



758 GRAND AVE.
ST. PAUL, MN 55105
ADDITIONAL PARKING
BEHIND CARIBOU COFFEE

TEL (651) 293-9124

WWW.INDIAHOUSESTAINTPAUL.COM

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

Accompaniments

Papdum Crispy Lentil Wafers.	\$1.99
Pickles Spicy Mixed Pickles.	\$1.99
Raita Yogurt with Cucumbers and Carrots in a light sauce.	\$2.99
Mango Chutney Sweet Spicy Mango Relish.	\$2.50
Mixed Salad Lettuce, Cucumbers, Tomatoes and Salad Dressing.	\$2.99

Soups - \$2.99

Chicken Soup	Lentil Soup	Tomato Soup
A House Specialty / Lightly Spiced Warm Lentil Soup. / Tangy soup with light spices.		

Special Indian Breads

Naan White Flour Bread Baked in our Tandoor.	\$1.99
Tandoori Roti Whole Wheat Bread Baked in our Tandoor.	\$1.99
Garlic Naan Tandoor Baked Garlic Bread.	\$2.50
Kashmiri Naan Coconut, cashews and rasins with light house spices.	\$2.99
Onion Culcha Naan Stuffed with Seasoned Onions.	\$2.99
Palak Naan Naan Stuffed with Fresh Spinich.	\$2.99
Kheemr Naan Naan Stuffed with Seasoned Ground Beef.	\$2.99
Alu Naan Whole Wheat Bread Stuffed with Potatoes.	\$2.99
Mint Naan Nann Seasoned with Mint.	\$2.99
Cheese Naan Nann Stuffed With Homemade Cheese.	\$2.99
Puri Deep Fried Whole Wheat Bread.	\$2.99

House specials

Tandori Dinner for Two Appetizer vegetable samosa's or beef samosa's followed by main course sampling of tandori chicken, chicken tikka, boti kabab, shrimp tandori, fish tikka, kabab paneer served with mixed vegetables and a choice of chicken curry or lamb curry and accompanied with dessert gulab jamun and choice of bread.	\$39.99
Vegetarian Dinner for Two A sampling of our vegetarian appetizer platter followed by main course of palak paneer and nav-rattan-korma with dessert gulab jamun and choice of 2 breads.	\$29.99

Tandoori Delicacies

Chicken Tandoor Chicken Marinated in Yogurt and Freshly Ground Herbs and Spices Baked in Tandoor, Served with a side of Dal.	\$9.99
Chicken Tikka Boneless Chicken Marinated in Yogurt and Mild Spices and Cooked on a Skewer in Tandoor, Served with a side of Dal.	\$11.99
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 plate skewer with chicken or lamb curry. Served With Choice of Bread.	\$19.99

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
Tofu Makhani Tofu Cooked in Fresh Tomato Sauce with a Touch of Light Cream and House Seasonings.	\$7.99
Vegetable Curry 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.	\$8.99
Matar Paneer Homemade Cheese and Green Peas in a Flavorful Curry Sauce.	\$8.99
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 Sauce.	\$9.99

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 Cream and House Seasonings.	\$10.99
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 and Raisins.	\$10.99
Vegetable Biryani Aromatic Rice Flavored with Garden Vegetable Fragrant with Saffron and Garnished with Raisins and Cashews.	\$10.99
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 of Dal.	\$12.99
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

Chicken Specialties

(All White Meat)

Chicken Curry **\$9.99**
Chicken Prepared with Special Sauce Fresh Onions, Tomatoes, Garlic, Cloves.

Chicken Vindaloo **\$9.99**
Chicken and Patatoes Sauteed in Spicy Tangy Sauce.

Chicken Makhani **\$10.99**
Tender Boneless Pieces of Tandoori Chicken Cooked in Fresh Tomato Sauce with a Touch of Light Cream and House Seasonings.

Chicken Tikka Masala **\$10.99**
Boneless Tandoori Chicken Cooked in house Special Masala with Sliced Onions, Tomatoes, Ginger, and Bell Peppers.

Chicken Shahi Korma **\$10.99**
A Royal Dish of Chicken Cooked with Chunks of homemade Indian Cheese in Creamy Sauce, Garnished with Cashews and Raisins.

Chicken Palak **\$10.99**
Delicately Flavored Chicken Cooked with Spinach ...an exotic delight.

Chicken Kashmiri **\$10.99**
Boneless Chicken Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sauce.

Chicken Josh **\$10.99**
Lean Cubed Chicken Cooked in a Yogurt Sauce and Special Spices.

Lamb Specialties

Lamb Curry **\$10.99**
Lamb Prepared with Special Sauce, Fresh Onions, Tomatoes, Garlic and Clover.

Lamb Vindaloo **\$10.99**
Lamb and Potatoes Sauteed with Spicy Tangy Sauce.

Lamb Shahi Korma **\$11.99**
Boneless Lamb Prepared with Homemade Cheese and Garnished with Cashews and Raisins in a Creamy Sauce.

Lamb Palak **\$11.99**
Boneless Lamb and Spinach Prepared with Light Curried Sauce.

Lamb Jalfreezi **\$11.99**
Lamb cooked with assorted vegetables in mild spiced sauce.

Boti Ka Masala **\$11.99**
Boti Kabob Cooked in House Special Masala.

Rogan Josh **\$11.99**
Lean Cubed Lamb Cooked in a Yogurt Sauce and Special Spices.

Lamb Madrasi **\$13.99**
Boneless Lamb Cooked with Fresh Onions, Ginger, and Tomatoes in a Hot Sauce.

Seafood Specialties

Shrimp Masala **\$11.99**
Fresh Shrimp Prepared with Fresh Tomatoes Onion, Bell Peppers and in Mild Curry Sauce.

Shrimp Vindaloo **\$11.99**
Fresh Shrimp and Potatoes Sauteed with Spicy Tangy Sauce.

Shrimp Saag **\$11.99**
Shrimp Prepared with Seasoned Spinach.

Shrimp Curry with Coconut **\$11.99**
Fresh Shrimp Prepared with Coconut in Mild Curry Sauce.

Shrimp Kashmiri **\$11.99**
Fresh Shrimp Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sauce.

Fish Curry with Coconut **\$11.99**
Fresh Fish Prepared with Coconut in Mild Curry Sauce.

Fish Kashmiri **\$11.99**
Fresh Fish Sauteed in Tomatoes, Onions, Green Peas and Mild Curry Sauce.

Fish Masala **\$11.99**
Fresh Fish Cooked with Fresh Peppers, Onions and Tomatoes in a Mild Curry Sauce.

Fish Josh **\$11.99**
Fresh Fish Cooked in a Yogurt Sauce and Special Spices.

Fish Vindaloo **\$11.99**
Fresh Fish and potatoes Sauteed with Spicy tangy Sauce.

Fish Korma **\$11.99**
Fresh Fish Prepared with Homemade Cheese and Garnished with Cashews and Raisins in a Creamy Sauce.

Scallop Masala **\$11.99**
Scallops Cooked with Tomatoes, Onions, Peas and Mild Curry Sauce.

Scallop Kashmiri **\$11.99**
Scallops Sauteed in Tomatoes, Onions, Peas and Mild Curry Sauce.

Scallop Saag **\$11.99**
Scallops Prepared with Seasoned Spinach.

Biryani's

Beef Biryani **\$11.99**
Aromatic Rice Flavored with Lean Beef and Saffron. Served with Raita and Garnished with raisins and Cashews.

Vegetable Biryani **\$11.99**
Aromatic Rice Flavored with Garden Vegetable Fragrant with Saffron and Garnished with Raisins and Cashews.

Chicken Biryani **\$12.99**
A Mughlai Dish Prepared with Chicken and Green Peas with Saffron Flavorful Rice and Garnished with Raisins and Cashews.

Lamb Biryani **\$13.99**
A Classic Aromatic Mughlai Dish Flavored with Cubes of Tender Lamb and Fragrant with Saffron ,Served with Raita and Garnished with Cashews and Raisins.

Shrimp Biryani **\$13.99**
Aromatic Rice Flavored with Shrimp and Peas, Served with Raita and Garnished with Raisins and Cashews.

Fish Biryani **\$13.99**
Aromatic Rice Flavored with Samoln, Served with Raita and Garnished with Raisins and Cashews.

Mixed Biryani **\$15.99**
Aromatic Rice Flavored with an assortment of all Biryani's (Excludes Beef), Served with Raita and Garnished with Raisins and Cashews.

Beef Specialties

Beef Curry **\$9.99**
Lean Beef Cubes Cooked in an Aromatic Curry Sauce.

Beef Vindaloo **\$9.99**
Lean Beef Cubes and Patatoes Sauteed with Spicy Tangy Sauce.

Beef Madrasi **\$10.99**
Lean Beef Prepared with Fresh Tomatoes, Onions and Ginger in Hot Sauce.

Beef Josh **\$10.99**
Lean Cubed Beef Cooked in a Yogurt Sauce and Special Spices.

Desserts

Mango Pudding **\$2.99**
Mango Pudding mixed with Tropical Fruits.

Kheer **\$2.99**
Creamy Rice Pudding with Pistachio.

Gulab Jamun **\$2.99**
Deep Fried Milk Balls in Sweet Syrup.

Rasmalai **\$3.25**
Homemade Cheese Balls in Sweetened and Thickend Milk.

Mango Ice Cream **\$3.25**
Homemade Mango Ice Cream.

Kulfi **\$3.25**
Homemade Milk Ice Cream with Pistachio.

Beverages

Soft Drinks - Soda Pop **\$1.50**

Indian Tea **\$1.50**
Spiced Indian Tea with Milk.

Darjeeling Tea **\$1.50**
Regular Tea.

Coffee **\$1.50**
Regular or Decaffeinated Coffee.

Ice Tea **\$1.50**

Tropical Juices **\$1.50**
Choice of Refreshing Juices.

Lassi **\$1.99**
Refreshing Yogurt Drink (Sweet and Salty)

Mango Lassi **\$2.99**
Refreshing Mango and Yogurt Drink.

Strawberry Lassi **\$2.99**
Refreshing Strawberry and Yogurt Drink.

Mango Milk Shake **\$2.99**

Strawberry Milk Shake **\$2.99**