



Appetizers

Aloo Samosa	\$2.95	Paneer Musroom Rolls	\$5.95
Crisp pastry stuffed with delicately spiced peas and potatoes.		Flaky pastry filled with mildly spiced homemade cheese (Paneer) and mushrooms	
Keema Samosa	\$3.95	Paneer Vegetable Rolls	\$5.95
Crisp pastry stuffed with delicately spiced peas and ground lamb.		Flaky pastry filled with mildly spiced homemade cheese (Paneer) and mixed vegetables	
Onion Black Pepper Kulcha	\$4.95	Bread Basket	\$15.95
A Classic Tandoori Nan stuffed with caramelized onions and dusted with black pepper		An assortment of Tandoori Breads including: Nan, Garlic Nan, Onion Kulcha, Nawabi Kulcha, and Tikka Nan	
Aloo Tikki	\$5.95	Assorted Appetizer (Veg or Non-Veg)	\$9.95
Flavorful potato cake served with Chole and chutneys		A fine representation of our choice hors d'ouvers (Samosa, Aloo Tikki, Vegetable fritters, Cheese fritters)	
Baghari Jhinga	\$9.95	Chicken Pakora	\$6.95
Succulent shrimp flavored with garlic, mustard seeds, and curryleaves. Served with a sweet and savory chutney		Marinated pieces of boneless chicken lightly fried in chickpea batter	
Bhajia	\$5.95		
Crispy vegetable fritters			
Seekh Kabob	\$10.95		
Minced lamb mixed with aromatic herbs rolled on skewers and baked in our Tandoor			



Soups

Ginger Cauliflower	\$3.95	Madras	\$3.95
A silky puree of cauliflower and spices with a spicy ginger flavor		Mixed vegetables in a coconut cream reduction with fresh spices	
Mulligatawny	\$3.95	Mushroom Lentil	\$3.95
A delicately spiced traditional lentil soup		Our traditional lentil soup with season mushrooms	



Salads

Tandoori Chicken Salad	\$6.95	Kutchumber Salad	\$4.95
Tender pieces of Tandoori chicken with mixed greens, and onions. Tossed with a lemon juice and yogurt dressing.		An Indian style salad of cucumber, tomatoes, and onions with a spiced lemon juice dressing	



Rice Specialities

Lamb Biryani\$15.95

An acclaimed Mughlai delicacy of tender lamb cooked with aromatic basmati rice, fresh herbs, and fragrant saffron. Garnished with raisons and cashews

Chicken Biryani\$14.95

Basmati rice cooked with marinated chicken and flavored with a cumin scented butter sauce with tomatoes, ginger, garlic. Garnished with raisons and cashews

Vegetable Biryani\$13.95

Basmati rice cooked with fresh vegetables, saffron and mild spices. Garnished with raisons and cashews

Beef Biryani\$14.95

Tender pieces of marinated beef cooked with saffron flavored basmati rice and mild spices. Garnished with raisons and cashews

Shrimp Biryani\$16.95

Jumbo shrimp sautéed in a mild curry sauce then cooked with saffron flavored basmati rice and mild spices. Garnished with raisons and cashews

Peas Pilaf\$7.95

Basmati rice with fresh green peas and cumin seeds with onions and green peppers



Vegetarian Specialities

Matar Paneer\$13.95

Homemade cheese and green peas in a special blend of mild spices

Palak Paneer\$13.95

A creamy spinach curry cooked with cubes of homemade cheese and mild spices

Gucchi Saag\$13.95

A creamy spinach curry cooked with fresh mushrooms and mild spices

Bhartha\$13.95

Eggplant baked, mashed, seasoned with herbs and sautéed with tomatoes, onions, and green peas

Malai Kofta\$13.95

Minced vegetables, homemade cheese, and nuts formed into balls and cooked in a rich creamy curry

Vegetable Jalfrezi\$13.95

Fresh vegetables sautéed in medium spices

Kumbh Rattan\$13.95

Mushrooms and homemade cheese sautéed with onions, tomatoes, and spices in a mild curry sauce

Shahi Korma\$14.95

Fresh vegetables in a creamy mildly spiced curry with cubes of homemade cheese

Paneer Makhani\$14.95

Bite sized pieces of homemade cheese cooked in cumin scented butter with tomatoes, ginger, garlic, cashews, and mild spices

Paneer Tikka Masala\$14.95

Cubes of homemade cheese served in a cream sauce with onions, tomatoes, green peppers and fresh spices

Sabji Panchrangi\$14.95

Mixed vegetables cooked in a cream cheese and yogurt curry with tomatoes, nuts, and spices

Vegetable Vindaloo\$13.95

Mixed vegetables cooked in a spicy curry sauce

Gobi Aloo\$11.95

Cauliflower and potatoes sautéed in mild spices with ginger

Chole\$9.95

Chick-peas cooked with onions, tomatoes, and mild spices

Makhani Dal\$9.95

Creamed lentils cooked with a mix of delicious mild spices

Paneer Jalfrezi\$14.95

A delicious combination of homemade cheese, tomatoes, green peppers, onions, and mild spices



Tandoori

Tandoori ChickenHalf: \$10.95

Whole: \$19.95

Skinless chicken marinated in a mixture of yogurt and aromatic spices baked to perfection in the Tandoor

Chicken Tikka\$14.95

Boneless chicken marinated in an aromatic Tandoori blend and cooked on skewers in the Tandoor

Shrimp Tandoori\$17.95

Jumbo shrimp marinated and cooked to perfection on skewers in the Tandoor

Hariyali Kebab\$14.95

Chicken in a zesty marinade of spicy green chilies and ginger

Ginger Kebab\$14.95

Boneless chicken pieces marinated in fresh ginger with sharp spices

Fish Tikka\$14.95

Orange Roughy in a delicate Tandoori marinade with carom seeds to lend intensity, broiled in the Tandoor

Salmon Tikka\$15.95

Gently seasoned salmon broiled in the Tandoor

Boti Kebab\$15.95

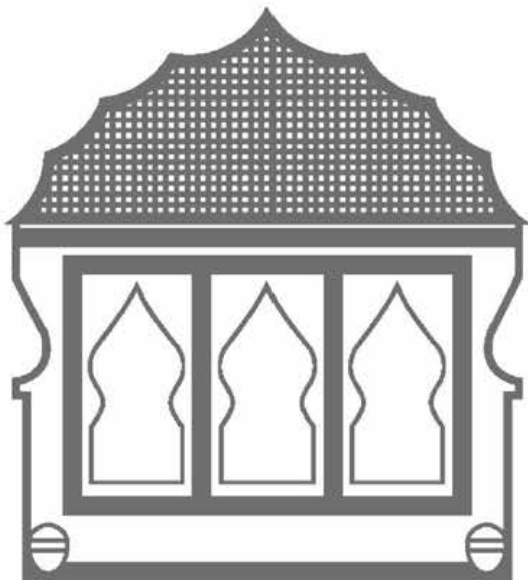
Lean cubes of lamb marinated in Tandoori masala and ginger, then roasted in the Tandoor

Kastoori Kebab\$14.95

Succulent pieces of boneless chicken marinated in a spicy ginger with freshly ground peppercorn blend then cooked on skewers in the Tandoor

Tandoori Mixed Platter\$21.95

An assortment of our Tandoori delicacies served on a sizzling platter with onions and green peppers





Lamb

Rogan Josh\$14.95

Tender pieces of lamb in a mildly spiced curry

Lamb Vindaloo\$15.95

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

Lamb Khara Pasanda\$15.95

Cubes of lamb simmered in a rich aromatic sauce of yogurt, tomato, and onion

Lamb Palak\$15.95

Tender cubes of lamb cooked in a mildly spiced creamed spinach and ginger sauce

Lamb Lebabdar\$15.95

Lamb cooked in the Mughlai tradition in a creamy tomato based sauce with hints of cardamom and saffron

Kadai Lamb\$15.95

Marinated cubes of lamb sautéed in a Kadai (Indian Wok) with hot green chilies, tomatoes, ginger, and other fresh spices

Lamb Zafrani\$16.95

Lamb cooked in a rich yogurt and cream cheese blend with tomatoes, mild spices, and saffron

Bombay Dhansak\$15.95

An earthy stew of lamb, mixed vegetables, and lentils



Seafood

Shrimp Curry\$15.95

Shrimp cooked in a puree of fresh tomatoes, herbs and mild spices

Sabaj Shrimp\$16.95

Shrimp cooked in a rich spinach sauce with nuts and spices

Shrimp Makhani\$15.95

Marinated shrimp cooked in cumin scented butter with tomatoes, ginger, garlic, cashew, and mild spices

Shrimp Bhuna\$16.95

Shrimp sautéed with herbs, mild spices, garlic, onions, tomatoes, and a touch of ginger

Goa Fish\$15.95

Orange roughy seasoned and cooked with ground coconut and an array of mild spices. A specialty of Goa, India

Fish Vindaloo\$15.95

Orange roughy cooked in a spicy, sharp and tangy curry

Shrimp & Scallops Masala\$16.95

Jumbo shrimp and scallops cooked in a savory sauce with onions, tomatoes, and freshly ground spices

Lobster Malai\$19.95

A juicy lobster tail marinated, cut into pieces, and cooked in a creamy sauce with almonds, saffron, and cardamom

Begum Kofta\$15.95

Orange roughy formed into balls and coated with crushed almonds, fried, and cooked in a creamy tomato and yogurt curry with saffron



Chicken

Chicken Curry\$13.95

Tender boneless chicken in a mild aromatic curry sauce

Chicken Vindaloo\$14.95

Tender boneless chicken in a spicy, sharp, and tangy sauce

Chicken Masala\$14.95

Boneless chicken cooked in a cream based sauce with nuts and spices

Chicken Makhani\$13.95

Marinated chicken cooked in cumin scented butter with tomatoes, ginger, garlic, cashews, and mild spices

Chicken Mughlai\$14.95

Marinated chicken tikka cooked in our Tandoor Oven and served in a rich cream sauce with fresh spices and nuts

Chicken Zafrani\$14.95

Chicken cooked in a creamy sauce with tomatoes, ginger, and the subtle flavors of cardamom and saffron

Saag Chicken\$14.95

Boneless chicken cooked in a mildly spiced creamed spinach and ginger sauce

Methi Chicken\$14.95

Chicken in a coconut milk sauce flavored with curry leaves and fenugreek seeds

Chicken Tikka Masala\$15.95

Marinated chicken Tikka cooked in our Tandoor Oven and served in a cream sauce with onion, tomato, green pepper and fresh spices

Chicken Jalfrezi\$14.95

Tender boneless chicken marinated and sautéed with mushrooms, peppers, and onions

Pepper Chicken (Kodi Mellagu)\$15.95

Black pepper and hot chilies punctuate this entrée. A spicy South East Indian delicacy

Chicken Do-Mirchi\$15.95

Boneless chicken cooked with both powdered and fresh hot chilies. Spicy but not overpowering.

Mango Chicken\$15.95

Marinated chicken cooked with fresh mango and mild spices



Beef

Beef Curry\$13.95

Lean cubes of beef cooked in freshly ground spices and tomatoes

Beef Vindaloo\$14.95

Tender pieces of beef in a spicy, sharp, and tangy sauce

Bhuna Beef\$14.95

Cubes of beef simmered in a rich aromatic sauce of yogurt, tomato, and onion

Beef Korma\$14.95

Tender cubes of beef cooked in the Mughlai tradition with a rich cream sauce including nuts, spices and cardamom

Beef Saag\$14.95

Beef cooked in a mildly spiced creamed spinach and ginger sauce

Beef Jalfrezi\$14.95

Marinated cubes of beef sautéed with tomatoes, onions, and green peas

Beef Mirch Masala\$14.95

Beef marinated and cooked with hot chilies, onions, and whole spices for a one of a kind flavor



Breads

Tandoori Nan	\$2.50	Peshwari Nan	\$3.95
Leavened white flour bread baked in the Tandoor		White flour bread stuffed with raisons, coconut, and cashews, baked in the Tandoor	
Garlic Nan	\$2.50	Tikka Nan	\$3.95
Leavened white flour bread with garlic baked in the Tandoor		White flour bread stuffed with minced chicken Tikka and spices, baked in the Tandoor	
Tandoori Chappati	\$2.25	Nawabi Kulcha	\$3.95
Whole wheat flour bread baked in the Tandoor		White flour bread stuffed with season cheese, onions, and tomatoes, baked in the Tandoor	
Onion Kulcha	\$3.95	Aloo Prantha	\$3.95
White flour bread stuffed with delicately spiced minced onions and baked in the Tandoor		Whole wheat flour bread stuffed with potatoes and spices, baked in the Tandoor	
Keema Nan	\$3.95	Poori	\$2.95
White flour bread stuffed with minced lamb and spices, baked in the Tandoor		Whole wheat bread fried and "puffed" to perfection	
Lacha Prantha	\$2.95	Bread Basket	\$15.95
Butter multi-layered whole wheat flat bread cooked on a skillet		An assortment of Tandoori Breads including: Nan, Garlic Nan, Onion Kulcha, Nawabi Kulcha, and Tikka Nan	
Masala Kulha	\$3.95		
White flour bread stuffed with minced vegetable and spices, baked in the Tandoor			



Desserts

Rasmalai	\$3.95	Gulab Jamun	\$3.95
Sweet cheese balls in a creamy yogurt sauce, garnished with pistachio		Deep fried milk balls served in a sweet syrup accented by rose water	
Kulfi	\$3.95	Kheer	\$3.95
Indian ice cream - Mango or Pistachio		Creamy rice pudding garnished with pistachio	



Accompaniments

Raita	\$2.95	Mango Chutney	\$2.95
A refreshing blend of yogurt, diced cucumber, and tomatoes		Sweet and tangy mango relish	
Pickle	\$2.95		
Imported spicy pickled vegetables			

India House

Restaurant

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India House
Food & Imports
Store

999 South
Clinton Avenue
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Lunch Buffet

11:30-2:30

Dinner

5:00-9:30 (Sun-Thurs)

5:00-10:00 (Fri & Sat)

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or office event