

Exciting Extras

House Green Salad	\$3.25
Green salad with Oh! that unforgettable India House dressing.	
Raita (G)	\$3.25
Homemade cool whisked yogurt with grated cucumber, sea-salt, cumin and mint.	
Homemade Yogurt (plain)	\$2.25
Pappad	\$1.25
Thin, crisp crackers made with lentil flour, rock salt and black peppercoms.	
Pickles	\$1.75
Assorted imported Indian pickles	
Side of Saffron Rice	\$2.25
Homemade Chutneys	each \$1.50
Tamarind, mint or mango	
Chutney Tray	\$3.75

Drinks to Your Health

Yummy Yogurt Sippers	
• Lassi Power Drink!	\$3.25
Lightly sweetened, cool and refreshing, made from our fresh homemade yogurt.	
• Mango Lassi	\$3.95
More power to you with a passion of exotic mango. Nutritious and delicious!	
Juices	\$2.75
Mango, orange, pineapple, cranberry or pomegranate	
Exotic Sparklers	\$3.95
Our own house flavors: pomegranate, mango, orange, pineapple or cranberry	
Shirley Temple	\$3.25
Iced Masala Tea	\$2.50
Pomegranate Iced Tea	\$3.25
Mango Iced Tea	\$2.95
Fresh Lime Soda (salted or sweet)	\$2.95
Pomegranate Lemonade	\$3.50
Soft Drinks	\$1.75
Coke, diet coke, sprite, Fanta orange, club soda	
Mineral Water	\$3.50
Bottled Water (Evian 1 Ltr)	\$4.95

Hot Drinks

Chai	\$2.50
Indian spiced tea brewed with cardamom, cinnamon, cloves and fresh ginger with milk.	
Masala Tea (black)	\$1.50
Our own-spiced unsweetened brew	
Herbal Tea	\$2.75
Coffee	\$1.75

Captivating Curries

All dishes are served with Saffron Rice.
Please do indicate the spiciness: Xmild, Mild, Med, Hot, Xhot or Flaming!

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 and can be customized to your palate. 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.

Saagwala*

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*

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.

* Non-Dairy option available

Your Choice of Curry, Prepared with:

Chicken: \$14.95

Lamb: \$16.95

Shrimp: \$16.95

(G) Gluten-Free

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Vegetarian Fare

All entrees are gluten free and can be designed to suit our Vegan patrons.
Kindly specify any dietary restrictions before you order. Served with saffron basmati rice.

👑 Aloo Baigan in Tamarind Sauce

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

👑 Vegetable Balchao

A fine medley of fresh vegetables tempered with fresh curry leaves, jaggery, garlic and vinegar to create a lip smacking taste.

👑 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.

Gobhi Mussallum

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

Vegetable Masala Haandi

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

👑 Chatpate Chole (suggested spice at least medium)

My beloved mother's recipe! Chick-peas cooked with rock salt, blackened cumin, ginger and bay leaves with tamarind and cilantro.

👑 Pomegranate Paneer

Refreshing to the palate! Tender and succulent paneer dish in a tantalizing sauce of fresh curry leaves, onion seeds and jaggery.

Navratan Shahi Korma

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

Aloo Gobhi Palak

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

👑 Chili Paneer Kadai

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

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.

Anari Aloo

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

Baigan Bharta

Exotic, pungent and refreshingly different! Fresh roasted eggplant, mashed and sautéed with onions, tomatoes and baby peas with a touch of light cream.

Saag Paneer

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

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 and tomatoes with cracked chilies.

Mattar Paneer

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

Chana Saag

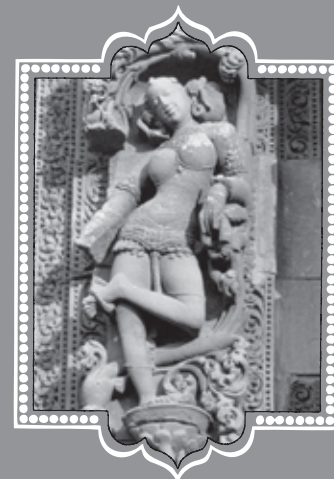
A North-Indian specialty of wholesome chick peas and fresh spinach in a blend of savory spices.

👑 New Dish!

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India House

Take Out Menu



"the spice
of life"

Celebrating a taste-full life!

Please join us for an edible journey of exotic and healthful seasonings, innovative recipes using favorite and surprising flavors-expertly crafted with top quality ingredients, local produce and fresh herbs.

Special dietary considerations:

We take utmost personal care in preparing dishes for guests with vegetarian and vegan diets and in modifying our recipes to accommodate people with dietary sensitivities or allergies such as **Gluten, Nuts, Casein or Soy.**

Due to the nature of restaurants and cross contamination concerns, we are unable to guarantee all menu items to be gluten free.

Kindly ask your server for any special dietary requirements before you order.

Dinner Tu - Su

413-586-6344

45 State Street Northampton MA www.indiahousenorthampton.com

Succulent Starters

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

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

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

Vegetarian Chana Samosa
An open-faced samosa with spiced potatoes and peas, topped with curried chickpeas, tamarind and mint chutneys with a light sprinkling of roasted spices.

Chicken Pakora (G)
Lightly marinated chicken tenders with a touch of cumin and pomegranate seeds, with tamarind and mint chutneys.

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

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

Cilantro Chicken Napoleon
A refreshing twist on cilantro marinated tandoori chicken napped in a brimming layer of flavors. **Gluten free available**

Delhi Papri Chaat
Famous street food from Delhi. A tongue tingling liaison of crispy papri wafers, coarse potato mash and chickpeas embrodered with cool yogurt and tart tamarind chutney with a light sprinkling of roasted spices. **Gluten free available**

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

Coriander Calamari (G)
Calamari dusted with India house special blend of seasonings and charcoal broiled in clay oven "Tandoor" served with Malabari sauce.

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

Coconut Soup (G)
A rich soothing soup made with slightly sweetened shredded coconut, saffron milk and sprinkled with shredded pistachios.

House Green Salad
Green salad with Oh! that unforgettable India House dressing.

Raita (G)
Homemade cool whisked yogurt with grated cucumber, sea-salt, cumin and mint.

(G) Gluten-Free (V) Vegan

Bread Bar

New Dish!

Alka's Punjabi Paratha **Gluten Free \$3.50**

Gently seasoned concoction of *gluten-free flours* and sea salt baked in Tandoor and topped with homemade Ghee. Nutritious and delicious!!

Naan	\$2.25	Lachha Paratha	\$2.95
Our most popular white flour bread, served plain or stuffed with:		A multi-layered whole wheat bread, crusted with clarified butter. Served plain or:	
• Roasted Garlic and Rosemary	\$3.50	• Aloo Stuffed with spiced potatoes and pomegranate seeds	\$3.50
• Red Onion and Spinach	\$3.50	• Pappad Paratha 👑 This palate pleaser is stuffed with cumin and crushed lentil Pappad	\$3.50
• Keema (Ground Lamb)	\$4.25	• Pudina-Ajwain 👑 Digestive and healing! My grandmother's prized recipe of dusted cardamom seeds, mint and cumin.	\$3.50
• Peshwari Coconut, cashews and raisins	\$4.25		
• Paneer Fresh homemade cheese & cilantro	\$3.50		
• Mishli 👑 Heavenly!	\$3.25		
Sugar & cinnamon seduced with green cardamom			
👑 Masala Poori Superbly flavored with savory vegetable mash and herbs.	\$4.95	👑 Chili Naan Daring! fired with fresh chilies, cumin & pomegranate seeds.	\$3.75
Poori The incredible whole wheat balloon bread.	\$3.75	Chapati (roti) The plain whole wheat unbuttered bread.	\$1.95

Any whole wheat bread can be made Vegan. All our breads are unleavened and baked fresh to your order.

Signature Specialties

All specialties are gluten free and can be prepared without dairy or nuts.

Kashmiri Rogan Josh (Lamb)	\$3.95
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.	
Balchao Chicken and Prawns	\$9.95
An elegant dish of chicken and prawns with fresh curry leaves, jaggery, garlic and onion seeds with vinegar and paprika to create a slightly flaming color and lingering taste. Absolutely lip-smacking!	
👑 Rajasthani Lal Maas (Lamb)	\$6.95
This exhilarating Jaipuri meat dish is braised in fiery red chili gravy of nostalgic combination of black and sweet green cardamom, cinnamon, bay leaves and coriander.	
Malabari Scallops and Shrimp	\$4.25
This enticing pair is delicately napped in a lavish sauce of caramelized garlic, tomato and light cream tempered with fresh curry leaves and scented with sweet cardamom.	
👑 Amritsari Keema Handi (ground Lamb)	\$3.95
This dynamic duet of ground lamb and chick-peas in a delectable blend of browned onions and garlic gently flavored with nutmeg.	
👑 Chicken Aubergine	\$8.95
This debutante dish is intoxicatingly fragrant coupling of boneless chicken and baby eggplant with sweet onions, ginger and caramelized garlic with fresh curry leaves in a tamarind jaggery reduction.	
Chili Lamb Karahi	\$6.95
This robust dish is a spicy enlightenment of curried Lamb cooked with cumin, shallots, ginger and tamarind spiked with slit chilies and cilantro.	
Nawabi Kabab Korma	\$7.95
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.	
👑 Chicken Baluchi	\$8.95
This will enslave your taste buds! This perky dish is piquant and aromatic, flavored with fennel, yogurt, mustard and onion seeds to provide the pungency.	
Punjabi Gosht-Aloo (Lamb)	\$3.50
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.	
Coconut Shrimp and Chicken	\$3.95
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!	
Tangy Tamarind Chicken	\$2.25
This superb chicken delicacy is a skillful mingling of different spices to create sour and sweet flavor to tingle your taste buds.	
Cilantro Glazed Chili Chicken	\$3.25
An eye-opening melange of boneless cilantro-glazed chicken 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.	
Mango Chicken and Shrimp	\$3.75
Our signature specialty! Boneless chunks of curried chicken and jumbo shrimp pan roasted in exotic mango and ginger sauce.	
Malai Kofta Kashmiri (vegetarian)	\$2.25
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!	



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Sizzling Tandoori Sensations

All Entrees are gluten free. Please let us know of any dietary restrictions before you order.

A word about Tandoori dishes:

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** (contains nuts and cream), **India house green salad** and a choice of **saffron rice OR naan bread.**

Hariyali Chicken Kabab: (spicy) (white meat) \$18.95
This preparation is quite unique! Besides using a zesty marinade it is smeared with a paste of spicy greens with ginger and served with sizzling grilled onions.

Tandoori Shrimp \$19.95
Fresh jumbo shrimp rubbed with tandoori seasonings and lightly marinated.

Tandoori Boti Kabab (Lamb) \$19.95
Juicy chunks of marinated lamb kababs.

👑 Cilantro Glazed Paneer Tikka (vegetarian) \$16.95
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) \$18.95
Succulent chunks of boneless white meat chicken kababs.

India House Mixed Grill \$19.95
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.

Introducing rice sizzlers

Bewitching Biryanis

👑 A mosaic of flavors! A fragrant saffron touched rice dish with blasting aroma of cumin, cardamom, asafoetida, and curry leaves embellished with roasted cashews and raisins. Served sizzling with a side of cool cucumber chutney-raita.

Hyderabadi Chicken Biryani: \$17.95

House Special Biryani: \$18.95

Nargisi Biryani (ground lamb): \$18.95

Vegetable Biryani: \$14.95

👑 Tamarind Pullao \$14.95

Some like it sweet, some like it sour and some like this compromise!
This famed south Indian rice dish done India House style infused with homemade garam masala and curry leaves in tamarind-jaggery reduction.

👑 New Dish!



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