



8524 Pit Stop Ct NW, Concord, NC - 28027

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## KIDS MENU

Plain French Fries	\$3.99
Egg Omlet	\$3.99
Mini Idly (4pcs)	\$4.99
Mini Poori (4pcs)	\$5.99
Dosa (Nutella/Cheese)	\$5.99
Mini Noodles●	

Veg/Egg (\$5.99) / Chicken (\$6.99)

Mini Fried Rice●	
Veg/Egg (\$5.99) / Chicken (\$6.99)	

Pasta (Chicken/Paneer)	\$8.99
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## TIFFINS

### North Indian Specials

Samosa Chaat	\$6.99
Poori Bhaji (2pcs)	\$8.99
Chole Batura	\$8.99
Poori Chole	\$9.99

### South Indian Specials

Served with sambar, tomato, peanut & coconut chutneys

### Idly & Vada

Idly : Steamed rice cake made from rice & lentils

Vada : Deep fried donuts made with lentil flour

Idly (3pcs)	\$7.99
Medu Vada (2pcs)	\$7.99
Mysore Bonda (4pcs)	\$7.99
Podi Idly (3pcs)	\$8.99
Masala Idly Fry	\$8.99
Ghee Podi Idly (3pcs)	\$9.99
Sambar Idly (3pcs)	\$9.99
Sambar Vada (2pcs)	\$9.99
Idli Vada Combo (2pcs Idli, 1pc Vada)	\$8.99
Idli Vada Dosa Combo (2pcs Idli, 1pc Vada, 1pc Dosa)	\$12.99

● Mild ● Medium ● Spicy

## Uthappams

Thick pancake made with lentil & rice flour

Plain Uthappam	\$7.99
Onion Uthappam	\$8.99
Podi Uthappam	\$8.99
Onion & Chilli Uthappam	\$9.99
Veg Uthappam	\$10.99

## Dosa

Crepe made with fermented lentil flour  
(Below are different flavors of dosas)

Plain Dosa	\$8.99
Onion Dosa	\$9.99
Masala Dosa	\$9.99
Ghee Dosa	\$9.99
Podi Dosa	\$9.99
Mami Masala Dosa	\$10.99
Paneer Masala Dosa	\$11.99
Crab Dosa	\$12.99
Rava Dosa	\$10.99
Rava Onion Dosa	\$11.99
Rava Masala Dosa	\$12.99

## RICE SPECIALS

Jeera Rice	\$7.99
Tamarind Rice (16oz)	\$8.99
Curd Rice (16oz) (Served with pickle)	\$8.99
Sambar Rice (16oz)	\$9.99

## SOUPS

Sweet Corn Soup Veg●●	\$5.99
Manchow Soup Veg●●●	\$5.99
Pepper Soup Veg	\$5.99
Tomato Soup●●	\$5.99
Lemon Coriander Soup	\$5.99
Sweet Corn Soup Chicken●●	\$6.99
Pepper Soup Chicken	\$6.99
Manchow Soup Chicken●●●	\$6.99
Chicken Bone Soup●●	\$7.99



## APPETIZERS VEG

- Samosas (2pcs)** ● \$5.99  
Tempered potatoes, peas and cashews in a crispy pastry. Vegan. Served with mint / tamarind sauce
- Veg Spring Rolls (4pcs)** ● \$5.99  
Crunchy veggies in a crispy spring roll. Vegan. Served with sweet chilli sauce
- Cut Mirchi** \$6.99  
Cut mirchi is a popular south indian street food made by frying battered green chilies
- Stuffed Mirchi** \$7.99  
Mirchi stuffed with **peanuts**
- Peppers Spl Veg Momo (CS)** ●● \$12.49  
Crispy style momos (dumplings) fried and tossed with chef's special pepper sauce (contains peanuts)
- Corn Chatpata** ●● \$12.49  
Corn Kernel deep fried & tossed in south Indian spices
- Garlic Pepper Mushroom Roast** ●● \$13.49  
Mushroom Coated with batter & cooked in Indian street style
- Manchurian Mushroom** ●● \$13.49  
Mushroom cooked with Manchurian sauce and served dry.
- Paneer Burji** ●● \$13.49  
Made with paneer, tomatoes, onions, and Indian spices
- Chilli Mushroom** ●● \$13.49  
Mushroom cooked in chili sauce with onions, bell peppers, spices, chillies and herbs
- Manchurian (Dry/Wet)** ●● Gobi (\$12.49) / Veg (\$13.49) / Baby Corn (\$12.49) / Paneer (\$14.49)  
Deep fried tossed in soya sauce-based gravys
- Chili** ●● Gobi (\$12.49) / Baby Corn (\$12.49) / Paneer (\$14.49)  
Deep fried Baby Corn / Gobi / Paneer coated with batter and cooked in Indo Chinese style
- 65 (CS)** ●●● Gobi (\$12.49) / Baby Corn (\$12.49) / Paneer (\$14.49)  
Deep fried Baby Corn/Gobi/Paneer marinated with spicy batter & tossed with sauce
- Curry Leaf (CS)** ●● Gobi (\$12.49) / Baby Corn (\$12.49) / Paneer (\$14.49)  
Deep fried veggies sautéed with freshly crushed curry leafs powder, onions, green chilies, and curry leaves
- Guntur Karampodi (CS)** ●● Gobi (\$12.49) / Baby Corn (\$12.49) / Paneer (\$14.49)  
Deep fried veggies sautéed with freshly crushed Karampodi onions and green chilies
- Konaseema Vepudu (CS)** ●● Gobi (\$12.49) / Baby Corn (\$12.49)  
Veggies tossed with special spice powder cooked with green chilies, curry leaves
- Masakali (CS)** ●● Gobi (\$13.49) / Baby Corn (\$13.49) / Paneer (\$14.49)  
Cooked specially made masakali sauce, spices mixed with yogurt and Homemade Masala

● Mild ● Medium ● Spicy

## APPETIZERS NON-VEG

- Egg Omlet (Half Boil/Full Boil)** ●●● \$7.49  
Beaten eggs, fried with butter or oil in a frying pan
- Egg Bhurji** \$12.49  
Made with egg, tomatoes, onions, and Indian spices
- Peppers Spl Chicken Momo (CS)** ●● \$14.49  
Crispy style momos fried & tossed with chef's special pepper sauce (contains peanuts)
- Chicken Manchurian (Dry/Wet)** \$14.49  
Deep fried Chicken tossed in soya sauce-based gravy
- Chicken Pepper Roast** ●● \$14.49  
Chicken meat seasoned with pepper
- Crispy Chicken Pakoda** ●● \$14.49  
Chicken deep fried with indian spices
- Chintamani Chicken Pakoda (CS)** ●● \$14.49  
Bone in chicken deep fried with indian spices
- TPC @ The Peppers Chicken (CS)** ●● \$14.49  
Deep fried chicken tossed in chef special sauce with onions
- Konaseema Kodi Fry (CS)** ●● \$14.49  
Chicken tossed with chef special spices powder cooked in green chilies and curry leaves
- Masakali Chicken (CS)** \$14.49  
Cooked specially made masakali sauce, spices mixed with yogurt and Homemade Masala
- Chicken Lollipops (6pcs)** ●●  
Dry (\$14.49) / Masala (\$15.49)  
Chicken lollipops marinated in spices coated zesty batter and deep fried served with sweet chilli sauce
- Chili** ●● Chicken (\$14.99) / Shrimp (\$16.49)  
Deep fried choice of meat sautéed with onion and green chilies in Szechuan sauce
- 65 (CS)** ●●● Chicken (\$14.49) / Fish (\$15.49) / Shrimp (\$16.49)  
Deep fried choice of meat tempered with curry leaves, green chilies and sautéed in hot red sauce
- Curry Leaf (CS)** ●● Chicken (\$14.49) / Fish (\$15.49) / Shrimp (\$16.49)  
Chicken sautéed with freshly crushed, curry leaf powder, onions and green chilies, and curry leaves
- Guntur Karampodi (CS)** ●● Chicken (\$14.49) / Fish (\$15.49) / Shrimp (\$16.49)  
Chicken sautéed with freshly crushed, Karampodi, onions and green chilies
- Nethilli Fish Fry (Dry Anchovy) (CS)** ●● \$15.49  
Dried fish cooked with chilies and special masalas
- Apollo Fish** ●● \$15.49  
Fish boneless fillets marinated and tossed in flavorful saucy thick gravy
- Shrimp Pakoda** ●● \$16.49  
Shrimp marinated in spiced batter & deep fried
- Goat Pepper Roast** ●● \$18.49  
Goat meat seasoned with pepper
- Goat Sukka (CS)** ●● \$18.49  
Bone-in goat, cooked with special spices & pepper (Min 20 mins)



## TANDOORI

All tandoori items served with mint sauce. (Min 20 Mins)

**Tandoori Paneer (8pcs)** ●●● \$15.49

Paneer (Cottage Cheese) chunks marinated with our own special spices and slow grilled in clay oven

**Chicken Tikka Kebab (8pcs)** ●●● \$15.49

Chicken boneless cubes marinated in yogurt and Indian spices cooked in tandoori oven

**Tangdi Kebab chicken (5pcs)** ●●● \$16.49

Marinated chicken drumsticks with special spices cooked in tandoori

**Tandoori Chicken (5pcs)** ●●● \$16.49

Tender bone-in chicken marinated with exotic tandoori spices and slow grilled in clay oven

**Malai Kebab (8pcs)** ●●● \$16.49

Chicken chunks marinated with creamy ranch, herbs, and special spices and slow grilled in clay oven

**Tandoori Shrimp (7pcs)** ●●● \$17.49

Shrimp are marinated in a spiced yogurt mixture then grilled to give a delicious flavor

**Tandoori Fish (Whole Pomfret Fish)** ●●● \$20.99

Fish is marinated with spices, coated with flour & is shallow fried on tava

**Tandoori Mix (10pcs)** ●●● \$20.99

(2pcs Tandoori Chicken, 1pc Chicken Tika, 1pc malai kebab, 2pcs tangdi chicken, 2pcs paneer tikka, 2pcs shrimp)

**Lamb Chops (6pcs) (Weekends Only)** ●●● \$20.99

Lamb rack marinated with special Indian herbs, yogurt, house made masala paste and slow grilled in clay oven

## ENTREES

(All entrees are served with rice)

**Dal Tadka** ●●● \$12.49

Flavored lentil cooked with a touch of herbs & mild spices

**Chana Masala** ●●● \$12.49

Chickpeas cooked with mixed spices of coriander, chili powder and ground turmeric

**Aloo Gobi** ●●● \$12.49

Traditional Curry made of potatoes & cauliflower florets with a combination of home made spices

**Bendhi Masala** \$13.49

Fresh okra cooked in a rich spicy tangy sauce, curry leaves with homemade spices

**Gutti Vankaya** ●●● \$13.49

Stuffed Eggplant/Brinjal curry in traditional Andhra style

**Karaikudi** ●●● Paneer (\$14.49) / Veg (\$14.49)

Paneer/Vegetables sautéed & cooked in mild sauce & spices in chettinad style

**Paneer Tikka Masala** ●●● \$14.49

Paneer chunks marinated with our own special spices

**Paneer Butter Masala** ●●● \$14.49

Paneer cooked in butter cream and tomato gravy

**Saag Paneer** ●●● \$14.49

Paneer in a thick curry sauce based on pureed spinach

**Mix Veg Paneer Curry** ●●● \$14.49

Mixed vegetables & Paneer cooked with creamy sauce

**Kadai Paneer** ●●● \$14.49

Paneer (Cottage cheese) bell peppers, and onions cooked with freshly ground spicy masala

**Navaratan Korma** ●●● \$14.49

Mixed vegetables cooked with fully creamy sauce

**Methi Malai Paneer** ●●● \$15.49

Paneer cooked in Simmered methi leaves based spice mix & cream

**Malai Kofta** ●●● \$15.49

Small crispy balls of cottage cheese deep fried, lightly simmered in rich & creamy mildly-sweet onion tomato gravy

**Kashmiri Malai Kofta** ●●● \$16.49

Small crispy balls made with veggies, cheese and cashew nuts cooked in delicious creamy gravy

## ENTREES

(All entrees are served with rice)

**Egg Masala** ●●● \$12.49

Boiled eggs cooked with tomato sauce & fresh ground spices

**Tikka Masala** ●●● Chicken (\$14.49) /

Shrimp (\$16.49) / Lamb (\$17.49)

Meat cooked in creamy tomato and onion sauce

**Butter Masala** ●●● Chicken (\$14.49) /

Shrimp (\$16.49) / Lamb (\$17.49)

Meat cooked with creamy tomato sauce and spices

**Murg Methi Malai** ●●● \$15.49

Reshmi chicken in a fresh fenugreek cream sauce

**Nethilli Fish Curry (Dry Anchovy) (CS)** ●●● \$16.49

Delicious and spicy anchovies fish cooked with a rich, buttery tomato sauce

**Fish Masala** ●●● \$16.49

Fish smothered with freshly ground spices, shallow fried & tossed in tomato-onion gravy with home made masala mix

**Shrimp Curry** ●●● \$16.49

Prawns cooked and roasted in spicy onion tomato gravy

**Crab Masala (CS)** ●●● \$17.49

Crab Masala is a fragrant medley of spices and aromatics. Its spicy punch is set off deliciously by the crab meat

**Grandma Curry (CS)** ●●● Chicken (Bone-in) (\$15.49)

Shrimp (\$17.49) / Goat (\$18.49) / Lamb (\$18.49)

A traditional curry made with chef special homemade spices

**Vindaloo (CS)** ●●● Chicken (\$14.49) / Lamb (\$17.49)

Cooked with various spices in a yogurt-based sauce

**Karaikudi** ●●● Chicken (\$15.49) /

Goat (\$18.49) / Lamb (\$18.49) / Shrimp (\$17.49)

Choice of meat sautéed, cooked with mild sauce & spices in chettinad style

**Korma** ●●●

Chicken (\$15.49) / Goat (\$17.49) / Lamb (\$17.49)

Choice of meat cooked in coconut & cashews-based gravy

**Andhra Curry** ●●● Chicken (Bone-in) (\$14.49) /

Fish (\$16.49) / Goat (\$17.49)

Cooked in a tangy gravy with special home made spices garnished with fried curry leaves & green chillies

**Mughalai (CS)** ●●● Chicken (\$15.49) / Goat (\$18.49)

The Pepper's Special Cashew creamy with choice of meat with Indian spices

**Rahra Mutton (CS)** ●●● \$18.49

Bone-in goat meat in boneless kheema (grounded goat) curry with melange of classic Indian spices



## BIRYANIS

Biryani is a delicious dish made with Indian spices, long grain basmati rice, spiced meat or veggie protein and aromatics that are steamed together.

All biryani dishes are served with raita (Indian Yogurt) & salan (Gravy Contains Nuts)

Reg : Regular | Fam : Family Pack (To Go Only)

Only Family Pack comes with Appetizer (8oz) & Dessert (8oz)

	Reg.	Fam.
Veg Dum	\$12.49	\$28.99
Avakaya Veg Dum	\$13.49	\$29.99
Gongura Veg Dum	\$13.49	\$29.99
Ulavacharu Veg	\$14.49	\$31.99
Paneer	\$14.49	\$35.99
Avakaya Paneer	\$15.49	\$37.99
Gongura Paneer	\$15.49	\$37.99
Ulavacharu Paneer	\$16.49	\$39.99
Hyderabad Egg	\$12.49	\$30.99
Gongura Egg	\$13.49	\$31.99
Hyderabad Chicken Dum	\$14.49	\$35.99
Chicken Tikka	\$15.49	\$36.99
Peppers Spl. Bnls Chicken	\$15.49	\$37.99
Avakaya Chicken	\$16.49	\$37.99
Gongura Chicken	\$16.49	\$37.99
Ulavacharu Chicken	\$17.49	\$41.99
Goat Fry	\$19.49	\$42.99
Goat Dum (Weekends Only)	\$18.49	\$40.99
Goat Kheema	\$18.49	\$42.99
Avakaya Goat Dum	\$19.49	\$43.99
Gongura Goat Dum	\$19.49	\$43.99
Ulavacharu Goat	\$20.49	\$45.99
Fish	\$16.49	\$38.99
Shrimp Fry	\$18.49	\$40.99
Gongura Shrimp	\$19.49	\$41.99

## PULAVS (WEEKENDS ONLY)

Gutti Vankaya	\$14.49	\$31.99
Egg Pulav	\$14.49	\$31.99
Raju Gari Kodi Pulav	\$17.49	\$39.99
Rani Gari Goat Fry	\$19.49	\$41.99
Kheema	\$19.49	\$43.99

## BEVERAGES

Fountain Drinks	\$1.99
Bottled Water	\$1.99
Cutting Chai	\$2.49
Madras Coffee	\$2.99
Mango Lassi	\$4.49
Chikoo Milkshake	\$4.99
Sithafal Milkshake	\$4.99

## BREADS + SIDES

Plain Naan	\$3.49
Flat fluffy bread cooked in Tandoor oven	
Butter Naan	\$3.99
Flat fluffy butter bread cooked in Tandoor oven	
Tandoori Roti	\$3.99
Popular Indian wheat bread cooked in the Tandoor oven	
Bullet Naan	\$4.49
Spicy naan topped with green chillies	
Garlic Naan	\$4.49
Flat bread cooked in oven is topped with minced garlic	
Onion Kulcha	\$4.99
Naan stuffed with onions	
Kashmiri Naan	\$5.99
Naan stuffed with nuts & raisins. Cooked on tandoori oven	
Bread Basket	\$12.99
(1pc plain naan, 1pc butter naan, 1pc tandoori roti 1pc garlic naan)	

## INDO-CHINESE

Fried Rice ●●●	Veg (\$11.49) / Egg (\$12.99) / Chicken (\$13.49) / Shrimp (\$15.49)
Rice stir fried with choice of veg/egg/meat and Indo-Chinese spices	
Szechuan Fried Rice ●	Veg (\$11.49) / Egg (\$12.49) / Chicken (\$13.49) / Shrimp (\$15.99)
Rice stir fried with choice of veg/egg/meat and Szechuan spices	
Hakka Noodles ●●●	Veg (\$11.49) / Egg (\$12.49) / Chicken (\$13.49) / Shrimp (\$15.49)
Boiled Noodles stir fried with choice of veg/egg/meat and spices	
Spicy Macaroni ●●	\$12.49
Made with macaroni, vegetables and spices	

## DESSERTS

Gulab Jamun (3pcs)	\$4.99
Rasmalai (3pcs)	\$5.99
Double Ka Meeta	\$5.99

● Mild ● Medium ● Spicy

Please Note: 18% Gratuity will added to parties of six or more

# CATERING & DELIVERY SERVICES AVAILABLE