



## Appetizers

Crispy lentil wafers.

**Papdam**  **\$1.95**  
Crispy lentil wafers.

**Mix Veg Pakora**  **\$4.95**  
Vegetables with chick peas dumpling fried.

**Spinach Pakora**  **\$3.95**  
Spinach with chick peas dumpling fried.

**Cheese Pakora**  **\$8.95**  
Batter fried cubes of home made cottage cheese

**Chicken Pakora** **\$8.95**  
Batter fried boneless pieces of chicken.

**Fish Pakora** **\$9.95**  
Batter fried seasoned fish.

**Veg Samosa**  **\$3.95**  
2 crispy patties stuffed with potatoes and peas.

**Meat Samosa** **\$4.95**  
2 crispy patties stuffed with spicy meat and peas.

**Aloo Tikki** **\$3.95**  
Mashed potatoes grilled with spices

**Samosa Chat** **\$9.95**  
Veg samosa with chat masala and onion.

**Choley Bhaturey** **\$9.95**



## Salads

**Green Salad** **\$7.95**  
Served with ranch dressing.

**Chicken Tikka Salad** **\$10.95**

**Shrimp Salad**  **\$9.85**  
Served with ranch dressing.



## Soup

**Tomato Soup (Vegan)**  **\$3.95**

**Chicken Soup** **\$4.95**

**Mixed Vegetables Soup (Vegan)**  **\$3.95**



## South Indian

**Gobhi Manchurian** **\$13.95**  
Cauliflower cooked with spring onions, herbs and Indian spices.



## Vegetarian Dinner

**Dal Makhni**  **\$12.95**

Assortment of lentils cooked with home style herbs and spices.

<b>Mattar Paneer</b> 🌿	<b>\$12.95</b>
Home made cheese and green peas with gravy.	
<b>Malai Kofta</b> 🌿	<b>\$12.95</b>
Cheese and vegetables rounds in a mild sauce.	
<b>Palak Paneer</b> 🌿	<b>\$12.95</b>
Spinach and home made cheese with spices.	
<b>Aloo Curry</b> 🌿	<b>\$12.95</b>
Potatoes cracked with special sauce.	
<b>Aloo Gobi</b> 🌿	<b>\$12.95</b>
Cauliflower, potatoes cooked with herbs and spices.	
<b>Channa Masala</b> 🌿 ⭐	<b>\$12.95</b>
Garbanzo beans in a special blend of spices.	
<b>Bengan Bhartha</b> 🌿	<b>\$12.95</b>
Eggplant baked in a clay oven cooked in a home made sauce.	
<b>Navratan Korma</b> 🌿	<b>\$12.95</b>
Rich vegetables with nuts and a creamy sauce.	
<b>Mixed Vegetable</b> 🌿	<b>\$12.95</b>
Mixed vegetables in a home made style of herbs and spices.	
<b>Saag</b> 🌿	<b>\$12.95</b>
<b>Okra Bhindi Masala</b> 🌿	<b>\$12.95</b>
Cut okra sauteed with onions and tomatoes.	
<b>Paneer Bhurji</b> 🌿	<b>\$13.95</b>
Grated cheese with herbs.	
<b>Aloo Matter</b> 🌿	<b>\$12.95</b>
<b>Paneer Butter Masala</b> 🌿	<b>\$13.95</b>
<b>Chili Paneer</b> 🌿	<b>\$11.95</b>
<b>Sahi Paneer</b> 🌿	<b>\$11.95</b>
<b>Gobi Manchurian</b> 🌿	<b>\$11.95</b>
Cauliflower fried in special sauce and mixed with spices.	



## Seafood

<b>Goa Fish Curry</b>	<b>\$16.95</b>
Seasoned fish cooked with onion and coconut sauce.	
<b>Fish Masala</b>	<b>\$16.95</b>
Fish marinated in a spiced ginger and lemon cooked in delicious creamy sauce.	
<b>Prawn Pepper Masala</b>	<b>\$16.95</b>
Light spiced prawns tossed in a bell pepper tomato curry.	
<b>Prawn Makhni</b>	<b>\$16.95</b>
Prawns cooked in our delicious creamy curry, with nuts.	



## Chicken Delights

<b>Chicken Tikka Masala</b> ★	<b>\$13.95</b>
Tandoori chicken tikka cooked in tomato and yogurt sauce.	
<b>Chicken Saag</b>	<b>\$13.95</b>
Boneless chicken cooked in spinach and mild sauce.	
<b>Chicken Korma</b>	<b>\$13.95</b>
Cashews nuts and coconut with chicken.	
<b>Chicken Do Piaza</b>	<b>\$13.95</b>
Chicken curry cooked in an abundance of onions.	
<b>Desi Chicken</b>	<b>\$13.95</b>
Breast chicken with spicy curry sauce.	
<b>Chili Chicken</b>	<b>\$13.95</b>
Tender pieces of chicken cooked with spring onions, bell peppers, spices and herbs.	
<b>Chicken Karahi</b>	<b>\$13.95</b>
Chicken cooked in mild sauce.	
<b>Butter Chicken</b> ★	<b>\$13.95</b>
Chicken pieces marinated in spices, tomato, cream and butter sauce.	
<b>Chicken Vindaloo</b>	<b>\$13.95</b>
Extra spiced chicken cooked with potatoes.	
<b>Chicken Curry</b>	<b>\$13.95</b>
Boneless chicken cooked in a mild sauce.	

## **Lamb Specialities**

<b>Rogan Josh</b>	<b>\$14.95</b>
Classic lamb curry.	
<b>Lamb Saag</b>	<b>\$14.95</b>
Lamb cooked in spinach and mild sauce.	
<b>Lamb Korma</b> ★	<b>\$14.95</b>
Cashew nut and coconut based on a lamb curry.	
<b>Lamb Kadai</b>	<b>\$14.95</b>
Lamb cooked with bell papers.	
<b>Lamb Do Piazza</b>	<b>\$14.95</b>
Lamb cooked in abundance on onions.	
<b>Lamb Keema Mattar</b>	<b>\$15.95</b>
Minced lamb with green peas.	
<b>Lamb Vindaloo</b>	<b>\$14.95</b>
Extra spiced lamb cooked with potatoes.	
<b>Sheesh Kabab</b>	<b>\$13.95</b>
Grounded lamb mixed with herbs, spices then cooked in clay oven.	
<b>Lamb Tikka Masala</b>	<b>\$14.95</b>

## **Goat Specialities**

<b>Goat Curry</b>	<b>\$14.95</b>
Goat on bone cooked in onion and tomato sauce with spices and herbs.	

## **Rice Delights**

<b>Chicken Biryani</b>	<b>\$13.95</b>
<b>Goat Biryani</b>	<b>\$14.95</b>
 <b>Vegetable Biryani</b> 🌱	<b>\$11.95</b>
<b>Egg Fried Rice</b>	<b>\$11.95</b>
<b>Vegetable Fried Rice</b> 🌱	<b>\$9.95</b>
<b>India House Special Biryani</b>	<b>\$15.95</b>
<b>Lamb Biryani</b>	<b>\$14.95</b>
<b>Plain Rice</b>	<b>\$4.00</b>

## **Tandoori Specialities**

<b>Tandoori Chicken</b>	<b>\$15.95</b>
Chicken marinated in herbs and baked in clay oven.	
<b>Chicken Tikka</b>	
Boneless chicken breast marinated in sauce and baked in clay oven.	<b>\$15.95</b>
<b>Paneer Tikka</b>	<b>\$16.95</b>
Chef style chees cubes with vegetables.	
<b>Tandoor Mixed Grill</b>	<b>\$16.95</b>
Assorted tandoori meats.	
<b>Chicken Kabab</b>	<b>\$14.95</b>
Grounded chicken mixed with herbs and spices then cooked in clay oven.	
<b>Sheesh Kabab</b>	<b>\$16.95</b>
Grounded lamb mixed with herbs and spices then cooked in clay oven.	
<b>Tandoori Prawn</b>	<b>\$16.95</b>
Prawn marinated in special sauce and cooked in clay oven.	
<b>Tandoori Fish</b>	<b>\$16.95</b>
Seasoned fish marinated with Indian herbs and spices cooked in clay oven.	

## **Specials**

<b>Chole Bhature</b>	<b>\$9.95</b>
Chose bhature.	
<b>Samosa Chat</b>	<b>\$9.95</b>

## **Indian House Special Feast**

<b>Maharani (Vegetarian Feast for Two)</b> 🌱	<b>\$37.95</b>
Start with mix veg. Pakora and papadam. Then enjoy dal makhani and the vegetable of the day, combined with any one vegetarian entrees of your choice. Served with naan rice and raita. For dessert, choose gulab jamun.	

### Maharaja (Non-Vegetarian Feast For Two)

\$41.95

Start with savory selection of chicken tikka kabob and vegetable of the day combine these with your choice of any chicken or lamb entrees. Served with plain naan and raita. For dessert choose gulab jamun or kheer.

### India House Special (Royal Feast For Two)

\$46.95

Start with seductive flavor of the tandoori mixed grill and then enjoy dal makhani and the vegetable of the day, comes with any two chicken, lamb, or vegetarian entrees of your choice of bread, rice and raita. For dessert the choice is your from any available desserts.



## Indian Breads

### Butter Naan

\$1.95

Unleavened flat bread in tandoor.



### Garlic Naan

\$2.95

Flat white flour bread stuffed with garlic.

### Kabuli Naan

\$3.95

Flat white flour bread stuffed with fruits and nuts.

### Onion Kulcha

\$3.95

Oven baked with chopped onions.

### Aloo Parantha

\$3.95

Wheat bread stuffed potatoes.

### Keema Naan

\$3.95

Unleavened bread stuffed with minced lamb.

### Paneer Parantha

\$3.95

Wheat bread stuffed with homemade cheese.

### Makki Di Roti

\$3.95

### Assorted Bread

\$8.95

Butter, garlic and onion.

### Assorted Bread Basket

\$8.95

Choice of any 3 breads.

### Tandoori Parantha

\$2.95

Wheat bread baked in tandoor.



## Kids Menu

Served with chole or aaloo curry.

### One Kulcha Kids

\$6.95

### One Kabuli Naan Kids

\$6.95

### One Keema Naan Kids

\$7.95



## Side Orders

### Raita

\$3.95

Mixed Pickle	\$1.95
Tamarind Chutney ★	\$1.95
Mint Chutney ★	\$1.95
Onion or Chili or Lemon	\$4.95
Plain Yogurt	\$3.95



## Sweets

Mango Kulfi	\$3.50
 Gulab Jaman	\$2.50
Pista Kulfi	\$3.50
Gajar Halwa	\$2.50
Rasmalai	\$3.50
Rice Kheer	\$2.50



## Beverages

Soda Fountain Drinks.	\$2.00
Coffee	\$2.00
Tea	\$2.00
Lassi Salt	\$3.00
Lassi Sweetened	\$3.00
Mango Lassi	\$3.00
Schanjavi Indian lemonade.	\$3.00
Strawberry Shake	\$3.00
Milk	\$2.00