



Happy Hours

Everyday 3 PM - 6 PM



Booze Nights

Everyday 10 PM - 1 AM
25% off on all Drinks



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our app to get 10% off
on your bill while you Dine-in



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Timings

Monday - Closed

Tuesday - Saturday - 11:30 AM - 1:00 AM

Sunday - 11:30 AM - 9:30 PM

 23519 Katy Freeway Suite 400,
Katy, TX 77494

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 www.turmericindiancuisinetx.com

INDIAN STREET FOOD

Most of the items are available in different proteins both Veg & Non-Veg (Paneer (Cottage Cheese), Mushroom, Cauliflower, Fish, Chicken, Goat, (Tilapia) and Shrimp)

Chat Pat

Crunchy fried nuts stirred with Indian spices. Available in Peanut | Cashew Nut | Crispy Corn

\$9.00

Mirchi Bajji Chaat

Deep fried mirchi bajji with spices, peanut stuffing and tangy juice

\$10.00

Cocktail Samosa

Deep-Fried, Flaky Pastry Filled with Potatoes, Onions & Indian Spices

\$7.00

Onion Samosa

Crispy fried pastry filled with spicy onion stuffing.

\$6.50

Pani Pouri

Fried dough balls (puri) stuffed with boiled potatoes and boiled chickpeas together with spicy tangy water and a sweet chutney.

\$10.00

Street Style Samosa Chat

Tangy and spicy Samosa Chaat is popular Indian street food! Crunchy samosa is served with spicy chickpea curry (chole), yogurt and chutneys!

\$10.00

Dahi Papdi Chaat

Crispy papdi, topped with boiled potatoes, healthy moong sprouts, crunchy onions, spicy green chutney, sweetened yogurt and spices.

\$10.00

Crispy Carrot 65

Fried sliced carrots tossed with house special spices.

\$13.00

Butter Pasta(Kids Favorite)

Butter pasta is a fusion of two very popular dishes from two different sides of the world. It takes India's butter sauce and pairs with Italian pasta.

\$16.00

Butter Chicken Burger (Kids Favorite)

A sandwich consisting of a patty made from ground chicken, served in a bun with combo of butter chicken sauce

\$10.00

Loaded Tikka Fries (Kids Favorite)

Crispy homemade fries and topped them off with a fast, fuss-free chicken tikka-style curry & cheese.

\$10.00

Egg Pepper Fry

Hot boiled eggs tossed with seasonings.

\$13.00

Chicken Lollipops

Chicken wings perfectly marinated in our house blend of rich spices tossed with seasonings.

\$15.00

Drums Of Heaven

Chicken Lollipops tossed in a sweet, spicy & garlic sauce.

\$16.50

Crispy Pakoda

Spiced crispy chickpea flour dumplings mixed with protein.

\$14.50

Chili

Crispy coated protein, stir fried with onions, bell peppers, sweet, tangy & umami rich sauce.

\$14.50

Manchurian

Fried protein tossed with soya sauce based gravy cooked to Chef's Perfection.

\$14.00

Chef's 65

Crispy fried protein sauteed in A Chef's special spicy yogurt sauce.

\$15.00

Turmeric Special Fry

Deep fried and tossed with house special spices.

\$15.00

Salt & Pepper Fry

Deep fried spicy protein with green chillies, pepper & house special spices.

\$15.00



Rayalaseema Chicken Pepper Fry

Bone in chicken roast with mix of pepper corn and Andhra

\$15.00

Andhra Chicken 65

Deep fried marinated chicken with Andhra spice, curry leaves and green chillies.

\$16.00

Curry Leaf Chicken Dry

Bite sized pieces of chicken cooked with a generous amount of curry leaves and war spices.

\$16.00

Karampodi Fry

Tender chicken pieces marinated in special spices, deep fried and sauteed in homemade red chili paste.

\$16.00

Mirapakaya Chicken Vepudu

Andhra-style chicken fry with a spicy powder.

\$16.00

Kundapur Prawns Ghee Roast

Spicy Mangalorean style Prawn dish that's cooked with a special homemade ghee roast masala paste, jumbo juicy prawns and lots of ghee.

\$18.00

Pachi Mirchi Kodi Vepudu

Deep fried marinated chicken with Andhra spice, sauteed in homemade green chilli paste, cashews, garlic & chef's secret spices.

\$16.00

Chicken Sukkah

Marinated chicken, dry whole spices with coconut.

\$16.00

Chicken Tikka Satay

Grilled chicken skewers flavored with soy, lime, and ginger.

\$17.00

Chicken Joint Fry

Flavorful marinated chicken joint grilled to perfection, sauteed in chef's secret spices.

\$16.00

Mutton Ghee Roast

Cooked mutton pieces gently simmered in a special aromatic ghee roast masala.

\$17.50



INDIAN TIFFINS

Fried Idly

\$10.00

Idly with Curry

\$9.00

Sambar Idly

\$9.50

Plain Dosa with Curry

\$9.00

Open Masala Dosa

\$12.00

Vegetable Spring Roll Dosa

\$11.00

Kheema Dosa

\$13.00

Madhurai Curry Dosa

\$13.50

Ghee Onion Dosa

\$12.00

Uthappam with Veggies

\$11.50

Ghee Podi Dosa

\$12.00

Egg Dosa

\$12.00

Chocolate Dosa (Kids Special)

\$10.00

Paratha with Curry

\$12.00

Chapathi with curry

\$12.00

Poori with Curry

\$12.00



FROM TANDOOR OVEN

Kebabs are available in Chicken & Shrimp only.

Hariyali kebab

Flavorful marinated protein pieces mixed in green herbs grilled to perfection garnished with chopped cilantro and accompanied by slices of onion, lemon wedges and a mint yogurt sauce for dipping.

\$16.00

Malai Kebab

Flavorful marinated protein pieces mixed with fresh cream and yogurt grilled to perfection garnished with chopped cilantro and accompanied by slices of onion, lemon wedges and a mint yogurt sauce for dipping.

\$16.00

Tikka Kebab

Flavorful marinated protein pieces grilled to perfection garnished with chopped cilantro and accompanied by slices of onion, lemon wedges and a mint yogurt sauce for dipping.

\$16.00

Tandoor Platter

Combination of Chicken & Shrimp tikka, hariyali & malai kebabs.

\$25.00

FROM THE WOK

Both items are available in (Paneer(Cottage Cheese), Mushroom, Cauliflower, Chicken, Shrimp)

Super Bowl Fried Rice

Spiced and deep fried protein pieces get tossed with veggies, spices and aromatic basmati rice.

\$15.50

Hakka Noodles

Popular Indo-Chinese dish, consist of wheat noodles that are stir-fried with Indian spices, veggies, soy sauce and protein. Deep fried protein pieces get tossed with veggies, spices and aromatic basmati rice.

\$15.50



DOUGH COASTERS

Plain Naan

Tandoor-baked white flour bread.

\$3.50

Butter Naan

Tandoor-baked white flour bread served with a touch of butter.

\$4.00

Garlic Naan

Tandoor baked white flour bread seasoned with fresh garlic and cilantro.

\$4.00

Tandoori Roti

Tandoor-baked wheat flour bread served with a touch of butter.

\$4.00

Bullet Spicy Naan

Tandoor baked white flour bread seasoned with fresh green chillies.

\$4.50

Peshawari Naan

Tandoor baked white flour bread seasoned with mix of dates, cashew nuts, raisins and cilantro, and served with a touch of butter.

\$4.00

Jeera Naan

Tandoor baked white flour bread seasoned with cumin seeds and cilantro, and served with a touch of butter.

\$4.00

MAIN ENTREES

All entrees served with basmati rice. Most of the items are available in different proteins both Veg & Non-Veg. Choice Of Protein (Paneer (Cottage Cheese), Mushroom, Cauliflower, Fish, Chicken, Goat, (Tilapia) and Shrimp)

Methi Chole

Blended fenugreek leaves with boiled chick peas and special spices.

\$14.00

Vindaloo

Spicy and tangy curry dish from Indian state of Goa, cooked with marinated protein.

\$17.00

Dal Makhani

Whole black lentils cooked with butter and cream and simmered on low heat for that unique flavor.

\$15.00

Chettinad Pepper Masala

Mixed gravy with variety of spices (coconut, black peppercorns, cloves, cinnamon, cardamom, fennel seeds, coriander seeds, cumin seeds, and dry red chilies).

\$16.95

Makai Kumbh Palak

Mushroom & baby corn sauteed in creamy spinach curry with mild spices.

\$15.00

Green Karahi

Protein cooked in a thick gravy prepared from green herbs, green chilli spice, yogurt and black pepper.

\$16.95

Bhindi Masala

Sliced fresh Okra, pan grilled & tossed with diced veggies & seasoned with spices.

\$15.00

Chana Masala

Chickpeas cooked in a spicy and tangy tomato-based sauce.

\$15.00

Tikka Masala

Orange - Coloured roasted marinated protein in a spiced sauce mixed with Indian herbs.

\$17.50

Mutter Paneer

Paneer cooked on low flame with secret white sauce and boiled peas.

\$15.00

Delhiwala Butter Masala

Creamy, mildly spiced tomato-based sauce with marinated protein, grilled, and then simmered in a rich sauce.

\$17.50

Malai Kofta

Classic North Indian dish known for its rich and creamy gravy and tender koftas (dumplings)

\$15.95

Afghani Curry

A combination of cream, yogurt, ghee and cashew nuts, makes for its rich and mildly spiced gravy.

\$16.50

Silambur Egg Masala

Boiled eggs with tangy gravy, onions & whole spices.

\$15.50

Kadai Curry

Spicy, smokey and packed with flavor protein with a thick gravy and crunchy roasted onions and capsicums.

\$16.95

Andhra Kodi Pulusu

Spicy and hot simple Andhra chicken gravy that is cooked with chili pepper, turmeric, ginger & garlic.

\$16.95

Garlic Saag

Creamy, vibrantly green dish made with a choice of protein in a mildly spiced fresh spinach sauce.

\$16.95

Punjabi Chicken Curry

Creamy, mildly spiced tomato-based sauce with grilled chicken and then simmered in a rich chef's secret sauce.

\$16.95

Goat Keema Matar Curry

Minced goat and chick peas cooked with turmeric's special masala gravy.

\$18.50

Konaseema Prawns

Roasted prawn curry with south Indian spices."

\$19.00

Korma

Marinated protein is simmered in a creamy and delicious curry made with onions, nuts and yogurt/coconut.

\$16.95





HYDERABADI BIRYANIS



Veg Dum Biryani

\$16.00

Classic dish that features aromatic long-grain rice layered with marinated veggies, fragrant spices, and herbs.

Guthi Vankaya Biryani (Egg Plant)

\$17.00

Classic dish that features aromatic long-grain rice layered with marinated egg plant, fragrant spices, and herbs.

Jackfruit Biryani (Veg)

\$17.00

Classic dish that features aromatic long-grain rice layered with marinated jackfruit (Vegetarian), fragrant spices, and herbs.

Katy Fried Mushroom Biryani

\$17.00

Classic dish that features aromatic long-grain rice layered with deep fried mushroom, turmeric special masala, fragrant spices, and herbs.

Katy Fried Paneer Biryani

\$17.00

Classic dish that features aromatic long-grain rice layered with deep fried paneer, turmeric special masala, fragrant spices, and herbs."

Paneer Pulao

\$17.00

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted paneer."

Mushroom Pulao

\$17.00

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted

Chicken Pulao

\$17.50

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted chicken.

Chicken 65 Biryani

\$17.95

Classic dish that features aromatic long-grain rice layered with deep fried boneless chicken 65, fragrant spices, and herbs.

Chicken Tikka Biryani

\$17.95

Classic dish that features aromatic long-grain rice layered with grilled chicken, fragrant spices, and herbs.

Chicken Joint Biryani

\$17.95

Classic dish that features aromatic long-grain rice layered with tandoor oven baked full leg quarter chicken, fragrant spices, and herbs.

Basha's Chicken Dum Biryani

\$17.00

Classic dish that features aromatic long-grain rice layered with marinated bone-in chicken, fragrant spices, and herbs.

Katy Fried Chicken Biryani (Boneless)

\$17.50

Classic dish that features aromatic long-grain rice layered with deep fried boneless chicken, turmeric special masala, fragrant spices, and herbs.

Chicken Kheema Biryani

\$18.00

Classic dish that features aromatic long-grain rice layered with minced chicken, turmeric special masala, fragrant spices, and herbs.



Katy Fried Egg Biryani

Classic dish that features aromatic long-grain rice layered with boiled eggs, turmeric special masala, fragrant spices, and herbs.

\$16.00

Egg Pulao

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted boiled eggs.

\$17.00

Mutton Kheema Biryani

Classic dish that features aromatic long-grain rice layered with minced goat, turmeric special masala, fragrant spices, and herbs.

\$19.50

Mutton Pulao

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted mutton.

\$19.00

Shrimp Pulao

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted shrimp.

\$19.00

Family Pack Biryani (Only Take Out)

Classic dish that features aromatic long-grain rice layered with choice of protein, fragrant spices, and herbs. Comes with dessert and serves two/- three people.

\$33.50

Extra Jeera Rice

Basmati rice prepared with cumin seeds (jeera) and onion.

\$6.00

Goat Fry Biryani

Classic dish that features aromatic long-grain rice layered with roast-ed mutton fried pieces

\$19.00

Goat Thalapakattu Biryani (Weekend Special)

Indian state of Tamilnadu's favorite dish that features aromatic jeeraga samba rice layered with goat meat, chef's secret spices and herbs.

\$19.00

Katy Fried Fish Biryani

Classic dish that features aromatic long-grain rice layered with deep fried fish, turmeric special masala, fragrant spices, and herbs.

\$18.00

Katy Fried Prawns Biryani

Classic dish that features aromatic long-grain rice layered with deep fried prawns, turmeric special masala, fragrant spices, and herbs.

\$18.50

Family Pack Pulaos (Only Take Out)

Basmati rice prepared with fried green chili, onions, shredded coconut, peas. Comes with chef's special roasted protein and Dessert. Serves two/three people.

\$34.00

Extra Biryani Rice

Seasoned long-grained rice.

\$6.00



SOFT / HOT DRINKS

Rose Milk

Popular refreshing summer beverage made with milk and homemade rose syrup.

\$6.00

Mango Lassi

A mango juice blend with sweet yogurt, milk and sugar.

\$6.00

Salted Lassi

A blend of yogurt, cumin seeds, salt and milk.

\$5.00

Sweet Lassi

A blend of yogurt and milk with sugar.

\$5.00

Pina Colada

Refreshing drink with a tangy Pineapple flavor balanced nicely by the soothing nature of coconut milk.

\$7.50

Badam Milk

Traditional Indian drink made with almonds, cardamoms, saffron, whole milk and sugar.

\$7.00

Chikoo Shake

Refreshing and healthy shake made with ripened sapota, milk and coconut sugar.

\$7.50

Classic Mojitos

Our signature non-alcoholic creation, with a zesty blend of fresh mint leaves, lime, a touch of sugar, and effervescent soda water.

\$5.50

Masala Chai

Hot blend of black tea, milk, sugar, and a combination of aromatic Indian spices.

\$4.50

Filter Coffee

Strong coffee, aromatic flavor and unique preparation method using a traditional metal filter and served with milk and sugar."

\$5.00

Chilled Chai

Blend of black iced tea, milk, sugar, and a combination of aromatic Indian spices.

\$6.00

Sodas

\$2.50



COCKTAILS

Blue Yule

Vodka, Peach Liqueur, Blue Curacao, Lime Juice

\$9.50

Tequilla Sunrise

Tequilla, Orange Juice, Grenadine

\$9.50

Margarita

Tequilla, Orange Liquor, Lime Juice, Simple Syrup

\$9.00

Jack Frost Martini

Vodka, Coconut Cream, Blue Curacao, Pineapple Juice

\$9.50

Blue Lagoon

Lime Juice, Vodka, Soda, Blue Curacao

\$9.00

Long Island Iced Tea

Vodka, Tequilla, Gin, Rum, Orange Liquor, Simple Syrup, Lime Juice

\$9.00

Smoked Old Fashion

Bourbon, Sugar Cube, Orange Bitters

\$9.00

Pain Killer Colado

Beer, Pineapple Juice, Orange Juice, Vodka, Rum, Gin, Lime Juice

\$12.00

Paan Ka Patta

Mango Syrup, Paan Leaves, Voda, Soda, Lime Juice

\$10.00



DESSERTS

Jamun Ka Ghosla

Gulab Jamuns served with almond flavored milk and dry nuts.

\$7.00

Mango Rice Kheer

Indian-style rice pudding flavored with sweet and aromatic mango pulp.

\$7.50

Coffee Rasagulla Sundae

Coffee soaked rasgullas layered with almond milk, chocolate ice cream & nuts.

\$8.00

Gajar Ka Halwa with Vanilla Ice Cream

Combination of nuts, milk, sugar, khoya and ghee with grated carrots & vanilla ice cream.

\$8.00

Malai Cake

Rich and light sponge cake that's soaked in sweetened milk and topped with nuts & whipped cream

\$9.00





Kindly notify your server of any food allergies prior to placing your order



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