

GARMA-GARAM (HOT SOUP)	
108 Dal Ka Shorba.....	3.95
<i>A perky clove flavored lentil soup garnished with green peas &amp; rice.</i>	
109 Tamatar Ka Shorba.....	3.95
<i>Cream of Tomatoes Infused with herbs and spices.</i>	
110 Chicken Ka Shorba.....	4.25
<i>Chicken Stock heightened with flavorful fresh herbs, garnished with shredded chicken &amp; chopped Cilantro.</i>	
111 Sagar Ki Jalpari.....	4.95
<i>A spicy seafood soup, a favorite of Anglo Indians.</i>	

HARA BHARA (SALADS)	
112 House Garden Salad.....	4.95
<i>Fresh greens tossed with cucumbers, carrots, onions served with house dressing.</i>	
113 Tandoori Chicken Salad.....	8.95
<i>Succulent pieces of Tandoori Chicken (white meat) tossed in a medley of fresh greens, served with house dressings.</i>	
114 Shrimp Garden Salad.....	10.95
<i>Grilled shrimp marinated in exotic herbs and spices tossed with mixed greens.</i>	
115 Raita.....	4.50
<i>Chilled yogurt with sliced cucumbers.</i>	

SHUBH ARAMBH (APPETIZERS)	
VEGETARIAN SELECTIONS	
116 Onion Bhaji.....	4.95
<i>Finely chopped cabbage, onion, fennel seed, green chilies, and coriander prepared with selected herbs and spices, deep fried until golden.</i>	
117 Tawa Paneer.....	8.95
<i>Sautéed Paneer cheese, onions, and tawa masala.</i>	
118 Samosas (2 pieces).....	4.95
<i>Deep fried cone pastry filled with potatoes and green peas.</i>	
119 Vegetable Pakoras (Spinach, Onion, Potato or Mix).....	4.95
<i>Mildly spiced vegetable fritters of your choice.</i>	
119 A Chili Pakoras.....	5.25
<i>Mildly spiced chili fritters.</i>	
120 Cheese Pakoras.....	5.25
<i>Homemade cheese, fritters, dipped in a batter of garbanzo and deep fried.</i>	
121 Vegetable cutlet.....	3.95
<i>Minced fresh vegetable patties with mild spices.</i>	
122 Cashew nut/ Almonds Rolls.....	4.95
<i>Mashed potatoes deep fried stuffed and coated with cashews and almonds served with mint.</i>	
123 Bhindi Amchur.....	9.95
<i>Deep fried wafer thin slices of okra, sprinkled with tangy Indian spices.</i>	

CHAUPATI CORNER (BOMBAY STREET FARE)	
124 Bhelpuri.....	5.50
<i>A melange of assorted crisps noodles smothered in a sweet and sour chutney.</i>	
125 Papdi Chat.....	5.50
<i>Homemade pastry crisps topped with boiled potatoes, chopped onions, cilantro leaves smothered with sweet chutney and chilled light yogurt.</i>	
126 Dahi Aloo Poori.....	5.50
<i>Mouth watering mixture of crispy wafers, potatoes, chick peas in yogurt, tamarind sauce and sprinkled with chat masala.</i>	
127 Aloo Chat.....	4.50
<i>Cubed shaped boiled potatoes minced with chopped onions, cilantro, green chilies and chat masala.</i>	
128 Aloo Tikki Chat.....	6.50
<i>Potato patties, chickpeas, yogurt, sweet and sour chutneys.</i>	

NON-VEGETARIAN SELECTIONS	
129 Chicken Kheema Samosas (2 pieces).....	5.25
<i>Deep fried cone pastry stuffed with seasoned minced chicken.</i>	
130 Lamb Kheema Samosas (2 pieces).....	5.25
<i>Deep fried cone pastry stuffed with minced lamb.</i>	
131 Chicken Chat.....	5.00
<i>Boneless shredded tandoori chicken smeared in chat spices along with chopped onions, cilantro, then folded in sweet and sour chutney.</i>	
132 Chicken Pakoras.....	5.25
<i>Succulent shredded Tandoori chicken marinated overnight in an exquisite blend of masala cooked in the Tandoori oven dipped in batter and deep fried.</i>	
133 Chicken Saslic.....	6.95
<i>Minced chicken with special Indian spices skewered on bamboo sticks.</i>	
134 Chicken 65.....	8.95
<i>Boneless chicken marinated in yogurt cooked with spices and curry leaves.</i>	
135 Fish Koliwara.....	9.95
<i>Succulent pieces of fish marinated in mild spices and then deep fried.</i>	
136 Tandoori Pesh-Kush.....	16.95
<i>A mixed platter of our tandoori specialties consisting of: Chicken Tikka, Chicken Reshmi Kabab, Lamb Boti Kabab, Fish Tikka, Tandoori Shrimp and Tandoori Chicken all together in an adventurous dish.</i>	
137 Shrimp Baghari.....	12.95
<i>Creamy, tangy shrimp, mustard seeds and curry leaves.</i>	

138 Tawa Shrimp.....	12.95
<i>Sautéed shrimp, onions, bell peppers, and northern spices.</i>	

### HOUSE SPECIAL DINNERS

(All House Special Dinners served with soup or House Salad, white rice and Naan bread)

139 Vegetarian Special Thali.....	19.95
<i>A selection of two vegetables of chef's choice along with kali dal.</i>	
140 Tandoori Mixed Grill Special.....	22.95
<i>Tandoori Shrimp, Tandoori Chicken, Chicken Reshmi Kabab and Lamb Boti Kabab, served with Kali Dal.</i>	
141 Light Platter Special.....	19.95
<i>Low-calorie combination of Chicken Tikka, Fish Tikka, Kali Dal, chutney relishes.</i>	
142 India House Special.....	23.95
<i>Fish Tikka, Tandoori Chicken, Lamb Seekh Kabab, home-style rogan josh, served with Kali Dal.</i>	
143 Chef's Special Tandoori Salmon.....	22.95
<i>Fresh salmon marinated with exotic Indian spices, and roasted in clay oven served with Kali dal.</i>	
144 Tandoori Lamb Chops.....	34.95
<i>King size lamb chops marinated in exotic Indian spices, served with Kali dal.</i>	
145 India House Special Feast for Two.....	39.95
<i>Four course complete dinner choice of soup, salad, tandoori mixed grill served with chicken makhani or hicken Tikka masala and India House Special dessert.</i>	
146 Chef's Special Raan (Subject to availability)...	34.95
<i>Leg of Lamb marinated with Indian spices, natural herbs, skewered &amp; roasted in clay oven and served with kali dal.</i>	
147 Tandoori Shrimp (4 pcs).....	23.95
<i>King size shrimp marinated in mild spices &amp; roasted in a clay oven.</i>	
148 India House Special Tandoori Lobster (2 pcs).....	25.95
<i>Enjoy a full lobster marinated with exotic spices, served with Dal Makhani.</i>	

### NAWAAB-KE-TANDOORI (INDIAN CLAY OVEN)

#### TANDOORI SEAFOOD

*Tandoor is a barrel shaped Indian clay oven used for baking breads, roasting seafood, chicken and lamb over lighted charcoal at a temperature of 600 degrees (approximately). Tandoori food is low in cholesterol and recommended for everybody.*

149 Fish Tikka.....	19.95
<i>Barbecued pieces of seasoned fish with the flavor of Indian herbs and spices.</i>	
TANDOORI CHICKEN	
150 Chicken Tikka.....	16.95
<i>Succulent cubes of boneless chicken marinated in yogurt and spices roasted in the clay oven.</i>	
151 Chicken Reshmi Kabab.....	16.95
<i>"Soft &amp; Silky" boneless pieces of white chicken, simmered in butter cream and cashew nut paste skewered and baked in the clay oven to tender perfection.</i>	
152 Chicken Banarsi Kabab.....	18.95
<i>Chicken minced with herbs and spices skewered, roasted in the clay oven.</i>	
153 Chicken Lahsooni Kabab.....	17.95
<i>Boneless pieces of chicken marinated in garlic, roasted in the clay oven.</i>	
154 Chicken Achari Tikka.....	17.95
<i>Succulent cubes of boneless chicken marinated in Indian pickle paste, yogurt and roasted in the clay oven.</i>	
155 Chicken Nawabi Tikka.....	17.95
<i>Pieces of boneless chicken marinated in blended spices coated with eggs skewered and roasted int he clay oven.</i>	
156 Chicken Haryali Tikka.....	17.95
<i>Boneless chicken marinated in mint and yogurt sauce cooked to perfection in the clay oven.</i>	
157 Tandoori Chicken (Half) .....	11.95
<i>Chicken marinated in yogurt with blend of colorful Indian herb's spices and roasted in the clay oven.</i>	
158 Tandoori Chicken (Full).....	19.95
<i>Chicken marinated in yogurt with blend of colorful Indian herb's spices and roasted in the clay oven.</i>	
159 Chicken Shikari.....	15.95
<i>Chicken marinated in yogurt, mint chutney and exotic Indian spices, and then cooked in the clay oven.</i>	

TANDOORI LAMB	
160 Lamb Seekh Kabab.....	17.95
<i>Minced lamb marinated with our own combination of herbs, spices skewered and roasted in the clay oven.</i>	
161 Lamb Boti Kabab.....	17.95
<i>Boneless cubes of tender lamb marinated with yogurt, garlic, ginger, skewered and roasted in the clay oven</i>	

TANDOORI VEGETABLES	
162 Paneer Tikka.....	15.50
<i>Cubes of homemade cottage cheese marinated in yogurt, lightly spiced to preserve its delicate taste,skewered and roasted in the clay oven.</i>	
163 Tandoori Vegetables.....	14.95
<i>Garden fresh broccoli, capsicum, onions, cauliflower, tomatoes and potatoes marinated in mixed spices and roasted in the clay oven.</i>	
164 Vegetable Seekh Kabab.....	14.95
<i>Mashed mixed vegetables infused with herbs, spices and then skewered and toasted in the clay oven.</i>	
165 Tandoori Phool.....	14.95
<i>Cauliflower marinated in yogurt and spices then roasted in the clay oven.</i>	

ANAJ KA BHANDAR (TANDOORI BREADS)	
(Exotic breads baked in the wall lining of our clay oven)	
166 Naan.....	3.00
<i>Flat leavened bread baked on the wall lining of the Tandoori oven.</i>	
167 Kashmiri Naan.....	4.50
<i>Leavened bread made from fine flour stuffed with pineapple, cherries and walnuts.</i>	
168 Peshwari Naan.....	4.00
<i>Flat leavened bread dotted with sesame seeds.</i>	
169 Khandhari Naan.....	4.50
<i>Rare bread made with leavened dough and a rich sprinkling of pistachio nuts.</i>	
170 Onion Kulcha.....	4.50
<i>Light flat bread stuffed with onion and fresh green cilantro leaves.</i>	
171 Garlic Naan.....	4.00
<i>Made from dough of fine flour with a taste of garlic.</i>	
172 Paneeri Kulcha.....	4.50
<i>Light flat bread stuffed with homemade cottage cheese.</i>	
173 Jaipuri Paratha.....	4.00
<i>Whole wheat layered bread stuffed with mint and herbs.</i>	
174 Lachcha Paratha.....	4.00
<i>Whole wheat layered bread from tandoor.</i>	
175 Aloo Paratha.....	5.00
<i>Whole wheat bread stuffed with seasoned mashed potatoes.</i>	
176 Tandoori Roti.....	3.00
<i>Whole wheat bread baked in the clay oven.</i>	
177 Roomali Roti.....	4.95
<i>"Handkerchief Bread" unleavened bread made to paper thinness.</i>	
178 Lamb Keema Naan.....	5.00
<i>Bread stuffed with mildly spiced ground lamb.</i>	
179 Khurmi Naan.....	4.50
<i>Bread stuffed with garlic, tomatoes and chilies.</i>	
180 Bhatooora .....	4.00
<i>Leavened and fermented flour bread fried.</i>	
181 Poori .....	4.00
<i>Whole-wheat deep fried puffed bread.</i>	

SAGAR MANTHAN (SEAFOOD SPECIALTIES)	
182 Shrimp Bhuna.....	20.95
<i>Shrimp cooked in specially prepared herbs, spices with a touch of garlic and ginger.</i>	
183 Shrimp Laziz.....	20.95
<i>Shrimps cooked in lightly spiced gravy with a hint of honey.</i>	
184 Shrimp Masala.....	20.95
<i>Shrimps cooked in a medley of exotic Indian herbs and spices.</i>	
185 Shrimp Madras.....	20.95
<i>Shrimps cooked in a coconut flavored sauce.</i>	
186 Shrimp Vindaloo.....	20.95
<i>Goan style shrimp curry, cooked with potatoes, ginger, tomatoes and dry red chilies.</i>	
187 Malabar Shrimp Curry.....	20.95
<i>This marvelous curry is from Malabar Coast cooked with specially prepared herbs.</i>	
188 Shrimp Pudina Masala.....	20.95
<i>Fresh shrimp cooked in a rich mint sauce.</i>	

189 Kadhai Shrimp.....	20.95
<i>Shrimp sautéed with bell peppers, onion, tomato, ginger, green chilies and fresh cilantro.</i>	
190 Shrimp Pyaza.....	20.95
<i>Shrimps lightly seasoned with spices and herbs, ajwaini seeds, cooked with onions, curry leaves and garnished with coriander.</i>	
191 Balti Style Mango Shrimp.....	20.95
<i>Stir fry Indian style with imported Alfonso mango pulp and tropical fruits, seasoned with sweet and Tangy mango Masala.</i>	
192 Chef's Special Fish Hari Bhari .....	18.95
<i>Steamed fish cooked in a rich mint sauce garnished with slices of boiled eggs.</i>	
193 Fish Tikka Masala.....	18.95
<i>Barbecued pieces of boneless marinated in yogurt and spices.</i>	
194 Fish Goa Curry.....	18.95
<i>Seasonal fish cooked with grated coconut in a spicy sauce.</i>	
195 Salmon Fish Curry.....	19.95
<i>Tender pieces of Salmon cooked in Chef's special sauce with blend of herbs and spices</i>	
196 Goan Style Scallop-Calamari-Mussel.....	19.95
<i>Spiced scallops, squid and mussel deep fried and simmered in sauce made from onions, coconut cream,Coconut cream, curry leaves, mustard and selection of mixed spices.</i>	
197 Squid Morisha.....	19.95
<i>Succulent pieces of Squid pan-fried with capsicum, red onion &amp; fresh green chilies in a medium dry sauce.</i>	
198 Pan-Fried Mussels Morisha.....	19.95
<i>Succulent mussel's meat pan-fried with capsicum, red onion &amp; fresh green chilies in a medium dry sauce.</i>	
199 Swordfish Curry.....	19.95
<i>Swordfish cooked with onions. Lightly spiced with garlic, turmeric, green chilies &amp; mixed herbs. Garnished with Coriander.</i>	
200 Bengali Style Tuna Curry.....	19.95
<i>Tuna fish onions, tomatoes, garlic, ginger, turmeric, green chilies &amp; mixed herbs. Garnished with Coriander.</i>	
201 Lobster Curry.....	25.95
<i>Lobster cooked in specially prepared sauce infused with herbs, ginger and garlic.</i>	
202 Crab Curry.....	20.95
<i>Crab cooked with Kashmiri pepper, corn, cumin, garlic, coconut-milk, saffron and folded into a delicately spiced sauce.</i>	

MURGE -ka- BULAVA (CHICKEN SPECIALTIES)	
203 Chicken Curry.....	14.95
<i>Chicken cooked with a delicately spiced curry sauce.</i>	
204 Chicken Makhani (Butter Chicken).....	16.95
<i>Chicken pieces roasted in a clay oven and folded in creamy tomato sauce.</i>	
205 Chicken Tikka Masala (A dish of International acclaim).....	16.95
<i>Chunks of chicken (white meat) roasted in a clay oven and then folded into cream sauce.</i>	
206 Chicken Chilli Masala .....	16.95
<i>Boneless pieces of chicken cooked with green chillies and hot spices.</i>	
207 Chicken Pudina Masala .....	16.95
<i>Chicken cooked with mint and other spicy ingredients.</i>	
208 Chicken Methi .....	16.95
<i>Chicken tenderly cooked with methi, fresh garlic and herbs.</i>	
209 Chicken Palak.....	16.95
<i>Chicken pieces smothered in a spicy spinach sauce.</i>	
210 Chicken Madras .....	16.95
<i>Boneless pieces of chicken cooked with South Indian spices flavored with coconut.</i>	
211 Chicken Vindaloo .....	16.95
<i>A delicious combination of chicken marinated in vinegar, hot pepper spices cooked over a low heat.</i>	
212 Chicken Channa .....	15.95
<i>Succulent pieces of chicken cooked with white gram in pounded spices and tomatoes.</i>	
213 Chicken JhalFREZI .....	16.95
<i>Marinated chicken sautéed with fresh vegetables.</i>	
214 Chicken Badami.....	16.95
<i>Chicken cubes cooked in a rich almond flavored sauce.</i>	
215 Chicken Afghani.....	15.95
<i>Exotic as you can get. Chicken with mango.</i>	
216 Basil Chicken.....	15.95
<i>Bringing together two words of fine spices in this savory dish: Indian &amp; Thai.</i>	

- 217 **Spicy Madras Tamarind Chicken**.....15.95  
*Cooked in Tamarind with a delicious hot and tangy hint of coconut.*
- 218 **New Delhi BBQ Chicken Ferezi**.....15.95  
*Seasoned with garlic, peppers and tomatoes cooked in a light sauce.*
- 219 **Chicken Dhansak**.....15.95  
*One of the all-time favorites prepared in a hot, sweet & sour sauce, cooked with lentils, chilies, lime juice and sugar.*
- 220 **Chicken Xacutti**.....16.95  
*Diced chicken cooked Goan-style in onion and coconut sauce with chilies, curry leaves, poppy, and fennel mustard, Sesame seeds and white vinegar.*
- 221 **Chicken Bhuna**.....16.95  
*Cooked with onions and tomatoes, lightly spiced with ginger, turmeric and fresh mixed herbs.*
- 222 **Chicken Chaman**.....16.95  
*Breast of Chicken stuffed with mushrooms, ginger, coriander, green chilies and matured in extra virgin Olive oil then cooked in Hara masala sauce.*
- 223 **Chicken a la Nilgiri**.....16.95  
*Diced chicken cooked with onions and tomatoes, simmered in a spinach paste seasoned with garlic, chilies and mint. A specialty of South India's Nilgiri Hills.*
- DARBAR-e-GHOST (LAMB & GOAT SPECIALITES)**
- 224 **Lamb Rogan Josh** .....16.95  
*Succulent pieces of lamb in a cardamom flavored sauce.*
- 225 **Lamb Boti Kabab Masala** .....17.95  
*Selected pieces of young delicately spiced tandoori lamb folded in onion, tomato and ginger infused sauce.*
- 226 **Lamb Chilli Masala** .....17.95  
*Boneless lamb cooked in a hot and spicy sauce.*
- 227 **Lamb Rajala** .....17.95  
*Tender pieces of lamb cooked with mint sauce seasoned with aromatic spice.*
- 228 **Lamb Achari** .....17.95  
*Tender pieces of lamb cooked with achar masala.*
- 229 **Lamb Palak** .....17.95  
*Pieces of lamb cooked in a rich creamy spinach sauce.*
- 230 **Lamb Madras** .....17.95  
*Lamb pieces cooked in a mild gravy with coconut milk, a South I Indian Specialty.*
- 231 **Lamb Vindaloo** .....17.95  
*A delicious combination of lamb marinated in vinegar, hot pepper and spices cooked over a low heat.*
- 232 **Lamb Keema Mattar** .....16.95  
*Ground Lamb cooked with aromatic spices and green peas.*
- 233 **Lamb Pasanda** .....16.95  
*Lamb scalloped in a rich creamy sauce.*
- 234 **Kashmiri Lamb Kofta**.....16.95  
*Succulent Kashmiri style dish cooked in a delicious mild yogurt cream sauce.*
- 235 **Lamb do Pyaza**.....16.95  
*Marinated and cooked with diced onions.*

- 236 **Basil Lamb** .....16.95  
*Bringing together two worlds of fine spices in this savory dish: Indian & Thai.*
- 237 **Jorda Aloo Ma-Lamb**.....16.95  
*Spicy, sweet and sour lamb served with straw potatoes and apricot.*
- 238 **Punjabi Goat Curry**.....24.95  
*Home style goat curry with bone.*

**INDIA HOUSE SPECIAL: TAWA & KADHAI  
TAWA KHANA (SUBJECT TO AVAILABILITY)**

*No Indian Kitchen is complete without a Tawa & Kadhai. Yet, the culinary magic that can be performed with these ordinary everyday utensils is little known.*  
*The Tawa: The Tawa is an iron plate commonly used in India to cook a variety of main dishes and breads. Trough constant use, the Tawa is believed to accumulate and absorb a variety of flavors and tastes which enhance the flavor of food. Traditionally, it is used over hot coals.*  
*The Kadhai: The Kadhai is an iron wok used over hot coal to especially cook chicken and lamb chili, hot delicacies cooked with tomatoes, spiced with fenugreek and garnished with cilantro. The iron of the Kadhai is said to enhance flavors by releasing magic qualities of the "Kadhai" into the cooking.*

- 238 **Lamb Ulta-Pulta** .....17.95  
*A fine pot pourri of minced potatoes and lamb.*
- 239 **Paneer Takatak** .....14.95  
*Cubes of cottage cheese cooked on a tawa with Indian spices, onions and bell peppers.*

**KADHAI KHANA**

- 240 **Kadhahi Shrimp** .....20.95  
*Shrimps sautéed with bell peppers, ginger, chilies and fresh cilantro.*

- 241 **Samundari Kadhai** .....19.95  
*A masterful blend of mixed seafood with flavors of aniseed.*
- 242 **Kadhahi Chicken** .....16.95  
*A classic Kadhahi Dish of chicken delicately cooked with ginger, green chilies and cilantro.*
- 243 **Kadhahi Lamb** .....17.95  
*Boneless lamb cooked in mild spices with fresh tomatoes, onion, garlic garnished with fresh cilantro and ginger.*
- 244 **Kadhahi Lamb Chops** .....23.95  
*Spicy lamb chops cooked in an iron wok.*
- 245 **Kadhahi Paneer** .....15.95  
*Homemade cheese cooked with bell peppers, onions, ginger, garlic, green chilies and cilantro.*
- 246 **Khadai Ka Palak**.....14.95  
*A combination of fresh mustard leaves and spinach cooked over a slow fire.*

**SUBZI MANDI (VEGETABLE SPECIALTIES)**

- 247 **Dal Makhani** .....13.95  
*An aromatic blend of lentil simmered on a slow fire until tender, tempered with onions, ginger, garlic and tomatoes.*
- 248 **Dal Banjara** .....13.95  
*Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.*
- 249 **Channa Masala** .....13.95  
*Delicious chick peas cooked in an exotic blend of North Indian spices.*
- 250 **Paneer Makhani** .....14.95  
*Fresh cottage cheese cooked with a creamy tomato sauce.*
- 251 **Mattar Paneer** .....14.95  
*Fresh cottage cheese cubes prepared with green peas.*
- 252 **Paneer Bhurji** .....14.95  
*Fresh cottage cheese grated and prepared with green peppers, tomatoes and onions.*
- 253 **Palak Paneer** .....14.95  
*Fresh cottage cheese cubes cooked in a spicy spinach sauce*
- 254 **Malai Kofta** .....14.95  
*Mix vegetable cheese dumplings cooked in a creamy hot sauce with herbs and spices.*
- 255 **Baingan Bharta** .....14.95  
*Fresh eggplants roasted in the tandoor, mashed and marinated in a rich blend of mughlai spices, cooked over a low heat along to draw the richness of spices.*

- 256 **Aloo Gobi** .....14.95  
*Cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger, tomatoes and herbs.*
- 257 **Jaipuri Aloo** .....14.95  
*Potatoes skilled fully cooked to perfection with mild Indian spices.*
- 258 **Bhuni Gobi** .....14.95  
*Cauliflower sautéed with onion, tomatoes and spices.*
- 259 **Bhindi (Okra) Masala** .....14.95  
*Delicious okra cooked in an exotic blend of North Indian spices.*
- 260 **Vegetable Jhalfrezi** .....14.95  
*Mixed vegetables with cottage cheese and tossed with bell peppers*
- 261 **Bombay Aloo or Aloo Achari**.....14.95  
*Tiny potatoes cooked to tender perfection with our special spices.*
- 262 **Shahi Paneer**.....14.95  
*Cubed Paneer cheese, black peppers, creamy tomato sauce.*
- 263 **Aloo Palak** .....14.95  
*Spinach cooked with garlic & onions, sautéed with potato or garbanzo beans.*
- 264 **Mushroom Mattar Bhajee**.....14.95  
*Mushroom & green peas with mild sauce.*
- 265 **Chana Paneer**.....14.95  
*Garbanzo beans with cubed homemade Paneer cheese.*
- 266 **Kaju Curry**.....15.95  
*Special Vegetarian dish prepared with cashew and cream*
- 267 **Balti Style Mango Mushrooms**...14.95  
*Stir fry Indian style with imported Alfonso mango pulp and tropical fruits, seasoned with sweet and Tangy mango masala.*
- 268 **Bombay Soy Nuggets**.....14.95  
*Slow simmered in its aromatic juices and flavored with saffron and cumin.*
- 269 **Eggplant Tamarind**.....14.95  
*Cooked in Tamarind with a delicious hot and tangy hint of Coconut.*
- 270 **New Delhi Paneer Ferezi**.....14.95  
*Seasoned with garlic, peppers and tomatoes cooked in a light sauce*

**OUR OTHER LOCATIONS**

1473-1521 SCHAUMBURG RD., SCHAUMBURG, IL TEL:847-895-5501 ***
228-230 McHENRY ROAD, BUFFALO GROVE, IL 60089 TEL: 847-520-5569 ***
WATERFORD BANQUET & CONFERENCE 933 RIVERSIDE DR., ELMHURST, IL 60126 TEL: 630.279.0270

- 271 **Badshahi Corn**.....14.95  
*Sweet corn sautéed with green peppers in a cashew nut & tomato puree.*
- BAHAR-e-RASMATI (RICE SPECIALTIES)**

- 272 **Steamed Basmati White Rice**.....5.00  
*Fluffy white long grained Indian Basmati rice.*
- 273 **Saffron Rice**.....6.00  
*Basmati Rice cooked with saffron and herbs.*
- 274 **Palak Rice**.....7.95  
*Sautéed spinach cooked in steamed basmati white rice.*
- 275 **Peas Pulao**.....7.00  
*Basmati rice cooked with green peas.*
- 276 **Vegetable Dum Biryani**.....10.95  
*Basmati Saffron Rice cooked with mix vegetables in a mild sauce.*
- 277 **Shrimp Dum Biryani**.....15.95  
*Basmati Saffron Rice cooked with shrimp in mild sauce.*
- 278 **Chicken Dum Biryani**.....12.95  
*Basmati rice and tender pieces of richly saffron flavored chicken cooked with exotic Indian herbs.*
- 279 **Lamb Dum Biryani**.....13.95  
*Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with tender pieces of Lamb.*

**SAMAPAN (INDIAN DESSERTS)**

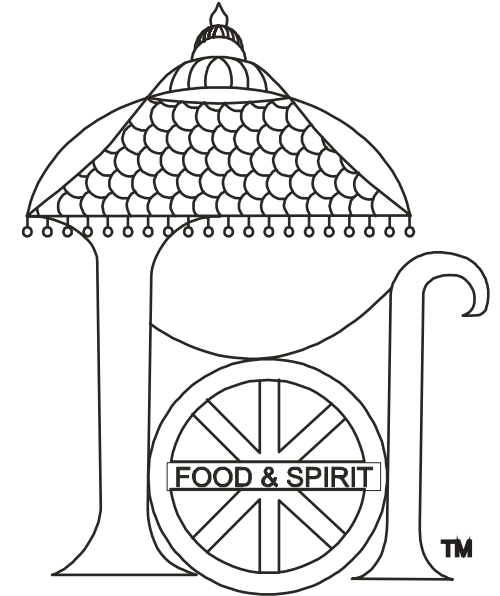
- 285 **Kheer**.....3.95  
*Fragrant rice cooked with sweetened milk, raisins and almonds.*
- 286 **Rasmalai**.....3.95  
*Flat round discs of Indian cottage cheese poached in milk and served with pistachio nut garnish.*
- 287 **Gulab Jamun**.....3.95  
*Golden fried balls of milk pastry soaked in sweet saffron syrup & served hot.*
- 288 **Gajar Ka Halwa**.....3.95  
*Grated carrots cooked gently in milk as it is reduced to form halwa generously sprinkled with nuts and allowed to set.*
- 289 **Kulfi (Mango, Pista or Orange)**.....4.50  
*Traditional Indian ice-cream.*
- 290 **Faluda Kulfi**.....4.50  
*Indian ice-cream with sweet Indian noodles.*

**HYDERABADI KHANA**

Hyderabad food is spicy and aromatic, characterized by the liberal use of exotic spices. Named after a famous Indian city, Hyderabad food will draw you in with its aroma and engulf your taste buds with sheer nirvana

- 294 Hyderabad Style Chicken Curry.....15.95  
*Chicken cooked with a delicately spiced Hyderabadi sauce and fresh mint.*
- 295 Hyderabad Style Lamb Curry.....17.95  
*Succulent piecesof lamb cooked with cinnamon, cardamom and mint leaves.*
- 296 Hyderabad Style Fish Curry.....19.95  
*Shrimp cooked in a yogurt and cilantro sauce.*
- 297 Hyderabad Style Shrimp Curry.....20.95  
*Mahi - Mahi cooked in yogurt and spices along with boiled eggs.*
- 298 Hyderabad Style Vegetable Curry.....14.95  
*Mixed vegetables cooked in a spicy onion flavored sauce.*
- 299 Hyderabad Style Mirchi Ka Salan.....14.95  
*Whole green chilies pan-fried and simmered in a sesame-peanut spicy sauce.*
- 300 Hyderabad Style Gobi Curry.....14.95  
*Cauliflower cooked with Hyderabad spices and green chilies.*
- 301 Hyderabad Style Potato Curry.....14.95  
*Potatoes cooked in a spicy sauce with fenugreek leaves.*
- 302 Hyderabad Style Goat Biryani.....16.95  
*Basmati rice cooked with goat meat and Hyderabad spices.*
- 303 Hyderabad Style Chicken Biryani.....14.95  
*Tender pieces of chicken cooked in exotic spices and rice.*
- 304 Hyderabad Style Lamb Biryani.....15.95  
*Basmati rice cooked with spicy tender pieces of lamb.*
- 305 Hyderabad Style Shrimp Biryani.....16.95  
*Basmati rice cooed with a spicy flavored shrimp sauce..*

# CARRYOUT MENU



## INDIA HOUSE® restaurant

59 WEST GRAND AVE.  
(DOWNTOWN)  
Chicago, IL - 60610  
TEL: 312 645 9500  
FAX: 312 645 9503

## WE DO CATERING & DELIVERY

Delivery Phone No. C.E.O. 312.733.5019  
Dining In 312.491.1999

<b>DAILY LUNCH BUFFET</b>
<b>Monday thru Friday  11:00 a.m. to 2:30 p.m.</b>
<b>Saturday - Sunday &amp; Holiday  11:00 a.m. to 3:00 p.m.</b>