



STARTERS



- PALAK CHAAT**  9
Fresh palak pakora garnished with chickpea, onion, tomato, yogurt, mint sauce and tamarind sauce
- BHINDI AMCHUR**   9
Thin sliced bhindi mix with amchur power and spices and deep fried
- SAMOSA** 7
Deep fried cone pastry filled with potatoes and green peas
- CHILI PAKORA**   8
Chili fritters made with garbanzo flour and deep fried
- MIXED PAKORAS**   9
Mildly spiced vegetable fritters, made with garbanzo flour and deep fried
- ONION BHAJI**   7
Finely chopped onion tossed in spices & deep fried
- MASALA PAPPAD**   6
Indian bruschetta-styled, deep fried lentil chips
- PANEER 65**  11
Paneer cubes marinated in red chillis and sauteed with onion and spices
- TAWA PANEER**  11
Pan-fried Indian cheese marinated in a blend of spices
- PANEER JALAPENO CIGAR ROLLS** 10
Shredded paneer with chopped pepper with jeera tadka
- MASALA FRIES**  6
French fries tossed in Indian spices
- CHICKEN PAKORAS**  9
Deep fried succulent chicken marinated in an exquisite blend of masala
- KEEMA SAMOSA** 9
Deep fried pastry cone stuffed with minced meat – choose from chicken or lamb
- CHICKEN 65**  11
Boneless deep-fried chicken, marinated in red chillis and sautéed with onion
- FISH KOLIWARA** 11
Deep fried succulent pieces of tilapia marinated in mild spices

SALAD - SIDES

- HOUSE GARDEN SALAD**   6
- RAITA**  5
- YOGURT**  5

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Gluten Free  Contains Nuts  Vegan 





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TANDOORI ITEMS




- TANDOORI SHRIMP**  27
Four king-sized shrimp marinated in ginger, garlic and mild spices
- LAMB SEEKH KEBAB**  21
Minced lamb marinated with a combination of herbs and spices
- LAMB BOTI KEBAB**  21
Boneless cubes of lamb, marinated with garlic, yogurt and ginger
- TANDOORI LAMB CHOPS (4 PIECES)**  36
Lamb chops marinated with ginger, garlic, and mild spices
- CHICKEN TIKKA**  18
Succulent cubes of boneless chicken marinated in yogurt and spice
- CHICKEN RESHMI KEBAB**   18
Boneless pieces of white chicken, marinated in a cardamom and cashew nut paste
- TANDOORI CHICKEN**  **HALF 12/FULL 20**
Chicken marinated in yogurt with a blend of Indian herbs and spices
- CHICKEN SHIKARI**  18
Boneless dark meat-only chicken marinated in yogurt, mint and spices
- CHICKEN LAHSONI KEBAB**  18
Boneless dark meat-only chicken cooked with garlic and spices
- CHICKEN SEEKH KEBAB**  18
Minced chicken marinated with a combination of herb and spices
- PANEER TIKKA**  18
Cubes of homemade cottage cheese marinated in lightly spiced yogurt
- TANDOORI VEGETABLES**   16
Garden-fresh broccoli, cauliflower, bell peppers, onion and potato marinated in spices

INDIA HOUSE SPECIAL DINNERS
FEATURED DINNERS COME WITH RICE, NAAN, DAL
MAKHANI, DESSERT

- VEGETARIAN THALI** 22
Includes above items, plus Channa Masala & Aloo Gobi
- TANDOOR MIXED GRILL SPECIAL** 25
Includes above items, plus Tandoori Shrimp, Tandoori Chicken, Chicken Tikka, Chicken Sheekh Kebab & Lamb Boti Kebab

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SEAFOOD MAIN COURSE



- SHRIMP MASALA**   21
Shrimp cooked in a medley of exotic Indian herbs and spices
- SHRIMP VINDALOO**  21
Shrimp cooked in a blend of potato, vinegar, garlic and spices
- KADHAI SHRIMP**  21
Shrimp sautéed with tomato, bell pepper and onion
- SHRIMP LAZIZ**  21
Shrimp cooked in a tomato gravy with a hint of honey
- SHRIMP HYDERABADI**   21
Shrimp cooked in a peanut sauce
- GOA FISH CURRY**  20
Seasoned tilapia cooked in a coconut sauce
- SALMON FISH CURRY**  20
Salmon cooked in a tomato sauce with herbs and spices
- HYDERABADI FISH CURRY**   20
Tilapia cooked in a peanut sauce

CHICKEN MAIN COURSE

- CHICKEN MAKHANI**  18
Chicken strips roasted in a clay oven and folded in a creamy tomato sauce
- CHICKEN TIKKA MASALA**   18
Chunks of chicken roasted in a clay oven and then folded into a cream sauce
- CHICKEN VINDALOO**  18
Chicken marinated in a blend of potato, vinegar, garlic and spices
- CHICKEN MADRAS**   18
Chicken cooked in a blend of South Indian spices in a coconut flavored sauce
- KADHAI CHICKEN**   18
Chicken sautéed with tomato, bell pepper and onion
- CHICKEN PALAK**  18
Chicken cooked in a spinach sauce
- CHICKEN CHILI MASALA**  18
Chicken cooked with green chilies and hot spices
- CHICKEN CURRY**  18
Chicken cooked in a delicately-spiced curry sauce
- HYDRABADI CHICKEN CURRY**   18
Chicken cooked in a peanut sauce
- NARGISI CHICKEN KOFTA CURRY**   16
Minced chicken balls cooked with Indian spices in a creamy hot curry sauce
- DESI CHICKEN CURRY**  16
Chicken with bone cooked in traditional home style curry sauce
- CHICKEN BADAMI**  18
Chicken cooked in creamy almond and cashew nut sauce

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LAMB & GOAT MAINS

- LAMB ROGAN JOSH** 19
Succulent pieces of lamb in a cardamom flavored sauce
- LAMB VINDALOO** 20
Boneless Lamb marinated in a blend of potato, vinegar, garlic and spices
- LAMB MADRAS**  19
Boneless Lamb cooked in a blend of South Indian spices in a coconut flavored sauce
- LAMB PALAK**  20
Boneless Lamb cooked in a spinach sauce
- KADHAI LAMB** 20
Boneless Lamb sautéed with tomato, bell pepper and onion
- LAMB CHILI MASALA**  20
Boneless Lamb cooked with green chilies and hot spices
- LAMB CHOPS MASALA**  36
Marinated in yogurt Indian spices and herbs
- PUNJABI GOAT CURRY** 21
Home-style goat curry cooked and served on the bone













MAIN COURSE EGG

- EGG BHURJEE** 14
Scrambled eggs cooked in onion, tomatoes, and spices
- EGG CURRY**  14
Eggs cooked in medium spiced sauce





VEGETARIAN MAIN COURSE

- PANEER TIKKA MASALA**   18
Paneer cubes cooked in creamy tomato sauce
- PANEER MAKHANI**   17
Indian milk-cheese cubes cooked in a creamy tomato sauce
- SAAG PANEER**   17
Indian milk-cheese cubes cooked in a spicy Spinach sauce
- PANEER BHURJEE**   17
Indian milk-cheese grated and prepared with green pepper, tomato and onion
- MATTAR PANEER**   16
Indian milk-cheese cubes prepared with green peas
- MALAI KOFTA**  17
Vegetable dumplings cooked in a creamy hot sauce with herbs and spices
- BHINDI (OKRA) MASALA**   16
Okra cooked in an exotic blend of North Indian spices
- KADHAI PANEER**   17
Paneer cooked in tomato, bell pepper, onion, garlic, cilantro & ginger
- DAL BANJARA**   15
Yellow Lentils cooked in a traditional Indian wok with herbs and spices



DAL MAKHANI 	15
<i>Black lentils simmered on a slow fire with onion, ginger, garlic and tomato</i>	
CHANA MASALA  	15
<i>Garbanzo beans, onion and tomato cooked in a sauce</i>	
BAINGAN BHARTHA 	16
<i>Fresh eggplant mashed and marinated in a rich blend of spices</i>	
ALOO GOBI  	16
<i>Cauliflower and potato cooked in mild Indian spices</i>	
JAIPURI ALOO 	15
<i>Potatoes cooked to perfection with mild Indian spices</i>	
HYDERABADI CURRY  	15
<i>Mixed vegetable cooked in a spicy peanut sauce</i>	
VEGETABLE JALFREZI  	15
<i>Mixed vegetables cooked in an onion and tomato sauce</i>	
NAVRATAN KORMA 	16
<i>Mixed vegetables cooked in creamy almond and cashew sauce</i>	
MASALA PASTA	15
<i>Boiled pasta marinated with tomato sauce and spices and mozzarella cheese</i>	

BREADS







BUTTER NAAN	4
<i>Flat, leavened bread, baked on the wall of a tandoor</i>	
GARLIC NAAN	6
<i>Fresh naan with garlic</i>	
ONION KULCHA	6
<i>Fresh naan stuffed with onion</i>	
LACHHA PARATHA	5
<i>Whole wheat layered bread</i>	
TANDOORI ROTI 	4
<i>Whole wheat flat bread</i>	
ALOO PARATHA	6
<i>Whole wheat bread stuffed with spiced potato</i>	
PESHWARI NAAN 	6
<i>Fresh naan with sesame seed</i>	
MASALA NAAN	6
<i>Fresh naan stuffed with ginger, onion and chili</i>	
LAMB KEEMA NAAN 	7
<i>Fresh naan stuffed with minced lamb</i>	
KASHMIRI NAAN	6
<i>Fresh naan sweetened with cherries and nuts</i>	
AMUL CHEESE NAAN	6
<i>Fresh naan stuffed with cream cheese</i>	
BHATURA	5
<i>Deep-fried white bread</i>	
PURI 	5
<i>Deep-fried wheat bread</i>	
BULLET NAAN	6



RICE

PALAK RICE  	7
PEAS PULAO  	8
SAFFRON RICE  	7
JEERA RICE  	6
BASMATI WHITE RICE  	5

BIRYANIS

LAMB BIRYANI 	19
<i>Tender chunks of spiced lamb blended with scented basmati rice</i>	
CHICKEN BIRYANI 	17
<i>Tender chunks of spiced chicken blended with scented basmati rice</i>	
DELI CHICKEN BIRYANI WITH BONE 	17
<i>Chicken with saffron basmati rice</i>	
GOAT BIRYANI 	19
<i>Tender chunks of spiced goat blended with scented basmati rice</i>	
SHRIMP BIRYANI 	20
<i>Tender chunks of spiced shrimp blended with scented basmati rice</i>	
VEGETABLE BIRYANI 	15
<i>Tender chunks of spiced vegetables blended with scented basmati rice</i>	

DESSERTS

RASMALAI 	6
<i>Flat, round discs of Indian cottage cheese poached in milk</i>	
GULAB JAMUN	5
<i>Golden fried balls of milk pastry soaked in sweet saffron syrup. Served hot</i>	
MANGO KULFI 	6
<i>Mango Ice-cream</i>	
PISTA KULFI  	6
<i>Pistachio Ice-cream</i>	
KHEER 	5
<i>Rice pudding, served chilled</i>	
GAJAR HALWA  	5
<i>Carrot Pudding, served hot</i>	

HOT BEVERAGES

MASALA CHAI	4
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