

Appetizers

Onion Bhaji – Onion rings fried in chick-pea batter	5.00
Chicken Chat – Tandoori chicken breast, chopped cucumber and tomatoes in mild mint sauce and spices	6.50
Channa Chat – Chick Peas and chopped potatoes in mild mint sauce and spices	5.00
Vegetable Platter – Combination of vegetable samosa and vegetable pakora	7.50
Combination Platter* – Combination of vegetable samosa, vegetable pakora, chicken pakora, and seekh kabob	8.99
Vegetable Samosa* – Crisp pastry with potatoes & peas, deep fried	5.00
Tandoori Wings – Chicken wings marinated, spicy, baked in clay oven	6.99
Chicken Pakora – Mildly spiced boneless chicken, batter-fried	6.00
Vegetable Pakora – Mildly spiced cauliflower, and potatoes, batter-fried	6.00
Calamari Pakora* – Calamari steak fried in chick-pea batter	8.99

Soup & Salad

Little India Salad – Diced cucumbers, bell pepper, lettuce, tomato, and carrots in homemade yogurt dressing	4.00
Dal Soup – Lentil soup seasoned with spices & herbs	4.00
Mulligatwny Mughlai Soup – Chicken Soup, herbs & mild spices	4.50
Tomato Soup – Cooked with mild Indian spices and garlic	4.00

Entrees

From The Clay Oven (Tandoor)

Baked-to-order in clay-oven over mesquite charcoal, after marinating in yogurt, garlic, ginger, herbs & spices. Served with freshly made mint-cilantro and tamarind chutneys.

Chicken Ginger Kabob – Boneless chicken breast cubes marinated in ginger mint sauce on onion-bed in sizzler	13.99
Tandoori Chicken* – Bone-in chicken on onion-bed in sizzler	12.99

Chicken Tikka* – Boneless chicken breast cubes on onion bed in sizzler	13.99
Seekh Kabob – Minced lamb blended with onion, garlic, ginger, and spices, wrapped around skewers and baked as above. Served in sizzler on onion bed	14.99
Lamb Boti Kabob – Lamb cubes on onion-bed in sizzler	15.99
Shrimp Tandoori – Finest jumbo shrimp on onion-bed in sizzler	15.99
Fish Tandoori – Fish steak, India-style, on onion-bed in sizzler	15.99
Tandoori Mixed Grill* – Assorted kabobs of chicken, lamb, fish and shrimp on onion-bed in sizzler	18.99

Little India Curries

Little India Curries Traditional dish of India carefully seasoned with an exotic blend of curry spices, onion, garlic, ginger and tomato, having medium thick sauce.

Chicken Curry*	12.99
Lamb Curry	14.99
Combination Curry (Shrimp, Lamb & Chicken)	14.99
Shrimp Curry	14.99
Fish Curry	14.99

Little India Masalas

Best of both worlds. Involves both tandoori cooking and preparation similar to curries but having thicker sauce.

Chicken Tikka Masala*	13.99
Lamb Masala	14.99
Shrimp Masala	14.99
Fish Masala	14.99

Little India Kormas

A very special dish of tender marinated pieces of boneless meat, cooked with onion, whipped cream and yogurt, nuts and delicately spiced.

Chicken Korma	12.99
Chicken Tikka Korma	13.99
Lamb Korma*	14.99
Shrimp Korma	14.99
Fish Korma	14.99

Little India Saags

Boneless tender meat pieces cooked with chopped spinach and freshly ground spices, garlic, ginger, onion, tomato and whipped yogurt delicately added.

Chicken Saag	12.99
Lamb Saag	14.99
Chicken Tikka Saag	13.99
Fish Saag	14.99
Shrimp Saag	14.99

Little India Vindaloos

Fiery hot dish cooked with potato to serve as fire extinguisher, a specialty of Goa , India , influenced by Portuguese occupation. A favorite of the British.

Chicken Vindaloo	12.99
Lamb Vindaloo	14.99
Shrimp Vindaloo*	14.99
Fish Vindaloo	14.99

Little India Bhuna

Boneless meat pieces cooked with onion, tomatoes, bell peppers and spices.

Chicken Bhuna*	12.99
Lamb Bhuna	14.99
Chicken Tikka Bhuna	13.99
Shrimp Bhuna*	14.99
Fish Bhuna	14.99

Little India Specialty Dishes

Chicken Jalfrazie – Marinated chicken with fresh ground spices and mixed vegetables	13.99
Lamb Jalfrazie – Marinated lamb with fresh ground spices and mixed vegetables	14.99
Butter Chicken* – Chicken cooked with onions, ground spices in homemade butter sauce	13.99
Chicken Madras – Chicken pieces cooked with a blend of hot spices (Traditionally a very hot dish)	13.99
Lamb Madras* –Lamb with blend of hot spices (Traditionally a very hot dish)	14.99

Little India Biryani

Aromatic Basmati Rice from India cooked with meat or vegetables, delicately spiced including saffron. It's a meal by itself. Some like it with Raita on the side.

Vegetable Biryani	10.99
Chicken Biryani	12.99
Combination Biryani (Lamb, Chicken, & Vegetable)	14.99
Special Biryani (Shrimp, Lamb, Chicken & Vegetables)	14.99
Shrimp Biryani	14.99
Lamb Biryani	14.99

Little India Specialty Pilau & Rice

Basmati Rice	2.95
Peas Pilau* Peas - Raisins - Nuts	3.95

Little India Vegetarian Specialties

Over the centuries India has been known as the cradle of vegetarianism. A selection of more popular dishes is included below.

Navratan Korma* – Mixed vegetables cooked in whipped cream and nuts	10.99
Saag Paneer* – Spinach cooked with homemade cheese, in cream	10.99
Alu Gobi – Cauliflower and potatoes cooked with herbs and spices	10.99
Mutter Paneer – Green peas with homemade cheese in mild gravy	10.99
Alu Mutter – Potatoes cooked with green peas & spices	9.99
Bharta Makhni* – Tandoori eggplant with herbs, onion, tomato & butter	10.99
Mushroom Mutter – Mushroom cooked with onion, tomato, green peas & spices	9.99
Bhindi Masala – Okra cooked with onion, tomatoes & spices	10.99
Dal Makhani* – Lentils cooked with garlic, ginger, tomato & spices	9.99
Bombay Alu – Potatoes cooked with onion, tomato & spices	9.99
Alu Saag – Potatoes cooked with spinach & spices	9.99
Channa Masala* – Chick peas cooked with special masala sauce	9.99
Malai Kofta –Mixed vegetables and cheese balls in coconut cream sauce	10.99
Paneer Makhni* – Cubes of homemade cheese in masala sauce	10.99
Vegetable Curry* – Mixed vegetables seasoned in medium thick curry	10.99
Saag Chole – Spinach cooked with chick-peas	9.99

Baked-to-Order Oven Hot Breads

Baked in a clay-oven mesquite charcoal (Tandoor)

Naan – Popular Indian-style leavened bread of fine flour	2.00
Garlic Naan – Naan with a subtle touch of garlic	2.99
Little India Special Naan – Naan stuffed with ground lamb, chicken, onion, and potatoes	3.99

Roti – Traditional Bread	2.00
Paratha – Multilayered buttered, whole wheat bread	2.50
Kabli Naan – Naan cooked in clay oven with nuts, raisins & cherries	2.99
Keema Naan – Leaved bread stuffed with ground lamb	3.50
Onion Kulcha – Naan bread stuffed with onions and spices	2.99
Cheese Naan – Naan bread stuffed with cheese	2.99
Alu Naan – Naan stuffed with potatoes and peas	2.99
Puri – Traditional wheat bread deep fried (Goes great w/ Channa Masala)	2.00

Little India Desserts

Kheer* – Basmati rice pudding, sprinkled with almonds and pistachio	4.00
Kulfi* – Homemade special Indian-style ice cream, Assorted flavors	4.00
Gulab Jamun – A classic Indian dessert made of milk balls in sweet warm syrup	4.00
Mango Custard – Assorted fruit in mango custard sauce	4.00

Little India Side Orders

Papadam	2.25
Plain Yogurt	2.25
Raita – Cucumber, carrot bits in whipped yogurt, spiced	2.25
Achar (Indian Pickle)	2.25
Mango Chutney	2.25

Beverages

Chai* (Indian Tea)	3.00
Iced Chai	3.50
Lassi – Salty or Sweet	3.00

Mango Lassi*	3.75
Soft Drinks	1.99
Coffee	2.50
Juice	2.75