Appetizers

Onion Bhaji – Onion rings fried in chick-pea batter [V, GF] .................................................. 6.99
Pakora Masala* – Mildly spiced spinach, onions, and potatoes, batter-fried and topped with masala sauce [GF] .................................................. 8.99
Momo* – Indian style dumplings served with special onion chutney. Choice of Chicken or Vegetarian ............................................................................................ 8.99
Jaipuri Samosa – Mini vegetarian samosas served with tangy yogurt chutney ........................ 8.99
Punjabi Samosa* – Crisp pastry with mashed potatoes & peas, deep fried .............................. 8.99
Tandoori Wings – Chicken wings marinated, spicy, baked in clay oven ................................ 8.99
Chicken Pakora* – Mildly spiced boneless chicken, batter-fried ........................................... 6.99
Calamari Pakora* – Calamari fried in chick-pea batter .......................................................... 8.99
Aloo Tikki – Potato patties lightly spiced with cumin topped with our tamarind, mint chutneys and fresh raita. .......................................................................................... 7.99
Vegetable Pakora [V, GF] ..................................................................................................... 6.99

Soup & Salad

Little India Salad – Diced cucumbers, lettuce, tomato, and carrots w/ homemade yogurt dressing [GF] ........................................................................................................ 5.00
Quinoa Turmeric Paneer Salad – With home made Cheese Paneer, honey & Turmeric. .... 7.99
Dal Soup – Lentil soup seasoned with spices & herbs [GF] .................................................. 5.00
Mulligatwny Mughlai Soup – Chicken Soup, herbs & mild spices [GF] ............................... 5.00
Tomato Soup – 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.

Chicken Ginger Kabob – Boneless chicken breast cubes marinated in ginger mint sauce on onion-bed in sizzler [GF] .......................................................... 15.99
Tandoori Chicken* – Bone-in chicken on onion-bed in sizzler [GF] ...................................... 13.99
Chicken Tikka* – Boneless marinated chicken breast cubes on onion bed in sizzler [GF] .... 14.99
Seekh Kabob – Minced lamb blended with onion, garlic, ginger, and spices, wrapped around skewers and baked as above. Served in sizzler on onion bed [GF] ... 16.99
Lamb Chops* – Marinated lamb chops served with side of salad and masala sauce [GF] .... 23.99
Shrimp Tandoori – Finest jumbo shrimp on onion-bed in sizzler [GF] ............................... 17.99
Fish Tandoori – Fish steak, India-style, on onion-bed in sizzler [GF] .................................. 15.99
Tandoori Mixed Grill* – Assorted kabobs of chicken, lamb, fish and shrimp on onion-bed in sizzler [GF] .......................................................... 19.99

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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.

Lamb Curry [GF].......................... 15.99  Fish Curry [GF].......................... 16.99
Combination Curry (Shrimp, Lamb & Chicken) [GF] .................................................. 16.99

Little India Masalas

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

Lamb Masala [GF].......................... 16.99  Fish Masala [GF].......................... 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.

Lamb Korma* [GF] ................................................................. 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.

Chicken Tikka Saag [GF] ........................ .......................... 16.99

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.


Little India Bhuna

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

Chicken Tikka Bhuna [GF] ........................ .......................... 16.99

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.

Combination Biryani (Lamb, Chicken, & Vegetables) [GF] .......................... 14.99
Special Biryani (Shrimp, Lamb, Chicken & Vegetables) [GF] ............................................. 16.99

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Little India Specialty Dishes

Chicken Jalfrazie – Marinated chicken with fresh ground spices and mixed vegetables [GF]..........................15.99
Lamb Jalfrazie – Marinated lamb with fresh ground spices and mixed vegetables [GF].........................16.99
Butter Chicken* – Chicken cooked with herbs, ground spices in homemade butter sauce [GF]...........16.99
Chicken Madras – Chicken pieces cooked with a blend of hot spices [GF]...........................................16.99
(Traditionally a very hot dish)
Lamb Madras* – Lamb with blend of hot spices (Traditionally a very hot dish) [GF].........................16.99
Lamb Pasanda – Tender chunks of lamb marinated in yogurt and spices, baked in the clay oven, then cooked into a tomato based curry similar to our famous Masala but with a kick [GF]..........................................................19.99
Gobi Masala - A variety of vegetables slow cooked in a tomato based curry, made with a dash of cream and a TON of Love! [GF]..........................................................19.99
Chicken Dansak - Fresh chicken cooked with lentils in chef’s special sweet and sour sauce........18.99
Paneer Butter Masala - Our fresh homemade cheese cubes cooked with herbs, ground spices in a buttery masala sauce [GF]...........................................................................17.99
Beef Pasanda - Hand made meatballs marinated in yogurt and spices, baked in the clay oven, then cooked into a tomato based curry similar to our famous masala sauce [GF]........19.99
Chicken Kashmiri - Chicken cooked in curry/bhuna sauce with fruit and topped off with sliced almonds [GF]..........................................................17.99

Little India Specialty Pilau & Rice

Basmati Rice.................................................2.95  Peas Pilau* (Peas - Raisins - Nuts)...............3.95
Saffron Rice................................................3.95  Brown Rice [V]........................................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:

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

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Baked-to-Order Oven Hot Breads
Baked in a clay-oven mesquite charcoal (Tandoor)

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

Little India Desserts

Kheer* – Basmati rice pudding, sprinkled with almonds and pistachio [GF] ........6.00
Kulfi* – Homemade special Indian-style ice cream. Pistachio and mango [GF] ....6.00
Gulab Jamun – A classic Indian dessert made of milk balls in sweet warm syrup [GF]..6.00
Mango Custard – Assorted fruit in mango custard sauce [GF] ...............................6.00
Molten Chocolate Cake - Our moist dark chocolate cake embedded with dark chocolate,
  filled with dark chocolate truffle that melts out when heated................. 8.00

Little India Side Orders

Papadam [V, GF] ........................................................................................................2.99
Plain Yogurt [GF] .....................................................................................................2.99
Raita – Cucumber, carrot bits in whipped yogurt, spiced [GF] ..............................3.25
Achar (Indian Pickle) [V, GF] ................................................................................2.99
Mango Chutney [V, GF] ............................................................................................3.25
Onion Chutney [V, GF] ............................................................................................3.25
Mint Chutney ...........................................................................................................2.95
Tamarind Chutney ....................................................................................................2.95

Beverages

Chai* (Indian Tea) ..................................................................................................3.50
Iced Chai (Indian Tea) ............................................................................................3.99
Sweet Lassi – .........................................................................................................3.75
Salty Lassi – ...........................................................................................................3.55
Mango Lassi* .........................................................................................................3.99
Soft Drinks .............................................................................................................2.49
Coffee .....................................................................................................................3.00
Juice – Apple, Mango, Cranberry and Pineapple ...............................................3.00

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