

Combination Dinners

Chef's Special Dinner \$21.95

A mouthwatering house special (Chicken Tandoori), Lamb Rogan Josh, Vegetable Korma, served with papadum, rice and Naan bread

Tandoori Dinner \$21.95

Assorted delicacies from our charcoal-fired Tandoor oven, includes Chicken Tandoori, Chicken Tikka, Boti Kebab, Seekh Kebab, Malai Kebab, Tandoori Prawn - Served with chutney, raita and Naan bread

Vegetarian Thali \$21.95

A taste adventure of three vegetables - Saag Paneer, Bayngan Bhurta, Vegetable Korma - Served with soup, chutney, raita, papadum, rice and a tandoori roti on an Indian steel dish (thali)

Special Combination for Two \$44.95

Two people can cuddle up to this delicious dinner of Mulligatawny Soup, papadum, Seekh Kebab, Malai Kebab, Chicken Tikka, Lamb Rogan Josh, Vegetable Korma,

Rice and Naan Bread, complemented by either tea or coffee

Madhu Mishan

DESSERTS

Kulfi \$5.95

Homemade Indian ice cream prepared from fresh cream and nuts flavoured with rosewater

Gulab Jamun \$5.95

A light pastry ball made with milk & honey in a thick syrup

Ras Malai \$5.95

Homemade cheese balls in sweetened milk & flavoured w. rosewater & nuts

Firni \$5.95

Flavoured custard pudding with pistachios and almonds

Ice Cream \$5.95

Mango, Chocolate or Vanilla

Chef's Special Kheer \$5.95

Basmati rice pudding served with almond and pistachios

Biryani

(RICE SPECIALTIES)

Chicken Biryani \$17.95

Lamb Biryani \$18.95

Shrimp Biryani \$19.95

Vegetable Biryani \$13.95

Patiala Biryani \$9.95

Tomato Pillau Rice \$9.95

Rice Pillau \$9.95

Jeera Rice \$5.95

Basmati rice cooked with cumin seeds, bay leaf and cinnamon

Goat Biryani (Goat with Bone) \$18.95

Chef's Special Biryani \$19.95

Long grain basmati rice, exotically flavored with saffron then cooled with boneless pieces of chicken, lamb, shrimp & nuts

Vaishnav Bhojan Bhandar

(VEGETARIAN SPECIALTIES)

Chana Masala \$13.95

A delicious combination of chick peas, onions & tomatoes in a richly flavoured sauce

Daal Makhani \$12.95

Lentils fried in butter with fresh onion, garlic, ginger & tomatoes

Saag Paneer \$13.95

Fresh homemade Indian cheese cubes gently cooked w. garden spinach, coriander & mild spices

Aloo Gobhi Masala \$13.95

Fresh cauliflower & potatoes & spinach cooked w. onions, tomatoes & Chef's seasonings

Bayngan Bhurta \$13.95

Whole eggplant is partially roasted in the Tandoor then mashed & blended w. tomatoes, onions & simmered w. mild spices & herbs

Vegetable Jal Frazie \$12.95

Fresh garden vegetables marinated in fresh ginger & garlic, then cooked w. natural herbs

Bhindi \$13.95

Fresh okra cooked w. Indian spices & cooked w. onion & pepper

Vegetable Korma \$13.95

A royal entree - Garden fresh vegetables gently simmered in a spice-laced cream sauce and sprinkled w. nuts

Malai Kofta \$13.95

Homemade Indian cheese, stuffed in vegetable balls & cooked in a mildly spiced creamy sauce

Paneer Makhani \$13.95

Cubes of fresh homemade cheese marinated w. spices & sauteed w. chopped tomatoes and onions in a creamy sauce

Paneer Kadai \$13.95

Cubes of homemade Indian cheese sauteed in a kadai (wok) w. onion, tomatoes, garlic & subtle flavor

Mattar Paneer \$13.95

Peas & lightly fried homemade cheese cubes sauteed w. onions, tomatoes & fresh seasonings

Shahi Paneer \$13.95

Our chef's royal preparation of homemade cheese cubes sauteed w. onions, tomatoes & fresh seasonings

Diwani Handi \$13.95

A potpourri of spinach, potatoes, carrot, green peas & green beans w. Indian herbs

Dum Aloo \$13.95

Stuffed potatoes cooked in a rich gravy

Sabzi Vindaloo \$13.95

Mixed vegetables w. spices in a tangy sharp sauce - Hot & Spicy

Paneer Tikka Masala \$14.95

Homemade pieces of panir cooked in a rich tomato, onion & creamy sauce

Chana Saag \$13.95

Fresh garden spinach cooked gently cooked garbanzo beans & mild spices

Dal Tadka \$13.95

Yellow moong lentils cooked w. ginger, garlic, onion, tomatoes, herbs & spices

Panir Bhurjee \$15.95

Shredded & scrambled cottage cheese w. green peas, onion, tomato & spices.

Paneer Chilli \$15.95

Homemade cottage cheese cooked w. onion, bell peppers & tomatoes served medium spicy

Roti

(HOMEMADE INDIAN BREAD)

Paratha \$4.95

Buttered pan-fried whole wheat flat bread

Naan \$3.50

Tear drop shaped traditional Punjabi white bread baked in the Tandoor

Tandoori Roti \$3.50

Round-shaped whole wheat bread baked in the Tandoor & served piping hot

Puri \$4.95

Two deep-fried puffed light bread

Alu Paratha \$4.95

Paratha bread stuffed with delicately spiced potatoes

Onion Paneer Kulcha \$4.95

Scrumptious unleavened bread filled with a delicately spiced mixture of onion and homemade Indian cheese

Garlic Naan \$4.95

A popular aromatic naan topped with fresh chopped garlic and spices

Keema Naan \$5.95

Leavened bread stuffed with minced lamb

Chef's Special Paratha \$5.95

Multi-layered unleavened bread stuffed with a delicious, delicately spiced mixture of shredded chicken & authentic spices

Paneer Kulcha \$4.95

Scrumptious unleavened bread filled w. homemade cottage cheese.

Lacha Pratha \$4.95

Butter pan whole wheat flat layer bread cooked in the tandoor.

Pudina Pratha \$4.95

Whole wheat flat layer bread topped with mint.

Chana Naan \$4.95

Leavened bread stuffed with chickpeas and onion.

Garlic Chili Naan \$4.95

A popular aromatic naan topped with fresh chopped garlic, chili & coriander.

Spinach & Garlic Naan \$4.95

Traditional Punjabi soft white bread topped with fresh garlic & spinach then baked in Tandoor (clay oven)

Peshawri Naan \$5.95

Traditional naan stuffed with nuts and raisins.

Beverages

Indian Tea \$2.50

Masala Chai \$2.50

Iced Tea \$2.50

Coffee \$2.50

Lassi (specify sweet, mango or salty) \$4.95

Mango Juice \$3.95

Pineapple Juice \$3.95

Mango Shake \$4.95

Pina Colada (non-alcoholic) \$4.95

Soda \$2.50

Spring Water \$2.50

Fine Indian Cuisine

Try our Lavish Lunch Buffet

Mon, Wed, Thur. & Fri.



Caffe India

Weekday Lunch Hours:

11:30 am - 2:30 pm

Weekend Lunch Hours:

12:00 noon - 3:00 pm

Daily Dinner Hours:

5:00 pm - 10:00 pm

Closed Tuesdays

**79 Washington Street,
Morristown, New Jersey 07960**

Tel: 973-539-7433

Fax: 973-539-7160

www.caffeindia.com

We make Tray Orders to Go!

Catering also available.

Great for All Occasions!

Appetizer

Pakora	\$5.95
Fresh vegetables dipped in a delicately spiced batter & fried to golden perfection	
Onion Bhajia	\$5.95
Strings of onion batter fried until golden perfection	
Aloo Papdi Chaat	\$6.95
Potatoes combined with thin crackers, chickpeas, onions, tomatoes, tamarind and yogurt (cold appetizer).	
Vegetable Samosas	\$5.50
Crispy fried turnover deliciously filled with mildly spiced potatoes & green peas	
Meat Samosa	\$5.95
Crispy fried turnover filled with curried meat	
Chooza Pakora	\$7.95
Tender chicken pieces dipped into a delicately spiced batter & fried to perfection	
Paneer Pakora	\$8.95
Homemade Indian Cheese Squares batter-dipped & fried till golden	
Jheenga Pakora	\$9.95
Lightly marinated shrimp kissed with Indian herbs and batter fried	
Fish Pakora	\$9.95
Tilapia marinated in gram flour batter dipped and gently fried	
Caffe Special Appetizer	\$10.95
Combination of ch tikka seekh kebab veg samosa and alo tikki	
Samosa Chat / Tikki Chat	\$9.95
A combination of Vegetable Samosas & Potato Patty, Chick Peas topped w. yogurt & garnished w. onions, mint & tamarind chutney	
Tandoori Assorted Appetizers	\$10.95
A combination of our appetizing seekh kebab, shrimp tandori, chicken tikka & malai kebab	
Vegetarian Appetizers for Two	\$10.95
A delectable combination of Samosas, Pakoras and Papadums	

Garam Shorbe

(SOUP)

Mulligatawny	\$4.95
A special South Indian creation made with lentils, tomatoes and specially blended spices and herbs	
Tomato Soup	\$4.95
Delicately spiced tomato soup	
Coconut Soup	\$5.95
An exotic soup with an exquisite flavor	
Spinach and Chicken	\$5.95
A creation made with garden fresh chopped spinach marinated chicken and a touch of mild seasoning	

Tandoori Namooone

(SPECIALTIES FROM CHARCOAL CLAY OVEN)

Vegetable Kebab	\$13.95
Assorted ground vegetables marinated w. herbs, spices & fried till golden	
Paneer Tikka	\$16.95
Freshly made Indian Cheese marinated in a yogurt sauce with delectable herbs & spices, then broiled over flaming charcoal in the Tandoor	
Chicken Tandoori	\$16.95
Spring chicken marinated in yogurt, fresh spices & lemon, then broiled over flaming charcoal in the tandoor	
Chicken Tikka	\$16.95
Tender boneless pieces of chicken subtly flavored with spices & barbecued on a skewer in the Tandoor	
Malai Kebab	\$16.95
Mild, tasty, tender pieces of chicken, marinated in special spices & barbecued on a skewer in the Tandoor	
Reshmi Kebab	\$16.95
Ground chicken marinated with herbs and spices, then broiled on skewer over charcoal in the Tandoor	
Lasooni Kebab	\$17.95
Fresh chicken marinated in Gram flour, garlic, coriander & yogurt & barbecued on a skewer in the Tandoor	
Seekh Kebab	\$17.95
Ground lamb marinated with herbs and spices, then broiled on skewers over charcoal in the Tandoor	
Boti Kebab	\$17.95
Tender morsels of lamb marinated in our Chef's special recipe, then broiled in the Tandoor	
Tandoori Prawn	\$21.95
Fresh, king-size shrimp, gently seasoned and slowly broiled over charcoal in the Tandoor	
Bahar'A Machli	\$22.95
Fresh Salmon marinated overnight in a yogurt based mildly spiced sauce than broiled on skewers over charcoal in Tandoor (clay oven). Excellent chef's recipe	

Murghe Ke Namooone

(CHICKEN SPECIALTIES)

Chicken Curry of Vindaloo	\$16.95
Fresh chicken exotically prepared in a light gravy & served mildly spiced or hot	
Chicken Chili	\$16.95
White meat chicken cooked with onions, bell peppers and tomatoes. Served medium spicy.	
Chicken Makhani	\$16.95
Fresh chicken pieces barbecued in the Tandoor, then combined with a delicious mixture of onion, tomatoes, butter & cream.	
Chicken Tikka Masala	\$16.95
Tender boneless chunks of chicken, broiled in the Tandoor, then cooked in a rich tomato, onion and butter sauce	
Chicken Saag	\$16.95
Boneless chicken pieces sauteed with spinach and enhanced with mild Indian spices	
Chicken Jal Frazie	\$16.95
Tasty pieces of white chicken meat prepared w. fresh bell peppers, slices of tomatoes, garden onion and flavoured w. spices and a touch of lemon	

Chicken Dhaniwal Korma	\$16.95
Chicken pieces cooked in a mild sauce of yogurt & fresh green coriander	
Chicken Dansik	\$16.95
Pieces of chicken marinated in honey, vinegar and spices, cooked with lentils - Sweet, sour and spicy taste	
Chef's Special Chicken	\$16.95
Chicken breast marinated in yogurt & spices, then broiled in the Tandoor and cooked in a rich tomato, onion & butter sauce, served with hard cooked eggs	
Chicken Kadai	\$16.95
Pieces of chicken sauced in a kadai (wok) with onion, tomatoes, garlic and subtle flavors	
Dhabba Chicken	\$16.95
Chicken prepared in the tandoor, seasoned in the traditional style, in a sauce pan	
Chicken Nurgisi	\$16.95
Boneless chicken prepared in a delicious homemade coconut sauce	
Chicken Achari	\$16.95
Boneless pan roasted chicken, pickling spices.	

Lamb Ghosht Namooone

(LAMB SPECIALTIES)

Lamb Madras or Lamb Vindaloo	\$17.95
Cubes of tender lamb, cooked in a special hot sauce, touched with lemon and cinnamon - A specialty of South India	
Saag Meat	\$17.95
Tender lamb, prepared w. fresh spinach, coriander & other fragrant herbs	
Rogan Josh	\$17.95
Tender cubes of lamb, marinated in Eastern spices, sauteed with chopped tomatoes in a creamy sauce	
Keema Mattar	\$17.95
Minced lamb and green peas cooked in a mildly spiced flavorful sauce	
Dhabba Lamb	\$17.95
Lamb cubes prepared in the Tandoor, seasoned in the traditional style in a saucepan	
Lamb Kadai	\$17.95
Lamb cubes prepared in a kadai (wok) with onion, tomatoes, garlic and subtle flavors	
Boti Kebab Masala	\$17.95
Marinated sliced lamb baked in the Tandoor then cooled in a rich tomato, onion and cream sauce	
Lamb Pasanda	\$17.95
Juicy slices of tender lamb marinated overnight then simmered in a light sauce with yogurt, onion, fresh tomatoes and mild spices - A delicacy from Northern India	
Gosht Jaykedar	\$17.95
Chunks of boneless lamb cooked with garlic, onions, ginger, tomatoes & topped with scallions & garlic.	
Goat Curry Masala	\$18.95
Fresh cubes of goat exotically prepared in homemade onion & tomato gravy	
Goat / Lamb Curry (Goat with Bone)	\$17.95
Baby goat/ lamb cooked with onions, spices and simmered on a slow fire	

Samundri Namooone

(SEAFOOD SPECIALITES)

Shrimp Curry or Vindaloo	\$18.95
Fresh shrimp exotically prepared in a light gravy - Served mildly spiced or hot	
Shrimp Saag	\$18.95
Large pieces of shrimp sauteed with spinach, coriander and mild Indian spices.	
Shrimp Jal Frazie	\$18.95
Large fresh shrimp prepared with bell peppers, tomatoes, onions then flavored with Indian spices and a touch of lemon.	
Shrimp Nurgisi	\$18.95
Large, fresh shrimp prepared in a mildly spicy coconut sauce	
Shrimp Dheengri	\$18.95
Large sized shrimp, cooked with fresh mushrooms in a creamy sauce	
Shrimp Shahi Korma	\$18.95
Large pieces of shrimp soaked in mild curries softened by a yogurt based sauce	
Shrimp Baghari	\$18.95
Succulent shrimp flavored with garlic, mustard seeds and curry leaves	
Shrimp Dansik	\$18.95
Pieces of shrimp marinated in honey, vinegar and spices, cooked with lentils - Sweet, sour and spicy taste	
Shrimp Makhani	\$18.95
Marinated pieces of shrimp, barbecued in Tandoor, combined with a delicious mixture of onion, tomatoes, butter and cream	
Samundri Jayeka	\$22.95
Fresh scallops marinated with our chef's special recipe, cooked on a grill and sauteed with onions and bell pepper	
Fish Tikka Masala	\$22.95
Fresh salmon marinated overnight in yogurt and then cooked in a rich tomatoes creamy sauce	
Shrimp Tikka Masala	\$19.95
Jumbo shrimp broiled in tandoor and then cooked in a rich onion, tomato creamy sauce.	
Fish Curry	\$19.95
Fresh talapia exotically prepared in light onion tomatoes gravy served mild spiced or hot.	

Condiments

Papadum	\$2.95
A thin and crispy lentil flat bread	
Masala Papadum	\$3.95
A thin & crispy lentil flat bread topped w. onions, tomatoes & coriander	
Raita	\$2.95
Homemade creamy yogurt blended with cucumber & fresh mint	
Mango Chutney	\$2.50
A sweet & spicy accompaniment to complement your dinner choice	
Achar	\$2.50
Hot & sweet Indian Pickles to add a little spice to your meal	
Chef's Special Chutney	\$2.50
Made with our own selection of Indian herbs	
Green Salad	\$5.95
Garden Fresh Salad	

