Appetizers

1.	Vegetable Samosa - Two turnovers filled with delicately spiced	3.50
2.	Meat Samosa - Turnover stuffed with minced lamb, peas and spices.	3.95
3.	Vegetable Pakora - Assorted vegetable fritters gently seasoned and deep fried.	3.50
4.	Onion Bhujia - Three hot & spicy onion patties breaded and fried.	3.50
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.	7.95
8.	Paneer Pakora - Homemade cheese, dipped in chickpea flour and fried.	4.25
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.	11.95
11.	Mixed House Platter - Two each of meat samosa, chicken pakora, vegetable pakora, cauliflower pakora, and two tandoori chicken wings.	11.95
S	oups & Salads	
1.	Dal Soup - Yellow lentil soup delicately flavored with herbs and spices.	3.25
2.	Chicken Soup - A traditional chicken soup with lentils and spices.	3.25
3.	Tomato Soup - Tomato soup with a touch of Indian spices.	3.25
4.	Coconut Soup - Made with coconut and fresh milk, served hot with pistachios.	3.25
5.	Green Salad - Lettuce, tomatoes, green peppers, and cucumbers.	2.50
	ne Tandoor (Clay Oven) erved with Rice & Green Salad	
1.	Tandoori Chicken - Chicken marinated in fresh ground spices, then broiled in the tandoor (half)	12.95

1.	Tandoori Chicken -	Chicken	marinated	in	fresh	ground	spices,	then	broiled	in	the	12.95
	tandoor (half).											

2. Chicken Tikka - Boneless, tender chicken, gently broiled. 14.95

3. Reshmi Kabab - Mild, tender pieces of chicken breast, marinated in a very mild sauce, 14.95 barbecued on a skewer in the tandoor.

4. Lamb Kabab - Juicy cubes of lamb, broiled to perfection in the tandoor. 14.95

5. Seek Kabab - Finger rolls of ground lamb, spiced with fresh ginger. 14.95

6. House Special Grill - Definitely recommended. Tandoori Chicken, Chicken Tikka, Seek 15.95 Kabab, Lamb Kabab and Shrimp.

7. Fried Fish - Lightly seasoned tilapia, battered and fried. 15.95

8. Tandoori Prawns - Jumbo shrimp seasoned with fresh spices and herbs, baked in the 15.95 tandoor.

Vegetarian Dishes

Served with Rice

Inc	lia House Dinner Menu - Apr 28th, 2024 720 Old Liverpool Road, Liverpool NY 13088 315-45	1-1662			
1.	Mix Vegetable - Assorted garden fresh vegetables in a traditional onion sauce.				
2.	Vegetable Korma - Garden fresh vegetables cooked with a touch of cream.	12.95			
3.	Aloo Gobhi - Fresh cauliflower and potatoes, cooked in onions, tomatoes and herbs.				
4.	Matter Paneer - Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.				
5.	Palak Paneer - Chunks of homemade cheese in spinach and fresh spices.	11.95			
6.	Aloo Palak - Spinach and potatoes with herbs and spices.	11.95			
7.	. Palak Mushroom - Spinach and mushroom with fresh spices.				
8.	Aloo Makhani - Diced potatoes cooked in a very special tomato and butter sauce.	11.95			
9.	Punjabi Dal - Black lentils and beans, cooked in onions, tomatoes and fresh spices.	11.95			
10.	Baigan Bhartha - Roasted eggplant sauteed in onions, tomatoes and green peas.	12.95			
11.	Chana Aloo - Chick peas and potatoes cooked in fresh spices.	11.95			
12.	Aloo Mattar - Garden fresh green peas and potatoes with fresh spices.	11.95			
13.	Malai Kofta - Fresh vegetables and homemade cheeseball cooked in a rich sauce with nuts and cream.	12.95			
14.	Kadi Pakora - Dumplings of mixed vegetables, cooked in chickpea flour, yogurt and mustard sauce.	11.95			
15.	Paneer Shahi Korma - Tender chunks of homemade cheese, cooked with nuts and a touch of cream in fresh herbs and spices.	12.95			
16.	Paneer Masala - Tender chunks of homemade cheese, cooked with tomato and butter sauce.	12.95			
17.	Paneer Bhuna - Chunks of homemade cheese, sauteed in onions, broccoli and green pepper.	12.95			
18.	Paneer Bhurji - Homemade cheese grated and cooked with tomato and fresh spices.	13.95			
	nef Specials 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.	22.95			
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.	25.95			
_	nicken rved with Rice				
1.	Chicken Curry - Chicken cooked in onions, garlic, ginger and spices.	11.95			
2.	Chicken Mango - Chicken cooked in onion, garlic, ginger, mango sauce, and broccoli.	12.95			
3.	Chicken Vindaloo - Boneless chicken and potatoes in a highly spiced sauce.	12.95			
4.	Chicken Chana - Chicken and chick peas cooked together with herbs and spices.	12.95			
5.	5. Chicken Paneer - Chicken and homemade cheese in onion sauce and spices. 12.9				

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6.	Chicken Jalferezi - Tender boneless chicken cooked with spring onions, tomatoes, green pepper and broccoli.	12.95				
7.	Chicken Makhani - Tandoori chicken breast cooked in tomato and butter sauce.	12.95				
8.	Chicken Shahi Korma - Tender chicken, delicately cooked in a rich sauce with nuts and cream.	12.95				
9.	Chicken Palak - Boneless chicken cooked with spinach and fresh spices.	12.95				
10.	Chicken Mushroom - Chicken and mushrooms cooked with onions, herbs and spices.	12.95				
11.	Chicken Tikka Bhuna - Chicken tikka cooked with browned onions, tomato and green peppers.	12.95				
12.	Chicken Tikka Masala - Tandoori chicken tikka, in a tomato and butter sauce.	12.95				
_	amb erved with Rice					
1.	Lamb Curry - Cube of lamb cooked in onion sauce with herbs and spices.	13.95				
2.	Lamb Mushroom - Chunks of lamb with mushroom and onion.	14.95				
3.	Lamb Shahi Korma - Tender lamb, in a rich sauce with nuts and cream.	14.95				
4.	Lamb Palak - Chunks of lamb and spinach in fresh spices.	14.95				
5.	Lamb Bhuna - Pan-broiled lamb, sauteed in onion, tomatoes, green pepper and broccoli.	14.95				
6.	Lamb Chana - Chickpeas and tender lamb cooked with Indian fresh spices.	14.95				
7.	Lamb Vindaloo - Lamb and potatoes cooked in a sharply spiced and tangy sauce.	14.95				
8.	Keema Mattar - Ground lamb cooked with peas and herbs.	14.95				
9.	Lamb Kabab Masala - Tandoor broiled lamb, cooked in tomato and butter sauce.	14.96				
10.	Lamb Jalferezi - Cubes of lamb in gravy with broccoli, tomato, onion and green pepper.	14.95				
11.	Lamb Pasanda - Tender lamb cooked in almond sauce.	14.95				
12.	Lamb Mango - Lamb cooked with onion, broccoli, ginger and garlic in mango sauce.	14.95				
	eafood erved with Rice					
1.	Fish Curry - Filet of swordfish cooked in brown onion sauce.	15.95				
2.	Fish Vindaloo - Fresh fish cooked in hot and spicy sauce.	15.95				
3.	Prawn Curry - Selected white shrimp cooked in our specially prepared curry sauce.	15.95				
4.	Prawn Masala - White shrimp in tomato and butter sauce.	15.95				
5.	Prawn Vindaloo - White shrimp cooked in a highly spiced and tangy sauce.	15.95				
6.	Prawn Bhuna - Shrimp sauteed in onion, tomato, green pepper and broccoli.	15.95				
7.	Prawn in Mango Sauce - Shrimp cooked in ginger, garlic, broccoli and mango sauce.	15.95				
8.	Prawn Palak - White shrimp cooked with ginger, garlic and spinach.	15.95				
9.	Prawn Mushroom - White shrimp cooked with mushroom and onions.					
10.	Prawn Korma - White shrimp in a rich sauce with cream and nuts.	15.95				

Rice Dishes

Biryani Served with Raita

ווט	yani Gerved with Kaita	
1.	Vegetable Biryani - Traditional vegetarian dish of curried rice with vegetables, dried fruits and nuts.	12.95
2.	Chicken Biryani - Classic Indian dish of curried rice with chicken, dried fruits, nuts and broccoli.	13.95
3.	Lamb Biryani - Curried rice with lamb, dried fruits, nuts and broccoli.	14.95
4.	Prawn Biryani - White shrimp and rice with dried fruits, aromatic spices and broccoli.	15.95
5.	India House Biryani - Our special Biryani cooked with chicken, lamb, shrimp, vegetables, dried fruits, nuts and broccoli.	15.95
6.	Peas Pullao - Rice cooked with peas, dried fruits and nuts.	5.25
7.	Plain Rice	2.95
Bı	reads	
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
В	everages	
La	ssi - Cold refreshing yogurt drink.	2.95
Ma	ango Juice	2.95
Ma	ango Lassi - Mango milk shake.	3.50
Pe	errier Water	1.95
So	da - Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda and Lemonade	1.95
Te	a - Plain, Masala or Indian Tea boiled with Milk	1.95
lce	ed Tea	1.95
Co	offee - Regular or Decaffeinated.	1.95
Si	de 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

Desserts

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