

Namaste  
**India Garden**  
 Southern Indian Cuisine



**Appetizers**

- Pakora - Spinach or Mixed Vegetables**..... \$6.95 *V, GF*  
*Spinach or mixed vegetables blended with chickpea flour and deep fried. Served with chutney.*
- Punugalu** ..... \$6.95 *V, GF*  
*Deep fried lentil balls served with coconut and tomato chutney.*
- Aloo Bonda** ..... \$6.95 *V, GF*  
*Deep fried potato balls served with mint chutney.*
- Gobi 65**..... \$7.95  
*Cauliflower slightly battered and marinated with 65 masala and deep fried.*
- Vegetable Cutlet** ..... \$7.95 *V*  
*Potato and vegetable coated with bread crumbs. Served with mint chutney.*
- Vegetable Platter** ..... \$9.95 *V*  
*Aloo Bonda, vegetable cutlet and mixed vegetable pakora.*
- Baby Corn Manchurian** ..... \$9.95  
*Fried baby corn tossed with manchurian sauce.*
- Chicken 65**..... \$8.95  
*Marinated chicken fried with homemade spices and curry leaves.*
- Chicken Lolly Pop** ..... \$7.95  
*Chicken drumsticks marinated in spices and deep fried.*
- Shrimp 65**..... \$12.95  
*Marinated shrimp fried with homemade spices.*
- Crispy Fried Chicken (kids favorite)**..... \$7.95  
*Mildly marinated deep fried chicken.*

**Soup**

- Tomato Soup**..... \$4.95  
*Creamy tomato soup served with bread croutons.*
- Hot & Sour Soup**..... \$4.95 *V, GF*  
*Indo-Chinese style soup made with choice of vegetable or chicken.*
- Rasam Soup**..... \$4.95 *V, GF*  
*Soup made with garlic, tomato, pepper and south indian spices.*
- Daal Shorba** ..... \$4.95 *V, GF*  
*Split Moong Daal cooked with onion, tomato mildly spicy.*

## South Indian Delicacies

<b>Idly</b> .....	\$5.95	V, GF
<i>Steamed rice and lentil cake served with chutneys and sambar.</i>		
<b>Vada</b> .....	\$5.95	V, GF
<i>Fried lentil donuts served with chutney and sambar.</i>		
<b>Dahi Vada or Sambhar Vada or Sambhar Idly</b> .....	\$6.95	GF
<i>Vada dipped in special yogurt sauce, or Sambhar. idly dipped in Sambhar.</i>		
<b>Pongal Vada</b> .....	\$9.95	GF
<i>Moong Daal and rice cooked with mild spices garnished with cashews, served with sambhar and chutneys.</i>		
<b>Poori Curry</b> .....	\$9.95	V
<i>Indian wheat bread deep fried and served with potato curry.</i>		
<b>Vada Idli Platter</b> .....	\$6.95	V
<i>Idli and Vada served with chutneys and sambhar.</i>		
<b>Yogurt Rice</b> .....	\$7.95	
<i>A classic south Indian dish, rice mixed and tempered in yogurt.</i>		
<b>Dosa - Thin crepe made of rice and lentils served with sambar and chutney.</b>		
<b>Plain Dosa</b> .....	\$9.95	
<b>Masala Dosa</b> .....	\$10.95	
<b>Paneer Dosa</b> .....	\$11.95	
<b>Spring Dosa</b> .....	\$11.95	
<b>Mysore Masala Dosa</b> .....	\$11.95	
<b>Spinach Dosa</b> .....	\$11.95	
<b>Rava Dosa</b> .....	\$11.95	
<b>Rava Masala Dosa</b> .....	\$11.95	
<b>Onion Rava Dosa</b> .....	\$11.95	
<b>Podi Dosa - spice mix sprinkled on the dosa.</b> .....	\$9.95	
<b>Uthappam</b> .....	\$9.95	V, GF
<i>South Indian style pancake made with rice and lentil. Choice of onion, tomato, and mix vegetables.</i>		

## Vegetarian Main Course

<b>Andhra Daal</b> .....	\$10.95	V, GF
<i>Indian lentil cooked on slow flame with tomato and onions, seasoned with cumin and mustard seeds.</i>		
<b>Daal Palak</b> .....	\$10.95	V, GF
<i>Moong daal cooked with spinach and seasoned with herbs and spices.</i>		
<b>Bagara Baingan</b> .....	\$12.95	V, GF
<i>Oven flame baked eggplant stuffed with peanut and coconut paste cooked in aromatic sauce.</i>		
<b>Okra Masala</b> .....	\$12.95	V, GF
<i>Okra cooked with aromatic spices, onion, and tomato.</i>		
<b>Paalak Paneer</b> .....	\$13.95	V, GF
<i>Paneer cooked in spinach sauce.</i>		
<b>Paneer Chettinad</b> .....	\$13.95	GF
<i>Paneer cooked in traditional Chettinad sauce.</i>		
<b>Kadai Paneer</b> .....	\$13.95	GF
<i>Paneer cubes cooked with onion, tomato, bellpepper in kadai masala.</i>		
<b>Paneer Butter Masala</b> .....	\$13.95	GF
<i>Paneer cubes cooked in mild butter masala sauce.</i>		

## Vegetarian Main Course, cont.

<b>Navaratna Korma</b> .....	\$12.95	GF
<i>Mixed vegetables cooked in cream and almond sauce with mild spices.</i>		
<b>Kerala Veg Curry</b> .....	\$12.95	V, GF
<i>Fresh vegetables cooked in coconut sauce.</i>		
<b>Vegetable Chettinad</b> .....	\$12.95	V, GF
<i>South Indian style vegetable curry made with chettinad masala.</i>		
<b>Aloo Gobhi</b> .....	\$12.95	V, GF
<i>Potato and cauliflower cooked with onion, tomato and mild spices.</i>		

## Non-Vegetarian Main Course

<b>Andhra Chicken Curry</b> .....	\$12.95	GF
<i>A traditional chicken curry cooked with chef's special sauce.</i>		
<b>Chicken Chettinad</b> .....	\$13.95	GF
<i>Traditional South Indian chicken curry made with chettinad masala.</i>		
<b>Pepper Chicken</b> .....	\$13.95	GF
<i>Chicken cooked with roasted pepper and spices.</i>		
<b>Chicken Mughalai</b> .....	\$13.95	GF
<i>Chicken cooked in creamy sauce and eggs.</i>		
<b>Goat Chettinad</b> .....	\$14.95	GF
<i>South Indian goat curry cooked with chettinad spices.</i>		
<b>Lamb Sukka</b> .....	\$14.95	GF
<i>Boneless lamb cooked with onion or chef's special spices.</i>		
<b>Lamb Chettinad</b> .....	\$14.95	GF
<i>Spicy traditional lamb curry prepared in karakudi style.</i>		
<b>Fish Curry</b> .....	\$16.95	GF
<i>Boneless King fish cooked with tamarind sauce and Indian spices.</i>		
<b>Grilled Fish</b> .....	\$16.95	GF
<i>Fish fillet marinated and grilled with aromatic spices.</i>		
<b>Butter Masala</b> - dishes cooked in onion, tomato, creamy masala sauce		GF
Butter Chicken .....	\$13.95	Butter Lamb.....\$14.95
Butter Shrimp.....	\$18.95	Butter Fish .....
		\$16.95
<b>Spinach Specialties</b> - dishes cooked in creamy spinach sauce		GF
Spinach Chicken .....	\$13.95	Spinach Lamb.....\$14.95
Spinach Shrimp.....	\$18.95	Spinach Goat .....
		\$14.95
<b>Korma</b> - dishes cooked in mildly spicy onion and coconut sauce.		GF
Chicken Korma.....	\$13.95	Lamb Korma .....
Goat Korma .....	\$14.95	Shrimp Korma .....
		\$18.95

## Main Course (Non-Vegetarian) cont.

**Vindaloo** - dishes cooked in sour and spicy tangy sauce with potato cubes. GF

Chicken Vindaloo .....	\$13.95	Lamb Vindaloo.....	\$14.95
Goat Vindaloo.....	\$14.95	Shrimp Vindaloo .....	\$18.95
Shrimp Curry.....			\$18.95 <span style="float: right;">GF</span>

*Shrimp cooked with tomatoes, onion, Indian spices and herbs.*

### House Special Biryani

*Long grains basmati rice flavored with saffron and cooked with a delicate blend of exotic spices and herbs served with raita and curry sauce.*

Veg Dum Biryani .....	\$13.95
Chicken Dum Biryani	\$14.95
Shrimp Biryani .....	\$18.95
Goat Biryani .....	\$16.95
Lamb Biryani .....	\$16.95

### Beverages

Tea, Coffee, Soda .....	\$1.95
Sweet Lassi and Mango Lassi ...	\$2.95

### Bread

Chapathi .....	\$1.95 <span style="float: right;">V</span>
Naan .....	\$1.95
Garlic Naan.....	\$2.95
Onion Kulcha .....	\$3.95
Aaloo Paratha .....	\$3.95
Basket - Naan, Garlic Naan and Aaloo Paratha .....	\$7.95

## Indo Chinese

**Gobi Manchurian**..... \$13.95

*Chinese style cauliflower battered and tossed with manchurian sauce.*

**Chilli Paneer** ..... \$13.95

*Chinese style Indian cottage cheese fried and tossed with chef's special chilli sauce.*

**Chilli Chicken**..... \$13.95

*Slightly battered and deep fried boneless chicken pieces tossed with onion and bell pepper.*

**Shrimp Manchurian** ..... \$18.95

*Fried shrimp cooked with chef's special manchurian sauce.*

### Hakka Noodles

*Chinese style noodles tossed with spring onion spices and herbs.*

..... vegetarian - \$12.95.....chicken - \$13.95.....shrimp - \$18.95

## Dessert

**Rasmalai**..... \$4.95

*Cottage cheese dumplings soaked in sweetened milk, delicately flavored with cardamom.*

**Gulab Jumun** ..... \$3.95

*Juicy milk balls dipped in honey syrup.*

**Kheer** ..... \$3.95

*Rice in thick milk with nuts and raisins.*

*All the items are made fresh as per order, please allow 15 to 20 minutes to serve. Please tell your waiter if you are allergic to anything. Gratuity will be added on the tables of 4 or more customers.*

*Vegan- V Gluten free- GF*