

# Cafe India

## Main Menu

### APPETIZERS

**Vegetable Samosa** **\$2.99**

savory stuffed pastry containing spiced potatoes, onions and herbs

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**Chicken Pakoda** **\$5.99**

indian style battered fried chicken tenders

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**Panir Tikka** **\$6.99**

homemade cottage cheese sauteed with onions, bell peppers & tomatoes

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**Variety Platter** **\$6.99**

a spicy mix of various vegetable pakodas and a samosa

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**Vegetable Pakoda** **\$4.99**

an assortment of fried vegetables dipped in indian style batter

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**Buffalo Wings** **\$6.99**

finger licking good buffalo wings spiced with indian masalas

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**Panir Pakoda** **\$5.99**

chickpea batter dipped fried homemade cottage cheese

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**Patidar Aloo** **\$4.99**

sliced potatoes baked with jalapenos

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**Baadshahi Papad** **\$3.99**

house specialty spicy garnished papad

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## TANDOORI SPECIALTIES

All Tandoori Specialties Get Their Name From The Fact That They Are Grilled In An Indian Charcoal Tandoor

### **Tandoori Chicken**

**\$8.99**

chicken marinated in mild spices and herbs

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### **Tandoori Shrimp**

**\$15.99**

king size shrimp delicately spiced

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### **Mixed Grill**

**\$17.99**

an assortment of tandoori meat specialties served with onion kulcha and saag panir

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### **Chicken Tikka**

**\$11.99**

specially garnished boneless chicken pieces marinated in selected spices and herbs

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### **Vegetable Mixed Grill**

**\$12.99**

an assortment of vegetable specialties served with onion kulcha and saag panir

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### **Boti Kabab**

**\$13.99**

richly garnished and marinated lamb in spices and herbs

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### **Sheesh Kabaab**

**\$12.99**

skewered pieces of lamb richly spiced with herbs

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## CHICKEN

### **Chicken Makhani Special** **\$11.95**

chicken grilled in a charcoal tandoor infused with spices, herbs, and cream

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### **Chicken Takaa-tak** **\$11.95**

boneless chicken sauteed in light gravy with jalapenos & bell peppers

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### **Chicken Moghlai** **\$11.95**

chicken and eggs mixed to give rich gravy cooked in herbs and spices

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### **Chicken Madras** **\$11.95**

chicken off bone cooked in medium to hot spices with gravy

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### **Chicken Ceylon** **\$11.95**

boneless chicken garnished with garlic & ginger and cooked in hot gravy

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### **Chicken Masaala** **\$11.95**

medium to hot special chicken pieces with gravy

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### **Chicken Tikka Masala** **\$11.95**

succulent chicken cooked in a creamy tomato sauce

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### **Chicken Kashmiri Korma** **\$11.95**

chicken cooked in rich spices, almonds & fruits

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### **Kadaahi Chicken** **\$11.95**

chicken cooked with tomatoes, bell pepper & cilantro with spicy sauce

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### **Chicken Curry** **\$11.95**

mild, medium hot spiced chicken pieces with gravy

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### **Chicken Saagwaala** **\$11.95**

fried spinach with boneless chicken

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### **Chicken & Mushrooms** **\$11.95**

sauteed chicken and mushrooms with spice and herbs

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**Chicken Super Special \$11.95**

fried spinach with boneless chicken and eggs  
mixed to give rich gravy cooked with spices

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**Chicken Jalfrezi \$11.95**

sauteed pieces of chicken with bell peppers,  
tomatoes and cilantro

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**Chicken Mirch Mazedaar \$11.95**

chicken pieces cooked in ground jalapenos,  
ginger and garlic

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**Chicken Vindaloo \$11.95**

boneless chicken cooked with potatoes and  
spices in spicy gravy

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**LAMB****Lamb Kashmiri Korma \$13.95**

lamb cooked in rich spices, almonds & fruits

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**Lamb Moghlai \$13.95**

lamb and eggs mixed to give rich gravy cooked in  
herbs and spices

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**Lamb Curry \$13.95**

lamb pieces cooked in mild spices with gravy

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**Lamb Saagwaala \$13.95**

fried spinach with roasted lamb pieces

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**Kheema Mutter \$13.95**

ground lamb cooked with peas and gravy

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**Lamb Madras \$13.95**

lamb pieces cooked in medium to hot with spices

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**Lamb Ceylon \$13.95**

lamb pieces garnished with garlic and ginger  
cooked in hot gravy

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**Lamb Vindaloo \$13.95**

lamb pieces cooked with potatoes and spices in  
spicy gravy

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**Lamb & Mushrooms \$13.95**

lamb pieces cooked with mushrooms in medium  
gravy

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**Lamb Tawaa \$13.95**

lamb pieces cooked with spiced chopped onions,  
garlic and ginger

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**Lamb Mirch Mezadaar \$13.95**

lamb pieces cooked in ground jalapenos ginger &  
garlic

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**SEAFOOD****Shrimp Curry \$13.95**

shrimp cooked in mild spices with gravy

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**Shrimp Madras \$13.95**

shrimp cooked in medium to hot spices

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**Shrimp Vindaloo \$13.95**

shrimp cooked in hot spicy gravy with potatoes

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**Fish Masaalaa \$13.95**

boneless fish cooked in gravy

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**Shrimp & Mushrooms \$13.95**

shrimp sauted mushrooms bellpepper and  
tomatoes

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**Shrimp Ceylon \$13.95**

shrimp garnished with garlic, ginger cooked in hot  
gravy

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**Shrimp Saagwaala \$14.95**

shrimp cooked in creamy spinach with a touch of  
garlic and ginger

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**Shrimp Kashmiri Korma \$13.95**

shrimp cooked in rich spices, almonds and fruits

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## VEGETARIAN

**Dhingri Panir (mushrooms) \$8.95**

chopped mushrooms cooked with onion and spices

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**Chana Masala \$8.95**

kabuli grams cooked with spices and herbs in tangy sauce

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**Vegetable Curry \$8.95**

mixed assortment of vegetables cooked in cream

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**Vegetable Naveraton Curry \$8.95**

very mild assortment of vegetables cooked in cream

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**Daal Saag \$8.95**

spinach and lentils new haveli style

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**Makaai Masala \$8.95**

corn kernels dhaba style

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**Mutter Panir \$8.95**

green peas and specially prepared cheese in gravy

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**Saag Panir \$8.95**

fried spinach and specially prepared cheese in spiced gravy

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**Daal Makhani \$8.95**

lentils cooked in butter and spices

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**Bhindi Bhaaji \$8.95**

okra cooked with spices

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**Dhingri Saag \$8.95**

sauted mushrooms with cream spinach

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**Panir Masala \$8.95**

ground cottage cheese pan-fried and shimmered with onions tomatoes and bellpepper

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**Paneer Makhani \$8.95**

specially prepared cheese cooked with cream and tomatoes

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**Hara Chole (green Chana) \$8.95**

sauted with tomatoes, bell pepper and garnished with ginger and garlic

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**Rajmah \$8.95**

red kidney beans cooked in cream and spices

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**Bengan Bhartha \$8.95**

grilled egg plant mashed and cooked with spices and herbs

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**Aloo Bengan \$8.95**

specially spiced egg plant with potatoes

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**Vegetable Makhani \$8.95**

mixed vegetable in makhani sauce

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**Panir Kashmiri Kurma \$8.95**

specially prepared cheese cooked in cream almonds and fruits

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**Vegetable Malai Kofta \$8.95**

cheese in round balls, with gravy

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**Dal Dhaba \$8.95**

dal dhaba style

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**Bombay Aloo \$8.95**

medium to hot potato curry

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**Aloo Gobi Masala \$8.95**

medium to hot cauliflower and potatoes

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**Sag Punjabi \$8.95**

sauted spinach with bell pepper tomatoes and garnished with ginger and garlic

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**RICE**

**Lamb Biryani** **\$13.95**

basmati rice cooked with juicy lamb dried fruits and aromatic spices

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**Chicken Biryani** **\$11.95**

selected chicken dried fruits and indian, basmati rice cooked in a masterful blend

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**Vegetable Biryani** **\$8.95**

vegetable cooked rice, dried fruits, fragrantly flavored

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**Shrimp Biryani** **\$13.95**

basmati rice cooked with shrimp dried fruits and aromatic spices

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**Egg Pullao** **\$6.95**

egg scrambled with rice pullao

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**Plain Pullao** **\$3.75**

delicately spiced basmati rice

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Something Wrong With This Menu?

**Disclaimer:** *Pricing and availability subject to change.*

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