

# LITTLE INDIA



Fine dining



## Locations

American Fork

Heber City

[www.littleindiaut.com](http://www.littleindiaut.com)



## APPETIZERS

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*All are served with Mint and Tamarind Chutneys*

### **Vegetable Samosa (G)** 2 pieces

pastry filled with spiced potatoes & green peas, fried

### **Onion Bhaji (V)** 4 pieces

onion slices drenched in a chickpea batter, fried

### **Vegetable Pakora (V)** 4 pieces

mixed vegetables dressed in a chickpea flour, fried

### **Chicken Pakora** 4 pieces

chicken tenders dipped in a chickpea batter, fried

### **Assorted Snacks**

vegetable samosa, onion bhaji, chicken pakora & vegetable pakora

## SOUPS

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### **Saag Shorba (D)**

delicious soup made from spinach, onions, tomatoes & cream

## ACCOMPANIMENTS

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### **Cucumber Raita (D)**

a tangy yogurt sauce with cucumber & spices

### **Green Salad (V)**

cucumber, red onions, carrot, green chillies, lime & spices

### **Basmati Rice (V)**

steamed fragrant long grain rice

### **Papadam (V)**

lentil flour wafers speckled with black pepper & cumin

## TANDOORI DISHES

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*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)**

boneless chicken thigh marinated in yogurt & spices

### **Shrimp Tandoori (D)**

jumbo shrimp marinated in yogurt & spices

### **Little India Paneer**

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)**

bed of spiced onions & hot peppers

### **Mix Pickle (V)**

### **Mango Chutney (V)**

### **Mint Chutney (V)**

### **Tamarind Chutney (V)**





## BEVERAGES

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### **Mango Lassi (D)**

sweet drink blended with mangoes & yogurt

### **Strawberry Lassi (D)**

sweet drink blended with strawberries & yogurt

### **Sweet Lassi (D)**

sweet drink blended with rose water & yogurt

### **Mango Lemonade**

### **Indian Chai (Tea)**

special tea boiled with milk & spices

### **Indian Coffee**

Indian coffee grounds seeped in hot milk

### **Herbal Tea**

Green tea

### **Bottled Water**

still or sparkling

### **Little India Lime**

sweet handcrafted lime juice blended with club soda & spices

### **Soft Drinks**

coke, diet coke, coke zero, lemonade, sprite, dr pepper

### **Ginger Beer (Non alcoholic)**

### **Non-Alcoholic Beer**

O'douls

### **Beer**

Taj Mahal, Lager, 22 oz., India

Squatters Hop Rising Double IPA  
(9.0% Alcohol), Utah

Stella Artois, Lager, Belgium

Franziskaner Hefewizen, Germany

King Fisher, India

### **House Wines by the glass**

Merlot

Chardonnay

Cabernet

White Zinfandel

## DESSERTS

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### **Mango Ice Cream(D)**

homemade ice cream whipped with mango pulp, vanilla & cream

### **Pistachio Kulfi (D) (N)**

handmade ice cream whipped with pistachios, cashews, cardamom & cream

### **Kheer (D) (N)**

cardamom-flavored rice pudding made with milk and garnished with cashew nuts & golden raisins

### **Gulab Jamun (D) (G)**

a light pastry soaked in rose sugar syrup



## CHICKEN

### **Chicken Tikka Masala (D)**

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

### **Chicken Coconut Kurma (N)**

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

### **Chicken Makhani (Butter Chicken) (D) (N)**

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

### **Chicken Saag (D)**

chicken cooked in a cream based sauce with spinach & onions

### **Mango Chicken**

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

### **Pineapple Chicken**

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

### **Chettinad Koolie**

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

### **Chicken Briyani (D) (N)**

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

### **Chicken Curry**

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

## SEAFOOD

### **Shrimp Masala (D)**

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

### **Shrimp Coconut Kurma (N)**

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

### **Shrimp Saag (D)**

shrimp cooked in a cream based sauce with spinach & onions

## LAMB

### **Lamb Boti Masala (D)**

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

### **Lamb Coconut Kurma (N)**

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

### **Lamb Saag (D)**

lamb cooked in a cream based sauce with spinach & onions

### **Dhaba Lamb**

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

### **Rogan Josh (D) (N)**

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

### **Lamb Vindaloo**

lamb & potatoes in tangy, fiery sauce

### **Lamb Briyani (D) (N)**

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

### **Lamb Curry**

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

### **Chettinad Lamb**

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

## ALLERGENS

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### **Pineapple Shrimp**

shrimp cooked with pineapple, tomatoes, & coconut cream

### **Shrimp Curry**

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

### **Channa Masala (V)**

garbanzo beans cooked in an onion & tomatoes & spices

### **Mixed Vegetable Curry (V)**

mixed vegetables steeped in a curry sauce of onions & tomatoes

### **Coconut Tofu (V)**

tofu cooked in a curry base of coconut milk

### **Punjabi Daal (V)**

lentils cooked with onions, tomatoes & spices

### **Yellow Daal (V)**

whipped toor daal (yellow lentils) cooked with onions, tomatoes & spices

### **Aloo Gobi (V)**

potatoes and cauliflower cooked with spices

### **Mattar Mushroom (V)**

mushrooms and green peas cooked with spices

### **Bhindi Allo (V)**

okra cooked with potatoes, onions, tomatoes, coconut milk & spices

### **Vegetable Briyani (D) (N)**

spiced basmati rice cooked with vegetables, cashew nuts, golden raisins and spices, served with raita

### **Baygan Bharta (D)**

smoked eggplant mash cooked with green peas, cream & spices

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

### **Paneer Masala (D)**

house-made cheese cooked with bell peppers in a cream sauce

### **Vegetable Masala (D)**

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

### **Little India Mushroom (D)**

royal dish made with mushrooms cooked with butter base of onions & tomatoes

### **Malai Kofta (D) (N)**

vegetable balls cooked in a cashew and raisins, cream sauce with onions & tomatoes

### **Saag Paneer (D)**

house-made cheese, spinach, cream & ground spices

## INDIAN FLAT BREADS

### **Plain Naan (G) (V)**

flatbread freshly baked in a tandoor

### **Garlic Naan (G) (V)**

flat bread spotted with garlic & cilantro, tandoor fresh

### **Onion Naan (G) (V)**

indian bread with seasoned onions and baked in tandoor (clay oven)

### **Peshawari Naan (G) (N) (V)**

flat bread stuffed with mix of coconut, raisin & cashew, tandoor fresh

### **Tandoori Roti (G) (V)**

whole wheat flat bread, tandoor fresh

### **Channa Roti (New !)(GF)**

special Gluten free bread made with chickpea flour and spices

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.