



Welcome to the India House Restaurant!

Founded in 1984, the India House began as a small restaurant and imports store selling Indian herbs, spices, books and carry out food in the heart of the Park Avenue neighborhood of Rochester, NY.

The business has since expanded to include two award winning fine dining establishments, two fast casual Express restaurants, a 175 guest banquet hall, and a full service Indian Grocery and Imports Store.

The Dinner Menu offers a variety of tempting choices including lamb, chicken, beef, seafood, vegetarian, vegan, and freshly baked bread from our clay oven.

Our daily Lunch Buffet is a gourmet delight featuring a fine representation of our extensive menu.

Thank you for coming and enjoy your meal!

Beverages

Soft Drink (Coca Cola Products)	\$1.95
Herbal Tea (Select from an Assortment)	\$1.95
Darjeeling Tea (Black Tea)	\$1.95
Coffee	\$1.95
Fruit Juices (Assorted)	\$2.95
Masala Tea (Indian Chai)	\$3.95
Madras Coffee (Indian Cappuccino)	\$3.95
Lassi (Yogurt Shake)	\$4.95
(Mango, Strawberry, Sweet, or Salted)	

Beer

Taj Mahal (12oz)	\$4.95
1947 (12oz)	\$4.95
Heineken (12oz)	\$4.95
Heineken Light (12oz)	\$4.95
Sam Adams (12oz)	\$4.95
Sam Adams Light, (12oz)	\$4.95
Taj Mahal, India (22oz)	\$8.95
Flying Horse, (22oz)	\$8.95
Old Monk 10,000 (22oz)	\$8.95
1947 (22oz)	\$8.95

Wine

	Glass	Bottle
Salmon Run: Riesling, New York	\$7.95	\$28.00
Kendall Jackson: Chardonnay, California	\$7.95	\$28.00
Ecco Domani: Pinot Grigio, Italy	\$7.95	\$28.00
Robert Modavi: Pinot Noir, California	\$7.95	\$28.00
Sula: Shiraz, India	\$7.95	\$28.00
Montes: Malbec, Argentina	\$7.95	\$28.00
Columbia Crest Merlot Washington State	\$7.95	\$28.00
Chateau St. Michelle: Cabernet Sauvignon Washington State	\$7.95	\$28.00

Appetizers

Aloo Samosa\$3.95 Crisp pastry stuffed with delicately spiced peas and potatoes	Chicken Samosa\$5.95 Crisp pastry filled with delicately spiced peas and ground chicken
Spinach & Paneer Samosa\$4.95 Crisp pastry stuffed with delicately spiced onion, spinach, and paneer	Lamb Keema Samosa\$5.95 Crisp pastry filled with delicately spiced peas and ground lamb
Mixed Vegetable Pakora\$5.95 Bite sized mixed vegetables lightly fried in a chickpea batter	Paneer Pakora\$5.95 Bited size piece of Paneer lightly fried in chickpea batter
Paneer Mushroom Rolls\$6.95 Flaky pastry filled with mildly spiced paneer and mushrooms	Chicken Pakora\$5.95 Marinated pieces of boneless chicken lightly fried in chickpea batter
Bhajia\$6.95 Spinach, Onion and Potato fritters	Assorted Appetizer (Vegetarian)\$9.95 A selection of vegetarian appetizers. Including: Aloo Samosa, Aloo Tikki, Mixed Vegetable & Paneer Pakora
Aloo Tikki w/ Chole\$6.95 Flavorful potato cakes served with Chole and chutneys	Assorted Appetizer (Non Vegetarian)\$11.95 A selection of our best non vegetarian appetizers. Includes: Chicken or Lamb Samosa, Aloo Tikki, Mixed Vegetable Pakora, & Chicken Pakora

Soups, Salads, & Accompaniments

Ginger Cauliflower Soup\$5.95 A silky mildly spiced cauliflower puree with a spicy ginger flavor.	Raita\$3.95 A refreshing yogurt sauce with diced cucumber, and tomato
Mulligatawny Soup\$5.95 A delicately spiced traditional lentil soup.	Pickle\$3.95 Imported spicy mixed pickle
Mushroom Lentil Soup\$5.95 Our traditional lentil soup sautéed with mildly spiced chopped mushroom.	Mango Chutney\$3.95 Sweet and tangy mango relish
India House Salad\$5.95 A classic Kuchumber salad of greens, red onion, cucumbers, and tomatoes. Dressed with a house made vinaigrette.	Basmati Rice Side\$4.95
	Papadam\$1.95 Thin lentil crackers served w/ chutneys

Vegetarian Entrees

All Entrees are served with basmati rice and side dish of the day

Dal Tadka (Vegan).....\$11.95
Yellow Moong Dal cooked with ginger, garlic, onions, and tomatoes

Chole (Vegan).....\$11.95
Chick-peas cooked with onions, tomatoes, and mild spices

Makhani Dal (Vegan).....\$11.95
Mixed lentils cooked with a mix of delicious mild spices

Gobi Aloo (Vegan).....\$14.95
Cauliflower and potatoes sautéed in mild spices with ginger

Bhartha (Vegan).....\$14.95
Eggplant baked, mashed, seasoned with herbs and sautéed with tomatoes, onions, and green peas

Mixed Vegetable Curry (Vegan).....\$14.95
Fresh vegetables sautéed in medium spices

Vegetable Vindaloo (Vegan & Spicy).....\$14.95
Mixed vegetables cooked in a sharp and tangy spicy curry

Palak Paneer.....\$15.95
A creamy spinach curry cooked with cubes of homemade cheese and mild spices

Malai Kofta.....\$15.95
Minced vegetables, homemade cheese, and nuts formed into balls and cooked in a rich creamy curry sauce

Shahi Korma.....\$15.95
Fresh vegetables in a creamy mildly spiced curry with cubes of homemade cheese

Paneer Makhani.....\$15.95
Bite sized pieces of homemade cheese cooked in cumin scented butter and cream with tomatoes, ginger, garlic, cashew, and mild spices

Paneer Tikka Masala.....\$15.95
Cubes of homemade cheese served in a creamy tomato sauce with onions and green peppers

Sabji Panchrangi.....\$15.95
Mixed vegetables cooked with crumbled paneer and cream in a mild curry sauce with tomatoes, nuts, and spices

Paneer Jalfrezi.....\$15.95
A delicious combination of homemade cheese, tomatoes, green peppers, onions, and mild spices

Rice Entrees

Vegetable Biryani.....\$15.95
Basmati rice cooked with fresh vegetables, cream, and mild spices. Garnished with raisins and cashews

Beef Biryani.....\$15.95
Tender pieces of marinated beef cooked with saffron flavored basmati rice and mild spices. Garnished with raisins and cashews

Shrimp Biryani.....\$17.95
Jumbo shrimp sautéed in a mild curry sauce then cooked with saffron flavored basmati rice and mild spices. Garnished with raisins and cashews

Chicken Biryani.....\$15.95
Basmati rice cooked with marinated chicken and flavored with a cumin scented, butter sauce with tomatoes, ginger, garlic. Garnished with raisins and cashews

Lamb Biryani.....\$17.95
An acclaimed Mughlai delicacy of tender lamb cooked with aromatic basmati rice, fresh herbs, and fragrant saffron. Garnished with raisins and cashews

Shrimp & Scallop Biryani.....\$18.95
Jumbo shrimp and scallops sautéed in a mild curry sauce then cooked with saffron flavored basmati rice and mild spices. Garnished with raisins and cashews

Chicken Entrees

All entrees are served with basmati rice and side dish of the day

Chicken Makhani.....\$15.95
Marinated pieces of chicken cooked in cumin scented butter and cream with tomato, ginger, garlic, cashews, and mild spices.

Chicken Curry.....\$15.95
A classic chicken curry with tender boneless chicken in mild aromatic curry sauce

Chicken Tikka Masala.....\$15.95
Pieces of marinated chicken baked in the Tandoor, then sautéed in a creamy tomatoes sauce with onions & green peppers

Chicken Vindaloo (Spicy).....\$15.95
Tender boneless chicken cooked in a spicy, sharp and tangy Vindaloo curry sauce

Saag Chicken.....\$15.95
Creamy spinach curry with mildly spiced tender pieces of chicken

Pepper Chicken (Spicy).....\$15.95
A South Indian delicacy of boneless chicken in a spicy curry sauce of black pepper, tomato, onion, and ginger.

Chicken Korma.....\$15.95
Tender pieces of chicken in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Xacuti Chicken.....\$15.95
Tender pieces of chicken in a mild curry sauce with roasted coconut, whole red chillies, mustard seeds, and cardamom

Chicken Zafrani.....\$15.95
Tender boneless chicken cooked in a rich creamy curry sauce with crumbled paneer

Kadai Chicken (Spicy).....\$15.95
Tender boneless chicken cooked in a spicy curry sauce of hot green chilies, black pepper, onions, and green pepper

Mango Chicken.....\$15.95
A mild chicken curry cooked with pureed mango and aromatic spices

Sabji Chicken Korma.....\$15.95
Marinated chicken pieces cooked with mixed vegetables in a creamy curry sauce

Beef Entrees

Beef Curry.....\$14.95
Lean pieces of beef cooked with freshly ground spices in a mild curry sauce

Beef Vindaloo.....\$15.95
Bite sized pieces of beef cooked in a spicy, sharp and tangy Vindaloo curry sauce

Kadai Beef.....\$15.95
Beef cooked in a spicy curry sauce of hot green chilies, onions, and green peppers

Beef Makhani.....\$15.95
Tender pieces of beef cooked in cumin scented butter and cream with tomato, ginger, garlic, cashews, and mild spices.

Beef Korma.....\$15.95
Tender pieces of beef in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Beef Saag.....\$15.95
Tender pieces of beef cooked in a mildly spiced creamy spinach curry with fresh ginger

Lamb Entrees

All entrees are served with basmati rice and side dish of the day

Rogan Josh.....\$15.95

A traditional mildly spiced lamb curry

Lamb Vindaloo (Spicy).....\$16.95

Tender pieces of lamb cooked in a spicy, sharp and tangy Vindaloo curry sauce

Lamb Lababdar.....\$16.95

Tender pieces of lamb cooked in a creamy cumin scented butter sauce with tomato, ginger, garlic, and cashews

Lamb Korma.....\$16.95

Tender pieces of lamb in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Lamb Zafrani.....\$16.95

Tender pieces of marinated lamb and crumbled paneer cooked in a mildly spiced creamy curry sauce

Lamb Palak.....\$16.95

Lamb cooked in a mildly spiced creamy spinach curry with fresh ginger

Kadai Lamb (Spicy).....\$16.95

Lamb cooked in a spicy curry sauce of hot green chilies, black pepper, onions, and green peppers

Lamb Bombay Dhansak.....\$16.95

A stew like curry of marinated lamb, lentils, mixed vegetables and spices.

Seafood Entrees

Shrimp Makhani.....\$17.95

Shrimp cooked in cumin scented butter with tomato, ginger, garlic, cashews, and mild spices

Shrimp Vindaloo (Spicy).....\$17.95

Shrimp cooked in a spicy vindaloo curry sauce

Shrimp Curry.....\$17.95

Fileted shrimp cooked in a puree of fresh tomato, onions, and mild spices

Shrimp Korma.....\$17.95

Shrimp cooked in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Fish Curry.....\$17.95

Your choice of Haddock or Salmon cooked in a puree of fresh tomato, onions, and mild spices

Goan Fish Curry (Spicy).....\$17.95

Your choice of Haddock or Salmon cooked in a spicy South Indian coconut curry

Shrimp and Scallop Malai.....\$18.95

Shrimp and scallops cooked in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Shrimp and Scallop Vindaloo.....\$18.95

Shrimp and scallops cooked in a spicy vindaloo curry sauce.

Tandoori Entrees

All entrees are served with basmati rice and side dish of the day

Tandoori ChickenHalf: \$10.95 Whole: \$19.95 Skinless chicken marinated in a mixture of yogurt and aromatic spices, baked to perfection in the Tandoor	Kastoori Kabab (Spicy)\$15.95 Boneless chicken pieces marinated in a spicy garlic, ginger, and yogurt blend, then baked in the Tandoor
Chicken Tikka\$15.95 Boneless chicken marinated in yogurt with aromatic spices, then baked on skewers in the Tandoor	Fish Tikka\$17.95 A filet of Salmon or Haddock, marinated in yogurt, cilantro, and aromatic spices, then baked in the Tandoor
Lamb Seekh Kabab\$15.95 Ground lamb mixed with ginger, garlic, cilantro, and aromatic spices, rolled on a skewer, and baked in the Tandoor	Shrimp Tandoori\$18.95 Jumbo shrimp marinated in yogurt, chilies, and cilantro then baked on a skewer in the Tandoor
Tandoori Mixed Grill\$21.95 An assortment of our Tandoori dishes including: Tandoori Chicken, Chicken Tikka, Lamb Seekh Kabab, Fish Tikka, and Tandoori Shrimp.	

Tandoori Breads

Tandoori Nan\$2.50 White flour bread baked in the Tandoor	Aloo Prantha\$4.95 Whole wheat flour bread stuffed with potatoes and spices,
Tandoori Chappati\$2.50 Whole wheat flour bread baked in the Tandoor	Nawabi Kulcha\$4.95 White flour bread stuffed with seasoned cheese, onions, and tomatoes, baked in the Tandoor
Garlic Nan\$2.95 White flour bread with minced garlic baked in the tandoor	Keema Nan\$4.95 White flour bread stuffed with minced lamb and spices, baked in the Tandoor
Poori\$3.95 Whole wheat bread fried and "puffed" to perfection	Tikka Nan\$4.95 White flour bread stuffed with minced chicken Tikka and spices, baked in the Tandoor
Peshwari Nan\$4.95 White flour bread stuffed with raisons, coconut, and cashews, baked in the Tandoor	Bread Basket\$16.95 An assortment of Tandoori breads including: Nan, Garlic Nan, Onion Kulcha, Nawabi Kulcha, and Tikka Nan
Onion Kulcha\$3.95 White flour bread stuffed with delicately spiced minced onions and baked in the Tandoor	

Desserts

Kheer\$3.95 Cold Rice pudding	Gulab Jamun\$3.95 Deep fried milk balls in a sweet syrup
Kulfi (Indian Ice Cream)\$3.95 Mango or Pistacio	Rasmalai\$3.95 Sweet cheese balls in a sweet yogurt sauce