

DINNER MENU 7 NIGHTS A WEEK (Served 5-9PM only)

APPETIZERS / STARTERS

INDIA CAFÉ SAMOSAS - The most popular snack throughout India. Two golden brown vegetarian turnovers filled with curried potatoes & served with a deliciously sweet chili sauce.....\$5.95

IDLIS – 4 South Indian steamed rice dumplings served with coconut chutney and vegetable sambar or curry sauce.....\$5.95

PAPADUMS- (Indian Chips) 2 crispy spiced lentil wafers.\$1.95

DOSAI SLICES - slices of our traditional south Indian rice pancakes served with coconut chutney for dipping..... \$3.95

ASSORTED MIXED APPETIZER PLATTER

an assortment of samosas, idlis, papadums and dosai chips served with coconut chutney and sweet chili sauceonly \$12.95

SOUPS/SALADS

VEGETABLE SAMBAR- a South Indian Yellow Split Pea (Dal) Stew with Carrots, Onions, Ginger, Garlic, Dried Peppers, Curry Leaves, Daikon and Long Beans \$5.95

TOMATO PACHADI – south Indian version of the north Indian Raita. Made with ripe cherry tomatoes, yogurt, and oil infused with mustard seeds and curry leaves.....\$6.95

FRESH GREEN SALAD – fresh lettuce, tomatoes, and cucumbers in a light vinegar dressing.....\$4.95

CHUTNEYS (Indian Relish & Sauces)

RAITA- cool yogurt chutney with minced cucumber and onions. Perfect for taming our fiery dishes.....\$2.50

SPICY CHILI SAMBAL- Very spicy but so much flavor that you cant stop adding it to your dish.....\$2.50

COCONUT CHUTNEY- Fresh ground coconut sautéed with curry leaves, mustard seeds, blended garlic and dried chilies... \$2.50

HOT LIME PICKLE\$2.50

SWEET MANGO CHUTNEY.....\$2.50

INDIAN BREAD

Regular DOSAI – South Indian specialty bread that is fluffy yet crispy. Pancake-like sourdough bread is made of rice and lentils and perfect to lap up all the different curries.....\$2.95

GARLIC ONION DOSAI –inside sautéed garlic and onions.....\$4.50

SWEET EGG DOSAI – scrambled egg cooked in with sugar... \$4.50

CHEESE DOSAI – “Pizza dosai” melted cheddar cheese.....\$3.75

KAYA DOSAI – Coconut jam melted for a sweet taste.....\$3.75

SWEET SUGAR DOSAI – lightly sprinkled with sugar.....\$3.75

BUTTER or GHEE DOSAI – for that buttery flavor.....\$3.75

ROTI PARATHA – “roti chanai” round layered bread made of wheat cooked to a flakey, chewy texture.....\$2.95

NAAN – most famous north Indian flatbread\$2.95

IDLIS - south Indian rice dumplings.....\$5.95 (4pc)

MASALA DOSAI – our famous dosai wrapped and filled with traditional curried potatoes served w/sambar & chutney.....\$14.95

FAMILY STYLE DINNER FOR 4 SPECIAL

Mixed appetizers, 2 choices of Indian Bread (excluding masala dosai), Any 4 meat/seafood or vegetable entrees, served with rice, coconut chutney and raita. Includes Kheer or Paratha Delight dessert! ...\$79.95



INDIA CAFÉ
CALL 737-4600

MAIN COURSE

(Served with yellow fragrant rice)

LAMB MASALA \$15.95

Tender cubes of lamb slow cooked with sautéed onions, herbs, spices, ginger and garlic in a thick South Indian curry sauce.

LAMB SAMBAL \$15.95

A fiery version of our tender cubes of lamb sautéed with garlic and onions in our special spicy chili sambal sauce

CHICKEN CURRY \$12.95

Juicy chicken thighs stir-fried with onions, garlic, ginger, curry leaves, anise star, cardamom, cinnamon sticks and cloves then slow cooked in a medium spiced red curry sauce.

EGG MASALA \$12.95)

An exciting blend of eggs marinated in thick masala sauce of tomatoes, tamarind, ginger, and garlic.

SEAFOOD DISHES

FISH CURRY \$15.95

Tender cubes of moist mahi-mahi boiled in a tangy curry sauce seasoned with onions, ginger, garlic, tamarind and tomatoes.

FISH SAMBAL \$15.95

For those who like their fish on fire. We sauté mahi-mahi chunks in garlic and onions and then marinate in our spicy chili sambal.

SHRIMP CURRY \$15.95

Tiger shrimp from India which are marinated in a deliciously rich curry along with tomatoes, bell peppers and a dash of tamarind.

SPICY SHRIMP SAMBAL \$15.95

Shrimp sautéed with onions, garlic, curry leaves, and ground dried chilies then tamed with coconut milk.

CALAMARI CURRY or SPICY SAMBAL \$13.95

Succulent calamari sautéed with onions, garlic, ginger and curry leaves, cooked in a rich curry our spicy chili sambal tamed with creamy coconut milk.

RAJA'S KING THALI DINNER FOR 2 SPECIAL

- Any 4 choices of the above main dishes

- 2 vegetable entrée choices

- served rice, 2 naan, roti or dosai bread, vegetable sambar, raita and chutney. \$44.95

VEGETARIAN SPECIALTIES

(No MSG, No Dairy)

TOFU SAMBAL \$12.95

Soft fried tofu sautéed in our spicy chili garlic sauce (sambal). CAUTION: Loaded with protein but it also has quite a bite.

CAULIFLOWER KARI \$12.95

Cauliflower sautéed with onions, mustard seeds, turmeric & red bell peppers

SPICY EGGPLANT \$11.95

Eggplant stir-fried with onions, garlic and ground dried chilies until reaching a tender spicy level. CAUTION: **VERY SPICY**

VEGETABLE MASALA \$11.95

Fresh diced carrots, potatoes, & long beans slow cooked with turmeric, coconut milk, & masala

POTATO MASALA \$11.95

Potatoes slow cooked with cloves and cinnamon in a tasty masala (A must have with any entree)

COCONUT CABBAGE \$11.95

Stewed sweet cabbage with onions, garlic, diced green bell pepper, curry leaves and coconut milk

CHANA MASALA \$12.95

Chic peas stir-fried with onions, tomatoes, and bell peppers, seasoned with mustard seeds and coriander

OKRA VEGETABLE CURRY \$12.95

Whole pieces of okra delicately simmered in a thick rich vegetarian curry with tamarind and spices.

SPINACH TOFU KORMA \$12.95

Tender tofu morsels simmered in a rich creamy spinach sauce with delicate herbs and spices.

VEGETARIAN THALI DINNER FOR 2 SPECIAL

-choose any 6 of the above main vegetarian entrees

-served with yellow rice, 2 naan, roti or dosai bread, , vegetable sambar and raita, coconut chutney.....\$39.95

DRINKS

SWEET LASSI DRINKS.....\$3..95

Yogurt milk shakes excellent for cooling the spicy food!

Choose your flavor: Mango,

Salted or Plain.

FRESH ALL NATURAL WATERMELON JUICE.....\$3.25 20oz

(Ice cold, Pure Sweet Watermelon Juice; absolutely nothing added!)

SWEET YOUNG COCONUT JUICE\$3.25 20oz

SPECIAL TEA'S

SWEET CHAI TEA.....\$2.95 Hot \$3.95 ICED

Made from our own special blend of milk, cinnamon, cardomom, cloves, and fresh ginger tossed to create that perfect frothy topping.