



We thank you for your support during these challenging times. Your patronage and kind words encourage us and help keep our spirits high.

With appreciation and gratitude
The India Family

WEEKEND BRUNCH THALI

Sat & Sun 11-3pm

A personal mini-buffet, presented in traditional copperware.

\$12 LUNCH SPECIALS

Dine in OR Grab & Go

Mon - Fri 11-4pm


Choose from:

- **Chicken Tikka Masala** 
- **Punjabi Chole**  
- **Saag Paneer** 



Served with Kale Salad, Basmati Rice, and Fresh Baked Garlic Naan.

Appetizers

Aloo Paratha

a whole wheat bread stuffed with spiced potatoes, served with yogurt raita. 8.99 

Spicy Steamed Mussels

two dozen mussels steamed in a spicy broth with garlic, lemon juice and house special spices. Recommended with garlic naan. 14.99  


Shrimp Cocktail Kabobs

jumbo shrimp lightly spiced in a minted cilantro marinade and char-grilled. 11.99 

Chicken Kabob

tender succulent chicken marinated in fresh ground spices, char-grilled and served with lemon cilantro chutney. 8.99 


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. 7.99 

Papri Chaat

Indian style “nachos” topped with chickpeas, onions, fresh cilantro, chilled yogurt and tamarind chutney. 7.99

Baked Vegetable Samosa

Our most popular snack! turnovers stuffed with red bliss potatoes, peas, herbs and spices. Baked to order and topped with tamarind chutney. 5.99 

Vegetarian Appetizer Platter

a combination of baked Vegetable Samosas, Papri Chaat and Kale Cucumber Salad. 11.99

Papadum



a basket of baked crisp lentil wafers, seasoned with cumin seeds. 2.99  

Aloo Tikki



pan-seared potato patty topped with our delicious chutneys, chickpeas, chopped onions, cilantro, scalions and yogurt 7.99 

Salads

Kale & Cucumber

with fresh kale, cucumbers, chickpeas, red onions, tomatoes and dried cranberries, tossed with cucumber-wasabi dressing. 8.99  

Channa Chaat Salad

a protein packed lentil and bean salad with garbanzo beans, red onions, green peas, golden raisins and fresh cilantro in a sweet and zesty tamarind lime dressing with chaat masala. 8.99  

Add these
Char-Grilled Specialties
to any salad:

- **Paneer Kabob** (per skewer) 5.99
- **Chicken Kabob** (per skewer) 5.99
- **Shrimp Kabob** (per skewer) 7.99
- **Grilled Lamb Chops** (2 chops) 10.99
- **Grilled Atlantic Salmon** (8 oz. filet) 10.99

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 vegan multi-layered round, soft, white, flat bread. 3.99 

Naan With Topping 4.99

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

Naan Basket - Half 10.99 Full 16.99

all six assorted naans with toppings.

Coconut Naan

topped with dates, coconut flakes, almonds and honey, flavored with cardamom. 5.99 

Wholesome Bran Roti a high-fiber unleavened flat bread made with stone-ground whole wheat flour. No fat, sugar or salt added. 3.99 

Soups

Lentil & Spinach

five types of lentils cooked with spinach, fresh ginger, and garam masala. 5.99  

Tamatar Ka Shorba

ripened plum tomatoes, fresh ginger, star anise, and coconut milk. 5.99  

Tandoori-style Specialties


Served with Kale Salad, Lemon-Cilantro Chutney and Zesty Potatoes or Basmati Rice.

Substitute Wild Rice & Quinoa Khicheri for \$1.99

Lamb Chop Kabobs

the most tender imported spring lamb chops marinated with the perfect blend of coriander, cumin, nutmeg, lemon 25.99 

Paneer Sheesh Kabobs

Indian farmers’ cheese, marinated and grilled. 18.99 

Chicken Sheesh Kabobs

marinated boneless tenderloins, lightly spiced and grilled, served on skewers with veggies. 18.99 

Swordfish Sheesh Kabobs

swordfish steaks marinated in ginger, lemon juice, cumin, coriander and garlic, served on skewers with veggies. 21.99 

Shrimp Sheesh Kabobs

masala-marinated and grilled jumbo shrimp, served on skewers with veggies. 21.99 

Sirloin Sheesh Kabobs

tender marinated sirloin steak tips grilled on skewers with veggies. 21.99 

Mixed Kabob Platter


one skewer each of Chicken, Shrimp and Sirloin. 24.99 

House Special Tandoori Chicken



half chicken marinated over 48 hours and cooked to perfection served with Kale Salad. 20.99  (20 minutes cook time)

• 18% gratuity applied to parties of 5 or more. • \$2 per guest cake service charge applied.

Ricē Špēcīaltīēs

Biryani
a fragrant Basmati rice delicacy prepared by simmering rice and meat or vegetables with raisins, almonds, cashews and aromatic spices, served with mint raita. 



- **Veggie & Paneer or Veggie & Tofu** 15.99
- **Chicken** 17.99
- **Lamb** 18.99
- **Shrimp** 18.99
- **Goat** on the bone 19.99
- **India’s Biryani** paneer, mushrooms, chicken, lamb and shrimp. 20.99



Kale Khicheri - India’s Super Food
kale, fresh tomatoes, peppers, peas and mushrooms, added to our basic khicheri made with wild rice, quinoa and lentils, flavored with turmeric and fresh ginger. \$15.99  



Chēf’s Špēcīal Cūrriēs


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.

Substitute Kale Salad or Wild Rice & Quinoa
Khicheri for Basmati rice \$1.99

Karahi Gosht
traditional goat curry slowly cooked on the bone, adding flavor, taste and richness to the sauce. Served with Basmati rice. 19.99  



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. 21.99  

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. 21.99  


Seafood Mango
jumbo shrimp, swordfish and mussels prepared in a sweet, sour and spicy mango curry with cashews and pineapple. 21.99 

Rōbust Cūrriēs


All curries are served over a bed of Indian Basmati Rice.
Substitute Kale Salad or Wild Rice & Quinoa
Khicheri for Basmati rice \$1.99

Korma
Cashew and coconut-based curry flavored with cardmom and a hint of sweetness.  




Paneer 15.99	Tofu 14.99	Chicken 16.99
Shrimp 17.99		

Saag
Spinach based mild curry sauce with dash of cream, flavored with minced onions, ginger and garlic. 



Paneer 15.99	Channa 14.99	Tofu 14.99
Chicken 16.99	Lamb 17.99	Shrimp 17.99
Sirloin 17.99		

Mango
Sweet, sour, and spicy mango based curry sauce with pineapples and cashews.  





Veggie 14.99	Paneer 15.99	Tofu 14.99
Chicken 16.99	Lamb 17.99	Shrimp 17.99
Sirloin 17.99		

Masala
Tomato curry sauce with a dash of cream *(optional)* flavored with ground cardamom and fenugreek.   

Veggie 14.99	Paneer 15.99	Tofu 14.99
Chicken Tikka 16.99	Lamb 17.99	Shrimp 17.99
Sirloin 17.99	Salmon 20.99	

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


Veggie 14.99	Paneer 15.99	Tofu 14.99
Chicken 16.99	Lamb 17.99	Shrimp 17.99
Sirloin 17.99	Swordfish 19.99	



Vindaloo
Our hot and tangy curry sauce with chunks of potatoes, spiced with hot chili powder, paprika, black pepper, cloves, cumin, coriander and cinnamon, with cayenne peppers.    



Veggie 14.99	Paneer 15.99	Tofu 14.99
Channa 14.99	Chicken 16.99	Lamb 17.99
Shrimp 17.99	Sirloin 17.99	Swordfish 19.99



Šhūdh Šhākāhārī



(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.
Substitute Kale Salad or Wild Rice & Quinoa
Khicheri for Basmati rice \$1.99


	SIDE / MEAL
Cholé (Channa Masala) chickpeas slow-cooked ginger, with onion, fresh tomatoes, cilantro and spices.   	11.50 / 14.99

Aloo Gobhi curried cauliflower and potatoes sautéed with ginger, cumin, tomatoes and cilantro.  	11.50 / 14.99
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Baingan Bharta eggplant roasted over open fire and minced to infuse a smokey flavor cooked with chopped ginger, garlic, red onions, fresh plum tomatoes and green peas flavored with cumin.  	11.50 / 14.99
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Punjabi-style Rajma kidney beans slow-cooked with onion, ginger, tomatoes, cilantro & spices.  	11.50 / 14.99
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Mutter Paneer Indian farmers cheese and green peas with tomatoes, ginger & cilantro.  	11.50 / 14.99
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Daal Makhani black lentils slow cooked with ginger, spices & butter. 	11.50/ 14.99
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Basmati Rice 3.99

Zesty Potatoes 6.99

Sweet & Sour Mango Chutney 2.99


Fresh Mint & Cucumber Raita 5.99


Spicy Mixed Pickles 2.99


Basic Khicheri
traditional Indian comfort food with wild rice, quinoa, and yellow lentils, flavored with fresh ginger, mustard seeds, and turmeric. 7.99  

Dēssērtš


Warm Carrot & Coconut Halva
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. 6.99  

Rasmalai
soft sweet dumplings made from cottage cheese, soaked in a sweetened, thickened creamy milk, flavored with cardamom. Served chilled with crushed pistachios. 5.99 


Gulab Jamun
a rich doughnut-like pastry soaked in rosewater and cardamom, served warm. 5.99 

Shahi Kheer
cardamom flavored rice pudding with almonds and golden raisins. 5.99 

Dark Chocolate Cake with Molten Chocolate Center
topped with pistachio ice cream and crushed pistachios. 9.99

Malai Pista Kulfi
home-made creamy pistachio ice cream with whole pistachios and almonds, flavored with cardmom 6.99 

Home-Made Mango Ice Cream 6.99 

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. 10.99 

Ōūr Štāndārd Pōlicy

If you are not satisfied (for any reason) with any food or beverage item, we urge you to bring it to our notice. We will gladly exchange it for any menu item of equal or lower price. You may choose to order/exchange with a higher priced item and pay the difference.

Your satisfaction is our goal.