



Menu Caffe India

Appetizers

Pakora	\$4.95
Fresh vegetables dipped in a delicately spiced batter & fried to golden perfection	
Onion Bhajia	\$4.95
Strings of onion batter fried until golden perfection	
Aloo Papdi Chaat	\$5.95
Potatoes combined with thin crackers, chickpeas, onions, tomatoes, tamarind and yogurt (cold appetizer).	
Vegetable Samosas	\$4.50
Crispy fried turnover deliciously filled with mildly spiced potatoes & green peas	
Meat Samosa	\$4.95
Crispy fried turnover filled with curried meat	
Chooza Pakora	\$6.95
Tender chicken pieces dipped into a delicately spiced batter & fried to perfection	
Paneer Pakora	\$7.95
Homemade Indian Cheese Squares batter-dipped & fried 'til golden	
Jheenga Pakora	\$8.95
Lightly marinated shrimp kissed with Indian herbs and batter fried	
Tandoori Assorted Appetizers	\$9.95
A combination of our appetizing Seekh Kebab, Shrimp Tandoori, Chicken Tikka & Malai Kebab	
Vegetarian Appetizers for Two	\$9.95
A delectable combination of Samosas, Pakoras and Papadums	



Soup

Mulligatawny	\$3.95
A special South Indian creation made with lentils, tomatoes and specially blended spices and herbs	
Tomato Soup	\$3.95
Delicately spiced tomato soup	
Coconut Soup	\$3.95
An exotic soup with an exquisite flavor	
Spinach and Chicken	\$4.95
A creation made with garden fresh chopped spinach marinated chicken and a touch of mild seasoning	

Condiments

Papadum	\$1.95
A thin and crispy lentil flat bread	
Masala Papadum	\$2.95
A thin and crispy lentil flat bread topped with onions, tomatoes and coriander	
Raita	\$2.95
Homemade creamy yogurt blended with cucumber & fresh mint	
Mango Chutney	\$1.95
A sweet & spicy accompaniment to complement your dinner choice	
Achar	\$1.95
Hot & sweet Indian Pickles to add a little spice to your meal	
Chef's Special Chutney	\$1.95
Made with our own selection of Indian herbs	
Green Salad	\$4.95
Garden Fresh Salad	



Roti Breads

(Homemade Indian Bread)

Paratha	\$2.95
Buttered pan-fried whole wheat flat bread	
Naan	\$2.95
Teardrop shaped traditional Punjabi white bread baked in the Tandoor	
Tandoori Roti	\$2.95
Round-shaped whole wheat bread baked in the Tandoor & served piping hot	
Puri	\$3.95
Two deep-fried puffed light bread	
Alu Paratha	\$3.95
Paratha bread stuffed with delicately spiced potatoes	
Onion Gobhi Kulcha	\$3.95
Scrumptious unleavened bread filled with a mixture of onions and freshly minced cauliflower, delicately spiced	
Onion Paneer Kulcha	\$3.95
Scrumptious unleavened bread filled with a delicately spiced mixture of onion and homemade Indian cheese	
Garlic Naan	\$3.95
A popular aromatic naan topped with fresh chopped garlic and spices	
Keema Naan	\$4.95
Leavened bread stuffed with minced lamb	
Chef's Special Paratha	\$4.95
Multi-layered unleavened bread stuffed with a delicious, delicately spiced mixture of shredded chicken & authentic spices	
Spinach & Garlic Naan	\$4.95
Naan stuffed with Chees.	
Peshwari Naan	\$4.95
Indian Breads stuffed with a fruit and nut mixture baked in a tandoor oven – an Indian clay oven.	



Garlic Chiily Naan

\$4.95

Garlic Naan is a North Indian flat bread, infused with a nice garlic & coriander flavor..!

Tandoori Namooone Clay Oven Specialities

(Specialties from the Charcoal Clay Oven)

Vegetable Kebab

\$12.95

Fresh Vegetables mixed with delectable herbs & spices, then broiled on skewers over charcoal in the Tandoor

Paneer Tikka

\$15.95

Freshly made Indian Cheese marinated in a yogurt sauce with delectable herbs & spices, then broiled over flaming charcoal in the Tandoor

Chicken Tandoori

\$14.95

Spring chicken marinated in yogurt, fresh spices & lemon, then broiled over flaming charcoal in the tandoor

Chicken Tikka

\$15.95

Tender boneless pieces of chicken subtly flavored with spices & barbecued on a skewer in the Tandoor

Malai Kebab

\$15.95

Mild, tasty, tender pieces of chicken, marinated in special spices & barbecued on a skewer in the Tandoor

Reshmi Kebab

\$15.95

Ground chicken marinated with herbs and spices, then broiled on skewer over charcoal in the Tandoor

Lasooni Kebab

\$15.95

Fresh chicken marinated in Gram flour, garlic, coriander & yogurt & barbecued on a skewer in the Tandoor

Seekh Kebab

\$15.95

Ground lamb marinated with herbs and spices, then broiled on skewers over charcoal in the Tandoor

Boti Kebab

\$16.95

Tender morsels of lamb marinated in our Chef's special recipe, then broiled in the Tandoor

Tandoori Prawn

\$18.95

Fresh, king-size shrimp, gently seasoned and slowly broiled over charcoal in the Tandoor



Murghe ke Namooome Chicken Specialities

(Chicken Specialities)

Chicken Curry of Vindaloo	\$15.95
Fresh chicken exotically prepared in a light gravy & served mildly spiced or hot	
Chicken Chili	\$15.95
White meat chicken cooked with onions, bell peppers and tomatoes. Served medium spicy.	
Chicken Makhani	\$15.95
Fresh chicken pieces barbecued in the Tandoor, then combined with a delicious mixture of onion, tomatoes, butter & cream.	
Chicken Tikka Masala	\$15.95
Tender boneless chunks of chicken, broiled in the Tandoor, then cooked in a rich tomato, onion and butter sauce	
Chicken Saag	\$15.95
Boneless chicken pieces sauteed with spinach and enhanced with mild Indian spices	
Chicken Jal Frazie	\$15.95
Tasty pieces of white chicken meat prepared with fresh bell peppers, slices of tomatoes, garden onion and flavoured with spices and a touch of lemon	
Chicken Dhaniwal Kroma	\$15.95
Chicken pieces cooked in a mild sauce of yogurt and fresh green coriander	
Chicken Dansik	\$15.95
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	\$15.95
Pieces of chicken sauced in a kadai (wok) with onion, tomatoes, garlic and subtle flavors	
Dhabba Chicken	\$15.95
Chicken prepared in the tandoor, seasoned in the traditional style, in a saucepan	



Murgh Ki Dawat

\$16.95

A very Traditional and Authentic recipe of Dum ka Chicken. A popular Hyderabadi dish which is very Rich, Aromatic and Flavourfull...

Ghosht ke Namooone Lamb Specialities

(Lamb Specialities)

Lamb Madras or Lamb Vindaloo

\$16.95

Cubes of tender lamb, cooked in a special hot sauce, touched with lemon and cinnamon - A specialty of South India

Saag Meat

\$16.95

Tender lamb, prepared with fresh spinach, coriander & other fragrant herbs

Rogan Josh

\$16.95

Tender cubes of lamb, marinated in Eastern spices, sauteed with chopped tomatoes in a creamy sauce

Keema Mattar

\$16.95

Minced lamb and green peas cooked in a mildly spiced flavorful sauce

Dhabha Lamb

\$16.95

Lamb cubes prepared in the Tandoor, seasoned in the traditional style in a saucepan

Lamb Kadai

\$16.95

Lamb cubes prepared in a kadai (wok) with onion, tomatoes, garlic and subtle flavors

Boti Kebab Masala

\$16.95

Marinated sliced lamb baked in the Tandoor then cooled in a rich tomato, onion and cream sauce

Lamb Pasanda

\$16.95

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 Jaykeddar

\$17.95

Chunks of boneless lamb cooked with garlic, onions, ginger, tomatoes & topped with scallions & garlic



Samundri Namoono Seafood Specialites

Shrimp Curry or Vindaloo	\$16.95
Fresh shrimp exotically prepared in a light gravy - Served mildly spiced or hot	
Shrimp Saag	\$16.95
Large pieces of shrimp sauteed with spinach, coriander and mild Indian spices.	
Shrimp Jal Frazie	\$16.95
Large fresh shrimp prepared with bell peppers, tomatoes, onions then flavored with Indian spices and a touch of lemon.	
Shrimp Nirgisi	\$16.95
Large, fresh shrimp prepared in a mildly spicy coconut sauce	
Shrimp Dheengri	\$16.95
Large sized shrimp, cooked with fresh mushrooms in a creamy sauce	
Shrimp Shahi Korma	\$16.95
Large pieces of shrimp soaked in mild curries softened by a yogurt based sauce	
Shrimp Baghari	\$16.95
Succulent shrimp flavored with garlic, mustard seeds and curry leaves	
Shrimp Dansik	\$16.95
Pieces of shrimp marinated in honey, vinegar and spices, cooked with lentils - Sweet, sour and spicy taste	
Shrimp Makhani	\$16.95
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	
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	
Jheenga Hara Bhara	\$19.95
Jumbo shrimp marinated in a special home made gram flour, garlic & yogurt based sauce. Then cooked with onions & bell peppers. Served sizzling hot	



Jhenga Tikka Masala

\$19.95

Spiced shrimp cooked in our all time favorite tomato masala sauce.

Combination Dinners

Chef's Special Dinner

\$19.95

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

Tandoori Dinner

\$19.95

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

\$17.95

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

\$41.95

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

Biryani Rice Specialities

(Rice Specialties)

Selected royal portion of your choice of lamb, chicken or shrimp sauteed in herbs and spices with fragrant Indian Basmati rice

Chicken Biryani

\$14.95

Lamb Biryani

\$15.95

Shrimp Biryani

\$16.95

Vegetable Biryani

\$11.95

Patiala Biryani

\$8.95

Tomato Pillau Rice

\$8.95



Chef's Special Biryani

\$16.95

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

Vaishnav Bhojan Bhandar Vegetarian Specialities

(Vegetarian Specialities)

Chana Masala

\$11.95

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

Daal Makhani

\$10.95

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

Saag Paneer

\$11.95

Fresh homemade Indian cheese cubes gently cooked with garden spinach, coriander and mild spices

Aloo Gobhi Palak

\$10.95

Fresh cauliflower and potatoes and spinach cooked with onions, tomatoes and Chef's seasonings

Bayngan Bhurta

\$11.95

Whole eggplant is partially roasted in the Tandoor then mashed and blended with tomatoes, onions, and simmered with mild spices and herbs

Vegetable Jal Frazie

\$10.95

Fresh garden vegetables marinated in fresh ginger and garlic, then cooked with natural herbs

Bhindi

\$11.95

Fresh okra cooked with Indian spices and cooked with onion & pepper

Vegetable Korma

\$11.95

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

Malai Kofta

\$11.95

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

Paneer Makhani

\$11.95

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

Paneer Kadai

\$11.95

Cubes of homemade Indian cheese sauteed in a kadai (wok) with onion, tomatoes, garlic and subtle flavor



Mattar Paneer	\$11.95
Peas and lightly fried homemade cheese cubes sauteed with onions, tomatoes and fresh seasonings	
Shahi Paneer	\$11.95
Our chef's royal preparation of homemade cheese cubes sauteed with onions, tomatoes and fresh seasonings	
Diwani Handi	\$11.95
A potpourri of spinach, potatoes, carrot, green peas, and green beans with Indian herbs	
Dum Aloo	\$11.95
Stuffed potatoes cooked in a rich gravy	
Sabzi Vindaloo	\$11.95
Mixed vegetables with spices in a tangy sharp sauce - Hot & Spicy	

Desserts

Kulfi	\$4.95
Homemade Indian ice cream prepared from fresh cream and nuts flavoured with rosewater	
Gulab Jamun	\$4.95
A light pastry ball made with milk & honey in a thick syrup	
Ras Malai	\$4.95
Homemade cheeseballs in sweetened milk and flavoured with rosewater & nuts	
Firni	\$4.95
Flavoured custard pudding with pistachios and almonds	
Ice Cream	\$4.95
Mango, Chocolate or Vanilla	
Chef's Special Kheer	\$4.95
Basmati rice pudding served with almond and pistachios	



Beverages

Masala Chai	\$2.50
Indian Tea	\$1.95
Iced Tea	\$1.95
Coffee	\$1.95
Lassi	\$3.95
A refreshing drink prepared with homemade yogurt, flavoured with rosewater (specify sweet, mango or salty)	
Mango Juice	\$2.95
Pineapple Juice	\$2.95
Mango Shake	\$3.95
Pina Colada (non-alcoholic)	\$3.95
Soda	\$1.95
Spring Water	\$1.95