



Shukkranaa

INDIAN CUISINE

At Shukkranaa Indian Cuisine, every meal is a celebration of gratitude, flavor, and tradition. Inspired by the word “Shukkranaa”, which means thankfulness & gratefulness for all our blessings, we bring you the true taste of India-crafted with love, passion, and a deep respect for the art of Indian cooking.

Our chefs blend authentic North Indian recipes with fresh, high-quality ingredients and aromatic spices to create dishes that are rich, vibrant, and full of soul. From the sizzling tandoor to the comforting curries, each plate tells a story of heritage and heart.

Whether you’re dining in with family, sharing laughter with friends, or celebrating a special occasion, we invite you to experience the warmth of Indian hospitality and the joy of flavorful food. At Shukkranaa, every bite is our way of saying thank you for sharing this journey with us and allowing us to serve you the very best of India.

LUNCH

Tuesday | Wednesday | Thursday | Friday | Saturday
11:30 am - 2:30 pm

DINNER

Tuesday | Wednesday | Thursday - 5:00 pm - 9:00 pm
Friday | Saturday - 5:00 pm - 9:30 pm

Sunday 11.30 am - 9.00 pm | Monday Closed



Facebook



Instagram



Google Review

<http://www.shukkranaa.com> | 336-663-3737 / 336-660-0011



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SOUPS

CREAMY TOMATO (GF/NF) (finely blended with herbs)	5
CHICKEN (GF/NF) (house special with chef's herbs)	5
MULLIGATWANY (GF/V/NF) (spiced blended lentil)	5

SALADS

GARDEN SPECIAL (GF/V/NF) (chef's blend of veggies)	5
KACHUMBER (GF/V/NF) (onions, tomatoes, cucumber)	5
ONION CHILLI LEMON (GF/V/NF)	3

APPETIZERS / STARTERS

(Garnished and served with chutneys / Cooked in a clay oven-tandoor)

VEGETARIAN

ASSORTED PLATTER (GF)	10	PAPDI CHAAT (NF)	8
(assorted vegetables, crispy onion & paneer fritters)		(crunchy wafers layered with yogurt and tangy sauces)	
ALOO TIKKI CHAAT (GF/NF)	8	PANEER PAKORA (GF/NF)	8
(crisp potato patties with yogurt and chutneys)		(cottage cheese fritters, crisp and golden)	
BHEL POORI	7	PANEER TIKKA (GF/NF)	12
(puffed rice topped with onion, tomatoes, & chutneys)		(tandoor-roasted paneer with gentle smokiness)	
CHILLI PANEER (GF/NF)	11	SAMOSA CHAAT (NF)	8
(Indo-Chinese style paneer tossed in chili sauce)		(spiced samosa topped with chickpeas and chutneys)	
DAHI BATATA POORI (NF)	7	SPRING ROLL (NF/V/GF)	7
(hollow crisps filled with potato, chutneys & sweet yogurt)		(golden-fried rolls with seasoned vegetable filling)	
GOBI OR BABY CORN MANCHURIAN (GF/NF)	9	VEGETABLE SAMOSA (V/NF)	6
(crispy cauliflower in tangy soy-chili glaze)		(3 pcs fried pockets loaded with potatoes & peas)	
ONION BHAJIA (V/GF/NF)	7	VEGETABLE PAKORA (GF/V/NF)	7
(crispy onion fritters with gram flour spices)		(assorted vegetables fried in seasoned batter)	

NON - VEGETARIAN AND TANDOOR

CHICKEN 65 (GF/V/NF)	14	EGG MANCHURIAN (GF/V/NF)	12
(crispy chicken tossed in a spicy & tangy sauce)		(Indo-Chinese style fried eggs in savory sauce)	
CHICKEN CHILLY (GF/V/NF)	14	FISH PAKORA (GF/V/NF)	9
(wok-tossed chicken with chili and soy)		(crispy battered fish with subtle spices)	
CHICKEN MANCHURIAN (GF)	14	LAMB CHOP (GF/V/NF)	28
(crispy chicken fritters saute with garlic sauce)		(spiced lamb chops, grilled to perfection)	
CHICKEN SAMOSA (V/NF)	6	SALMON TIKKA (GF/NF)	20
(minced with herbs 4 pcs)		(delicately spiced salmon, char-grilled)	
CHICKEN TIKKA (GF/NF)	17	SEAFOOD MIXED GRILL (GF/NF)	20
(yogurt-marinated chicken, tandoor roasted)		(selection of grilled seafood delicacies)	
CHICKEN SEEKH KABAB (GF/V/NF)	17	TANDOORI CHICKEN (GF)	18
(minced chicken skewers, flame-grilled)		(assortment of premium chicken kebabs)	
CHICKEN MALAI KABAB (GF)	17	TANDOORI SHRIMP (GF)	20
(cream-marinated chicken, tender and mild)		(marinated and skewered)	
CHICKEN WINGS (V/NF)	14	TANDOORI MIXED GRILL (GF/NF)	20
(blended in special house sauces 12 Pcs)		(assortment of chicken (tandoori, malai, tikka)	

ENTREE'S SAUCES & CURRIES

(Simmered with delicacies and served with a side of our flavoured basmati jeera rice)

ACHARI	(GF/NF) (Pickle-spiced gravy with mustard and fennel notes)
BUTTER MASALA/MAKHANI	(GF) (Rich, creamy tomato-based curry simmered with butter, cream and spices)
COCONUT CURRY	(GF/NF) (Coastal-style curry with creamy coconut milk)
CURRY	(GF/NF) (Classic homestyle sauce with balanced Indian spices)
JALFREZI	(GF) (Semi dry onion base with special herbs & spices)
KADHAI	(GF) (Robust tomato-onion gravy with cracked spices and bell peppers.)
KORMA	(GF) (Mild, creamy cashew-based gravy with delicate sweetness)
MANGO CURRY	(GF) (Sweet-savory mango-infused gravy)
PAALAK / SAAG	(GF/NF) (Slow-cooked spinach purée with subtle spices) (Chickpeas & Corn too)
PEPPER FRY	(GF) (Bold black pepper reduction with aromatic spices) (Chicken & Goat only)
TIKKA MASALA	(GF) (Charred tikka finished in a refined spiced tomato sauce)
VINDALOO	(GF/NF) (Tangy Goan-style curry with vinegar and red chilies)

VEGETABLE (15) | PANEER (16) | EGG (18) | SALMON (20) | SHRIMP (20) | CHICKEN (17) | LAMB (18) | GOAT (18)

NF (Nut Free) | GF (Gluten Free) | V (Vegan) | (Vegetarian / Non-Vegetarian cooked / fried in separate utensils / fryers)
Local Produce / Halal Meats used subject to availability | 15% gratuity on parties 6 and above.

VEGETARIAN CLASSICS

(All time traditional favorites-like MOM's cooking served with a side of flavoured basmati jeera rice)

ALOO ACHARI (GF) <i>(spices and potato blended with pickle spice)</i>	15	KADHI PAKORA (GF) <i>(yogurt curry with chickpea fritters)</i>	15
ALOO GOBI MASALA (GF) <i>(potatoes and cauliflower in spiced tomato gravy)</i>	15	MALAI MATTAR ALOO (GF) <i>(potatoes & green peas in a creamy sauce)</i>	16
ALOO MATTAR (GF) <i>(potatoes and peas simmered in classic curry)</i>	15	MALAI KOFTA (GF) <i>(fried vegetable dumplings in creamy gravy)</i>	15
BHINDI MASALA (GF) <i>(sautéed okra with onions and spices)</i>	15	MALAI MATTAR MUSHROOM (GF) <i>(button mushrooms and peas in a creamy sauce)</i>	16
BAINGAN BHARTA (GF) <i>(fire-roasted eggplant mashed with spices)</i>	15	MALAI MATTAR PANEER (GF) <i>(paneer & green peas in a creamy sauce)</i>	16
CHANNA MASALA (GF) <i>(chickpeas in tangy tomato-onion gravy)</i>	15	MATAR PANEER (GF) <i>(paneer and peas in tomato-based sauce)</i>	15
DAL MAKHANI (GF) <i>(slow-cooked black lentils with cream and butter)</i>	15	NAVRATNA KORMA (GF) <i>(mixed vegetables, nuts, and mild cream sauce)</i>	15
DAL TADKA (GF) <i>(yellow lentils finished with ghee and spices)</i>	15	PANEER BHURJI (GF) <i>(spiced scrambled paneer with herbs)</i>	17

BREADS *(Fresh baked in a clay oven-tandoor)*

KULCHA (NF) <i>(Onion/Potato/Paneer)</i> <i>(leavened stuffed flatbread)</i>	4
LACHHA PARATHA (NF) <i>(Plain/Bullet/Herbs)</i> <i>(whole wheat flour multilayered buttered flatbread)</i>	5
NAAN (NF) <i>(Plain/Butter)</i> <i>(soft & fluffy flatbread)</i>	3
SPECIAL NAAN (NF) <i>(Garlic/Bullet/Rosemary/Oregano)</i> <i>(leaved white flour)</i>	4
PESHAWARI NAAN <i>(leavened stuffed flatbread with sweet nuts & herbs)</i>	5
TANDOORI ROTI (NF) <i>(Plain/Butter)</i> <i>(whole-wheat flatbread)</i>	3

SIDES

ACHAR (GF/V/NF) <i>(Indian pickles)</i>	2
MANGO CHUTNEY (GF/V/NF)	2
MASALA PAPAD (NF/V) <i>(fried papad topped with onion, tomato & spices)</i>	3
ONION CHUTNEY (GF/V/NF)	2
RAITA (GF/NF) <i>(yogurt with cucumber, onion & spices)</i>	4
ROASTED PAPAD (NF/V) <i>(thin and crisp spiced chickpea flour tortillas)</i>	2
SIDE OF RICE (GF/NF) <i>(flavoured basmati rice)</i>	4
YOGURT (GF/NF) <i>(plain)</i>	3

BIRYANIS

(Fragrant basmati rice layered with spiced protein)

VEGETABLE (15) | PANEER (16) | EGG (18) | SALMON (20) | SHRIMP (20) | CHICKEN (17) | LAMB (18) | GOAT (18)

BEVERAGES

INDIAN LEMON & MINT ICED TEA <i>(sweet / unsweet / fizzy)</i>	5
LASSI <i>(Indian style yogurt smoothie)</i> <i>(salted / sweet / mango / masala chaas)</i>	5
MASALA SODA <i>(soda with spices) (sweet / lemony / salted)</i>	5
MASALA CHAI <i>(traditional Indian tea with herbs & spices)</i>	3
SODAS <i>(coke & pepsi products)</i>	3
VIRGIN MOJITO	5

DESSERTS

GULAB JAMUN <i>(warm milk & cheese dumplings in sweet syrup)</i>	5
GAJAR HALWA <i>(slow-cooked carrot pudding with ghee and nuts)</i>	6
KHEER <i>(creamy rice pudding with cardamom)</i>	5
KULFI <i>(Indian Homemade Ice Cream)</i> <i>(Malai) (rich & dense caramelized milk)</i> <i>(Mango) (tropical mango-infused)</i>	3
RASMALAI <i>(soft cheese patties in saffron milk)</i>	5



CATERING SERVICES

Authentic Flavors for Every Celebration. Bring the rich, aromatic taste of North India to your next event.

We specialize in crafting unforgettable dining experiences filled with bold spices, traditional recipes, and warm hospitality that capture the true essence of North Indian cuisine. Whether you're hosting a wedding, corporate gathering, family celebration, or festive event, our expert chefs prepare every dish with care and authenticity—from creamy Butter Chicken and fragrant Biryani to smoky Tandoori delicacies and indulgent Paneer specialties.

OUR CATERING HIGHLIGHTS

Authentic North Indian Menu: A perfect blend of classic and contemporary dishes from Punjab, Delhi, and beyond.

Customizable Packages: Tailored menus to match your theme, taste, and guest preferences.

Vegetarian & Non-Vegetarian Options: Extensive variety to please every palate.

Corporate & Social Events: Ideal for weddings, engagements, birthdays, and business functions.

At Shukkranaa Indian Cuisine, we believe great food brings people together. Let us elevate your next occasion with the warmth, richness, and unforgettable flavors of North India.

Contact us today to plan your catering menu or request a customized quote!

Please Check the Below rates

Tray Size (inches)		Appetizers		Entrees	Speciality		Sides	Desserts	
Name	W x L x D	Veg	Non-Veg	Veg & Chicken	Veg	Meats	Raita Papad	Gajar Halwa Kheer	Other Desserts
Extra Large (XL)	11 x 19 x 3.2	\$ 120.00	\$ 160.00	\$ 165.00	\$180.00	\$185.00	\$120.00	\$200.00	\$175.00
Large (L)	11 x 19 x 2.2	\$ 90.00	\$ 115.00	\$ 115.00	\$125.00	\$140.00	\$85.00	\$155.00	\$135.00
Medium (M)	11 x 19 x 1.6	\$ 70.00	\$ 85.00	\$ 85.00	\$100.00	\$115.00	\$65.00	\$120.00	\$95.00
Small (S)	9 x 11 x 2.2	\$ 50.00	\$ 55.00	\$ 55.00	\$70.00	\$85.00	\$50.00	\$85.00	\$65.00

NOTES:

Delivery

: Within 10 miles \$ 40.00. Over 10 miles to be determined as per actual mileage

Packaging

: Hot Box and appropriate packing provided to ensure food stays warm & fresh (\$ 50.00 Deposit per hot case)

Setup & Chaffing Equipment

: Chaffing & Service Equipment provided as needed. Pricing varies based on requirement

Non Menu Items

: We make several items specifically for Catering only. Please call to discuss. Pricing may vary from above

BREAKTIME BILLIARDS & SPORTS BAR



Visit our other location -- Break Time Billiards & Sports Bar in Clemmons, NC—where over 28 Diamond pool tables (9ft, 7ft, and snooker) shine under modern lighting. The action never stops with 17 big-screen TVs, dart boards, and foosball tables fueling the fun. A rotating lineup of 28 draft beers and 40+ bourbons adds flavor to every visit. Whether you're nailing trick shots or sipping craft cocktails with fresh-squeezed ingredients, this is where competition and good times collide—making every night anything but ordinary.

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QUICK LUNCH SPECIALS

*(Tuesday through Friday between 11:30 am to 2:30 pm only)
(Includes 2 Curries, appetizer, salad, rice, bread & dessert)*

VEGETARIAN 12.99

Tuesday	: Paneer Butter Masala & Dal Tadka
Wednesday	: Paneer Kadhai & Dal Makhani
Thursday	: Mixed Vegetable Makhani & Dal Tadka
Friday	: Paneer Tikka Masala & Dal Makhani

NON VEGETARIAN 14.99

Tuesday	: Chicken Butter Masala & Dal Tadka
Wednesday	: Chicken Kadhai & Dal Makhani
Thursday	: Chicken Curry & Dal Tadka
Friday	: Chicken Tikka Masala & Dal Makhani

RED WINES

Merlot	8/25
Malbec	8/25
Cabernet Sauvignon	8/25
Pinot Noir	8/25

WHITE WINES

Pinot Giorgio	8/25
Sauvignon Blanc	8/25
Chardonnay	8/25
Riesling (mild Sweet)	8/25
Moscato (sweet)	8/25

INDIAN BEERS

12 Oz Bottle

Taj Mahal Premium Lager	9
Maharaja IPA - Pilsner	9
Kingfisher Premium Lager	9
1947 Premium Lager	9
Haywards 5000 Prem. Lager	9

16 Oz Can

Rupee IPA	10
Rupee Rice Premium Lager	10

22 Oz Bottle

Taj Mahal Premium Lager	12
Flying Horse Premium Lager	12
Haywards 5000 Prem. Lager	12
Old Monk 10000 Prem. Lager	12

LOCAL BEERS

Budwieser (12 Oz)	5
Corona (12 Oz)	8
Budlight (12 Oz)	5
Michelob Ultra (12 Oz)	6
Heineken (12 Oz)	5

Wine served 8oz Glass / Bottle.

Drinks are served only to adults aged 21 and up

Chef Special

AMUL CHEESE BUTTER MASALA (GF)	20
<i>(cheesy sauce with paneer & cheese cubes)</i>	
BALTI PANEER (GF)	19
<i>(bold, wok-style paneer curry)</i>	
EGG CURRY (GF)	17
<i>(signature curry sauce with boiled eggs)</i>	
GOAT ROGAN JOSH (GF)	20
<i>(slow-braised goat in kashmiri spices)</i>	
KAJU CURRY (GF)	20
<i>(cashew-rich gravy with luxurious texture)</i>	
KAJU MAKHANA (GF)	20
<i>(cashews and fox nuts in delicate spices)</i>	
LAMB ROGAN JOSH (GF)	20
<i>(aromatic lamb curry with deep spice notes)</i>	
MADRAS CHICKEN (GF)	18
<i>(spicy south Indian curry with coconut undertones)</i>	
MADRAS GOAT (GF)	20
<i>(bold, fiery goat curry with coastal spices)</i>	
METHI PANEER CHAMAN (GF)	20
<i>(paneer with fenugreek in creamy gravy)</i>	
PANEER LABABDAR (GF)	18
<i>(rich onion-tomato sauce with paneer)</i>	
SHAHI PANEER (GF)	18
<i>(royal cashew-cream gravy with paneer)</i>	

JAIN SPECIALITIES

(Recipes made without Onion & Garlic)

APPETIZERS / STARTERS

CHILLI PANEER (GF/NF)	14
<i>(Indian Cottage cheese cooked Indo Chinese style)</i>	
PANEER TIKKA (GF/NF)	14
<i>(yogurt & spices marinated cottage cheese cooked in a clay oven)</i>	

ENTREE'S

ALOO GOBI MASALA (GF/V/NF)	18
<i>(potato & cauliflowers with ginger & spices)</i>	
DAL TADKA (GF/NF)	17
<i>(yellow lentils cooked with special tempering)</i>	
KAJU CURRY (GF)	20
<i>(Cashew-rich gravy with luxurious texture)</i>	
MALAI KOFTA (GF)	18
<i>(veggie & potato croquettes in a creamy sauce)</i>	
METHI MALAI ALOO (GF/NF)	18
<i>(fenugreek & cream sauce with above options)</i>	
METHI MALAI MATTAR (GF/NF)	18
<i>(fenugreek & cream sauce with above options)</i>	
METHI MALAI MUSHROOM (GF/NF)	18
<i>(fenugreek & cream sauce with above options)</i>	
METHI MALAI PANEER (GF/NF)	18
<i>(fenugreek & cream sauce with above options)</i>	
PANEER BUTTER MASALA / MAKHNI (GF)	18
<i>(paneer cubes in our specialty creamy sauce)</i>	
PANEER TIKKA MASALA (GF)	18
<i>(paneer cubes in our specialty creamy sauce)</i>	