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Appetizers

Veg

Veggie Samosa

Pastry turnover filled with pot a tu and green peas
\$ 6.99

Veggie Samosa Chat

A famous street food made with scrambled samosa topped with chutneys, chickpea and sev
\$ 9.99

Gobi Manchurian

Batter fried cauliflower Infused with garlic, ginger, onion, chill bell pepper and scallions in tangy gravy
\$ 12.99

Pakora

Batter fried fritters with your choice of Onion, Mixed Vegetables, Paneer, or Mirchi
\$ 7.99

Lasuni Gobi

Crispy cauliflower florets tossed in a spicy, tangy, and garlic-infused sauce.
\$ 12.99

Panner Pakora

Cubes of soft Indian cottage cheese coated in a spiced gram flour batter and deep-fried until golden and crispy.
\$ 10.99

Chilly Mushroom

Button mushrooms stir-fried with bell peppers and onions in a spicy, tangy, and savory Indo-Chinese sauce.
\$ 13.99

Chilly Panner

Cubes of Paneer stir-fried with bell peppers and onions in a spicy, tangy, and savory Indo-Chinese sauce.
\$ 12.99

Non-Veg

Chilli Chicken

Boneless chicken is marinated in flavorful sauces, fried until crispy, sauteed with onion and peppers.
\$ 13.99

Chilly Shrimp

Shrimp is marinated in flavorful sauces, fried until crispy, sauteed with onion and peppers.
\$ 13.99

Chilly Fish (Mahi Mahi)

Fish is marinated in flavorful sauces, fried until crispy, sauteed with onion and peppers.
\$ 18.99

Chilly Fish (Salmon)

Fish is marinated in flavorful sauces, fried until crispy, sauteed with onion and peppers.
\$ 17.99

Madurai Chicken Pakoda

A beloved south Indian appetizer featuring juicy, bone-in chicken marinated in robust regional spices and deep-fried to a crispy perfection
\$ 13.99

Chicken 65

Boneless chicken is marinated in flavorful sauces, fried until crispy, sauteed with onion and peppers.
\$ 13.99

Garlic Shrimp

Shrimp is marinated in flavorful sauces, fried until crispy, sauteed with garlic and peppers.
\$ 13.99

Pepper Chicken

Chicken Battered, deep fried, sauteed with black pepper & spices
\$ 12.99

Soup & Salad

Tikka Salad

Chicken with mixed greens, cucumbers, lettuce, cabbage, carrots, green peppers, onion and tossed with Chef's special dressing

\$ 9.99

Green Salad

Cucumber, onion, tomatoes, fresh coriander, soaked lentils on a bed of lettuce. Served with chilli lemon and oil dressing

\$ 7.99

Tomato Shorba

A savory blend of tomato puree, fresh vegetables and onions topped with a dash of cream and croutons

\$ 5.99

Mulligatawny Soup

An International soup with lentil, coconut and lemon

\$ 5.99

Goat shorba

\$ 10.99

chicken corn soup

\$ 7.99

vege corn soup

\$ 5.99

chicken sweet and sour

\$ 7.99

veg sweet and sour

\$ 5.99

Tandoori Specialities

Tandoori Chicken

Bone-in chicken marinated with ginger, garlic and tandoori spices, grilled to perfection

\$ 18.99

Chicken Tikka

Boneless chicken marinated with ginger, garlic and tandoori spices, grilled to perfection

\$ 18.99

Chicken Malai Kabab

Boneless Chicken marinated in creamy saffron, cooked in a clay oven

\$ 18.99

Tandoori Shrimp

Wild caught shrimp marinated with chopped garlic, ginger, lime juice and cooked in a clay oven

\$ 19.99

Shish Kabab

Minced lamb smeared in a luscious marinade of aromatic spices and cooked in a clay oven

\$ 19.99

Tandoori Mix Grill

Mix of Tandoori chicken, chicken tikka, chicken malai and shish kabob

\$ 19.99

Paneer Tikka

Paneer marinated with ginger, garlic and tandoori spices, grilled to perfection

\$ 16.99

Fish Tikka

Fish marinated with ginger, garlic and tandoori spices, grilled to perfection

\$ 21.99

Vegan

Dal Tadka (Yellow)

Cooked yellow lentil with cumin seed flavored.

\$ 12.99

Channa Masala

Slow cooked chickpea seasoned with tomatoes, onion, roasted cumin, ginger and fresh coriander

\$ 12.99

Aloo Gobi

Blanched cauliflower and potato, sautéed with fresh ginger, spices, onion, peppers, tomatoes and roasted cumin

\$ 12.99

Bhindi Masala

Batter fried okra sautéed with tomatoes, red onion and bell pepper.

\$ 12.99

Sabji Nariyal

Assorted vegetable cooked with coconut, mustard, red chili and curry leaves

\$ 12.99

Vegetarian

Malai Kofta

Croquettes of ground mixed vegetables and cottage cheese stuffed with nuts, raisins and aromatic herbs.

\$ 15.99

Paneer Kurchan

Grated Paneer (cottage cheese) cooked with onion and bell pepper in a light creamy tomato sauce.

\$ 15.99

Paneer Pasanda

Cottage cheese cooked with cream sauce

\$ 14.99

Navaratan Kurma

Mixed vegetables and fruits in a creamy sauce.

\$ 14.99

Dal Makhni

Black lentils, split peas slow cooked in aromatic herbs and spices.

\$ 12.99

Saag Paneer

Creamy spinach cooked with tomatoes, homemade cheese sauce and spices.

\$ 14.99

Panner Butter Masala

Creamy, rich, mildly sweet gravy made with onion tomato base, rich in butter and cream.

\$ 14.99

Baingan Bartha

Traditional dish with smoked mashed eggplant infused with fennel coriander, ginger and cumin.

\$ 14.99

Vegetable Ammwala

Mixed vegetables cooked with mango, spices and cream

\$ 14.99

Mutter Paneer

Indian cottage cheese cubes and green peas

\$ 14.99

Paneer Tikka Masala

Paneer tikka masala is a popular dish of grilled paneer in spicy onion tomato gravy

\$ 14.99

Kadai Mushroom

Mushroom sauteed by cumin, bell pepper and onion-tomato gravy.

\$ 14.99

Kaju Paneer Butter Masala

Cashewnut Cooken in a Creamy Tomato Sauce

\$ 15.99

Subji Saag Malai

Vegitables and Cheese are Combined with a Flavourful Blend of ginger, garlic, spices, all Complimented by spinach gravy

\$ 14.99

Chicken Specialities

Chicken Tikka Masala

Chicken cooked with tomato-coriander sauce, flavored with bell peppers and onions.

\$ 16.99

Butter Chicken

A North Indian delicacy. Chicken cooked In a flavorful tomato cream sauce

\$ 16.99

Chicken Cardamon Korma

Chicken cooked in a milked onion-cardamom sauce.

\$ 16.99

Chicken Vindaloo

Spicy chicken gravy, chicken cooked with potatoes and malt vinegar. **spicy

\$ 16.99

Chicken Saag

Spicy chicken gravy, chicken cooked with potatoes and malt vinegar. **spicy

\$ 16.99

Chettinad Chicken

Originated from acommulnit (chettiar) made a place in hearts around the globe. Roasted spices and coconut

\$ 16.99

Kadai Chicken

Chicken sauteed with cumin, bell pepera, onion-tomato gravy.

\$ 16.99

Dragon Chicken

Thin tong strips of chicken breasts marinated and deep fried. Tossed with cashews, veggies and yummy sauce.

\$ 16.99

House Special Chicken Curry

Home style chicken curry. **spicy

\$ 16.99

Mango Chicken

Chicken side dish item prepared commonly in south India.

\$ 16.99

Chicken Madras

Chicken chunks cooked in hot coconut red curry.

\$ 16.99

Chicken Tikka Kadai

Cubes of grilled chicken tikka tossed in a spicy, aromatic kadai gravy with bell peppers and onions.

\$ 16.99

Choose One

Lamb / Goat Specialities

Balti Lamb

Boneless lamb slow cooked in a onion tomato gravy with aromatic flavors.

\$ 18.99

Vindaloo Goat

Boneless lamb or bone-In goat cooked with potatoes, malt vinegar and Indian spices

\$ 18.99

Dum Ka Kheema

spiced and smoked ground meat curry. it is made by marinating ground meat (keema) with an indian spice blend

\$ 19.99

Kadai Goat

Boneless lamb or bone-in goat sauteed with cumin, bell pepper and onion-tomato gravy

\$ 18.99

Palak Lamb

Boneless lamb or bone-in goat cooked in braised spinach, garlic, tomato onion masala

\$ 18.99

Rogan Josh

Boneless lamb or bone-In goat cooked in onion tomato gravy

\$ 18.99

Dal Goat

Boneless lamb or bone-in goat cooked with black lentils, onion-tomato masala and a touch of cream.

\$ 18.99

Lamb Pasanda

A mild, creamy, and aromatic curry featuring tender lamb in a rich sauce of yogurt, cream, and ground almonds

\$ 18.99

Homestyle Lamb & Goat Curry*

Homestyle boneless lamb or bone In goat curry

\$ 19.99

Mutton Ra Ra

a rich, robust North Indian mutton curry. its defining feature is the use of both whole bone - in mutton pieces and minced mutton

\$ 19.99

Seafood Specialties

Choice of Fish Salmon, Tilapia & Mahi-Mahi

Vindaloo Shrimp / Fish

Spicy shrimp/ Fish cooked with potatoe& and malt vinegar

\$ 18.99

Malai Curry Shrimp / Fish

Fresh avocado with red onion, green chilli, lime juice and ginger.

\$ 18.99

Coconut Curry Shrimp / Fish

Shrimp/ Fish with onions, tomatoes, coconut milk and mustard seed

\$ 18.99

Kadai Shrimp

Shrimp sauteed with cumin, bell peppers, onion tomato gravy

\$ 18.99

Homestyle Shrimp / Fish Curry

Homestyle onion-tomato curry

\$ 18.99

Rice & Biryani

Red Chillys Specials

Red Chilly's Mixed Biryani

Chicken, Lamb and Shrimp cooked in a saffron flavoured basmati rice with fresh herbs and spices

\$ 20.99

Biryani

Saffron flavoured basmati rice with blend of aromatic spices and fresh herbs give a taste and served with Raitha and pickle.Prepared with your choice of the following

Vegetable	\$ 14.99
Paneer	\$ 15.99
Chicken	\$ 16.99
Goat	\$ 18.99
Lamb	\$ 18.99

Street Style Fried Rice

Stir fried rice with scallion, chopped onion, peppers,ginger, garlic and prepared with your choice of the following

Vegetable	\$ 12.99
Chicken	\$ 14.99
Shrimp	\$ 15.99
Egg	\$ 12.99
Mixed	\$ 16.99
Paneer	\$ 15.99

Nan

Butter Naan	\$ 2.99
Garlic Naan	\$ 3.99
Gralic & Rosemary Naan	\$ 4.99
Onion Naan	\$ 4.99
Paneer Naan	\$ 4.99
Chilli Naan	\$ 4.99
Peshwari Naan	\$ 5.99
Bullet Naan	\$ 5.99
Cheese Naan	\$ 5.99
Chicken Tikka Naan	\$ 6.99
Gralic & Cheese Naan	\$ 5.99

Rotti

Paratha is an amalgamation of words parat and atta(Whole Wheat) which literally means cooked dough

Aloo Paratha	\$ 4.99
Plain Roti	\$ 3.99
Butter Roti	\$ 3.99
Punjabi Paratha	\$ 4.99
Kerala Paratha	\$ 5.99

Kids Menu

All orders with french fries and juice or soft drink

Chicken Nuggets
\$ 8.99

Chicken Malai Kabab
\$ 8.99

Spring Roll
\$ 8.99

Red Chilly's Side

A flat leavened bread made of all purpose flour traditionally cooked in a clay oven.

Raitha
Traditional relish with yogurt & cucumber with roasted cumin and black sail
\$ 3.99

Hot Pickle
Melange of veggies in hot spices, mustard seed etc.
\$ 3.99

Mango Chutney
Traditional sweet mango relish
\$ 3.99

Pappadam
Traditional gram flour wafers oven roasted
\$ 1.99

Tamarind Chutney
\$ 3.99

Mint Chutney
\$ 3.99

Extra Rice
\$ 2.99

Avacado Chutney
\$ 4.99

Desserts

Gulab Jamun
Fried cheese balls soaked in cardmom flavoured sugar syrup
\$ 4.99

Rasmalai
Rasmalai that is soft and mouth melting.
(RASMALAI - Ras literally translate to 'juice' and Malai to 'cream' flattened balls of chenna.
\$ 6.99

kulfi
Traditional Indian ice cream with a rich, Creamy texture and aromatic flavours
\$ 3.99

Rice Kheer
Rice Pudding
\$ 5.99

Drinks

Masala Chai
Masala chai made by brewing black tea with spices, sugar and milk.
\$ 3.99

Mango Lassi
Mango lassi is a delicious creamy drink with mango, yogurt, milk, a little sugar and a sprinkling of cardamom. its cool and refreshing.
\$ 5.99

Sweet Lassi
Lassi is a blended yogurt, milk, ice, sugar and touch of cream to make the most refreshing
\$ 4.99

Madras Cofee
\$ 3.99

Soft Drinks
\$ 2.99

Fresh Lime Soda
\$ 3.99

Salt Lassi
\$ 4.99



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