## Rice Specialties

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamb Biryani</td>
<td>$19.95</td>
<td>An ornate rice dish cooked with boneless lamb herbs &amp; spices, garnished with nuts &amp; raisins</td>
</tr>
<tr>
<td>Goat Biryani</td>
<td>$19.95</td>
<td>Goat meat pieces (bone-in) cooked with herbs, spices, garnished with nuts &amp; raisins</td>
</tr>
<tr>
<td>Chicken Biryani</td>
<td>$19.95</td>
<td>Basmati rice cooked with boneless chicken, garnished with nuts &amp; raisins</td>
</tr>
<tr>
<td>Shrimp Biryani</td>
<td>$19.95</td>
<td>Basmati rice cooked with shrimp &amp; fresh spices, garnished with nuts &amp; raisins</td>
</tr>
<tr>
<td>Fish Biryani</td>
<td>$19.95</td>
<td>Basmati rice cooked with fish &amp; fresh spices, garnished with nuts &amp; raisins</td>
</tr>
<tr>
<td>Paneer or Vegetable Biryani</td>
<td>$16.95</td>
<td>A vegetarian treat, basmati rice cooked with fresh seasonal vegetables, nuts, raisins &amp; paneer</td>
</tr>
</tbody>
</table>

### Rice Pulao
- $8.95
- Basmati rice cooked with green peas & carrots

### Saffron Rice
- $8.95
- Lightly spiced basmati rice cooked with saffron

## Condiments

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raita</td>
<td>$4.95</td>
<td>Fresh yogurt spiced with onions, tomatoes &amp; cucumbers</td>
</tr>
<tr>
<td>Mixed Pickle</td>
<td>$3.95</td>
<td>Hot &amp; spicy assorted mixed vegetable pickle</td>
</tr>
<tr>
<td>Papadum</td>
<td>$2.95</td>
<td>Roasted large chips, spicy, made with lentils</td>
</tr>
<tr>
<td>Mango Chutney</td>
<td>$4.95</td>
<td></td>
</tr>
<tr>
<td>Indian Salad</td>
<td>$8.95</td>
<td>Served with yogurt dressing</td>
</tr>
</tbody>
</table>

## Appetizers

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp Soup</td>
<td>$8.95</td>
<td>Tomato onion based soup with shrimp</td>
</tr>
<tr>
<td>Spicy Daal Soup (V)</td>
<td>$6.95</td>
<td>Indian style lentil soup</td>
</tr>
<tr>
<td>Mulligattayy Soup</td>
<td>$7.95</td>
<td>A mildly flavored multigatta soup enriched with rice</td>
</tr>
</tbody>
</table>

## Fresh Breads

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Masala Naan</td>
<td>$4.95</td>
<td>Spicy naan stuffed with onions, cauliflower, paneer with herbs &amp; spices</td>
</tr>
<tr>
<td>Bread Basket</td>
<td>$6.95</td>
<td>Naan, garlic naan, aloo paratha</td>
</tr>
<tr>
<td>Tandoori Naan</td>
<td>$6.95</td>
<td>A must for every meal. Leavened white flour bread, baked in the tandoor</td>
</tr>
<tr>
<td>Roti</td>
<td>$2.95</td>
<td>Whole wheat bread cooked in tandoor</td>
</tr>
<tr>
<td>Garlic Naan/Roti</td>
<td>$3.95</td>
<td>Fresh from the tandoor, topped with minced garlic</td>
</tr>
<tr>
<td>Paneer Naan</td>
<td>$5.95</td>
<td>Bread stuffed with paneer</td>
</tr>
</tbody>
</table>

## Desserts

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onion Kulcha</td>
<td>$4.95</td>
<td>An unleaven white bread stuffed with onions &amp; herbs</td>
</tr>
<tr>
<td>Aaloo Paratha</td>
<td>$4.95</td>
<td>A whole-wheat flour layered bread stuffed with spiced potatoes</td>
</tr>
<tr>
<td>Chicken Naan</td>
<td>$5.95</td>
<td>Bread stuffed with chicken, herbs &amp; spices</td>
</tr>
<tr>
<td>Keema Naan</td>
<td>$6.95</td>
<td>Bread stuffed with minced lamb, herbs &amp; spices</td>
</tr>
<tr>
<td>Peshawri Naan</td>
<td>$6.95</td>
<td>Royal bread stuffed with almond, cashews &amp; raisins</td>
</tr>
<tr>
<td>Cold Coffee</td>
<td>$5.95</td>
<td>Indian coffee topped with whipped cream &amp; cinnamon</td>
</tr>
<tr>
<td>Ras Malai</td>
<td>$5.95</td>
<td>A Bengali dessert prepared from paneer (homemade cheese) in a rich milky sauce, served cold with a light sprinkling of grated pistachio nuts</td>
</tr>
<tr>
<td>Gulab Jamun</td>
<td>$5.95</td>
<td>A North Indian treat. Deep-fried milk dough balls, served hot or cold in a sweet syrup</td>
</tr>
<tr>
<td>Kheer</td>
<td>$4.95</td>
<td>An Indian rice pudding made from milk, rice &amp; an assortment of dry fruit</td>
</tr>
<tr>
<td>Mango Lassi</td>
<td>$4.95</td>
<td>Yogurt based drink with mix of sweet mango (highly recommended)</td>
</tr>
<tr>
<td>Sweet or Salt Lassi</td>
<td>$4.95</td>
<td>Yogurt based drink with choice of sweet &amp; rosewater or salt, jeera, spices &amp; cilantro</td>
</tr>
<tr>
<td>Mango Ice Cream</td>
<td>$6.95</td>
<td>Light &amp; creamy, what a delight</td>
</tr>
<tr>
<td>Masala Chai</td>
<td>$2.95</td>
<td></td>
</tr>
<tr>
<td>Indian Coffee</td>
<td>$5.95</td>
<td></td>
</tr>
<tr>
<td>Soft Drink/Bottled Water</td>
<td>$2.95</td>
<td></td>
</tr>
</tbody>
</table>

## Hours of Operation

**Lunch**  
Mon-Sun: 11:30am - 2:30pm  4:30pm - 9:30pm

**Dinner**
Mon-Sun: 4:30pm - 9:30pm

## Catering for All Occasions!

Tel: 216-221-0676

Visit us on the web  
www.IndiaGardenCleveland.com

India Garden  
Bar & Restaurant

7-Day Lunch Buffet  
Tel: 216-221-0676

7: 18405 Detroit Road  
Lakewood, Ohio 44107
**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** $16.95 (half) $28.95 (full)
- Chicken marinated with herbs & spices

**Tandoori Shrimp** $22.95
- Jumbo shrimp marinated with mild spices

**Boti Kabab** $20.95
- Medallions of boneless lamb marinated with array of spices, slowly grilled in clay oven

**Malai Kabab** $18.95
- Boneless chicken breast pieces, marinated in yogurt, cream cheese, mildly spiced

**Chicken Tikka** $18.95
- Boneless chicken breast pieces, marinated in ginger, garlic, cream cheese paste

**Paneer Tikka** $18.95
- Homemade cheese (Paneer) marinated in yogurt & herbs & spices

**Main Course (Non-Vegetarian)**

**Butter Chicken** $17.95
- Tender boneless chicken, marinated & broiled, cooked in tomato cream sauce, with nuts & raisins

**Chicken Tikka Masala** $17.95
- Tender pieces of chicken, marinated with our special ingredients, cooked with fresh onion, tomatoes & spices

**Chicken Mango Curry** $17.95
- Boneless pieces of chicken cooked in mango flavored curry sauce

**Chicken Curry** $17.95
- Boneless chicken cooked with tomatoes, ginger & garlic

**Chicken Korma** $17.95
- Boneless chicken cooked in enticing coconut based cream sauce, with nuts & raisins

**Kadai Chicken** $17.95
- Boneless chicken cooked with fresh tomatoes, julienne of onion, green pepper, in curry sauce

**Madras Chicken** $17.95
- Tender chicken in a slightly spicy tomato & coconut base sauce

**Saag Chicken** $17.95
- Boneless marinated chicken pieces cooked in our special spinach sauce

**Chicken Rogan Josh** $17.95
- Boneless chicken cooked in tomatoes, onion, garlic sauce with yogurt

**Ginger Lamb** $18.95
- Boneless lamb cooked in ginger, garlic, onion sauce

**Lamb Korma** $18.95
- Boneless pieces of lamb cooked in coconut based creamy sauce with nuts & raisins

**Lamb Tikka Masala** $18.95
- Boneless lamb cooked in tomato, onion, garlic curry sauce

**Lamb Saag** $18.95
- Boneless lamb cooked in house special spinach sauce

**Kadai Lamb** $18.95
- Boneless lamb tossed with fresh julienne of tomato, green pepper, onion, herbs & spices

**Lamb Rogan Josh** $18.95
- Boneless lamb pieces, marinated & cooked in yoghurt based curry sauce

**Lamb Vindaloo** $18.95
- Tender lamb cooked with potatoes in vindaloo sauce

**Goat Curry** $18.95
- Goat meat (bone-in) cooked with ginger, garlic, onion, tomatoes curry sauce

**Goat Rogan Josh** $18.95
- Goat meat (bone-in) cooked in curry sauce with yogurt

**Main Course (Vegetarian)**

Most of the vegetarian dishes can be made vegan

**Malai Kofta** $15.95
- Potato balls stuffed with “Paneer” a homemade cheese. Cooked in light creamy sauce with nuts & raisins

**Baingan Bharta** $15.95
- Whole eggplants roasted & peeled then puréed with fresh onions & tomatoes, seasoned with herbs & spices

**Chana Saag** $15.95
- Chickpeas cooked with puréed spinach sauce with mild spices & herbs

**Aaloo Gobhi** $15.95
- Fresh cauliflower & potatoes cooked with fresh coriander, tomatoes & spices

**Mixed Vegetable Jalfrezie** $15.95
- A variety of vegetables & paneer sautéed with onion, green peppers and tomatoes

**Vegetable Korma** $15.95
- A variety of vegetables cooked in coconut based cream sauce with mild spices

**Aaloo Korma** $15.95
- Potatoes cooked in a tangy tomato cream and coconut sauce

**Kadai Paneer** $15.95
- Paneer cubes marinated & sautéed with fresh vegetables & Kadai spices

**Chana Masala** $14.95
- Chickpeas cooked with fresh onions, tomatoes & spices

**Blendi Masala** $15.95
- Cut okra cooked with onion, tomatoes & bell peppers

**Dal Makhani** $14.95
- Creamed lentils cooked with tomatoes & spices

**Aaloo Matar** $14.95
- Potatoes & green peas cooked with tomatoes, onions & spices

**Dum Aaloo** $15.95
- Stuffed potatoes with cheese & vegetables, cooked in coconut based cream sauce

**Jaar Daal** $14.95
- Yellow Lentils cooked with ginger, garlic, onions & tomatoes

**Seafood**

**Fish Curry** $20.95
- Pieces of salmon cooked in our house special curry sauce

**Shrimp Curry** $20.95
- Shrimp cooked in tomato based onion curry garlic sauce

**Shrimp Vegetable Curry** $20.95
- Jumbo shrimp cooked with fresh green pepper, onions & tomatoes

**Shrimp Korma** $20.95
- Shrimp cooked in coconut base sauce mixed with cream, spices, nuts & raisins

**Shrimp Saag** $20.95
- Shrimp cooked in spinach puree with herbs & spices

**Shrimp Vindaloo** $20.95
- Shrimp & potatoes cooked in world famous vindaloo sauce, based of ginger, garlic, tomato & onion with spices

** Mussel Curry** $20.95
- Mussels cooked in onion, garlic & tomato based sauce with light cream

**Vegan Option Available for Most Dishes**

Substitute Cream with Coconut Milk