

Namaskaram



SREE
DEVARAYA'S
INDIAN CUISINE



Menu

4939 W Ray Rd, #1, Chandler, AZ 85226
480-427-4141 | www.sreedearayas.com



APPETIZERS



VEG

Veg Samosa (2Pcs) \$5.99

Crisp pastry parcels filled with seasoned potatoes (VG)

Veg Pakora \$8.99

Assorted vegetables dipped in spiced chickpea batter and fried (VG, G.F)

Onion Bajji \$8.99

Sliced onions coated in spiced chickpea batter and fried (VG, G.F)

Paneer Pakora \$10.99

Paneer fritters coated in spiced chickpea batter and fried (V, G.F)

Karampodi Paneer/ Mushroom/ Gobi/ Baby Corn \$14.99^(P) \$14.99^(M) \$13.99^(G/B)

Choice of paneer(V), mushroom, gobi(VG), or baby corn(VG) tossed in spicy karam podi sauce

Chilli Paneer/Gobi/ Baby Corn \$14.99^(P) \$13.99^(G/B)

Choice of paneer(V), gobi (VG), or baby corn(VG) stir-fried with onions, peppers, and chilli sauce

Crispy Corn \$9.99

Golden fried corn kernels tossed with mild spices (VG)

Masala Papad Plain/ Salad (2pcs) \$2.99 \$3.99

DEVARAYAS SPECIALS

Greens Kabab (4Pcs) \$9.99

Minced mixed greens and vegetables shaped into patties and shallow fried (VG)

Jonna Vade (4Pcs) \$10.99

Crispy Sweet Corn fritters seasoned with onions, herbs, and spices (VG)

Chettinadu Milagu Mushroom \$14.99

Mushrooms sautéed with cracked pepper, curry leaves, and Chettinad spices (VG, G.F)

Paneer Fingers (5Pcs) \$15.99

Crispy fried Minced Paneer coated in seasoned batter

Warrior Paneer/Baby Corn \$15.99 \$13.99

Choice of paneer or baby corn fried crisp and tossed in bold & Spicy Chef Special sauce (V,G,F)

Emerald Paneer/Baby Corn/Mushroom \$15.99 \$13.99 \$14.99

Choice of paneer(V), baby corn (VG, or mushroom(V.G) stir-fried with house green chilli sauce

NON- VEG

Chicken Samosa \$8.99

Crisp pastry parcels filled with spiced minced chicken

Chilli Chicken \$14.99

Chicken stir-fried with onions, bell peppers, and chilli sauce

Chicken Pakora/65 (Dry) \$12.99

Boneless chicken marinated in spices, fried crisp, and served dry (G.F)

Shrimp Garlic/Chilli \$15.99

Choice of garlic or chilli sauce stir-fried with shrimp

Mutton Milagu Ghee roast(Semi/Dry) \$18.99

Slow-roasted mutton tossed with cracked black pepper, curry leaves, and aromatic spices with option of dry or semi gravy (G.F)



SPECIALS

Kozhi Porichattu \$15.99

Bone-in Pan-roasted chicken tossed with curry leaves, onions, and South Indian spices (G.F)

Chicken Sukka \$15.99

Bone-in chicken cooked with roasted coconut, spices, and curry leaves (G.F)

Devarayas Emerald Chicken \$14.99

Spicy Boneless chicken stir-fried with house green chilli sauce

Kothimber Chicken \$14.99

Boneless Chicken sautéed with fresh coriander, green chillies, and house spices (G.F)

Devarayas Warrior Chicken \$14.99

Boneless Chicken fried crisp and tossed in bold & Spicy Chef Special sauce (G.F)

Devrayas Triple Egg Roast \$12.99

Boiled eggs sautéed with onions, tomatoes, spices, and curry leaves (G.F)

Kheema Vade \$15.99

Crispy fritters made with spiced minced Goat meat, herbs, and lentils

Chennai Coastal Fish Roast \$16.99

Shallow-fried Bone in fish marinated in Chennai Beach style spices and curry leaves (G.F)

Devarayas Emerald Shrimp \$15.99

Spicy Shrimp stir-fried with house green chilli sauce

SOUPS

Kalan Garlic Soup \$ 6.99

Mushroom and garlic soup simmered with herbs and mild spices (VG Option, G.F)



Cream of Tomato \$5.99

Smooth tomato soup finished with cream and gentle spices (V, G.F)

Sweet Corn (Veg/Chicken) \$5.99/

Comforting sweet corn soup gently simmered with vegetables(VG,G.F) or tender chicken (G.F) \$6.99

Mughalai Chicken Soup \$5.99

Rich Mughal-style soup with chicken, nuts, cream, and aromatic spices (G.F)

Devarayas Hyderabad Marag (Chicken/Mutton) \$8.99

Traditional Hyderabad bone broth simmered with spices and herbs (G.F)

ENTREES VEG

Paneer Tikka Masala/ Kadai/ Saag \$15.99

Choice of paneer simmered in tikka masala, kadai spices, or spinach gravy (V, G.F)

Malai Kofta \$14.99

Soft Paneer & vegetable dumplings served in a rich, mildly spiced creamy gravy (V, G.F)

Channa Masala \$14.99

Chickpeas cooked in a tangy tomato-onion gravy with traditional spices (VG, G.F)

Daal Makhani \$14.99

Slow-cooked black lentils finished with butter, cream, and gentle spices (V, G.F)

Aloo Gobhi \$13.99

Potatoes and cauliflower sautéed with onions, spices, and herbs (VG, G.F)



Veg Korma

\$13.99

Mixed vegetables simmered in a Korma gravy (V,GF) or onion-tomato gravy (VG,GF)

Bhindi Masala

\$13.99

Fresh Indian okra cooked in onion tomato gravy (VG, G.F)

DEVARAYAS SPECIALS - VEG

Phool Makhana (Lotus Seed)

\$14.99

Lotus seeds gently simmered in a velvety butter gravy with fragrant spices (V, G.F)

Darbar Veg Maharani

\$13.99

A court-style medley of mixed vegetables simmered in House special cashew gravy, finished with cream (V, G.F)

Daal - Spinach/Tomato

\$12.99

Yellow Slow-cooked lentils enriched with your choice of spinach, tomato (VG Option, G.F)

Gutti Vankaya Masala

\$14.99

Tender baby eggplants stuffed and slow-simmered in a rich Nutty Andhra-style spiced gravy (VG, G.F)

Dhaba Style Kaju Masala

\$15.99

Cashews cooked in a robust tomato-onion gravy finished with bold dhaba style spices (V, G.F)

Bendakaya Pulusu/Masala

\$14.99

Choice of okra cooked in tangy tamarind gravy or spiced onion masala (VG, G.F)

Chettinadu Mushroom Curry

\$14.99

Mushrooms cooked in a deeply aromatic Chettinad spice blend with cracked pepper (VG, G.F)



Devarayas Methi Chamman

\$15.99

Minced Paneer and fenugreek leaves simmered in a smooth cashew-based gravy (V, G.F)

Kaju Paneer Curry

\$14.99

Paneer and cashews gently cooked in a rich, mildly spiced gravy (V, G.F)

Andhra Paneer Curry

\$14.99

Paneer simmered in a fiery Andhra-style onion and chilli gravy (V, G.F)

Kara Kozhambu (Vendakay /Kathrika/Parrupu Urundai)

\$14.99

Choice of okra, eggplant or Lentil Dumplings in Classic South Indian tamarind stew layered with spices and curry leaves (VG, G.F)

DEVARAYAS SPECIALS NON-VEG

Chicken Curry Andhra/Chettinadu

\$15.99

Traditional Bone-in chicken curry prepared in bold Nutty Andhra spices or a peppery Chettinad masala (G.F)

Darbar Maharani Chicken /goat/lamb/shrimp

\$15.99/
\$18.99

Your choice of protein simmered in a simmered in House special cashew gravy, finished with aromatic spices (G.F)

Gongura Chicken/Shrimp

\$16.99

Bone-in Chicken or shrimp simmered in a tangy gongura leaf gravy with regional spices (G.F)

Miryalu Chicken/Goat

\$16.99

Bone-in Chicken or goat slow-cooked with cracked black pepper, curry leaves, and aromatic spices (G.F)

Nandan Kozhi Curry

\$15.99

Traditional Kerala-style chicken curry with Coconut milk and House Spices (G.F)



Egg Pulusu/Masala \$14.99

Boiled eggs cooked in tangy tamarind gravy or spiced onion masala (G.F)

Nellore Fish Pulusu \$16.99

Fish gently simmered in a classic Nellore-style Mango & tamarind gravy (G.F)

Telangana Mutton Curry \$16.99

Slow-cooked mutton simmered in a robust Telangana-style onion and spice gravy (G.F)

Hyderabadi Mutton Kheema \$17.99

Finely minced mutton cooked with onions, green chillies, and traditional spices (G.F)

NON- VEG

Egg Masala \$14.99

Boiled eggs cooked in Spicy Onion-Tomato Gravy (G.F)

Chicken Tikka Masala \$15.99

Smoky chicken Pieces simmered in a creamy tomato-based gravy with mild spices (G.F)

Devarayas Chicken Makhani \$15.99

Smoky chicken Pieces simmered in a creamy tomato-based gravy Loaded with butter (G.F)

Korma Chicken/ Lamb/Shrimp \$15.99 \$17.99

Choice of meat cooked in a mild cashew-based gravy with aromatic spices (G.F)

Saag Chicken/Lamb \$15.99 \$17.99

Choice of meat slow-cooked with House special spinach sauce and traditional spices (G.F)



Achari Chicken/ Lamb/Goat \$15.99 \$17.99

Choice of meat cooked in a tangy pickle-spiced gravy with onions and spices (G.F)

Curry Chicken/Lamb /Goat/Shrimp \$15.99 \$17.99

Choice of meat simmered in a classic onion-tomato curry with house spices (G.F)

Kadai Chicken/Lamb/ Shrimp \$15.99 \$17.99

Protein of choice stir-cooked in a bold kadai masala with peppers, tomatoes, and aromatic spices (G.F)

Rogan Josh \$18.99

Slow-cooked meat simmered in a rich Kashmiri-style gravy with aromatic spices (G.F)

BIRYANIS

SINGLE/
FAMILY PACK

Mix Veg Biryani \$13.99/ \$39.99

Seasonal vegetables layered with aromatic dum-cooked basmati rice (V, G.F)

Mushroom Biryani \$14.99/ \$41.99

Tender mushrooms cooked with spices and layered with Hyderabadi dum rice (V, G.F)

Veg Keema Biryani \$15.99/ \$44.99

Plant-based vegetable keema layered with spiced dum-cooked basmati rice (V, G.F)

Gutti vankaya Biryani \$15.99/ \$44.99

Stuffed baby eggplants paired with richly spiced Hyderabadi dum rice (V, G.F)



SINGLE/
FAMILY PACK

Paneer Tikka Biryani

Char-grilled paneer tikka layered with aromatic dum-style biryani rice (V, G.F)

\$15.99/
\$44.99

Original Chicken Dum Biryani

Classic Hyderabad dum biryani with bone-in chicken slow-cooked with rice (G.F)

\$14.99/
\$42.99

Bezawada Special Chicken Biryani

House-special chicken biryani layered with signature Vijayawada spices and dum-cooked rice (G.F)

\$15.99/
\$44.99

Devaraya's Special Boneless Chicken Biryani

Tender boneless chicken layered and dum-cooked with fragrant biryani rice (G.F)

\$15.99/
\$44.99

Chicken Ghee Roast Biryani

Peppery ghee-roast Chicken (G.F)

\$15.99/
\$44.99

Mutton Ghee Roast Biryani

Peppery ghee-roast Mutton (G.F)

\$17.99/
\$49.99

Original Mutton Dum Biryani

Bone-in mutton slow-cooked with rice in classic Hyderabad dum style (G.F)

\$16.99/
\$47.99

Shrimp Biryani

Juicy shrimp layered with delicately spiced Hyderabad dum rice (G.F)

\$16.99/
\$47.99

DEVARAYA'S SPECIALS

SINGLE/
FAMILY PACK

Devaraya's Guntur Chicken Biryani

House Special Biryani layered with chicken in bold Guntur red chilli paste, delivering deep heat and rich spice (G.F)

\$16.99/
\$47.99



SINGLE/
FAMILY PACK

Devaraya's Guntur Mutton Biryani

House Special Biryani layered Mutton cooked in bold Guntur red chilli paste, delivering deep heat and rich spice (G.F)

\$17.99/
\$49.99

Devaraya's Nilgiri Chicken Biryani

House Special Biryani paired with herb-forward chicken cooked in fresh green chilli and Nilgiri-style spices (G.F)

\$16.99/
\$47.99

Devaraya's Nilgiri Mutton Biryani

House Special Biryani paired with herb-forward Mutton cooked in fresh green chilli and Nilgiri-style spices (G.F)

\$17.99/
\$49.99

Devaraya's Shahi Chicken Biryani

Royal-style Chicken biryani enriched with Nutty creamy Sauce (G.F)

\$17.99/
\$49.99

Devaraya's Shahi Mutton Biryani

Royal-style mutton biryani enriched with Nutty creamy Sauce (G.F)

\$18.99/
\$51.99

WEEKEND SPECIALS

SINGLE
ONLY

Wedding Style Biryani (Chicken/Mutton)

Traditional Tamil-style wedding biryani prepared with fragrant rice, gentle spices, and slow-cooked chicken or mutton (G.F)

\$15.99/
\$17.99

Ambur Biryani (Chicken/Mutton)

Classic Ambur-style biryani featuring short-grain rice, mild spices, and tender chicken or mutton (G.F)

\$15.99/
\$17.99



Thalapakatti Biryani (Chicken/Mutton)

Dindigul-style biryani made with aromatic seeraga samba rice and bold peppery special

\$15.99/
\$17.99

Ulavacharu Chicken Biryani

Slow-reduced ulavacharu chicken blended into traditional Hyderabad dum rice (G.F)

\$16.99

TIFFINS/ BREAKFAST

Madras Idli (2 pcs)

Pillowly steamed rice cakes Madras Style made with Idli Rice (VG, G.F)

\$6.99

Idli (3 pcs)

Soft steamed Rice Cakes Made with Idli Rava (VG,G.F)

\$7.99

Mini Ghee Idli/ Podi (10Pcs)

Mini idlis tossed in aromatic ghee or house-made Gun Powder (V, G.F)

\$6.99

Sambar Idli (2Pcs)

Steamed idlis soaked in flavorful South Indian sambar (VG, G.F)

\$7.99

Ghee Karam Idli (3Pcs)

Idlis tossed with ghee and spicy Gun Powder (V, G.F)

\$8.99

Vada (2 pcs)

Crispy lentil fritters deep fried to golden crisp on outside and soft inside (VG,G.F)

\$7.99

Tatte Idli (2Pcs)

Large, soft Karnataka-style plate idli, gently steamed (VG, G.F)

\$8.99



Sambar Vada (2Pcs)

Crisp vadas Dipped in Steaming sambar (V, G.F)

\$8.99

Idli + Vada Combo (2Idly +1 Vada)

Classic duo of soft idli and crispy vada (V, G.F)

\$8.99

Dosa - Plain/ Egg/cheese/Chocolate

Classic South Indian crepe prepared crisp and golden, with your choice of filling (G.F)

\$10.99/
\$12.99/
\$11.99/
\$11.99

Chennai Ghee Roast Dosa

Thin, extra-crisp dosa roasted generously with aromatic ghee (V, G.F)

\$11.99

Masala Dosa/ Mysore Masala Dosa

Crisp dosa filled with spiced potato masala, served plain or Mysorestyle red chutney (VG, G.F)

\$10.99/
\$11.99

Devaraya Special Karam Dosa

Dosa layered with spicy Nellore Style karam Paste or house-made podi (VG, G.F)

\$11.99

Podi dosa

Dosa layered with house-made Gun Powde (VG)

\$11.99

Banagalore Benne Masala Dosa

Classic Bangalore-style Soft dosa cooked in butter and filled with potato masala (V, G.F)

\$11.99

Uthappam - Onion/Chilli/ Tomato/Peas

Thick, soft rice pancakes topped with your choice of fresh vegetables (VG, G.F)

\$8.99/
\$9.99



Rava Dosa - Onion/Masala \$10.99/
Thin, crisp semolina crepe served
plain with onions or filled with
spiced potato masala (VG, G.F) \$11.99/
\$12.99

Chole Bhatura/Poori \$12.99
Spiced chickpea curry served with
fluffy bhatura or crisp fried pooris (VG)

Poori Aloo Masala/ Chicken \$10.99/
Curry/ Mutton Kheema \$12.99/
Golden fried pooris served with potato
masala, chicken curry, or spiced
mutton kheema \$14.99

Pesarattu - Onion/Upma \$12.99/
Crisp Moong Bean crepe served plain
with onions or paired with soft
upma (VG, G.F) \$14.99

Devarayas Special \$13.99
Roll Dosa
Golden dosa rolled with Veggies
and potato filling (V, G.F)

Kari Dosa - Paneer/ \$15.99
Chicken
Thick, spiced dosa layered with
house paneer masala or chicken

Devarayas Special \$13.99
Tava Bonda
Pan-fried house-special bonda
tossed with onions, spices, and
herbs (V)

ROYAL KITCHEN SPECIALS

Ghee Annam - \$10.99
Avakai/Gongura
Steamed rice finished with aromatic
ghee, Mixed with Spicy avakai
mango pickle or tangy gongura
Pickle(V, G.F)



Mudha Pappu - \$11.99
Avakai/Gongura/Tomato
Soft-cooked yellow lentils and rice
served traditional Andhra style with
avakai, gongura, or tomato pickle
(VG, G.F)

Pappu Charu Annam- \$11.99/
Plain/Chicken Igguru/ \$14.99
Chicken 65
Andhra comfort food lentil and rice
served, plain or paired with chicken
fry or chicken 65 (G.F)

Rasam Annam - Plain/ \$11.99/
Chicken Igguru/ \$14.99
Chicken 65
South Indian rasam rice Served, plain
or with chicken fry or chicken 65 (G.F)

Raagi Sangati - Peanut \$13.99/
Chutney/GuttiVankaya/- \$15.99/
Naatu Kodi/ Mutton Curry \$17.99
Traditional finger millet and rice dish
served with your choice of classic
accompaniments (G.F)

Kodi Sangati/ Mamsam \$16.99/
Sangati \$18.99
Country chicken or mutton curry
slow cooked in Raagi Sangati for
extra flavour(G.F)

Parotta (2Pcs) - Salna/ \$11.99/
Chicken Salna \$13.99
Flaky South Indian parotta served
with vegetable Stew(V) or chicken
Stew

Cyelon Parotta - \$11.99/
Salna/Chicken Salna \$13.99
Soft and Thin Multi Layered parotta
served with vegetable Stew(V) or
chicken Stew (V)

Kothu Parotta - Veg/ \$11.99/
Egg/Chicken \$12.99/
Finely chopped parotta wok-tossed
with Salna and topped with
vegetables, egg, or chicken \$14.99



SMALL BITES

5PM -7PM Only

Mysore Bonda (3Pcs) \$7.99

Soft-centered fritters made with spiced batter, fried golden and crisp (V)

Vijayawada Punugulu (10Pcs) \$6.99

Crispy rice batter fritters seasoned with onions, herbs, and spices (VG,G.F)

Mirchi Bajji/ Cut Mirchi/ Stuffed Mirchi (3Pcs) \$5.99/ \$7.99(\$)

Chilli Peppers deep fried and served as whole bajjis, sliced fritters, or stuffed

Egg Bonda (2Pcs) \$6.99

Boiled eggs coated in spiced batter and fried crisp (G.F)

Banana Bajji (4Pcs) \$5.99

Ripe banana slices dipped in spiced batter and fried golden (VG, G.F)

Onion Samosa (4Pcs) \$4.99

Crisp pastry parcels filled with spiced onions and herbs (V)

Puffs - Veg/Egg/Chicken \$3.99/ \$4.99/ \$5.99

Flaky baked Savory pastry filled with seasoned vegetables, egg, or spiced chicken

FROM THE TANDOOR

Tandoori Chicken \$15.99

Chicken marinated in rich spices, roasted in the clay oven for smoky flavor (G.F)



Shrimp Tikka \$17.99

Juicy shrimp marinated with spices and grilled in the tandoor (G.F)

Murgh Malai Kabbab \$15.99

Creamy, mild chicken kababs infused with yogurt and gentle spices and slow grilled (G.F)

Paneer Tikka \$16.99

Paneer cubes marinated in spiced yogurt and roasted until lightly charred (V, G.F)

BREADS

Naan/ Garlic/ Bullet/ Cheese/Kabli \$3.49/ \$3.99/ \$3.99/ \$5.99/ \$6.99

Soft bread baked in the tandoor, served plain or flavored (V)

Aloo/ Paneer Paratha \$4.99/ \$6.99

Whole wheat flatbread stuffed with spiced potato or paneer filling (V)

Tandoori Roti \$3.49

Whole wheat flatbread baked crisp in the clay oven (VG)

Onion Kulcha \$4.99

Soft leavened bread stuffed with onions and baked in the tandoor (V)

Chapati (2Pcs) \$2.99

Classic thin whole wheat flatbread cooked on the griddle (VG)

Parotta (1Pcs) \$4.99

Layered South Indian flatbread cooked until soft and flaky (V)

Bhatura \$5.99

Puffed deep-fried bread traditionally served with chole (V)

**Puri (2Pcs)****\$3.99**Golden fried whole wheat bread,
light and crisp (VG)**Aloo Masala (8oz)****\$3.99****Poori Masala (8oz)****\$4.99****Tiffin Chutney (8oz)****\$3.99****Vegetable Salad****\$3.99****Pappad (2Pcs)****\$1.99****Podi (8oz) - weekly special****\$4.99****Roti Pachadi (8oz) - weekly special****\$6.99**

RICE

Basmati Rice**\$3.99**Fragrant long-grain basmati rice,
gently steamed (VG, G.F)**Peas Pulav****\$6.99**Basmati rice cooked with green peas
and mild aromatic spices (VG, G.F)**Bagara Rice****\$4.99**Hyderabadi-style Flavored basmati rice
cooked with whole spices and herbs
(VG, G.F)**Tamarind Rice****\$7.99**South Indian rice tossed with tangy
tamarind, spices, and roasted lentils
(VG, G.F)**Curd rice****\$7.99**Cooling yogurt rice finished with gentle
tempering and curry leaves (V, G.F)

EXTRAS & SIDES

Rasam (16oz)**\$6.99****Sambar (16oz)****\$7.99****Veg Salna (8oz)****\$5.99****Chicken Salna (8oz)****\$11.99****Raitha (8oz)****\$2.99**

THALIS/ BHOJANAM (UNLIMITED)

**Saturday and Sunday
11:30AM to 4:00PM****Devarayas Grand
Thali - Veg****\$18.99**Sweet, Snack, Pickle, Roti Pachadi,
Fryums, Flavored Rice, Bagara Rice,
Dry Veg Fry, Veg Curry, Kuruma Curry,
Daal, Sambar, Rasam, White
Rice, Curd, Chapati/Poori**Devarayas Grand
Thali - Chicken****\$20.99**Sweet, Snack, Pickle, Roti Pachadi,
Fryums, Flavored Rice, Bagara Rice,
Chicken Appetizer, Chicken Curry 1,
Chicken Curry 2, Kuruma Curry,
Daal, Sambar, Rasam, White Rice,
Curd, Chapati/Poori**Devarayas Grand
Thali - Mutton****\$22.99**Sweet, Snack, Pickle, Roti Pachadi,
Fryums, Flavored Rice, Bagara Rice,
Chicken appetizer, Mutton Appetizer,
Chicken Curry 1, Mutton Curry,
Kuruma Curry, Daal, Sambar, Rasam,
White Rice, Curd, Chapati/Poori



Devarayas Grand Thali - Seafood

\$23.99

Sweet, Snack, Pickle, Roti Pachadi, Fryums, Flavored Rice, Bagara Rice, Chicken Appetizer, Chicken Curry 1, Shrimp Curry, Fish Curry, Kuruma Curry, Daal, Sambar, Rasam, White Rice, Curd, Chapati/Poori

Devarayas Grand Thali - Special

\$25.99

Sweet, Snack, Pickle, Roti Pachadi, Fryums, Flavored Rice, Bagara Rice, Chicken Appetizer, Chicken Curry 1, Chicken Curry 2, Mutton Curry, Shrimp Curry, Fish Curry, Kuruma Curry, Daal, Sambar, Rasam, White Rice, Curd, Chapati/Poori

THALI ADD-ONS

Devarayas Special Fish

\$16.99

Whole fish marinated in coastal spices and pan-fried until crisp and golden (G.F)

Masala omelette

\$4.99

Egg omelette folded with onions, green chillies, herbs, and spices (G.F)

Egg Kalakki

\$4.99

Soft, runny and rolled street-style egg omelette cooked with onions and mild spices (G.F)

Egg Burji/Podimas

\$5.99

Soft-scrambled eggs cooked South Indian-style with onions, chillies, and spices (G.F)



DESSERTS

Chocolate Brownie \$5.99

Chocolate Brownie/W Ice Cream \$7.99

Mango mousse \$5.99

Panacotta \$6.99

Apricot Delight \$5.99

Gulab Jamun (3Pcs) \$4.99

Rasmalai(3Pcs) \$4.99

Double ka meetha \$4.99

Mango custard \$6.99

BEVERAGES

Soda \$1.99

Thumbs Up \$3.99

Mango Lassi \$5.99

Devarayas Royal Falooda \$7.99

(Seasonal)

Buttermilk \$3.99

Sweet/Salt lassi \$4.99

Chikoo Shake (Seasonal) \$5.99

Sithaphal Shake (Seasonal) \$6.99

Masala Tea \$1.99

Coffee \$2.99

Irani Chai (weekends) \$2.99

Thank you



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