INDIA HOUSE IS AN EXCLUSIVE INDIAN RESTAURANT IN DENVER WHICH SERVES AUTHENTIC NORTH WESTERN CUISINE IN A SOPHISTICATED, ROMANTIC AND CONTEMPORARY WESTERN ENVIRONMENT.

OPEN DAILY

LUNCH
11.00AM -2.30PM (MON-FRI)
12.00-2.30PM (SAT&SUN)

DINNER
5.30PM -10.00PM (SUN-THU)
5.30PM-10.30PM (FRI&SAT)

phone 303-595-0680

WWW.INDIAHOUSE.US
1514 BLAKE STREET DENVER, CO 80202
LUKME  
Appetizers

DELHI KEBAB  7.00
Minced lamb seasoned with special spices and herbs, roasted on skewers.

CRAB PAKORA  10.50
Delicately spiced, battered and fried crab fritters.

PUNJABI MURGH  6.00
Spicy chicken wings from the tandoor.

LAMB SAMOSA  5.50
Crisp turnover stuffed with spiced ground lamb.

JEENGAA PAKORAS  7.00
 Succulent shrimps fried to golden brown in our special batter.

ASSORTED TANDOORI HORS D’OEUVRES  10.50
An assortment of meats marinated and roasted on charcoal.

VEGETARIAN APPETIZER

VEGETABLE PAKORAS  5.50
Mixed vegetable fritters.

ONION BHAJI  5.50
Thinly sliced onions lightly deep fried in a flour batter.

SAMOSA CHAAT  6.00
Crisp turnovers filled with lightly-spiced potatoes and peas, topped with chickpeas, yogurt, mint chutney and a tangy tamarind sauce.

PANEER PAKORA  6.00
Indian cream cheese fritters, subtly spiced.

DAHI ALOO PAKRI  5.50
A mouth watering mixture of crisps, potatoes and chick peas in yogurt and tamarind sauce.

SAMSA  4.00
Crisp turnovers stuffed with spiced potatoes and peas.

ASSORTED VEGETABLE HORS D’OEUVRES  8.00
An assortment of samosa and pakoras.

SHORBE  
Soups

MULLIGATAWNY SOUP  4.50
A delicately-spiced chicken and lemon soup.

VEGETABLE SOUP  4.50
A house specialty.

SALADS

MIXED GREEN SALAD  4.50
Baby greens and tomatoes with house dressing.

ONION SALAD  4.50
A popular Indian salad with onions, tomatoes, jalapenos and spices.

TANDOORI NAMOONE  
Specialties from the charcoal clay oven

TANDOORI MURGH  12.95
Spring chicken marinated in yogurt, fresh spices and lemon juice, barbecued over flaming charcoal in our tandoor.

MURGH TIKKA  14.95
Boneless chicken breast marinated and grilled.

SEEKH KABAB  13.95
Ground lamb roasted on skewers.

BOTI KABAB  15.95
Tender morsels of lamb marinated in spices and barbecued in tandoor.

FISH TIKKA  16.95
Tender swordfish, spiced and roasted.

TANDOORI PRAWNS  18.95
King prawns lightly seasoned and slowly broiled over charcoal in tandoor.

TANDOORI MIXED GRILL  20.95
Assorted delicacies from our charcoal fired tandoor.

BAHAR-E-SABZ  
Vegetarian Specialties

SAAG PANEER  12.95
Chunks of homemade cheese cooked with spinach, special herbs & spices

CHANNA MASALA  11.95
Whole chick peas in a special blend of spices.

NAVRATTAN KORMA  12.95
Garden fresh vegetables cooked in a spice-laced cream, sprinkled with nuts.

ALOO GOBI MASALA  11.95
Subtly spiced cauliflower and potatoes with herbs.

DAL TARKA  10.95
Slow-simmered black urad lentils with herbs & spices finished with cream.

BENGALI BHARTA  12.95
Whole eggplant cooked on skewers in the tandoor, then chopped and mixed with tomatoes, onions and tasty spices and gently simmered.

MALAI KOFTA  12.95
Paneer and vegetable cutlet sauteed in an onion and cream sauce.

PANEER MAKHANI  13.95
Homemade cheese cooked with onions, tomatoes, butter and cream.

MATTAR PANEER  12.95
Peas with homemade cheese in a delicately spiced curry.

BHINDI MASALA  12.95
Okra blended with browned onions and dried mango.

DUM ALOO  12.95
A delicious fried potato curry.

VEG. THALI (FOR ONE)
Your choice of three veg. dishes and bread served with dal, rice, raita and samosa.  14.95

MURGH KE PAKWAAN  
Chicken Specialties

CHICKEN TIKKA MASALA  14.95
Boneless chicken pieces roasted in a clay oven and then cooked in thick tomato, onion and cream sauce.

CHICKEN VINDALOO  13.95
A speciality of Goa. Chicken and potatoes cooked in a hot spicy sauce.

CHICKEN TIKKA SAAG  14.95
Roasted chicken sauteed in a rich, creamy spinach sauce.

MAKHANI MURGH  14.95
A world renowned butter chicken in a creamy tomato sauce.

KARAHI CHICKEN  15.95
Juicy pieces of chicken marinated overnight, then simmered in a light sauce with fresh ginger, garlic, onions, tomatoes, peppers and mild spices.

MUGHLAI KORMA  14.95
Succulent chicken pieces cooked with almonds and lightly spiced creamy sauce.

CHICKEN MASALA  13.95
The classic chicken curry.

GOSHT KE PAKWAAN  
Lamb Specialties

GOSHT VINDALOO  14.95
Lamb and potatoes in a hot spicy sauce.

BOTI SAAG  14.95
Tandoori lamb cooked in a creamy spinach sauce.

BOTI MASALA  14.95
Tandoori lamb in a delicately spiced sauce.

LAMB SHAHI KORMA  14.95
Lamb cooked in a cream sauce with mixed vegetables, almonds, cashews and raisins.

ROGAN JOSH  14.95
The classic lamb curry.

SHAHI GOSHT  14.95
Boneless lamb in delicate coconut sauce.

PATIALA GOSHT  15.95
A Northern Indian delicacy. Juicy slices of lamb marinated overnight, then simmered in light sauce with yogurt, peppers, onions, tomatoes and mild spices.
SAMUNDER SE
Seafood Specialties

SHRIMP VINDALOO 15.95
A true taste of Goa. Shrimp and potatoes cooked in a thick and hot curry sauce.

COCONUT SHRIMP CURRY 15.95
Shrimp lightly cooked in a coconut flavoured sauce.

MAKHANWALA 16.95
Roasted swordfish or shrimp sautéed in spices with cream of tomato

SHRIMP SAAG 16.95
Jumbo tandoori shrimp sautéed in a creamy spinach sauce.

GOA FISH CURRY 17.95
Swordfish in a special coconut sauce.

SHRIMP KARACHI 17.95
Jumbo shrimp cooked with fresh ginger, garlic, onions, tomatoes, Peppers and mild spices.

INDIA HOUSE SPECIALTIES

SHER-A-PUNJAB 16.95
Tandoori lamb and tandoori shrimp in a special sauce with bell peppers and exotic hot spices.

CRAB MASALA Market
Succulent pieces of crab meat simmered with onions, tomatoes and fennel seed.

SULTAN-A-GOSHT 20.95
Tandoori roasted rack of lamb lightly spiced. Delicious.

RACK OF LAMB CURRY 22.95
Roasted rack of lamb, sautéed in the chef's special spicy sauce.

TIKKA NAWAB 16.95
Tandoori boneless chicken and tandoori shrimp cooked in spicy makhani sauce.

TANDOORI LOBSTER MASALA Market
Tandoori roasted lobster tail sautéed in special sauce.

ASHOKA THALI-FOR ONE 22.95
Our deluxe sampler of every class of dish. India House's curries and tandoor roasted specialties accompanied by raita, rice and bread. The pinnacle of all Indian Cuisine.

INDIA HOUSE THALI-FOR TWO 39.95
Our Special array.

BIRYANI
Rice Specialties

CHICKEN BIRYANI 12.95
Boneless chicken cooked with rice, nuts and garnished with eggs.

LAMB BIRYANI 13.95
Rice cooked with lamb, nuts, herbs and spices.

SHRIMP BIRYANI 14.95
Rice cooked with shrimp, nuts, herbs and spices.

VEGETABLE BIRYANI 12.95
Rice cooked with fresh vegetables, nuts and raisins.

RICE PULLAO 7.95
Basmati rice cooked with peas, herbs and spices.

ROTI
Traditional Indian Breads. Freshly baked in our tandoor to your order.

NAN 2.25
A fluffy white flour bread.

ROTI 2.25
Whole wheat bread.

PARATHA 3.00
Buttered and layered whole wheat bread.

STUFFED NAN 3.75
GARLIC / ONION / MINT / CHEESE / SPICED POTATOES.

CHEERY KULCHA 4.25
Stuffed with raisins, almonds and cherries.

KEEMA NAN 4.50
Stuffed with special minced lamb.

DESSERT

KHEER 4.95
Cool rice pudding, flavored with cardamom and garnished with pistachios.

RASMALAI 4.95
Sweet cottage cheese dumplings, flavoured with cardamom and rose water.

GULAB JAMUN 4.00
A light pastry made from milk and honey.

KULFI ICE CREAM 4.95
Traditional Indian ice cream. Choose from sweet mango or the nutty taste of almonds & pistachios.

BEVERAGES

CHAI TEA - TEA WITH AROMATIC SPICES 2.50
COFFEE-REGULAR OR DECAFFEINATED 2.00
HERBAL TEA - ASSORTED FLAVOURS 2.50
SWEET OR SALTED LASSI 3.00
MANGO LASSI/ STRAWBERRY LASSI/ ROOH AFZA 3.75