

**Appetizers**

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| 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 |

**Soups & Salads**

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| 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 |

**The Tandoor (Clay Oven)**

Served with Rice &amp; Green Salad

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| 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.   | 14.95 |
| 3. Reshmi Kabab - Mild, tender pieces of chicken breast, marinated in a very mild sauce, barbecued on a skewer in the tandoor. | 14.95 |
| 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 Kabab, Lamb Kabab and Shrimp.           | 15.95 |
| 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 tandoor.                                  | 15.95 |

**Vegetarian Dishes**

Served with Rice

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1. Mix Vegetable - Assorted garden fresh vegetables in a traditional onion sauce.	11.95
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.	11.95
4. Matter Paneer - Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	11.95
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.	11.95
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

## **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.	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

## **Chicken**

Served 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. Chicken Paneer - Chicken and homemade cheese in onion sauce and spices.	12.95

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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 |

## **Lamb**

Served with Rice

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| 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 |

## **Seafood**

Served with Rice

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| 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.                    | 15.95 |
| 10. Prawn Korma - White shrimp in a rich sauce with cream and nuts.                  | 15.95 |

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**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.                   | 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  |

**Breads**

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| 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**

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| 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                   | 1.95 |
| Iced Tea   | 1.95 |
| Coffee - Regular or Decaffeinated.                                   | 1.95 |

**Side Orders**

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| 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 |