



menu





yummy
'n'
spicy

biryani

"redefining spicy food"



bridgewater biryani

"The Best Dum Biryani" in USA

PARADISE BIRYANI POINTE is a perfect and pleasant place for Delicious and Traditional Hyderabad Food.

The extent of care taken in preparation of food starts right from Quality Ingredients, World Famous Basmati Rice and Spices.

PARADISE BIRYANI POINTE is very glad to serve our esteemed customers with Traditional Taste and Unique Preparation's of Special Hyderabad Biryani, Moghlai and Tandoori Cuisine.

New Jersey	New York	Connecticut
Massachusetts	Virginia	Maryland
Delaware	Pennsylvania	North Carolina
Georgia	Illinois	Florida
Minneapolis	Nevada	Texas
Arizona	California	Nebraska

Business Hours Open 7 Days

LUNCH

Monday to Friday
11:30 am - 3.30 pm
Saturday and Sunday
11:30 pm - 3.30 pm

DINNER

Sunday to Thursday
5:30 pm - 10.00 pm
Friday and Saturday
5:30 pm - 10.00 pm

182 Orlando Dr. Bridgewater,
NJ 08869, 908.864.4600
www.bridgewaterbiryani.com

WE USE HALAL MEAT FOR
ALL OUR PREPARATIONS.





APPETIZERS

VEG.

Samosa	\$4.99
<i>Delectable Indian pastry filled with curried potatoes and peas.</i>	
Bhel Puri	\$5.99
<i>Snack made with puffed rice, onions, tomatoes, tamarind & mint chutney.</i>	
Samosa Chat	\$7.99
<i>Snack made with samosa, tomatoes, chick peas, sweet & hot chutney.</i>	
Mirchi Bajji	\$6.99
<i>Chilly pepper deep fried with chick pea flour.</i>	
Cut Mirchi	\$6.99
<i>Chilly peppers cui and deep fried with chick pea flour.</i>	
Andhra Style Cut Mirchi	\$7.99
<i>Chilly peppers deep fried with chick pea flour and garnished with onions and lemon.</i>	
Onion Pakoda	\$6.99
<i>Onions cut and deep fried with chick pea flour.</i>	
Gobi 65	\$10.99
<i>Deep fried Cauliflower florets marinated with South Indian spices.</i>	
Gobi Manchurian	\$10.99
<i>Fried Cauliflower tossed in Manchurian sauce.</i>	
Lasuni Gobi	\$10.99
<i>Cauliflower florets tossed with ginger slices and other Indian spices.</i>	
Paneer 65	\$11.99
<i>Deep fried cottage cheese cubes marinated with South Indian spices.</i>	
Paneer Manchurian	\$11.99
<i>Fried cottage cheese cubes in Manchurian sauce.</i>	
Baby Corn Manchurian	\$10.99
<i>Golden fried Baby Corn coated with manchurian sauce</i>	

GOAT

Goat Pepper Fry	\$14.99
<i>Pieces of Goat cooked in a traditional South Indian style with freshly ground black pepper and spices.</i>	
Goat Sukha	\$14.99
<i>Tender Goat meat cooked with onions on slow flame with touch of exotic spices and sukha masala.</i>	

CHICKEN

Chicken Garlic	\$10.99
<i>A garlic flavored delicacy in Indo Chinese style.</i>	
Chicken 65	\$11.99
<i>Boneless chicken cubes marinated in hand made Indian masala's and deep fried.</i>	
Chilly Chicken	\$11.99
<i>Battered fried Chicken cubes coated with Indian spices along with onions and pepper.</i>	
Chicken Manchurian	\$11.99
<i>Battered fried Chicken cubes tossed in Manchurian sauce.</i>	
Paradise Chicken Fry	\$12.99
<i>Chicken cubes marinated in hand made Indian Masala's, sesame seeds and deep fried.</i>	
Ginger Chicken	\$12.99
<i>Battered fried chicken cubes cooked with ginger and onions.</i>	

Kodi Vepudu	\$13.99
<i>Andhra style chicken fry made with chicken, onions and ginger garlic paste.</i>	

KATI ROLLS

Veg Kati Roll	\$9.99
Egg Kati Roll	\$10.99
Paneer Kati Roll	\$10.99
Chicken Kati Roll	\$11.99

SEAFOOD

Shrimp Pepper fry	\$16.99
<i>Pieces of chicken cooked in a traditional south Indian style with freshly ground black pepper and spices.</i>	
Fish Apollo	\$14.99
<i>Tilapia fish battered, tossed with aromatic Indian spices.</i>	
Shrimp Manchurian	\$15.99
<i>Shrimp battered and fried and served in Manchurian sauce.</i>	
Shrimp Apollo	\$15.99
<i>Shrimp battered, tossed with aromatic Indian spices.</i>	
Fish Curry	\$14.99
<i>Fish mixed with onions, tomato sauce, Indian herbs and spices and cooked.</i>	
Fish Fry	\$14.99
<i>Fish marinated with Indian spices and fried.</i>	
Shrimp Fry	\$15.99
<i>Shrimp marinated with Indian spices and fried.</i>	
Shrimp curry	\$15.99
<i>Shrimp mixed with onions, tomato sauce, Indian herbs and spices and cooked.</i>	

MAIN COURSE

Paradise Dal Fry	\$10.99
<i>Our special dal fry is well cooked dal with cumin seeds, chillies, onions with a touch of ghee.</i>	
Aloo Gobi	\$11.99
<i>Gently sauted cauliflower and potatoes tossed in spices, cooked in North Indian style.</i>	
Chana Masala	\$10.99
<i>A combination of whole chick peas in onion, tomato sauce with spices.</i>	
Aloo Mutter	\$11.99
<i>Small pieces of Potatoes and green peas cooked with tomato onion sauce, creame and Indian spices.</i>	
Bhindi Masala	\$12.99
<i>Small pieces of Okra tossed with ginger & garlic and tomato onion gravy.</i>	
Egg Curry	\$11.99
<i>Egg cooked with onions, tomatoes and Indian curry.</i>	
Capsicum Masala	\$11.99
<i>Capsicum (large green peppers) cooked with onions, tomatoes and other special spices.</i>	
Mirchi Ka Saalan	\$11.99
<i>Long hot peppers cooked in sesame based sauce with garlic, onions and special spices.</i>	
Bagara Baigan	\$11.99
<i>Egg plant mixed with coconut, sesame seeds cooked in aromatic herbs.</i>	
Mix Veg. Curry	\$11.99
<i>Fresh mixed vegetables simmered in creamy sauce laced with spices.</i>	
Palak Paneer	\$12.99
<i>Fresh spinach mixed with Indian cheese cubes and cooked with onions and spices.</i>	
Mutter Paneer	\$ 12.99
<i>Green peas and cubes of paneer cook sauce & Indian spices.</i>	
Kadai Paneer	\$12.99
<i>Pan cooked and simmered with bell pepper and tomato onion gravy.</i>	

Paneer Butter Masala \$12.99

Homemade Indian cheese cubes cooked in creamy tomato sauce, butter and lightly spiced and sweetened.

Paneer Tikka Masala \$12.99

Homemade Indian cheese cubes cooked in creamy tomato sauce and lightly spiced and sweetened.

GOAT & LAMB

Dum Ka Ghosh \$15.99

Wonderful meat of Goat cooked slowly and infused with traditional Indian spices.

Paradise Goat Curry \$15.99

Cubes of Goat cooked in onion and tomato sauce with traditional Indian curry.

Paradise Special Goat Curry \$15.99

Goat fried with aromatic masala's and sesame seeds.

Palak Goat Fry \$14.99

Pieces of Goat cooked with fresh spinach and traditional Indian spices.

Goat Masala \$15.99

Pieces of Goat fried in Indian masala sauce.

Gongura Mutton \$14.99

Red sorrel leaves mixed with goat and cooked in onions, green chillies and tomato sauce with traditional Indian spices.

Lamb Vindaloo \$14.99

A Goan special curry flavoured by red wine vinegar, cumin seeds and red chilly.

Lamb Kurma \$14.99

Pieces of lamb cooked in onion, coconut milk with traditional Indian curry.

Goat Kurma \$15.99

Pieces of Goat cooked in onion, coconut milk with traditional Indian curry.

Mutton Rogan Josh \$15.99

Goat cooked in onion, ginger, garlic, yogurt and Indian spices (Kashmiri style).

CHICKEN

Chicken Curry \$13.99

Cubes of chicken cooked in onion and tomato sauce with traditional Indian curry.

Gongura Chicken \$12.99

Red sorrel leaves mixed with chicken cooked in onions, green chilly and tomato sauce with traditional Indian spices.

Nilgiri Chicken \$12.99

Pieces of chicken with coconut paste cooked in distinct ingredients with mint, cilantro, cardamom pods, green chilly with lots of sauce.

Palak Chicken \$12.99

Pieces of chicken mixed With spinach and cooked in onions, green chilly and other Indian spices.

Kadai Chicken \$13.99

Cubes of chicken, pepper, tomato and onion are blended in brown onion gravy.

Chicken Pepper fry \$12.99

Pieces of chicken cooked in a traditional south Indian style with freshly ground black pepper and spices.

Dum-Ka-Murg \$13.99

Pieces of chicken cooked slowly and infused with traditional Indian spices.

Chicken Vindaloo \$13.99

A Goan special curry flavoured by red wine vinegar, cumin seeds, potatoes and red chilly.

Chicken Kurma \$13.99

Cubes of chicken cooked in onion, coconut milk with traditional Indian curry.

Chicken Tikka Masala \$13.99

Cubes of chicken roasted in clay oven cooked with mild spiced creamy tomato gravy.

Butter Chicken \$13.99

Boneless pieces of chicken cooked in rich tomato sauce, cream and butter.

Chicken Chettinad \$13.99

Pieces of chicken cooked in distinct ingredients with tomatoes, poppy seeds, cardamom pods and red chillies with lots of sauce.

Chicken Hyderabad \$13.99

Pieces of chicken cooked with traditional Indian curry with a touch of yogurt and lemon juice.

TANDOOR & KABABS

PaneerTikka \$11.99

Cottage cheese cubes marinated in herbs and spices, skewered and grilled to perfection in clay oven.

Hariyali Paneer Tikka \$11.99

Cottage cheese cubes made green by mixing with cilantro, mint and other spices, skewered and grilled to perfection in clay oven.

Tandoori Chicken \$12.99

Chicken marinated in creamy yogurt sauce and cooked in clay oven for smoky flavor.

Chicken Sheek kabab \$13.99

Minced chicken and spices are mixed together and cooked in clay oven.

Tandoori Chicken with chillies \$13.99

Chicken marinated in creamy yogurt sauce along with green chillies and cooked in clay oven for smoky flavor.

Chicken Tikka \$14.99

Juicy chunks of chicken marinated in Punjabi blend and cooked in clay oven for its smoky fever.

Malai Kabab \$14.99

Succulent chunks of chicken is marinated in sour cream and yogurt and cooked for its smoky flavor.

Hariyali Kabab \$14.99

Tender juicy chicken marinated in a ric cilantro based spicy sauce and cooked in clay oven for perfection.

Lamb sheek kabab \$15.99

Minced lamb and spices are mixed together and cooked in clay oven.

Shrimp Tandoori \$16.99

Marinated in traditional Indian mixture of spices and yogurt with added seasonings and cooks on a thin shrimp grill.

Paradise Mixed Grill \$16.99

Mixed meats marinated in traditional Indian mixture of spices with added seasonings and cooks on a grill.





PLATTERS

(LUNCH ONLY- MONDAY TO THURSDAY)

Veg. Platter	\$8.99
<i>Veg. Curry, Dal, Rice and Naan.</i>	
Non Veg Platter	\$9.99
<i>Chicken curry, Dal, Rice and Naan.</i>	
Veg. Biryani Platter	\$10.99
<i>Veg. Curry, Veg. Biryani, naan and dessert.</i>	
Chicken Biryani Platter	\$11.99
<i>Chicken curry, Chicken Biryani, naan and dessert.</i>	
Goat Biryani Platter	\$13.99
<i>Chicken curry, Goat Biryani, naan and dessert.</i>	

RICE & ROTI

Plain Rice	\$2.99
Curd Rice	\$8.99
Veg. Fried Rice	\$11.99
<i>Long grain basmati rice tossed with assorted vegetables.</i>	
Egg Fried Rice	\$12.99
<i>Long grain basmati rice tossed with egg and assorted vegetables.</i>	
Chicken Fried Rice	\$12.99
<i>Long grain basmati rice tossed with chicken and assorted vegetables.</i>	
Shrimp Fried Rice	\$15.99
<i>Long grain basmati rice tossed with shrimp and assorted vegetables.</i>	
Tandoori Roti	\$2.99
<i>Whole wheat dough baked in clay oven.</i>	
Tandoori Naan	\$2.99
<i>White flour dough with milk baked in clay oven.</i>	
Butter Naan	\$2.99
<i>White flour dough with milk and butter baked in clay oven.</i>	
Butter Roti	\$2.99
<i>Whole wheat dough with butter baked in clay oven.</i>	
Onion Kulcha	\$3.49
<i>Bread stuffed with finely chopped onion.</i>	
Chilli Naan	\$3.49
<i>Naan bread crusted with cilantro and green chilly.</i>	
Onion chilli kulcha	\$3.49
<i>Bread stuffed will finely chopped onions and chilly.</i>	
Garlic Naan	\$3.49
<i>White flour dough with milk and butter and topped with grated garlic baked in clay oven.</i>	
Paneer kulcha	\$3.99
<i>Bread stuffed with finely chopped cottage cheese and herbs.</i>	

HYDERABADI DUM BIRYANI

Veg. Biryani	\$11.99
<i>Long grained basmati rice cooked with vegetables in secrecy of traditional hyderabadi nawabi style cooking.</i>	
Egg Biryani	\$12.49
<i>Long grained basmati rice cooked with vegetables and boiled eggs in secrecy of traditional hyderabadi nawabi style cooking.</i>	
Chicken Biryani	\$12.99
<i>One of the prime biryani made of long grained basmati rice cooked with succulent pieces of chicken in secrecy of traditional hyderabadi nawabi style cooking.</i>	
Goat Biryani	\$14.99
<i>One of the prime biryani made of long grained basmati rice cooked with succulent pieces of goat in secrecy of traditional hyderabadi nawabi style cooking.</i>	
Spl. Chicken Biryani (boneless)	\$14.99
<i>Chicken biryani served with specially made pieces of boneless fried chicken.</i>	
Shrimp Biryani	\$15.99
<i>One of the prime biryani made of long grained basmati rice cooked with shrimp in secrecy of traditional hyderabadi nawabi style cooking.</i>	

DESSERTS & BEVERAGES

Qubani ka meeta	\$4.99
<i>A creamy delicious sweet made out of dried apricot & dates & rose petals served with heavy cream or ice cream.</i>	
Double ka meeta	\$4.99
<i>Bread fried in clarified butter and dipped in sugar syrup, served with garnish of pistachio and almonds.</i>	
Rasmalai	\$4.99
<i>Dessert made with cheese dumpling in cream syrup.</i>	
Ice cream	\$3.99
<i>Choice of Pista, mango, tutti frutti, kaju, kulfi.</i>	
Gulab Jamun	\$3.99
<i>Dumplings of fresh milk, condensed & served in sugar syrup.</i>	
Carrot Halwa	\$3.99
<i>Traditional Punjabi dish made with carrots and milk.</i>	
Mango lassi/Kulfi	\$3.99
<i>Traditional Indian mango flavoured yogurt based drink.</i>	
Sweet lassi	\$3.99
<i>Traditional Indian yogurt based drink.</i>	
Soda	\$2.00
<i>Choice of Coke, Sprite, Fanta & Lemonade.</i>	
Bottled Water	\$1.25
Masala Chai	\$2.50
<i>Traditional Indian tea boiled with light ginger and cardamom.</i>	
Chai Pot	\$5.49
<i>Masala chai served in a pot.</i>	
Coffee	\$2.50
<i>Indian style coffee.</i>	
Buttermilk	\$3.99
<i>Churned yogurt with lightly spiced.</i>	
Thums-Up/Limca	\$2.50



- ◆ Kindly bear with us for 20 to 25 min. to serve your order.
- ◆ Order once placed cannot be cancelled.
- ◆ We provide catering services too.
- ◆ Food items are served subject to availability.
- ◆ Taxes are applicable.
- ◆ 18% gratuity applicable for 5 people or more.
- ◆ Majority of the dishes are Hyderabad delicacies.
- ◆ Food prepared may contain peanuts, milk products & other nuts.
- ◆ We use Halal Cut Meat for all our preparations.
- ◆ Lamb delicacies are also available on request.





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