



APPETIZERS

All are served with Mint and Tamarind Chutneys

Vegetable Samosa (G) 2 pieces 5.95
pastry filled with spiced potatoes & green peas, fired

Onion Bhaji (V) 4 pieces 6.95
onion slices drenched in a chickpea batter, fried

Vegetable Pakora (V) 4 pieces 6.95
mixed vegetables dressed in a chickpea flour, fired

Chicken Pakora 4 pieces 7.95
chicken tenders dipped in a chickpea batter, fried

Assorted Snacks 10.95
vegetable samosa, onion bhaji, chicken pakora & vegetable pakora

SOUPS

Saag Shorba (D) 3.95
delicious soup made from spinach, onions, tomatoes & cream

ACCOMPANIMENTS

Cucumber Raita (D) 2.95
a tangy yogurt sauce with cucumber & spices

Green Salad (V) 6.95
cucumber, red onions, carrot, green chillies, lime & spices

Basmati Rice (V) 3.95
steamed fragrant long grain rice

Papadam (V) 2.95
lentil flour wafers speckled with black pepper & cumin

TANDOORI DISHES

A Tandoor is a clay oven in which coal is at a glow at all times. Chicken and Shrimp are skewered in a long skewer and grilled over charcoal, never touching the coal. Tandoori specialties are served sizzling, with onions, bell pepper and a side of rice.

Chicken Tandoori (D) 17.95
boneless chicken thigh marinated in yogurt & spices

Shrimp Tandoori (D) 21.95
jumbo shrimp marinated in yogurt & spices

Little India Paneer 17.95
house made cheese marinated in spices

ALLERGENS

Contains: (D) Dairy (G) Gluten (N) Nuts (V) Vegan

Please let us know of any food allergy, intolerance or dietary restrictions.

Onion Salad (V) 1.95
bed of spiced onions & hot peppers

Mix Pickle (V) 1.95

Mango Chutney (V) 2.95

Mint Chutney (V) 1.95

Tamarind Chutney (V) 1.95



BEVERAGES

Mango Lassi (D) sweet drink blended with mangoes & yogurt	4.95	Soft Drinks coke, diet coke, coke zero, lemonade, sprite, dr pepper	2.95
Strawberry Lassi (D) sweet drink blended with strawberries & yogurt	4.95	Ginger Beer (Non alcoholic)	3.95
Sweet Lassi (D) sweet drink blended with rose water & yogurt	3.95	Non-Alcoholic Beer O'douls	3.95
Mango Lemonade	2.95	Beer	
Indian Chai (Tea) special tea boiled with milk & spices	2.95	Taj Mahal, Lager, 22 oz., India	11.95
Indian Coffee Indian coffee grounds seeped in hot milk	3.00	Squatters Hop Rising Double IPA (9.0% Alcohol), Utah	6.50
Herbal Tea Green tea	2.95	Stella Artois, Lager, Belguim	6.50
Bottled Water still or sparkling	2.95	Franziskaner Hefewizen, Germany	7.50
Little India Lime sweet handcrafted lime juice blended with club soda & spices	3.95	House Wines by the glass	
		Merlot	6.50
		Chardonnay	6.50
		Cabernet	6.50
		White Zinfandel	6.50

DESSERTS

Mango Ice Cream(D) homemade ice cream whipped with mango pulp, vanilla & cream	4.95	Kheer (D) (N) cardamom-flavored rice pudding made with milk and garnished with cashew nuts & golden raisins	3.95
Pistachio Kulfi (D) (N) handmade ice cream whipped with pistachios, cashews, cardamom & cream	4.95	Gulab Jamun (D) (G) a light pastry soaked in rose sugar syrup	3.95



CHICKEN

LAMB

Chicken Tikka Masala (D) 16.95

tandoori chicken breast cooked in a masala base of onions, garlic, ginger, bell pepper, tomatoes, cream & spices

Chicken Coconut Kurma (N) 16.95

chicken cooked in a curry base of onions, cashew nuts, golden raisins, tomatoes & coconut milk

Chicken Makhani (Butter Chicken) (D) (N) 16.95

tandoori chicken cooked with a butter base of onions, garlic, ginger, butter, cashew nuts, golden raisins, tomatoes & spices

Chicken Saag (D) 16.95

chicken cooked in a cream based sauce with spinach & onions

Mango Chicken 16.95

chicken coated with a chickpea batter, sauteed with mangos, onions & tomatoes

Pineapple Chicken 16.95

boneless chicken, sauteed in a tangy pineapple, coconut sauce with potatoes

Chettinad Koolie 16.95

South Indian dish cooked with chicken, potatoes, in an onion & pepper based sauce

Chicken Briyani (D) (N) 17.95

spiced basmati rice blend cooked with chicken, onion, garlic, ginger, cashew nuts, raisins, and spices served with raita

Chicken Curry 16.95

traditional dish cooked with chicken, onions, tomatoes & a curry blend

Lamb Boti Masala (D) 17.95

tandoori lamb cooked in a masala base of onions, bell pepper, tomatoes & cream

Lamb Coconut Kurma (N) 17.95

lamb cooked in a curry base of onions, cashew nuts, golden raisins, tomatoes & coconut milk

Lamb Saag (D) 17.95

lamb cooked in a cream based sauce with spinach & onions

Dhaba Lamb 17.95

slow cooked lamb with potatoes in a curry base of onions & tomatoes

Rogan Josh (D) (N) 17.95

lamb cooked in a cashew & cream sauce with onions & tomatoes

Lamb Vindaloo 17.95

lamb & potatoes in tangy, fiery sauce

Lamb Briyani (D) (N) 18.95

spiced basmati rice blend cooked with lamb, onion, garlic, ginger, cashew nuts, raisins, and served with raita

Lamb Curry 17.95

traditional dish cooked with lamb, onions, garlic, ginger tomatoes and curry spices

Chettinad Lamb 17.95

south india preparation of lamb cooked with potatoes, onions, garlic, ginger, tomatoes and spices

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SEAFOOD

Shrimp Masala (D) 19.95

shrimp cooked in a masala base of onions, bell pepper, tomatoes & cream

Shrimp Coconut Kurma (N) 19.95

shrimp cooked in a curry base of onions, tomatoes, garlic, ginger, cashew nuts, golden raisins, spices & coconut milk

Shrimp Saag (D) 19.95

shrimp cooked in a cream based sauce with spinach & onions

Pineapple Shrimp 19.95

shrimp cooked with pineapple, tomatoes, & coconut cream

Shrimp Curry 19.95

traditional dish cooked with shrimp, onions, garlic, ginger tomatoes and curry spices



VEGETARIAN & VEGAN

Vegetable Coconut Kurma (N) (V) mixed vegetables cooked with onions, tomatoes, cashew nuts, golden raisins, coconut milk & spices	15.95
Channa Masala (V) garbanzo beans cooked in an onion & tomatoes & spices	13.95
Mixed Vegetable Curry (V) mixed vegetables steeped in a curry sauce of onions & tomatoes	13.95
Coconut Tofu (V) tofu cooked in a curry base of coconut milk	13.95
Punjabi Daal (V) lentils cooked with onions, tomatoes & spices	13.95
Yellow Daal (V) whipped toor daal (yellow lentils) cooked with onions, tomatoes & spices	13.95
Aloo Gobi (V) potatoes and cauliflower cooked with spices	13.95
Mattar Mushroom (V) mushrooms and green peas cooked with spices	13.95
Bhindi Allo (V) okra cooked with potatoes, onions, tomatoes, coconut milk & spices	13.95
Vegetable Briyani (D) (N) spiced basmati rice cooked with vegetables, cashew nuts, golden raisins and spices, served with raita	16.95
Baygan Bharta (D) smoked eggplant mash cooked with green peas, cream & spices	13.95

(D) Dairy (G) Gluten (N) Nuts (V) Vegan

Paneer Masala (D) house-made cheese cooked with bell peppers in a cream sauce	16.95
Vegetable Masala (D) mixed vegetables cooked in a masala base of onions, bell pepper, tomatoes & cream	15.95
Little India Mushroom (D) royal dish made with mushrooms cooked with butter base of onions & tomatoes	15.95
Malai Kofta (D) (N) vegetable balls cooked in a cashew and raisins, cream sauce with onions & tomatoes	15.95
Saag Paneer (D) house-made cheese, spinach, cream & ground spices	15.95

INDIAN FLAT BREADS

Plain Naan (G) (V) flatbread freshly baked in a tandoor	2.95
Garlic Naan (G) (V) flat bread spotted with garlic & cilantro, tandoor fresh	3.50
Onion Naan (G) (V) indian bread with seasoned onions and baked in tandoor (clay oven)	4.50
Peshawari Naan (G) (N) (V) flat bread stuffed with mix of coconut, raisin & cashew, tandoor fresh	5.95
Tandoori Roti (G) (V) whole wheat flat bread, tandoor fresh	2.95
Channa Roti (New !)(GF) special Gluten free bread made with chickpea flour and spices	5.95

Entrees are cooked to order to your desired spice level:

mild, medium, hot or very hot.

Entrees are served with a side of white rice and are garnished with cilantro.



WINE LIST

WHITE WINES	GLASS BOTTLE	RED WINES	GLASS BOTTLE
11. Ecco Domani Pinot Grigio, Italy	7.50 35	21. Dark Horse Cabernet Sauvignon, CA	7.50 30
12. Firestone Sauvignon Blanc, California	7.50 31	22. Blackstone Merlot, California	7.50 30
13. Castle Rock Chardonnay, California	6.50 28	23. Cline Zinfandel, California	7.50 30
14. Scarlet of Paris Rosé, France	29	24. Bogle Petite Sirah, California	31
15. Matua Sauvignon Blanc, New Zealand	32	25. J Lohr Seven Oaks Cabernet, California	37
16. Beringer White Zinfandel, California	25	26. Da Vinci Chianti, Italy	32
17. Hogue Gewurztraminer, Washington	31	27. Alamos Malbec, Argentina	31
SPARKING WINE		28. Perrin Reserve Côtes du Rhône, France	32
31. Korbel Extra Dry, California	37		

HOUSE WINES

Chardonnay 6.50 | Cabernet 6.50 | Merlot 6.50 | Corkage (per bottle) 11