

Rice Dishes

Biryani Served with Raita

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|--|-------|--|-------|
| 1. Vegetable Biryani
Traditional vegetarian dish of curried rice with vegetables, dried fruits and nuts. | 10.95 | 4. Prawn Biryani
White shrimp and rice with dried fruits, aromatic spices and broccoli. | 13.95 |
| 2. Chicken Biryani
Classic Indian dish of curried rice with chicken, dried fruits, nuts and broccoli. | 11.95 | 5. India House Biryani
Our special Biryani cooked with chicken, lamb, shrimp, vegetables, dried fruits, nuts and broccoli. | 13.95 |
| 3. Lamb Biryani
Curried rice with lamb, dried fruits, nuts and broccoli. | 12.95 | 6. Peas Pullao
Rice cooked with peas, dried fruits and nuts. | 4.95 |
| | | 7. Plain Rice | 2.95 |

Breads

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

Beverages

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| Lassi
Cold refreshing yogurt drink. | 2.50 |
| Mango Juice | 2.50 |
| Mango Lassi
Mango milk shake. | 3.25 |
| 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

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| 1. Raita
Homemade whipped yogurt with cucumbers, potatoes and fresh mint. | 2.50 |
| 2. Papadum
Crisp lentil wafer. | 1.95 |
| 3. Mix Pickles | 1.50 |
| 4. Mango Chutney | 1.50 |

Wine

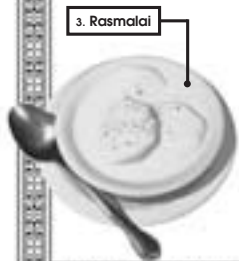
- Cabernet Sauvignon
- Merlot
- Chardonnay
- Pinot Grigio
- White Zinfandel

Indian Beer

- King Fisher
- Taj Mahal
- Maharaja
- Flying Horse

Desserts

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



Welcome to



720 Old Liverpool Road
Liverpool, New York 13088
(315) 451-1662

Catering and Take Out Services Available
Sunday Buffet Lunch

Lunch Menu

Served with Rice and the Dish of the Day

Vegetarian Dishes

1. **Palak Aloo** 6.50
Spinach and potatoes with garlic, ginger and spices.
2. **Palak Paneer** 6.50
Homemade cheese and spinach cooked in herbs and spices.
3. **Alu Mattar** 6.50
Green peas cooked with potatoes and spices.
4. **Mattar Paneer** 6.50
Garden fresh green peas and cheese cooked gently with spices.
5. **Punjabi Dal** 6.50
Black lentils and beans cooked in tomatoes, onion and cream.
6. **Mix Vegetable** 6.50
Assorted garden fresh vegetables sauteed in onion sauce.
7. **Chana Aloo** 6.50
Chick peas and potatoes in onion gravy.
8. **Kadi Pakora** 6.50
Vegetable dumpling in mustard sauce, chick pea flour and yogurt.
9. **Baigan Bhartha** 6.50
Roasted eggplant and green peas with tomatoes and onions.

Non-Vegetarian

1. **Chicken Curry** 6.95
Boneless chicken in freshly ground Indian spices.
2. **Chicken Vindaloo** 6.95
Chunks of chicken in very hot and spicy sauce.
3. **Chicken Mango** 6.95
Chicken cooked with Indian spice and broccoli.
4. **Chicken Tikka Masala** 6.95
Chicken tikka in tomato and butter sauce.
5. **Lamb Curry** 6.95
Cubes of lamb in onion sauce with herbs and spices.
6. **Lamb Vindaloo** 6.95
Lamb cooked in very spicy onion sauce.
7. **Keema Mattar** 6.95
Minced lamb cooked with green peas.
8. **Prawn Curry** 7.50
White shrimp cooked in our specially prepared onion sauce.
9. **Prawn Masala** 7.95
White shrimp cooked in tomato and butter sauce.
10. **Tandoori Lunch** 8.50
Tandoori chicken, vegetable or dal of the day, rice and naan.

1. & 2. Samosa

4. Onion Bhujia

Appetizers

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| 1. Vegetable Samosa
Two turnovers filled with delicately spiced potatoes and peas. | 2.95 | 7. Shrimp Pakora
Shrimp dipped in spiced batter, deep-fried. | 5.95 |
| 2. Meat Samosa
Turnover stuffed with minced lamb, peas and spices. | 3.25 | 8. Paneer Pakora
Homemade cheese, dipped in chickpea flour and fried. | 3.25 |
| 3. Vegetable Pakora
Assorted vegetable fritters gently seasoned and deep fried. | 2.95 | 9. Bhel Puri
Puffed rice with tomato onion and potato in Tamarind sauce. | 3.25 |
| 4. Onion Bhujia
Three hot & spicy onion patties breaded and fried. | 2.95 | 10. Vegetarian House Platter
Two each of vegetable samosa, vegetable pakora, potato pakora, paneer pakora, and onion bhujia. | 8.95 |
| 5. Chicken Pakora
Chicken fritters breaded and deep fried. | 3.25 | 11. Mixed House Platter
Two each of meat samosa, chicken pakora, vegetable pakora, cauliflower pakora, and two tandoori chicken wings. | 8.95 |
| 6. Aloo Chaat
Diced potatoes in tangy tamarind sauce. | 3.25 | | |

Soups & Salads

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| 1. Dal Soup
Yellow lentil soup delicately flavored with herbs and spices. | 2.95 | 4. Coconut Soup
Made with coconut and fresh milk, served hot with pistachios. | 2.95 |
| 2. Chicken Soup
A traditional chicken soup with lentils and spices. | 2.95 | 5. Green Salad
Lettuce, tomatoes, green peppers, and cucumbers. | 1.95 |
| 3. Tomato Soup
Tomato soup with a touch of Indian spices. | 2.95 | | |

The Tandoor (Clay Oven)

Served with Rice & Green Salad

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| 1. Tandoori Chicken
Chicken marinated in fresh ground spices, then broiled in the tandoor (half). | 10.95 | 5. Seek Kabab
Finger rolls of ground lamb, spiced with fresh ginger. | 11.95 |
| 2. Chicken Tikka
Boneless, tender chicken, gently broiled. | 11.95 | 6. House Special Grill
Definitely recommended. Tandoori Chicken, Chicken Tikka, Seek Kabab, Lamb Kabab and Shrimp. | 13.95 |
| 3. Reshmi Kabab
Mild, tender pieces of chicken breast, marinated in a very mild sauce, barbecued on a skewer in the tandoor. | 11.95 | 7. Tandoori Fish
Swordfish marinated in exotic spices. Broiled on charcoal. | 13.95 |
| 4. Lamb Kabab
Juicy cubes of lamb, broiled to perfection in the tandoor. | 11.95 | 8. Tandoori Prawns
Jumbo shrimp seasoned with fresh spices and herbs, baked in the tandoor. | 13.95 |

Vegetarian Dishes

Served with Rice

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| 1. Mix Vegetable
Assorted garden fresh vegetables in a traditional onion sauce. | 9.95 | 10. Baigan Bhartha
Roasted eggplant sauteed in onions, tomatoes and green peas. | 10.95 |
| 2. Vegetable Korma
Garden fresh vegetables cooked with a touch of cream. | 10.95 | 11. Chana Aloo
Chick peas and potatoes cooked in fresh spices. | 9.95 |
| 3. Aloo Gobhi
Fresh cauliflower and potatoes, cooked in onions, tomatoes and herbs. | 9.95 | 12. Aloo Matar
Garden fresh green peas and potatoes with fresh spices. | 9.95 |
| 4. Matter Paneer
Fresh homemade cheese, cooked gently with tender garden peas and fresh spices. | 9.95 | 13. Malai Kofta
Fresh vegetables and homemade cheeseball cooked in a rich sauce with nuts and cream. | 10.95 |
| 5. Palak Paneer
Chunks of homemade cheese in spinach and fresh spices. | 9.95 | 14. Kadi Pakora
Dumplings of mixed vegetables, cooked in chickpea flour, yogurt and mustard sauce. | 9.95 |
| 6. Aloo Palak
Spinach and potatoes with herbs and spices. | 9.95 | 15. Paneer Shahi Korma
Tender chunks of homemade cheese, cooked with nuts and a touch of cream in fresh herbs and spices. | 10.95 |
| 7. Palak Mushroom
Spinach and mushroom with fresh spices. | 9.95 | 16. Paneer Masala
Selected chunks of homemade cheese, cooked with tomato and butter sauce. | 10.95 |
| 8. Aloo Makhani
Diced potatoes cooked in a very special tomato and butter sauce. | 9.95 | 17. Paneer Bhuna
Chunks of homemade cheese, sauteed in onions, broccoli and green pepper. | 10.95 |
| 9. Punjabi Dal
Black lentils and beans, cooked in onions, tomatoes and fresh spices. | 9.95 | 18. Paneer Bhurji
Homemade cheese grated and cooked with tomato and fresh spices. | 11.95 |

11. Chana Aloo

Chef Specials

No Substitutions, Please Not Available for Take-Out

India House Vegetarian

Choice of Soup, Samosa and Pakora, Rice, Matter Paneer, Chana Masala, Raita, Choice of Naan or Roti and either Tea or Coffee.

17.95

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.

19.95

Tandoori Chicken

Chicken

Served with Rice

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| 1. Chicken Curry
Chicken cooked in onions, garlic, ginger and spices. | 9.95 | 7. Chicken Makhani
Tandoori chicken breast cooked in tomato and butter sauce. | 10.95 |
| 2. Chicken Mango
Chicken cooked in onion, garlic, ginger, mango sauce, and broccoli. | 10.95 | 8. Chicken Shahi Korma
Tender chicken, delicately cooked in a rich sauce with nuts and cream. | 10.95 |
| 3. Chicken Vindaloo
Boneless chicken and potatoes in a highly spiced sauce. | 10.95 | 9. Chicken Palak
Boneless chicken cooked with spinach and fresh spices. | 10.95 |
| 4. Chicken Chana
Chicken and chick peas cooked together with herbs and spices. | 10.95 | 10. Chicken Mushroom
Chicken and mushrooms cooked with onions, herbs and spices. | 10.95 |
| 5. Chicken Paneer
Chicken and homemade cheese in onion sauce and spices. | 10.95 | 11. Chicken Tikka Bhuna
Chicken tikka cooked with browned onions, tomato and green peppers. | 10.95 |
| 6. Chicken Jalferezi
Tender boneless chicken cooked with spring onions, tomatoes, green pepper and broccoli. | 10.95 | 12. Chicken Tikka Masala
Tandoori chicken tikka, in a tomato and butter sauce. | 10.95 |

Lamb

Served with Rice

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| 1. Lamb Curry
Cube of lamb cooked in onion sauce with herbs and spices. | 11.95 | 7. Lamb Vindaloo
Lamb and potatoes cooked in a sharply spiced and tangy sauce. | 11.95 |
| 2. Lamb Mushroom
Chunks of lamb with mushroom and onion. | 11.95 | 8. Keema Matar
Ground lamb cooked with peas and herbs. | 11.95 |
| 3. Lamb Shahi Korma
Tender lamb, in a rich sauce with nuts and cream. | 11.95 | 9. Lamb Kabab Masala
Tandoor broiled lamb, cooked in tomato and butter sauce. | 11.95 |
| 4. Lamb Palak
Chunks of lamb and spinach in fresh spices. | 11.95 | 10. Lamb Jalferezi
Cubes of lamb in gravy with broccoli, tomato, onion and green pepper. | 12.95 |
| 5. Lamb Bhuna
Pan-broiled lamb, sauteed in onion, tomatoes, green pepper and broccoli. | 12.95 | 11. Lamb Pasanda
Tender lamb cooked in almond sauce. | 12.95 |
| 6. Lamb Chana
Chickpeas and tender lamb cooked with Indian fresh spices. | 11.95 | 12. Lamb Mango
Lamb cooked with onion, broccoli, ginger and garlic in mango sauce. | 12.95 |

Tandoori Chicken Tikka

Seafood

Served with Rice

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| 1. Fish Curry
Filet of swordfish cooked in brown onion sauce. | 13.95 | 6. Prawn Bhuna
Shrimp sauteed in onion, tomato, green pepper and broccoli. | 13.95 |
| 2. Fish Vindaloo
Fresh fish cooked in hot and spicy sauce. | 13.95 | 7. Prawn in Mango Sauce
Shrimp cooked in ginger, garlic, broccoli and mango sauce. | 13.95 |
| 3. Prawn Curry
Selected white shrimp cooked in our specially prepared curry sauce. | 13.95 | 8. Prawn Palak
White shrimp cooked with ginger, garlic and spinach. | 13.95 |
| 4. Prawn Masala
White shrimp in tomato and butter sauce. | 13.95 | 9. Prawn Mushroom
White shrimp cooked with mushroom and onions. | 13.95 |
| 5. Prawn Vindaloo
White shrimp cooked in a highly spiced and tangy sauce. | 13.95 | 10. Prawn Korma
White shrimp in a rich sauce with cream and nuts. | 13.95 |

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