

## Appetizers

*Ask Server for Gluten-Free Appetizer options.*

<b>Onion Bhaji</b> – Onion rings fried in chick-pea batter .....	6.99
<b>Pakora Masala*</b> – Mildly spiced spinach, onions, and potatoes, batter-fried and topped with masala sauce.....	8.99
<b>Coconut Shrimp</b> – Jumbo shrimp with korma sauce and coconut.....	9.99
<b>Momo*</b> – Indian style dumplings served with special onion chutney. Choice of Chicken or Vegetarian .....	8.99
<b>Jaipuri Samosa</b> – Mini vegetarian samosas served with tangy yogurt chutney .....	6.99
<b>Punjabi Samosa*</b> – Crisp pastry with mashed potatoes & peas, deep fried .....	7.99
<b>Tandoori Wings</b> – Chicken wings marinated, spicy, baked in clay oven .....	8.99
<b>Chicken Pakora</b> – Mildly spiced boneless chicken, batter-fried.....	6.99
<b>Calamari Pakora*</b> – Calamari fried in chick-pea batter .....	8.99

## Soup & Salad

<b>Little India Salad</b> – Diced cucumbers, lettuce, tomato, and carrots w/ homemade yogurt dressing.....	5.00
<b>Dal Soup</b> – Lentil soup seasoned with spices & herbs.....	5.00
<b>Mulligatwny Mughlai Soup</b> – Chicken Soup, herbs & mild spices .....	5.00
<b>Tomato Soup</b> – Cooked with mild Indian spices and garlic .....	5.00

## Entrées

**From The Clay Oven (Tandoor)**

**- All Entrées are Gluten Free -**

*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.*

<b>Chicken Ginger Kabob</b> – Boneless chicken breast cubes marinated in ginger mint sauce on onion-bed in sizzler .....	14.99
<b>Tandoori Chicken*</b> – Bone-in chicken on onion-bed in sizzler.....	13.99
<b>Chicken Tikka*</b> – Boneless marinated chicken breast cubes on onion bed in sizzler .....	14.99
<b>Seekh Kabob</b> – Minced lamb blended with onion, garlic, ginger, and spices, wrapped around skewers and baked as above. Served in sizzler on onion bed.....	15.99
<b>Lamb Chops*</b> – Marinated lamb chops served with side of salad and masala sauce .....	23.99
<b>Shrimp Tandoori</b> – Finest jumbo shrimp on onion-bed in sizzler .....	16.99
<b>Fish Tandoori</b> – Fish steak, India-style, on onion-bed in sizzler .....	15.99
<b>Tandoori Mixed Grill*</b> – Assorted kabobs of chicken, lamb, fish and shrimp on onion-bed in sizzler.....	19.99

\*A House Favorite

18% Gratuity may be added to parties of 6 or more

## 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.*

<b>Chicken Curry*</b> .....	13.99	<b>Shrimp Curry</b> .....	15.99
<b>Lamb Curry</b> .....	15.99	<b>Fish Curry</b> .....	16.99
<b>Combination Curry (Shrimp, Lamb &amp; Chicken)</b> .....	16.99		

## Little India Masalas

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

<b>Chicken Tikka Masala*</b> .....	15.99	<b>Shrimp Masala</b> .....	16.99
<b>Lamb Masala</b> .....	16.99	<b>Fish Masala</b> .....	16.99

## 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.*

<b>Chicken Korma</b> .....	14.99	<b>Shrimp Korma</b> .....	16.99
<b>Chicken Tikka Korma</b> .....	15.99	<b>Fish Korma</b> .....	16.99
<b>Lamb Korma*</b> .....	16.99		

## Little India Saags

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

<b>Chicken Saag</b> .....	14.99	<b>Fish Saag</b> .....	16.99
<b>Lamb Saag</b> .....	16.99	<b>Shrimp Saag</b> .....	16.99
<b>Chicken Tikka Saag</b> .....	15.99		

## 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.*

<b>Chicken Vindaloo</b> .....	15.99	<b>Shrimp Vindaloo*</b> .....	16.99
<b>Lamb Vindaloo</b> .....	16.99	<b>Fish Vindaloo</b> .....	16.99

## Little India Bhuna

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

<b>Chicken Bhuna*</b> .....	14.99	<b>Shrimp Bhuna*</b> .....	16.99
<b>Lamb Bhuna</b> .....	16.99	<b>Fish Bhuna</b> .....	16.99
<b>Chicken Tikka Bhuna</b> .....	15.99		

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## Little India Specialty Dishes

<b>Chicken Jalfrazie</b> – Marinated chicken with fresh ground spices and mixed vegetables .....	15.99
<b>Lamb Jalfrazie</b> – Marinated lamb with fresh ground spices and mixed vegetables .....	16.99
<b>Butter Chicken*</b> – Chicken cooked with herbs, ground spices in homemade butter sauce.....	15.99
<b>Chicken Madras</b> – Chicken pieces cooked with a blend of hot spices .....	15.99
(Traditionally a very hot dish)	
<b>Lamb Madras*</b> – Lamb with blend of hot spices .....	16.99
(Traditionally a very hot dish)	
<b>Paneer Butter Masala</b> - Our fresh homemade cheese cubes cooked with herbs, ground spices in a buttery masala sauce.....	17.99
<b>Chicken Dansak</b> - Fresh chicken cooked with lentils in chef's special sweet and sour sauce.....	18.99
<b>Gobi Masala</b> - A variety of vegetables slow cooked in a tomato based curry, made with a dash of cream and a TON of Love! .....	19.99

## Little India Biryanis

*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.*

<b>Vegetable Biryani</b> .....	13.99	<b>Shrimp Biryani</b> .....	14.99
<b>Chicken Biryani</b> .....	14.99	<b>Lamb Biryani</b> .....	14.99
<b>Combination Biryani</b> (Lamb, Chicken, & Vegetables).....	14.99		
<b>Special Biryani</b> (Shrimp, Lamb, Chicken & Vegetables) .....	15.99		

## Little India Specialty Pilau & Rice

<b>Basmati Rice</b> .....	2.99	<b>Peas Pilau*</b> .....	3.99
		Peas - Raisins - Nuts	
<b>Saffron Rice</b> .....	3.99	<b>Brown Rice</b> .....	3.99

## 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.*

<b>Bombay Alu</b> - Potatoes and spices blended into the Chefs' special curry .....	11.99
<b>Navratan Korma*</b> – Mixed vegetables cooked in whipped cream and nuts.....	12.99
<b>Saag Paneer*</b> – Spinach cooked with homemade cheese, in cream.....	12.99
<b>Alu Gobi</b> – Cauliflower and potatoes cooked with herbs and spices .....	12.99
<b>Mutter Paneer</b> – Green peas with homemade cheese in mild gravy.....	12.99
<b>Alu Mutter</b> – Potatoes cooked with green peas & spices .....	11.99
<b>Bharta Makhni*</b> – Tandoori eggplant with herbs, onion, tomato & butter.....	13.99
<b>Mushroom Mutter</b> – Mushroom cooked with onion, tomato, green peas & spices .....	11.99
<b>Bhindi Masala</b> – Okra cooked with onion, tomatoes & spices .....	11.99
<b>Dal Makhni*</b> – Lentils cooked with garlic, ginger, tomato & spices .....	11.99
<b>Alu Saag</b> – Potatoes cooked with spinach & spices.....	11.99
<b>Channa Masala*</b> – Chick peas cooked with special masala sauce .....	11.99
<b>Malai Kofta</b> –Mixed vegetable cheese balls in coconut cream sauce.....	12.99
<b>Paneer Makhni*</b> – Cubes of homemade cheese in masala sauce .....	13.99
<b>Vegetable Curry*</b> – Mixed vegetables seasoned in medium thick curry .....	12.99
<b>Saag Chole</b> – Spinach cooked with chick-peas & spices.....	11.99

*Ask Server for Vegan options.*

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## Baked-to-Order Oven Hot Breads

*Baked in a clay-oven mesquite charcoal (Tandoor)*

<b>Naan</b> – Popular Indian-style leavened bread of fine flour .....	2.75
<b>Garlic Naan</b> – Naan with a subtle touch of garlic .....	2.99
<b>Little India Special Naan</b> – Naan stuffed with ground lamb, chicken, & onions.....	3.99
<b>Roti</b> – Traditional whole wheat bread .....	2.75
<b>Paratha</b> – Multilayered buttered, whole wheat bread.....	2.99
<b>Kabli Naan</b> – Naan cooked in clay oven with nuts, raisins & cherries .....	3.25
<b>Keema Naan</b> – Leaved bread stuffed with ground lamb.....	3.50
<b>Onion Kulcha</b> – Naan bread stuffed with onions and spices.....	3.25
<b>Cheese Naan</b> –Naan bread stuffed with blended cheese.....	2.99
<b>Alu Naan</b> – Naan stuffed with mashed potatoes and peas .....	3.25
<b>Puri</b> – Traditional wheat bread deep fried (Goes great w/ Channa Masala) .....	2.99
<b>Garlic Cheese Naan</b> – Naan bread stuffed with Cheese & Garlic.....	3.99

## Little India Desserts

<b>Kheer*</b> – Basmati rice pudding, sprinkled with almonds and pistachio .....	5.00
<b>Kulfi*</b> – Homemade special Indian-style ice cream. Pistachio and mango .....	5.00
<b>Gulab Jamun</b> – A classic Indian dessert made of milk balls in sweet warm syrup .....	5.00
<b>Mango Custard</b> – Assorted fruit in mango custard sauce .....	5.00
<b>Molten Chocolate Cake</b> - Our moist dark chocolate cake embedded with dark chocolate, filled with dark chocolate truffle that melts out when heated.....	7.00

## Little India Side Orders

<b>Papadam</b> .....	2.99
<b>Plain Yogurt</b> .....	2.99
<b>Raita</b> – Cucumber, carrot bits in whipped yogurt, spiced .....	3.25
<b>Achar</b> (Indian Pickle).....	2.99
<b>Mango Chutney</b> .....	3.25
<b>Onion Chutney</b> .....	3.25

## Beverages

<b>Chai*</b> (Indian Tea) .....	3.50
<b>Iced Chai</b> .....	3.99
<b>Lassi</b> – <i>Salty or Sweet</i> .....	3.75
<b>Mango Lassi*</b> .....	3.99
<b>Soft Drinks</b> .....	2.49
<b>Coffee</b> .....	3.00
<b>Hot Tea</b> (Celestial Seasonings-Assorted Flavors).....	3.00
<b>Juice</b> – Apple, Tomato, Mango, Cranberry and Pineapple .....	3.00

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