutton Soup</b> - A traditional Chinese soup with Indian fusion	\$4.95

## APPETIZERS

A16	<b>Chicken 65</b> - Spicy, deep fried chicken with flavors of ginger, cayenne pepper, mustard powder	\$9.95
A17	<b>Chicken Lolly pop</b> (5 Pcs) - Chicken wings mildly flavored in curry sauce and deep fried	\$7.95
A18	<b>Chilli Chicken</b> - Marinated boneless chicken pieces cooked with chillies and garnished with chopped spring onions and green chilies	\$7.95
A19	<b>Chicken Manchurian</b> - Golden balls of marinated and deep fried boneless chicken, tossed with a corn flour based ginger-garlic concoction and garnished with spring onion greens	\$10.95
A20	<b>Prawn 65</b> (5 Pcs) - Fried prawns marinated in curried spices	\$10.95
A21	<b>Chilli Shrimp</b> - Medium size shrimp marinated with spices and stir fried with green chilies	\$10.95
A22	<b>Chilli Fish</b> - Tender fish marinated with spices and stir fried with green chilies	\$10.95

## EGG ENTRIES

E1	<b>Egg Dosa</b> - Thin golden crisp rice and lentil flour crepe covered by egg and sprinkled with black pepper and cumin powder	\$6.99
E2	<b>Egg Omllette</b> - Egg with a mix of fresh onion green chili and herbs	\$6.99
E3	<b>Egg Masala</b> - Made with special spices in gravy style	\$7.95

## TANDOORI ENTRIES

T1	<b>Tandoori Chicken</b> - Tender chicken is marinated in yogurt and seasoned with authentic Tandoori masala and grilled in tandoor oven	\$12.95
T2	<b>Tandoori Chicken</b> - (Whole bird)	\$17.95
T3	<b>Chicken Tikka</b> - Chunks of chicken marinated in spices, yogurt and baked in tandoor oven	\$12.95
T4	<b>Chicken Hariyali Kebab</b> - Tender juicy morsels of <b>chicken</b> marinated in rich spicy gravy made with coriander and mint leaves and grilled to perfection	\$15.95
T5	<b>Tandoori Fish</b> - Marinated fish grilled in tandoor oven	\$16.95
T6	<b>Tandoori Shrimp</b> - Marinated shrimp grilled in tandoor oven	\$14.95
T7	<b>Tandoori Mixed Grill</b> - Assorted tandoor items of chef's choice	\$16.95
T8	<b>Chicken Seekh Kebab</b> - Minced chicken with spices, grilled on skewers in tandoor grill	\$13.95
T9	<b>Mutton Seekh Kebab</b> - Minced lamb with spices, grilled on skewers in tandoor grill	\$14.95



## **BIRYANI ENTRIES (Hyderabad Style)**

**(Served with Raitha)**

BR1	<b>Egg Biryani</b> - Basmati rice cooked with onions, tomatoes & special spices & Topped w/ Egg	<b>\$10.95</b>
BR2	<b>Chicken Biryani</b> - Basmati rice cooked with Chicken, onions, tomatoes and special spices	<b>\$12.95</b>
BR3	<b>Mutton Biryani</b> - Basmati rice cooked with Mutton, onions, tomatoes and special spices	<b>\$14.95</b>
BR4	<b>Shrimp Biryani</b> - Basmati rice cooked with shrimp, onions, tomatoes and special spices	<b>\$14.95</b>
BR5	<b>Fried Piece Biryani</b> - Basmati rice cooked with chicken, onions and spices	<b>\$15.95</b>

## **CHICKEN ENTRIES**

**(Served with Naan or Rice)**

C1	<b>Chicken Tikka Masala</b> - chunks of chicken marinated in spices and yogurt baked in tandoor oven and served in a sauce with mixture of spices	<b>\$12.95</b>
C2	<b>Butter Chicken</b> - Grilled chicken pieces served with sauce made of butter, tomato puree and spices	<b>\$11.95</b>
C3	<b>Chicken Curry</b> - Stew Chicken spicy sauce	<b>\$11.95</b>
C4	<b>Chicken Vindaloo</b> - A fiery hot sweet and sour chicken with an aroma of roasted cinnamon, mustard seeds and cloves	<b>\$11.95</b>
C5	<b>Chicken Saagwala</b> - Indian-inspired chicken simmers in a light sauce made flavorful with turmeric, cinnamon, garam masala, and fresh spinach.	<b>\$12.95</b>
C6	<b>Chettinadu Chicken Korma</b> - Chicken pieces sautéed with Chettinadu Gravy	<b>\$13.95</b>
C7	<b>Chicken Fry (with Bones)</b> - Deep pan fried Chicken pieces with south Indian spices	<b>\$13.95</b>
C9	<b>Chettinadu Pepper Chicken</b> - Tender chicken pieces blended well with Chettinadu masala	<b>\$13.95</b>

## **LAMB/GOAT ENTRIES**

**(Served with Naan or Rice)**

L1	<b>Lamb/Goat Vindaloo</b> - A fiery hot sweet and sour goat meat with an aroma of roasted cinnamon, mustard seeds and cloves	<b>\$14.95</b>
L2	<b>Lamb/Goat Sukka Varuval</b> - A mutton stir fry with onions, Indian curry leaves and spices	<b>\$15.95</b>
L3	<b>Lamb/Goat Kurma</b> - A juicy mutton curry with ginger, garlic, yogurt and condiments	<b>\$14.95</b>
L4	<b>Lamb/Goat Curry (Mild or Spicy)</b> - A mutton stew cooked with garam masala	<b>\$14.95</b>
L5	<b>Lamb/Goat Saagwala</b> - Tender goat meat simmers in a light sauce made flavorful with turmeric, cinnamon, garam masala, and fresh spinach.	<b>\$16.95</b>
L6	<b>Lamb/Goat Rogan Josh</b> - An authentic lamb dish made with peppers from Kashmir	<b>\$17.95</b>
L7	<b>Lamb/Goat Fry (with bones)</b> - Mutton pieces deep fried with spices	<b>\$14.95</b>

## **SEAFOOD SPECIALS**

SF1	<b>Fried Fish Varuval</b> - Sliced Fish marinated with spices and deep pan fried (may contain bones )	<b>\$13.95</b>
SF2	<b>Fish Curry</b> - Sliced Fish (Boneless) cooked in Tamarind Sauce	<b>\$14.95</b>
SF3	<b>Prawn Masala (Shrimp)</b> - Prawns cooked in a spicy sauce with fresh tomatoes and onions	<b>\$15.95</b>

## MEALS (THALI)

TH1	<b>Vegetable Thali</b> - Vegetable Biryani, White Rice, Veg.Kuruma / Masala, Sambar, Rasam, Chapathi, Veg porial / Kuttu,, Appetizer of the day, Raitha, Pappadam,Pickle and Dessert	\$11.95
TH2	<b>Chicken Thali</b> - Chicken Biryani, White rice, Chicken Kuruma/Masala, Chicken Soup, Chapathi, Veg porial / Kootu, Appetizer of the day, Raita, Pappadam, Pickle and Dessert.	\$14.95
TH3	<b>Mutton Thali</b> - Mutton Biryani, White rice, Mutton Kuruma/Masala, Mutton Soup, Chapathi, Veg porial / Kootu, Appetizer of the day, Raita, Pappadam, Pickle and Dessert.	\$15.95

## KOTHU PAROTTA SPECIALS\* - (served with Raitha)

KP1	<b>Vegetable Kothu Parotta</b> – Made with chopped parotta, garnished with vegetables, onion, chilies and spices	\$10.00
KP2	<b>Egg Kothu Parotta</b> – Made with chopped parotta, garnished with Egg, onion, chilies and spices	\$11.00
KP3	<b>Chicken Kothu Parotta</b> – Made with chopped parotta, garnished with cooked Chicken, onion chilies and spices	\$12.00
KP4	<b>Mutton Kothu Parotta</b> – Made with chopped parotta, garnished with cooked Mutton, onion, chilies and spices	\$13.00

## SIDE ENTRIES

SE1	<b>Plain Yogurt</b>	\$1.00
SE2	<b>Raitha</b>	\$1.00
SE3	<b>Special Chettinad Chips / Color Chips</b>	\$1.50

## DESSERTS

DE1	<b>Sweet Payasam</b> - Made with milk, vermicelli topped cashew & raisins	\$3.95
DE2	<b>Gulab Jamun</b> (2 Pcs) - Milk & flour balls fried & dipped in sugar syrup & Flavored w/cardamom	\$3.95
DE3	<b>Rava Kesari</b> - Roasted rava cooked with ghee and mixed with sugar, cashew nut & raisins	\$3.95
DE4	<b>Ras Malai</b> - 2 Pcs - Homemade Cheese balls dipped in thick milk & garnished with pistachio	\$3.95
DE5	<b>Carrot Halwa</b> - Home made with shredded Carrot and Milk. Garnished with Cashew nut	\$3.95

## ICE CREAM

IC1	<b>Vanilla or Mango Ice cream</b>	\$3.95
IC2	<b>Pistachio Kulfi</b>	\$3.95

## BEVERAGES

BE1	<b>HOT:</b>	<b>Coffee</b>	\$2.50
BE2	<b>HOT:</b>	<b>Masala Tea</b>	\$1.50
BE3	<b>SODA:</b>	<b>COKE / PEPSI / DIET COKE / SPRITE / NESTEA</b>	\$1.50
BE4	<b>JUICES:</b>	<b>Orange / Apple / Mango</b>	\$1.95
BE5	<b>LASSI:</b>	<b>Sweet, Salt or Mango Lassi</b>	\$3.95
BE6	<b>WATER:</b>	<b>Bottled Water</b>	\$1.50
BE7	<b>COLD:</b>	<b>Badam Kheer - made w/almond, milk &amp; sugar served chill</b>	\$3.00