★ Rate your favorite items and earn points →

pricelisto

Little India

Menu Prices — October 25, 2026

Little India menu with prices in United States, updated April 2025: 286 items across 18 categories, prices from $1.25 to $19.95.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Little India Menu with Prices (United States)

Little India menu with prices in United States, updated April 2025: 286 items across 18 categories, prices from $1.25 to $19.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/little-india

Menu categories: Appetizers · Beverages · Hot Soups · Breads · Vegetarian Lunch Specials · Vegetarian Specials · Chicken Lunch Specials · Chicken Specials · Lamb Lunch Specials · Lamb Specials · Tandoori Sizzlers · Seafood Lunch Specials · Seafood Specials · Biryani Lunch Specials · Biryani Specials · Mixed Specials · Accompaniments · Desserts

Appetizers

ITEM	PRICE
1. Cucumber Salad (Cold) Indian style salad with freshly chopped cucumber and tomato lightly seasoned.	**$7.95**
3. Dahi Papri (Cold) Special chips, skieed to your taste, served with chickpeas, potatoes and topped with yogurt and tamarind sauce.	**$7.95**
4. Allo Chaat (Cold) Cubes of potatoes in a spicy sauce with chickpeas and tomatoes.	**$7.95**
5. Chicken Chaat (Cold) Cubes of marinated boneless chicken cooked in clay oven and tossed in spicy sauce with cubes of cucumbers and tomatoes.	**$8.95**
6. Vegetable Samosa (2) (Hot) Crispy patties stuffed with mildly spiced vegetables.	**$6.95**
7. Vegetable Pakora (Hot) Mildly spiced vegetable fritters.	**$6.95**
8. Aloo Tikki (Hot) Mashed potato patty dipped in chick peas batter.	**$5.95**
9. Onion Bhajia (Hot) Fresh onion fritters.	**$6.95**
10. Paneer Pakora (Hot) Fresh homemade cheese fritters.	**$6.95**
11. Meat Samosa (Hot) Crispy turnover stuffed with ground lamb and chicken	**$7.95**
12. Chicken Wings Kalmi Kabab (Hot) Indian style buffalo wings.	**$7.95**
13. Chicken Pakora (Hot) Finger shaped boneless chicken fritters.	**$7.95**
14. Vegetable Platter (Hot) Assorted vegetarian appetizers.	**$10.95**
15. House Special Platter (For 2) (Hot) Assorted veg and no-veg appetizer, recommended for two.	**$11.95**

Beverages

ITEM	PRICE
903. Indian Iced Tea	**$2.95**
Coke	**$1.95**
Diet Coke	**$1.95**
Pepsi	**$1.95**

ITEM	PRICE
Sprite	**$1.95**
Water Bottle	**$1.25**
904. Sweet Lassi Cool refreshing and delicious yogurt drink.	**$4.95**
905. Mango Lassi Mango flavored yogurt drink.	**$3.95**
906. Mango Shake	**$4.95**
907. Indian Tea (Hot)	**$2.95**

Hot Soups

ITEM	PRICE
16. Lentil Soup An old favorite, made with lentils.	**$5.95**
17. Mullugatwany Soup Lentil soup with rice and mixed vegetables.	**$6.95**
18. Tomato Soup Tomato soup with exotic spices.	**$5.95**
19. Chicken Soup Chicken soup with our chef's special spices.	**$6.95**

Breads

ITEM	PRICE
20. Tandoori Roti (Bread) Leavened whole wheat soft bread baked in clay oven.	**$3.95**
Cheesy Garlic Nan Nan bread stuffed with mozzarella cheese, topped with garlic and cilantro cooked in clay oven	**$6.95**
21. Butter Nan (Bread) Leavened fine flour (white) soft bread baked in clay oven.	**$2.95**
22. Paratha (Bread) Traditional grill baked multi-layered whole wheat bread.	**$3.95**
23. Garlic Nan (Bread) Clay oven baked white bread, stuffed with garlic and cilantro.	**$3.95**
24. Pudina Nan (Bread) Clay oven baked white bread stuffed with fresh mint.	**$4.95**
25. Pudina Paratha (Bread) Traditional grill baked whole wheat bread stuffed with fresh mint.	**$4.95**
26. Aloo Nan (Bread) Clay oven baked white bread stuffed with potatoes and green peas.	**$4.95**
27. Aloo Paratha (Bread) Traditional grill baked whole wheat bread stuffed with potatoes and green peas.	**$5.95**
28. Onion Kulcha (Bread) Clay oven baked white bread stuffed with fresh onion and cilantro.	**$4.95**
29. Poori (Bread) Whole wheat puffy bread, deep-fried in vegetable oil.	**$4.95**

ITEM	PRICE
30. Chicken Nan (Bread) Clay oven baked white bread, stuffed with chicken and cilantro.	**$5.95**
31. Peshawari Nan (Bread) Nan stuffed with nuts and grated coconuts.	**$4.95**
32. Bread Basket	**$10.95**

Vegetarian Lunch Specials

ITEM	PRICE
40. Aloo Gobi (Lunch) Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.	**$7.95**
41. Chana Masala (Lunch) A North Indian specialty, subtly flavored chickpeas cooked on a slow fire with a blend of tomatoes, ginger, and garlic.	**$7.95**
42. Dal Makhni (Lunch) Black lentils and kidney beans cooked in onions and tomatoes.	**$7.95**
43. Aloo Mattar (Lunch) Garden fresh green peas and potatoes with fresh spices.	**$7.95**
44. Mattar Paneer (Lunch) Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	**$7.95**
45. Palak Paneer (Lunch) Fresh homemade cheese smothered in freshly ground spinach.	**$7.95**
46. Aloo Palak (Lunch) Potatoes cooked in ground spinach with a special blend of spices.	**$7.95**
47. Navrattan Korma (Lunch) Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.	**$7.95**
48. Baingan Bharta (Lunch) Fresh eggplant baked in an open flame, mashed and sautéed with green peas, onions, and tomatoes.	**$7.95**
49. Bhindi Masala (Lunch) Garden fresh okra sautéed with onions, tomatoes, and spices.	**$7.95**
50. Malai Kofta (Lunch) Vegetable dumpling stuffed with cottage cheese and raisins, cooked in a creamy sauce.	**$9.95**
51. Shahi Mughlai Paneer (Lunch) Fresh homemade cottage cheese simmered in a tangy tomato sauce.	**$7.95**
52. Yellow Tadka Dal (Lunch) Yellow lentils with cumin seeds, ginger, and garlic.	**$7.95**
53. Vegetable Madrass (Lunch) Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves.	**$7.95**
54. Spinach Kootu (Lunch) Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices.	**$8.95**

Vegetarian Specials

ITEM	PRICE
40. Aloo Gobi Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.	**$12.95**
41. Chana Masala A North Indian specialty, subtly flavored chickpeas cooked on a slow fire with a blend of tomatoes, ginger, and garlic.	**$11.95**

ITEM	PRICE
42. Dal Makhni Black lentils and kidney beans cooked in onions and tomatoes.	**$12.95**
43. Aloo Mattar Garden fresh green peas and potatoes with fresh spices.	**$11.95**
44. Mattar Paneer Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	**$12.95**
45. Palak Paneer Fresh homemade cheese smothered in freshly ground spinach.	**$13.95**
46. Aloo Palak Potatoes cooked in ground spinach with a special blend of spices.	**$12.95**
47. Navrattan Korma Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.	**$13.95**
48. Baingan Bharta Fresh eggplant baked in an open flame, mashed and sautéed with green peas, onions, and tomatoes.	**$13.95**
49. Bhindi Masala Garden fresh okra sautéed with onions, tomatoes, and spices.	**$12.95**
50. Malai Kofta Vegetable dumpling stuffed with cottage cheese and raisins, cooked in a creamy sauce.	**$14.95**
51. Shahi Mughlai Paneer Fresh homemade cottage cheese simmered in a tangy tomato sauce.	**$13.95**
52. Yellow Tadka Dal Yellow lentils with cumin seeds, ginger, and garlic.	**$11.95**
53. Vegetable Madrass Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves.	**$13.95**
54. Spinach Kootu Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices.	**$13.95**

Chicken Lunch Specials

ITEM	PRICE
55. Chicken Curry (Lunch) Boneless chicken cooked in our mildly spiced curry sauce.	**$8.95**
56. Melagu Chettinad Chicken (Lunch) A must try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce.	**$8.95**
57. Chicken Vindaloo (Lunch) Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar.	**$8.95**
58. Andhra Chicken (Lunch) Spicy chicken coconut, onion, curry leaves, green chilies.	**$8.95**
59. Chicken Madrass (Lunch) Boneless chicken cooked with coconut and tomatoes.	**$8.95**
60. Chicken Saag (Lunch) Boneless chicken cooked in fresh creamed spinach.	**$8.95**
61. Chicken Korma (Lunch) Boneless chicken cooked in mild cashew sauce with fruits.	**$8.95**
62. Chicken Mango (Lunch) Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs, and spices.	**$8.95**
63. Chicken Makhni (Lunch) Broiled chicken pieces cooked in a creamy tomato sauce.	**$8.95**

ITEM	PRICE
64. Chicken Tikka Masala (Lunch) BBQ chicken cooked in tomato sauce with exciting herbs and spices.	**$8.95**
65. Chicken Kadai (Lunch) Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger, and spices.	**$8.95**

Chicken Specials

ITEM	PRICE
55. Chicken Curry Boneless chicken cooked in our mildly spiced curry sauce.	**$15.95**
56. Melagu Chettinad Chicken A must try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce.	**$15.95**
57. Chicken Vindaloo Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar.	**$15.95**
58. Andhra Chicken Spicy chicken coconut, onion, curry leaves, green chilies.	**$15.95**
59. Chicken Madrass Boneless chicken cooked with coconut and tomatoes.	**$15.95**
60. Chicken Saag Boneless chicken cooked in fresh creamed spinach.	**$15.95**
61. Chicken Korma Boneless chicken cooked in mild cashew sauce with fruits.	**$15.95**
62. Chicken Mango Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs, and spices.	**$15.95**
63. Chicken Makhni Broiled chicken pieces cooked in a creamy tomato sauce.	**$15.95**
64. Chicken Tikka Masala BBQ Chicken cooked in tomato sauce with exciting herbs and spices.	**$15.95**
65. Chicken Kadai Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger, and spices.	**$15.95**

Lamb Lunch Specials

ITEM	PRICE
66. Cochin Coconut Lamb (Lunch) A must try! Spiced lamb, potatoes, curry leaves, dry red chilies, and coconut sauce.	**$9.95**
67. Lamb Mango (Lunch) Mildly spiced, cooked in a mango chutney with mint, ginger, and herbs.	**$9.95**
68. Lamb Pepper Fry (Lunch) Sautéed lamb coconut, dry red chilies, peppercorn and browned onion and tomatoes.	**$9.95**
69. Kheema Mattar (Lunch) Spiced ground lamb, green peas, cumin-infused onion sauce.	**$9.95**
70. Lamb Madras (Lunch) lamb cooked with coconut and flavored with mustard seeds and curry leaves.	**$9.95**
71. Lamb Curry (Lunch) Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes, and spices.	**$9.95**
72. Lamb Roganjosh (Lunch) Lamb cubes from Kashmir cooked with yogurt and saffron.	**$9.95**

ITEM	PRICE
73. Lamb Vindaloo (Lunch) Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar.	**$9.95**
74. Lamb Saag (Lunch) Tender lamb pieces cooked in fresh creamed spinach with traditional spices.	**$9.95**
75. Lamb Korma (Lunch) Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts.	**$9.95**
76. Lamb Boti Kabab Masala (Lunch) A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in a light sauce with yogurt, onion, and mild...	**$9.95**

Lamb Specials

ITEM	PRICE
66. Cochin Coconut Lamb A must try! Spiced lamb, potatoes, curry leaves, dry red chilies, and coconut sauce.	**$17.95**
67. Lamb Mango Mildly spiced, cooked in a mango chutney with mint, ginger, and herbs.	**$17.95**
68. Lamb Pepper Fry Sautéed lamb coconut, dry red chilies, peppercorn and browned onion and tomatoes.	**$17.95**
69. Kheema Mattar Spiced ground lamb, green peas, cumin-infused onion sauce.	**$17.95**
70. Lamb Madras lamb cooked with coconut and flavored with mustard seeds and curry leaves.	**$17.95**
71. Lamb Curry Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes, and spices.	**$17.95**
72. Lamb Roganjosh Lamb cubes from Kashmir cooked with yogurt and saffron.	**$17.95**
73. Lamb Vindaloo Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar.	**$17.95**
74. Lamb Saag Tender lamb pieces cooked in fresh creamed spinach with traditional spices.	**$17.95**
75. Lamb Korma Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts.	**$17.95**
76. Lamb Boti Kabab Masala A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in light sauce with yogurt, onion, and mild s...	**$17.95**

Tandoori Sizzlers

ITEM	PRICE
33. Tandoori Chicken An international favorite - marinated overnight in yogurt and freshly ground spices, broiled in tandoor.	**$15.95**
34. Chicken Tikka Boneless chunks of chicken subtly flavored and broiled in tandoor.	**$15.95**
35. Malai Kabab Succulent chunks of white chicken marinated in sour cream with white peppers, cashews, and barbecued on a skewer in tand...	**$16.95**
36. Boti Kabab Cubes of lamb marinated in yogurt and spices, broiled in a clay oven.	**$19.95**
37. Seekh Kabab Ground lamb seasoned with herbs and spices, grilled on skewers.	**$16.95**

ITEM	PRICE
38. Shrimp Tandoori Jumbo shrimp seasoned with fresh herbs and spices broiled on charcoal.	**$19.95**
39. Tandoori Mixed Grill Chef recommended an exciting assortment of tandoori specialties.	**$19.95**

Seafood Lunch Specials

ITEM	PRICE
77. Shrimp Curry (Lunch) Jumbo shrimps simmered in a delectable sauce with tomatoes, onions, and ginger.	**$9.95**
78. Shrimp Saag (Lunch) Shrimp cooked with mildly spiced spinach.	**$9.95**
79. Shrimp Malai Curry (Lunch) Shrimp, raisins, ginger, fennel and coconut tomato sauce.	**$9.95**
80. Shrimp Vindaloo (Lunch) Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	**$9.95**
81. Shrimp Madrass (Lunch) Shrimp cooked with coconut flavored with mustard seeds and curry leaves.	**$9.95**
82. Shrimp Tandoori Masala (Lunch) Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.	**$9.95**
83. Goan Fish Curry (Lunch) Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.	**$9.95**
84. Fish Vindaloo (Lunch) Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	**$9.95**
85. Fish Masala (Lunch) Fresh fish smothered in rich tomato masala sauce.	**$9.95**
86. Meen Moilee (Lunch) A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.	**$9.95**

Seafood Specials

ITEM	PRICE
77. Shrimp Curry Jumbo shrimps simmered in a delectable sauce with tomatoes, onions, and ginger.	**$17.95**
78. Shrimp Saag Shrimp cooked with mildly spiced spinach.	**$17.95**
79. Shrimp Malai Curry Shrimp, raisins, ginger, fennel and coconut tomato sauce.	**$17.95**
80. Shrimp Vindaloo Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	**$17.95**
81. Shrimp Madrass Shrimp cooked with coconut flavored with mustard seeds and curry leaves.	**$17.95**
82. Shrimp Tandoori Masala Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.	**$17.95**
83. Goan Fish Curry Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.	**$17.95**
84. Fish Vindaloo Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	**$17.95**

ITEM	PRICE
85. Fish Masala Fresh fish smothered in rich tomato masala sauce.	**$17.95**
86. Meen Moilee A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.	**$18.95**

Biryani Lunch Specials

ITEM	PRICE
87. Vegetable Biryani (Lunch) Mixed vegetables cooked in mild spices with aromatic basmati rice.	**$7.95**
88. Chicken Biryani (Lunch) Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices.	**$8.95**
89. Lamb Biryani (Lunch) Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spi...	**$10.95**
90. Shrimp Biryani (Lunch) Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.	**$10.95**
91. Mixed Biryani (Lunch) Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp, and vegetables in a blend of exotic herbs a...	**$11.95**

Biryani Specials

ITEM	PRICE
87. Vegetable Biryani Mixed vegetables cooked in mild spices with aromatic basmati rice.	**$13.95**
88. Chicken Biryani Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices.	**$14.95**
89. Lamb Biryani Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spi...	**$17.95**
90. Shrimp Biryani Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.	**$17.95**
91. Mixed Biryani Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp, and vegetables in a blend of exotic herbs a...	**$17.95**
92. Lemon Rice Basmati rice tempered with mustard seeds, curry leaves, and lemon juice.	**$9.95**
93. Coconut Rice A basmati rice specialty, tempered with mustard seeds, curry leaves, and freshly grated coconut.	**$10.95**
94. Basmati Rice House specials tender chicken, juicy lamb, and jumbo shrimp smothered in different traditional sauces.	**$3.95**

Mixed Specials

ITEM	PRICE
Mixed Curry Chicken, Lamb, Shrimp and Paneer cooked in our curry sauce.	**$19.95**
Mixed Masala Chicken, Lamb, Shrimp, and Paneer cooked in tomato sauce with exciting herbs and spices.	**$19.95**
Mixed Korma Chicken, Lamb, Shrimp and Paneer cooked in cashew sauce with fruits.	**$19.95**

ITEM	PRICE
Mixed Madrass Chicken, Lamb, Shrimp and Paneer cooked with coconut and tomatoes.	**$19.95**
Mixed Vindaloo Chicken, Lamb, Shrimp, and Paneer with potatoes in a sharply spiced tangy sauce with a touch of vinegar.	**$19.95**

Accompaniments

ITEM	PRICE
101. Mango Chutney (Sweet)	**$3.95**
102. Mixed Pickle Mixed vegetable in oil with exotic spices.	**$2.95**
103. Raita Homemade yogurt with cucumbers, tomatoes and mint leaves.	**$3.95**
104. Papadam	**$2.95**

Desserts

ITEM	PRICE
105. Kheer Badami Homemade rice pudding with cardamon, almonds, and raisins. Served cold.	**$5.95**
106. Gulab Jamun Cinnamon flavored pastry sponge, soaked in honey and rose water. Served warm.	**$5.95**
107. Mango Kulfi Homemade ice-cream with crushed nuts and saffron.	**$5.95**
108. Carrot Halawa Homemade carrot pudding with cardamom, raisins, and almonds. Served warm.	**$5.95**

Appetizers

ITEM	PRICE
1. Cucumber Salad (Cold) Indian style salad with freshly chopped cucumber and tomato lightly seasoned.	**$7.95**
3. Dahi Papri (Cold) Special chips, skieed to your taste, served with chickpeas, potatoes and topped with yogurt and tamarind sauce.	**$7.95**
4. Allo Chaat (Cold) Cubes of potatoes in a spicy sauce with chickpeas and tomatoes.	**$7.95**
5. Chicken Chaat (Cold) Cubes of marinated boneless chicken cooked in clay oven and tossed in spicy sauce with cubes of cucumbers and tomatoes.	**$8.95**
6. Vegetable Samosa (2) (Hot) Crispy patties stuffed with mildly spiced vegetables.	**$6.95**
7. Vegetable Pakora (Hot) Mildly spiced vegetable fritters.	**$6.95**
8. Aloo Tikki (Hot) Mashed potato patty dipped in chick peas batter.	**$5.95**
9. Onion Bhajia (Hot) Fresh onion fritters.	**$6.95**
10. Paneer Pakora (Hot) Fresh homemade cheese fritters.	**$6.95**

ITEM	PRICE
11. Meat Samosa (Hot) Crispy turnover stuffed with ground lamb.	**$7.95**
12. Chicken Wings Kalmi Kabab (Hot) Indian style buffalo wings.	**$7.95**
13. Chicken Pakora (Hot) Finger shaped boneless chicken fritters.	**$7.95**
14. Vegetable Platter (Hot) Assorted vegetarian appetizers.	**$10.95**
15. House Special Platter (For 2) (Hot) Assorted veg and no-veg appetizer, recommended for two.	**$11.95**

Beverages

ITEM	PRICE
903. Indian Iced Tea	**$2.95**
Coke	**$1.95**
Diet Coke	**$1.95**
Pepsi	**$1.95**
Sprite	**$1.95**
Water Bottle	**$1.25**
904. Sweet Lassi Cool refreshing and delicious yogurt drink.	**$4.95**
905. Mango Lassi Mango flavored yogurt drink.	**$3.95**
906. Mango Shake	**$4.95**
907. Indian Tea (Hot)	**$2.95**

Hot Soups

ITEM	PRICE
16. Lentil Soup An old favorite, made with lentils.	**$5.95**
17. Mullugatwany Soup Lentil soup with rice and mixed vegetables.	**$6.95**
18. Tomato Soup Tomato soup with exotic spices.	**$5.95**
19. Chicken Soup Chicken soup with our chef's special spices.	**$6.95**

Breads

ITEM	PRICE
20. Tandoori Roti Leavened whole wheat soft bread baked in clay oven.	**$3.95**
Cheesy Garlic Nan Nan bread stuffed with mozzarella cheese, topped with garlic and cilantro baked in clay oven	**$6.95**

ITEM	PRICE
21. Butter Nan Leavened fine flour (white) soft bread baked in clay oven.	**$2.95**
22. Paratha Traditional grill baked multi-layered whole wheat bread.	**$3.95**
23. Garlic Nan Clay oven baked white bread, stuffed with garlic and cilantro.	**$3.95**
24. Pudina Nan Clay oven baked white bread stuffed with fresh mint.	**$4.95**
25. Pudina Paratha Clay oven baked whole wheat bread stuffed with fresh mint.	**$4.95**
26. Aloo Nan Clay oven baked white bread stuffed with potatoes and green peas.	**$4.95**
27. Aloo Paratha Clay oven baked whole wheat bread stuffed with potatoes and green peas.	**$5.95**
28. Onion Kulcha Clay oven baked white bread stuffed with fresh onion and cilantro.	**$4.95**
29. Poori Whole wheat puffy bread, deep-fried in vegetable oil.	**$4.95**
30. Chicken Nan Clay oven baked white bread, stuffed with chicken and cilantro.	**$5.95**
31. Peshawari Nan Nan stuffed with nuts and grated coconuts.	**$4.95**
32. Bread Basket	**$10.95**

Vegetarian Specials

ITEM	PRICE
40. Aloo Gobi Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.	**$12.95**
41. Chana Masala A North Indian specialty, subtly flavored chickpeas cooked on a slow fire with a blend of tomatoes, ginger, and garlic.	**$11.95**
42. Dal Makhni Black lentils and kidney beans cooked in onions and tomatoes.	**$12.95**
43. Aloo Mattar Garden fresh green peas and potatoes with fresh spices.	**$11.95**
44. Mattar Paneer Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.	**$12.95**
45. Palak Paneer Fresh homemade cheese smothered in freshly ground spinach.	**$13.95**
46. Aloo Palak Potatoes cooked in ground spinach with a special blend of spices.	**$12.95**
47. Navrattan Korma Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.	**$13.95**
48. Baingan Bharta Fresh eggplant baked in an open flame, mashed and sautéed with green peas, onions, and tomatoes.	**$13.95**
49. Bhindi Masala Garden fresh okra sautéed with onions, tomatoes, and spices.	**$12.95**

ITEM	PRICE
50. Malai Kofta Vegetable dumpling stuffed with cottage cheese and raisins, cooked in a creamy sauce.	**$14.95**
51. Shahi Mughlai Paneer Fresh homemade cottage cheese simmered in a tangy tomato sauce.	**$13.95**
52. Yellow Tadka Dal Yellow lentils with cumin seeds, ginger, and garlic.	**$11.95**
53. Vegetable Madrass Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves.	**$13.95**
54. Spinach Kootu Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices.	**$13.95**

Chicken Specials

ITEM	PRICE
55. Chicken Curry Boneless chicken cooked in our mildly spiced curry sauce.	**$15.95**
56. Melagu Chettinad Chicken A must try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce.	**$15.95**
57. Chicken Vindaloo Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar.	**$15.95**
58. Andhra Chicken Chilli Spicy chicken coconut, onion, curry leaves, green chilies.	**$15.95**
59. Chicken Madrass Boneless chicken cooked with coconut and tomatoes.	**$15.95**
60. Chicken Saag Boneless chicken cooked in fresh creamed spinach.	**$15.95**
61. Chicken Korma Boneless chicken cooked in mild cashew sauce with fruits.	**$15.95**
62. Chicken Mango Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs, and spices.	**$15.95**
63. Chicken Makhni Broiled chicken pieces cooked in a creamy tomato sauce.	**$15.95**
64. Chicken Tikka Masala BBQ Chicken cooked in tomato sauce with exciting herbs and spices.	**$15.95**
65. Chicken Kadai Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger, and spices.	**$15.95**

Lamb Specials

ITEM	PRICE
66. Cochin Coconut Lamb A must try! Spiced lamb, potatoes, curry leaves, dry red chilies, and coconut sauce.	**$17.95**
67. Lamb Mango Mildly spiced, cooked in a mango chutney with mint, ginger, and herbs.	**$17.95**
68. Lamb Pepper Fry Sautéed lamb coconut, dry red chilies, peppercorn and browned onion and tomatoes.	**$17.95**
69. Kheema Mattar Spiced ground lamb, green peas, cumin-infused onion sauce.	**$17.95**

ITEM	PRICE
70. Lamb Madras lamb cooked with coconut and flavored with mustard seeds and curry leaves.	**$17.95**
71. Lamb Curry Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes, and spices.	**$17.95**
72. Lamb Roganjosh Lamb cubes from Kashmir cooked with yogurt and saffron.	**$17.95**
73. Lamb Vindaloo Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar.	**$17.95**
74. Lamb Saag Tender lamb pieces cooked in fresh creamed spinach with traditional spices.	**$17.95**
75. Lamb Korma Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts.	**$17.95**
76. Lamb Boti Kabab Masala A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in light sauce with yogurt, onion, and mild s...	**$17.95**

Tandoori Sizzlers

ITEM	PRICE
33. Tandoori Chicken An international favorite - marinated overnight in yogurt and freshly ground spices, broiled in tandoor.	**$15.95**
34. Chicken Tikka Boneless chunks of chicken subtly flavored and broiled in tandoor.	**$15.95**
35. Malai Kabab Succulent chunks of white chicken marinated in sour cream with white peppers, cashews, and barbecued on a skewer in tand...	**$16.95**
36. Boti Kabab Cubes of lamb marinated in yogurt and spices, broiled in a clay oven.	**$19.95**
37. Seekh Kabab Ground lamb seasoned with herbs and spices, grilled on skewers.	**$16.95**
38. Shrimp Tandoori Jumbo shrimp seasoned with fresh herbs and spices broiled on charcoal.	**$19.95**
39. Tandoori Mixed Grill Chef recommended an exciting assortment of tandoori specialties.	**$19.95**

Seafood Specials

ITEM	PRICE
77. Shrimp Curry Jumbo shrimps simmered in a delectable sauce with tomatoes, onions, and ginger.	**$17.95**
78. Shrimp Saag Shrimp cooked with mildly spiced spinach.	**$17.95**
79. Shrimp Malai Curry Shrimp, raisins, ginger, fennel and coconut tomato sauce.	**$17.95**
80. Shrimp Vindaloo Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	**$17.95**
81. Shrimp Madrass Shrimp cooked with coconut flavored with mustard seeds and curry leaves.	**$17.95**
82. Shrimp Tandoori Masala Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.	**$17.95**

ITEM	PRICE
83. Goan Fish Curry Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.	**$17.95**
84. Fish Vindaloo Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar.	**$17.95**
85. Fish Masala Fresh fish smothered in rich tomato masala sauce.	**$17.95**
86. Meen Moilee A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.	**$18.95**

Mixed Specials

ITEM	PRICE
Mixed Curry Chicken, Lamb, Shrimp and Paneer cooked in our curry sauce.	**$19.95**
Mixed Korma Chicken, Lamb, Shrimp and Paneer cooked in cashew sauce with fruits.	**$19.95**
Mixed Madrass Chicken, Lamb, Shrimp and Paneer cooked with coconut and tomatoes.	**$19.95**
Mixed Masala Chicken, Lamb, Shrimp, and Paneer cooked in tomato sauce with exciting herbs and spices.	**$19.95**
Mixed Vindaloo Chicken, Lamb, Shrimp, and Paneer with potatoes in a sharply spiced tangy sauce with a touch of vinegar.	**$19.95**

Biryani Specials

ITEM	PRICE
87. Vegetable Biryani Mixed vegetables cooked in mild spices with aromatic basmati rice.	**$13.95**
88. Chicken Biryani Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices.	**$14.95**
89. Lamb Biryani Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spi...	**$17.95**
90. Shrimp Biryani Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.	**$17.95**
91. Mixed Biryani Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp, and vegetables in a blend of exotic herbs a...	**$17.95**
92. Lemon Rice Basmati rice tempered with mustard seeds, curry leaves, and lemon juice.	**$9.95**
93. Coconut Rice A basmati rice specialty, tempered with mustard seeds, curry leaves, and freshly grated coconut.	**$10.95**
94. Basmati Rice Our traditional Basmati Rice.	**$3.95**

Accompaniments

ITEM	PRICE
101. Mango Chutney (Sweet)	**$3.95**

ITEM	PRICE
102. Mixed Pickle Mixed vegetable in oil with exotic spices.	**$2.95**
103. Raita Homemade yogurt with cucumbers, tomatoes and mint leaves.	**$3.95**
104. Papadam	**$2.95**

Desserts

ITEM	PRICE
105. Kheer Badami Homemade rice pudding with cardamon, almonds, and raisins. Served cold.	**$5.95**
106. Gulab Jamun Cinnamon flavored pastry sponge, soaked in honey and rose water. Served warm.	**$5.95**
107. Mango Kulfi Homemade ice-cream with crushed nuts and saffron.	**$5.95**
108. Carrot Halawa Homemade carrot pudding with cardamom, raisins, and almonds. Served warm.	**$5.95**