



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) .....	\$2.49
Herbal Tea (Select from an Assortment) .....	\$1.99
Darjeeling Tea (Black Tea) .....	\$1.99
Coffee .....	\$1.99
Fruit Juices (Assorted) .....	\$2.99
Masala Tea (Indian Chai) .....	\$3.99
Madras Coffee (Indian Cappuccino) .....	\$3.99
Lassi (Yogurt Shake) .....	\$4.99
(Mango, Strawberry, Sweet, or Salted)	

## Beer

Kingfisher (12oz) .....	\$5.99
Taj Mahal (12oz) .....	\$5.99
Heineken (12oz) .....	\$5.99
Heineken Light (12oz) .....	\$5.99
Sam Adams (12oz) .....	\$5.99
Sam Adams Light, (12oz) .....	\$5.99
Taj Mahal, India (22oz).....	\$8.99
Flying Horse, (22oz).....	\$8.99
Old Monk 10,000 (22oz).....	\$8.99

## Wine

	Glass	Bottle
Salmon Run: Riesling, New York	\$7.99	\$28.00
Kendall Jackson: Chardonnay, California	\$9.99	\$35.00
Voga: Pinot Grigio, Italy	\$7.99	\$28.00
Robert Modavi: Pinot Noir, California	\$9.99	\$35.00
Yellow Tail: Shiraz, Australia	\$7.99	\$28.00
Red Diamond: Malbec	\$7.99	\$28.00
Columbia Crest Merlot Washington State	\$9.99	\$35.00
Chateau St. Michelle: Cabernet Sauvignon Washington State	\$9.99	\$35.00

# Appetizers

<b>Aloo Samosa</b> .....\$3.99 Crisp pastry stuffed with delicately spiced peas and potatoes	<b>Chicken Samosa</b> .....\$6.99 Crisp pastry filled with delicately spiced peas and ground chicken
<b>Spinach &amp; Paneer Samosa</b> .....\$5.99 Crisp pastry stuffed with delicately spiced onion, spinach, and paneer	<b>Lamb Keema Samosa</b> .....\$7.99 Crisp pastry filled with delicately spiced peas and ground lamb
<b>Mixed Vegetable Pakora</b> .....\$7.99 Assorted vegetables lightly fried in a chickpea batter	<b>Paneer Pakora</b> .....\$6.99 Bite size piece of Paneer lightly fried in chickpea batter
<b>Paneer Mushroom Rolls</b> .....\$7.99 Flaky pastry filled with mildly spiced paneer and mushrooms	<b>Chicken Pakora</b> .....\$6.99 Marinated pieces of boneless chicken lightly fried in chickpea batter
<b>Aloo Tikki Chaat</b> .....\$7.99 Two potato cakes topped with Chole, yogurt and chutneys	<b>Boneless Makhani Chicken Wings</b> .....\$8.99 Crispy fried boneless wings tossed in savory Makhani sauce
<b>Samosa Chaat</b> .....\$7.99 Two Aloo Samosa topped with Chole, yogurt & chutneys	<b>Boneless Vindaloo Chicken Wings</b> .....\$8.99 Crispy fried boneless wings tossed in spicy Vindaloo sauce
<b>Assorted Appetizer (Vegetarian)</b> .....\$10.99 A selection of vegetarian appetizers. Including: Aloo Samosa, Aloo Tikki, Mixed Vegetable Pakora and Paneer Pakora	<b>Assorted Appetizer (Non Vegetarian)</b> .....\$12.99 A selection of our best non vegetarian appetizers. Includes: Chicken or Lamb Samosa, Aloo Tikki, Mixed Vegetable Pakora, & Chicken Pakora

# Soups, Salads, & Accompaniments

<b>Ginger Cauliflower Soup</b> .....\$5.99 A silky mildly spiced cauliflower puree with a spicy ginger flavor.	<b>Raita</b> .....\$3.99 A refreshing yogurt sauce with diced cucumber, and tomato
<b>Mulligatawny Soup</b> .....\$5.99 A delicately spiced traditional lentil soup.	<b>Pickle</b> .....\$3.99 Imported spicy mixed pickle
<b>Mushroom or Chicken Lentil Soup</b> .....\$5.99 Our traditional lentil soup sautéed with mildly spiced chopped mushroom.	<b>Mango Chutney</b> .....\$3.99 Sweet and tangy mango relish
<b>India House Salad</b> .....\$5.99 A classic Kuchumber salad of greens, red onion, cucumbers, and tomatoes. Dressed with a house made vinaigrette.	<b>Basmati Rice Side</b> .....\$5.99
	<b>Papadam</b> .....\$1.99 Thin lentil crackers served w/ chutneys

# Vegetarian Entrees

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

**Dal Tadka (Vegan)**.....\$13.99  
Yellow Moong Dal cooked with ginger, garlic, onions, and tomatoes

**Chole (Vegan)**.....\$13.99  
Chick-peas cooked with onions, tomatoes, and mild spices

**Makhani Dal (Vegan)**.....\$13.99  
Mixed lentils cooked with a mix of delicious mild spices

**Gobi Aloo (Vegan)**.....\$16.99  
Cauliflower and potatoes sautéed in mild spices with ginger

**Bhartha (Vegan)**.....\$16.99  
Eggplant baked, mashed, seasoned with herbs and sautéed with tomatoes, onions, and green peas

**Mixed Vegetable Curry (Vegan)**.....\$16.99  
Fresh vegetables sautéed in medium spices

**Vegetable Vindaloo (Vegan & Spicy)**.....\$16.99  
Mixed vegetables cooked in a sharp and tangy spicy curry

**Palak Paneer**.....\$16.99  
A creamy spinach curry cooked with cubes of homemade cheese and mild spices

**Malai Kofta**.....\$16.99  
Minced vegetables, homemade cheese, and nuts formed into balls and cooked in a rich creamy curry sauce

**Shahi Korma**.....\$16.99  
Fresh vegetables in a creamy mildly spiced curry with cubes of homemade cheese

**Paneer Makhani**.....\$16.99  
Bite sized pieces of homemade cheese cooked in cumin scented butter and cream with tomatoes, ginger, garlic, cashew, and mild spices

**Paneer Tikka Masala**.....\$16.99  
Cubes of homemade cheese served in a creamy tomato sauce with onions and green peppers

**Sabji Panchrangi**.....\$16.99  
Mixed vegetables cooked with crumbled paneer and cream in a mild curry sauce with tomatoes, nuts, and spices

**Paneer Jalfrezi**.....\$16.99  
A delicious combination of homemade cheese, tomatoes, green peppers, onions, and mild spices

# Rice Entrees

**Vegetable Biryani**.....\$16.99  
Basmati rice cooked with fresh vegetables, cream, and mild spices. Garnished with raisins and cashews

**Beef Biryani**.....\$17.99  
Tender pieces of marinated beef cooked with saffron flavored basmati rice and mild spices. Garnished with raisins and cashews

**Shrimp Biryani**.....\$17.99  
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**.....\$16.99  
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**.....\$19.99  
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**.....\$19.99  
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**.....\$16.99  
Marinated pieces of chicken cooked in cumin scented butter and cream with tomato, ginger, garlic, cashews, and mild spices.

**Chicken Curry**.....\$16.99  
A classic chicken curry with tender boneless chicken in mild aromatic curry sauce

**Chicken Tikka Masala**.....\$16.99  
Pieces of marinated chicken baked in the Tandoor, then sautéed in a creamy tomatoes sauce with onions & green peppers

**Chicken Vindaloo (Spicy)**.....\$16.99  
Tender boneless chicken cooked in a spicy, sharp and tangy Vindaloo curry sauce

**Saag Chicken**.....\$16.99  
Creamy spinach curry with mildly spiced tender pieces of chicken

**Chicken Korma**.....\$16.99  
Tender pieces of chicken in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

**Xacuti Chicken**.....\$16.99  
Tender pieces of chicken in a mild curry sauce with roasted coconut, whole red chillies, mustard seeds, and cardamom

**Chicken Zafrani**.....\$17.99  
Tender boneless chicken cooked in a rich creamy curry sauce with crumbled paneer

**Kadai Chicken (Spicy)**.....\$17.99  
Tender boneless chicken cooked in a spicy curry sauce of hot green chilies, black pepper, onions, and green pepper

**Mango Chicken**.....\$17.99  
A mild chicken curry cooked with pureed mango and aromatic spices

**Sabji Chicken Korma**.....\$16.99  
Marinated chicken pieces cooked with mixed vegetables in a creamy curry sauce

# Beef Entrees

**Beef Curry**.....\$17.99  
Lean pieces of beef cooked with freshly ground spices in a mild curry sauce

**Beef Vindaloo**.....\$17.99  
Bite sized pieces of beef cooked in a spicy, sharp and tangy Vindaloo curry sauce

**Kadai Beef**.....\$17.99  
Beef cooked in a spicy curry sauce of hot green chilies, onions, and green peppers

**Beef Makhani**.....\$17.99  
Tender pieces of beef cooked in cumin scented butter and cream with tomato, ginger, garlic, cashews, and mild spices.

**Beef Korma**.....\$17.99  
Tender pieces of beef in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

**Beef Saag**.....\$17.99  
Tender pieces of beef cooked in a mildly spiced creamy spinach curry with fresh ginger

# India House Thali's

Dine in Only

**Vegetarian Thali.....\$24.99**

Papadam, Mango Chutney, Nan or Garlic Nan, Raita, Chole, Rice, any Vegetarian Entree, and Side Dish of the Day

**Non Vegetarian Thali.....\$26.99**

Papadam, Mango Chutney, Nan or Garlic Nan, Raita, Chole, Rice, any Non Vegetarian Entree, and Side Dish of the Day

## Lamb Entrees

**Rogan Josh.....\$19.99**

A traditional mildly spiced lamb curry

**Lamb Zafrani.....\$19.99**

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

**Lamb Vindaloo (Spicy).....\$19.99**

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

**Lamb Palak.....\$19.99**

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

**Lamb Lababdar.....\$19.99**

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

**Kadai Lamb (Spicy).....\$19.99**

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

**Lamb Korma.....\$19.99**

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

**Lamb Bombay Dhansak.....\$19.99**

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

## Seafood Entrees

**Shrimp Makhani.....\$18.99**

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

**Fish Curry.....\$18.99**

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

**Shrimp Vindaloo (Spicy).....\$18.99**

Shrimp cooked in a spicy vindaloo curry sauce

**Goan Fish Curry (Spicy).....\$18.99**

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

**Shrimp Curry.....\$18.99**

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

**Shrimp and Scallop Malai.....\$19.99**

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

**Shrimp Korma.....\$18.99**

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

**Shrimp and Scallop Vindaloo.....\$19.99**

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

<b>Tandoori Chicken</b> .....Half: \$12.99 Whole: \$22.99 Skinless chicken marinated in a mixture of yogurt and aromatic spices, baked to perfection in the Tandoor	<b>Kastoori Kabab</b> .....\$16.99 Boneless chicken pieces marinated in a spicy ginger, garlic, and yogurt blend, then baked in the Tandoor
<b>Chicken Tikka</b> .....\$16.99 Boneless chicken marinated in yogurt with aromatic spices, then baked on skewers in the Tandoor	<b>Fish Tikka</b> .....\$18.99 A filet of Salmon or Haddock, marinated in yogurt, cilantro, and aromatic spices, then baked in the Tandoor
<b>Lamb Seekh Kabab</b> .....\$16.99 Ground lamb mixed with ginger, garlic, cilantro, and aromatic spices, rolled on a skewer, and baked in the Tandoor	<b>Shrimp Tandoori</b> .....\$19.99 Jumbo shrimp marinated in yogurt, chilies, and cilantro then baked on a skewer in the Tandoor
<b>Tandoori Mixed Grill</b> .....\$23.99 An assortment of our Tandoori dishes including: Tandoori Chicken, Chicken Tikka, Lamb Seekh Kabab, Fish Tikka, and Tandoori Shrimp.	<b>Tandoori Seafood Mixed Grill</b> .....\$23.99 An assortment of our Tandoori seafood dishes including: Tandoori Shrimp, Scallops, and Tandoori Fish. (Choice of Haddock or Salmon)

# Tandoori Breads

<b>Tandoori Nan</b> .....\$2.99 White flour bread baked in the Tandoor	<b>Aloo Prantha</b> .....\$4.99 Whole wheat flour bread stuffed with potatoes and spices,
<b>Tandoori Chappati</b> .....\$2.99 Whole wheat flour bread baked in the Tandoor	<b>Nawabi Kulcha</b> .....\$4.99 White flour bread stuffed with seasoned cheese, onions, and tomatoes, baked in the Tandoor
<b>Garlic Nan</b> .....\$3.99 White flour bread with minced garlic baked in the tandoor	<b>Lamb Keema Nan</b> .....\$4.99 White flour bread stuffed with minced lamb and spices, baked in the Tandoor
<b>Poori</b> .....\$3.99 Whole wheat bread fried and "puffed" to perfection	<b>Chicken Tikka Nan</b> .....\$4.99 White flour bread stuffed with minced chicken Tikka and spices, baked in the Tandoor
<b>Peshwari Nan</b> .....\$4.99 White flour bread stuffed with raisons, coconut, and cashews, baked in the Tandoor	<b>Bread Basket</b> .....\$19.99 An assortment of Tandoori breads including: Nan, Garlic Nan, Onion Kulcha, Nawabi Kulcha, and Tikka Nan
<b>Onion Kulcha</b> .....\$4.99 White flour bread stuffed with delicately spiced minced onions and baked in the Tandoor	

# Desserts

<b>Kheer</b> .....\$3.99 Cold Rice pudding	<b>Gulab Jamun</b> .....\$3.99 Deep fried milk balls in a sweet syrup
<b>Kulfi (Indian Ice Cream)</b> .....\$3.99 Mango or Pistacio	<b>Rasmalai</b> .....\$3.99 Sweet cheese balls in a rose water sauce