

We add spice to your life®


India®

WELCOME TO



India®

Namaste! Friendly and warm Indian hospitality are the heart of our operation. To these essential elements we add the finest ingredients such as garden fresh vegetables, meats, poultry, seafood, home made farmer cheese, fresh baked breads, a wide range of exotic spices, herbs, and imported Indian Basmati rice.

Our menu offers a wide repertoire of esoteric appetizers, char-grilled specialties, and spicy robust curry entrees. At "India" we offer cuisine that is uncomplicated, spirited, and light - more appropriate to patrons who are vegetarian, and/or who stay away from foods that are fried or high in fat content, artificial color and flavors, MSG etc.

At "India" it is our desire to create an upbeat and relaxing atmosphere. We would like you to visit us often and feel free to drop-in and relax with a cocktail and snack or dessert or a soothing cup of fresh brewed tea or Mango Colada.

Now that you have arrived . . . kick back, relax, and enjoy.

Gift Certificates Available

indiarestaurant.com

Management reserves the right to add 18% service charge for parties of 8 or more.

PLEASE NOTE:

- If, for any reason, upon tasting our preparations, you do not approve of it, please bring it to our notice. We will exchange it for another dish, of similar or lower price, that you will enjoy more at no additional charge.
- Please advise your server if you are allergic to certain items and also of your preferences when you place your order.
- We will gladly adjust most recipes to accommodate the concerns of our diet conscious and spice sensitive patrons.
- Quantity discounts available on large carry-out orders for Private Parties.
- Entire menu selection is available for carry-out.

Bon Appetite

APPETIZERS

Soup of the Day	2.5
Fresh Cucumber & Yogurt Raita (served chilled)	2.5
Garden Fresh Salad - Fresh tomatoes, portabella mushrooms, green peppers, sliced cucumbers, red onion rings, on a bed of baby spinach with house special fresh ginger and mango dressing.	3~
Kachumber Salad - Tangy & spicy green salad with cucumbers, green peppers, chick-peas, onion julienne, cilantro, red cabbage along with fresh mint and yogurt dressing.	3~
Pappadum - baked lentil wafers. Crisp and generously peppered and served with mint and tamarind chutneys.	2~
Vegetable Samosa - turnovers stuffed w/ potatoes, peas, herbs, and spices. Baked to order.	2.5
Papri Chaat - Indian style nachos topped with chick peas, onions, fresh cilantro, yogurt, and tamarind chutney. Served in a papadum shell.	Small 4~ Large 7~
Aloo Tikki - grilled to order potato patty topped with our delicious chutneys, chopped onions, and cilantro.	3~
Vegetarian Appetizer Platter - combination of samosas, paprichat and garden fresh salad with ginger and mango dressing.	7~
Spicy Steamed Mussels - one and a half dozen mussels flavored with garlic, lemon juice and house special spices.	4.5
Chicken Kabobs - marinated white meat chicken tenders char-grilled and served with fresh baked papadum and mint chutney.	5~
Lamb Kabobs - tender and lean chops of french cut lamb marinated and char-grilled, served with mint chutney and papadum.	6~
Shrimp Sheesh Kabobs - three extra large tiger shrimp marinated and char-grilled.	4.5
Kabob Platter - a combination of one each of the kabobs.	7~

DINNER SALADS

Chicken Kabob Salad - freshly grilled premarinated chicken tenders tossed with ripened grape tomatoes, chunks of pineapple, orange, cashew nuts, raisins, red cabbage & baby spinach in a mango ginger dressing.	8~
Grilled Vegetable Salad - grilled portabella mushrooms, eggplant & green peppers with diced cucumbers, red cabbage, tomatoes & cilantro in a lite lemon & spice dressing.	8~
Warm Seafood Salad - tiger shrimps & jumbo sea scallops sauteed in olive oil & garlic with tangy seasoning & baby spinach, served with garlic naan.	10~

BREADS BAKED TO ORDER

Bread is an integral part of Indian cuisine and is always baked fresh to order and served hot.

Naan - A multi-layered and round soft white bread.
Plain - 2~ With Topping - 2.5

• Fresh Minced Garlic	• Tulsi (Basil Pesto)
• Spicy Chili Cilantro	• Hot & Spicy Vindaloo
• Fresh Ginger Root & Honey	• Onion & Cilantro
	<u>Half portions</u> <u>Full portions</u>
	7~ 12~

Bread Basket - all six assorted naans with topping.

Roti - Fresh baked unleavened whole wheat bread with bran and flavored with fenugreek - no oil, butter, yeast, or salt. 2~

Stuffed Parathas - Two layered whole wheat breads stuffed with 4~

• Aloo (Spicy Mashed Potatoes)	• Baingan (Roasted Eggplant)
• Palak (Seasoned Spinach)	• Channa (Curried Chick-peas)

LUNCH OPTION - Any Stuffed Paratha bread with Soup or Raita. 6~

LUNCHEON SANDWICHES

Yet served all day

Served with a Soup or Garden salad.

	<u>Single wrap</u>	<u>Two wraps</u>
Grilled Portabella or Eggplant	5~	7~
Grilled Chicken	5~	7~
Curried Lamb	6~	8~
Swordfish Kabobs	6~	8~
Shrimp Kabobs	6~	8~

LUNCHEON BASMATI RICE SPECIALTIES

Kashmiri Pulao - basmati rice tossed with cashew nuts, almonds, golden raisins, and cardamom.	6~
Vegetable Pulao - lightly seasoned stir fried rice with broccoli, cauliflower, tomatoes, potatoes, green peas and fresh mushrooms.	6~

SIDE ORDERS

Basmati Rice - lightly flavored rice with sautéed onions and garam masala.	2~
Sweet & Sour Mango Chutney	1.5
Spicy Mango Pickle	1.5

ROBUST CURRIES

Curry is a common term for a dish prepared with a sauce consisting of chunks of meat or vegetables and spices. Curry can differ vastly in taste, look, flavor, and can range from mild to fiery hot. This range of taste results from the use of different bases (such as onion, ginger, garlic, spinach, tomato, or cream etc.); ingredients (lamb, chicken, seafood, vegetables, beans, farmer cheese etc.) and/or spices (clove, turmeric, paprika, chili powder, cumin, coriander, cinnamon, black pepper, mango spice, cardamom, or saffron etc.).

All curries are served on a bed of Indian Basmati Rice. If you prefer rice on the side please request your server to oblige.

The following is an assortment of curry sauces arranged in order from mild to hot.

Saag - Spinach based mild curry sauce with dash of cream (optional), flavored with ginger & garlic.

Mango - A sweet, sour, and spicy mango based curry sauce with pineapple and cashews.

Masala - Tomato & cream based curry sauce flavored with cardamom, fenugreek, & fresh cilantro.

Jalfrezi - Fresh sautéed, chunky vegetables - green peppers, red onions, cherry tomatoes, and fresh mushrooms in a spicy sauce flavored with cumin seeds.

Vindaloo - Our hot & tangy curry sauce with chunks of potatoes & spiced with hot chili powder, paprika, black pepper, cloves, cumin, coriander, cardamom & cinnamon, garnished with jalapenos.

It is our pleasure to make any of these sauces hotter, after all we claim ...
... we add spice to your life...

All curries are served with your choice of any one of the following:

	<u>Lunch</u> 11-3	<u>Dinner</u> All Day
Veggie	6~	9~
Paneer (High Protein Soya Cheese)	7~	10~
Chicken	7~	10~
Lamb	8~	11~
Shrimp	8~	11~
Swordfish	8~	11~
Scallops	8~	11~

VEGETARIAN CURRIES

	<u>Lunch</u> 11-3	<u>Dinner</u> All Day
Channa Masala - protein packed - chick peas, prepared in a spicy curry sauce with onions, ginger root, tamarind & garam masala.	6~	9~
Baingan Bhurta - slow roasted eggplant, mashed and cooked with sautéed onions, garlic, ginger root, tomatoes, green peas, and fresh cilantro	6~	9~

Curries continued on next page...

MORE VEGETARIAN CURRIES

	<u>Lunch</u> 11-3	<u>Dinner</u> All Day
Gobhi Aloo - fresh cauliflower, curried potatoes & tomatoes flavored with cumin seeds, turmeric & fresh cilantro	6~	9~
Seafood Mango - jumbo sea scallops, tiger shrimp & mussels prepared in a sweet, sour & spicy curried mango sauce, with cashew nuts & pineapple.		15~
Salmon Masala - boneless steak of Alaskan salmon marinated & char grilled, simmered in a tomato based masala sauce with a dash of cream (optional) & flavored with fenugreek.		14~

CHAR-GRILLED SPECIALTIES

Entrees are served with Basmati Rice, grilled peppers & mint chutney.

Grilled Portabella Mushroom or Eggplant	11~
Mixed Vegetable Grill Platter - Portabella Mushroom, Eggplant, Cauliflower, Broccoli, Green Peppers, Red Onions, and Tomatoes	13~
Chicken Kabobs	12~
Swordfish Kabobs	13~
Grilled Masala Lamb Chop Kabobs	14~
Shrimp Sheesh Kabobs	13~
Mixed Kabob Platter - chicken, lamb, shrimp and swordfish	16~
India Grill For Two - a combination of mixed vegetable grill platter and the mixed kabob platter with Naan bread and Basmati Rice. Serves Two for Dinner.	27~

BASMATI RICE SPECIALTIES

Biryanies have a wonderful fragrance. They are prepared by simmering rice and meat or vegetables together with pineapple, raisins, almond, cashews, fresh cilantro, and aromatic spices.

Vegetable Biryani	10~
Mushroom & Cheese Biryani	10~
Chicken Biryani	10~
Lamb Biryani	12~
Shrimp Biryani	12~
Scallops Biryani	12~
India's Biryani - Mushroom, Chicken, Lamb, Shrimp & Scallops	15~

We use only the finest Basmati Rice imported from India.

BEVERAGES

Lassi - A House Specialty 2.5
100% Natural Yogurt Shakes

Mango • Sweet • Salted

INDIA'S FINEST DARJEELING TEA 2~
Imported and fresh brewed using natural spices for flavoring
Served with honey, milk, or lemon on the side. Regular or Decaf

Darjeeling • Cardamom • Fresh Ginger

FRESH BREWED COFFEE 2~
An excellent blend. Always fresh brewed
to order in a French Press. Regular or Decaf

Regular • Hazelnut • French Vanilla

DESSERTS

GULAB JAMUN

Indian delicacy steeped in honey,
flavored with cardamom and oris
water. Served warm with
cashews & almonds.

3~

SHAHI KHEER

Our own sweet cardamom flavored
rice pudding with almonds,
cashews, and golden raisins.

3~

GULAB JAMUN WITH SHAHI KHEER

A warm & cold combination.

4~

MANGO ICE CREAM

Mango Ice Cream
Topped with Mango Sauce.

3~

KULFI FALOODA

Pistachio ice cream
served with natural rose
flavored semolina
noodles, topped with
pistachios.

5~

MANGO BANANA SPLIT

House special mango
ice cream served with fresh banana,
topped with mango
& chocolate sauce, pineapple chunks, nuts
& golden raisins.

5~

ART WORK BY **CONNIE LEE TURNER & CLIFF CLEAR**

*Our pieces are available for sale & they accept commissioned work.
theartoflife.com*

“Wishing happiness, peace & prosperity always!”

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