

# *Celebrating our 20 year Anniversary*

What is 21st century Indian cuisine?

India represents one of the oldest continuous civilization in human history, dating back 3300 BCE. It is ever-evolving and continues to do so today. It is the largest democracy with over a billion people, numerous religions, languages and subcultures. Indian cuisine is anything but homogenous! Regions and religions make up a large portion of the cultural fabric of the food. The 21st century globalization has made all sorts of ingredients and techniques available to the Chefs in India. Today India produces more culinary graduates than any other country. They are full of creative energy and looking to the rest of the world to spice-up new ingredients to 'Indianize' them 😊 that's where we come...

America is a melting pot like India was over a 1000 years ago. Being in the US offers a chef a lot of exciting possibilities to play with the ingredients that are not commonly found in India. We are availing these opportunities to create an exciting menu that has a blend of traditional favorites like Chicken Tikka Masala and creative dishes like Bengal Fish Curry (made with Salmon that is not usually found in India). The goal is to present a creative, fresh, nutritious, tasty, flavorful and a balanced meal. Like the 21st century India, we are progressive with our cuisine and not bound by the 'same-old' mentality.

**(Re)Discover India Restaurant**

In 2016 we did a complete renovation of our restaurant. We closed our restaurant for the month of January and built a new state of the art kitchen, that has helped us improve the food quality and created a better work environment for our hardworking and valuable employees. Then over the rest of the year we renovated the bar, dramatically changing it with the addition of three arched windows in the brick wall, overlooking the park and welcoming an abundance of natural light. We layed a new tile floor and replaced all of the dining room and bar furniture, as well as improved our buffet layout. Perhaps the most stunning improvement was in the form of new light fixtures sourced and imported just for our restaurant, adding a warm and romantic feel to the entire dining room and bar. We have been told that #MagicIsInTheAir at India. 😊

We wish to thank our customers, employees, vendors and our community for their work and support as we mark the 20 years at Hope Street. It has been an interesting and rewarding journey.

~ajay & amar

*"Be the change..." MKG*

# Signature Cocktails

## SERVED HOT

### Hot Mulled Apple Cider

Muddled fresh oranges, apple juice, cider spices and Captain Morgan's spiced rum. Perfect for those cold winter days!

4.95 with rum: 8.95

### Kashmiri Kawa

A therapeutic hot beverage from Himalayan Kashmir. This unique green tea blend of fresh roots (ginger, turmeric), dried mulathi (licorice) root, spices (cinnamon, cloves, cardamom, fennel) and fresh mint, steeped for several hours with honey.

5.95 with Cognac 10.95

### Ginger & Lime "Toddy"

Crushed ginger, fresh squeezed lime and hot water, sweetened with honey.

4.95 with Cognac: 9.95

## Martinis

India's original creations.

### Aag (Fire)

Our house-infused jalapeño pepper tequila, blended with Cointreau and fresh lime. 8.95

### Shakti (Energy)

Absolut Citron, pineapple rum, Hackamore Shot (caffeine with vitamins B6 & B12), and Pom juice. 9.95

### Nirvana

Our house made fresh ginger-infused vodka with a splash of Grand Marnier and lemon juice, served in a brown sugar-rimmed glass garnished with pickled ginger. 8.95

### Kamasutra

A luscious blend of cognac, seductive orange and passion fruit liqueur, shaken with pineapple rum, triple sec and fresh lime. 8.95

### Mango Martini

Absolut Mango Vodka, mango purée, triple sec and splash of pineapple. 8.95

## SERVED COLD

### Sangria

Our signature blend of mango, pineapple juice, triple sec and Burgundy red wine.

Glass: 7.95 Carafe: 16.95

### Spicy Bloody Mary

Absolut Pepper, cumin, tabasco, tomato and fresh lime juice. with Vodka: 7.95 without Vodka: 4.95

### Frozen Mango Colada

White rum blended to perfection with cream of coconut, mango, pineapple juice and crushed ice. Our bestseller!

with rum Glass: 7.95 Carafe: 16.95

without rum Glass: 4.95 Carafe: 10.95

### East India Iced Tea

Hard iced tea with white rum, vodka, gin, tequila and triple sec, with our special organic mint & honey iced tea. 7.95

## Beers

### DRAFT

	Sm/Lg
<b>Foolproof Backyahd I.P.A.</b>	5/6.5
<b>Newcastle Brown Ale</b>	5.5/7
<b>Blue Moon Wheat</b>	5.5/7
<b>Narragansett Lager</b>	5.5/7
<b>Samuel Adams Boston Lager</b>	5.5/7

### BY THE BOTTLE

<b>King Fisher</b>	5
<b>Taj Mahal (650ml)</b>	8
<b>Guinness Stout</b>	5
<b>Harpoon IPA</b>	5
<b>Corona Extra</b>	5
<b>Heineken</b>	5
<b>Heineken Light</b>	5
<b>Sam Adams Light</b>	5
<b>Amstel Light</b>	5
<b>Miller Lite</b>	3.5
<b>St. Pauli Girl Non Alcoholic</b>	4

# Jumbo Margaritas

A generous 28oz portion served in a hand crafted glass!  
Please request salted/sugar rim if desired.

## Ocean Blue

Your choice of tequila with Blue Curacao, fresh lime and lemon juice

## Peach

Your choice of tequila with Peach Schnapps, fresh lime and lemon juice

## Pineapple Coconut

Your choice of tequila with cream of coconut, triple sec and pineapple juice

## Mango

Your choice of tequila with triple sec, mango and pineapple juice

## Watermelon

Your choice of tequila with Watermelon Schnapps, fresh lime and lemon juice

## Traditional

Your choice of tequila with Triple Sec, fresh lime and lemon juice

### Choice of Tequila:

**House** 9.95   **Jose Cuervo** 12.95  
**Patron Silver** 15.95

### **Top Shelf**

A blend of only the best  
Patron Gold, Grand Marnier  
and fresh lime. 18.95

### **Mirchi Margarita - The "Vindaloo" of Margaritas**

A traditional margarita made with our house-infused jalapeño pepper tequila (Jose Cuervo), a generous amount of fresh squeezed lime, and Triple Sec, with a salted rim... *For the daring who crave the burn.* \$12.95

## Wines

WHITES	glass/bottle	REDS	glass/bottle
Ferrari-Carano Pinot Grigio	9/34	Kendall-Jackson 'VR' Merlot	9/34
Kendall-Jackson 'VR' Chardonnay	9/34	Blackstone Merlot	7.5/28
Nobilo Sauvignon Blanc	7/26	J. Lohr Cabernet Sauvignon	9/34
Robert Mondavi Chardonnay	7.5/28	Ravenswood Shiraz	7/26
Mezzacorona Pinot Grigio	6.5/24	Tivento Reserve Malbec	7.5/28
Hogue Riesling	7/26	Mark West Pinot Noir	7.5/28
Woodbridge Pinot Grigio	6/23	Robert Mondavi Cabernet Sauvignon	7.5/28
		Woodbridge Pinot Noir	6/23
<b>BLUSH</b>		<b>SPARKLING</b>	
Beringer White Zinfandel	6.5/24	Korbel Brut Split (187 ml)	8
Woodbridge White Zinfandel	6/23	Korbel Brut Bottle (750 ml)	30
		Cupcake Prosecco	30
		Tattinger La Francaise Brut	65

# Soups

**Lentil & Spinach Soup** five different lentils cooked with spinach, fresh ginger, and garam masala. **Cup** 3.95 **Bowl** 5.95 (GF) (V) 🌶️

**Shrimp Ka Shorba** a wholesome clear broth with whole shrimps, kale, green peas, pickled ginger, fresh tomatoes and mushrooms **Bowl** 7.95 (GF)

# Appetizers

**Spicy Steamed Mussels** two dozen mussels steamed in a spicy broth with garlic, lemon juice and house special spices. 9.95 (GF) 🌶️  
(Recommended with garlic naan)

**Shrimp Masala Naan Pizza** prepared using extra virgin olive oil, parmesan cheese and kale, flavored with fenugreek. 10.95

**Chicken Kabobs** marinated chicken tenders char-grilled, served with lemon and cilantro chutney. 6.95 (GF)

**Bhel Poori** crispy, crunchy, sweet, salty, tart and spicy snack with rice puffs and flakes, dried green peas, lentils, thin crunchy noodles, peanuts, chickpeas, onions, fresh cilantro, and chutney. 6.95 (V)

**Papri Chaat** Indian style “nachos” topped with chickpeas, onions, fresh cilantro, chilled yogurt and tamarind chutney. Our most popular appetizer! 6.95

**Vegetarian Appetizer Platter** a combination of Vegetable Samosas (baked or fried), Papri Chaat and Kale Cucumber Salad. 9.95

**Vegetable Samosa** turnovers stuffed with red bliss potatoes, peas, herbs and spices. Offered **baked or fried** to order, served with tamarind chutney. 5.95 (V)

**Papadum** a basket of baked crisp lentil wafers, seasoned with cumin seeds. 2.95 (GF) (V)

**Aloo Tikki** pan-seared potato patty topped with our delicious chutneys, chickpeas, chopped onions, cilantro and yogurt 5.95 (GF)

**Lamb Chops** the most tender imported spring lamb chops marinated with the perfect blend of coriander, cumin, nutmeg, lemon and char-grilled 9.95 (GF)

Vegan (V)

Gluten Free (GF)

Spicy 🌶️

Medium Spicy 🌶️🌶️

ExtraSpicy 🌶️🌶️🌶️

# Breads

In Indian cuisine, bread is an integral element of dining.  
Curries are consumed over rice with bread on the side.

**Fresh Baked Naan** a multi-layered round, soft, white, flat bread. 2.95

**Naan With Topping** 3.50

- Fresh Minced Garlic
- Fresh Ginger & Honey
- Hot & Spicy Vindaloo 🌶️🌶️
- Spicy Chili Cilantro 🌶️
- Tulsi (Basil Pesto)
- Onion & Cilantro

**Naan Bread Basket** all six assorted naans with toppings. **Half** 8.95 **Full** 15.95

**Coconut Naan** topped with dates, coconut flakes, almonds and honey, flavored with cardamom. 4.95

**Roti** a high-fiber unleavened flat bread made with stone-ground whole wheat flour. 2.95 (V)

# Salads

**Kale & Cucumber** with fresh kale, fresh cucumbers, chickpeas, chopped red onions, grape tomatoes and dried cranberries, tossed with cucumber-wasabi dressing. (GF) 8.95

**India's Chop Salad** diced mangoes, plum tomatoes, cucumbers, red onions, fresh cilantro & kale, tossed with fresh lime and zesty spices, topped with pickled ginger. (GF) (V) 8.95

**The following Char-Grilled Specialties available as add-ons with your salad:**

- Grilled Paneer 4.95
- Grilled Portabella Mushroom 4.95
- Chicken Kabob (2 tenders) 5.95
- Grilled Lamb Chops (2 chops) 8.95
- Grilled Shrimp (4) 6.95
- Grilled Atlantic Salmon (8 oz. filet) 10.95

# Sandwich Wraps

All sandwiches are prepared with our fresh Naan bread and kale, onions and peppers. Served with side Kale Salad.

- Grilled Paneer 9.95
- Chicken Kabob 9.95
- Sirloin Kabob 10.95
- Grilled Portabella Mushroom 9.95
- Swordfish Kabob 10.95

# Char-Grilled Specialties

## House Special Tandoori Cornish Hen

Half Cornish hen marinated over 48 hours and broiled to perfection served with Garlic Naan and Kale Salad. 16.95  
(No artificial red color added)

*Forget the fork and knife, dive in with your fingers!*

**All of the following entrées are served with Kale Salad,  
Basmati Rice and Lemon-Cilantro Chutney.**

**Substitute Wild Rice & Quinoa Khicheri for an additional 99¢**

**Lamb Chop Kabobs** the most tender imported spring lamb chops marinated with the perfect blend of coriander, cumin, nutmeg, lemon and char grilled. 25.95 (GF) *Our best seller!*

**Grilled Portabella Mushrooms** whole caps of portabella brushed with spices and lemon juice blend 15.95 (V) (GF)

**Grilled Paneer Kabobs** Indian farmers' cheese, marinated and grilled. 14.95 (GF)

**Mix Veggie Grill** cauliflower, eggplant, portabella mushroom, green peppers, paneer, onions, and tomatoes. 16.95 (GF)

**Chicken Kabobs** marinated boneless chicken tenderloins, lightly spiced and grilled. 15.95 (GF)

**Swordfish Kabobs** succulent steaks of swordfish marinated in ginger, lemon juice, cumin, coriander and garlic. 21.95 (GF)

**Shrimp Sheesh Kabobs** masala-marinated and grilled jumbo black tiger shrimp, served on skewers with veggies. 18.95 (GF)

**Sirloin Sheesh Kabobs** tender chunks of marinated sirloin steak tips grilled on skewers with veggies. 20.95 (GF)

**Mixed Kabob Platter** Chicken, Lamb, Shrimp, Swordfish and Sirloin. *A little bit of everything!* 25.95 (GF)

## Some Facts about our Food

Providing good nutrition and healthier recipes is an integral part in our menu planning.

- We use of healthful and nutritious ingredients such as; Kale, Salmon, Quinoa, several types of Lentil and Beans, turmeric, cloves, cinnamon, cardamom, fresh ginger, fresh mint, spinach, wild rice, fresh fruits and vegetables.
- The therapeutic qualities of herbs, spices and roots get factored into items like our Fresh Ginger Chai, Kashmiri Kawa and Fresh Lime and Ginger Toddy.
- Some of our dishes include rare ingredients and spices such as: asofatida (hing), liquorice root (mulathi), basil seeds. Fenugreek, Star Anise etc. further our commitment to exploit the healing properties of food.

# Rice Specialties

**Biryani** a fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables together with raisins, almonds, cashews, fresh cilantro and aromatic spices, served with fresh mint & cucumber raita on the side. (GF)

- **Vegetable & Paneer** 14.95
- **Tofu** 14.95
- **Chicken** 15.95
- **Lamb** 16.95
- **Shrimp** 16.95
- **India's Biryani** 19.95  
paneer, mushrooms, chicken, lamb and shrimp.

**Vegetable Khicheri** - India's Super Food. A complete meal prepared with wild rice, quinoa, and yellow lentils, fresh tomatoes, mushrooms, green peppers, red onions, and fresh cilantro. 14.95 (V) (GF)

**30% off Every Tuesday**

Presenting a great opportunity to try new things...  
Receive 30% off of all entrées when you dine in!

**Available Tuesdays from 4pm - Close**

Limit one promotion per table/ customer. Promotions may change at management's discretion.

## Sides

**Basmati Rice** 3.50

**Sweet & Sour Mango Chutney** 2.95

**Fresh Mint & Cucumber Raita** 5.95

**Desi Salad** sliced cucumbers, onion rings, long hot peppers,  
and fresh lime, sprinkled with chaat masala 4.95

**Kale Salad** 5.95

**Chop Salad** 5.95

**Basic Khicheri** a healthier version of traditional Indian comfort food with wild rice, quinoa, and yellow lentils, flavored with fresh ginger, mustard seeds, and turmeric. 4.95 (V) (GF)

*Please advise your server of any allergies to certain food items or any other preferences when you place your order.  
We will gladly adjust most recipes to accommodate the concerns of our diet conscious and spice sensitive patrons.*

# Robust Curries

Curry is an all-encompassing term for a stew-like preparation made with a sauce containing chunks of meat or vegetables and spices. Curries can differ vastly in taste, look, flavor, and can range from mild to fiery hot.

All curries are served on a bed of Indian Basmati Rice.

Substitute Kale Salad or Wild Rice & Quinoa Khicheri for Basmati rice 99¢

- Saag** spinach based mild curry sauce with dash of cream (*optional*), flavored with minced onions, ginger and garlic. (GF)
- Paneer** 13.95 **Tofu** 13.95 **Channa** (chickpeas) 12.95  
**Chicken** 14.95 **Lamb** 15.95 **Shrimp** 15.95 **Sirloin** 17.95
- Mango** sweet, sour, and spicy mango based curry sauce with pineapples and cashews. (GF) (V) 🌶️
- Veggie** 13.95 **Paneer** 13.95 **Tofu** 13.95 **Chicken** 14.95  
**Lamb** 15.95 **Shrimp** 15.95 **Sirloin** 17.95
- Masala** tomato curry sauce with a dash of cream (*optional*) flavored with ground cardamom and fenugreek. (GF) 🌶️
- Veggie** 13.95 **Paneer** 13.95 **Tofu** 13.95 **Chicken Tikka** 14.95  
**Lamb** 15.95 **Shrimp** 15.95 **Sirloin** 17.95 **Salmon** 18.95
- Jalfrezi** fresh chunky vegetables: green peppers, red onions, cherry tomatoes, green peas and mushrooms sautéed in a spicy sauce flavored with cumin. (GF) (V) 🌶️🌶️
- Veggie** 13.95 **Paneer** 13.95 **Tofu** 13.95 **Chicken** 14.95  
**Lamb** 15.95 **Shrimp** 15.95 **Sirloin** 17.95 **Swordfish** 19.95
- Vindaloo** our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, paprika, black pepper, cloves, cumin, coriander, cardamom and cinnamon, with jalapeño peppers. (GF) (V) 🌶️🌶️🌶️
- Veggie** 13.95 **Paneer** 13.95 **Tofu** 13.95 **Channa** (chickpeas) 12.95  
**Chicken** 14.95 **Lamb** 15.95 **Shrimp** 15.95 **Sirloin** 17.95  
**Swordfish** 19.95

# Chef's Special Curries

**Karahi Gosht** traditional goat curry slowly cooked on the bone, adding flavor, taste and richness to the sauce. Served on Basmati rice. 16.95 (GF) 🌶️

**Karahi Chicken** home-style slow-cooked chicken drumsticks with onions, ginger, garlic, fresh tomatoes, bay leaves, cinnamon sticks and other Indian spices. Served on Basmati rice. 14.95 (GF) 🌶️

**Bengal Fish Curry** fresh salmon simmered in a fragrant sauce consisting of fresh curry leaves, cilantro, tomatoes, ginger, garlic and “panch puran” a blend of cumin, mustard, fenugreek, fennel and nigella seeds. Served over long-grained Basmati rice. 18.95 (GF) 🌶️

## Chef's Special Curries (continued)

**Peppered Tamarind Duck** grilled tenderloins of duck simmered in a tangy, sweet and spicy based curry with figs and hazelnuts. Served with Kale Cucumber Salad and Basmati Rice or Wild Rice and Quinoa Kicheri (for additional 99¢). 19.95 (GF) 🌶️🌶️

**Seafood Mango** tiger shrimp, swordfish and mussels prepared in a sweet, sour and spicy mango curry with cashews and pineapple. 19.95 (GF) 🌶️

## Shudh Shakahari (Pure Vegetarian)

We offer the following dishes à la carte so you may order them as a SIDE dish, or as a MEAL served on Basmati rice.

	SIDE	MEAL
<b>Punjabi Cholé</b> (Channa Masala) chickpeas slow cooked with onion, ginger, fresh tomatoes, cilantro and spices. (GF) (V) 🌶️	8.95	11.95
<b>Aloo Gobhi</b> curried cauliflower and red bliss potatoes sautéed with fresh ginger, cumin seeds, tomatoes and cilantro. (GF) (V) 🌶️	9.95	12.95
<b>Bhindi Masala</b> stir-fried okra and fresh tomatoes with hints of Asofatida (Hing) and a blend of seven different spices. (GF) (V) 🌶️	8.95	11.95
<b>Bagare Baingan</b> whole baby eggplant stuffed with spices, and slow-roasted, then simmered in a tamarind and fresh curry leaf-based sauce. (GF) (V) 🌶️	9.95	12.95
<b>Punjabi-style Rajma</b> kidney beans slow cooked with onion, ginger, fresh tomatoes, cilantro and spices. (GF) (V) 🌶️	8.95	11.95
<b>Methi Aloo</b> hand-cut chunks of red bliss potatoes, cooked with spinach and a generous amount of fenugreek herb. (GF) (V)	8.95	11.95
<b>Mutter Paneer</b> chunks of Indian farmers cheese and green peas cooked with fresh tomatoes, ginger and cilantro. (GF) 🌶️	9.95	12.95
<b>Tamarind Tofu &amp; Mushroom</b> chunks of tofu, fresh mushrooms and Turkish figs, cooked in a sweet and spicy tamarind curry. (GF) (V) 🌶️	9.95	12.95
<b>Daal Makhani</b> black lentils slow cooked with ginger, spices and butter. (GF)	7.95	10.95
<b>Aloo Palak</b> a milder curry with hand-cut red bliss potatoes and saag (spinach), flavored with fresh ginger. (GF) (V)	8.95	11.95

# Desserts

**Warm Carrot & Coconut Halva** this vegan treat is made by stewing grated carrots and coconut in their natural sugars, flavored with cardamom and loaded with almonds, cashews and golden raisins. No sugar added. 5.95 (GF) (V)

**Rasmalai** soft sweet dumplings made from cottage cheese, soaked in a sweetened, thickened creamy milk, flavored with cardamom. Served chilled with crushed pistachios. 4.95 (GF)

**Gulab Jamun** *an Indian Pastry reinvented...* a rich doughnut-like pastry soaked in rosewater and cardamom, served warm. 4.95

**Shahi Kheer** cardamom flavored rice pudding with almonds and golden raisins. 4.95 (GF)

**Dark Chocolate Cake with Molten Chocolate Center** topped with Malai Pista Kulfi ice cream and crushed pistachios. 8.95

**Mango Banana Split For Two** house special mango ice cream served with fresh bananas topped with mango and chocolate sauces, pineapple chunks, cashews, almonds and golden raisins. 8.95 (GF)

## Now Offering Home-Made Ice Creams

- **Mango** 5.95 (GF)
- **Malai Pista Kulfi** creamy pistachio ice cream with whole pistachios and almonds, flavored with cardmomo 6.95 (GF)

# Non Alcoholic Beverages

**Mango Lassi** a yogurt-based mango shake. 3.50

**Mint & Honey Organic Iced Tea** a caffeine-free source of powerful antioxidants. 3.50

**Sodas and Juices** 2.50

# Hot Beverages

**Authentic Indian Ginger Chai** Each cup of Chai is made to order by first pounding fresh ginger in mortar and pestle, then steeping with potent Assam tea leaves, milk and cane sugar. 4.95

**Kashmiri Kawa** A therapeutic hot beverage from Himalayan Kashmir. This unique green tea blend of fresh roots (ginger, turmeric), dried mulathi (licorice) root, spices (cinnamon, cloves, cardamom, fennel) and fresh mint, steeped for several hours with honey. 5.95 with Cognac 10.95

**Ginger & Lime “Toddy”** crushed ginger, fresh squeezed lime and hot water, sweetened with honey. 4.95 with Cognac: 9.95

**Organic Teas** 2.95 • Darjeeling (decaf) • Jasmine Green • Assam (black tea)

**Coffee** regular or decaf, prepared to order 2.95