

CHAATS

Bhelpuri *(tamarind, mint & garlic sauce)*

Puffed rice, potatoes, chickpeas, puris & onions 5

Alu Tikki Chaat *(tamarind, mint & garlic sauce)*

Vegetable cutlets with chickpeas, yogurt & onions 5

Samosa Chaat *(tamarind & garlic sauce)*

Vegetable samosas with chickpeas, yogurt & onions 5

Sevpuri *(tamarind, mint & garlic sauce)*

Crispy puri served with potatoes, onion & chickpeas 4.5

Pani Puri *(tamarind sauce on side)*

Puri filled with potatoes, chickpeas served with chilled spicy water 5

Dahi Batata Puri *(tamarind sauce)*

Puris with potatoes, chickpeas, yogurt, onions & sev 5

Alu Papdi Chaat *(tamarind, mint & garlic sauce)*

Crushed puris, potatoes, chickpeas, yogurt & onions 5

Palak Chaat *(tamarind, mint & garlic sauce)*

Fried Spinach, potatoes, chickpeas, yogurt & onions 8

KATI ROLLS

Paneer Roll

Delicious paneer filling w/ lettuce, onions filled in a roti 7

Gobi Roll

Delicious gobi filling w/ lettuce, onions filled in a roti 7

Chicken Tikka Roll

Chicken tikka with spices, onions wrapped in a roti 8

Fish Roll

Delicious fish filling w/ lettuce, onions filled in a roti 10

Shrimp Roll

Delicious fish filling w/ lettuce, onions filled in a roti 12

Egg Roll

Egg filling w/ lettuce, onions filled in a roti 7

VEG APPETIZER

Cut Mirchi

Long green chilies, dipped in a special batter & fried 8

Pakora (Onion / Spinach)

Crispy fried onions or spinach dipped special batter 8

Samosa (2)

Fried pastry w/ savory filling of spiced potatoes & peas 3

Paneer (Cottage Cheese) 65

Spicy deep-fried Paneer garnished w/ onions & cilantro 11

Gobi (Cauliflower Florets) 65

Spicy deep-fried Gobi garnished w/ onions & cilantro 10

NON-VEG APPETIZER

Chicken Pepper Fry

Chicken cooked with peppercorns & special spice mix 10

Chicken Sukka

Chicken cooked w/ spices and cooked till dry 10

Chicken 65

Spicy deep fried Chicken garnished w/ onions & cilantro 10

Chicken Lollipop

Spicy frenched chicken winglet cooked with spices 12

Shrimp Pepper Fry

Shrimp cooked with peppercorns & special spice mix 12

Shrimp 65

Spicy deep fried Shrimp garnished w/ onions & cilantro 14

Shrimp Apollo

Shrimp marinated in a medley of masala and deep fried 14

Fish Fry

Fish cooked with peppercorns & special spice mix 13

Fish 65

Spicy deep fried Fish garnished w/ onions & cilantro 13

Fish Apollo

Fish marinated in a medley of masala and deep fried 13

MINI MEALS

Vada Pav

Potato patties served in buns w/ mint chutney 8

Samosa Pav

Fried dish with a savory filling with potatoes, veggies served in buns with chutney (2) 8

Dabeli

Potatoes, pomegranates, onions with chutney 6

Sambar Vada

Fried legume donuts in spicy lentil soup 8

Chana Batura

Puffed bread (fried) and chickpeas 12

Chili Idli

Mini steamed rice cakes blended with spices 8

Veg Kothu Parotha

Diced Parotta with vegetables served with onion raita 12

Chicken Kothu Parotha

Diced Parotta with chicken served with onion raita 13

Pav Bhaji

Potatoes, vegetables with homemade spices 9

Puri Bhaji

Puffed breads served with spicy potato curry (2) 10

Dahi Vada

Fried flour balls soaked in yogurt w/ tamarind chutney 8

Omelet Sandwich

Savory omelet sandwich with onion and green chili 8

Mini Idli Sambar

Mini steamed rice cakes dipped in spicy lentil soup 8

INDO-CHINESE

Vegetable, Gobi, Paneer Manchurian

Coated in a manchurian sauce made from scratch (ginger and garlic, soy sauce, chili sauces, and vinegar) 10/10/12

Chili Gobi, Chili Paneer or Chili Baby Corn

Another finger food which is made with our Indo-Chinese formula with some fresh onions and bell peppers 10/10/10

Chicken, Fish or Shrimp Manchurian

Coated in a manchurian sauce made from scratch 12/13/14

Chili Chicken, Chili Fish or Chili Shrimp

Indo-Chinese style meal w/ onions & bell peppers 12/13/14

RICE & NOODLES

Vegetable Fried Rice

Aromatic rice stir fried with vegetables 10

Vegetable Hakka Noodles

Pan fried noodles w/ chicken sautéed in herbs & spices 10

Chicken Fried Rice

Aromatic rice stir fried with chicken 12

Egg Fried Rice

Aromatic rice stir fried with eggs and vegetables 11

Shrimp Fried Rice

Aromatic rice stir fried with shrimp 14

BIRYANI

Chicken Dum Biryani

Rice cooked with chicken & blend of spices 13

Veg Dum Biryani

Rice cooked with blend of spices and vegetables 11

Egg Biryani

Rice cooked with blend of spices and eggs 11

ASK about our

CATERING



DOSA

Rice & lentil crepe with sambar & coconut chutney
add Masala—potato curry with spices

Plain Dosa-8	Masala Dosa-9
Mysore Dosa-9	Mysore Masala Dosa-10
Ghee Dosa-9	Ghee Masala Dosa-10
Milaga Podi Dosa-9	Milaga Podi Masala-10
Onion Dosa-10	Onion Masala Dosa-10
Spring Dosa-12	Egg Dosa-10
Paneer Dosa-12	Chili Paneer Dosa-12

UTTAPAM

Rice pancakes served w/ sambar & coconut chutney

Plain Uttapam-10	Onion Uttapam-10
Hot Chili Uttapam-10	Ghee Uttapam-10
Onion & Hot Chili Uttapam-10	

INDIAN BREADS

\$4.50

Plain Naan	Butter Naan
Garlic Naan	Kerala Parotta
Veg Kotthu Parotta	

OUR VALUE

At Hot Breads, our mission is to provide delicious and remarkable food and drinks at affordable prices. We pride ourselves in combining the convenience of a fast-food atmosphere with a home-style taste that everyone can enjoy. Our food and drink meet the highest standards of quality, freshness and seasonality, and combines both modern-creative and traditional styles of Indian cooking. We create high-quality food using the freshest ingredients, preparing food from scratch on a daily basis. Our goal is to serve you – our most valued customer. We value your feedback. If our products and services do not meet your standards, you are more than welcome to inform us. Your honest feedback will ensure that Hot Breads continues to improve in providing the community w/ superior food & dining experience.

ENTREE (served w/ rice and bread)

<p>Paneer Tikka Masala Spicy twist to the Butter Masala, but with onions, bell peppers and Tikka Masala 12</p> <p>Kadai Paneer Paneer cooked w/ peppers, tomatoes & onion gravy 12</p> <p>Mixed Veg Chettinad Mixed vegetables cooked with a special blend of spices 12</p> <p>Dal Makhni Buttery lentil dish made with black lentils, butter & cream 10</p> <p>Palak Paneer Masala Paneer cooked in a leafy based sauce & spices with spinach 12</p> <p>Green Pepper Masala Bit-sized green pepper cooked in tomato & onion based sauce garnished w/ raw onions & cilantro 10</p> <p>Malai Kofta Paneer koftas in a creamy, rich, mild and lightly sweet onion tomato based gravy 13</p> <p>Butter Chicken Marinated chicken cooked curry base w/ creamy butter 13</p> <p>Dum Ka Chicken Chicken gently simmered over a slow fire and cooked in a Hyderabadi influenced gravy 13</p> <p>Fish Curry Fish in curry with South Indian style of cooking that's a tad spicy, tangy & tasty 14</p> <p>Shrimp Curry Shrimp in curry with South Indian style of cooking that's a tad spicy, tangy & tasty 15</p>	<p>Paneer Butter Masala Paneer in a tomato base and topped w/ creamy butter 12</p> <p>Mixed Vegetable Korma Mixed vegetables in coconut and cashew nut gravy 11</p> <p>Dal Fry Boiled Toor Dal cooked with garlic and chilies 10</p> <p>Alu Gobi Potatoes and Gobi cooked in a special of spices 10</p> <p>Bhindi Masala Stir fried okra cookies in a blend of spices 10</p> <p>Chana Masala Chickpeas cooked in tomato & onion based sauce garnished with raw onions & cilantro 10</p> <p>Chicken Tikka Masala Tender chunks of chicken marinated in yogurt and cooked in tomato sauce 13</p> <p>Kadai Chicken Chicken cooked w/ bell peppers, tomatoes & onion gravy 13</p> <p>Chicken Chettinad Chicken cooked with a variety of spices Tamil Nadu style 13</p> <p>Malabar Fish Curry Sardines semi-stewed in a Kerala-style curry w/ assorted vegetables 13</p> <p>Kadai Shrimp Shrimp cooked in a tomato and onion gravy base. This dish only requires one kadai (utensil) to be cooked 15</p>
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Chicken Korma
Chicken cooked in a coconut and cashew gravy 15

Hot Breads & Cakes

Indian Casual Dining



Dosa



Thali



Samosa

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Having a Party, We Deliver!
(ask for details)

301-977-1919

70 Market Street
Gaithersburg, MD 20878

www.hotbreadsmddc.com
info@hotbreadsmddc.com