

Appetizers

1. Vegetable Samosa - Two turnovers filled with delicately spiced 3.25
2. Meat Samosa - Turnover stuffed with minced lamb, peas and spices. 3.50
3. Vegetable Pakora - Assorted vegetable fritters gently seasoned and deep fried. 3.25
4. Onion Bhujia - Three hot & spicy onion patties breaded and fried. 3.25
5. Chicken Pakora - Chicken fritters breaded and deep fried. 3.95
6. Aloo Chaat - Diced potatoes in tangy tamarind sauce. 3.50
7. Shrimp Pakora - Shrimp dipped in spiced batter, deep-fried. 6.95
8. Paneer Pakora - Homemade cheese, dipped in chickpea flour and fried. 3.95
9. Bhel Puri - Puffed rice with tomato onion and potato in Tamarind sauce. 3.50
10. Vegetarian House Platter - Two each of vegetable samosa, vegetable pakora, potato pakora, paneer pakora, and onion bhujia. 10.95
11. Mixed House Platter - Two each of meat samosa, chicken pakora, vegetable pakora, cauliflower pakora, and two tandoori chicken wings. 10.95

Soups & Salads

1. Dal Soup - Yellow lentil soup delicately flavored with herbs and spices. 2.95
2. Chicken Soup - A traditional chicken soup with lentils and spices. 2.95
3. Tomato Soup - Tomato soup with a touch of Indian spices. 2.95
4. Coconut Soup - Made with coconut and fresh milk, served hot with pistachios. 2.95
5. Green Salad - Lettuce, tomatoes, green peppers, and cucumbers. 2.25

The Tandoor (Clay Oven)

Served with Rice & Green Salad

1. Tandoori Chicken - Chicken marinated in fresh ground spices, then broiled in the tandoor (half). 12.95
2. Chicken Tikka - Boneless, tender chicken, gently broiled. 13.95
3. Reshmi Kabab - Mild, tender pieces of chicken breast, marinated in a very mild sauce, barbecued on a skewer in the tandoor. 13.95
4. Lamb Kabab - Juicy cubes of lamb, broiled to perfection in the tandoor. 13.95
5. Seek Kabab - Finger rolls of ground lamb, spiced with fresh ginger. 13.95
6. House Special Grill - Definitely recommended. Tandoori Chicken, Chicken Tikka, Seek Kabab, Lamb Kabab and Shrimp. 15.95
7. Tandoori Fish - Swordfish marinated in exotic spices. Broiled on charcoal. 15.95
8. Tandoori Prawns - Jumbo shrimp seasoned with fresh spices and herbs, baked in the tandoor. 15.95

Vegetarian Dishes

Served with Rice

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1. Mix Vegetable - Assorted garden fresh vegetables in a traditional onion sauce. 10.95
2. Vegetable Korma - Garden fresh vegetables cooked with a touch of cream. 11.95
3. Aloo Gobhi - Fresh cauliflower and potatoes, cooked in onions, tomatoes and herbs. 10.95
4. Matter Paneer - Fresh homemade cheese, cooked gently with tender garden peas and fresh spices. 10.95
5. Palak Paneer - Chunks of homemade cheese in spinach and fresh spices. 10.95
6. Aloo Palak - Spinach and potatoes with herbs and spices. 10.95
7. Palak Mushroom - Spinach and mushroom with fresh spices. 10.95
8. Aloo Makhani - Diced potatoes cooked in a very special tomato and butter sauce. 10.95
9. Punjabi Dal - Black lentils and beans, cooked in onions, tomatoes and fresh spices. 10.95
10. Baigan Bhartha - Roasted eggplant sauteed in onions, tomatoes and green peas. 11.95
11. Chana Aloo - Chick peas and potatoes cooked in fresh spices. 10.95
12. Aloo Mattar - Garden fresh green peas and potatoes with fresh spices. 10.95
13. Malai Kofta - Fresh vegetables and homemade cheeseball cooked in a rich sauce with nuts and cream. 11.95
14. Kadi Pakora - Dumplings of mixed vegetables, cooked in chickpea flour, yogurt and mustard sauce. 10.95
15. Paneer Shahi Korma - Tender chunks of homemade cheese, cooked with nuts and a touch of cream in fresh herbs and spices. 11.95
16. Paneer Masala - Tender chunks of homemade cheese, cooked with tomato and butter sauce. 11.95
17. Paneer Bhuna - Chunks of homemade cheese, sauteed in onions, broccoli and green pepper. 11.95
18. Paneer Bhurji - Homemade cheese grated and cooked with tomato and fresh spices. 12.95

Chef Specials

No Substitutions, Please. Not available for Take-Out

1. India House Vegetarian - Choice of Soup, Samosa and Pakora, Rice, Mattar Paneer, Chana Masala, Raita, Choice of Naan or Roti, and either Tea or Coffee. 20.95
2. India House Non-Vegetarian - Choice of Soup, Samosa and Pakora, Rice, Tandoori Chicken, Seek Kabab, Chicken Curry, Lamb Curry, Raita, choice of Naan or Roti, and either Tea or Coffee. 23.95

Chicken

Served with Rice

1. Chicken Curry - Chicken cooked in onions, garlic, ginger and spices. 10.95
2. Chicken Mango - Chicken cooked in onion, garlic, ginger, mango sauce, and broccoli. 11.95
3. Chicken Vindaloo - Boneless chicken and potatoes in a highly spiced sauce. 11.95
4. Chicken Chana - Chicken and chick peas cooked together with herbs and spices. 11.95
5. Chicken Paneer - Chicken and homemade cheese in onion sauce and spices. 11.95

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6. Chicken Jalferezi - Tender boneless chicken cooked with spring onions, tomatoes, green pepper and broccoli. 11.95
7. Chicken Makhani - Tandoori chicken breast cooked in tomato and butter sauce. 11.95
8. Chicken Shahi Korma - Tender chicken, delicately cooked in a rich sauce with nuts and cream. 11.95
9. Chicken Palak - Boneless chicken cooked with spinach and fresh spices. 11.95
10. Chicken Mushroom - Chicken and mushrooms cooked with onions, herbs and spices. 11.95
11. Chicken Tikka Bhuna - Chicken tikka cooked with browned onions, tomato and green peppers. 11.95
12. Chicken Tikka Masala - Tandoori chicken tikka, in a tomato and butter sauce. 11.95

Lamb

Served with Rice

1. Lamb Curry - Cube of lamb cooked in onion sauce with herbs and spices. 12.95
2. Lamb Mushroom - Chunks of lamb with mushroom and onion. 13.95
3. Lamb Shahi Korma - Tender lamb, in a rich sauce with nuts and cream. 13.95
4. Lamb Palak - Chunks of lamb and spinach in fresh spices. 13.95
5. Lamb Bhuna - Pan-broiled lamb, sauteed in onion, tomatoes, green pepper and broccoli. 13.95
6. Lamb Chana - Chickpeas and tender lamb cooked with Indian fresh spices. 13.95
7. Lamb Vindaloo - Lamb and potatoes cooked in a sharply spiced and tangy sauce. 13.95
8. Keema Mattar - Ground lamb cooked with peas and herbs. 13.95
9. Lamb Kabab Masala - Tandoor broiled lamb, cooked in tomato and butter sauce. 13.95
10. Lamb Jalferezi - Cubes of lamb in gravy with broccoli, tomato, onion and green pepper. 13.95
11. Lamb Pasanda - Tender lamb cooked in almond sauce. 13.95
12. Lamb Mango - Lamb cooked with onion, broccoli, ginger and garlic in mango sauce. 13.95

Seafood

Served with Rice

1. Fish Curry - Filet of swordfish cooked in brown onion sauce. 14.95
2. Fish Vindaloo - Fresh fish cooked in hot and spicy sauce. 14.95
3. Prawn Curry - Selected white shrimp cooked in our specially prepared curry sauce. 14.95
4. Prawn Masala - White shrimp in tomato and butter sauce. 14.95
5. Prawn Vindaloo - White shrimp cooked in a highly spiced and tangy sauce. 14.95
6. Prawn Bhuna - Shrimp sauteed in onion, tomato, green pepper and broccoli. 14.95
7. Prawn in Mango Sauce - Shrimp cooked in ginger, garlic, broccoli and mango sauce. 14.95
8. Prawn Palak - White shrimp cooked with ginger, garlic and spinach. 14.95
9. Prawn Mushroom - White shrimp cooked with mushroom and onions. 14.95
10. Prawn Korma - White shrimp in a rich sauce with cream and nuts. 14.95

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Rice Dishes

Biryani Served with Raita

1. Vegetable Biryani - Traditional vegetarian dish of curried rice with vegetables, dried fruits and nuts. 11.95
2. Chicken Biryani - Classic Indian dish of curried rice with chicken, dried fruits, nuts and broccoli. 12.95
3. Lamb Biryani - Curried rice with lamb, dried fruits, nuts and broccoli. 13.95
4. Prawn Biryani - White shrimp and rice with dried fruits, aromatic spices and broccoli. 14.95
5. India House Biryani - Our special Biryani cooked with chicken, lamb, shrimp, vegetables, dried fruits, nuts and broccoli. 14.95
6. Peas Pullao - Rice cooked with peas, dried fruits and nuts. 5.25
7. Plain Rice 2.95

Breads

1. Roti - Whole wheat bread baked. 2.25
2. Naan - Leavened fine flour bread, soft and fluffy. 2.25
3. Paratha - Whole wheat bread, butter layered. 2.95
4. Chapati - Whole wheat bread from the grill. 2.25
5. Aloo Paratha - Whole wheat bread, stuffed with potatoes. 2.95
6. Onion Kulcha - Fine flour bread, stuffed with onions and herbs. 2.95
7. Garlic Naan - Naan stuffed with fresh garlic and herbs. 2.95
8. Poori - Whole wheat puffy bread, deep-fried in vegetable oil. 2.95

Beverages

- Lassi - Cold refreshing yogurt drink. 2.95
- Mango Juice 2.95
- Mango Lassi - Mango milk shake. 3.50
- Perrier Water 1.95
- Soda - Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda and Lemonade 1.95
- Tea - Plain, Masala or Indian Tea boiled with Milk 1.50
- Iced Tea 1.95
- Coffee - Regular or Decaffeinated. 1.50

Side Orders

1. Raita - Homemade whipped yogurt with cucumbers, potatoes and fresh mint. 2.95
2. Papadum - Crisp lentil wafer. 2.25
3. Mix Pickles 1.95
4. Mango Chutney 1.95

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Desserts

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| 1. Kulfee - Homemade ice cream from reduced milk, almonds and pistachios. | 2.95 |
| 2. Mango Ice Cream - Mango fruit with homemade ice cream. | 2.95 |
| 3. Rasmalai - Sponge of homemade cheese in sweet cream sauce. | 2.95 |
| 4. Kheer - Famous Indian rice pudding flavored with cardamon. | 2.95 |
| 5. Gulab Jamun - Balls of dry milk and cheese in syrup. | 2.95 |
| 6. Vanilla Ice Cream | 2.95 |