



Chicken tandoori

Chicken Madras

LIVE A
LITTLE BETTER



Be happy



COCKTAILS

Little India Manhattan

Breckenridge bourbon & sweet vermouth

Moscow Mule

Served in a copper mug

Chopin Martini

Served up with an olive

Rangpur Martini

Tanqueray Rangpur gin & dry vermouth with fresh lime

Little India Cosmo

Ketel One Citron vodka, Cointreau & cranberry juice

Tamarind Margarita

A Little India original, made with our house Tamarind chutney

Mango Mango

Svedka Mango Pineapple vodka & fresh mango juice

Razbitini

Stoli Razberi vodka, Cointreau & lemonade

Appletini

Svedka vodka & sour apple schnapps

Chocolate Pear Martini

Absolut Pear vodka & chocolate liqueur

Ultimate Lemon Drop

Ketel One Vodka, Cointreau & lemon juice





Punjabi samosa

APPETIZERS

Momo (Chicken or Vegetarian) \$10.00

Indian style vegetarian dumplings served with special onion chutney.

Kathi Roll (Chicken or Vegetable) \$14.00

A popular Indian street food with a spicy filling, wrapped in a roll.

Onion Bhaji \$9.00

Onion rings fried in chick pea batter.

Pakora Masala \$10.00

Mildly spiced spinach, onions, potatoes, batter-fried & topped with masala sauce.

Edamame \$9.00

Soybeans served with a spicy curry sauce.

Punjabi Samosas 2-Piece \$10.00

Two Crispy pastry samosas, deep-fried & stuffed with mashed potatoes & peas.

3-Piece \$14.00

Pakora Chicken \$11.00

Mildly spiced, deep-fried in chick-pea batter.

Calamari \$14.00

Vegetable Pakora \$12.00

Mildly spiced spinach, onions and potatoes, fried in chick pea batter.

Coconut Shrimp \$14.00

Jumbo shrimp with sause and coconut.



Masala Bello \$14.00

Portobello mushroom cap stuffed with chicken tikka masala, a blend of fresh spices & topped off paneer & mozzarella.

Bhartha Bello \$14.00

Portobello mushroom cap stuffed with tandoori eggplant, a blend of fresh spices & topped off paneer & mozzarella.

Channa Bello \$14.00

Portobello mushroom cap stuffed with channa masala, a blend of fresh spices & topped off paneer & mozzarella.



Jaipuri Samosa \$10.00

Mini vegetarian samosas served with tangy yougurt chutney.

Tandoori Wings \$13.00

Chicken wings marinated & baked in clay oven. Spicy.

Pani Puri \$14.00

A crispy-fried puff ball, stuffed with potatoes, chickpeas, onions, spices & tamarind mint water.

Aloo Tikki \$11.00

Potato patties topped with raita, tamarind & mint chutneys.

Samosa Chat \$13.00

Three cocktail samosas topped with channa masala & topped off with raita, tamarind & mint chutneys.

SOUP & SALAD

Mulligatawny Mughlai Soup \$6.99

Chicken, herbs & mild spices

Dal Soup \$6.99

Lentil soup seasoned with spices & herbs.

Tomato Soup \$6.99

Cooked with mild Indian spices and garlic.

Little India Salad \$6.00

Diced cucumbers, lettuce, tomato & carrots served with homemade yogurt dressing



MOCKTAILS

Peachberry Iced Tea \$6.00

Fresh-brewed black tea | Monin Blackberry | Monin White Peach (cal. 150)

Arnold Palmer \$6.00

Fresh-brewed black tea | lemonade (cal, 90)

New Sunset Peach Tea Lemonade \$6.00

Sunset Peach botanical | Monin White Peach | lemonade (cal. 120)

Sparkling Raspberry Lemonade \$6.00

Lemonade | Monin Raspberry | club soda (cal. 240)

***House Favorite**

Parties of 6 or more may be automatically charged 18% gratuity



Tandoori Chicken

TANDOORI & KABOBS

All Entrees Are Served Gluten Free, Dairy Free Options Available

ENTRÉES

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



Chicken Ginger Kabob

\$19.99

Boneless chicken breast marinated in ginger & garlic, served on onion-bed sizzler

Tandoori Chicken*

\$19.99

Bone-in chicken, served on onion-bed sizzler

Chicken Tikka*

\$19.99

Boneless marinated chicken breast, served on onion-bed sizzler

Seekh Kabob

\$19.99

Minced lamb, blended with onion, garlic, ginger & spices, wrapped around skewers & baked. Served on onion-bed sizzler



Lamb Chops*

\$34.99

Marinated lamb chops served with salad & masala sauce

Shrimp Tandoori

\$19.99

Finest jumbo shrimp, served on onion-bed sizzler

Fish Tandoori

\$19.99

Mahi-Mahi, India-style, served on onion-bed sizzler

Tandoori Mixed Grill*

\$24.99

Assortment of chicken, lamb, fish & shrimp, served on onion-bed sizzler



SPARKLING



JP Chet Rose - France

\$9

\$29

Red berries, cherries & strawberries

Benvolio Prosecco - Veneto

\$9

\$29

Vibrant & fresh, white peach & red apple, crisp & bright finish

Segura Viudas Cava - Spain

\$9

\$29

White, citrus & tropical fruit with light floral notes

PINOT GRIGIO

Benvolio - Friuli

\$7

\$25

Crisp peach & honeydew flavors, bright, with a juicy finish

CHARDONNAY

La Crema - Monterey

\$11

\$39

Tropical pineapple, lime, yellow flowers & river rock, with a long finish

*House Favorite

SIGNATURE DISHES

All Entrees Are Served Gluten Free, Dairy Free Options Available

Chicken Tikka Masala

LITTLE INDIA CURRIES

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

Chicken Curry*	\$17.99
Shrimp Curry	\$19.99
Lamb Curry	\$19.99
Fish Curry	\$18.99
Combination Curry	\$19.99
(Shrimp, Lamb & Chicken)	



LITTLE INDIA MASALAS

Best of both worlds. Involves both tandoori looking & preparation similar to curries, but having thicker sauce

Chicken Tikka Masala*	\$18.99
Shrimp Masala	\$19.99
Lamb Masala	\$19.99
Fish Masala	\$18.99



FEWER CALORIES ON YOUR PLATE MEAN MORE IN YOUR GLASS

Little India Manhattan

Breckenridge bourbon & sweet vermouth

Moscow Mule

Served in a copper mug

Tamarind Margarita

A Little India original, made with our house tamarind chutney

CABERNET SAUVIGNON

Silver Palm - California

Bing cherry, cassis, menthol & spiced oak with a silky, lingering finish

Fortress - Sonoma Valley

Ripe red berries, black cherry, rose petal, leather, mocha, mint & cedar

Jackson Estate - Alexander Valley

Dark red stone fruit, chocolate, menthol, licorice & firm tannins



*House Favorite



Saffron Basmati Rice



Chicken Curry

SIGNATURE DISHES

All Entrees Are Served Gluten Free, Dairy Free Options Available

LITTLE INDIA KORMAS

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

Chicken Korma	\$17.99
Shrimp Korma	\$19.99
Chicken Tikka Korma	\$18.99
Fish Korma	\$18.99
Lamb Korma*	\$19.99

LITTLE INDIA VINDALOOOS

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	\$17.99
Shrimp Vindaloo*	\$19.99
Lamb Vindaloo	\$19.99
Fish Vindaloo	\$18.99
Chicken Tikka Vindaloo	\$18.99



LITTLE INDIA HAND CRAFTED SODAS

Peachy-Pibb	\$5.00
Black Cherry Cola	\$5.00
Strawberry Indian Lemonade	\$5.00
Lavander Ginger Ale	\$5.00

LITTLE INDIA SAAGS

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

Chicken Saag	\$17.99
Fish Saag	\$18.99
Lamb Saag	\$19.99
Shrimp Saag	\$19.99
Chicken Tikka Saag	\$18.99

LITTLE INDIA BHUNA

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

Chicken Bhuna*	\$17.99
Shrimp Bhuna*	\$19.99
Lamb Bhuna	\$19.99
Fish Bhuna	\$18.99
Chicken Tikka Bhuna	\$18.99

INDIAN LAGERS

Kingfisher (12oz)	\$6.00
Flying Horse (22oz)	\$10.00



*House Favorite



SIGNATURE DISHES

All Entrees Are Served Gluten Free, Dairy Free Options Available

Lamb Pasanda

LITTLE INDIA SPECIALTY DISHES

Chicken Jalfrazie

\$18.99

Originating in Calcutta, jalfrazie means "hot-fry". This dish is a combination of your choice of fresh chicken, lamb or shrimp & vegetables, stir-fried in a thick & traditional curry sauce. We love it spicy!

Butter Chicken*

\$19.99

Originating in the 1950s, this famous dish was traditionally known as Murgh Makhani. This dish is rich in butter & consists of a mix of tomato-based curry, cream & chicken that is baked in the Tandoor, giving the curry sauce a silky-smooth rich texture that is irresistible.

Chicken Madras

\$18.99

Originally said to have been created in Britain during the 1960s, many claim it was created in India around 1640. This dish is a red fiery sauce with your choice of fresh chicken, lamb or shrimp cooked with garlic & a range of sweet, savory & earthy spices. Make sure to get some raita on the side!

Lamb or Shrimp Jalfrazie

\$19.99

Originating in Calcutta, jalfrazie means "hot-fry". This dish is a combination of your choice of fresh chicken, lamb or shrimp & vegetables, stir-fried in a thick & traditional curry sauce. We love it spicy!

Chicken Jahangir

\$19.99

Originating in the Mughlai Empire, this dish has multiple variations. Our version consists of a combination of chicken breast & jumbo prawn, sauteed bell peppers, onion & cooked into a tomato-based curry, a dash of cream & topped with our homemade paneer cheese. The result is a rich, velvety texture that tastes out of this world.

Lamb or Shrimp Madras

\$19.99

Originally said to have been created in Britain during the 1960s, many claim it was created in India around 1640. This dish is a red fiery sauce with your choice of fresh chicken, lamb or shrimp cooked with garlic & a range of sweet, savory & earthy spices. Make sure to get some raita on the side!

Paneer Butter Masala

\$19.99

This dish incorporates our fresh homemade paneer cheese, cooked with herbs & house spices, in a silky-smooth masala sauce with sauteed bell peppers & onion. No need to say cheese, this dish is guaranteed to have you smiling!

Gobi Masala

\$19.99

Fresh cauliflower florets mixed with spiced chick-peas, slowly cooked in a tomato-based curry with a dash of cream & a ton of love. Seriously.



Lamb or Beef Pasanda

\$19.99

A very popular dish from Northern India, made with your choice of homemade meatballs or tender chunks of lamb that are marinated in homemade fresh yogurt & spices, then baked to perfection in the Tandoor & cooked into a tomato-based curry, topped with our homemade paneer cheese. It's like our famous Masala, but with a kick!

Chicken Kashmiri

\$18.99

Chicken cooked in curry/bhuna sauce with fruit and topped off with sliced almonds.

Chicken Dansak

\$19.99

This dish combines elements of Persian & Gujarati cuisine. Made with fresh chicken, lentils (black dal) & sweet tamarind. This dish is as savory as it is sweet.

*House Favorite



Navratan Korma

Dal Makhani

SIGNATURE DISHES

All Entrees Are Served Gluten Free, Dairy Free Options Available

LITTLE INDIA VEGETARIAN SPECIALTIES

Bombay Alu Potatoes and spices blended into chef's special curry.	\$17.99	Bhindi Masala Okra cooked with onion, tomatoes and spices.	\$17.99
Navratan Korma* Mixed vegetables cooked in whipped cream and nuts.	\$18.99	Dal Makhani* Lentils cooked with garlic, ginger, tomato and spices.	\$17.99
Saag Paneer* Spinach cooked with homemade cheese, in cream.	\$18.99	Alu Saag Potatoes cooked with spinach and spices.	\$17.99
Alu Gobi Cauliflower and potatoes cooked with herbs and spices.	\$17.99	Channa Masala* Delicious & flavorful dish, made by cooking chic-peas in a spiced onion & tomato masala curry. We love it with puri bread!	\$17.99



Mutter Paneer Green peas with homemade cheese in mild gravy.	\$18.99	Malai Kofta Mixed vegetable cheese balls in coconut cream sauce.	\$18.99
Alu Mutter Potatoes cooked with green peas and spices.	\$17.99	Paneer Makhani* Cubes of homemade cheese in masala sauce.	\$18.99
Bharta Makhani* Tandoori eggplant with herbs, onion, tomato and butter.	\$18.99	Vegetable Curry* Mixed vegetables seasoned in medium thick curry.	\$17.99
Mushroom Mutter Mushroom cooked with onion, tomato, green peas and spices.	\$17.99	Saag Chole Spinach cooked with chick peas and spices.	\$17.99



**MAKE A MULE AT HOME
GINGER BEER IS AVAILABLE IN
6-PACKS TO GO**

*House Favorite

SIGNATURE DISHES

All Entrees Are Served Gluten Free, Dairy Free Options Available



Special Biryani

LITTLE INDIA BIRYANIS

Aromatic Basmati Rice, from India, cooked with meat or vegetables, delicately spiced with saffron. It's a meal by itself. Goes great with raita on the side.

Vegetable Biryani	\$17.99
Shrimp Biryani	\$19.99
Chicken Biryani	\$18.99
Lamb Biryani	\$19.99
Combination Biryani (Lamb, Chicken & Vegetables)	\$19.99
Special Biryani (Shrimp, Lamb, Chicken & Vegetables)	\$19.99



LITTLE INDIA SIDE ORDERS

Papadam	\$4.00	Mango Chutney	\$6.00
Plain Yogurt	\$9.00	Onion Chutney	\$5.00
Raita Cucumber & carrot bits in whipped yogurt, spiced with cumin	\$10.00	Mint Chutney	\$5.00
Achar (Indian Pickle)	\$4.50	Tamarind Chutney	\$6.00

Cumin Basmati Rice	\$5.00
Peas Pilau	\$5.00
Saffron Basmati Rice*	\$6.00
Brown Rice	\$6.00



*House Favorite



NAAN BREADS

BAKED-TO-ORDER OVEN HOT BREADS

Baked in a mesquite charcoal Tandoor

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|---|---------------|
| Naan | \$3.00 |
| Popular Indian-style leavened bread, made from fine flour | |
| Garlic Naan | \$3.50 |
| Naan with a subtle touch of garlic | |
| Little India Special Naan | \$4.50 |
| Naan stuffed with ground lamb, chicken, & onions. | |
| Roti | \$3.00 |
| Traditional whole wheat bread. | |



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| Paratha | \$4.00 |
| Multi-layered & buttered whole wheat bread. | |
| Kabli Naan | \$4.50 |
| Naan cooked in clay oven with nuts, raisins and cherries. | |
| Keema Naan | \$4.50 |
| Leavened bread stuffed with ground lamb. | |
| Onion Kulcha | \$4.50 |
| Naan bread stuffed with onions and spices. | |

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| Cheese Naan | \$4.00 |
| Naan bread stuffed with blended cheese. | |
| Alu Naan | \$4.00 |
| Naan stuffed with mashed potatoes and peas. | |
| Puri | \$3.50 |
| Traditional wheat bread, deep fried. | |
| Alu Paratha | \$4.00 |
| Traditional whole wheat bread stuffed with potatoes and peas. | |
| Garlic Cheese Naan | \$4.50 |
| Bhatura | \$4.00 |
| White flour baked leavened bread deep fried and a great combination with Gobi masala entree and achar. | |

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|--|---------------|
| Jalapeño & Cheese Roti | \$5.00 |
| Whole wheat bread stuffed with Jalapeño & Cheese baked in clay oven. | |
| Mix Vegetable Paratha | \$5.00 |
| Mix veg Paratha made with whole wheat | |



***House Favorite**



All Entrees Are Served Gluten Free, Dairy Free Options Available

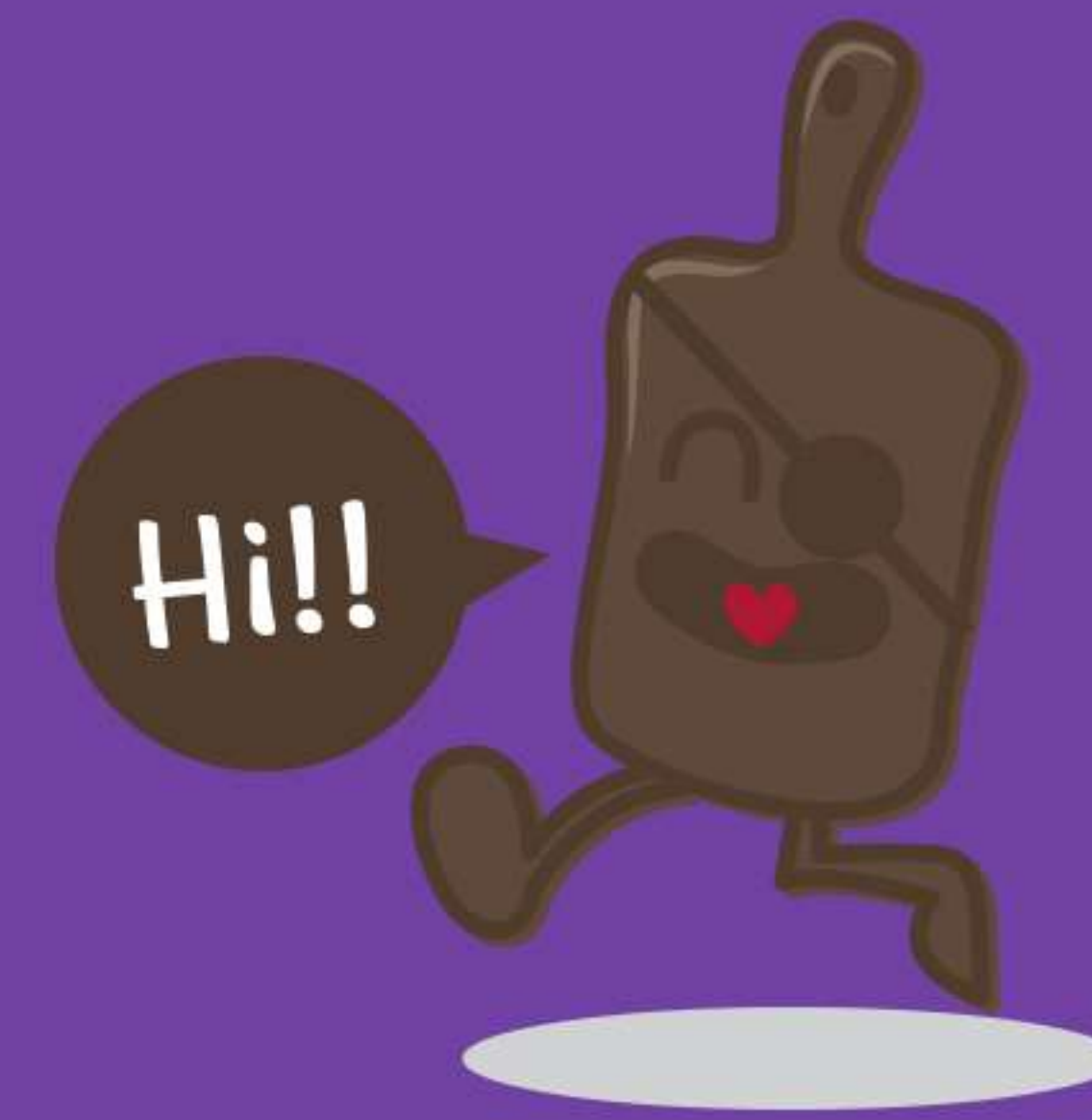
DRINKS

Soft Drinks	\$2.49
Shirley Temple*	\$2.99
Roy Rodgers	\$2.99
Orange Juice	\$3.00
Milk	\$3.00
Sweet Lassi	\$3.99
Yogurt drink with hints of rose	
Mango Lassi*	\$3.99
Yogurt smoothie with crushed mangos	



DESSERTS

Mango Kulfi*	\$5.00
Mango Ice Cream	
Mango Custard	\$5.00
Vanilla Ice Cream	\$5.00
Kheer	\$5.00



MENU

Vegetable Momo	\$6.00	Chicken Tikka*	\$8.00
Chicken Momo*	\$6.00	Served with 1/2 naan & rice	
Jaipuri Samosa	\$6.00	Vegetable Korma	\$8.00
Mac n Cheese & Fries	\$8.00	Mixed vegetables cooked in coconut sauce, with mild spices served with 1/2 naan & rice	
4 Piece Chicken Strips & Fries	\$8.00	Chicken Tikka Masala*	\$8.00
3 Piece Tandoori Chicken	\$8.00	Chicken cooked in masala sauce, with mild spices served with 1/2 naan & rice	
Served with 1/2 naan & rice		Plain Naan	\$2.75
		Cheese Naan	\$2.99

ENJOY!!



*House Favorite



LITTLE INDIA DESSERTS

Kheer*	\$6.00
Basmati rice pudding, sprinkled with almonds and pistachio.	
Mango Rooh-Afza Rose Kulfi	\$10.00
Pistachio Rooh-Afza Rose Kulfi	\$10.00
Gulab Jamun	\$6.00
A classic Indian dessert made of milk balls in sweet warm syrup.	
Naughty But Nice	\$14.00
Hot Gulab Jamun with Vanilla Ice Cream & Hints of Rose.	
Mango Custard	\$6.00
Assorted fruit in mango custard	
Chocolate Molten Cake	\$11.00



Kulfi



Molten Cake



Gulab Jamun



Chai*	\$4.50
(Indian Tea)	
Iced Chai	\$4.50
(Indian Tea)	
Lassi	\$5.00
(Salty or Sweet)	
Mango Lassi*	\$5.00
Juice	\$5.00
Soft Drinks	\$3.89
Coca Cola Fountain Drinks	
Indian Style Cold Coffee	\$5.00

***House Favorite**



LITTLE INDIA BEER FLIGHTS

Featuring Our Denver Beer CO Flight (5oz each)

Juicy Freak Juicy IPA | Love This City Pilsner | Princess Yum Yum | Incredible Pedal IPA | 8.25

Build Your Own Flight

Choice of any four Handcrafted Signature beers | 8.75





SPARKLING



Benvolio Prosecco - Veneto

\$9

\$29

Vibrant and fresh, white peach and red apple, crisp and bright finish

Segura Viudas Cava - Spain

\$9

\$29

White fruits, citrus and tropical fruit and light floral notes

Jp Chemet Brut Rose - France

\$9

\$29

Red berries, cherries, strawberries

Gloria Ferrar Brut Rose - California

\$47

Crepe brulee, Meyer lemon and green apple.

Taittinger La Francaise - Champagne

\$79

Peach, white flowers, vanilla pod and honey.

PINOT GRIGIO

Benvolio -Friuli

\$7

\$25

Crisp peach and honeydew flavors, bright and juicy finish.

Willakenzie Estate - Willamette Valley

\$11

\$39

Gala apple, melon, mandarin zest, and lemon blossom

CABERNET SAUVIGNON



Silver Palm - California

\$11

\$39

Bing cherry, cassis, menthol, and spiced oak with a silky, lingering finish

Arrowood Estate - Sonoma Valley

\$15

\$49

Ripe red berries, black cherry, rose petal, leather, mocha, mint and cedar

Jackson Estate - Alexander Valley

\$17

\$57

Dark red stone fruit, chocolate, menthol, licorice, and firm tannins

Fortress - Knights Valley

\$67

Flavors of mocha, forest fruits, vanilla bean and a silky mouthfeel

Freemark Abbey Napa Valley

\$75

Dark cherry, red plum, blackberry, sweet oak spices of cinnamon, vanilla and clove

Mt. Brave - Mt. Veeder

\$99

Cassis, black raspberry, leather, fresh wild flowers, and mint with density and a long finish

INTERNATIONAL RED

Ferraton - Cotes-Du-Rhone

\$9

\$31

Aromas of blackberries, raspberries, blueberries, and licorice

Tenuta Di Arceno Chianti Classico -Tuscany

\$13

\$43

Red cherry, dried orange peel, tea leaf, and forest floor

Les Cadrans De Lassegue - St. Emilion

\$15

\$49

Dark plum, Casis, licorice, Vanilla, and butter-sweet chocolate

