

## **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 |