INDIA

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Appetizers

Alu Tikki Seasoned Potatoes and Peas Fried in our Chickpea Batter.	\$2.49
Vegetable Samosa Crispy Patties Stuffed with Seasoned Potatoes and Peas.	\$2.99
Beef Samosa Crispy Patties Stuffed with Lean Ground Beef and Peas.	\$3.99
Paneer Pakora Homemade Cheese Fried in Our Chickpea Batter.	\$3.99
Onion Pakora Fresh Cut Onions Fried in Our Chickpea Batter.	\$3.99
Chicken Pakora Delicately Spiced Chicken Fried in Our Chickpea Batter.	\$4.99
Mixed Platter (Vegi. Or Mix) A Platter of our Favorite Appetizers.	\$8.99
	\$8.99
A Platter of our Favorite Appetizers.	\$8.99 \$1.99
A Platter of our Favorite Appetizers. Accompaniments Papdum	
A Platter of our Favorite Appetizers. Accompaniments Papdum Crispy Lentil Wafers. Pickles	\$1.99 \$1.99 \$2.99
A Platter of our Favorite Appetizers. Accompaniments Papdum Crispy Lentil Wafers. Pickles Spicy Mixed Pickles. Raita Yogurt with Cucumbers and Carrots in	\$1.99 \$1.99 \$2.99

Special Indian Breads

Naan White Flour Bread Baked in our Tan	\$1.99 door.	
Tandoori Roti Whole Wheat Bread Baked in our Ta	\$1.99 Indoor.	
Garlic Naan Tandoor Baked Garlic Bread.	\$2.50	
Kashmiri Naan Coconut, cashews and rasins with li house spices.	\$2.99 ght	
Onion Culcha Naan Stuffed with Seasoned Onions.	\$2.99	
Palak Naan Naan Stuffed with Fresh Spinich.	\$2.99	
Kheemn Naan Naan Stuffed with Seasoned Ground	\$2.99 Beef.	
Alu Naan Whole Wheat Bread Stuffed with Po	\$2.99 tatoes.	
Mint Naan Nann Seasoned with Mint.	\$2.99	
Cheese Naan Nann Stuffed With Homemade Chee	\$2.99 se.	
Puri Deep Fried Whole Wheat Bread.	\$2.99	
Soups		
Chicken Soup A House Specialty.	\$2.99	
Lentil Soup Lightly Spiced Warm Lentil Soup.	\$2.99	
Tomato Soup Tangy soup with light spices.	\$2.99	

HOUSE

Tandoori Delicacies

Chicken Tandoor Chicken Marinated in Yogurt and Freshly Ground Herbs and Spices Baked in 1 Served with a side of Dal.	\$9.99 Tandoor,	
Chicken Tikka Boneless Chicken Marinated in Yogurt and Mild Spices and Cooked on a Skew in Tandoor, Served with a side of Dal.	\$11.99 ver	
Fish Tandoori Fresh Fish Marinated in Aromatic Tandoor Sauce and Baked in Tandoor. Served with Chicken Curry or Matar Paneer and a Naan.	\$16.99	
Boti Kabab Tender Cubes of Lamb Marinated in Tandoor Sauce and Baked in Tandoor Served with Matar Panner or Dal.	\$17.99	
Shrimp Tandoori Jumbo Shrimp Marinated in Aromatic Tandoor Sauce and Baked in Tandoor. Served with Chicken Curry or Matar Paneer and a Naan.	\$17.99	
India House Special Tandori Chicken, Chicken Tikka, Boti Kabab, Shrimp Tandori served on a hot p skewer with chicken or lamb curry. Served With Choice of Bread.	\$19.99 plate	
Vegetarian Specialties		
Dal Yellow Lentils	\$7.99	
Tofu Masala Tofu Cooked in house Special Masala with Sliced Onions, Tomatoes, Ginger, and Bell Peppers.	\$7.99	
Tofu Palak Tofu Cooked with Fresh Spinich.	\$7.99	

\$7.99 Tofu Makhani Tofu Cooked in Fresh Tomato Sauce with a Touch of Light Cream and House Seasonings. **Vegetable Curry** \$8.99 Mix of Fresh Vegetables Prepared with Ginger, Garlic, Tomatoes and Spices. \$8.99 **Vegetable Saag** Mix of Fresh Vegetables Prepared with Seasoned Spinach. \$8.99 **Dal Makhani** Black Lentils Prepared in Light Cream and a Touch of Butter and Garnished with tomatoes, Onions and Ginger. \$8.99 Chana Masala Garbonzo Beans Cooked in Fresh Onions, Tomato and Numerous Spices in Flavorful Sauce. \$8.99 Chana Saag **Delicately Flavored Spinach Cooked with Garbonzo Beans.**

Matar Paneer\$8.99Homemade Cheese and Green Peas in a Flavorful Curry Sauce.

Vegetarian Specialties Continued on next page...

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Alu Gobi Mouth Watering blend of Fresh Cauliflour and potatoes Seasoned to Perfection.	\$8.99
Bhindi Masala Fresh cut okra sauted in tomatoes and ginger.	\$9.99
Palak Paneer Garden Fresh Spinach and Chunks of Homemade Cheese in a Flavorful Curry Sa	\$9.99 uce.
Bangan Bharta Charcoal Baked Eggplant Peeled and Cooked with Fresh Tomatoes, Onions and Green Peas.	\$9.99
Curry Pakora Vegetable Balls Prepared in a Special Yogurt Sauce.	\$9.99
Vegetable Josh Mix of Fresh Vegetables Cooked in a Yogurt Sauce and Special Spices.	\$9.99
Vegetable Masala Mix of Fresh Vegetables Prepared with Fresh Carrots, Cauliflower, Potatoes, and in a Flavored Curry Sauce.	\$9.99
Vegetable Korma Mix of Fresh Vegetables Prepared with Homemade Cheese and Garnished with Cashews and Raisins in a Creamy Sauce.	\$9.99
Mushroom Masala Fresh Mushrooms Cooked in house Special Masala with Sliced Onions, Tomatoes Ginger, and Bell Peppers.	\$9.99 ;,
Mushroom Josh Fresh Mushrooms Cooked in a Yogurt Sauce and Special Spices.	\$9.99
Vegetable Makhani Mix of Fresh Vegetables Cooked in Fresh Tomato Sauce with a Touch of Light Cr and House Seasonings.	\$10.99 eam
Shahi Paneer Paneer cooked in a creamy onion and tomato saauce, garnished with nuts.	\$10.99
Paneer Makhani Chunks of Indian Cheese Cooked in Fresh Tomato Sauce with Light Cream.	\$10.99
Paneer Korma Homemade Cheese Garnished with Cashews and Raisins in a Creamy Sauce.	\$10.99
Malai Kofta Minced Vegetable Balls Cooked in a Cream Sauce and Garnished with Cashews a Raisins.	\$10.99 and
Vegetable Biryani Aromatic Rice Flavored with Garden Vegetable Fragrant with Saffron and Garnisl with Raisins and Cashews.	\$10.99 1ed
Paneer Josh Chunks of Indian Cheese Cooked in a Yogurt Sauce and Special Spices.	\$10.99
Paneer Thikka Grilled Indian Cheese Served on a Skewer on a bed of Onions. Served with a side	\$12.99 e of Dal.
Paneer Tikka Masala Chunks of Cheese Cooked in House Special Masala with Sliced Onions, Tomatoes Ginger, and Bell Peppers. Served with a side of Bread.	\$12.99 ^{s,}

HOUSE

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Chicken Specialties (All White Meat)

Chicken Curry Chicken Prepared with Special Sauce Fresh Onions, Tomatoes, Garlic, Cloves.	\$9.99
Chicken Vindaloo Chicken and Patatoes Sauteed in Spicy Tangy Sauce.	\$9.99
Chicken Makhani Tender Boneless Pieces of Tandoori Chicken Cooked in Fresh Tomato Sauce with a Touch of Light Cream and House Seasonings.	\$10.99
Chicken Tikka Masala Boneless Tandoori Chicken Cooked in house Special Masala with Sliced Onions, Tomatoes, Ginger, and Bell Peppers.	\$10.99
Chicken Shahi Korma A Royal Dish of Chicken Cooked with Chunks of homemade Indian Cheese in Creamy Sauce, Garnished with Cashews and Raisins.	\$10.99
Chicken Palak Delicately Flavored Chicken Cooked with Spinachan exotic delight.	\$10.99
Chicken Kashmiri Boneless Chicken Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sau	\$10.99 ce.
Chicken Josh Lean Cubed Chicken Cooked in a Yogurt Sauce and Special Spices.	\$10.99

Lamb Specialties

Lamb Curry Lamb Prepared with Special Sauce, Fresh Onions, Tomatoes, Garlic and Clover.	\$10.99
Lamb Vindaloo Lamb and Potatoes Sauteed with Spicy Tangy Sauce.	\$10.99
Lamb Shahi Korma Boneless Lamb Prepared with Homemade Cheese and Garnished with Cashews and Raisins in a Creamy Sauce.	\$11.99
Lamb Palak Boneless Lamb and Spinach Prepared with Light Curried Sauce.	\$11.99
Lamb Jalfreezl Lamb cooked with assorted vegetables in mild spiced sauce.	\$11.99
Boti Ka Masala Boti Kabob Cooked in House Special Masala.	\$11.99
Rogan Josh Lean Cubed Lamb Cooked in a Yogurt Sauce and Special Spices.	\$11.99
Lamb Madrasi Boneless Lamb Cooked with Fresh Onions, Ginger, and Tomatoes in a Hot Sauce	\$13.99

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Seafood Specialties

Shrimp Masala Fresh Shrimp Prepared with Fresh Tomatoes Onion, Bell Peppers and in Mild Curry Sauce.	\$11.99
Shrimp Vindaloo Fresh Shrimp and Potatoes Sauteed with Spicy Tangy Sauce.	\$11.99
Shrimp Saag Shrimp Prepared with Seasoned Spinach.	\$11.99
Shrimp Curry with Coconut Fresh Shrimp Prepared with Coconut in Mild Curry Sauce.	\$11.99
Shrimp Kashmiri Fresh Shrimp Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sauce.	\$11.99
Fish Curry with Coconut Fresh Fish Prepared with Coconut in Mild Curry Sauce.	\$11.99
Fish Kashmiri Fresh Fish Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sauce.	\$11.99
Fish Masala Fresh Fish Cooked with Fresh Peppers, Onions and Tomatoes in a Mild Curry Sa	\$11.99 nuce.
Fish Josh Fresh Fish Cooked in a Yogurt Sauce and Special Spices.	\$11.99
Fish Vindaloo Fresh Fish and potatoes Sauteed with Spicy tangy Sauce.	\$11.99
Fish Korma Fresh Fish Prepared with Homemade Cheese and Garnished with Cashews and Raisins in a Creamy Sauce.	\$11.99
Scallop Masala Fresh Scallop Cooked with Tomatoes, Onions, Green Peas and in a Mild Curry S	\$11.99 auce.
Scallop Kashmiri Scallops Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sauce.	\$11.99
Scallop Saag Scallops Prepared with Seasoned Spinach.	\$11.99

Biryani's

Beef Biryani Aromatic Rice Flavored with Lean Beef and Saffron. Served with Raita and Gar with raisins and Cashews.	\$11.99 nished
Vegetable Biryani Aromatic Rice Flavored with Garden Vegetable Fragrant with Saffron and Garni with Raisins and Cashews.	\$11.99 shed
Chicken Biryani A Mughlai Dish Prepared with Chicken and Green Peas with Saffron Flavorful F and Garnished with Raisins and Cashews.	\$12.99 Rice

Biryani's Continued on next page...

HOUSE

Lamb Biryani A Classic Aromatic Mughlai Dish Flavored with Cubes of Tender Lamb and Fragra with Saffron ,Served with Raita and Garnished with Cashews and Raisins.	\$13.99 ant
Shrimp Biryani Aromatic Rice Flavored with Shrimp and Peas, Served with Raita and Garnished with Raisins and Cashews.	\$13.99
Fish Biryani Aromatic Rice Flavored with Samoln, Served with Raita and Garnished with Raisi Cashews.	\$13.99 ins and
Mixed Biryani Aromatic Rice Flavored with an assortment of all Biryani's (Excludes Beef), Serve Raita and Garnished with Raisins and Cashews.	\$15.99 ed with
Beef Specialties Beef Curry Lean Beef Cubes Cooked in an Aromatic Curry Sauce.	\$9.99
Beef Vindaloo Lean Beef Cubes and Patatoes Sauteed with Spicy Tangy Sauce.	\$9.99
Beef Madrasi Lean Beef Prepared with Fresh Tomatoes, Onions and Ginger in Hot Sauce.	\$10.99
Beef Josh	\$10.99

Beef Josh Lean Cubed Beef Cooked in a Yogurt Sauce and Special Spices.

Desserts

Beverages

Mango Pudding	\$2.99	Soft Drinks - Soda Pop	\$1.50
Mango Pudding mixed with Tropical	T	Indian Tea Spiced Indian Tea with Milk.	\$1.50
Kheer Creamy Rice Pudding with Pistachio	\$2.99).	Darjeeling Tea Regular Tea.	\$1.50
Gulab Jamun Deep Fried Milk Balls in Sweet Syru	\$2.99	Coffee Regular or Decaffeinated Coffee.	\$1.50
Deep i neu mint Dalla il Sweet Syru	p.	Ice Tea	\$1.50
Rasmalai Homemade Cheese Balls in Sweeten	\$3.25 red and	Tropical Juices Choice of Refreshing Juices.	\$1.50
Thickend Milk. Mango Ice Cream	\$3.25	Lassi Refreshing Yogurt Drink (Sweet and Sal	\$1.99 ty)
Homemade Mango Ice Cream.	ÇOILU	Mango Lassi Refreshing Mango and Yogurt Drink.	\$2.99
Kulfi Homemade Milk Ice Cream with Pis	\$3.25 tachio.	Strawberry Lassi Refreshing Strawberry and Yogurt Drink	\$2.99
		Mango Milk Shake	\$2.99
		Strawberry Milk Shake	\$2.99