

SOUPS

Mulligatawny Soup \$2.95 A lentil soup made with herbs, mild Indian spices and a touch of garlic - Originally from the region of Madras	Coconut Soup \$2.95 Shredded coconut cooked with milk (no sugar or salt added)
Tomato Shorba \$2.95 Cream of tomato cooked with exotic Indian spices	Chicken Or Shrimp Soup \$3.50 Boneless chicken or shrimp cooked with herbs and spices

SALADS

Garden Salad \$2.95 Fresh garden vegetables (tomatoes, cucumber, red onions, carrot) and greens tossed in lemon and herbs, served with our Indian or Italian dressing	Cafe's Special Tikka Salad \$6.95 Strips of barbequed white meat chicken served over garden salad with our special dressing
---	---

APPETIZERS

Samosa A household Indian snack. Homemade turnovers stuffed with diced potatoes and peas or seasoned with minced lamb	Chicken Kebab \$6.95 Tender chicken marinated in yogurt with spices and baked on skewers in our Tandoori oven
Vegetable (2) \$3.95 Ground Lamb (2) \$4.95	Chicken Pakoras \$5.50 Boneless chicken tenders, marinated, delicately spiced and batter fried
Vegetable Pakora \$3.95 Fresh marinated vegetables deep fried in a chickpea batter - a vegetarian delight from the region of panjab	Cafe's Special Platter \$8.95 Our chef's very own special platter consisting of vegetarian or non-vegetarian appetizers
Paneer Pakoras (6) \$4.50 Pieces of homemade cheese dipped in chickpeas batter and deep fried.	Cafe's Veggie Platter \$7.95 Combination of vegetable samosas, pakoras, tikki and cheese pakoras
Onion Bhaji (6) \$3.95 Onion slices dipped in a batter and deep fried- served with tamarind and mint chutneys	Papari Chat \$3.95 A spicy tangy stimulating cold appetizer made of wheat crisps, cubes of potatoes and chick peas
Aloo Tikki \$3.95 Delicately spiced potato patties - a speciality of roadside vendors in India	Bhel Puri \$4.25 Puffed rice appetizer mixed with onions, tomatoes and spices

* Reminder: Consuming raw or undercooked meats, poultry, seafood, and eggs may increase the risk of food borne illness

SOUPS, SALADS & APPETIZERS

CHEF'S RECOMMENDATIONS

Royal Vegetarian Thali \$14.95 A traditional vegetarian Indian meal served in a Thali (Platter) with soup, samosa, Navraatan Korma, Vegetable of the day, dal, Basmati rice, poori, raita dessert and masala tea or coffee	Royal Non-Vegetarian Thali \$16.95 Soup, samosa, tandoori chicken, chicken tikka masala, lamb curry, Basmati rice, poori, raita, dessert and masala tea or coffee
Cafe's Special Veggie Dinner for Two \$28.95 Soup of the day, vegetable samosas, choice of three vegeterain entrées, naan, basmati rice, raita and dessert	Cafe's Special Non Veg Dinner for Two \$34.95 Soups, samosas, tandoori chicken, chicken tikka, seekh kebab, choice of two entrées (exclude tandoori specials & sea food), basmati rice, naan and dessert

RICE SPECIALITIES

Biryani
Himalayan basmati rice flavored with aromatic spices and cooked with your choice of Veggie, Chicken, Lamb or Seafood (can be prepared without nuts upon request)

Vegetable \$10.95	Shrimp \$13.95
Chicken \$11.95	Lamb \$12.95
Rice Pilaf \$1.50 Himalayan Basmati Rice	Cafe's Special \$14.95
	Mutton \$13.95

DESSERT

Rasmalai \$2.95 Fresh homemade cheese patties cooked in milk syrup with pistachios and almonds	Mango Ice Cream \$2.95 Homemade Ice Cream made with mangoes and fresh cream sweetened to perfection
Gulab Jamun \$2.95 Homemade cheese balls dipped in honey syrup	Badami Kheer \$2.95 Basmati Rice cooked in sweetened milk with almonds (Badam) and raisins
Badami Kulfi \$2.95 Exotic Ice cream with saffron, almonds and raisins	

ACCOMPANIMENTS

Raita \$1.50 Cool whipped homemade yogurt with cucumbers, tomatoes, and fresh mint	Chutney Mint/Onion \$0.95
Papadum \$1.50 Fried sun-dried lentil crisps	Tamrind \$0.95
	Mango Chutney \$0.75
	Homemade Pickles \$0.75

Prices are subject to change without notice.

CHEF'S RECOMMENDATIONS, RICE, SPECIALTIES
AND ACCOMPANIMENTS

Cafe India

AUTHENTIC INDIAN CUISINE

6 Elm Street Nashua, NH 03060

Tel: 603-882-8100

www.cafeindianh.com

Lunch Buffet: 11:30am - 3:00pm

Dinner: 5:00pm - 10:00pm

FREE DELIVERY AVAILABLE
ORDERS OF \$25 OR MORE

Catering & Takeout Available

We Are The Only Indian Restaurant
With A Full Liquor License

WE ADD SPICE TO YOUR LIFE

\$5.00 OFF

With the purchase
of \$30 or more

Cannot be combined with other
offers. 1 coupon per order.
Pick Up & Dine In only

\$10.00 OFF

With the purchase
of \$50 or more

Cannot be combined with other
offers. 1 coupon per order.
Pick Up & Dine In only

TANDOORI SPECIALITIES

Tandoor is a traditional, pitcher shaped oven made of Indian clay which usually burns charcoal. Its slow and steady heat helps in retaining the juices and flavors of meat, and barbeques them to perfection, some of the Indian breads like Naan bread and Tandoori Roti baked in the Tandoor giving them distinctive taste and flavor.

SERVED WITH FRESHLY BAKED NAAN

Tandoori Chicken \$10.95 Spring chicken marinated in masala and yogurt for 24 hours. The king of kebabs baked on skewers until tender and juicy - from the Punjab region	Boti Kebab \$12.95 Lean cubes of lamb marinated for 24 hours in yogurt and delicately spiced and cooked on skewers in Tandoor- A favorite from Punjab region, now in Pakistan
Reshmi Kebab \$12.95 Marinated chicken breast baked on skewers in our clay oven - from the Hyderabad region	Lamb Chops \$18.95 Tender baby lamb chops marinated for three days then baked on skewers - an exceptional recipe from the Peshawar region of Pakistan
Chicken Tikka \$11.95 Boneless white meat of chicken marinated in yogurt with herbs and spices, grilled to perfection in Tandoor -Served with grilled vegetables	Fish Tikka \$12.95 Salmon fillet marinated and grilled over a glowing Tandoori oven
Paneer Tikka \$12.95 Homemade cottage cheese marinated with spices baked in Tandoori oven	Malai Shrimp \$13.95 Mildly spiced shrimp coated with carom seeds grilled on skewers over a slow glowing Tandoor
Seekh Kebab \$10.95 Delicately seasoned tender minced lamb, mixed with fresh round spices and baked in Tandoori oven	Tandoori Mixed Grill \$16.95 A delicious combination of chicken, lamb and seafood kebabs with vegetables

B R E A D S

Poori (2 pcs) \$2.50 Whole wheat puffed bread sprinkled with fenugreek	Onion Kulcha \$2.95 Soft leavened bread stuffed with seasoned onions
Chapati \$2.25 Whole wheat bread cooked on the griddle with no oil	Peshawari Naan \$3.50 Leavened bread stuffed with dried fruit and sprinkled with dried coconut
Tandoori Roti \$2.25 Whole wheat baked bread with no oil	Keema Naan \$3.95 Freshly baked leavened bread stuffed with minced lamb, herbs and spices
Rogini Naan \$2.25 Leavened baked buttered bread	Garlic Naan \$2.95 Leavened bread with a touch of garlic and cilantro
Plain Paratha \$2.50 Layered whole wheat buttered bread	Bread Basket \$7.95 An assortment of our special breads - Rogini Naan, garlic naan and plain Paratha
Aloo Paratha \$2.95 Leavened bread stuffed with mashed potatoes and peas	
Paneer Kulcha \$3.25 Leavened bread stuffed with seasoned homemade cheese	

TANDOORI SPECIALITIES AND BREADS

POPULAR SELECTIONS

SERVED WITH HIMALAYAN BASMATI RICE

Tikka Masala A Northern Indian favorite! Your choice of chicken, lamb, haddock, shrimp, or a mélange of seafood (scallops and shrimp) cooked in a delightfully spiced tomato and paprika sauce	South Indian Curry A popular curry dish of sautéed chicken, lamb, haddock, shrimp flavored with coconut - from the region of Kerala
Chicken Tikka Masala \$11.50 Lamb Tikka Masala \$12.50 Fish Karahi Masala \$13.50 Seafood Masala \$14.95	South Indian Chicken Curry \$11.50 South Indian Lamb Curry \$12.50 South Indian Shrimp Curry \$13.95
Vindaloo Your choice of meat marinated in red chilies and vinegar stewed with potatoes - from the western coast of Goa - Very spicy!	Korma Boneless pieces of chicken, lamb or shrimp cooked in a mild, rich, creamy sauce with nuts and raisins
Chicken Vindaloo \$11.50 Lamb Vindaloo \$12.50 Shrimp Vindaloo \$13.95	Chicken Korma \$11.50 Lamb Korma \$12.50 Shrimp Korma \$13.95
	Saag Delicately spiced lamb with spinach cooked in freshly ground spices
	Chicken Saag \$11.50 Lamb Saag \$12.50 Shrimp Saag \$13.95

VEGETARIAN SELECTIONS

SERVED WITH HIMALAYAN BASMATI RICE

Malali Kofta \$10.95 Homemade cottage cheese and vegetable croquettes simmered in a light vegetable sauce - from the Punjab region	Aloo Gobi \$9.95 Cauliflower florets delicately spiced and cooked with potatoes
Karahi Paneer \$10.95 Homemade cottage cheese simmered with green peppers, onions, tomatoes, and freshly ground spices	Navrattan Korma \$10.50 Nine selected vegetables with nuts and fruit cooked in a cream sauce - from the Gujrat region
Palak Paneer \$10.50 Fresh spinach and homemade cheese cooked with a touch of diced onions, fresh tomatoes and a variety of herbs and spices	Shahi Paneer \$10.95 Homemade cheese sauted with fresh ginger, garlic, onions, tomato and cooked in a creamy sauce with nuts and raisins
Mattaa Paneer \$10.50 Green peas cooked with homemade unprocessed cheese in a creamy sauce	Daal Makhani \$9.25 Rich and buttery slow cooked split black lentils -Everyone's favorite from Afghanishtan
Chana Masala \$9.25 Chick Pease soaked overnight and cooked gently with onions, tomatoes and herbs	Baigan Bhartha \$10.50 Whole eggplant smoked in Tandoor, and seasoned with herbs and spices - a specialty from the Punjab region
Gobi Kaju Masala \$10.95 Cauliflower and cashew nuts cooked in Indian curry sauce	Bhindi Bhuna \$10.95 Fresh, gently seasoned okra sautéed with onions and tomatoes - A northern Indian forté!

POPULAR AND VEGETARIAN SELECTIONS

CHICKEN SPECIALITIES

SERVED WITH HIMALAYAN BASMATI RICE

Chicken Curry \$11.50 Boneless chicken cooked in a thick curry sauce and garnished with fresh cilantro	Chicken Do- Piazza \$11.50 Boneless white meat tandoori chicken, pan roasted with sliced onions, tomatoes, green peppers and spices
Chicken Makhani \$11.50 Boneless marinated white meat chicken in a rich butter sauce with exotic herbs and spices	Mango Chicken \$11.50 Boneless chicken cooked in fruity mango and cashew nut paste sauce
Chili Chicken Kadahi \$11.50 Boneless piece of chicken sauteed with green chilies and coriander, finished with exotic Indian spices	Chicken Kadhai \$11.50 Boneless barbequed white meat chicken cooked with onions green peppers, mushrooms, herbs and spices
Chicken Jalfrezi \$11.50 Boneless chicken cooked with vegetables, fresh herbs and exotic Indian spices	

LAMB SPECIALITIES

SERVED WITH HIMALAYAN BASMATI RICE

Lamb Curry \$12.50 Cubes of lamb cooked in thick gravy of exotic spices and herbs	Lamb Rogan Josh \$12.50 A Kashmiri delight! Tender pieces of lamb spiced with onion ginger, a touch of garlic and yogurt
Lamb Do- Piazza \$12.50 Pieces of barbequed lamb roasted with sliced onions, tomatoes, green peppers and spices	Lamb Jalfrezi \$12.50 Boneless lamb, vegetables, fresh herbs and exotic Indian spices
Keema Matter \$12.50 Minced lamb cooked with peas, onions, tomatoes, exotic spices and herbs	

SEAFOOD SPECIALITIES

SERVED WITH HIMALAYAN BASMATI RICE

Fish Curry \$12.95 Chunks of fresh fish cooked in a curry sauce and garnished with fresh cilantro	Shrimp Curry \$13.95 Juicy shrimp cooked in a spicy curry sauce and garnished with cilantro
Goan Shrimp Masala \$13.95 A zesty delicacy from the state of Goa - Marinated and barbequed shrimp tossed with fresh tomatoes, coconut, mustard seeds and onions	Shrimp Do-Piazza \$13.95 Juicy shrimp pan roasted with sliced onions, tomatoes, green peppers and Indian Spices

CHICKEN, LAMB AND SEAFOOD SPECIALITIES