

eight
Indian Bistro



732 515 9466



161 NJ-27 | Edison, New Jersey, 08820.

www.eightindianbistro.com

MOCKTAILS

Mysore Maharaja

Nannari, Coconut Water

\$9.99

Kokum Blizz

Kokum, Sikanji, Soda

\$9.99

Zero-Loma

Grapefruit Cordial, Soda, Lime

\$9.99

Cosmo-Not

Orange, Cranberry, Soda, Lime

\$9.99

Spicy Virgin Mimosa

Sparkling Cider, Orange Juice, Touch of Spice

\$9.99

SPECIALITY DRINKS

Madras Coffee

Authentic South Indian filter coffee.

\$4.99

Masala Tea

Traditional Indian spiced tea.

\$4.99

Masala Buttermilk

A refreshing, savory buttermilk drink seasoned with spices.

\$7.99

Mango Mastani

A thick, rich milkshake made with mango.

\$7.99

Chikoo Shake

A sweet and creamy milkshake made with chikoo (sapodilla) fruit.

\$8.99

ALLERGEN INFO:



GLUTEN



PEANUT



DAIRY



SOYA



VEGAN



NUT FREE OPTION

(VE) (NFO)

SOUPS

- **Cream of Tomato Soup** 🌿 🥛 \$7.99
Silky vine-ripened tomatoes slow-cooked with butter and subtle spices, finished with golden croutons for a refined classic.
- **Manchow Soup (Veg)** 🌿 (VE) \$7.99
An Indo-Chinese favourite featuring finely chopped vegetables, garlic, soy, and spices, served with crisp fried noodles for texture and depth.
- **Sweet Corn Soup (Veg)** 🌿 (VE) \$7.99
Golden sweet corn kernels gently simmered into a smooth, comforting broth with subtle seasoning.
- **Roasted Garlic Mushroom Soup** 🌿 🥛 (MUST TRY) \$8.99
A velvety blend of slow-roasted garlic and hand-selected mushrooms, gently simmered and finished with cream for a deeply aromatic, comforting start.
- **Mulligatawny Soup** (VE) \$8.99
A heritage Indian soup with colonial roots – fragrant lentils, gentle curry spices, and black pepper simmered into a warming, soulful broth.
- ▲ **Manchow Soup (Chicken)** 🌿 \$8.99
Robust and boldly flavored, this thick Indo-Chinese broth showcases tender chicken, aromatics, and a peppery garlic finish.
- ▲ **Sweet Corn Soup (Chicken)** 🌿 \$8.99
Succulent chicken and sweet corn folded into a silky broth, delicately infused with ginger and finished with fine egg silk.
- ▲ **Mutton Pepper Soup** (MUST TRY) \$10.99
A restorative Tamil Nadu specialty - slow-extracted mutton bone broth infused with crushed black pepper, garlic, and warming spices.

VEG APPETIZERS

- **Samosa** 🌿 🥛 \$9.99
Golden pastry filled with cumin-scented potatoes and peas – a timeless Indian street delicacy.
- **Samosa Chaat** 🌿 🥛 \$12.99
Crushed samosas layered with chickpeas, tangy tamarind, spiced yogurt, and fresh chutneys.
- **Hariyali Palak Chaat** 🌿 🥛 \$13.99
Crisp spinach fritters paired with chickpeas, yogurt, and tamarind - fresh, vibrant, and indulgent.

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(VE)



(NFO)

VEGAN

NUT FREE OPTION

- **Stuffed Mirchi Bhajji** 🌿🌿🌿🌿 (VE) \$13.99
 Batter-fried green chilies stuffed with a spiced onion-tomato filling, delivering bold heat and crunch.
- **Crispy Veg Pakoda** 🌿 (VE) \$13.99
 Seasonal vegetables bound in chickpea batter and fried until crisp and aromatic.
- **Spicy Momo** 🌿🌿🌿🌿 \$16.99
 Delicate dumplings filled with finely chopped vegetables and spices, served with fiery chilli sauce.
- **Gobi Manchurian** 🌿 (VE) \$16.99
 Crispy cauliflower florets tossed in our signature Indo-Chinese Manchurian sauce - sweet, spicy and addictive.
- **Paneer Tikka Slider** 🍷🌿 (POPULAR) \$16.99
 Char-grilled paneer layered in toasted mini buns with classic tikka spices - an elegant Indo - Western bite.
- **Crispy Corn Masala Fry** 🌿 (VE) \$17.99
 Golden-fried corn kernels tossed with aromatic spices, curry leaves, and a gentle chilli heat.
- **Mushroom Salt & Pepper** 🌿 (VE) (RECOMMENDED) \$17.99
 South Indian-style stir-fried mushrooms tossed with cracked black pepper, curry leaves and rustic spices.
- **Paneer 65** 🍷🌿🌿 (NFO) \$17.99
 Crisp-fried paneer cubes marinated in yogurt and spices, finished with curry leaves and a fiery chilli glaze.
- **Pachimirchi Paneer** 🍷🌿🌿 (CHEF'S SPECIAL) \$18.99
 Soft paneer sautéed in a vibrant green chili reduction, delivering bold heat balanced by fresh herbs.

NON-VEG APPETIZERS

- ▲ **Stuffed Keema Mirchi Bhajji** 🌿🌿 \$16.99
 Green chilies stuffed with spiced minced mutton (Goat), battered and fried to perfection.
- ▲ **Salt & Pepper Chicken** 🌿 (RECOMMENDED) \$18.99
 Boneless chicken wok-tossed with freshly ground black pepper, herbs, and subtle spices.

ALLERGEN INFO:     (VE) (NFO)

GLUTEN PEANUT DAIRY SOYA (VE) VEGAN NUT FREE OPTION

- ▲ **Dragon Chicken**    \$18.99
Crispy chicken coated in a glossy sauce balancing heat, tang, and gentle sweetness.
- ▲ **Chilli Garlic Chicken**  (RECOMMENDED) \$18.99
Golden-fried chicken tossed in the chef's bold chili-garlic glaze.
- ▲ **Chicken 65**    (NFO) \$18.99
South Indian classic featuring spiced, deep-fried chicken with curry leaves and chili.
- ▲ **Chicken Majestic**   \$18.99
Tender chicken sautéed with yogurt, curry leaves, bell peppers, and warming spices, peppers.
- ▲ **Green Chilli Cilantro Chicken**    (POPULAR) \$19.99
Crisp-fried chicken tossed in a vibrant cilantro-green chili sauce with garlic and herbs.
- ▲ **Japan Chicken**    (KID APPROVED) \$19.99
Fried chicken simmered in a creamy cashew-garlic sauce with green chillies - rich and indulgent.
- ▲ **Gongura Chicken Wings**  \$19.99
Crispy wings coated in tangy gongura (sorrel leaf) masala - bold and unmistakably regional.
- ▲ **Karampodi Chicken Chips**   (CHEF'S SPECIAL) \$19.99
Crisp chicken bites dusted in a house-made South Indian spice powder.
- ▲ **Green Chilli Cilantro Shrimp**    \$21.99
Succulent shrimp glazed in a fragrant cilantro-chili reduction with a gentle garlic finish.
- ▲ **Chilli Garlic Shrimp**  (RECOMMENDED) \$21.99
Crispy shrimp finished with chili, garlic, and a hint of citrus - fiery yet refined.
- ▲ **Apollo Fish**    \$21.99
Andhra-style fried fish tossed with garlic, chillies, and tangy spice sauce.
- ▲ **Tawa Fish Fry**  \$21.99
Spice-marinated fish shallow-fried on a traditional tawa for crisp edges and tender flesh.
- ▲ **Mutton Ghee Roast**   (NFO) (CHEF'S SPECIAL) \$24.99
Slow-cooked goat finished in aromatic ghee, black pepper, and roasted spices.
Choose one: Goat/Lamb

ALLERGEN INFO:     (VE) (NFO)

GLUTEN PEANUT DAIRY SOYA (VE) NUT FREE OPTION

TANDOOR

-  **Creamy Malai Broccoli**   \$18.99
Char-grilled broccoli florets coated in a silky malai marinade with subtle spice.
-  **Nawabi Paneer Tikka**  \$19.99
Royal-style paneer cubes marinated in aromatic tandoori spices, char-grilled with onions and bell peppers.
-  **Angara Chicken Kebab**  (POPULAR) \$20.99
Fiery, spice-laden boneless chicken grilled over open flame, finished with smoky heat and served with mint chutney.
-  **Afghani Chicken Kebab**  \$20.99
Succulent chicken marinated in rich cream and gentle spices, slow-roasted to tender perfection.
-  **Creamy Malai Chicken**   \$20.99
Boneless chicken marinated in a luxurious blend of cream, cheese, and mild spices, delicately char-grilled.
-  **Hariyali Chicken Wings**  \$20.99
Bone-In chicken wings marinated in fresh mint, cilantro, and green spices, grilled and served with mint chutney.
-  **Tandoori Chicken**  \$20.99
Classic yogurt-marinated chicken slow-roasted in a clay oven, infused with smoky spice and char.
-  **Tandoori Shrimp**  (RECOMMENDED) \$22.99
Juicy shrimp marinated in yogurt and tandoori spices, crusted with herbs and grilled for layered texture.
-  **Buttery Rosemary Lamb Chops**  \$29.99
Tender lamb chops marinated in yogurt, rosemary, and warming spices, finished in the tandoor with a buttery glaze.

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VEGAN



NUT FREE OPTION

INDO-CHINESE

FRIED RICE(CLASSIC/SCHEZWAN)

Wok-tossed rice delicately infused with aromatics, soy, and subtle spice, finished with your choice of vegetables, egg, chicken or shrimp.

CHOOSE ONE

Veg \$16.99

Egg \$17.99

Chicken \$18.99

Shrimp \$19.99

NOODLES(CLASSIC/SCHEZWAN)

Street-style hakka noodles stir-fried with crisp vegetables, fragrant sauces, and balanced heat.

CHOOSE ONE

Veg \$16.99


Egg \$17.99

Chicken \$18.99

Shrimp \$19.99

Burnt Garlic Fried Rice Veg  (VE) \$17.99

Aromatic rice wok-fried with slow-toasted garlic and seasonal vegetables, delivering deep umami and smoky notes.

Eight Special Fried Rice   (CHEF'S SPECIAL) \$20.99

Extra-long basmati rice sautéed with vegetables, egg, chicken, and shrimp, elevated with Indo-Chinese spices.

Eight Special Noodles    (CHEF'S SPECIAL) \$20.99

Hakka noodles tossed with vegetables, egg, chicken, and shrimp in a bold, savory sauce.

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NUT FREE OPTION

(VE) (NFO)

SOUTH INDIAN CLASSICS

-  **Idli (VE)** \$9.99
Feather-soft steamed rice and lentil cakes, served with house-crafted chutneys and aromatic sambar.
-  **Medu Vada**  \$11.99
Golden, doughnut-shaped lentil fritters with a crisp exterior and cloud-soft center, paired with sambar and chutneys.
-  **Punugulu**  \$11.99
Andhra-style fermented rice fritters, delicately crisp outside and airy within, served with chutneys.
-  **Poori Bhajji**  \$12.99
Puffy, golden-fried breads served with a mildly spiced potato curry – a comforting South Indian classic.
-  **Plain Dosa**  \$12.99
A thin, golden crepe made from naturally fermented rice and lentil batter, crisp and delicately tangy.
-  **Chole Bhatura**   \$13.99
Crisp, puffed bhaturas paired with slow-cooked Punjabi chickpea curry rich in spice and depth.
-  **Ghee Dosa**   \$13.99
Crisp dosa generously roasted with pure ghee, delivering rich aroma and indulgent flavor.
-  **Onion Dosa**  \$13.99
Fermented dosa studded with caramelized onions, served with sambar and chutneys.
-  **Set Dosa**  \$13.99
Soft, fluffy, sponge-like dosas served in a set, paired with sambar and chutneys.
-  **Masala Dosa**  \$13.99
Crisp fermented crepe filled with spiced potato masala, served with sambar and signature chutneys.
-  **Rava Dosa**  \$13.99
Lacy, crisp crepe made from fine semolina, cumin, ginger, green chilies, and fresh herbs.
-  **Onion Chili Uttapam**  \$13.99
Thick, savory rice-lentil pancake topped with onions, green chilies, and fresh cilantro.

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NUT FREE OPTION

- **Onion Rava Dosa** 

Crisp semolina dosa layered with onions and spices for added texture and aroma.

\$14.99
- **Guntur Karam Dosa**   

Andhra-style dosa distinguished by its bold, spicy red chili-garlic spread and crisp finish.

\$14.99
- **Mysore Masala Dosa**   (CHEF'S SPECIAL)

A classic from Karnataka - crisp dosa layered with fiery red garlic - chili chutney and spiced potato filling.

\$14.99
- **Madurai Malli Dosa**    (CHEF'S SPECIAL)

Coriander - infused dosa filled with fragrant potato masala, offering fresh herbaceous notes.

\$15.99
- **Pondicherry Dosa**  

Masala dosa filled with sautéed greens and vegetables, inspired by coastal South Indian flavors.

\$15.99
- **Onion Rava Masala Dosa** 

Crispy semolina crepe topped with onions and green chilies, served with chutney and sambar.

\$15.99

VEG ENTRÉES

- **Kadai Mushroom** (VE)

Mushrooms cooked with bell peppers, onions, and freshly ground kadai spices.

\$18.99
- **Chettinadu Veg Curry** (CHEF'S SPECIAL)(VE)

Mixed vegetables cooked in a bold Chettinad spice blend with coconut and herbs.

\$18.99
- **Dum ka Veg**  

Hyderabadi slow-cooked vegetables infused with fragrant spices.

\$18.99
- **Dal Bukhara** 

Slow-simmered black lentils enriched with butter and cream.

\$18.99
- **Gutti Vankaya Masala**  (VE)

Stuffed baby eggplants simmered in sesame-peanut gravy.

\$18.99

ALLERGEN INFO:     (VE) (NFO)

GLUTEN PEANUT DAIRY SOYA VEGAN NUT FREE OPTION

■ Aloo Gobi Masala  

Potatoes and cauliflower cooked in a classic tomato-onion masala.

\$18.99

■ Amritsari Chana Masala  (VE)



Chickpeas cooked with Punjabi spices and robust aromatics.

\$18.99

■ Dal Tadka (VE)

Yellow lentils tempered with ghee, garlic, cumin, and mustard seeds.

\$18.99

■ Navratna Korma  

Nine vegetables and fruits cooked in a mild, creamy North Indian sauce.

\$18.99

■ Artichoke Mutter Korma   (POPULAR)

Artichokes and green peas in a delicate, creamy spice-infused gravy.

\$19.99

■ Paneer Tikka Masala  

Char-grilled paneer simmered in a spiced tomato and cream gravy.

\$19.99

■ Paneer Butter Masala  

Soft paneer in a luxurious butter-laden tomato sauce.

\$19.99

■ Saag Paneer  

Paneer folded into a smooth purée of spinach and greens, delicately spiced.

\$19.99

■ Paneer Cashew Curry  

Creamy cashew-based gravy paired with tender paneer and aromatic spices.

\$19.99

■ Malai Kofta   

Golden vegetable and paneer dumplings in a silky onion-cashew sauce.

\$19.99

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(VE)



(NFO)

VEGAN

NUT FREE OPTION

NON-VEG ENTRÉES

▲ CHETTINADU (CHEF'S SPECIAL)

Fierce South Indian curry layered with roasted spices and aromatics.

Chicken	\$20.99
Shrimp	\$22.99
Goat	\$24.99
Lamb	\$24.99

▲ KADAI

Bold, rustic masala with onions, tomatoes, and crushed spices.

Chicken	\$20.99
Shrimp	\$22.99
Goat	\$24.99
Lamb	\$24.99

▲ SAAG

Slow-cooked greens with spices and cream.

Chicken	\$20.99
Goat	\$24.99
Lamb	\$24.99

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VEGAN



NUT FREE OPTION

(VE) (NFO)

▲ GRANMA SPECIAL GONGURA  (POPULAR)

Tangy sorrel leaf curry prepared in a traditional home-style masala.

Chicken

\$21.99

Goat

\$24.99

Lamb

\$24.99

▲ VINDALOO 

Goan-style curry with vinegar, garlic, potatoes and fiery red chilies.

Chicken

\$20.99

Goat

\$24.99

Lamb

\$24.99

▲ Butter Chicken  

Tender tandoori chicken simmered in a velvety tomato-butter sauce.

\$20.99

▲ Chicken Tikka Masala  

Grilled chicken cubes folded into a rich, spiced cream gravy.

\$20.99

▲ Dum ka Chicken  


Hyderabadi dum-cooked chicken sealed with aromatic spices.

\$21.99

▲ Mughlai Chicken  

Rich, royal curry finished with grated egg and warming spices.

\$21.99

▲ Chicken Chintamani  (CHEF'S SPECIAL)

Kongunadu specialty with red chilies, coconut, and curry leaves.

\$21.99

▲ Malabar Fish Curry 

Kerala-style coconut milk curry with gentle tang and spice.

\$21.99

▲ Nellore Chapala Pulusu 

Andhra fish curry with bold heat and tamarind tang.

\$22.99

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NUT FREE OPTION

(VE) (NFO)

- Malvani Shrimp Masala** 
\$22.99
 Coastal curry with roasted coconut, garlic, and spices.
- Mutton Keema Masala** 
\$24.99
 Minced goat cooked with onions, tomatoes, and fragrant spices.
- Mutton Laalmaas** 
\$24.99
 Rajasthani red chili-driven mutton curry, bold and intensely spiced.
- Dal Gosht** (RECOMMENDED) \$24.99
 Slow-cooked meat and lentils in a hearty, comforting gravy.

BIRYANI & RICE

EIGHT SPECIAL BIRYANI (CHEF'S SPECIAL)

Our signature Andhra-style biryani, layered with fragrant basmati rice, house-ground spices, fresh herbs, and your choice of protein – bold, aromatic, and richly spiced.

- Veg \$16.99
- Egg \$18.99
- Paneer \$19.99
- Chicken (Boneless) \$20.99
- Fish \$23.99
- Shrimp \$23.99
- Goat (bone) \$24.99
- Lamb (boneless) \$24.99
- Goat Kheema \$25.99

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NUT FREE OPTION

(VE) (NFO)

Eight Special Sambar Rice

A comforting South Indian rice and lentil medley.

\$15.99

ADD-ONS

Chicken 65

+\$4.00

Hyderabad Chicken Dum Biryani

Fragrant basmati rice layered with spiced meat, slow-sealed and finished with herbs.

\$20.99

Kodi Vepudu Biryani (NFO)

Spice-fried chicken layered with flavorful biryani rice.

\$21.99

Hyderabad Goat Dum Biryani

Fragrant basmati rice layered with spiced meat, slow-sealed and finished with herbs.

\$24.99

Mutton Ghee Roast Biryani (NFO) (MUST TRY)

Ghee-roasted goat layered with aromatic basmati rice.

\$25.99

PLATTERS

(Serving for Lunch | Monday -Friday)

VEG PLATTER

Appetizer • Curry • Fresh Bread • Biryani • Traditional Dessert

\$17.99

Portect for a wholesome, satisfying vegetarian meal with balanced flavors, comforting classics, & a sweet finish.

NON-VEG PLATTER

Appetizer • Curry • Fresh Bread • Biryani • Traditional Dessert

\$19.99

A hearty non-vegetarian platter, packed with authentic flavors, rich spices, & generous portions.

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NUT FREE OPTION

(VE) (NFO)

BREADS

-  Plain Naan   \$5.49

Soft, leavened tandoor-baked bread with a delicate chew.
-  Butter Naan   \$5.49

Classic naan brushed with melted clarified butter for rich indulgence.
-  Tandoori Roti  \$5.49

Whole-wheat flatbread baked in the tandoor, lightly crisp with a smoky finish.
-  Garlic Naan   \$6.49

Tandoor-baked naan infused with roasted garlic and butter.
-  Bullet Naan   \$6.49

Spicy naan layered with fiery green chilies and bold seasoning.
-  Rosemary Naan   \$6.49

Herb-infused naan delicately scented with fresh rosemary.
-  Cheese Garlic Naan   \$7.99

Soft naan stuffed with melted cheese and fragrant garlic.
-  Kashmiri Naan    \$7.99

Sweet, aromatic naan filled with dried fruits, nuts, and coconut.
-  Onion Kulcha   \$7.99

Leavened bread stuffed with a savoury filling of onion
-  Paneer kulcha   \$7.99

Leavened bread stuffed with a savoury filling of Paneer.

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KIDS MENU

-  **Tikka Fries**   \$6.99
Crisp golden fries gently tossed in a mild, house-blended tikka masala seasoning - comforting with a touch of Indian flavour.
-  **Chocolate Dosa**   \$9.99
A soft, thin South Indian crepe filled with warm, melted chocolate - a sweet favourite for little ones.
-  **Cheese Dosa**   \$9.99
Classic fermented crepe folded with melted cheese, offering a delightful fusion of South Indian tradition and kid-friendly comfort.
-  **Chicken Nuggets with Fries**   \$9.99
Crispy, golden chicken nuggets served with perfectly seasoned fries and a dipping sauce - simple, familiar, and always satisfying.

DESSERTS

-  **Gulab Jamun**   \$6.99
Warm milk dumplings soaked in rose-cardamom syrup.
-  **Rasamalai**  \$6.99
Soft paneer dumplings in chilled saffron-cardamom milk.
-  **Gajar halwa**   (MUST TRY) \$7.99
Slow-cooked carrots with milk, ghee, and nuts.
-  **Eight Special Kulfi**   \$9.99
A harmonious trio of mango, almond, and pistachio kulfi, slow-churned to creamy perfection and finished with a sprinkle of roasted nuts - elegant, refreshing, and indulgent.
-  **Double ka Meetha**    (POPULAR) \$9.99
Hyderabadi bread pudding infused with saffron and cardamom.
-  **Junnu**  (CHEF'S SPECIAL) \$9.99
Silken milk custard with gentle sweetness

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NUT FREE OPTION

(VE) (NFO)

SODAS

Water	\$2.99
Coke	\$2.99
Diet Coke	\$2.99
Pepsi	\$2.99
Iced Sweet Tea	\$2.99
Ginger Ale	\$2.99
Thums up	\$3.49
Limca	\$3.49
S.Pellegrino Sparkling Water	\$6.99

CONDIMENTS

<input checked="" type="checkbox"/> Chutneys 4oz	\$1.99
<input checked="" type="checkbox"/> Raita 8oz	\$2.99
<input checked="" type="checkbox"/> Sambar 8oz 	\$4.99
<input checked="" type="checkbox"/> White Rice 16oz	\$4.99

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(VE) (NFO)