



INDIÄ'S



SHRIMP TICCÄ MASALA



TANDOORI



THALI



BIRYANI

“We prepare each dish individually, you can order it spiced mild, medium or hot.”

If you have any food allergies, please let us know before you order.

EXPRESS MENU

We would like to let you know that the one thing that we have always done since we opened our doors in 1989 is provide you with the highest quality of food preparations. To do this, each order is individually prepared and spiced. This is the reason why food takes anywhere from 35 to 45 minutes. We recommend that you order appetizers to keep yourself occupied. We are now offering an EXPRESS MENU for those who are in a rush. THESE ENTREES WILL BE SERVED WITHIN 15 MINUTES AND SERVED MILD, NOT SPICED TO TASTE:

31. DAL MAKHANI	12.95
32. NAVRATTAN KORMA	13.95
33. SAAG PANEER	14.95
38. CHANA MASALA	12.95
47. CHICKEN TICCA MASALA	16.95
59. LAMB ROGAN JOSH	16.95

We at India's hope you have a pleasant and memorable dining experience! Best of eating!

INDIA'S APPETIZERS VEGETARIAN

1. PAPRI-PAKAURI	6.00
Crisp wafers with chick-peas and potato cubes in curd, spiced to taste.	
2. SAMOSA	5.00
A light pastry shell stuffed with peas and potatoes	
3. ONION BHAJI	5.00
Plain savoury onion fritters, delicately spiced	
4. SHAHI BHAJIA	5.00
Crisp vegetable fritters	
5. PANEER PAKORA	6.00
Indian cream cheese fritters, subtly spiced.	
6. ALOO CHAAT	6.00
A potato delicacy tossed with spices and lemon juice. (served chilled)	

NON-VEGETARIAN

7. CHICKEN PAKORA	7.00
Tender boneless chicken fritters	
7A. FISH PAKORA	6.00
Subtly spiced fish fritters	
8. KEEMA SAMOSA	6.00
Minced lamb with herbs and spices in a light pastry shell.	
9. MURG KEBAB	8.95
Spicy grilled chicken wings - dry or in a hot tomato sauce.	
10. ASSORTED HORS D'OEUVRES	8.95
A mix of vegetarian and non-vegetarian appetizers.	
11. INDIA'S TICCA SPECIAL (NEW)	9.95
Chicken Tikca with onions and bell peppers in a tangy tomato sauce	

SOUPS

14. SAMBHAR (NEW)	4.95
South Indian lentil based soup with vegetables	
15. CREAM OF TOMATO	4.95
Fresh tomato soup with herbs and spices.	
16. INDIA'S SPECIAL	4.95
A protein rich lentil, onion and tomato soup.	
17. SPINACH 'N' CREAM	4.95
Spinach soup with herbs, spices, and cream.	
18. CHICKEN SOUP	4.95
A spicy chicken soup.	

SALADS FROM INDIA

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| 20. | KATCHUMBER SALAD
Fresh lettuce, cucumber and tomatoes in a house dressing. | 4.00 |
| 21. | ONION SALAD
A popular Indian salad with chopped onions, tomatoes, jalapenos and spices. | 4.00 |
| 21A. | CHICKEN TICCA SALAD
Diced Chicken Tikca served over a bed of organic greens with Ranch dressing on the side | 10.95 |

TANDOOR-E-AZAM

The "Tandoor" is used for tandoori meat preparation and baking tandoori breads. It is an earthenware pot which is about four feet deep. The upper half slopes inward thus presenting an opening about a foot in width. It is fired and heated with charcoal. The tandoori preparations tend to have a unique, 'earthy' taste about them'.

(MIXED VEGETABLES ARE SERVED WITH TANDOORI PREPARATIONS)

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| 22. | TANDOORI RACK OF LAMB
Rack of Lamb marinated and grilled over charcoal | 23.95 |
| 23. | SHEEKH KABAB
Ground lamb roasted in the tandoor. | 16.95 |
| 24. | FISH TANDOORI
Fillet of fish marinated in herbs and spices, grilled to perfection. | 20.95 |
| 25. | SHRIMP JEHANGIR
Choice tandoori shrimp. | 18.95 |
| 26. | BOTI KABAB
Boneless chunks of mildly spiced lamb roasted over charcoal, | 16.95 |
| 27. | TANDOORI MURG <i>(EXTRA FOR ALL WHITE)</i>
Chicken marinated and roasted in the clay oven. | 13.95 |
| 28. | CHICKEN TICCA <i>(EXTRA FOR ALL WHITE)</i>
Boneless chicken marinated and grilled. | 15.95 |
| 29. | INDIA'S GRILL
A selective mix of Tandoori preparations. | 22.95 |

INDIA'S VEGETARIAN KITCHEN

Since the medieval ages India has been the cradle of vegetarianism therefore, it is not surprising to find the choicest and most delicious vegetable preparations. Even the humblest of vegetables are coaxed into a rare delicacy and can take their place at the most lavish dinner table.

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| | 30. DUM ALOO
A delicious fried potato curry | 11.95 |
| V | 31. DAL MAKHANI
Lentils with herbs and spices flavored with butter or cream. | 12.95 |
| V | 31A. YELLOW DAL
Channa Dal cooked with herbs and spices | 12.95 |
| V | 32. NAVARATTAN KORMA
A unique mix of vegetables cooked with almonds, cashew and raisins in a cream sauce. | 13.95 |
| | 33. SAAG PANEER or ALOO SAAG or CHANA SAAG
Spinach cooked with homemade cheese and special spices or Spinach and Potato or Spinach and Garbanzo | 14.95 |
| V | 34. ALOO GOBI
Subtly spiced cauliflower and potatoes with herbs. | 13.95 |
| | 35. MATTAR PANEER or ALOO MATTAR
Peas with homemade cheese in a delicately spiced curry / Peas and Potato | 13.95 |
| V | 36. BENGAN BHARTA
Grilled eggplant cooked with peas, potatoes, onions and rare spices. | 14.95 |
| | 37. MALAI KOFTA
Indian vegetable and cheese balls in a delicately spiced curry. | 14.95 |
| V | 38. CHANA MASALA
Spiced chick peas garnished with coriander and peppers. | 12.95 |
| V | 38A. RAJMA
Kidney Beans in a delectable gravy | 11.95 |
| | 39. INDIA'S PAKORA CURRY
Special fritters cooked in a curd-based sauce, delicately spiced to perfection. | 12.95 |
| | 40. VAISHNAV THALI
A traditional vegetarian platter with a variety of vegetable curries, lentils, rice and roti (bread). | 16.95 |
| V | 41. BHINDI MASALA (OKRA)
Subtly spiced okra with onions and tomato. | 14.95 |
| V | 41A. MUSHROOM CURRY
A delicately spiced mix of Mushrooms, Peas and Potatoes | 13.95 |

V = THESE DISHES CAN BE DONE VEGAN (PLEASE SPECIFY)

CURRY

Does that sound familiar? Indian cuisine is synonymous with curried preparations. However, the preparation of curry as it pertains to Indian cuisine is totally different from the everyday mention that links it to the curry powder so readily available at the supermarkets. Curry in India is not a dish but a class of dishes.

The art of Indian cookery lies not in high spicing but in the subtle use of delicate spices to enhance the dormant flavors and subdue the undesirable ones.

We have a varied mix of preparations from different regions of India; however, the dominant style is "MUGHLAI" and has its roots in the Mughal era.

CHICKEN

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| 42. CHICKEN SHAHI KORMA | 13.95 |
| Chicken in a cream sauce with almonds, cashews and raisins. | |
| 43. CHICKEN SAAG | 14.95 |
| Boneless chicken in a spinach sauce. | |
| 44. MURGH MUSSALLUM | 14.95 |
| A spicy chicken curry. | |
| 45. CHICKEN VINDALOO | 14.95 |
| Chicken cooked with potatoes in a hot, spicy gravy. | |
| 46. MAKHANI MURG (BUTTER CHICKEN) | 16.95 |
| Tandoori chicken cooked in a delightfully flavored sauce. | |
| 47. TICCA MASALA | 16.95 |
| Boneless tandoori chicken diced and cooked in a sauce with herbs. | |
| 48. TICCA SAAG | 16.95 |
| Boneless tandoori chicken diced and cooked in a spinach and cream sauce. | |
| 49. CHICKEN NOORANI | 14.95 |
| Chicken cooked in a traditional curry served over a bed of tandoori ground lamb and garnished with eggs. | |
| 50. CHICKEN BHOONA or TICCA BHOONA | 14.95/15.95 |
| Chicken cooked with tomatoes, onions and fresh bell peppers. | |
| 51. NARYAL CHICKEN | 15.95 |
| Chicken cooked in a deliciously flavored coconut sauce. | |
| 51A. CHICKEN JALFREZI | 15.95 |
| Chicken cooked with fresh vegetables, peppers and herbs | |

(EXTRA CHARGE FOR ALL WHITE MEAT)

LAMB

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| 52. MUTTON SHAHI KORMA | 16.95 |
| Lamb cooked in a cream sauce with almonds, cashews and raisins. | |
| 53. GOSHT SAAG | 16.95 |
| Lamb cooked in a spinach sauce. | |
| 54. LAMB JALFREZI | 16.95 |
| Lamb cooked with fresh vegetables, peppers and herbs | |
| 55. LAMB VINDALOO | 16.95 |
| Lamb cooked with potatoes in a hot spicy gravy. | |
| 56. SHEEKH KABAB CURRY | 16.95 |
| Kababs cooked in an onion and cream sauce. | |
| 57. BOTI MASALA | 17.95 |
| Boneless tandoori lamb cooked in a delicately spiced sauce. | |
| 58. BHOONA GOSHT | 16.95 |
| Lamb cooked with onions, tomatoes and bell peppers. | |
| 59. KASHMIRI ROGAN JOSH | 16.95 |
| A traditional lamb curry perfected by the Kashmiris. | |
| 60. MUTTON DO PEEAZAH | 16.95 |
| Lamb cooked to perfection with onions and peppers. | |
| 61. BOTI SAAG | 17.95 |
| Boneless tandoori lamb cooked in a spinach and cream sauce. | |
| 62. GOSHT KA SALUN | 16.95 |
| Boneless lamb cooked in a delicately flavored coconut sauce. | |

GOAT

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| 120. GOAT CURRY | A traditional goat curry | 16.95 |
| 121. GOAT VINDALOO | Goat with potatoes in a zesty sauce | 16.95 |
| 122. GOAT SAAG | Goat cooked in a flavorful spinach sauce | 16.95 |

SEAFOOD

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| 64. SHRIMP SAAG | Shrimp cooked in a spinach and tomato sauce. | 17.95 |
| 65. SHRIMP VINDALOO | Shrimp cooked with potatoes in a hot spicy curry. | 16.95 |
| 66. SHRIMP BHOONA | Shrimp cooked with tomatoes, onions and fresh bell peppers. | 17.95 |
| 67. SHRIMP CURRY | Shrimp cooked in a flavorful gravy. | 17.95 |
| 67A. SHRIMP KORMA | Shrimp in a cream sauce with almonds, cashews and raisins | 17.95 |
| 68. COCONUT SHRIMP CURRY | Choice shrimp cooked in a coconut flavored sauce. | 17.95 |
| 68A. SHRIMP JALFREZI | Shrimp cooked with fresh vegetables, peppers and herbs | 17.95 |
| 69. MAKHANI MACHHI | Tandoori fish cooked in a delightfully flavored sauce. | 19.95 |
| 70. MACHHI MASSULUM | A spicy fish curry. | 17.95 |
| 70A. FISH KORMA | Fish in a cream sauce with almonds, cashews and raisins | 17.95 |
| 71. MACHHI-BE-NAZEER | Fish cooked in a special coconut curry with herbs. | 17.95 |
| 72. FISH VINDALOO | Fish cooked with potatoes in a spicy curry. | 17.95 |
| 73. FISH SAAG | Fish cooked with spinach and herbs. | 17.95 |
| 73A. FISH JALFREZI | Fish cooked with fresh vegetables, peppers and herbs | 17.95 |

OUR SPECIAL RECOMMENDATIONS

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| 74. AKBAR BOTI | Tandoori lamb and shrimp cooked in a special sauce with bell peppers and herbs. | 18.95 |
| 75. TICCA JEHANGIR | Tandoori boneless chicken with tandoori shrimp cooked in a special sauce and flavored with exotic spices. | 17.95 |
| 76. MUGHLAI BAIDA CURRY | Choice hardboiled eggs cooked to perfection in an enticingly spiced sauce. | 12.95 |
| 77. SHRIMP TICCA MASALA | Tandoori shrimp cooked in a delightfully flavored sauce. | 19.95 |
| 78. PANEER MAKHANI | Cheese cooked in a flavorful sauce with herbs and spices. | 15.95 |
| 78A. PANEER BHOONA | Cubed chunks of homemade Indian cheese cooked with tomatoes, onions and bell peppers | 15.95 |

INDIA'S COMBINATION THALIS

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| 79. INDIA'S THALI | A dinner for one, includes a choice sampling of Tandoori and curry preparations. | 21.95 |
| 80. GOA THALI | A dinner for one. with a variety of seafood preparations. | 22.95 |
| 81. JAHAN ARA THALI | A sumptuous three-course dinner for two, including dessert. | 48.95 |
| 82. RAJASTHANI THALI | A vegetarian dinner for two, includes appetizer, a variety of vegetarian preparations and dessert. | 44.95 |

CHILDREN'S SPECIAL ORDERS

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| 83. TANDOORI MURG (27) | 8.95 |
| 84. CHICKEN TICCA (28) | 8.95 |
| 85. CHICKEN SHAHI KORMA (42) | 8.95 |
| 86. FINGER CHIPS (French Fries) | 2.95 |

RICE

BIRYANI is a delectable variation of rice preparation and is a Mughlai specialty.

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| 87. LAMB BIRYANI
Rice cooked with lamb, herbs and spices. | 16.95 |
| 88. CHICKEN BIRYANI
Boneless chicken cooked with rice. | 15.95 |
| 89. SHRIMP BIRYANI
Rice cooked with shrimp, herbs and spices. | 17.95 |
| 90. VEGETABLE BIRYANI
Rice cooked with fresh vegetables. | 14.95 |
| 91. SHOLA PULLAO
Basmati rice cooked with peas, spices and herbs. | 10.95 |

NOTE: IN CASE YOU WANT US TO ADD ALMONDS, CASHEWS, AND RAISINS PLEASE LET US KNOW.

ROTI (INDIAN BREADS)

Indian breads are unique unto themselves. They have no counterpart in English or continental cookery. Unlike the breads of Western origin, Indian breads are not all leavened. Tandoori roti is baked in the tandoor, and is most popular in Punjab due to the fact they are real delicious if consumed while still hot.

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| 92. ROGHNI NAN
A triangular shaped flat bread. | 2.50 |
| 93. ROTI
A whole wheat bread. | 2.50 |
| 94. PARATHA
A layered and buttered whole wheat bread. | 3.50 |
| 95. ALOO PARATHA
Stuffed with mildly spiced potatoes. | 3.50 |
| 96. KANDA PARATHA
Onion and garlic bread. | 3.50 |
| 97. PANEER PARATHA
Stuffed with homemade cheese. | 3.50 |
| 98. KEEMA PARATHA
Stuffed with spiced ground lamb. | 3.50 |
| 99. GOBI PARATHA
Stuffed with grated spicy cauliflower. | 3.50 |
| 100. PESHAWRI NAN
Sweet nan with coconut and raisins. | 3.50 |
| 101. GARLIC NAN | 3.50 |

BREADS ARE ALL BUTTERED ON TOP. PLEASE LET US KNOW IF YOU WANT THEM OTHERWISE.



SIDE ORDERS AND CONDIMENTS

PAPADUM	1.95
RAITA	2.50
MANGO CHUTNEY	2.50
ACHAAR (Indian Pickles)	2.50
NAVRATTAN KORMA	7.95
DAL MAKHANI	7.95
SAAG PANEER	7.95
CHANA MASALA	7.95
BASMATI RICE	2.95
EXTRA PLATE SETTING (Rice, Raita and Salad)	3.00

DESSERTS

102.	KHEER A very popular rice pudding with almonds and raisins.	4.95
103.	RAS-MALAI Indian cream cheese balls in double cream with pistachios.	4.95
104.	GULAB JAMUN Lustrous brown cream cheese balls in syrup.	4.95
105.	GAJAR HALWA A grated carrot pudding with raisin and nuts.	4.95
106.	KULFI An Indian ice cream, available in various flavors Mango, Pistachio, Chocolate or Strawberry.	4.95
107.	CINNAMON BREAD PUDDING A cinnamon treat.	4.95
108.	MANGO FRUIT CREAM Delicious mixed fruit in a unique mango flavored cream.	4.95
109.	CHOCOLATE CAKE (each piece) A chocolate lovers delight.	4.95
110.	CHEESECAKE (each piece) Available in various flavors.	4.95
111.	JALEBI A pretzel shaped Indian sweet	4.95
112.	VANILLA ICE CREAM	4.95

BEVERAGES

COFFEE Regular or decaffeinated.	3.95
CHAI A special sweet spiced tea brewed with herbs and spices, recommended as an after-dinner beverage. Due to the cost of the spices, we can only offer one refill for free.	3.95
ICED TEA A Cardamom flavored variation	2.95
SODA We have a large variety of sodas.	2.95

FRUIT LASSI

These are special drinks prepared from yogurt and fruit juice.

SWEET LASSI	3.95
SALTY LASSI	3.95
MANGO LASSI	3.95
STRAWBERRY LASSI	3.95
PINEAPPLE LASSI	3.95
GRAPE LASSI	3.95

BEER FROM INDIA

Beer goes well with Indian cuisine. In fact, it enhances the flavor of various spices - that's what they say! LAGER and the lighter PILSNER are most popular. A note of caution: Indian beer is generally available in large 22oz. bottles! We carry a variety of beer from India.

INDIA'S COCKTAILS

We serve most cocktails. Please do not hesitate to ask for your favorite!

MADRAS Absolut Vodka and Cranberry juice.	6.95
SIMLA Baccardi Rum and pineapple juice with a dash of lime.	6.95
JAIPUR Gin with lime juice and a splash of soda.	6.95

INDIA'S reserves the right to levy a 18% service charge on tables of five people or more and on customers who do not tip the customary amount.

INDIA'S ACCEPTS ALL MAJOR CREDIT CARDS.