

## Rice Specialties

### Lamb Biryani \$16.95

An ornate rice dish cooked with boneless lamb herbs & spices, garnished with nuts & raisins

### Goat Biryani \$17.95

Goat meat pieces (bone-in) cooked with herbs, spices, garnished with nuts & raisins

### Chicken Biryani \$15.95

Basmati rice cooked with boneless chicken, garnished with nuts & raisins

### Shrimp Biryani \$18.95

Basmati rice cooked with shrimp & fresh spices, garnished with nuts & raisins

### Fish Biryani \$18.95

Basmati rice cooked with fish & fresh spices, garnished with nuts & raisins

### Paneer or Vegetable Biryani \$14.95

A vegetarian treat, basmati rice cooked with fresh seasonal vegetables, nuts, raisins & cashews or paneer

### Rice Pulao \$6.95

Basmati rice cooked with green peas & carrots

### Saffron Rice \$6.95

Lightly spiced basmati rice cooked with saffron

## Condiments

### Raita \$3.95

Fresh yogurt spiced with onions, tomatoes & cucumbers

### Mixed Pickle \$2.95

Hot & spicy assorted mixed vegetable pickle

### Paapadum \$1.95

Roasted large chips, spicy, made with lentils

### Mango Chutney \$3.95

### Indian Salad \$6.95

Served with yogurt dressing

## Appetizers

### Shrimp Soup \$5.95

Tomato onion based soup with shrimp

### Spicy Daal Soup \$4.95 (v)

Indian style lentil soup

### Mulligatawny Soup \$5.95

A mildly flavored mulligatawny soup enriched with rice

### Tomato Soup \$4.95

A refreshingly delicious soup made from fresh tomatoes

### Gobi 65 \$7.95

Cauliflower slightly battered and marinated with 65 masala and deep fried

### Chicken 65 \$8.95

Marinated chicken fried with homemade spices and curry leaves

### Samosas \$3.95

Flaky pastry shells filled with potatoes, peas & mildly spiced (2pcs.)

### Vegetable Pakora \$6.95

Spinach, potatoes & mixed vegetables, dipped in gram flour, deep fried

### Mixed Vegetable Platter (Serves 2) \$9.95

Delicious assortment of samosas, pakora & aaloo tikki. (mashed potatoes with green peas & mildly flavored)

### Kalamari Pakora \$11.95

Crispy kalamari rings dipped in gram flour batter, deep fried

### Paneer Pakora \$11.95

Homemade cheese cubes (Paneer) dipped in gram flour, mildly spiced, deep fried

### Shrimp Pakora \$12.95

Jumbo shrimp lightly battered with fresh herbs & spices, deep fried

## Fresh Breads

### Masala Naan \$4.95

Spicy naan stuffed with onions, cauliflowers, paneer with herbs & spices

### Bread Basket \$7.95

Naan, garlic naan, aaloo parathia

### Tandoori Naan \$1.95

A must for every meal. Leavened white flour bread, baked in the tandoor

### Roti \$1.95

Whole wheat bread cooked in tandoor

### Garlic Naan/Garlic Roti \$2.95

Fresh from the tandoor, topped with minced garlic

### Lacha Paratha \$3.95

Multi-layered whole wheat bread enriched with butter

### Onion Naan/Roti \$2.95

### Paneer Naan \$4.95

Bread stuffed with grated paneer

### Onion Kulcha \$3.95

An unleaved white bread stuffed with onions & herbs

### Aaloo Paratha \$3.95

A whole-wheat flour layered bread stuffed with spiced potatoes

### Chicken Naan \$4.95

Bread stuffed with chicken, herbs & spices

### Keema Naan \$4.95

Bread stuffed with minced lamb, herbs & spices

### Peshawri Naan \$5.95

Royal bread stuffed with almond, cashews & raisins

## Desserts

### Cold Coffee \$5.95

Indian coffee topped with whipped cream & cinnamon

### Ras Malai \$4.95

A Bengali dessert prepared from paneer (homemade cheese) in a rich milk sauce, served cold with a light sprinkling of grated pistachio nuts

### Gulab Jamun \$4.95

A North Indian treat. Deep-fried milk dough balls, served hot or cold in a sweet syrup

### Kheer \$3.95

An Indian rice pudding made from milk, rice & an assortment of dry fruit

### Mango Lassi \$3.95

Yogurt based drink with mix of sweet mango (highly recommended)

### Sweet or Salt Lassi \$3.95

Yogurt based drink with choice of sweet & rosewater or salt, jeera, spices & cilantro

### Mango Ice Cream \$4.95

Light & creamy, what a delight

### Masala Chai \$1.95

Indian Coffee (Cappuccino Style) \$3.95

Soft Drink/Bottled Water \$2.95

Visit us on the web  
[www.IndiaGardenCleveland.com](http://www.IndiaGardenCleveland.com)



# India Garden

## Bar & Restaurant

Catering for All Occasions!

216-221-0676

## Hours of Operation

Lunch

Dinner

Wed-Mon: 11:30am - 2:30pm 4:30pm - 9:30pm

Tuesday Closed

## 6-Day Lunch Buffet

Tel: 216-221-0676

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 \$14.95 (half) \$24.95 (full)**

Chicken marinated with herbs & spices

**Tandoori Shrimp \$18.95**

Jumbo shrimp marinated with mild spices

**Boti Kabab \$18.95**

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

**Malai Kabab \$16.95**

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

**Chicken Tikka \$16.95**

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

**Paneer Tikka \$16.95**

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

## Main Course (Non-Vegetarian)

**Butter Chicken \$15.95**

Tender boneless chicken, marinated & broiled, cooked in tomato cream sauce, with nuts & raisins

**Chicken Tikka Masala \$15.95**

Tender pieces of chicken, marinated with our special ingredients, cooked with fresh onion, tomatoes & spices

**Chicken Mango Curry \$15.95**

Boneless pieces of chicken cooked in mango flavored curry sauce

**Chicken Curry \$15.95**

Boneless chicken cooked with tomatoes ginger & garlic

**Chicken Korma \$15.95**

Boneless chicken cooked in enticing coconut based cream sauce, with nuts & raisins

Please advise of any allergies to your server.

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

**Kadai Chicken \$15.95**

Boneless chicken cooked with fresh tomatoes juliens of onion, green pepper, in curry sauce

**Madras Chicken \$15.95**

Tender chicken in a slightly spicy tomato & coconut base sauce

**Saag Chicken \$15.95**

Boneless marinated chicken pieces cooked in our special spinach sauce

**Chicken Rogan Josh \$15.95**

Boneless chicken cooked in tomatoes, onion, garlic sauce with yogurt

**Ginger Lamb \$16.95**

Boneless lamb cooked in ginger, garlic, onion sauce

**Lamb Korma \$16.95**

Boneless pieces of lamb cooked in coconut based creamy sauce with nuts & raisins

**Lamb Tikka Masala \$16.95**

**Lamb Curry \$16.95**

Boneless lamb cooked in tomato, onion, garlic curry sauce

**Lamb Saag \$16.95**

Boneless lamb cooked in house special spinach sauce

**Kadai Lamb \$16.95**

Boneless lamb tossed with fresh juliens of tomato, green pepper, onion, herbs & spices

**Lamb Rogan Josh \$16.95**

Boneless lamb pieces, marinated & cooked in yogurt based curry sauce

**Lamb Vindaloo \$16.95**

Tender lamb cooked with potatoes in vindaloo sauce

**Goat Curry \$17.95**

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

**Goat Rogan Josh \$17.95**

Goat meat (bone-in) cooked in curry sauce with yogurt

## Main Course (Vegetarian)

Most of the vegetarian dishes can be made vegan

**Malai Kofta \$14.95**

Potato balls stuffed with "Paneer" a homemade cheese. Cooked in light creamy sauce with nuts & raisins

**Baingan Bhartha \$14.95**

Whole eggplants roasted & peeled then puréed with fresh onions & tomatoes, seasoned with herbs & spices

**Chana Saag \$14.95**

Chickpeas cooked with puréed spinach sauce with mild spices & herbs

**Aaloo Gobhi \$13.95**

Fresh cauliflower & potatoes cooked with fresh coriander, tomatoes & spices

**Mixed Vegetable Jalfrezie \$14.95**

A variety of vegetables & paneer sautéed with onion, green peppers and tomatoes

**Vegetable Korma \$14.95**

A variety of vegetables cooked in coconut based cream sauce with mild spices

**Aaloo Korma \$14.95**

Potatoes cooked in a tangy tomato cream and coconut sauce

**Kadai Paneer \$14.95**

Paneer cubes marinated & sautéed with fresh vegetables & Kadai spices

**Chana Masala \$12.95**

Chickpeas cooked with fresh onions, tomatoes & spices

**Bhindi Masala \$14.95**

Cut okra cooked with onion, tomatoes & bell peppers

**Daal Makhani \$12.95**

Creamed lentils cooked with tomatoes & spices

**Aaloo Matar \$12.95**

Potatoes & green peas cooked with tomatoes, onions & spices

**Dum Aaloo \$13.95**

Stuffed potatoes with cheese & vegetables, cooked in coconut based cream sauce

**Joor Daal \$12.95**

Yellow Lentils cooked with ginger, garlic, onions & tomatoes

**Paneer Makhani \$14.95**

**Matar Paneer \$14.95**

Green peas and paneer (Indian cheese) cooked in tomatoes, creamy sauce

**Vegetable Mango Curry \$13.95**

Selected vegetables cooked with mango & curry sauce

**Aaloo Saag \$12.95**

Potatoes cooked in spinach purée

**Saag Paneer \$14.95**

Homemade cheese (Paneer) cooked in house special spinach sauce

**Shahi Paneer \$16.95**

Grated paneer cooked in tomato cream sauce

## Seafood

**Fish Curry \$18.95**

Pieces of salmon cooked in our house special curry sauce

**Shrimp Curry \$18.95**

Shrimp cooked in tomato based onion curry garlic sauce

**Shrimp Vegetable Curry \$18.95**

Jumbo shrimp cooked with fresh green pepper, onions & tomatoes

**Shrimp Korma \$18.95**

Shrimp cooked in coconut based sauce mixed with cream, spices, nuts & raisins

**Shrimp Saag \$18.95**

Shrimp cooked in spinach purée with herbs & spices

**Shrimp Vindaloo \$18.95**

Shrimp & potatoes cooked in world famous vindaloo sauce, based of ginger, garlic, tomato & onion with spices

**Mussel Curry \$18.95**

Mussels cooked in onion, garlic & tomato based sauce with light cream

**Vegan Option Available for Most Dishes**

Substitute Cream with Coconut Milk