



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.

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**
3-Piece \$14.00
Two Crispy pastry samosas, deep-fried & stuffed with mashed potatoes & peas.

Pakora **Chicken \$11.00**
Calamari \$14.00
Mildly spiced, deep-fried in chick-pea batter.

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.



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.

Little India Salad **\$6.00**
Diced cucumbers, lettuce, tomato & carrots served with homemade yogurt dressing



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.



MOCKTAILS

Peachberry Iced Tea **\$7.00**
Fresh-brewed black tea | Monin Blackberry | Monin White Peach (cal. 150)

Arnold Palmer **\$7.00**
Fresh-brewed black tea | lemonade (cal, 90)

New Sunset Peach Tea Lemonade **\$7.00**
Sunset Peach botanical | Monin White Peach | lemonade (cal. 120)

Sparkling Raspberry Lemonade **\$7.00**
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



PROSECCO - CHAMPAGNE



Moët & Chandon Imperial NV (187ml) **\$25**
A sophisticated and iconic Champagne with vibrant notes of green apple, citrus, and white flowers, balanced by hints of brioche and almond.

La Marca **\$13** **\$45**
A sparkling delight with vibrant notes of fresh citrus, green apple, and white peach. Light, crisp, and elegantly bubbly with a refreshing, clean finish.

La Marca Rosè (187ml) **\$13**
A beautiful, elegant, sparkling Wine with lively notes of wild strawberry, raspberry, and citrus, complemented by a floral touch. Light, crisp, and delicately bubbly with a refreshing finish.

Veuve Clicquot Rich Rosè **\$100**
A vibrant and refreshing champagne crafted for mixology, featuring notes of red berries, floral hints, and a crisp 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



*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 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.

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 Makhni

VEGAN/VEGETARIAN

(All Dishes Can Be Done Gluten Free, Dairy Free & Vegan)

LITTLE INDIA VEGETARIAN SPECIALTIES

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

<div><div></div><div>Bombay Alu</div><div>Potatoes and spices blended into the Chefs’special curry</div></div>	<div>\$17.99</div>	<div><div></div><div>Bhindi Masala</div><div>Okra cooked with onion, tomatoes & spices [GF]</div></div>	<div>\$17.99</div>
<div><div></div><div>Navratan Korma*</div><div>Mixed vegetables cooked in whipped cream and nuts [GF]</div></div>	<div>\$18.99</div>	<div><div></div><div>Dal Makhni*</div><div>Lentils cooked with garlic, ginger, tomato & spices [V, GF]</div></div>	<div>\$17.99</div>
<div><div></div><div>Saag Paneer*</div><div>Spinach cooked with homemade cheese, in cream [GF]</div></div>	<div>\$18.99</div>	<div><div></div><div>Alu Saag</div><div>Potatoes cooked with spinach & spices [GF]</div></div>	<div>\$17.99</div>
<div><div></div><div>Alu Gobi</div><div>Cauliflower and potatoes cooked with herbs and spices [V, GF]</div></div>	<div>\$17.99</div>	<div><div></div><div>Channa Masala*</div><div>Chick peas cooked with special masala sauce [V, GF]</div></div>	<div>\$17.99</div>



<div><div></div><div>Mutter Paneer</div><div>Green peas with homemade cheese in mild gravy [V, GF]</div></div>	<div>\$18.99</div>	<div><div></div><div>Malai Kofta</div><div>Mixed vegetable cheese balls in coconut cream sauce</div></div>	<div>\$18.99</div>
<div><div></div><div>Alu Mutter</div><div>Potatoes cooked with green peas & spices [V, GF]</div></div>	<div>\$17.99</div>	<div><div></div><div>Paneer Makhni*</div><div>Cubes of homemade cheese in masala sauce [GF]</div></div>	<div>\$18.99</div>
<div><div></div><div>Bharta Makhni*</div><div>Tandoori eggplant with herbs, onion, tomato & butter [GF]</div></div>	<div>\$18.99</div>	<div><div></div><div>Vegetable Curry*</div><div>Mixed vegetables seasoned in medium thick curry [V, GF]</div></div>	<div>\$17.99</div>
<div><div></div><div>Mushroom Mutter</div><div>Mushroom cooked with onion, tomato, green peas & spices[V, GF]</div></div>	<div>\$17.99</div>	<div><div></div><div>Saag Chole</div><div>Spinach cooked with chick-peas & spices [GF]</div></div>	<div>\$17.99</div>



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

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.	



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.	

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	\$5.00
Bhatura	\$4.00
White flour baked leavened bread deep fried and a great combination with Gobi masala entree and achar.	

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	\$3.59
Shirley Temple*	\$3.59
Roy Rodgers	\$3.59
Orange Juice	\$3.59
Milk	\$3.59
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 Momo*	\$6.00
Jaipuri Samosa	\$6.00
Mac n Cheese & Fries	\$8.00
4 Piece Chicken Strips & Fries	\$8.00
3 Piece Tandoori Chicken	\$8.00
Served with 1/2 naan & rice	



Chicken Tikka*	\$8.00
Served with 1/2 naan & rice	
Vegetable Korma	\$8.00
Mixed vegetables cooked in coconut sauce, with mild spices served with 1/2 naan & rice	
Chicken Tikka Masala*	\$8.00
Chicken cooked in masala sauce, with mild spices served with 1/2 naan & rice	
Plain Naan	\$3.59
Cheese Naan	\$3.59



*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
Saffron 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	\$4.00
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





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



INDIAN LAGERS

Kingfisher (12oz) \$6.00

Flying Horse (22oz) \$10.00





White Wine

PINOT GRIGIO - PINOT GRIS



J Vineyards **\$15** **\$50**
A crisp and refreshing white wine with lively notes of citrus, green apple, and ripe pear, accented by hints of honeysuckle.

Pavan Moscato Dolce Non-Vintage **\$15** **\$32**
A delightfully sweet and aromatic wine with luscious notes of ripe peaches, honey, and orange blossoms.

J. Lohr White Riesling Bay Mist 23 **\$15** **\$50**
A refreshing, off-dry white wine bursting with aromas of ripe apricot, jasmine, and citrus, finishing with a crisp, balanced sweetness.

PROSECCO - CHAMPAGNE



Moet & Chandon Imperial NV (187ml) **\$25**
A sophisticated and iconic Champagne with vibrant notes of green apple, citrus, and white flowers, balanced by hints of brioche and almond.

La Marca **\$13** **\$45**
A sparkling delight with vibrant notes of fresh citrus, green apple, and white peach. Light, crisp, and elegantly bubbly with a refreshing, clean finish.

La Marca Rosè (187ml) **\$13**
A beautiful, elegant, sparkling Wine with lively notes of wild strawberry, raspberry, and citrus, complemented by a floral touch. Light, crisp, and delicately bubbly with a refreshing finish.

Veuve Clicquot Rich Rosè **\$100**
A vibrant and refreshing champagne crafted for mixology, featuring notes of red berries, floral hints, and a crisp finish.



Age and glasses of wine should never be counted.



SAUVIGNON BLANC



Frontera **\$9** **\$32**
A fresh and lively white wine with bright notes of citrus, green apple, and tropical fruit. Light-bodied with a crisp, clean finish.

Kono **\$15** **\$50**
Bursting with vibrant notes of citrus, passionfruit, and fresh herbs. Light-bodied and crisp with a refreshing, zesty finish.

Lail Sauvignon Blanc Blueprint Napa 23 **\$100**
A sophisticated and vibrant white wine with bright citrus, tropical fruit, and floral notes, beautifully balanced by a crisp minerality and elegant finish.

CHARDONNAY



Frontera **\$9** **\$32**
Fruity wine with apple, pear, papaw and pineapple notes and subtle touches of butter.

La Crema **\$15** **\$50**
A lush, elegant white wine featuring bright citrus, juicy pear, and apple notes balanced with hints of vanilla and butterscotch.

Cake Bread Cellars **\$100**
A beautifully balanced wine with vibrant citrus, green apple, and melon flavors, complemented by subtle oak and vanilla notes.



ROSÉ



Squealing Pig **\$13** **\$45**
A vibrant and refreshing rosé with juicy notes of strawberry, watermelon, and a hint of floral elegance. Light-bodied with a crisp, dry finish.

Sonoma Cutrer Pinot Noir Rosè **\$15** **\$50**
A beautifully balanced wine with vibrant notes of wild strawberry, watermelon, and a hint of citrus.



Red Wine

PINOT NOIR



J Vineyards

\$15 \$50

Elegant and refined, this Pinot Noir offers vibrant flavors of red cherry, raspberry, and a hint of baking spice. Silky tannins and a beautifully balanced finish make it a true delight.

Cooper & Thief

\$100

A bold and unconventional Pinot Noir aged in whiskey barrels, offering rich flavors of dark cherry, vanilla, and warm caramel. Smooth with a hint of spice on the lingering finish.

CABERNET SAUVIGNON



Frontera

\$9 \$32

A bold and vibrant red wine with notes of blackberries, dark cherries, and a hint of spice.

Silver Palm

\$15 \$50

Elegant and full-bodied, this wine offers rich flavors of blackberry, plum, and subtle hints of cocoa and spice.

The Prisoner

\$100

A bold and complex wine with intense flavors of dark cherry, blackberry, and hints of vanilla and toasted oak. Velvety tannins and a long, luxurious finish make it unforgettable.



MERLOT



Frontera Merlot

\$9 \$32

Notes of ripe cherries, juicy plum, and a hint of chocolate.

Bonterra Merlot

\$15 \$43

Rich and velvety with flavors of black cherry, plum, and a touch of spice. Crafted from organically grown grapes for a balanced, elegant finish.

Duckhorn

\$100

A luxurious and full-bodied red wine with rich flavors of dark cherry, plum, and cocoa, complemented by velvety tannins and a smooth, elegant finish.

RED WINE



Bonterra Zinfandel

\$15 \$43

A bold and juicy red wine with rich flavors of blackberry, plum, and black cherry, accented by hints of pepper and spice.

Lolli Spiked Sweet Red

\$15 \$43

A playful and fruity red wine with a luscious sweetness, bursting with juicy berry flavors and a smooth, refreshing finish.

Frontera Malbec

\$9 \$32

Black cherry and dark plum flavors, elegantly wrapped with subtle spice and velvety, gentle tannins.



ALL-TIME FAVORITES

MILE HIGH

Deep Eddy Ruby Red vodka | X-Rated Fusion liqueur
Monin Blood Orange | pineapple juice | orange juice
lemonade | fresh strawberry (cal. 240)



HANDCRAFTED MULES

Made with handcrafted ginger beer & fresh lime

AMERICAN MULE

Tito's Handmade vodka (cal. 150)

STRAWBERRY MULE

Tito's Handmade vodka | strawberry puree |
fresh strawberry (cal. 180)

TROPICAL MULE

Tito's Handmade vodka | Malibu Coconut rum |
pineapple juice | fresh pineapple (cal. 150)



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

ASK YOUR SERVER FOR DETAILS.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

SPIRITS

Bourbon & Whiskey Taster Flights 19.95



BOURBON (CAL. 100-160)

Basil Hayden's	Jim Beam
Bulleit	Khob Creek
Bulleit Rye	Maker's Mark
Buffalo Trace	Wild Turkey 101
E.H. Taylor Small Batch	Woodford Reserve
Elijah Craig Small Batch	
Four Roses Single Barrel	

WHISKEY (CAL. 100-120)

Crown Royal	Penelope Bourbon
Jack Daniel's	Jack Daniel's Honey
Strannahan's Whiskey	Jameson
Crown Royal Blackberry	Seagram's 7

VODKA (CAL. 90-150)

Absolut	Ketel One
Absolut Citron	Stoli
Absolut Mandrin	Stoli Vanilla
Belvedere	Tito's
Deep Eddy Ruby Red	

TEQUILA (CAL. 100-120)

Exotico Repasado	Don Julio Blanco
Exotico Blanco	Don Julio Reposado
Casamigos Blanco	Jose Cuervo
Casamigos Reposado	Milagro Silver
Cazadores Blanco	Patron Silver
Cazadores Reposado	Patron Reposado
Cazadores Anejo	Tres Generaciones
Ghost Tequila Jalisco	

SCOTCH (CAL 100-160)

Chivas 12-Year	Johnnie Walker Red Label
Dewar's White Label	Johnnie Walker Black Label
Glenfiddich 15-Year	Lagavulin 16-Year
The Glenlivet 12-Year	The Macallan 12-Year
The Glenlivet 18-Year	Monkey Shoulder
Buchannan Pineapple	

RUM (CAL. 80-120)

Bacardi	Malibu Coconut
Captain Morgan	Sailor Jerry Spiced

GIN (CAL. 10-120)

Bombay Sapphire	Tanqueray
Hendrick's	Boodles



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Little India

RESTAURANT & BAR

OUR STORY

The Baidwan Family



THE FACE OF INDIAN CUISINE

Simeran Baidwan, Little India

Originally from Chandigarh—the capital of the northern Indian states of Punjab and Haryana—Simeran moved to Denver, CO, at a young age with his family. Simeran has always had a passion for work. While in Manual High School, Simeran insisted on keeping a full-time job at a local drug store. After completing high school, Simeran was determined to fulfill his dreams. His dream was to bring India's vibrant, exotic taste and culture to his community. After convincing his parents to give him a loan, combined with all his savings from his years of hard work, he could fulfill those dreams and open Little India Restaurant in 1998, and the rest is history.

Not only is Little India locally owned and operated, but it is also the result of the blood, sweat, and tears of Simeran. He is still grateful and happy to share his love of exquisite Indian cuisine with the residents and visitors of Denver. Since 1998, Little India has been serving up authentic, fine Indian cuisine that has been showered with critical acclaim and by awards too numerous to count. From the minute you step inside and take in the fabulous décor and ambiance—which features genuine Indian art and music—you know you're in for a special meal, as well as experience. From their signature curries to traditional dishes to modern twists on classic favorites, there is something for everyone to indulge in and enjoy at this exotic eatery.

Little India Restaurant & Bar started as a dream for members of the Baidwan family. Colorado residents for more than 20 years, we opened our Indian restaurant in 1998 and have grown steadily ever since.

Our success results from three key ingredients that we never compromise on:

The Best Ingredients: Our recipes utilize only the finest and freshest ingredients. Good ingredients are the heart and soul of every dish, and we never compromise on quality.

Good People: Our chefs began their careers in northern India and have mastered the art of cooking authentic Indian cuisine for our clients.

Excellent Service: Our customers are our top priority, and we treat each one as if they are our only customers. Indian tradition is to treat each guest as if they are a living god, and we're committed to treating all of our guests to a heavenly experience.

01 DOWNING LOCATION

2390 S. Downing, Denver, CO
80210

Phone: 303-298-1939
Fax: 303-733-7193

Takeout, Catering & Free Delivery

02 6TH AVENUE LOCATION

330 E. 6th Avenue, Denver, CO
80203

Phone: 303-871-9777
Fax: 303-871-1907

Takeout, Catering & Free Delivery

03 W 32ND AVENUE

3496 W 32nd Ave, Denver, CO
80211

Phone: 303-561-2855
Fax: 303-284-0486

Takeout, Catering & Free Delivery

04 CENTRAL PARK

7352 29th Ave, Denver, CO
80238

Phone: 303-665-7070
Fax: 720-583-2766

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