

Most dishes can be made mild, medium, or spicy. In case of nut or dairy allergies, please let your server know before you place your order. Not all ingredients are listed in item descriptions

## Appetizers

### Seafood

Fish Koliwara 11.95  
*Deep fried succulent pieces of fish marinated in mild spices*

Tawa Shrimp 14.95  
*Sauteéd Shrimp onions, bell peppers, and masala*

### Chicken

Chicken Kheema Samosas 6.95  
*Deep fried pastry cone stuffed with minced lamb*

Chicken Pakoras 7.95  
*Deep fried succulent chicken marinated in an exquisite blend of masala*

Chicken '65' 11.95  
*Boneless deep-fried chicken marinated in red chilis and sauteéd with onions*

### Lamb

Lamb Kheema Samosas 6.95  
*Deep fried pastry cone stuffed with minced lamb*

### Paneer & Vegetarian

Onion Bhaji 6.95  
*Finely chopped cabbage, onion, fennel seed, green chilies and coriander prepared with selected herbs and spices, deep fried until golden*

Tawa Paneer 11.95  
*Deep fried succulent chicken marinated in an exquisite blend of masala*

Aloo Mattar Samosas 5.95  
*Deep fried pastry cone filled with potatoes and green peas*

Chili Pakoras 5.95  
*Midly spiced chili fritters, made with a garbanzo flour batter then deep fried*

Paneer Pakoras 6.95  
*Homemade cheese fritters, dipped in a garbanzo flour batter then deep fried*

Vegetable Cutlets 5.95  
*Minced fresh vegetables patties blended with mild spices*

Cashew nut / Almond Rolls 6.95  
*Deep fried mashed potato koftas made with cashews and almonds*

Bhindi Amchur 10.95  
*Deep fried wafer thin slices of okra, sprinkled with tangy Indian spices*

### Bombay Street Style Fare

Bhel Poori 7.50  
*Assorted crispy rice noodles smothered in onions, tomatoes, and chutneys*

Papdi Chat 7.50  
*Homemade pastry crisps topped with boiled potatoes, chopped onions, cilantro leaves smothered with sweet chutney and chilled light yogurt*

Dahi Aloo Poori 7.50  
*Mouth watering mixture of crispy wafers, potatoes, chick peas, yogurt, tamarind sauce and chat masala*

Aloo Tikki Chat 7.50  
*Potatoes patties, chickpeas, yogurt, mint and tamarind chutneys*

## Soups & Salads

<b>Dal Ka Shorba (Lentil Soup)</b> <i>A perky clove flavored lentil soup garnished with green peas and rice</i>	5.95
<b>Tamatar Ka Shorba (Tomato Soup)</b> <i>Cream of tomato soup infused with herbs and spices</i>	5.95
<b>Chicken Ka Shorba (Chicken Soup)</b> <i>Chicken broth cooked in flavored fresh herbs, garnished with shredded chicken and chopped cilantro</i>	6.50
<b>House Garden Salad</b> <i>Fresh greens tossed with cucumbers, carrots and onions served with house dressing</i>	7.00
<b>Raita</b> <i>Chilled yogurt with sliced cucumbers</i>	6.00

## Tandoori Dishes

All Dishes Skewered & Roasted  
in a 600 degree clay oven

### Seafood

<b>Mahi Mahi Fish Tikka</b> <i>Barbacued pieces of seasoned fish marinated in Indian herbs and spices</i>	24.95
<b>Tandoori Salmon</b> <i>Salmon marinated with exotic Tandoori spices</i>	31.95
<b>Tandoori Shrimp</b> <i>King-size shrimp marinated in ginger, garlic, and mild spices</i>	30.95
<b>Tandoor Lobster</b> <i>Lobster marinated in exotic spices before roasted in the Tandoor oven</i>	37.95

### Chicken

<b>Chicken Tikka (Breast)</b> <i>Succulent cubes of boneless chicken marinated in yogurt and spices</i>	18.95
<b>Chicken Reshmi Kabab (Breast)</b> <i>Soft &amp; Silky boneless pieces of white chicken, marinated in a cardamom and cashew nut paste</i>	20.95
<b>Chicken Achari Tikka (Breast)</b> <i>Succulent cubes of boneless chicken marinated in Indian pickle paste, yogurt</i>	20.95
<b>Chicken Hariyali Tikka (Breast)</b> <i>Boneless chicken marinated in a mint and yogurt sauce</i>	20.95
<b>Tandoori Chicken (1/2 or full) (Leg Quarters)</b> <i>Chicken marinated in yogurt with a blend of colorful Indian herbs and spices</i>	14.95/24.95
<b>Chicken Shikari (Leg Quarters)</b> <i>Chicken marinated in yogurt, mint chutney and exotic indian spices</i>	20.95

### Lamb

<b>Tandoori Lamb Chops</b> <i>Fresh Lamb Chops marinated in a blend of spices and roasted in the Tandoor</i>	39.95
<b>Lamb Seekh Kabobs</b> <i>Minced lamb marinated with our combination of herbs and spices</i>	20.95
<b>Lamb Boti Kabob</b> <i>Boneless cubes of tender lamb marinated with yogurt, garlic and ginger</i>	20.95

### Paneer & Vegetarian

<b>Paneer Tikka</b> <i>Cubes of homemade cottage cheese marinated in lightly-spiced yogurt</i>	19.95
<b>Tandoori Vegetables</b> <i>Garden fresh broccoli, capsicum, onions, cauliflower, tomatoes and potatoes marinated in mixed spices</i>	18.95
<b>Vegetable Seekh Kabab</b> <i>Ground mixed vegetables infused with herbs and spices</i>	18.95

# India House Special Dinners

*All House Dinners served with choice of Soup or Salad, Rice, Naan, Dal Makhani, and Dessert*

<b>Vegetarian Special Thali</b> <i>A selection two vegetables of your choice</i>	<b>25.95</b>
<b>Tandoori Mixed Grill Special</b> <i>Tandoori Shrimp, Tandoori Chicken, Chicken Reshmi Kabab and Lamb Boti Kabab</i>	<b>28.95</b>
<b>Light Platter Special</b> <i>Low - calorie combination of Chicken Tikka, &amp; Fish Tikka</i>	<b>28.95</b>
<b>India House Special</b> <i>Fish Tikka , Tandoori Chicken, Lamb Seekh Kabab and home-style rogan josh</i>	<b>34.95</b>
<b>Chef's Tandoori Salmon Dinner</b> <i>Fresh salmon marinated with exotic Indian spices and roasted in clay oven</i>	<b>39.95</b>
<b>Chef's Tandoori Lamb Chops Dinner</b> <i>Lamb chops marinated in exotic Indian spices</i>	<b>48.95</b>
<b>India House Special Feast for Two</b> <i>A complete four course dinner comprising of soup, salad, tandoori mixed grill served with either chicken makhani or chicken tikka masala and India House Special dessert</i>	<b>49.95</b>
<b>Chef's Tandoori Shrimp Dinner</b> <i>King size shrimp marinated in mild spices, then roasted in a clay oven</i>	<b>34.95</b>
<b>Chef's Tandoori Lobster Dinner</b> <i>Enjoy a full lobster marinated with exotic spices</i>	<b>44.95</b>

# Seafood Specialties

<b>Goan Fish Curry</b> <i>Seasoned fish cooked in grated coconut in a spicy sauce</i>	<b>24.95</b>
<b>Salmon Fish Curry</b> <i>Salmon cooked in our Chef's special sauce with a blend of herbs and spices</i>	<b>27.95</b>
<b>Fish Tikka Masala</b> <i>Tandoori pieces of boneless fish marinated in yogurt and spices</i>	<b>24.95</b>
<b>Hyderabadi Style Fish Curry</b> <i>Fish cooked in onion, garlic and yogurt sauce</i>	<b>25.95</b>
<b>Kadhai Shrimp</b> <i>Shrimp sauteed with bell peppers, onion, tomato, ginger, green chilies, and fresh cilantro</i>	<b>25.95</b>
<b>Shrimp Laziz</b> <i>Shrimp cooked in a light gravy with a hint of honey</i>	
<b>Shrimp Masala</b> <i>Shrimp cooked in a medley of exotic Indian herbs and spices</i>	<b>25.95</b>
<b>Hyderabadi Style Shrimp Curry</b> <i>Shrimp cooked in yogurt and hyderabadi spices</i>	<b>26.95</b>
<b>Shrimp Madras</b> <i>Shrimp cooked in a coconut flavored sauce</i>	<b>25.95</b>
<b>Lobster Curry</b> <i>Lobster cooked in a specially prepared sauce infused with herbs, ginger and garlic</i>	<b>33.95</b>

# Chicken Specialties

<b>Chicken Tikka Masala</b> <i>Chunks of chicken roasted in a clay oven and then folded into a cream sauce</i>	21.95
<b>Chicken Makhani</b> <i>Chicken pieces roasted in a clay oven and folded in a creamy tomato sauce</i>	21.95
<b>Chicken Curry</b> <i>Chicken cooked in a delicately spiced curry sauce</i>	18.95
<b>Hyderabadi Style Chicken Curry</b> <i>Chicken cooked in a delicately spiced Hyderabadi sauce and fresh mint</i>	19.95
<b>Chicken Palak</b> <i>Chicken pieces smothered in a spicy spinach sauce</i>	19.95
<b>Chicken Badami</b> <i>Chicken tenderly cooked in methi, fresh garlic and herbs</i>	19.95
<b>Chicken Madras</b> <i>Chicken cooked in a blend of South Indian spices and coconut</i>	19.95
<b>Chicken Keema Curry</b> <i>Minced chicken cooked in onion, ginger and garlic sauce</i>	18.95
<b>Spicy Madras Tamarind Chicken</b> <i>Chicken cooked in Tamarind with a delicious hot and tangy hint of coconut</i>	19.95
<b>Kadhai Chicken</b> <i>A classic Kadhai Dish of chicken cooked in green chilies, ginger, and cilantro</i>	19.95
<b>Chicken Chili Masala</b> <i>Chicken cooked in green chilies and hot spices</i>	19.95
<b>Chicken Vindaloo</b> <i>Chicken marinated in a blend of potatoes, vinegar, garlic, and spices</i>	19.95

# Lamb & Goat Specialties

<b>Lamb Rogan Gosh</b> <i>Succulent pieces of lamb in a cardamom flavored sauce</i>	20.95
<b>Lamb Vindaloo</b> <i>Lamb marinated in a blend of vinegar and hot peppers spices cooked over a low heat</i>	21.95
<b>Lamb Boti Kabob Masala</b> <i>Spiced tandoori lamb folded in an onion, tomato and ginger infused sauce</i>	21.95
<b>Hyderabadi Style Lamb Curry</b> <i>Succulent pieces of lamb cooked in cinnamon, cardamom and fresh mint</i>	21.95
<b>Lamb Rajala</b> <i>Lamb cooked in a mint sauce seasoned with aromatic spice</i>	21.95
<b>Lamb Palak</b> <i>Lamb cooked in a rich, creamy spinach sauce</i>	21.95
<b>Kadhai Lamb</b> <i>Lamb cooked in mild spices with fresh tomatoes, onion, garlic garnished with fresh cilantro and ginger</i>	21.95
<b>Lamb Achari</b> <i>Lamb cooked in a pickled masala</i>	21.95
<b>Lamb Madras</b> <i>Lamb cooked in a mild gravy with coconut milk, a South Indian Specialty</i>	21.95
<b>Lamb Keema Mattar</b> <i>Ground lamb cooked in aromatic spices and green peas</i>	20.95
<b>Kashmiri Lamb Kofta</b> <i>Succulent Kashmiri style dish cooked in a delicious mild yogurt cream sauce</i>	20.95
<b>Punjabi Style Goat Curry</b> <i>Home style goat curry cooked and served on the bone</i>	23.95
<b>Kadhai Lamb Chops</b> <i>Spicy lamb chops cooked in an iron wok</i>	39.95

# Vegetable Specialties

<b>Paneer Makhani</b> <i>Fresh Indian milk-cheese cubes cooked in a creamy tomato sauce</i>	19.95
<b>Matar Paneer</b> <i>Fresh Indian milk-cheese cubes prepared with green peas</i>	19.95
<b>Paneer Bhurji</b> <i>Fresh Indian milk-cheese grated and prepared with green peppers, tomatoes and onions</i>	19.95
<b>Palak Paneer</b> <i>Fresh Indian milk-cheese cubes cooked in a spicy spinach sauce</i>	19.95
<b>Kadhai Paneer</b> <i>Homemade cheese cooked in bell peppers, onions, garlic, green chilies and cilantro</i>	19.95
<b>Malai Kofta</b> <i>Vegetables cheese dumplings cooked in a creamy hot sauce with herbs and spices</i>	18.95
<b>Baingan Bharta</b> <i>Fresh eggplants, mashed and marinated in a rich blend of mughlai spices</i>	18.95
<b>Hyderabadi Style Mirchi Ka Salan</b> <i>Whole green chilies pan-fried and simmered in a spicy sauce</i>	18.95
<b>Hyderbadi Style Vegetable Curry</b> <i>Mixed vegetables cooked in a spicy onion-flavored sauce</i>	18.95
<b>Vegetable Jhalfrezi</b> <i>Mixed vegetables with paneer tossed with bell peppers</i>	18.95
<b>Bhindi (okra) Salan</b> <i>Delicious okra cooked in an exotic blend of North Indian spices</i>	18.95
<b>Jaipuri Aloo</b> <i>Potatoes cooked to perfection with Mild Indian spices</i>	18.95
<b>Aloo Palak</b> <i>Spinach cooked in garlic &amp; onions, sauteed with potato or garbanzo beans</i>	18.95
<b>Aloo Gobi</b> <i>Cauliflower and potatoes cooked in mild Indian spices, ginger, tomatoes and herbs</i>	18.95
<b>Bhuni Gobi</b> <i>Cauliflower sauteed with onion, tomatoes and spices</i>	18.95
<b>Mushroom Mattar Bhajee</b> <i>Mushroom &amp; green Peas cooked in a medium spiced sauce</i>	18.95
<b>Kajun Curry</b> <i>Special Vegetarian dish prepared with cashew and mixed vegetables</i>	19.95
<b>Corn Methi Malai</b> <i>Sweet corn cooked in fenugreek leaves, almond sauce and Indian spices</i>	18.95
<b>Dal Makhani</b> <i>Black lentils simmered on a slow fire with onions, ginger, garlic and tomatoes</i>	16.95
<b>Dhal Bhanjara</b> <i>Yellow lentils cooked in a traditional Indian work with rare herbs and spices</i>	16.95

Ask About our Naan Baskets!

# Tandoori Breads

<b>Naan</b> <i>Flat leavened bread baked on the wall of the Tandoori oven</i>	4.00
<b>Garlic Naan</b> <i>Fresh Naan with garlic</i>	5.00
<b>Peshwari Naan</b> <i>Fresh Naan dotted with sesame seeds</i>	5.00
<b>Kashmiri Naan</b> <i>Fresh Naan stuffed with cherries, cashew nuts, &amp; coconut</i>	5.50
<b>Khandhari Naan</b> <i>Fresh Naan stuffed with pistachios and cashew nuts</i>	5.50
<b>Masala Naan</b> <i>Fresh Naan stuffed with ginger, onions, &amp; chilis</i>	6.00
<b>Khurmi Naan</b> <i>Fresh Naan stuffed with ginger, onions, &amp; carrots</i>	5.00
<b>Lamb Keema Naan</b> <i>Fresh Naan stuffed with minced lamb</i>	6.50
<b>Onion Kulcha</b> <i>Fresh Naan stuffed with onions &amp; carom seeds</i>	5.00
<b>Paneeri Kulcha</b> <i>Fresh Naan stuffed with Indian milk-cheese</i>	5.50
<b>Tandoori Roti</b> <i>Whole wheat Indian flat bread baked in the Tandoori oven</i>	3.00
<b>Roomali Roti</b> <i>"Hand Kerchief" paper-thin roti cooked on an upside down wok</i>	5.95
<b>Jaipuri Paratha</b> <i>Whole wheat layered bread stuffed with mint &amp; herbs</i>	5.00
<b>Lachcha Paratha</b> <i>Whole wheat layered bread cooked in the Tandoori oven</i>	5.00
<b>Aloo Paratha</b> <i>Whole wheat layered bread stuffed with spiced potatoes</i>	6.00
<b>Bhatoora</b> <i>Fluffy deep fried leavened bread</i>	5.00
<b>Poori</b> <i>Whole wheat fluffy deep fried leavened bread</i>	5.00

# Rice & Rice Specialties

Steamed Basmati White Rice	5.00
<b>Saffron Rice</b> <i>Basmati Rice cooked with rich Saffron</i>	6.00
<b>Palak Rice</b> <i>Sauteed spinach cooked in steamed basmati white rice</i>	9.00
<b>Peas Pulao</b> <i>Basmati rice served with green peas</i>	7.00
Brown Rice	7.00
<b>Biryani is a royal delicacy made of highly seasoned rice cooked with meat or vegetables</b>	
Vegetable Biryani	17.00
Shrimp Biryani	22.00
Chicken Biryani	19.00
Lamb Biryani	21.00
Goat Biryani	22.00