



Little India

Available for Delivery

Sunday	11:30 AM - 9:00 PM
Monday	11:30 AM - 9:00 PM
Tuesday	11:30 AM - 9:00 PM
Wednesday	11:30 AM - 9:00 PM
Thursday	11:30 AM - 9:00 PM
Friday	11:30 AM - 9:15 PM
Saturday	11:30 AM - 9:15 PM

Vegetarian Lunch Specials

- 40. Aloo Gobi** **\$6.95**
Fresh cauliflower and potatoes, cooked dry with spring onions and tomatoes.
- 41. Chana Masala** **\$6.95**
A North Indian speciality, subtly flavored chick peas cooked on a slow fire with a blend of tomatoes, ginger and garlic.
- 42. Dal Makhni** **\$6.95**
Black lentils and kidney beans cooked in onions and tomatoes.
- 43. Aloo Mattar** **\$6.95**
Garden fresh green peas and potatoes with fresh spices.
- 44. Mattar Paneer** **\$6.95**
Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.
- 45. Palak Paneer** **\$6.95**
fresh home made cheese smothered in freshly ground spinach
- 46. Aloo Palak** **\$6.95**
Potatoes cooked in ground spinach with a special blend of spices.
- 47. Navrattan Korma** **\$6.95**
Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.
- 48. Baingan Bharta** **\$6.95**
Fresh eggplant baked in an open flame, mashed and sauteed with green peas, onions and tomatoes.
- 49. Bhindi Masala** **\$6.95**
Garden fresh okra sauteed with onions, tomatoes and spices.
- 50. Malai Kofta** **\$6.95**
Vegetable dumpling stuffed with cottage cheese and raisins, cooked in creamy sauce.
- 51. Shahi Mughlai Paneer** **\$6.95**
Fresh homemade cottage cheese simmered in a tangy tomato sauce.
- 52. Yellow Tadka Dal** **\$6.95**
Yellow lentils with cumin seeds, ginger, and garlic.

- 53. Vegetable Madrass** **\$6.95**
Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves
- 54. Spinach Kootu** **\$6.95**
Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices

Chicken Lunch Specials

- 55. Chicken Curry** **\$6.95**
Boneless chicken cooked in our mildly spiced curry sauce
- 56. Melagu Chettinad Chicken** **\$7.95**
Amust try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce
- 57. Chicken Vindaloo** **\$7.95**
Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar
- 58. Andhra Chicken** **\$7.95**
Spicy chicken coconut, onion, curry leaves, green chillis
- 59. Chicken Madrass** **\$7.95**
Boneless chicken cooked with coconut and tomatoes
- 60. Chicken Saag** **\$7.95**
Boneless chicken cooked in fresh creamed spinach
- 61. Chicken Korma** **\$7.95**
Boneless chicken cooked in mild cashew sauce with fruits
- 62. Chicken Mango** **\$7.95**
Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs and spices
- 63. Chicken Makhni** **\$7.95**
Broiled chicken pieces cooked in a creamy tomato sauce
- 64. Chicken Tikka Masala** **\$7.95**
BBQ Chicken cooked in tomato sauce with exciting herbs and spices
- 65. Chicken Kadai** **\$7.95**
Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger and spices

Lamb Lunch Specials

- 66. Cochin Coconut Lamb** **\$8.95**
A must try! Spiced lamb, potatoes, curry leaves, dry red chillies and coconut sauce
- 67. Lamb Patia** **\$8.95**
Mildly spiced, cooked in a mango chutney with mint, ginger and herbs
- 68. Lamb Pepper Fry** **\$8.95**
Sauteed lamb coconut, dry red chillies, peppercorn and browned onion and tomatoes
- 69. Kheema Mattar** **\$8.95**
Spiced ground lamb, green peas, cumin-infused onion sauce
- 70. Lamb Madras** **\$8.95**
lamb cooked with coconut and flavored with mustard seeds and curry leaves
- 71. Lamb Curry** **\$8.95**
Tender lamb cubes cooked in curry sauce with onion, ginger, tomatoes and spices

- 72. Lamb Roganjosh** **\$8.95**
Lamb cubes from Kashmir cooked with yogurt and saffron
- 73. Lamb Vindaloo** **\$8.95**
Lamb and potatoes in a sharply spiced tangy sauce with a touch of vinegar
- 74. Lamb Saag** **\$8.95**
Tender lamb pieces cooked in fresh creamed spinach with traditional spices
- 75. Lamb Pasanda** **\$8.95**
Lamb cubes cooked with creamy sauce, herbs, spice and topped with cashew nuts
- 76. Lamb Boti Kabab Masala** **\$8.95**
A northern delicacy! Juicy pieces of lamb marinated overnight and simmered in light sauce with yogurt, onion and mild spices

Seafood Lunch Specials

- 77. Shrimp Curry** **\$8.95**
Jumbo shrimps simmered in a delectable sauce with tomatoes, onions and ginger
- 78. Shrimp Saag** **\$8.95**
Shrimp cooked with mildly spiced spinach
- 79. Shrimp Malai Curry** **\$8.95**
Shrimp, raisins, ginger, fennel and coconut tomato sauce
- 80. Shrimp Vindaloo** **\$8.95**
Shrimp and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar
- 81. Shrimp Madrass** **\$8.95**
Shrimp cooked with coconut flavored with mustard seeds and curry leaves.
- 82. Shrimp Tandoori Masala** **\$8.95**
Clay oven baked shrimps cooked in tomato sauce with exciting herbs and spices.
- 83. Goan Fish Curry** **\$8.95**
Fresh fish simmered in a traditional, mildly spiced coconut sauce with curry leaves.
- 84. Fish Vindaloo** **\$8.95**
Fish and potatoes cooked in a sharply spiced tangy sauce with a touch of vinegar
- 85. Fish Masala** **\$8.95**
Fresh fish smothered in rich tomato masala sauce.
- 86. Meen Moilee** **\$8.95**
A must try! Pan grilled fish, onions, curry leaves, lemon, coconut sauce.

Biryani Lunch Specials

- 87. Vegetable Biryani** **\$7.95**
Mixed vegetables cooked in mild spices with aromatic basmati rice
- 88. Chicken Biryani** **\$8.95**
Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices
- 89. Lamb Biryani** **\$9.95**
Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spices
- 90. Shrimp Biryani** **\$10.95**
Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.

- 91. Mixed Biryani** **\$11.95**
Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp and vegetables in a blend of exotic herbs and spices

Appetizers

- 1. Kuchumber Salad (cold)** **\$4.95**
Indian style salad with freshly chopped cucumber and tomato lightly seasoned
- 2. Green Salad (cold)** **\$4.95**
A combination of fresh greens with house dressing
- 3. Dahi Papri (cold)** **\$4.95**
Special chips, skieed to your taste, served with chick peas, potatoes and topped with yogurt and tamarind sauce
- 4. Allo Chaat (cold)** **\$4.95**
Cubes of potatoes in spicy sauce with chick peas and tomatoes
- 5. Chicken Chaat (cold)** **\$6.95**
Cubes of marinated boneless chicken cooked in clay oven and tossed in spicy sauce with cubes of cucumbers and tomatoes
- 6. Vegetable Somosa (hot)(2)** **\$4.95**
Crispy patties stuffed with mildly spiced vegetables
- 7. Vegetable Pakora (hot)** **\$4.95**
Mildly spiced vegetable fritters
- 8. Aloo Tikki (hot)** **\$4.95**
Mashed potato patty dipped in chick peas batter
- 9. Onion Bhajia (hot)** **\$4.95**
Fresh onion fritters
- 10. Paneer Pakora (hot)** **\$5.95**
Fresh homemade cheese fritters
- 11. Meat Samosa (hot)** **\$5.95**
Crispy turnover stuffed with ground lamb
- 12. Chicken Wings Kalmi Kabab (hot)** **\$5.95**
Indian style Buffalo wings
- 13. Chicken Pakora (hot)** **\$5.95**
Finger shaped boneless chicken fritters
- 14. Vegetable Platter (hot)** **\$8.95**
Assorted vegetarian appetizers
- 15. House Special Platter (for 2)(hot)** **\$9.95**
Assorted veg & no-veg appetizer, recommended for two

Hot Soups

- 16. Lentil Soup** **\$2.95**
An old Favorite, made with lentils
- 17. Mullugatwany Soup** **\$3.95**
Lentil soup with rice and mixed vegetables
- 18. Tomato Soup** **\$3.95**
Tomato soup with exotic spices
- 19. Chicken Soup** **\$3.95**
Chicken soup with our chef's special spices

Breads

- 20. Tandoori or Chapatti (bread)** **\$2.95**
Leavened whole wheat soft bread baked in clay oven

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

Tandoori Sizzlers

All entrees served with Basmati Rice. Tandoor is a traditional pitcher shaped charcoal fired clay oven which retains the juices and flavor of meat and bakes it to perfection

33. Tandoori Chicken	\$10.95
<i>An international favorite - marinated overnight in yogurt and freshly ground spices, broiled in tandoor.</i>	
34. Chicken Tikka	\$11.95
<i>Boneless chunks of chicken subtly flavored and broiled in tandoor.</i>	
35. Malai Kabab	\$11.95
<i>Succulent chunks of white chicken marinated in sour cream with white peppers, cashews, and barbecued on a siewer in tandoor</i>	
36. Boti Kabab	\$13.95
<i>Cubes of lamb marinated in yogurt and spices, broiled in a clay oven</i>	
37. Seekh Kabab	\$13.95
<i>Ground lamb seasoned with herbs and spices, grilled on skewers</i>	
38. Shrimp Tandoori	\$15.95
<i>Jumbo shrimp seasoned with fresh herbs and spices broiled on charcoal.</i>	
39. Tandoori Mixed Grill	\$16.95
<i>Chef recommended exciting assortment of tandoori specialties.</i>	

Chicken Specials

All entrees served with Basmati Rice. All made from white chunks of chicken.

55. Chicken Curry	\$12.95
<i>Boneless chicken cooked in our mildly spiced curry sauce</i>	
56. Melagu Chettinad Chicken	\$14.95
<i>Amust try! Spicy chicken with peppercorn, rich chef spices, coconut, curry leaves infused tomato sauce</i>	
57. Chicken Vindaloo	\$13.95
<i>Boneless chicken and potatoes in a highly spiced sauce with a touch of vinegar</i>	
58. Andhra Chicken	\$14.95
<i>Spicy chicken coconut, onion, curry leaves, green chilis</i>	
59. Chicken Madrass	\$13.95
<i>Boneless chicken cooked with coconut and tomatoes</i>	
60. Chicken Saag	\$13.95
<i>Boneless chicken cooked in fresh creamed spinach</i>	
61. Chicken Korma	\$13.95
<i>Boneless chicken cooked in mild cashew sauce with fruits</i>	
62. Chicken Mango	\$13.95
<i>Mildly spiced chicken cooked in mango, tomatoes, touch of sugar, lemon juice, herbs and spices</i>	
63. Chicken Makhni	\$13.95
<i>Broiled chicken pieces cooked in a creamy tomato sauce</i>	
64. Chicken Tikka Masala	\$13.95
<i>BBQ Chicken cooked in tomato sauce with exciting herbs and spices</i>	
65. Chicken Kadai	\$13.95
<i>Boneless chicken cooked in an Indian wok with chopped tomatoes, onion, garlic, ginger and spices</i>	

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<i>A must try! Spiced lamb, potatoes, curry leaves, dry red chillies and coconut sauce</i>	
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<i>Mildly spiced, cooked in a mango chutney with mint, ginger and herbs</i>	
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Garden fresh green peas and potatoes with fresh spices.
- 44. Mattar Paneer** **\$11.95**
Fresh homemade cheese, cooked gently with tender garden peas and fresh spices.
- 45. Palak Paneer** **\$11.95**
fresh home made cheese smothered in freshly ground spinach

- 46. Aloo Palak** **\$11.95**
Potatoes cooked in ground spinach with a special blend of spices.
- 47. Navrattan Korma** **\$11.95**
Seasoned fresh mixed vegetables cooked in creamy cashew and almond sauce.
- 48. Baingan Bharta** **\$11.95**
Fresh eggplant baked in an open flame, mashed and sauteed with green peas, onions and tomatoes.
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Garden fresh okra sauteed with onions, tomatoes and spices.
- 50. Malai Kofta** **\$11.95**
Vegetable dumpling stuffed with cottage cheese and raisins, cooked in creamy sauce.
- 51. Shahi Mughlai Paneer** **\$12.95**
Fresh homemade cottage cheese simmered in a tangy tomato sauce.
- 52. Yellow Tadka Dal** **\$10.95**
Yellow lentils with cumin seeds, ginger, and garlic.
- 53. Vegetable Madrass** **\$11.95**
Seasoned fresh mixed vegetables cooked with coconut and flavored with mustard seeds and curry leaves
- 54. Spinach Kootu** **\$10.95**
Spinach, curry leaves, yellow lentils mildly spiced with south Indian spices

Biryani Specials

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- 88. Chicken Biryani** **\$13.95**
Fragrant long grain rice cooked in a sealed pot with succulent pieces of chicken in a blend of mild spices
- 89. Lamb Biryani** **\$14.95**
Fragrant long grain basmati rice cooked in a sealed pot with succulent pieces of lamb in a blend of exotic herbs and spices
- 90. Shrimp Biryani** **\$15.95**
Fragrant long grain basmati rice cooked in a sealed pot with juicy jumbo shrimp in a blend of exciting spices.
- 91. Mixed Biryani** **\$16.95**
Fragrant biryani rice cooked with succulent pieces of chicken, lamb, shrimp and vegetables in a blend of exotic herbs and spices
- 92. Lemon Rice** **\$6.00**
Basamati rice tempered with mustard seeds, curry leaves and lemon juice
- 93. Coconut Rice** **\$6.00**
A basamati rice specialty, tempered with mustard seeds, curry leaves, and fresh grated coconut
- 94. Basmati Rice** **\$2.95**

House Specials

Tender chicken, juicy lamb and jumbo shrimp, smothered in different traditional sauces

- 95. Mixed Vindaloo** **\$14.95**
Sharply spiced tangy sauce with a touch of vinegar
- 96. Mixed Madrass** **\$14.95**
Coconut and tomato sauce

97. Mixed Korma **\$14.95**

Mild creamy cashew and almond sauce

98. Mixed Masala **\$15.95**

Clay oven baked originals cooked in tomato sauce with exciting herbs and spices

Accompaniments

101. Mango Chutney (sweet) **\$2.95**

102. Mixed Pickle **\$2.95**

Mixed vegetable in oil with exotic spices

103. Raita **\$2.95**

Homemade yogurt with cucumbers, tomatoes and mint leaves

104. Papadam **\$2.95**

Desserts

105. Kheer Badami **\$3.95**

Homemade rice pudding with cardamon, almonds and raisins. Served cold

106. Gulab Jamun **\$3.95**

Cinnamon flavored pastry sponge, soaked in honey and rose water. Served warm.

107. Mango Kulfi **\$3.95**

Homemade ice-cream with crushed nuts and saffron

108. Carrot Halawa **\$4.95**

Homemade carrot pudding with cardamom, raisins and almonds. Served warm.

Beverages

903. Indian Iced Tea **\$2.95**

904. Sweet Lassi **\$2.95**

Cool refreshing and delicious yogurt drink

905. Mango Lassi **\$3.95**

Mango flavored yogurt drink

906. Mango Shake **\$3.95**

907. Indian Tea (hot) **\$2.95**