



India Kitchen

Authentic Indian Cuisine



Lunch (Buffet): 11 AM - 3 PM (more than 30 items)

Dinner: 5 PM to 10 PM - 7 days a week

DINE - IN . CARRY-OUT . CATERING . DELIVERY

(916) 714-0777 . (916) 505-0185

www.IndiaKitchenRestaurant.com

APPETIZERS

1. **Vegetable Pakora** \$3.99
Batter fried Mix vegetable, onion, and potato (7 PCS.)
2. **Aloo Tikki** \$3.99
Deep fried potatoes and peas with Indian herbs spices (2 pcs.)
3. **Vegetable Samosa** \$4.99
Homemade patties stuffed with potatoes and peas (2 pcs.)
4. **Paneer Pakora** \$6.99
Homemade cheese dipped in chick-peas batter and fried (8 pcs.)
5. **Chole Bhature** \$7.99
Puffed fried bread served with garbanzo beans and Indian spices
6. **Chicken Pakora** \$5.99
Tender pieces of boneless chicken marinated in Indian herbs (8 pcs.)
7. **Fish Pakora** \$7.99
Deep Fried fish marinated with Indian herbs, ginger, and garlic (8 pcs.)
8. **Gobi Manchurian** \$7.99
Cauliflower battered and cooked with Manchurian sauce.
9. **Chilli Paneer** \$8.99
Homemade cheese, chilli, and onion cooked with chilli sauce
10. **Apollo Fish** \$9.99
Fish Strips battered and pan fried with garlic and chilli yogurt sauce
11. **Kitchen Special Veg. Platter** \$8.99
Comes with Mix vegetable fritters and veg. samosa
12. **Kitchen Special Non-Veg . Platter** \$10.99
Comes with all assortment of tandoor

* ALL APPETIZERS ARE SERVED WITH TAMARIND AND MINT SAUCE.



SOUPS, SALADS, AND CHUTNEYS

13. **Mix Salad** \$2.99
Fresh vegetables(lettuce , baby spinach , lemon, cucumber, carrots, tomatoes)
14. **Dal Soup (vegan)** \$3.99
Lentil cooked with Indian herbs.
15. **Hot and Sour Chicken Soup** \$4.99
Thai chicken cooked with corn starch and spices.
16. **Vegetable Sweet Corn Soup** \$3.99
Sweet corn cooked with vegetables .
17. **Kitchen special Raita** \$2.99
18. **Mango chutney** \$1.99
19. **Onion chutney** \$1.99
20. **Coconut chutney** \$1.99
21. **Pickles** \$1.99



BREADS

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| 22. Plain Naan | \$1.99 |
| 23. Garlic Naan | \$2.99 |
| 24. Garlic Basil Naan | \$2.99 |
| 25. Onion Kulcha | \$2.99 |
| 26. Paneer Naan
(White Flavor stuffed with crushed homemade cheese) | \$3.99 |
| 27. Poori (vegan)
(whole wheat Puffy Bread) | \$2.99 |
| 28. Chicken Spinach Naan
(Baby spinach and chicken breast stuffed in white flavor) | \$2.99 |
| 29. Keema Naan
(stuffed with ground lamb) | \$3.99 |
| 30. Peshawari Naan
(stuffed with coconuts, raisins, and fruits) | \$3.99 |
| 31. Aloo Parantha (vegan)
(wheat bread stuffed with mashed potatoes and green peas) | \$2.99 |
| 32. Gobhi Parantha (vegan)
(wheat bread stuffed with cauliflower) | \$3.99 |
| 33. Tandoori Roti (vegan)
(whole wheat bread) | \$1.99 |
| 34. Kitchen special Bread Basket
(choice of any three naan breads) | \$8.99 |



VEGETABLE ENTREES

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| 35. Aloo Gobhi (vegan)
Farm fresh cauliflower cooked with potatoes and Indian spices. | \$10.99 |
| 36. Aloo Mattar (vegan)
Green peas , Potatoes and fresh tomatoes cooked with Indian herbs. | \$9.99 |
| 37. Channa Masala (vegan)
Garbanzo beans cooked with fresh tomatoes, herbs, and spices. | \$9.99 |
| 38. Mushroom Masala (vegan)
Fresh Mushroom, green peas, tomatoes cooked with onion and coconut sauce. | \$9.99 |
| 39. Bhindi Masala (vegan)
Farm fresh okra, onions, tomatoes, cooked with ginger and garlic. | \$10.99 |
| 40. Palak Paneer
Homemade cottage cheese and fresh spinach cooked with homemade spices. | \$10.99 |
| 41. Shahi Paneer
Homemade cheese cooked in cashew ,nut and creamy sauce. | \$10.99 |
| 42. Kadhai Paneer
Cottage cheese cooked in cut cubes onins and bell papers. | \$9.99 |
| 43. Mattar Paneer
Homemade cheese and green peas cooked with tomatoes, onion, and creamy sauce. | \$10.99 |



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| <p>44. Malai Kofta
Mixed Vegetable and cheese balls cooked with creamy sauce and Indian spices.</p> | <p>\$10.99</p> |
| <p>45. Vegetable Korma
Fresh vegetables cooked with cashews and creamy sauce.</p> | <p>\$10.99</p> |
| <p>46. Daal Tadka (vegan)
Yellow lentil cooked with ginger, garlic and spices.</p> | <p>\$9.99</p> |
| <p>47. Daal Makhni
Lentil beans with freshly ground spices sautéed in butter.</p> | <p>\$9.99</p> |
| <p>48. Baingan Bhartha
Baked eggplants stuffed with fresh tomatoes, green peas and spring onions.</p> | <p>\$10.99</p> |
| <p>49. Kitchen special Mix Vegetables
Farm fresh vegetable cooked with ginger, garlic, and Indian herbs.</p> | <p>\$10.99</p> |
| <p>50. Aloo saag (choice of channa saag)
Curried spinach cooked with potatoes.</p> | <p>\$9.99</p> |



CHICKEN ENTREES

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| <p>51. Chicken Tikka Masala
Charcoal roasted boneless chicken folded into exotic creamy tomato sauce.</p> | <p>\$11.99</p> |
| <p>52. Chicken curry
Boneless chicken cooked with ginger, garlic, tomato, and curry sauce.</p> | <p>\$10.99</p> |
| <p>53. Butter Chicken
Tandoori chicken prepared in a rich butter and cream sauce.</p> | <p>\$11.99</p> |
| <p>54. Chicken Vindalu
Chunks of chicken and potatoes sautéed in a fiery vindaloo sauce.</p> | <p>\$11.99</p> |
| <p>55. Karahi Chicken
Boneless Chicken sautéed with onion bell peppers, ginger, garlic, and Indian spices.</p> | <p>\$11.99</p> |
| <p>56. Chicken Coconut
Boneless chicken breast cooked in coconut curry sauce.</p> | <p>\$10.99</p> |
| <p>57. Chicken Mushroom
Chicken and fresh mushrooms sautéed with garlic and cooked with herbs & spices.</p> | <p>\$10.99</p> |
| <p>58. Chicken Chilli
Boneless chicken stir fried with onion, chilli and cooked with spicy tomato sauce.</p> | <p>\$11.99</p> |
| <p>59. Chicken Saag
Boneless chicken cooked with spinach and spices.</p> | <p>\$11.99</p> |
| <p>60. Chicken Korma
Boneless Chicken cooked in rich cashewnut based sauce.</p> | <p>\$11.99</p> |
| <p>61. Chicken Jalfrezi
Boneless chicken cooked with fresh vegetables and touch of spices.</p> | <p>\$10.99</p> |



LAMB ENTREES

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| <p>62. Lamb Tikka Masala
Charcoal roasted boneless lamb folded into exotic creamy tomato sauce.</p> | <p>\$12.99</p> |
| <p>63. Lamb Curry
Boneless lamb cooked with ginger, garlic, tomato, and curry sauce.</p> | <p>\$11.99</p> |
| <p>64. Lamb Vindalu
Chunks of lamb and potatoes sautéed in a fiery vindaloo sauce.</p> | <p>\$12.99</p> |

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| 65. Karahi Lamb | \$12.99 |
| Boneless Chicken sautéed with onion bellpeppers, ginger, garlic, and Indian spices. | |
| 66. Lamb Coconut | \$11.99 |
| Boneless lamb breast cooked in coconut curry sauce. | |
| 67. Lamb Saag | \$12.99 |
| Boneless lamb cooked with spinach and fresh spices. | |
| 68. Lamb Korma | \$12.99 |
| Boneless lamb cooked in rich cashew nut based sauce. | |
| 69. Lamb Madras | \$12.99 |
| Lamb cooked in south Indian spices. | |
| 70. Lamb Mushroom | \$12.99 |
| Lamb cubes cooked with fresh mushroom and gravy sauce. | |

TANDOORI ENTREES

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| 71. Tandoori Chicken | \$13.99 |
| Whole chicken marinated in yogurt and spices, roasted in Tandoor. | |
| 72. Chicken Tikka | \$13.99 |
| Boneless chicken marinated in Indian herbs and cooked in Tandoor. | |
| 73. Lamb Boti | \$13.99 |
| Boneless pieces of lamb marinated in Indian herbs and spices, cooked in Tandoor. | |
| 74. Tandoori Shrimp | \$14.99 |
| Jumbo shrimp marinated in Indian herbs and cooked in Tandoor. | |
| 75. Sheekh Kabab | \$14.99 |
| Ground lamb mixed with ginger, garlic, onion and cooked in Tandoor. | |
| 76. Fish Tikka | \$14.99 |
| Pieces of fish marinated in yogurt and Indian spices and cooked in Tandoor. | |
| 77. Paneer Tikka | \$12.99 |
| Cubed pieces of cheese marinated with ginger and garlic cooked in Tandoor. | |
| 78. Kitchen special Mixed Grill | \$17.99 |
| Choice of boneless chicken, lamb, fish, and shrimp. | |



SEAFOOD ENTREES

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| 79. Shrimp Tikka Masala | \$13.99 |
| Jumbo Shrimp folded into exotic creamy tomato sauce. | |
| 80. Shrimp Vindalu | \$13.99 |
| Shrimp and potatoes sautéed in a fiery vindaloo sauce. | |
| 81. Malabaar Shrimp | \$13.99 |
| Shrimp cooked in coconut and creamy sauce. | |
| 82. Shrimp saag | \$13.99 |
| Shrimp cooked and spinach coked with spices. | |
| 83. Shrimp Korma | \$13.99 |
| Shrimp cooked in rich cashew nut based sauce. | |
| 84. Fish Curry | \$13.99 |
| Pieces of fish cooked with curry sauce and fresh tomato. | |
| 85. Fish Coconut | \$13.99 |
| Pieces of fish cooked in coconut onion sauce. | |



KITCHEN SPECIAL BIRYANI

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| 86. Veg Biryani
(Fresh vegetables cooked with white rice.) | \$10.99 |
| 87. Chicken Biryani
(Boneless chicken cooked with sliced onion, bellpeppers, and Indian herbs) | \$11.99 |
| 88. Lamb Biryani
(Boneless lamb cooked with onion, bellpeppers, and Indian spices) | \$12.99 |
| 89. Shrimp Biryani
(Jumbo shrimp cooked with vegetables and touch of Indian herbs) | \$12.99 |
| 90. Mix Biryani
(Fresh vegetables, lamb, boneless chicken, and shrimp cooked with Indian spices) | \$14.99 |
| 91. Veg. Fried Rice
(Fresh vegetables cooked with ginger, garlic, and white rice) | \$7.99 |
| 92. Chicken Fried Rice
(Chicken cooked with ginger, garlic, and fried with white rice) | \$8.99 |
| 93. Veg. Chow Mein
(Mixed vegetables cooked with ginger, garlic, noodles, and ketchup sauce) | \$9.99 |
| 94. Chicken Chow Mein
(Sliced onions, bellpeppers, cabbage, and boneless chicken cooked with noodles) | \$10.99 |
| 95. Saffron Rice
(Basmati rice cooked with saffron, green peas, and cashew nuts) | \$2.99 |
| 96. Basmati Rice | \$1.99 |



DESSERTS

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| 97. Kheer (Rice Pudding) | \$2.99 |
| 98. Rasmalai | \$4.99 |
| 99. Gulab Jamun | \$3.99 |
| 100. Kulfi (mango, regular malai) | \$3.99 |
| 101. Faluda kulfi | \$3.99 |

SOFT DRINKS

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| 102. Soft drinks (Coke products) | \$1.99 |
| 103. Mango Lassi | \$2.99 |
| 104. Strawberry Lassi | \$2.99 |
| 105. Mango Shake | \$3.99 |
| 106. Plain lassi (sweet or salty) | \$1.99 |

