



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 three award winning fine dining establishments, a fast casual Express restaurant, 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)	\$1.95
Herbal Tea (Select from an Assortment)	\$1.95
Darjeeling Tea (Black Tea)	\$1.95
Coffee	\$1.95
Fruit Juices (Assorted)	\$2.95
Masala Tea (Indian Chai)	\$3.95
Madras Coffee (Indian Cappuccino)	\$3.95
Lassi (Yogurt Shake)	\$3.95
(Mango, Strawberry, Sweet, or Salted)	

Beer

Taj Mahal, India (22oz).....	\$7.95
Flying Horse, India (22oz).....	\$7.95
Hoegaarden White Ale, Belgium (12oz).....	\$5.95
Blue Moon, USA (12oz)	\$4.95
Kingfisher, India (12oz).....	\$4.95
Guinness, Ireland (12oz)	\$4.95
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Tiger Beer, Singapore (12oz)	\$4.95
Heineken, Holland (12oz)	\$4.95
Heineken Light., Holland (12oz)	\$4.95
Sam Adams, USA (12oz)	\$4.95
Sam Adams Light, USA (12oz)	\$4.95

Cocktails

Mango Margarita.....	\$7.95
A classic tequila margarita made with mango puree and lime then served over ice	
Mango Martini.....	\$7.95
A sweet but strong vodka martini made with mango puree and a hint of lime	
White Rum Guava Madras.....	\$7.95
A white rum cocktail made with sweet guava juice and a hint of ginger, served over ice	
Spicy Ginger Gimlet	\$7.95
Your choice of gin mixed with a simple syrup and fresh ginger blend, topped off with ginger ale and served over ice	

Wine

	Glass	Bottle
Salmon Run: Riesling, New York	\$7.95	\$28.00
Kendall Jackson: Chardonnay, California	\$7.95	\$28.00
Ecco Domani: Pinot Grigio, Italy	\$6.95	\$24.00
Monkey Bay: Sauvignon Blanc, New Zealand	\$6.95	\$24.00
Robert Modavi: Pinot Noir, California	\$7.95	\$28.00
Sula: Shiraz, India	\$7.95	\$28.00
Montes: Malbec, Argentina	\$7.95	\$28.00
Columbia Crest Merlot Washington State	\$6.95	\$24.00
Chateau St. Michelle: Cabernet Sauvignon Washington State	\$6.95	\$24.00

Vegetarian Appetizers

Aloo Samosa.....\$3.95

Crisp pastry stuffed with delicately spiced peas and potatoes

Spinach & Paneer Samosa.....\$4.95

Crisp pastry stuffed with delicately spiced onion, spinach, and paneer

Onion Black Pepper Kulcha.....\$4.95

A Classic Tandoori Nan stuffed with caramelized onions and dusted with black pepper

Aloo Tikki w/ Chole.....\$5.95

Flavorful potato cakes served with Chole and chutneys

Mixed Vegetable Pakora.....\$5.95

Bite sized mixed vegetables lightly fried in a chickpea batter

Paneer Mushroom Rolls.....\$5.95

Flaky pastry filled with mildly spiced paneer and mushrooms

Paneer Pakora.....\$5.95

Bite sized pieces of paneer lightly fried in a chickpea batter

Assorted Appetizer (Vegetarian).....\$9.95

A selection of vegetarian appetizers. Including:
Aloo Samosa & Tikki, Mixed Vegetable & Paneer Pakora

Non - Vegetarian Appetizers

Chicken Samosa.....\$4.95

Crisp pastry filled with delicately spiced peas and ground chicken

Lamb Keema Samosa.....\$4.95

Crisp pastry filled with delicately spiced peas and ground lamb

Chicken Pakora.....\$5.95

Marinated pieces of boneless chicken lightly fried in chickpea batter

Chicken or Lamb Seekh Kabob.....\$9.95

Ground lamb or chicken mixed with aromatic herbs, rolled on a skewer, and baked in our Tandoor

Assorted Appetizer (Non Vegetarian).....\$11.95

A selection of our best non vegetarian appetizers. Includes:
Chicken or Lamb Samosa, Aloo Tikki,
Mixed Vegetable Pakora, & Chicken Pakora

Soups, Salads, & Accompaniments

Ginger Cauliflower Soup.....\$4.95

A silky mildly spiced cauliflower puree with a spicy ginger flavor.

Mulligatawny Soup.....\$4.95

A delicately spiced traditional lentil soup.

Mushroom Lentil Soup.....\$4.95

Our traditional lentil soup sautéed with mildly spiced chopped mushrooms.

Chicken Lentil Soup.....\$4.95

Traditional lentil soup with mildly spiced minced chicken.

India House Salad.....\$4.95

A classic Kuchumber salad of greens, red onion, cucumbers, and tomatoes. Dressed with a house made vinaigrette.

Raita.....\$2.95

A refreshing yogurt sauce with diced cucumber, and tomato

Pickle.....\$2.95

Imported spicy mixed pickle

Papadam.....\$1.95

Thin lentil crackers served w/ chutneys

Mango Chutney.....\$1.95

Sweet and tangy mango relish

Vegetarian Specialties

Dal Tadka (Vegan).....\$10.95
Yellow Moong Dal cooked with ginger, garlic, onions, and tomatoes

Chole (Vegan).....\$10.95
Chick-peas cooked with onions, tomatoes, and mild spices

Makhani Dal (Vegan).....\$10.95
Mixed lentils cooked with a mix of delicious mild spices

Gobi Aloo (Vegan).....\$14.95
Cauliflower and potatoes sautéed in mild spices with ginger

Bhartha (Vegan).....\$14.95
Eggplant baked, mashed, seasoned with herbs and sautéed with tomatoes, onions, and green peas

Vegetable Jalfrezi (Vegan).....\$14.95
Fresh vegetables sautéed in medium spices

Vegetable Vindaloo (Vegan).....\$14.95
Mixed vegetables cooked in a sharp and tangy spicy curry sauce

Chilli Paneer.....\$15.95
Tender pieces of paneer sautéed with whole chilies, hot and sweet spices, onions, and green peppers

Palak Paneer.....\$15.95
A creamy spinach curry cooked with cubes of homemade cheese and mild spices

Malai Kofta.....\$15.95
Minced vegetables, homemade cheese, and nuts formed into balls and cooked in a rich creamy curry sauce

Shahi Korma.....\$15.95
Fresh vegetables in a creamy mildly spiced curry with cubes of homemade cheese

Paneer Makhani.....\$15.95
Bite sized pieces of homemade cheese cooked in cumin scented butter with tomatoes, ginger, garlic, cashew, and mild spices

Paneer Tikka Masala.....\$15.95
Cubes of homemade cheese served in a creamy tomato sauce with onions and green peppers

Sabji Panchrangi.....\$15.95
Mixed vegetables cooked with crumbled paneer and cream in a mild curry sauce with tomatoes, nuts, and spices

Paneer Jalfrezi.....\$15.95
A delicious combination of homemade cheese, tomatoes, green peppers, onions, and mild spices

Chicken

Chicken Makhani.....\$15.95

Marinated pieces of chicken cooked in cumin scented butter with tomato, ginger, garlic, cashews, and mild spices.

Chicken Curry.....\$15.95

Tender boneless chicken in mild aromatic curry sauce

Chicken Tikka Masala.....\$15.95

Pieces of marinated chicken baked in the Tandoor, then sautéed in a creamy tomatoes sauce with onions & green peppers

Chicken Vindaloo.....\$15.95

Tender boneless chicken cooked in a spicy, sharp and tangy Vindaloo curry sauce

Chicken Jalfrezi.....\$15.95

Tender boneless chicken cooked in a curry sauce with onions, tomatoes, and green peppers

Saag Chicken.....\$15.95

Creamy spinach curry with mildly spiced tender pieces of chicken

Chicken Korma.....\$15.95

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

Chicken Muglai.....\$15.95

Marinated pieces of chicken baked in the Tandoor then cooked in a rich creamy tomato curry with nuts and raisons

Mango Chicken.....\$15.95

A mild chicken curry cooked with pureed mango and aromatic spices

Xacuti Chicken.....\$15.95

Tender pieces of chicken in a mild curry sauce with roasted coconut, whole red chillies, mustard seeds, and cardamom

Chicken Zafrani.....\$16.95

Tender boneless chicken cooked in a rich creamy curry sauce with crumbled paneer

Kadai Chicken.....\$15.95

Tender boneless chicken cooked in a spicy curry sauce of hot green chilies, black pepper, onions, and green pepper

Rice Specialties

Peas Pilaf.....\$9.95

Basmati rice sautéed with fresh green peas, onions, and cumin seeds. Flavored with cinnamon sticks and clove.

Vegetable Biryani.....\$14.95

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

Shrimp Biryani.....\$17.95

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

Chicken Biryani.....\$15.95

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

Beef Biryani.....\$15.95

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

Lamb Biryani.....\$16.95

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

Beef

Beef Curry.....\$14.95
Lean pieces of beef cooked with freshly ground spices in a mild curry sauce

Beef Vindaloo.....\$15.95
Bite sized pieces of beef cooked in a spicy, sharp and tangy Vindaloo curry sauce

Beef Korma.....\$15.95
Tender pieces of beef in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Beef Saag.....\$15.95
Tender pieces of beef cooked in a mildly spiced creamy spinach curry with fresh ginger

Kadai Beef.....\$15.95
Beef cooked in a spicy curry sauce of hot green chilies, onions, and green peppers

Seafood

Salmon Masala.....\$17.95
A salmon filet marinated and cooked with a puree of fresh tomato, onions, and mild spices

Shrimp Makhani.....\$17.95
Shrimp cooked in cumin scented butter with tomato, ginger, garlic, cashews, and mild spices

Shrimp Vindaloo.....\$17.95
Shrimp cooked in a spicy vindaloo curry sauce

Shrimp Curry.....\$17.95
Fileted shrimp cooked in a puree of fresh tomato, onions, and mild spices

Shrimp Korma.....\$17.95
Shrimp cooked in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Lamb

Rogan Josh.....\$15.95
A traditional mildly spiced lamb curry

Lamb Vindaloo.....\$16.95
Tender pieces of lamb cooked in a spicy, sharp and tangy Vindaloo curry sauce

Lamb Lababdar.....\$16.95
Tender pieces of lamb cooked in a creamy cumin scented butter sauce with tomato, ginger, garlic, and cashews

Lamb Korma.....\$16.95
Tender pieces of lamb in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Lamb Zafrani.....\$16.95
Tender pieces of marinated lamb and crumbled paneer cooked in a mildly spiced creamy curry sauce

Lamb Palak.....\$16.95
Lamb cooked in a mildly spiced creamy spinach curry with fresh ginger

Kadai Lamb.....\$16.95
Lamb cooked in a spicy curry sauce of hot green chilies, black pepper, onions, and green peppers



Sabaj Shrimp.....\$17.95
Shrimp cooked in a mild creamy spinach curry

Shrimp and Scallop Curry.....\$18.95
Shrimp and scallops cooked in a puree of fresh tomato, onions, and mild spices

Shrimp and Scallop Korma.....\$18.95
Shrimp and scallops cooked in a creamy mildly spiced curry sauce of blended garlic, ginger, and cashews

Tandoori Entrees

Tandoori Chicken.....Half: \$10.95 Whole: \$19.95
Skinless chicken marinated in a mixture of yogurt and aromatic spices, baked to perfection in the Tandoor

Chicken Tikka.....\$15.95
Boneless chicken marinated in yogurt with aromatic spices, then baked on skewers in the Tandoor

Ginger Kabab.....\$15.95
Boneless chicken pieces marinated in fresh ginger with sharp spices

Kastoori Kabab.....\$15.95
Boneless chicken pieces marinated in a spicy garlic, ginger, and yogurt blend, then baked in the Tandoor

Salmon Tikka.....\$17.95
A filet of Salmon, marinated in yogurt, cilantro, and aromatic spices, then baked in the Tandoor

Shrimp Tandoori.....\$18.95
Jumbo shrimp marinated in yogurt, chilies, and cilantro then baked on a skewer in the Tandoor

Tandoori Breads

Tandoori Nan.....\$2.50
White flour bread baked in the Tandoor

Garlic Nan.....\$2.95
White flour bread with minced garlic baked in the Tandoor

Tandoori Chappati.....\$2.50
Whole wheat flour bread baked in the Tandoor

Onion Kulcha.....\$3.95
White flour bread stuffed with delicately spiced minced onions and baked in the Tandoor

Keema Nan.....\$3.95
White flour bread stuffed with minced lamb and spices, baked in the Tandoor

Tikka Nan.....\$3.95
White flour bread stuffed with minced chicken Tikka and spices, baked in the Tandoor

Nawabi Kulcha.....\$3.95
White flour bread stuffed with seasoned cheese, onions, and tomatoes, baked in the Tandoor

Aloo Prantha.....\$3.95
Whole wheat flour bread stuffed with potatoes and spices, baked in the Tandoor

Poori.....\$3.95
Whole wheat bread fried and "puffed" to perfection

Peshwari Nan.....\$3.95
White flour bread stuffed with raisons, coconut, and cashews, baked in the Tandoor

Bread Basket.....\$16.95
An assortment of Tandoori breads including: Nan, Garlic Nan, Onion Kulcha, Nawabi Kulcha, and Tikka Nan

Desserts

Kheer.....\$3.95
Cold Rice pudding

Kulfi (Indian Ice Cream).....\$2.95
Mango or Pistacio

Gulab Jamun.....\$3.95
Deep fried milk balls in a sweet syrup

Rasmalai.....\$3.95
Sweet cheese balls in a sweet yogurt sauce