Appetizers

Onion Bhaji – Onion rings fried in chick-pea batter .................................................. 3.50
Chicken Chat – Tandoori chicken breast, potatoes, chopped cucumber and onions in mild mint sauce ......................................................................................... 4.99
Channa Chat – Chick Peas, potatoes, kidney beans, chopped cucumbers, bell peppers and tomatoes in mild sauce and spices .......................................................... 3.50
Vegetable Platter – Combination of vegetable samosa and vegetable pakora .................. 4.99
Combination Platter* – Combination of vegetable samosa, vegetable pakora, chicken pakora, and seekh kabob ................................................................. 7.99
Vegetable Samosa* – Crisp pastry with potatoes & peas, deep fried ............................. 3.25
Tandoori Wings – Chicken wings marinated, spicy, baked in clay oven .................. 5.99
Chicken Pakora – Mildly spiced boneless chicken, batter-fried ............................. 4.99
Vegetable Pakora – Mildly spiced cauliflower, potatoes, bell pepper, batter-fried ......... 3.99
Calamari Pakora* – Calamari fried in chick-pea batter ........................................... 7.99

Soup & Salad

Little India Salad – Diced cucumbers, bell pepper, lettuce and carrots in homemade yogurt dressing ................................................................. 3.50
Dal Soup – Lentil soup with vegetables seasoned with spices & herbs ................. 2.99
Mulligatwney Mughlai Soup – Chicken Soup, herbs & mild spices .................. 2.99
Tomato Soup – Cooked with mild Indian spices and garlic ................................... 2.99

Entrees

Served mild, medium or hot, as ordered

Tandoori Namoon

Baked-to-order in clay-oven over mesquite charcoal, after marinating in yogurt, garlic, ginger, herbs & spices. Served with freshly made mini-cilantro and tamarind chutneys.

Chicken Ginger Kabob – Boneless chicken breast cubes marinated in ginger mint sauce on onion-bed in sizzler ........................................... 10.99
Tandoori Chicken* – Half chicken on onion-bed in sizzler ................................... 9.99
Chicken Tikka* – Boneless chicken cubes on onion bed in sizzler ................. 10.99
Seekh Kabob – Minced lamb blended with onion, garlic, ginger, and spices, wrapped around skewers and baked as above. Served in sizzler on onion bed ........................................... 10.99
Lamb Boti Kabob – Lamb cubes on onion-bed in sizzler .................................. 12.99
Shrimp Tandoori – Finest jumbo shrimp on onion-bed in sizzler ................... 13.99
Fish Tandoori – Fish steak, India-style, on onion-bed in sizzler ..................... 13.99
Tandoori Mixed Grill* – Assorted kabobs of chicken, lamb, fish and shrimp on onion-bed in sizzler ................................................................. 15.99

* A House Favorite
Little India Curries

Traditional dish of India carefully seasoned with an exotic blend of curry spices, onion, garlic, ginger and tomato, having medium thick sauce.

Chicken Curry* ........................................ 10.99 Shrimp Curry ........................................ 13.99
Lamb Curry ............................................. 11.99 Fish Curry ........................................... 13.99
Combination Curry (Shrimp, Lamb & Chicken) ......................................................... 13.99

Little India Masalas

Best of both worlds. Involves both tandoori cooking and preparation similar to curries but having thicker sauce.

Chicken Tikka Masala* .................................... 11.99 Shrimp Masala ........................................ 13.99
Lamb Masala ............................................. 12.99 Fish Masala ........................................... 13.99

Little India Kormas

A very special dish of tender marinated pieces of boneless meat, cooked with onion, whipped cream or yogurt, nuts and delicately spiced.

Chicken Korma* ........................................ 10.99 Shrimp Korma ........................................ 13.99
Chicken Tikka Korma .................................... 11.99 Fish Korma ........................................... 13.99
Lamb Korma ............................................. 11.99

Little India Saags

Boneless tender meat pieces cooked with chopped spinach and freshly ground spices, garlic, ginger, onion, tomato and whipped yogurt delicately added.

Chicken Saag ............................................. 10.99 Fish Saag ........................................... 13.99
Lamb Saag .............................................. 11.99 Shrimp Saag ........................................ 13.99
Chicken Tikka Saag* .................................... 11.99 Lamb Boti Saag* .................................... 12.99

Little India Vindaloos

Fiery hot dish cooked with potato to serve as fire extinguisher, a specialty of Goa, India, influenced by Portugeuse occupation. A favorite of the British.

Chicken Vindaloo ........................................ 10.99 Shrimp Vindaloo .................................... 13.99
Lamb Vindaloo* .......................................... 11.99 Fish Vindaloo .................................... 13.99

Little India Bhuna

Boneless meat pieces cooked with onion, tomatoes, bell peppers and spices.

Chicken Bhuna* .......................................... 10.99 Shrimp Bhuna* .................................... 13.99
Lamb Bhuna .............................................. 11.99 Fish Bhuna ........................................... 13.99
Chicken Tikka Bhuna .................................... 11.99 Lamb Boti Bhuna ................................... 12.99

* A House Favorite
Little India Specialty Dishes

Chicken Jalafrazie – Marinated chicken with fresh ground spices and mixed vegetables .......... 10.99  
Lamb Jalafrazie – Marinated lamb with fresh ground spices and mixed vegetables .................. 11.99  
Butter Chicken* – Chicken cooked with onions, ground spices in homemade butter sauce ................................................. 10.99  
Chicken Madras – Chicken pieces cooked with a blend of hot spices (Traditionally very hot dish) ........................................ 10.99  
Lamb Madras – Lamb with blend of hot spices .............................................................................. 11.99  
Chicken Danshak - Chicken cooked with lentils in sweet & sour sauce ........................................ 10.99  

Little India Biryanis

Aromatic Basmati Rice from India cooked with meat or vegetables, delicately spiced including saffron. It’s a meal by itself. Some like it with Raita on the side.

Vegetable Biryani ................................................................. 9.99  
Chicken Biryani .................................................................... 10.99  
Combination Biryani (Lamb, Chicken, & Vegetable) ................................................................. 12.99  
Special Biryani (Shrimp, Lamb, Chicken & Vegetables) ......................................................... 13.99

Little India Specialty Pilau & Rice

Basmati Rice ........................................................................... 2.95  
Peas Pilau* ............................................................................. 3.95  
Peas - Raisins - Nuts

Little India Vegetarian Specialties

Over the centuries India has been known as the cradle of vegetarianism. A selection of more popular dishes is included below.

Paneer Bhuna – Homemade Cheese stir fried with onions and bell pepper in light curry sauce .......... 10.99  
Navratan Korma* – Mixed vegetables cooked in whipped cream and nuts .................................... 9.99  
Saag Paneer* – Spinach cooked with homemade cheese, in cream ............................................... 9.99  
Alu Gobi – Cauliflower and potatoes cooked with herbs and spices ............................................. 8.99  
Mutter Paneer – Green peas with homemade cheese in mild gravy ............................................... 10.99  
Alu Mutter – Potatoes cooked with peas & spices ........................................................................ 8.99  
Bharta Makhni* – Tandoori eggplant with herbs, onion, tomato & butter ...................................... 9.99  
Mushroom Mutter – Mushroom cooked with onion, tomato, peas & spices ............................... 8.99  
Bhindi Masala – Okra cooked with onion, tomatoes & spices ....................................................... 8.99  
Dal Makhani* – Lentils cooked with garlic, ginger, tomato & spices ............................................. 8.99  
Bombay Alu – Potatoes cooked with onion, tomato & spices ....................................................... 8.99  
Alu Saag – Potatoes cooked with spinach & spices ...................................................................... 8.99  
Channa Masala* – Chick peas cooked with special masala sauce .............................................. 9.99  
Malai Kofta – Homemade mixed vegetables with cheese ............................................................ 9.99  
Paneer Makhni* – Cubes of homemade cheese in masala sauce .................................................. 10.99  
Vegetable Curry* – Mixed vegetables seasoned in medium thick curry ...................................... 9.99  
Saag Chole – Spinach cooked with chick-peas ............................................................................ 8.99

* A House Favorite
Baked-to-Order Oven Hot Breads

Baked in a clay-oven mesquite charcoal (Tandoor)

Naan – Popular Indian-style leavened bread of fine flour ............................................................ 1.50
Garlic Naan – Naan with a subtle touch of garlic ........................................................................... 2.50
Little India Special Naan – Naan stuffed with ground lamb, chicken, onion, and potatoes .......... 3.50
Roti – Traditional Bread .................................................................................................................. 1.50
Paratha – Multilayered buttered, whole wheat bread ................................................................. 1.99
Alu Paratha – Paratha stuffed spiced mashed potatoes and onion ............................................... 2.50
Kabli Naan – Naan cooked in clay oven with nuts, raisins & cherries ......................................... 2.75
Keema Naan – Leavened bread stuffed with ground lamb ............................................................ 2.75
Onion Kulcha – Naan bread stuffed with onions and spices ......................................................... 2.50
Cheese Naan – Naan bread stuffed with cheese ........................................................................... 2.75
Alu Naan – Naan stuffed with potatoes and peas .......................................................................... 2.50
Puri – Traditional wheat bread deep fried (Goes great w/ Channa Masala) ............................... 1.99
Bhatura – White flour bread deep-fried ......................................................................................... 1.99

Little India Desserts

Kheer* – Basmati rice pudding, sprinkled with almonds and pistachio ......................................... 3.00
Kulfi* – Homemade special Indian-style ice cream, Assorted flavors ......................................... 3.00
Gulab Jamun – Cream of milk balls in light warm syrup ......................................................... 3.00
Mango Custard – Assorted fruit in mango custard sauce ............................................................. 3.00

Little India Side Orders

Papadam .......................................................................................................................................... 1.50
Plain Yogurt ..................................................................................................................................... 1.50
Raita – Cucumber, tomato, potato bits in whipped yogurt, spiced ............................................. 1.99
Achar (Indian Pickles) .................................................................................................................. 1.50
Mango Chutney .............................................................................................................................. 1.50

Beverages

Chai* (Indian Tea) (1 Free Refill) .................................................................................................. 1.75
Iced Chai ........................................................................................................................................ 2.00
Lassi – Salty or Sweet ................................................................................................................... 2.00
Mango Lassi* ............................................................................................................................... 2.50
Mango Shake ................................................................................................................................ 2.50
Soft Drinks .................................................................................................................................... 1.50
Coffee – We Serve Starbucks! ..................................................................................................... 2.00
Juice ................................................................................................................................................ 2.00

* A House Favorite