

# India Garden

Bar & Restaurant



## Appetizers

<b>Shrimp Soup</b> <i>Tomato onion based soup with shrimp</i>	\$5.95
<b>Spicy Daal Soup</b> <i>Indian style lentil soup</i>	\$4.95
<b>Mulligatawny Soup</b> <i>A mildly flavored mulligatawny soup enriched with rice</i>	\$5.95
<b>Tomato Soup</b> <i>A refreshingly delicious soup made from fresh tomatoes</i>	\$4.95
<b>Samosas</b> <i>Flaky pastry shells filled with potatoes, peas &amp; mildly spiced (2pcs.)</i>	\$3.95
<b>Vegetable Pakora</b> <i>Spinach, potatoes &amp; mixed vegetables, dipped in gram flour, deep fried</i>	\$6.95
<b>Mixed Vegetable Platter (Serves 2)</b> <i>Delicious assortment of samosas, pakora &amp; aaloo tikki. (mashed potatoes with green peas &amp; mildly flavored)</i>	\$9.95
<b>Kalamari Pakora</b> <i>Crispy kalamari rings dipped in gram flour batter, deep fried</i>	\$10.95
<b>Paneer Pakora</b> <i>Homemade cheese cubes (Paneer) dipped in gram flour, mildly spiced, deep fried</i>	\$10.95
<b>Shrimp Pakora</b> <i>Jumbo shrimp lightly battered with fresh herbs &amp; spices, deep fried</i>	\$11.95

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### Tandoori

*All the tandoori items are freshly cooked in clay oven, served sizzling hot with onions, carrots, tomatoes, lettuce and lemon*

*Allow 15-20 minutes*

**Tandoori Chicken** \$13.95 (half) \$19.95 (full)

*Chicken marinated with herbs & spices*

**Tandoori Shrimp** \$17.95

*Jumbo shrimp marinated with mild spices*

**Boti Kabab** \$15.95

*Medallions of boneless lamb marinated with array of spices, slowly grilled in clay oven*

**Malai Kabab** \$15.95

*Boneless chicken breast pieces, marinated in yogurt, cream cheese, mildly spiced*

**Chicken Tikka** \$15.95

*Boneless chicken breast pieces, marinated in ginger, garlic, cream cheese paste*

**Paneer Tikka** \$13.95

*Homemade cheese (Paneer) marinated in yogurt & herbs & spices*

**Sheekh Kabab** \$15.95

*Minced lamb marinated and mixed with fresh ginger, garlic, onion, fresh coriander, served on a sizzler*

### Seafood

**Kalamari Curry** \$15.95

*Kalamari cooked in tomato based creamy sauce*

**Fish Curry** \$17.95

*Pieces of salmon cooked in our house special curry sauce*

**Shrimp Curry** \$17.95

*Shrimp cooked in tomato based onion curry garlic sauce*

**Shrimp Vegetable Curry** \$17.95

*Jumbo shrimp cooked with fresh green pepper, onions & tomatoes*

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## Seafood, cont.

<b>Shrimp Korma</b>	\$17.95
<i>Shrimp cooked in coconut based sauce mixed with cream, spices, nuts &amp; raisins</i>	
<b>Shrimp Saag</b>	\$17.95
<i>Shrimp cooked in spinach purée with herbs &amp; spices</i>	
<b>Shrimp Vindaloo</b>	\$17.95
<i>Shrimp &amp; potatoes cooked in world famous vindaloo sauce, based of ginger, garlic, tomato &amp; onion with spices</i>	
<b>Mussel Curry</b>	\$17.95
<i>Mussels cooked in onion, garlic &amp; tomato based sauce with light cream</i>	

## Main Course (Non-Vegetarian)

<b>Chicken Makhni</b>	\$13.95
<i>Tender boneless chicken, marinated &amp; broiled, cooked in tomato cream sauce, with nuts &amp; raisins</i>	
<b>Chicken Tikka Masala</b>	\$13.95
<i>Tender pieces of chicken, marinated with our special ingredients, cooked with fresh onion, tomatoes &amp; spices</i>	
<b>Chicken Mango Curry</b>	\$13.95
<i>Boneless pieces of chicken cooked in mango flavored curry sauce</i>	
<b>Chicken Curry</b>	\$12.95
<i>Boneless chicken cooked with tomatoes ginger &amp; garlic</i>	
<b>Chicken Korma</b>	\$13.95
<i>Boneless chicken cooked in enticing coconut based cream sauce, with nuts &amp; raisins</i>	
<b>Kadai Chicken</b>	\$13.95
<i>Boneless chicken cooked with fresh tomatoes juliens of onion, green pepper, in curry sauce</i>	
<b>Chicken Vegetable Curry</b>	\$13.95
<i>Chicken cooked in onion sauce vegetables</i>	

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## Main Course (Non-Vegetarian) cont.

<b>Saag Chicken</b>	\$13.95
<i>Boneless marinated chicken pieces cooked in our special spinach sauce</i>	
<b>Chicken Rogan Josh</b>	\$13.95
<i>Boneless chicken cooked in tomatoes, onion, garlic sauce with yogurt</i>	
<b>Ginger Lamb</b>	\$15.95
<i>Boneless lamb cooked in ginger, garlic, onion sauce</i>	
<b>Lamb Korma</b>	\$15.95
<i>Boneless pieces of lamb cooked in coconut based creamy sauce with nuts &amp; raisins</i>	
<b>Lamb Tikka Masala</b>	\$15.95
<b>Lamb Curry</b>	\$15.95
<i>Boneless lamb cooked in tomato, onion, garlic curry sauce</i>	
<b>Lamb Saag</b>	\$15.95
<i>Boneless lamb cooked in house special spinach sauce</i>	
<b>Kadai Lamb</b>	\$15.95
<i>Boneless lamb tossed with fresh juliens of tomato, green pepper, onion, herbs &amp; spices</i>	
<b>Lamb Rogan Josh</b>	\$15.95
<i>Boneless lamb pieces, marinated &amp; cooked in yogurt based curry sauce</i>	
<b>Lamb Vindaloo</b>	\$15.95
<i>Tender lamb cooked with potatoes in curry sauce</i>	
<b>Kadai Goat</b>	\$15.95
<i>Bone-in pieces of goat meat cooked with green pepper &amp; onions</i>	
<b>Goat Curry</b>	\$15.95
<i>Goat meat (bone-in) cooked with ginger, garlic, onion, tomatoes curry sauce</i>	
<b>Goat Rogan Josh</b>	\$15.95
<i>Goat meat (bone-in) cooked in curry sauce with yogurt</i>	

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## Main Course (Vegetarian)

<b>Malai Kofta</b>	\$12.95
<i>Potato balls stuffed with "Paneer" a homemade cheese. Cooked in light creamy sauce with nuts &amp; raisins</i>	
<b>Baingan Bhartha</b>	\$12.95
<i>Whole eggplants roasted &amp; peeled then puréed with fresh onions &amp; tomatoes, seasoned with herbs &amp; spices</i>	
<b>Chana Saag</b>	\$12.95
<i>Chickpeas cooked with puréed spinach sauce with mild spices &amp; herbs</i>	
<b>Aaloo Gobhi</b>	\$11.95
<i>Fresh cauliflower &amp; potatoes cooked with fresh coriander, tomatoes &amp; spices</i>	
<b>Mixed Vegetable Jalfrezie</b>	\$12.95
<i>A variety of vegetables &amp; paneer sautéed with spices</i>	
<b>Vegetable Korma</b>	\$13.95
<i>A variety of vegetables cooked in coconut based cream sauce with mild spices, nuts &amp; coconut</i>	
<b>Aaloo Korma</b>	\$11.95
<i>Potatoes cooked in a tangy tomato &amp; cream sauce with nuts, raisins &amp; coconut</i>	
<b>Kadai Paneer</b>	\$13.95
<i>Paneer cubes marinated &amp; sautéed with fresh vegetables &amp; spices</i>	
<b>Chana Masala</b>	\$10.95
<i>Chickpeas cooked delicately with fresh onions &amp; spices</i>	
<b>Bhindi Masala</b>	\$12.95
<i>Cut okra with onions &amp; cumin seeds</i>	
<b>Daal Makhani</b>	\$10.95
<i>Creamed lentils cooked with tomatoes &amp; spices</i>	
<b>Aaloo Matar</b>	\$11.95
<i>Potatoes &amp; green peas cooked with tomatoes, onions &amp; spices</i>	
<b>Dum Aaloo</b>	\$12.95
<i>Stuffed potatoes with cheese &amp; vegetables, cooked in coconut based cream sauce</i>	

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## Main Course (Vegetarian) cont

<b>Joor Daal</b>	\$10.95
<i>Lentils cooked with ginger, garlic, onions &amp; tomatoes</i>	
<b>Paneer Makhani</b>	\$13.95
<b>Matar Paneer</b>	\$13.95
<i>Green peas and paneer (Indian cheese) cooked in tomatoes, cheese sauce, spices</i>	
<b>Vegetable Mango Curry</b>	\$12.95
<i>Selected vegetables cooked with mango &amp; curry sauce</i>	
<b>Aaloo Saag</b>	\$11.95
<i>Spinach, potatoes sautéed &amp; cooked with herbs &amp; spices</i>	
<b>Kadhi Pakora</b>	\$10.95
<i>A classic North Indian dish, yogurt based with lentil flour &amp; mixed vegetable fritters</i>	
<b>Saag Paneer</b>	\$13.95
<i>Homemade cheese (Paneer) cooked in house special spinach sauce</i>	
<b>Shahi Paneer</b>	\$13.95
<i>Grated paneer cooked in tomato cream sauce</i>	

## Rice Specialties

<b>Lamb Biryani</b>	\$15.95
<i>An ornate rice dish cooked with boneless lamb herbs &amp; spices, garnished with nuts &amp; raisins</i>	
<b>Goat Biryani</b>	\$15.95
<i>Goat meat pieces (bone-in) cooked with herbs, spices, garnished with nuts &amp; raisins</i>	
<b>Chicken Biryani</b>	\$13.95
<i>Basmati rice cooked with boneless chicken, garnished with nuts &amp; raisins</i>	
<b>Shrimp Biryani</b>	\$17.95
<i>Basmati rice cooked with shrimp &amp; fresh spices, garnished with nuts &amp; raisins</i>	
<b>Vegetable Biryani</b>	\$13.95
<i>A vegetarian treat, basmati rice cooked with fresh seasonal vegetables, nuts, raisins &amp; cashews</i>	

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## Rice Specialties, cont.

Rice Pulao	\$6.95
<i>Basmati rice cooked with green peas &amp; carrots</i>	
Saffron Rice	\$5.95
<i>Lightly spiced basmati rice cooked with saffron</i>	

## Condiments

Raita	\$2.95
<i>Fresh yogurt spiced with onions, tomatoes &amp; cucumbers</i>	
Mixed Pickle	\$1.95
<i>Hot &amp; spicy assorted mixed vegetable pickle</i>	
Paapadum	\$1.95
<i>Roasted large chips, spicy, made with lentils</i>	
Mango Chutney	\$2.95
Onion Salad/Onion Chutney	\$1.95
<i>Onions &amp; Lemon lightly spiced</i>	

## Fresh Breads

Masala Naan	\$4.95
<i>Spicy naan stuffed with onions, cauliflowers, paneer with herbs &amp; spices</i>	
Bread Basket	\$7.95
<i>Naan, garlic naan, aaloo paratha</i>	
Tandoori Naan	\$1.95
<i>A must for every meal. Leavened white flour bread, baked in the tandoor</i>	
Roti	\$1.95
<i>Whole wheat bread cooked in tandoor</i>	
Garlic Naan/Garlic Roti	\$2.95
<i>Fresh from the tandoor, topped with minced garlic</i>	
Tacha Paratha	\$3.95
<i>Multi-layered whole wheat bread enriched with butter</i>	
Paneer Naan	\$4.95
<i>Bread stuffed with grated paneer</i>	
Onion Kulcha	\$3.95
<i>An unleaved white bread stuffed with onions &amp; herbs</i>	

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## Fresh Breads, cont.

<b>Aaloo Paratha</b>	\$3.95
<i>A whole-wheat flour layered bread stuffed with spiced potatoes</i>	
<b>Chicken Naan</b>	\$4.95
<i>Bread stuffed with chicken, herbs &amp; spices</i>	
<b>Keema Naan</b>	\$4.95
<i>Bread stuffed with minced lamb, herbs &amp; spices</i>	
<b>Peshawri Naan</b>	\$5.95
<i>Royal bread stuffed with almond, cashews &amp; raisins</i>	

## Desserts

<b>Cold Coffee</b>	\$5.95
<i>Indian coffee topped with whipped cream &amp; cinnamon</i>	
<b>Ras Malai</b>	\$3.95
<i>A Bengali dessert prepared from paneer (homemade cheese) in a rich milk sauce, served cold with a light sprinkling of grated pistachio nuts</i>	
<b>Gulab Jamun</b>	\$3.95
<i>A North Indian treat. Deep-fried milk dough balls, served hot or cold in a sweet syrup</i>	
<b>Kheer</b>	\$2.95
<i>An Indian rice pudding made from milk, rice &amp; an assortment of dry fruit</i>	
<b>Carrot Halwa</b>	\$3.95
<i>Grated carrot cooked with milk, nuts &amp; raisins</i>	
<b>Mango Lassi</b>	\$2.95
<i>Yogurt based drink with mix of sweet mango (highly recommended)</i>	
<b>Sweet or Salt Lassi</b>	\$2.95
<i>Yogurt based drink with choice of sweet &amp; rosewater or salt, jeera, spices &amp; cilantro</i>	
<b>Mango Ice Cream</b>	\$3.95
<i>Light &amp; creamy, what a delight</i>	
<b>Masala Chai</b>	\$1.95
<b>Indian Coffee (Cappuccino Style)</b>	\$3.95
<b>Soft Drink/Bottled Water</b>	\$1.95

*18% Gratuity will be added on a party of 4 or more.*