



A top-down view of various spices and ingredients on a dark surface. There are two small blue-rimmed bowls: one containing a bright orange powder (likely turmeric) and another containing whole brown seeds (possibly coriander). Surrounding them are cinnamon sticks, green leaves, and other dried botanicals.

**India**  
*Garden*  
Restaurant




# TEMPTING APPETIZERS

**CHEESE PAKORA (5 PIECES)** -----  **6.95**  
Mozzarella cheese batter with chickpea flour then deep fried.  
Gluten Free



**CHICKEN PAKORA (5 PIECES)** -----  **8.95**  
Assorted boneless cubes of chicken deep fried in chickpea batter.  
Gluten Free



**PANEER PAKORA (5 PIECES)** -----  **6.95**  
Homemade cheese batter with chickpea flour then deep fried.  
Gluten Free


**FISH PAKORA (5 PIECES)** -----  **9.95**  
Fish, boneless and skinless, marinated with lemon juice, spices,  
chickpea batter and deep fried. Gluten Free

**CALAMARI MANCHURIAN** ----- **10.95**  
Calamari fried to golden brown then florets tossed in fresh ginger,  
garlic, manchurian sauce



**SHRIMP PAKORA** ----- **10.95**  
Shrimp marinated in lemon juice and spices, dipped in the  
chickpea batter and deep fried.

**ONION BHAJI** -----   **4.95**  
Fresh cut onion dipped in chickpea batter and deep fried.  
Gluten Free & Vegan Friendly

**ALOO TIKKI (2 PIECES)** -----   **5.95**  
Chopped potatoes, green peas, gram flour balls deep fried.  
Gluten Free & Vegan Friendly

**SAMOSA (2 PIECES)** -----  **5.95**  
A fried pastry stuffed with potatoes and green peas. Vegan Friendly


**KEEMA SAMOSA (2 PIECES)** ----- **9.95**  
Spicy turnover stuffed with ground chicken and spices


**VEGETABLE PAKORA** -----   **4.95**  
Vegetable fritters. Gluten Free & Vegan Friendly


**CHILI PANEER APP** ----- **8.95**  
Homemade cottage cheese sauteed with onion,  
green peppers

**MIXED VEGETARIAN PLATTER** ----- **8.95**  
2 pieces vegetable pakora, 2 pieces paneer pakora,  
one samosa and one aloo tikki



**MIXED NON-VEGETARIAN PLATTER** ----- **9.95**  
Chicken pakora, 2 fish pakora, 2 pieces chicken 65,  
and one shrimp pakora



**CHICKEN SIXTY-FIVE** -----  **9.95**  
Boneless chicken cooked with spices


**GOBHI MANCHURIAN** -----  **8.95**  
Sauteed with garlic, ginger, and soy sauce. cauliflower, Vegan Friendly


**BABY CORN MANCHURIAN** -----  **8.95**  
Baby corn sauteed with garlic, ginger, and soy sauce. Vegan Friendly


**PANEER MANCHURIAN** ----- **8.95**  
PANEER sauteed with garlic, ginger, and soy sauce.

**TANDOORI MUSHROOM** -----   **9.95**  
Marinated in cumin powder, ginger, garlic,  
turmeric powder and baked in tandoor

**PAPADAM** -----   **2.95**  
Crispy, spicy wafers. Gluten Free & Vegan Friendly


**TANDOORI PLATTER (2 PIECES)** -----  **9.95**  
2 pieces of Tandoori chicken, 2 pieces of chicken tikka

**CHICKEN TIKKA APP** -----  **10.95**  
Boneless chicken roasted in clay oven with mild sauces

**CHICKEN TANDOORI APP** -----  **9.95**

**SEAFOOD PLATTER** ----- **10.95**  
2 pieces of shrimp pakora, 2 pieces of fish pakora, 3 calamari rings

**SHRIMP CHILLI APP** ----- **12.95**  
Shrimp sauteed with onion, green peppers

**POTATO FRY** -----  **4.95**

# CHAT SPECIAL

- BHELPURI** ----- **6.95**  
A melange of assorted crisp rice noodles smothered in sweet and sour chutney
- PAPDI CHAT**----- **6.95**  
Homemade crispy pastry topped with boiled potatoes, chopped onions, cilantro leaves, smothered with sweet chutney and chilled light yogurt.
- ALOO TIKKI CHAT**----- **9.95**  
Potato pattie served traditionally with chana masala, yogurt and chutneys. Gluten Free
- SAMOSAS CHAT**----- **9.95**  
A tangy mixture of chickpeas with samosa topped with yogurt, chutney, and cilantro.

# SOUP

- MULLIGATAWNY SOUP**-----  **6.95**  
Lentils vegetables with spices etc. Gluten Free & Vegan Friendly
- TOMATO SOUP**-----  **6.95**
- HOT & SOUR SOUP**-----  **6.95**
- CHICKEN HOT & SOUP**-----  **8.95**
- COCONUT SOUP**-----  **6.95**

# BREAD

- PLAIN PARATHA (CAN BE MAKE VEGAN)**----- **2.95**  
Whole wheat, multi-layered bread freshly made with butter
- ALOO PARATHA (CAN BE MAKE VEGAN)**----- **3.95**  
Whole wheat, multi-layered bread, stuffed with potatoes & made with butter.
- GOBI PARATHA (CAN BE MAKE VEGAN)**----- **3.95**  
Whole wheat, multi-layered bread, stuffed with cauliflower.
- PANEER PARATHA**----- **3.95**  
Whole wheat, multi-layered bread, stuffed with paneer.
- NAAN**----- **2.95**  
Fine flour tandoor baked bread
- BUTTER NAAN**----- **2.95**  
Multi-layered white bread with butter, baked in tandoor.
- STUFFED NAAN**----- **3.95**  
Unleavened white bread stuffed with potatoes and baked in tandoor.
- GARLIC NAAN**----- **3.95**  
Unleavened white bread stuffed with garlic and baked in tandoor.
- GINGER NAAN**----- **3.95**  
Unleavened white bread stuffed with ginger and baked in tandoor.
- PISHAWARI**----- **3.95**  
Unleavened white bread stuffed with dry nuts and raisins baked in tandoor.
- CHEF'S SPECIAL NAAN**----- **3.95**  
White bread stuffed with onions, potatoes, and cheese, baked in tandoor
- KEEMA NAAN**----- **4.95**  
Unleavened white bread stuffed with minced lamb and baked in tandoor.

- CHICKEN KULCHA**----- **4.95**  
Unleavened white bread stuffed with chicken, baked in tandoor
- ONION KULCHA**----- **3.95**  
Unleavened white bread stuffed with onion, baked in tandoor.
- PANEER NAAN**----- **3.95**  
Unleavened white bread stuffed with paneer, baked in tandoor.
- CHEESE NAAN**----- **3.95**  
White bread stuffed with mozzarella cheese, baked in tandoor
- PIZZA NAAN**----- **7.95**  
India Garden's special signature bread with pizza sauce stuffed with mozzarella cheese, green pepper, red onion, black olives and mushroom.
- GARLIC CHEESE NAAN**----- **3.95**  
Naan stuffed with mozzarella cheese and topped with garlic.
- TANDOORI ROTI (CAN BE MAKE VEGAN)**----- **2.95**  
Whole wheat, plain bread baked in tandoor
- GARLIC TANDOORI ROTI(CAN BE MAKE VEGAN)**----- **3.95**  
Whole wheat bread with garlic bread in tandoor
- MAKKI ROTI GLUTEN FREE, (CAN BE MAKE VEGAN)**----- **3.95**  
Corn bread baked on grill. Gluten Free
- CHAPATI (CAN BE MAKE VEGAN)**----- **3.95**  
Whole wheat thin bread, baked on tava (grill)
- POORI (2 PIECES)** -----  **4.95**  
Whole wheat, light, fluffy-puffed and deep-fried
- BHATOORA**----- **4.95**  
White flour, fluffy-puffed and deep fried
- GARLIC MAKKI ROTI, (CAN BE MAKE VEGAN)** -----  **3.95**  
Corn bread with garlic baked on grill.
- POTATO ONION NAAN**----- **3.95**  
Unleavened bread stuffed with onion & potato. Optional add chili if you like spicy.
- CHILI NAAN**----- **3.95**  
Light unleavened white bread stuffed with fresh green chilies.
- CHEESE PIZZA NAAN**----- **7.95**  
White bread on top of pizza sauce and cheese.
- GARLIC CHILLY NAAN**----- **3.95**  
Naan stuffed with CHILLY and topped with garlic.

# NON-VEGETABLE DINNER

## FOR TWO

Chicken 65, chicken tikka masala, lamb curry, tandoori chicken, Basmati rice, naan bread and choice of dessert-----

55.95



# VEGETABLE DINNER

## FOR TWO

Samosa, palak paneer, malai kofta, chana masala, Basmati rice, naan bread and choice of dessert-----

48.95



# SEAFOOD DINNER

## FOR TWO

Fish Pakora, fish curry, shrimp jalfraize, Mahi Mahi tikka, Basmati rice, Naan bread and choice of dessert-----

58.95



# COMBO DINNERS

## FOR TWO

Baby corn manchurian, dal tadka, chana masala, aloo gobi, tandoori roti, rice sooji halwa with fruits-----

48.95



# MIX COMBO DINNER

## FOR TWO

Tandoori chicken, vegetable pakora, chicken tikka masala, palak paneer, butter naan. Choice of Desearth -----

48.95



# TANDOORI SPECIALS

MARINATED, LIGHTLY SPICED TANDOORI CUISINE IS A COMBINATION OF AROMATIC HERBS, CULTURED YOGURT AND FRESH SPICES BAKED IN CHARCOAL CLAY OVEN (TANDOOR). THE RESULT IS LEAN AND TENDER MEAT WITH A SEDUCTIVE TASTE.

ALL ITEMS GLUTE FREE

## TANDOORI CHICKEN

Skinless chicken marinated in a mixture of yogurt, aromatic spice and baked in the tandoor.---- **17.95**



## CHICKEN TIKKA

Chicken breast marinated in Indian spices then roasted in charcoal oven----- **17.95**



## MALAI KABOB

Tender chicken breast pieces marinated in sour cream and cheese cream with fresh spices and roasted in tandoor----- **17.95**



## SEEKH KABOB

Finely minced lamb, seasoned chopped onions, herbs and spices, then baked in our tandoor oven----- **18.95**



## MAHI MAHI TIKKA

Mahi Mahi fish marinated with Indian spices then baked in tandoori.----- **23.95**



## TANDOORI SHRIMP

King sized shrimp marinated in fresh ginger and garlic then roasted in the tandoor.----- **21.95**



## TANDOORI MIXED GRILL

Combination of tandoori specialties like tandoori chicken, ACHARI CHICKEN, chicken tikka, reshmi kabob, seekh kabob lamb and tandoori shrimp.----- **24.95**



## LAMB TIKKA

Chunks of juicy lamb marinated in yogurt sauce, spices and roasted in tandoor.----- **21.95**



## PANEER TIKKA

Fresh homemade cheese marinated with spices----- **16.95**



## SALMON TIKKA

Salmon marinated with flavorful blend of herbs----- **23.95**

## SEAFOOD GRILL

Mahi mahi tikka, salmon tikka, tandoori shrimp----- **21.95**



## ACHARI CHICKEN

Chicken bone in marinated with pickle sauce--- **17.95**



# CHICKEN CURRIES

ALL ITEMS GLUTE FREE

## CHICKEN CURRY

Boneless chicken cooked in onions, ginger, garlic, and spices.----- 16.95

## CHICKEN MUSHROOM

Boneless chicken curry cooked with mushroom.----- 16.95

## CHICKEN JALFRAZIE CURRY

Boneless chicken curry cooked with vegetables.----- 16.95

## CHICKEN SHAHIKORMA

Boneless chicken cooked with cream sauce and cashews.----- 16.95

## CHICKEN SAAG

Boneless chicken cooked with spinach.----- 16.95

## CHICKEN TIKKA MASALA

Boneless roasted chicken breast cooked in masala sauce.----- 17.95

## CHICKEN MANGO

Boneless chicken curry cooked with mango sauce.----- 16.95

## CHICKEN MOGHLAI

Boneless roasted chicken breast cooked with mushroom in a cream sauce, tomato sauce and a blend of herbs and spices.----- 17.95

## BUTTER CHICKEN

Boneless tandoori chicken in butter and cream sauce with cashews and raisin.----- 16.95

## CHICKEN TIKKA SAAG

Boneless roasted chicken breast cooked in spinach and fresh ginger and garlic.----- 17.95

## CHICKEN SHAHJHANI

Boneless chicken cooked with mushroom, green peas in cream sauce and herbs and spices.----- 16.95

## CHICKEN PASANDA

Boneless chicken cooked in cashews sauce and red wine.----- 16.95

## CHILI CHICKEN

Diced chicken in classic soy chili sauce served dry or with gravy----- 16.95

## KADHAI CHICKEN

A classic Kadhai dish! Chicken delicately cooked with bell peppers, onions, tomato, ginger, and cilantro.----- 16.95

## CHICKEN MADRAS

Chicken cooked with special spiced madras sauce with coconut.----- 16.95

## PEPPER CHICKEN

Chicken cooked with black pepper and a touch of coconut.----- 16.95

## CHICKEN ROGAN JOSH

Chicken cooked in a yogurt based sauce.----- 16.95

## PUNJABI CHICKEN CURRY

Bone in chicken cooked with ginger, garlic, turmeric, & cumin.----- 16.95

## CHICKEN CHETTINADU

Chicken cooked in authentic chettinadu spices.----- 16.95

## CHICKEN BHUNNA

Chicken simmered in a tomato-curry sauce with peppers, onion, ginger, and garlic----- 16.95

## CHICKEN-DO-PIAZA

Tender pieces of chicken cooked with shredded onions.----- 16.95

## CHICKEN MANCHURIAN

Boneless chicken simmered with green peppers and onions in a mildly spiced soy and tomato sauce.----- 16.95

## CHICKEN VINDALOO

Chicken Curry Cooked with potatoes & Vindaloo Sauce----- 16.95

# LAMB CURRIES

GLUTEN FREE - ALL DINNERS SERVED WITH RICE,  
CHOICE OF MILD, MEDIUM, HOT, VERY HOT

**LAMB CURRY** ----- 17.95  
The perfect lamb curry cooked with onions, ginger, and garlic.

**LAMB SHAHIKORMA** ----- 17.95  
Juicy lamb, pan roasted with spices and mushroom

**LAMB MUSHROOM** ----- 17.95  
Juicy lamb, pan roasted with spices and mushroom

**LAMB SAAG** ----- 17.95  
Lamb curry cooked with spinach

**LAMB JALFRAZIE CURRY** ----- 17.95  
Lamb curry cooked with vegetables

**LAMB MASALA** ----- 17.95  
Roasted lamb cooked in masala sauce

**LAMB ROGAN JOSH** ----- 17.95  
Lean lamb cooked in a yogurt based sauce

**LAMB MOGHAI** ----- 17.95  
Juicy pieces of lamb cooked in a special sauce of tomatoes, cream, fresh mushroom, herbs and spices

**LAMB MANGO** ----- 17.95  
Lamb cooked with mango sauce

**LAMB PASANDA** ----- 17.95  
Lamb cooked in cashew sauce and red wine

**LAMB KADHAI** ----- 17.95  
A classic Kadhahi dish! Lamb delicately cooked with bell peppers, onions, tomato, ginger and cilantro

**LAMB MADRAS** ----- 17.95  
Lamb cooked with special spiced Madras sauce with coconut

**LAMB PEPPER** ----- 17.95  
Lamb cooked with black pepper and a touch of coconut

**LAMB VINDALOO CURRY** ----- 17.95  
Lamb curry cooked with potatoes and very hot vindaloo sauce.

**LAMB-DO-PIAZA** ----- 17.95  
Tender pieces of lamb cooked with shredded onions.

**LAMB BHUNNA** ----- 17.95  
Lamb in a tomato-curry sauce with peppers, onion, ginger, and garlic.



# BEEF CURRIES

GLUTEN FREE - ALL DINNERS SERVED WITH RICE,  
CHOICE OF MILD, MEDIUM, HOT, VERY HOT

## BEEF CURRY ----- 17.95

Beef cooked in onions, garlic, ginger, and spices

## BEEF VINDALOO CURRY ----- 17.95

Juicy beef curry cooked with potatoes and hot vindaloo sauce

## BEEF JALFRAZIE ----- 17.95

Beef curry cooked with vegetables

## BEEF MASALA ----- 17.95

Beef cooked in masala sauce

## BEEF MUSHROOM ----- 17.95

Juicy beef, pan roasted with spices and mushroom

## BEEF KADHAI ----- 17.95

A classic Kadhai dish! BEEF delicately cooked with bell peppers, onions, tomato, ginger and cilantro

## BEEF SAAG ----- 17.95

Beef curry cooked with spinach

## BEEF MANGO ----- 17.95

Beef cooked in mango sauce

## BEEF MOGHLAI ----- 17.95

Juicy pieces of BEEF cooked in a special sauce of tomatoes, cream, fresh mushroom, herbs and spices

## BEEF MADRAS ----- 17.95

BEEF cooked with special spiced Madras sauce with coconut

## BEEF SHAHIKORMA ----- 17.95

Beef cooked in cream with raisins and cashews

# GOAT CURRIES

GLUTEN FREE - ALL DINNERS SERVED WITH RICE,  
CHOICE OF MILD, MEDIUM, HOT, VERY HOT

## GOAT CURRY ----- 17.95

Goat (bones in) cooked in Punjabi curry sauce

## GOAT ROGAN JOSH ----- 17.95

Cooked in a yogurt based sauce

## GOAT MADRAS ----- 17.95

Goat with bones cooked in Madras sauce

## GOAT KADHAI ----- 17.95

A classic Kadhai dish! GOAT delicately cooked with bell peppers, onions, tomato, ginger and cilantro

## GOAT VINDALOO ----- 17.95

Goat (bones in) cooked with potatoes and vindaloo sauce

## GOAT MASALA ----- 17.95

GOAT COOKED WITH MASALA SAUCE

## GOAT MALABAR ----- 17.95

Goat (bones in) cooked in spices and a touch of coconut. Kerala style!



# SEAFOOD

GLUTEN FREE - ALL DINNERS SERVED WITH RICE,  
CHOICE OF MILD, MEDIUM, HOT, VERY HOT

<b>FISH CURRY</b> Boneless fish cooked in onions, garlic, ginger and spices	<b>17.95</b>	<b>SHRIMP MASALA</b> Shrimp cooked with masala sauce	<b>20.95</b>
<b>SALMON MASALA</b> Boneless salmon cooked in masala sauce	<b>20.95</b>	<b>SHRIM-DO-PIAZA</b> Shrimp cooked with shredded onions.	<b>20.95</b>
<b>FISH VINDALOO</b> Fish curry cooked with potatoes and hot vindaloo sauce	<b>17.95</b>	<b>SHRIMP CHILI</b> Shrimp sauteed with onion, green peppers & chili.	<b>20.95</b>
<b>FISH SAAG</b> Fish cooked with spinach	<b>17.95</b>	<b>SHRIMP MOGLAI</b> SHRIMP COOKED WITH MUSHROOM IN MASALA SAUCE	<b>20.95</b>
<b>FISH KADHAI</b> A classic Kadhahi dish! Fish delicately cooked with bell peppers, onions, tomato, ginger, and cinatro	<b>17.95</b>	<b>SHRIMP BHUNNA</b> Shrimp in a tomato curry sauce with peppers, onion, ginger, and garlic.	<b>20.95</b>
<b>FISH MOLLY</b> Fish cooked with touch of coconut and spices	<b>17.95</b>	<b>SHRIMP MADRAS</b> SHRIMP cooked with special spiced Madras sauce with coconut	<b>24.95</b>
<b>SHRIMP CURRY</b> Shrimp cooked in a curry sauce	<b>20.95</b>	<b>SAMUNDARI KADHAI</b> A masterful blend of shrimp and lobster sauteed with bell peppers, onion, ginger and cilantro	<b>24.95</b>
<b>SHRIMP JALFRAZIE</b> Shrimp curry cooked with vegetables	<b>20.95</b>	<b>LOBSTER CURRY</b> Succulent piece of lobster cooked with curry sauce	<b>24.95</b>
<b>SHRIMP KADHAI</b> A classic Kadhahi dish! Shrimp delicately cooked with bell peppers, onions, tomato, ginger and cilantro	<b>20.95</b>	<b>LOBSTER MASALA</b> Succulent piece of lobster cooked with masala sauce	<b>24.95</b>
<b>SHRIMP SAAG</b> Shrimp cooked with spinach	<b>20.95</b>	<b>LOBSTER VINDALOO</b> Succulent piece of lobster cooked with potatoes and vindaloo sauce	<b>24.95</b>
<b>SHRIMP MUSHROOM</b> Shrimp curry cooked with fresh mushrooms	<b>20.95</b>	<b>LOBSTER KADHAI</b> Succulent pieces of lobster cooked with onion and green pepper	<b>24.95</b>
<b>SHRIMP VINDALOO</b> Shrimp cooked with potatoes and vindaloo sauce	<b>20.95</b>		

# VEGETABLES

ALL ITEMS GLUTE FREE



## VEGETABLE MIX CURRY

Variety of vegetables cooked with onion, ginger, garlic, turmeric powder, cumin, and our secret spices.----- ♡ 14.95

## VEGETABLE MANGO

Variety of vegetables cooked in mango sauce.----- ♡ 14.95

## VEGETABLE MASALA

Mixed vegetables cooked in masala sauce.----- ♡ 14.95

## VEGETABLE VINDALOO

Mixed vegetables cooked in tangy and spicy sauce with a touch of vinegar----- ♡ 14.95

## VEGETABLE MADRAS

Mix veg cooked in coconut sauce ♡ 14.95

## NAVARATTAN KORMA

Mixed vegetables cooked in cream with raisin, cashews, and herbs.----- 14.95

## BABY CORN MASALA

Baby corn cooked in masala sauce.----- 14.95

## ALOO MUTTER

Fresh green peas cooked in a delicately spiced sauce with potatoes.----- ♡ 14.95

## ALOO MAKHNI

Potatoes in tomato-cream sauce.----- 14.95

## ALOO CHOLE

Chickpeas deliciously cooked with tomatoes and potatoes.----- ♡ 14.95

## ALOO JEERA

Potatoes cooked with cumin seeds.----- ♡ 14.95

## ALOO GOBHI

Cauliflower and potatoes cooked with tomatoes and spices.----- ♡ 14.95

## MALAI KOFTA

Vegetable balls, cooked in delicious gravy.----- 14.95

## MUTTER PANEER

Fresh homemade cottage cheese cooked with green peas.----- 14.95

## PALAK PANEER

Spinach cooked with homemade cheese.----- 14.95

## PANEER MUSHROOM MASALA

Paneer and mushroom cooked in masala sauce.----- 15.95

## SHAHI PANEER

Chunks of homemade cheese cooked in creamy sauce with cashews and raisins.----- 15.95

## KADHAI PANEER

Indian cottage cheese cooked with onion and green peppers.----- 15.95

## CHILI PANEER

Indian cheese cooked with soy sauce and onion and green peppers.----- 15.95

## CHANA MASALA

Delicious chickpeas cooked in an exotic blend of north Indian spices.----- ♡ 14.95

## DAL MAKHNI

Black bean and kidney beans cooked with butter.----- 14.95

## DAL TADKA

Yellow lentils simmered on a slow fire until tender, tempered with onion, ginger, garlic and tomatoes.----- ♡ 14.95

## RAJMAH

Kidney beans cooked with ginger, garlic, turmeric, and herbs.----- ♡ 14.95

## MUTTER MUSHROOM

Fresh green peas and mushroom cooked in delicately spiced sauce.----- ♡ 14.95

## GOBHI MANCHURIAN

Cauliflower fritters cooked with soy and tomato sauce.----- ♡ 14.95

## BAINGAN BHARTHA

An eggplant specialty baked over open flame, mashed, then sauteed with onions, garlic, ginger and spices.----- ♡ 15.95

## BEANS PORIAL

Fresh beans cooked with coconut ----- ♡ 14.95

## PALAK ALOO

Spinach cooked with potatoes and spices.----- ♡ 14.95

## PALAK CHOLE

Spinach cooked with chickpeas.----- ♡ 14.95

## PALAK MUSHROOM

Spinach cooked with fresh mushrooms----- ♡ 14.95

## PALAK KOFTA

Spinach cooked with vegetable balls.----- ♡ 14.95

## KARI PAKORA

Vegetables pakora cooked in yogurt based sauce.----- 14.95

## BHINDI MASALA

Tender okra sauteed with onions, tomatoes, herbs and spices.----- ♡ 14.95

## POTATO CURRY

Potato cooked with curry sauce----- ♡ 14.95

## PANEER BUTTER MASALA

Paneer cooked in masala sauce.----- 15.95

## PANEER BHURJI

Fresh grated cottage cheese prepared with onions.----- 15.95

## PANEER MAKHNI

Homemade cheese sauteed with fresh ginger, garlic, cooked in a creamy tomato sauce and garnished with nuts and raisins.----- 15.95

## PALAK VEGETABLE

Chopped pinach with a variety of other garden vegetables and spices.----- ♡ 14.95

## PANEER-DO-PIAZA

Paneer cooked with shredded onions.----- 15.95

## OKRA PORIAL

Okra cooked with coconut.----- ♡ 14.95

## METHI MATTAR MASALA

Fresh green peas, fenugreek leaves cooked in a tomato cream sauce with a hint of ground cumin and spices.----- 14.95

## PUNJABI SAAG

Fresh spinach cooked with fresh garlic, ginger, prepared in the true punjabi style.----- ♡ 14.95

## PANEER BHUNNA

Tomato curry sauce with peppers, onion, ginger and garlic.----- 15.95

## GOBHI MUTTER

Cauliflower cooked with green peas.----- ♡ 14.95

# BIRYANI RICE SPECIALTIES

ALL ITEMS GLUTE FREE

## CHICKEN BIRYANI

Basmati rice cooked with chicken, and spices--- 16.95

## LAMB BIRYANI

Juicy pieces of lamb cooked with Basmati rice, and Biryani masala----- 17.95

## VEGETARIAN BIRYANI

Basmati rice cooked with green vegetables-- ♡ 14.95

## PANEER BIRYANI

Basmati rice cooked with paneer----- 15.95

## SHRIMP BIRYANI

Shrimp cooked with basmati rice----- 20.95

## BEEF BIRYANI

Beef cooked with basmati rice----- 17.95

## CHEF'S SPECIAL BIRYANI

Basmati rice cooked with green vegetables, chicken, lamb, beef, shrimp with herbs, fresh spices,--- 20.95

## GOAT BIRYANI

Goat (bone in) cooked with Basmati rice,----- 17.95

## EGG BIRYANI

Egg cooked with basmati rice----- 14.95



# NOODLES

VEGETABLES NOODLES ----- ♡ 14.95

CHICKEN NOODLES ----- 15.95

SHRIMP NOODLES ----- 15.95

MIX NOODLES ----- 15.95

Chicken Shrimp Vegetable Noodles

CHILI GARLIC VEGETABLES NOODLES ----- ♡ 14.95

CHILI GARLIC CHICKEN NOODLES ----- 15.95

CHILI GARLIC SHRIMP NOODLES ----- 15.95

CHILI GARLIC MIX NOODLES ----- 15.95

Chicken Shrimp Vegetable Noodles



# PULAO GLUTEN FREE

## EGG FRIED RICE

RICE COOKED WITH SOY SAUCE AND EGGS ----- 14.95

## CHICKEN FRIED RICE

RICE COOKED WITH CHICKEN AND SOY SAUCE ----- 16.95

## VEG. FRIED RICE

RICE COOKED WITH SOY SAUCE AND VEGETABLES.  
VEGAN FRIENDLY ----- ♡ 14.95

## SHRIMP FRIED RICE

RICE COOKED WITH SOY SAUCE AND SHRIMP ----- 20.95

## MIXED FRIED RICE


RICE COOKED WITH CHICKEN, SHRIMP, VEGETABLES  
AND SOY SAUCE ----- 20.95

## VEGETABLE PULAO


MIX VEGETABLE COOKED WITH RICE. ----- ♡ 14.95



## EGG

EGG CURRY -----  14.95

## EGG BHURJI

EGG COOKED WITH ONION AND SPICES -----  14.95



# CONDIMENTS

MIXED PICKLE ----- 4.95

MANGO CHUTNEY ----- 4.95

GARDEN SALAD ----- 4.95

YOGURT ----- 4.95

RAITA ----- 4.95

EXTRA RICE ----- 5.95

ONION CHUTNEY ----- 5.95

MINT CHUTNEY ----- 4.95

TAMARIND CHUTNEY ----- 4.95

COCONUT CHUTNEY ----- 4.95

MASALA SAUCE ----- 7.95



# DESSERTS

## MANGO ICE CREAM

Mango flavored ice cream ----- 4.95

## ICE CREAM

Choice of vanilla, strawberry and chocolate-- 4.95

## KULFI

Ice cream made with pistachio and almond----- 4.95




## FALOODA

Kulfi with rice noodles, rose flavor  
and sugar syrup----- 7.95


## GULAB JAMUN

Fried ball made with non-fat dry milk and  
cottage cheese, soaked in sugar syrup----- 4.95

## KHEER

Rice cooked in sweetened milk,  
raisin and nuts-----  4.95

## GAJAR HALWA

Grated carrots cooked gently in milk as it is reduced  
to form halwa. Generously sprinkled with  
nuts and allowed to set-----  4.95


## RAS MALAI

Fresh homemade cheese patties, cooked in a  
special condensed milk with pistachios----- 5.95

## GULAB JAMUN & ICE CREAM

Hot Gulab Jamun with scoop of vanilla ice cream--7.95

## FRUIT CUSTARD

Mix fruits with custard.-----  4.95

## TOOTI FRUITY

Strawberry ice cream, malai ice cream, mango ice  
cream, served with chopped fruits.----- 7.95

## SOOJI HALWA VEGAN

Cream of wheat with vegetable oil, sugar,  
cashew and raisin..----- 7.95



# BEVERAGES

## JUICE

choice of pineapple, orange, apple or cranberry **4.95**

## MANGO LASSI

Mango and yogurt----- **5.95**

## SWEET LASSI

Sweet yogurt drink----- **4.95**

## SALTED LASSI

Yogurt with roasted cumin seeds, salt and black pepper powder----- **4.95**

## MANGO MILK SHAKE

Made with mango, MILK & ice cream----- **5.95**

## DARJEELING TEA

Indian black tea with spices----- **2.95**

## MASALA TEA

Indian tea brewed with milk, sugar and spices-- **3.95**

## COFFEE

Regular or decafe----- **2.95**

## MADRAS COFFEE

Traditional Indian coffee brewed with milk and sugar----- **3.95**

## SOFT DRINK

Coke, Diet Coke, Sprite, Mountain Dew, Fanta, Lemonade, Root Beer and Ginger ale----- **3.95**

Iced Tea----- **3.95**

Club Soda----- **3.95**

Sparkling Water----- **3.95**

Water Bottle----- **3.95**

Chocolate Milk----- **3.95**

Sparkling Water----- **3.95**

