



Peacock
Elite

A Royal Spice Affair

**TAKE HOME
MENU**

8500 OHIO DR,
PLANO, TX - 75024
214-308-9046

peacockelite.com

SMALL PLATES

VEGETABLE SAMOSA 3pcs	\$5
Fresh potatoes, green peas and freshly ground indian spices wrapped in a flour pastry and fried	
PALAK PAPDI KABOB	\$7
Spinach seasoned with hand picked spices, crusted with plain papad and fried... Served with mint and tamarind chutney	
BABY CORN SESAME FRITTERS	\$7
Baby corn fried to crisp with chick pea flour, rice flour, hand picked spices and sesame seeds..served with mint chutney	
MIRCHI BAJJI/CUT MIRCHI	\$5
A delicious south indian snack made with yellow lentil battered hot chillies, Stuffed with onions and lemon	
PANEER AMRITSARI	\$9
Tempting Indian cheese pan fried with onions, ginger, garlic, and Punjabi Garam masala.	
VEG 555	\$8
Slightly battered and fried vegetables tossed with chef's special chili sauce	
GOBI/CORN MANCHURIAN	\$7
Crispy cauliflower/baby corn fritters fried and tossed in a spicy sweet And sour manchurian sauce	
CHILI PANEER	\$8
Cottage cheese cubes sauted with peppers, onions and indo-chinese chili sauce	
CHILI CHICKEN	\$8
Boneless chicken fried and tossed with peppers, onions And indian chinese chili sauce	
CURRY LEAF CHICKEN	\$8
Chicken sauted with spices and curry leaves	
CHIC MASAKKALI	\$8
Battered and fried boneless chicken cubes bathed in peacock's own blend of spices And onion masala	
CHICKEN CASHEW PAKODA	\$9
Chicken fried with cashews and spices	
CHICKEN LOLLIPOP 5PCS	\$8
Chicken drumetts marinated in egg and yogurt spiced mix and deep fried Served with mint chutney	
CHICKEN 555	\$8
Slightly battered and fried boneless chicken pieces tossed with chef's special chilli sauce	
CHICKEN 65	\$8
Boneless chicken cubes marinated and tossed in spiced yogurt sauce flavored with curry leaves	
LAMB SUKKA (BONELESS)	\$11
Tender boneless lamb cubes cooked on a slow flame with a strong influence of whole pepper corns	
SHRIMP 65	\$11
Shrimp marinated and tossed in spiced yogurt sauce flavored with curry leaves	
TAWA FRIED SWAI FISH	\$9
Tender and juicy Vietnamese Swai Fish marinated with indian spices and pan fried	
APOLLO FISH	\$9
Fish fillets dipped in special spices and fried	

TANDOORI

MIXED VEGETABLE KABOB	\$7
Aloo, Gobi, Broccoli, Mushroom, Zuchchini, Pimentos marinated with spices and cooked in clay oven	
PANEER KABOB	\$9
Paneer marinated with spices and cooked in clay oven	
CHICKEN TANDOORI	(HALF) \$9 (FULL) \$16
Bone in grilled chicken marinated in yogurt, ginger, garlic and fresh ground spices	
MURG MALAI KABOB	\$9
Tandoor roasted boneless chicken breast marinated overnight in our special creamy garlic sauce	
HARIYALI MURGH KABOB	\$9
Chicken breast meat is rubbed with an intoxicating paste made with cilantro, mint and green chilies	
CHICKEN TIKKA KABOB	\$9
Chicken breast chunks marinated with tandoor spices and cooked in the tandoor	
MIXED CHICKEN KABOB PLATTER	\$14
A mixed platter of malai tikka kabob , hariyali tikka kabob and chicken tikka kabob	
TANGDI KABOB	\$9
Delicious melt in mouth appetizer prepared by soft, moist chicken drumsticks marinated in aromatic indian spices	
LAMB SHEEKH KABOB	\$12
Lamb mince mixed with onions and spices to form this delicious melt in the mouth mutton mince kebabs	
LAMB BOTI KABOB	\$12
Chunks of lamb that are marinated in a spiced yoghurt which add a lovely warming depth to the meat	

CURRY POTS

(Served with your choice of Butter Naan or rice, Add 1\$ for speciality Naan)

PALAK MOONGDAL CURRY	\$9
Spinach and sprouted moong cooked with green chilies and delightfully tempered	
KARAIKUDI VEGETABLE CURRY	\$9
Mixed vegetable korma cooked with chettinad spices and coconut gravy	
NAVARATAN KORMA	\$10
Mix of seasonal vegetables cooked in a creamy curry sauce	
BRINJAL DRUMSTICK CURRY	\$9
Yummy and healthy homestyle curry of brinjal and drumstick cooked in tomato gravy	
UNTA PULUSU/URUNDAI KUZHAMBU	\$9
Steamed lentil balls sauted with onions and cooked in tamarind sauce, healthy and rich in protein.	
PANEER MAKHANI	\$10
Slightly sweet creamy dish of paneer simmered with cream, tomatoes and cashews	
KADAI PANEER	\$10
Paneer cubes sauted in colorful bell peppers, onion dices and tomato gravy	

CURRY POTS

MALAI KOFTA	\$10
Mashed vegetable balls immersed in cream gravy cooked to a thick consistency	
SAAG PANEER	\$10
Paneer cubes soaked in pureed spinach gravy	
GUTHI VANKAYA KOORA	\$10
A hyderabadi specialty made with whole brinjal stuffed with blend of peanut and Herbs paste immersed in a tangy brown sauce	
BINDHI MASALA	\$9
Simple yet tasty stir-fried vegan dish with hints of asofatida (hing) flavor and A blend of seven different spices	
ALOO GOBI MASALA	\$9
Curried cauliflower and red bliss potatoes sautéed with fresh ginger, cumin seeds, tomatoes and fresh cilantro	
CHANNA MASALA	\$8
Chickpeas slow cooked with onion, ginger, fresh tomatoes, cilantro and spices	
ANDA TARIWALA	\$9
Whole boiled eggs lightly tossed and fried with onions and green chillies with A hint of herbs and spices	
ANDHRA CHICKEN CURRY	\$10
Chicken on bone cooked in a traditional tomato and onion gravy	
CHICKEN FRY	\$10
Semi-dry preparation of chicken cooked with onions and spices.	
BUTTER CHICKEN	\$10
Loved all over the world, this dish has tandoori chicken sliced off the bone cooked in a luscious blend of cream and tomato sauce	
CHICKEN TIKKA MASALA	\$11
A north indian delicacy has the boneless chicken chunks clay over roasted And cooked in a rich blend of cream and curry sauce	
KASHMIRI CHICKEN CURRY	\$10
Mild spicy, creamy, rich and delicious chicken curry made with indian spices And dry fruits cooked in onion-tomato gravy	
MANGO CHICKEN CURRY	\$10
Chicken cooked in an exotic sweet mango cream sauce with spices	
NILGIRI CHICKEN KORMA	\$10
Succulent pieces of chicken cooked delicately in spices and coconut paste	
MIRCHI CHICKEN GRAVY	\$10
A flavorful delicacy of chicken cooked in green chilies and yogurt based gravy	
GOAT PEPPER MASALA	\$13
A semi-dry preparation of goat with onions, curry leaves and freshly ground pepper	
LAMB KORMA	\$12
Fresh cut boneless lamb cubes cooked in the traditional curry sauce and yogurt	
GONGURA GOAT CURRY	\$13
Spicy goat curry with the distinctive taste of the main ingredient gongura or sorrel leaves	
NELLORE CHEPALA PULUSU/ FISH CURRY	\$11
cubes of fish simmered in tomato, chili and tamarind sauce	
SHRIMP CURRY	\$13
Whole shrimp cooked in a curry sauce with a blend of spices and herbs	

BREAD BASKETS

BUTTER NAAN	\$2
TANDOORI ROTI	\$3
GREEN CHILI CILANTRO NAAN	\$3
FRESH MINCED GARLIC NAAN	\$3
CHEESE NAAN	\$3
PEACOCK ELITE NAAN	\$4
(topped with dates, coconut flakes, almonds and honey, flavored with cardamom)	
LUCHA PARATHA	\$4
ALOO PANEER PARATHA	\$4
ONION KULCHA	\$4

RICE BOWLS

DUM BIRYANI	
Veg - \$10 Chicken - \$11 Mutton - \$12	
Vegetables/Chicken/Mutton marinated and cooked with basmati rice on a slow flame for a fragrant and aromatic flavor.	
VIJAYAWADA SPECIAL	
Paneer/Boneless Chicken - \$12 Fish/shrimp - \$13	
Vegetables/Chicken/Mutton marinated and cooked with Vijayawada special spices and layered with flavored rice	
EGG BIRYANI	\$10
WHITE RICE	\$2
JIRA RICE	\$3
CURD RICE	\$4

TIFFINS

PURI W/CURRY	\$8
Fried Whole wheat bread served with mild potato curry	
CHANNA BHATURA	\$8
Soft flour bread deep fried and served with Chana Masala	
IDLY 2 PCS	\$5
Steamed rice and lentil cakes accompanied with sambar, and the day's chutneys served steaming hot	
MEDHU VADA 2PCS	\$5
Crispy lentil donuts, fried golden brown, served with sambar and the day's chutneys	
PLAIN DOSA	\$6
South Indian classical rice and black lentil crepe served with Sambar and Chutneys	
ONION DOSA	\$7
Rice and lentil crepe topped with onions	
MASALA DOSA	\$7
Rice and lentil crepe stuffed with mildly spiced mashed potato.	
PEACOCK ELITE SPECIAL DOSA	\$9
Peacock's special crepe topped with spicy sauce, potato masala, onions, lettuce, cashewnuts, chili and cilantro	
PANEER DOSA	\$9
Rice and lentil crepe stuffed with paneer	
KARAPODI DOSA	\$7
Rice and lentil crepe topped with spiced chili powder	
KHEEMA DOSA	\$10
Rice and lentil crepe stuffed with spiced ground meat	



RAVA DOSA	\$8
Crispy Crepe made of fine Semolina, ginger, cumin and cilantro	
ONION CHILI UTAPPAM	\$8
Rice, lentil and onion pancake served with chutneys.	
MASALA UTAPPAN	\$8
Rice, lentil and onion pancake stuffed with spiced potato masala served with chutneys.	

TREATS

GULKHAND PHIRNI FALOODA	\$7
Falooda served over a bed of Flavourful firni and Basil seeds topped with icecream, Gulkand and almonds	
KESAR BADAM RASMALAI	\$5
Creamy, nutty, saffron infused milk dessert with cottage cheese dumplings.	
KHUBANI KA MEETHA WITH ICE CREAM	\$6
An authentic Hyderabadi delicacy made with dried apricots	
DOUBLE KA MEETHA	\$4
Exotic dessert made with bread, milk, sugar syrup and nuts	
GAJAR KA HALWA	\$4
Grated Carrot simmered with milk , sugar and cardomom	
GULAB JAMOON (+\$1 w/ice cream)	\$3
Soft, melt-in- mouth milk dumplings, soaked in sugar syrup	

PEACOCK ELITE'S SIGNATURE ITEMS

All Signature Items are served with Elite's House salad or jira rice (Prep time is 20 mins)

WHOLE CORNISHED TANDOOR	\$12
Whole cornished hen rubbed with mixture of yogurt, hand-picked spices and grilled in clay oven	
PEACOCK ELITE'S WILD WINGS	\$11
Chicken wings marinated with house special masala and pan fried.	
MASALA LAMB CHOPS	\$14
Juicy, meaty lamb chops spiced with Elite's special spices sizzled in oil	
TANDOORI SHRIMP KABOB	\$14
Masala-marinated jumbo black tiger shrimp grilled in clay-oven with veggies	
LIME-GREEN SALMON	\$14
Pan seared salmon brushed with lime juice and mint paste	
POMFRET TAWA ROAST	\$12
Pan fried spice coated whole white pomfret	
SPICY CORIANDER CALAMARI	\$10
Calamari enhanced with warm indian spice blend - served with mint chutney	

KIDS MENU

CHEESE NAAN WITH MAKHANI SAUCE	\$4
HAKKA NOODLES (add 1\$ for chicken)	\$5
CHOCOLATE DOSA	\$5