

## Exciting Extras

**Pappad** \$1.25

Thin, crisp crackers made with lentil flour, rock salt & black peppercorns.

**Pickles** \$1.25

Assorted imported Indian pickles

**Homemade Fresh Yogurt** \$2.50

**Side of Saffron Rice** \$2.25

**Homemade Chutneys** ea @ \$1.50

Tamarind, mint or mango

**Chutney Tray** \$3.75

## Drinks to Your Health

**Yummy Yogurt Sippers**

• **Lassi Power Drink!!** \$2.95

Lightly sweetened, cool and refreshing, made from our fresh homemade yogurt & rosewater.

• **Mango Lassi** \$3.50

More power to you with a passion of exotic mango. Nutritious & delicious!

**Juices** \$2.50

Mango, orange-pineapple or cranberry

**Exotic Sparklers** \$3.25

Our own house flavors pomegranate, mango or orange-pineapple

**Shirley Temple** \$2.95

**Iced Masala Tea** \$2.25

**Pomegranate Iced Tea** \$2.95

**Mango Iced Tea** \$2.95

**Pomegranate Lemonade** \$2.95

**Fresh Lime Soda** \$2.75

(salted or sweet)

**Soft Drinks** \$1.50

Coke, Diet Coke, Sprite, Fanta Orange, Club Soda

**Mineral Water** \$2.75

**Bottled Water** \$3.25

## Hot Drinks

**Chai** \$2.25

Sweet Indian spiced tea brewed with cardamom, cinnamon, cloves and fresh ginger with milk.

**Masala Tea** \$1.75

Our own-spiced brew

**Herbal Tea** \$1.75

**Coffee** \$1.50

## Captivating Curries

Curry is the name given to a group of enticing dishes, each with its own distinctive flavor and aroma which are separately prepared for that individual dish. Not all the spices are hot. It is the combined effect of chilies and other peppery spices that provide the pungency and **kick** for each dish. All curries are gluten free (G), customized to your palate and some can be made without any dairy or clarified butter. **Kindly specify any dietary restrictions before you order.**

### Korma

Korma is a name applied to any dish where the meat is braised with a small amount of liquid. It is fairly rich, in a fabulous curried sauce of light cream, cashews and raisins.

### Saagwalla

This spinach dish is indeed a subtle blend of flavors. For this reason very minimum spicing and a touch of cream is used so as not to mask the intrinsic flavor of the ingredients.

### Masala

All time favorite! A smothering sauce in an aromatic blend of curried tomatoes and light cream cooked to your gastronomic satisfaction.

### Vindaloo

This dish is widely known for its fiery hot taste. Curried potatoes, lemon juice and fresh roasted hot chilies qualify this dish as the most extravagantly hot. **Suitable for heat-seeking patrons!**

### Ginger Sauce

This dish is flavored with fresh ginger, cumin and a touch of fenugreek in **luscious silky sauce.**

### Jalfrezi

This colorful delicacy is pan roasted with minced garlic, sliced onions and bell peppers in a thick gravy to enhance its hearty flavor.

### Your Choice of Curry, Prepared with:

Chicken: \$14.95

Lamb: \$15.95

Shrimp: \$15.95

**All dishes are served with Saffron Rice.**

Please do indicate the spiciness: Xmild, Mild, Med, Hot, Xhot or Flaming!

👑 **New dish!**

## Vegetarian Fare

All entrees are gluten free and can be designed to suit our Vegan patrons. Let us know...

**...BEFORE YOU ORDER.**

### 👑 Glazed Garlic Vegetables

A fine medley of garden fresh vegetables infused with fresh garlic, toasted cumin, mustard & onion seeds in a fabulously glazed garlic curry sauce.

### 👑 Gobhi Mussallum

This distinctive creation of chunky cauliflower florets braised in a spicy coating of curried seasonings & bay leaves with a wonderfully nutty flavor derived from ground cashews and crushed paneer.

### 👑 Baigan Lajwab

A zesty combination of fresh eggplant and potatoes sautéed with cumin, mustard seeds, fresh curry leaves in tamarind jaggery reduction.

### 👑 Makai Palak Malai

An affectionate pairing of sweet corn and tender spinach seduced in a creamy coconut curried milk and a slight aroma of cardamom.

### 👑 Punjabi Baigan Bharta

Exotic and refreshingly different! Fresh roasted eggplant mash sautéed with baby peas, onions and tomatoes with a touch of light cream & blackened cumin.

### Pomegranate Paneer

Refreshing to the palate! Tender pillows of paneer in a perky sauce of fiery chili paste, ginger and pomegranate seeds.

### Vegetable Kofta Saag

A delicate dish of fresh minced vegetable dumplings and puréed spinach in a smooth and velvety sauce with a touch of cream.

### 👑 Vegetable Masala Haandi

A mix of fresh vegetables in a smooth satisfying sauce of onions, tomatoes and light cream in with cumin, mustard and curry leaves.

### 👑 Chili Paneer Kadai

👑robust dish of homemade Paneer quickly wok'd with sliced onions, ginger, cumin and tamarind spiked with green chilies & cilantro.

### Navratan Shahi Korma

True to its name, a **royal korma** of medley of potatoes, green beans, carrots, turnips, peas and potatoes laced with the flavor of curried seasonings in a sauce of light cream with cashews and raisins.

### Aloo Gobhi Palak

A perfect trio of fresh cauliflower, spinach and potatoes with onions, ginger and tomatoes.

### Aloo Mattar Paneer

This is a classic dish of baby peas, potatoes and paneer gently seasoned in a curry sauce.

### Saag Paneer

A flavorful blend of curried spinach with our home made paneer cooked with yogurt and light cream.

### 👑 Anari Aloo

Blissfully yummy!! Cumin spiked pan sauteed potatoes with sliced onions, ginger and tomatoes perked up with pomegranate seeds and Garam masala.

### Chana Saag

A North-Indian specialty of wholesome chick peas and fresh spinach in a blend of savory spices.

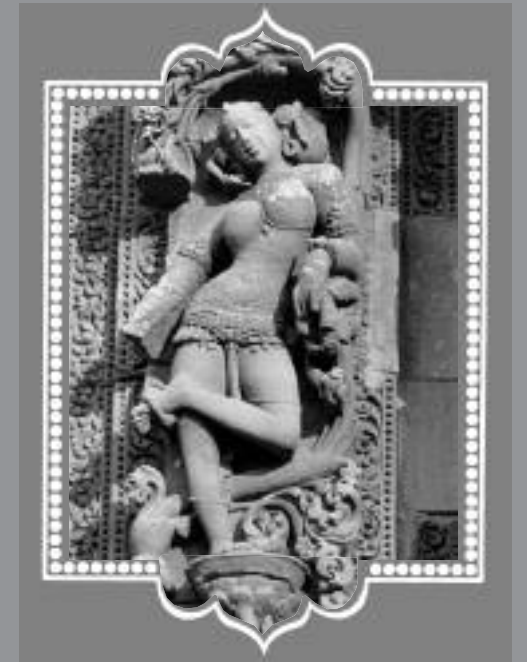
### Dal-Makhni

This versatile delight is a combination of black lentils and kidney beans, slow simmered, and an added sauté of garlic, thin sliced ginger & tomatoes with cracked chilies.

👑 **New dish!**

# India House

## Take Out Menu



“the spice  
of life”

Welcome to India House for the finest in fresh, local grown produce and meats, healthful, Ayurvedic cooking principles, and authentic Eastern hospitality.

413-586-6344

Dinner Tu-Su

**Ask about our Gluten Free and Lacto-Vegan options!**

45 State Street

Northampton, MA 01060

# Succulent Starters

**Vegetable Pakora (G) (V)** \$3.95  
Assorted vegetable fritters, gently seasoned and crisped in a chick pea flour batter.

**House Special Platter** \$9.95  
A royal selection of our best beginnings, samosa, veggie pakora, paneer pakora, chicken pakora and chicken wings served with mint and tamarind chutneys.

**👑 Chicken Pakora (G)** \$6.95  
Lightly marinated chicken tenders with a touch of cumin and pomegranate seeds, served with mango-date & yogurt dressing.

**👑 Chowpatt Chaat (G)** \$7.95  
Brimming with layers of flavor in an exciting mix of chick peas, potatoes, cucumbers & tomatoes tossed with sweet and sour chutney dressing.

**Chana Samosa (V)** \$4.25  
An open-faced samosa with spiced potatoes and peas, topped with curried chickpeas, tamarind and mint chutneys.

**Mulligatawny Soup (G) (V)** \$3.50  
A traditional spiced lentil soup with fresh vegetables gently seasoned with mustard seeds and roasted cumin.

**House Green Salad** \$3.25  
Fresh mix greens with Oh! that **unforgettable** India House dressing.

**Vegetable Samosa (2 pieces) (V)** \$3.95  
A crisp turnover stuffed with lightly spiced potatoes and peas.

**Vegetarian Platter** \$8.95  
An assortment of vegetable samosa, veggie pakora and Paneer pakora served with tamarind and mint chutneys.

**👑 Delhi Papri Chaat** \$6.95  
Famous street food from Dehli. A tounge tingling liasion of crispy papri wafers, coarse potato mash and chickpeas embroidered with cool yogurt & tart tamarind chutney with a light sprinkling of roasted spices.

**Pepper Zapped Chicken Wings (G)** \$7.95  
Highly spiced tandoor broiled chicken wings to **ignite your appetite.**

**Bombay Bhel Chaat (G)** \$6.95  
An explosive medley of puffed rice, hot mix, potatoes, onions & cilantro tossed with lime juice and assorted chutneys. Served in a pappadam bowl.

**Coconut Soup** \$3.50  
A rich soothing soup made with slightly sweetened shredded coconut, saffron milk and sprinkled with shredded pistachios.

**Raita (G)** \$3.25  
Homemade cool whisked yogurt with sea-salt, cumin and mint. Cucumber

**(G) Gluten-Free** \$3.75  
**(V) Vegan** Boondi (chick-pea droplets)

# Bread Bar

(All our breads are unleavened and baked fresh to your order)

## Introducing!

**Alka's Punjabi Paratha (G)** \$3.50  
Gently seasoned concoction of gluten-free flours & sea salt baked in Tandoor adn topped with homemade Ghee. Nutritious & delicious!!

**Naan** \$2.25  
Our most popular white flour bread, served plain or stuffed with:

👑 **Roasted Garlic & Rosemary** \$3.50

👑 **Red Onion & Spinach** \$3.50

• **Keema (Ground Lamb)** \$4.25

• **Peshwari** \$3.50

• Coconut, cashews & raisins

• **Paneer** \$3.50  
Fresh homemade cheese & cilantro

**Lachha Paratha** \$2.95

A multi-layered whole wheat bread, crusted with clarified butter. Served plain or:

• **Aloo** \$3.50  
Stuffed with spiced potatoes & peas

👑 **Gobhi** \$3.50

Cauliflower shreds lightly seasoned with cumin & cayenne.

👑 **Pudina-Ajwain** \$3.50

Digestive and healing! My grandmother's prized recipe of dusted carmom seeds, mint & cumin.

**Poori** \$3.75

The incredible whole wheat balloon bread

**Chapati (roti)** \$1.95

The plain whole wheat unbuttered bread

# Signature Specialties

**All specialties are served with saffron basmati rice, are gluten free, and can be prepared vegan.**

**👑 Kashmiri Rogan Josh (Lamb)** \$17.95  
This exotic Lamb delicacy is nurtured in lush gravy of shallots and garlic with tender use of black cardamom and cloves, Kashmiri chili paste, and a pinch of saffron to produce ravishing flavor.

**👑 Malabari Scallops & Shrimp** \$18.95  
This enticing pair is delicately napped in a lavish sauce of caramelized garlic, tomato & light cream tempered with fresh curry leaves and scented with sweet cardamom.

**Tangy Tamarind Chicken** \$16.95  
This superb chicken delicacy is a skillful mingling of different spices to create sour and sweet flavor to tingle your taste buds.

**👑 Pomegranate Chicken & Prawns** \$18.95  
This is a fairly typical dish from the west coast of India in which fresh prawns and chicken are marinated in paste of garlic, ginger, chilies and pomegranate seeds and quickly roasted on a high flame with a little bit of spinach to give this dish an unusual tangy flavor.

**👑 Chili Lamb Karahi** \$17.95  
This Robust dish is a spicy enlightenment of curried Lamb cooked with cumin, shallots, ginger and tamarind spiked with slit chilies & cilantro.

**Hyderabadi Chicken Biryani** \$17.95  
A culinary symphony! A fragrant basmati rice dish of curried chicken with blasting flavors of asafoetida, ginger, mustard seeds and fresh curry leaves tossed together with roasted cashews and raisins..

**Garlic Chicken & Shrimp** \$17.95  
An avalanche of smothering flavors! This dynamic curry sauce is laced with a blend of caramelized garlic & onions with a subtle hint of ground fenugreek.

**Nawabi Kabab Korma** \$18.95  
A royal preparation of mixed kababs of tandoori lamb and chicken braised in a fabulous sauce of curried onions, garlic and light cream with roasted cashews and raisins.

**Cilantro Glazed Chili Chicken** \$17.95  
An **eye-opening melange** of boneless cilantro-glazed chicken kababs roasted in a wok with liberal sprinkling of hot green slit chilies, sliced onions, minced ginger topped with fresh cilantro and just a touch of cardamom.

**Punjabi Gosht-Aloo (Lamb)** \$17.95  
This bold tasting lamb and potato delicacy braised in a fiery smooth chili masala sauce of slow caramelized onions, ginger and dried pomegranate seeds to enhance its hearty flavor.

**👑 Balchao Chicken & Prawns** \$18.95  
An elegant dish of chicken & Prawns with fresh curry leaves, jaggery, garlic and onion seeds with vinegar & paprika to create a slightly flaming color and lingering taste. Absolutely lip-smacking!

**Nargisi Biryani** \$18.95  
Stunning as a one-dish meal, this fragrant basmati rice dish is an exciting mixture of minced lamb with potatoes and spinach, embellished with cashews and raisins, tempered with blackened cumin and cardamom.

**Coconut Shrimp & Chicken** \$17.95  
A unique preparation of jumbo shrimp and chicken in a tantalizing curry sauce of coconut milk and light cream with roasted cashews and raisins. **A flavor for every kind of constitution!**

**Mango Chicken & Shrimp** \$17.95  
Our signature specialty! Boneless chunks of curried chicken and jumbo shrimp pan roasted in exotic mango and ginger sauce.

**Malai Kofta Kashmiri (vegetarian)** \$14.95  
A **vegetarian masterpiece!** This subtle delicacy is made with fresh vegetables crisped and smothered in a smooth sauce with light cream, roasted cashews and raisins.

👑 **New dish!**

# Sizzling Tandoori Sensations

**A word about Tandoori dishes:**

**A mere mention of Tandoori Chicken induces a passionate want. Tandoori is a health conscious gourmet choice!** A process of cooking fired by charcoal that acts as a catalyst to impart a flavor that is unique in the world of cuisine. Using lean cuts of meat, skinless chicken and fresh seafood coated in a zesty marinade of yogurt, spiced herbs seasonings **with absolutely no use of meat tenderizer or artificial flavorings and very minimum use of vegetable oil.** It is the juice of these meats that drip on the charcoal, which sizzles and sends up billows of smoke, giving the Tandoor a smoking effect and aroma.

All tandoori entrées are served sizzling over a bed of crisp onions and bell peppers along with a side of **coconut Korma sauce, India house green salad** and a choice of **saffron rice** OR **naan bread.**

**Hariyali Chicken Kabab: (spicy) (white meat)** \$16.95

This preparation is quite unique! Besides using a zesty marinade it is smeared with a paste of spicy greens with ginger & served with sizzling grilled onions.

**Tandoori Shrimp** \$18.95

Fresh jumbo shrimp rubbed with tandoori seasonings and lightly marinated.

**Tandoori Lamb Kabab** \$17.95

Juicy chunks of marinated lamb kababs

**👑 Cilantro Glazed Paneer Tikka (vegetarian)** \$15.95

A vegetarian's dream! This distinctive, smoky and spicy homemade paneer is smeared in zippy lemon-garlic yogurt marinade of cilantro, fresh mint, and ginger. Charcoal grilled to perfection.

**Chicken Tikka (white meat)** \$16.95

Succulent chunks of boneless white meat chicken kababs.

**India House Mixed Grill** \$18.95

**The thrill of the grill!** A fine sizzling selection of tangy tandoori chicken, boti kabab, chicken tikka, Hariyali kabab and peppery wings.

**Tandoori Chicken** \$15.95

Pieces of chicken in a mouth-watering marinade and broiled in Tandoor.

👑 **New dish!**

