

## Exciting Extras

**Pappad** \$ .95

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

**Pickles** \$1.25

Assorted imported Indian pickles

**Homemade Fresh Yogurt** \$1.50

**Side of Saffron Rice** \$1.50

**Homemade Chutneys each @** \$1.25

Tamarind, mint or mango

**Chutney Tray** \$2.75

## Drinks to Your Health

### Yummy Yogurt Sippers

• **Lassi Power Drink!!** \$2.75

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

• **Mango Lassi** \$2.95

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

**Juices** \$2.25

Mango, orange-pineapple or cranberry

**Exotic Sparklers** \$2.50

Our own house flavors pomegranate, guava, mango, orange-pineapple or cranberry

**Shirley Temple** \$2.50

**Iced Masala Tea (free refills)** \$1.75

**Fresh Lime Soda (salted or sweet)** \$2.25

**Soft Drinks** \$1.25

Coke, diet coke, sprite, Fanta orange, club soda

**Mineral Water** \$2.75

**Bottled Water** \$3.25

## Hot Drinks

**Chai** \$1.50

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

**Masala Tea** \$1.25

Our own-spiced brew

**Herbal Tea** \$1.25

**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 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: \$13.95**

**Lamb: \$14.95**

**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

Most of these dishes are designed to suit our Vegan patrons. Let us know **before** you order.

### Gobhi Mussallum

\$11.95

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.

### Aloo Baigan in Tamarind Sauce

\$12.95

A zesty combination of fresh roasted eggplant and potatoes sautéed with cumin ginger and curry leaves in tamarind jaggery sauce.

### Glazed Garlic Vegetables

\$12.95

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

### Pomegranate Paneer

\$12.95

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

### Vegetable Kofta Saag

\$12.95

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

### Jeera Aloo

\$10.95

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

### Navratan Shahi Korma

\$12.95

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.

### Baigan Bharta

\$11.95

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

### Saag Paneer

\$12.95

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

### Vegetable Masala

\$12.95

A fine selection of fresh vegetables delicately simmered in a **seductive sauce** of curried tomatoes, ginger and onions with light cream cooked to perfection.

### Aloo Gobhi Palak

\$11.95

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

### Paneer Korma

\$11.95

This is a dainty dish of homemade paneer in a creamy blend of roasted ground cashew nuts and raisins with a touch of cinnamon.

### Aloo Mattar Paneer

\$11.95

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

### Chana Saag

\$11.95

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

### Dal-Makhni

\$10.95

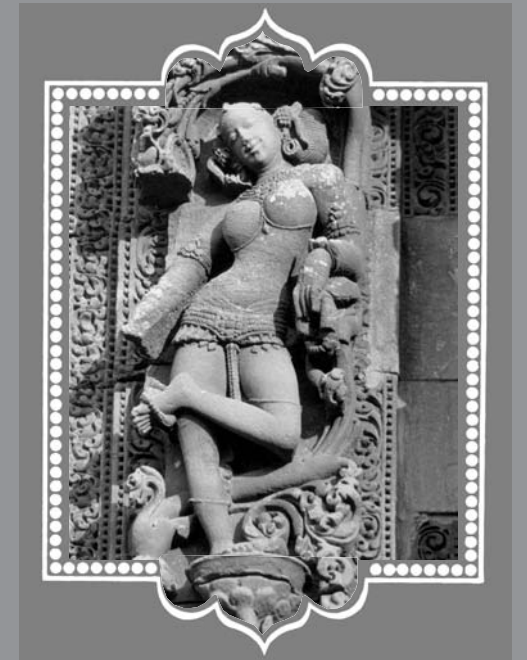
This versatile delight is a combination of black lentils and kidney beans, slow simmered, and an added sauté of garlic, thin sliced ginger & tomatoes with cracked chilies.

 **New dish!**

Menu Updated: 08/07

# 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 Nightly

45 State Street

Northampton, MA 01060

# Succulent Starters

<b>Chana Samosa (Vegetarian)</b> An open-faced samosa with spiced potatoes and peas, topped with curried chickpeas, tamarind and mint chutneys.	<b>\$3.95</b>
<b>Vegetable Pakora (4 pieces)</b> Assorted vegetable fritters, gently seasoned and crisped in a chick pea flour batter.	<b>\$3.50</b>
<b>House Special Platter</b> A royal selection of our best beginnings, samosa, veggie pakora, paneer pakora, chicken pakora and chicken wings served with mint and tamarind chutneys.	<b>\$8.95</b>

<b>Vegetarian Platter</b> An assortment of vegetable samosa, veggie pakora and Paneer pakora served with tamarind and mint chutneys.	<b>\$7.95</b>
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<b>Mulligatawny Soup (Vegetarian)</b> A traditional spiced lentil soup with fresh vegetables gently seasoned with mustard seeds and roasted cumin.	<b>\$2.50</b>
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<b>Coconut Soup</b> A rich soothing soup made with slightly sweetened shredded coconut, saffron milk and sprinkled with shredded pistachios.	<b>\$2.50</b>
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<b>Bombay Bhel Chaat (vegetarian)</b> An explosive medley of puffed rice, hot mix, potatoes, onions & cilantro tossed with lime juice and assorted chutneys. Served in a pappadam bowl.	<b>\$6.95</b>
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<b>Delhi Papri Chaat (vegetarian)</b> Famous street food from Delhi. A tongue tingling liaison of crispy papri wafers, coarse potato mash and chickpeas embroidered with cool yogurt & tart tamarind chutney with a light sprinkling of roasted spices.	<b>\$6.95</b>
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<b>Vegetable Samosa (2 pieces)</b> A crisp turnover stuffed with lightly spiced potatoes and peas.	<b>\$3.50</b>
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<b>Pepper Zapped Chicken Wings</b> Highly spiced tandoor broiled chicken wings to <b>ignite your appetite.</b>	<b>\$6.95</b>
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<b>House Green Salad</b> Fresh mix greens with Oh! that <b>unforgettable</b> India House dressing.	<b>\$3.25</b>
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## Bread Bar

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

<b>Chapati (roti)</b> The plain whole wheat unbuttered bread	<b>\$1.50</b>	<b>Poori</b> The incredible whole wheat <u>balloon bread</u>	<b>\$2.50</b>
<b>Naan</b> Our most popular white flour bread, served plain or stuffed with:	<b>\$1.95</b>	<b>Paratha</b> A multi-layered whole wheat bread, crusted with clarified butter. Served plain or:	<b>\$1.95</b>
• <b>Roasted Garlic</b> Fresh roasted garlic, onions & cilantro	<b>\$2.95</b>	• <b>Keema (ground lamb)</b> Stuffed with spiced ground lamb, ginger & cilantro.	<b>\$3.95</b>
• <b>Onion</b> Red onions & cilantro	<b>\$2.95</b>	• <b>Veggie</b> Stuffed with spiced vegetables	<b>\$2.95</b>
• <b>Peshwari</b> Coconut, cashews & raisins	<b>\$2.95</b>	• <b>Aloo</b> Stuffed with spiced potatoes & peas	<b>\$2.95</b>
• <b>Paneer</b> Fresh homemade cheese & cilantro	<b>\$2.95</b>	• <b>Mint</b> Dusted with mint, roasted cumin & cilantro	<b>\$2.25</b>

### condiments

<b>Assorted Indian Pickles</b>	<b>\$1.25</b>	<b>Homemade Chutney</b> tamarind, mint & mango
<b>Cool Yogurt Chutney Raita</b>	<b>\$2.50</b>	<b>One:</b> \$1.25 <b>Tray (3):</b> \$2.75

# Signature Specialties

All specialties are served with saffron basmati rice

<b>👑 Kashmiri Rogan Josh (Lamb)</b> 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.	<b>\$17.95</b>
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<b>Nawabi Kabab Korma</b> 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.	<b>\$18.95</b>
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<b>Pomegranate Prawns</b> This is a fairly typical dish from the west coast of India in which fresh prawns 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.	<b>\$17.95</b>
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<b>👑 Hyderabadi Chicken Biryani</b> A culinary symphony! A fragrant basmati rice dish of curried chicken with blasting flavors of asafetida, ginger, mustard seeds and fresh curry leaves tossed together with roasted cashews and raisins.	<b>\$18.95</b>
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<b>👑 Punjabi Gosht-Aloo (Lamb)</b> 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.	<b>\$17.95</b>
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<b>👑 Balchao Chicken &amp; Prawns</b> A fine elegant dish of fresh prawns tempered with fresh curry leaves, garlic, onion seeds, jaggery and vinegar with chili powder that gives them a slightly flaming red color and irresistibly flaming taste. <b>Absolutely lip-smacking!!</b>	<b>\$18.95</b>
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<b>👑 Keema Laziz (ground Lamb)</b> This is a dynamic preparation of ground lamb and baby peas in a delectable sauce of browned onions, ginger and tomatoes, with a subtle hint of green cardamom.	<b>\$18.95</b>
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<b>Coconut Shrimp &amp; Chicken</b> A unique preparation of jumbo shrimp and chicken in a tantalizing curry sauce of coconut milk and light cream with roasted cashews and raisins. <b>A flavor for every kind of constitution!</b>	<b>\$17.95</b>
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<b>Cilantro Glazed Chili Chicken</b> An <b>eye-opening melange</b> 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.	<b>\$17.95</b>
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<b>👑 Nargisi Biryani</b> 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.	<b>\$17.95</b>
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<b>Mango Chicken &amp; Shrimp</b> Our signature specialty! Boneless chunks of curried chicken and jumbo shrimp pan roasted in exotic mango and ginger sauce.	<b>\$17.95</b>
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<b>👑 Achari Chicken</b> Our signature specialty! Boneless chunks of curried chicken and jumbo shrimp pan roasted in exotic mango and ginger sauce.	<b>\$16.95</b>
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<b>Garlic Chicken &amp; Shrimp</b> 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.	<b>\$17.95</b>
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<b>Tangy Tamarind Chicken</b> This supurb chicken delicacy is a skillful mingling of different spices to create sour and sweet flavor to tingle your taste buds.	<b>\$16.95</b>
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<b>Malai Kofta Kashmiri (vegetarian)</b> A <b>vegetarian masterpiece!</b> This subtle delicacy is made with fresh vegetables crisped and smothered in a smooth sauce with light cream, roasted cashews and raisins.	<b>\$14.95</b>
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**👑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.**

<b>Hariyali Chicken Kabab: (spicy) (white meat)</b> 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.	<b>\$15.95</b>
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<b>Tandoori Shrimp</b> Fresh jumbo shrimp rubbed with tandoori seasonings and lightly marinated.	<b>\$17.95</b>
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<b>Boti Kabab (Lamb)</b> Juicy chunks of marinated lamb kababs	<b>\$16.95</b>
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<b>👑 Cilantro Glazed Paneer Tikka (vegetarian)</b> 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.	<b>\$15.95</b>
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<b>Chicken Tikka (white meat)</b> Succulent chunks of boneless white meat chicken kababs.	<b>\$14.95</b>
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<b>India House Mixed Grill</b> <b>The thrill of the grill!</b> A fine sizzling selection of tangy tandoori chicken, boti kabab, chicken tikka, Hariyali kabab and peppery wings.	<b>\$17.95</b>
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<b>Tandoori Chicken</b> Pieces of chicken in a mouth-watering marinade and broiled in Tandoor.	<b>\$13.95</b>
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**👑New dish!**

