



303-775-0611

<http://www.wedeliverydouglasscounty.com>

# India's Kitchen-Part.Rest.

## APPETIZERS

Veggie Samosa*	\$6.35
<i>Crispy pastry shell stuffed with mildly spiced mashed potatoes and peas</i>	
Vegetable Pakora	\$6.35
<i>Chick-peas batter-fried</i>	
Meat Samosa*	\$7.41
<i>Crispy pastry shell stuffed with mildly spiced ground lamb &amp; peas</i>	
Onion Bhaji Pakora	\$6.35
<i>Chick-peas batter-fried</i>	
Chicken Pakora	\$6.35
<i>Chick-peas batter-fried</i>	
Paneer Pakora	\$6.35
<i>Chick-peas batter-fried (gf)</i>	
Chicken Manchurian	\$11.65
<i>Indo-Chinese dish, cooked with zinger, garlic and soy</i>	
Samosa Chaat	\$8.47
<i>Vegetable Samosa topped with chickpeas, yogurt, mint &amp; tamarind chutney</i>	
Bivid Sampler	\$12.71
<i>Assorted Kobobs of Chicken &amp; Lamb, baked in tandoor &amp; cooked in chef's special sauce (gf)</i>	
Vegetable Momo (Dumpling)	\$11.65
<i>Nepali style dumplings served with special tomato chutney (10 pcs)</i>	
Gobi (Cauliflower) Manchurian	\$10.59
<i>Indo-Chinese dish, cooked with zinger, garlic and soy</i>	
Paneer Chilli	\$10.59
<i>Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup and jalapeno slices</i>	
Chicken Chilli	\$11.65
<i>Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup and jalapeno slices</i>	

## SOUP & SALAD (GF)

Spring Salad	\$5.29
<i>Spring mix with cucumber, tomato and carrot in homemade yogurt dressing</i>	
Tikka Salad	\$6.35
<i>Tandoori grilled boneless chicken breast with Spring Salad</i>	
Coconut Lamb Soup	\$8.47
Dall Soup	\$6.35
<i>Mildly spiced lentil soup cooked with traditional herbs spices</i>	
Tomato Soup	\$6.35
<i>Mildly spiced fresh creamy tomato soup cooked with traditional herbs spices</i>	
Mulligatawyn Soup	\$7.41
<i>Chicken soup cooked with herbs and spices All entrees are served with Basmati rice and your choice of Mild, Medium, Hot, Very Hot or Extra Hot spice.</i>	

## TANDOORI MEATS & KABOBS (GF)

## CURRIES (GF)

*Traditional dish of India carefully seasoned with an exotic blend of curry spices, onion, garlic and tomato, having a medium thick sauce*

Chicken*Curry	\$15.89
Combination Curry	\$19.07
Chicken Tikka Curry	\$16.95
Fish Curry	\$19.07
Lamb Curry	\$16.95
Shrimp Curry	\$18.01

## MASALAS (GF)

*All meats have been marinated overnight in homemade yogurt sauce with different consistencies of herbs & spices grilled in tandoori clay oven and cooked in creamy tomato and onion sauce*

Chicken Masala	\$15.89
Chicken Tikka*Masala	\$16.95
Lamb Masala	\$18.01
Shrimp Masala	\$19.07
Fish Masala	\$18.01
Lobster Masala	\$24.37
Combination Masala	\$19.07

## INDIA'S KITCHEN KORMAS (GF)

*Boneless meat delicately marinated overnight in homemade yogurt, herbs & spices, cooked in tomato, onion gravy, homemade cream sauce, coconut milk, almond, cashew & raisins*

Chicken Korma	\$15.89
Chicken Tikka Korma	\$16.95
Lamb Korma	\$18.01
Fish Korma	\$18.01
Shrimp Korma	\$19.07
Combination Korma	\$19.07

## INDIA'S KITCHEN SAAGS (GF)

*Boneless tender meat cooked with creamy spinach, garlic, ginger, onion, tomato, freshly roasted and ground herbs and spices*

Chicken Saag	\$16.95
Chicken Tikka Saag	\$18.01
Lamb Saag	\$19.07
Fish Saag	\$20.13
Shrimp Saag	\$19.07
Lobster Saag	\$25.43
Combination Saag	\$20.13

## INDIA'S KITCHEN VINDALOO (GF)

*Traditional dish cooked with potato in freshly roasted and ground herbs,*

## INDIA'S KITCHEN BIRYANIS (GF)

*Aromatic Basmati Rice, cooked in Creamy tomato & onion sauce, delicately spiced with freshly roasted spices, saffron & topped with nuts & raisins. A meal by itself served with raita (homemade yogurt dressing) on the side*

Vegetable Biryani	\$13.77
Chicken Biryani	\$14.83
Combination*Biryani	\$19.07
<i>Lamb, Chicken, Shrimp &amp; Vegetable</i>	
Shrimp Biryani	\$18.01
Lamb Biryani	\$16.95

## INDIAN'S KITCHEN VEGETARIAN SPECIALTIES (GF)

*All entrees served with Basmati Rice and your choice of Mild, Medium or Hot*

Vegetable Madras	\$14.83
<i>Mixed vegetables cooked with coconut milk</i>	
Alu Gobi*	\$13.77
<i>Cauliflower and Potatoes cooked with herbs and spices topped/butter or without better (v)</i>	
Aloo Mutter	\$13.77
<i>Potatoes &amp; green peas cooked in tomato and onion sauce with butter or without butter (v)</i>	
Bharta Makhani	\$14.83
<i>Tandoori eggplant cooked with ginger, garlic, onion, tomatoes, herbs &amp; spices</i>	
Bhindi Masala	\$13.77
<i>Okra cooked with potato, onion, tomatoes and topped/butter or without butter (v)</i>	
Chana Masala	\$13.77
<i>Chick peas cooked with tomato &amp; onion sauce topped/butter or without butter (v)</i>	
Dall Fry	\$13.77
<i>Yellow lentils cooked and seasoned with herbs, spices topped/butter or without better (v)</i>	
Dall Makani*	\$13.77
<i>Lentils cooked with garlic, ginger and chef's special creamy tarka</i>	
Gobi Masala	\$14.83
<i>Cauliflower cooked in delicate masala sauce</i>	
Navratan Korma*	\$14.83
<i>Mixed vegetables cooked in creamy coconut sauce and topped with nuts &amp; raisins</i>	
Sweet Potato Masala	\$14.83
<i>Sweet potato with creamy masala sauce</i>	
Mushroom Korma*	\$14.83
<i>Mushroom cooked in creamy coconut sauce and topped with nuts</i>	

**All meats have been marinated overnight in homemade yogurt sauces, ginger, garlic, fresh lemon juice with different consistencies of herbs & exotic spices and baked to order**

Mandoori Murg*	\$166.41
<i>Tandoori baked Cornish Game Hen served with green salad and Dall Makhani (Lentils)</i>	
Tandoori Chicken*	\$15.89
<i>Marinated bone-in chicken barbecued in Tandoori Clay Oven &amp; cooked in chef's special creamy sauce with bell pepper &amp; onion</i>	
Chicken Tikka Kabobs	\$16.95
<i>Marinated boneless chicken breast cubes barbecued in Tandoori Clay Oven and cooked in chef's special sauce with bell pepper &amp; onion</i>	
Lamb Boti Kabob	\$21.19
<i>Marinated lamb cubes barbecued in Tandoori Clay Oven and served on Bell pepper, onion-bed in sizzler &amp; Dali Makhani (Lentils)</i>	
Seekh Kabobs*	\$18.01
<i>Ground Lamb blended with onion, ginger, garlic, bell pepper, delicately spiced and wrapped around skewers and baked in clay oven</i>	
Tandoori Fish	\$19.07
<i>Tandoori baked Fish steak cooked in chef's special sauce with bell pepper &amp; onion</i>	
Tandoori Shrimp*	\$18.01
<i>Tandoori baked Jumbo shrimp cooked in chef's special sauce with bell pepper &amp; onion</i>	
Tandoori Mix Grill*	\$21.19
<i>Assorted kabobs of chicken, lamb, fish &amp; Jumbo shrimp</i>	

**KIDS ITEMS**

Butter Chicken (kids)	\$8.47
<i>Shredded Tandoori chicken cooked in thick tomato, onion &amp; creamy sauce</i>	
Chicken Tikka Masala (kids)	\$8.47
Chicken Korma (kids)	\$81.61
Mutter Paneer (kids)	\$7.41
Paneer Masala (kids)	\$7.41
Fries (kids)	\$3.17
Kids Delight	\$12.71

**BAKED-TO-ORDER OVEN**

**HOT BREADS**

<b>Baked in a clay oven (Tandoor) topped with butter</b>	
Naan*	\$3.17
<i>Popular Indian-style fluffy bread of fine flour</i>	
Garlic Naan*	\$3.98
<i>Naan bread topped with freshly chopped garlic and cilantro</i>	
Onion Naan	\$4.23
<i>Naan stuffed with onion and spices</i>	
Cheese Naan*	\$5.29
<i>Naan filled with cheese</i>	
Paneer Naan*	\$5.29
<i>Naan filled with homemade cheese</i>	
Kabuli Naan*	\$5.29
<i>Naan bread stuffed with cherries, nuts and raisins</i>	
Aloo Naan	\$4.23
<i>Naan bread stuffed with mashed potatoes and peas</i>	
Jalapeno Naan	\$5.29
<i>Cheese, Potato &amp; Jalapeno</i>	
Plain Roti	\$3.17
<i>Indian style traditional tandoori</i>	

**spices and uniquely prepared gravy. (A specialty of Goa, India)**

Chicken Vindalo	\$14.83
Chicken Tikka Vindalo	\$15.89
<i>White Meat</i>	
Lamb Vindaloo	\$16.95
Fish Vindalo	\$18.01
Shrimp Vindalo	\$18.01
Combination Vindaloo	\$18.01

**INDIA'S KITCHEN BHUNA**

**(GF)**

**Boneless tender meat, onion & bell pepper cooked in bland of tomato & onion gravy**

Chicken*Bhuna	\$15.89
Chicken Tikka Bhuna	\$16.95
<i>White Meat</i>	
Lamb Bhuna	\$18.01
Fish Bhuna	\$18.01
Shrimp*Bhuna	\$18.01
Combination Bhuna	\$18.01

**INDIA'S KITCHEN KARAH**

**(GF)**

**Boneless tender meat stir-fry cooked with onion & bellpeppers in homemade tomato sauce**

Chicken Karahi*	\$15.89
Chicken Tikka Karahi	\$16.95
<i>White Meat</i>	
Lamb Karahi	\$16.95
Fish Karahi	\$18.01
Shrimp Karahi	\$18.01
Combination Karahi	\$19.07

**INDIA'S KITCHEN MADRAS**

**(GF)**

**Boneless tender meat cooked in coconut milk, blend of chef's special tomato sauce, herbs & spices**

Chicken Madras	\$143.09
Lamb Madras	\$18.01
Shrimp*Madras	\$18.01
Chicken Tikka Madras	\$16.95
<i>White Meat</i>	
Fish Madras	\$19.07
Combination Madras	\$19.07

**INDIA'S KITCHEN JELFREZI**

**(GF)**

**Boneless tender meat & mixed vegetables cooked with freshly roasted & ground exotic spices in traditional curry sauce**

Chicken Jalfrezi	\$15.89
Chicken Tikka Jalfrezi	\$16.95
<i>White Meat</i>	
Fish Jalfrezi	\$19.07
Lamb Jalfrezi	\$18.01
Shrimp*Jalfrezi	\$18.01
Combination Jalfrezi	\$19.07

**INDIA'S KITCHEN**

**DESSERTS (GF)**

Kneer*	\$5.29
<i>Indian style Basmati Rice pudding flavored with almond, cash &amp; raisins</i>	
Mango Custard	\$5.29
<i>Homemade Mango flavored Custard</i>	
Gulab Jamun	\$5.29
<i>Donut like pastry ball made with milk, soaked in light warm sweet</i>	

*& raisins*

SAAG PANEER*	\$14.83
<i>Spinach cooked with cream, homemade cheese, herbs &amp; spices</i>	
Tarka Dall	\$13.77
<i>Lentils cooked with tomato, onion sauce and topped/butter or without butter (v)</i>	
Paneer Masala	\$14.83
<i>Homemade cheese cubes with creamy tomato &amp; onion</i>	
Paneer Makhani*	\$14.83
<i>Homemade cheese cubes cooked in makhani sauce with bellpepper &amp; onion</i>	
Mutter Paneer*	\$14.83
<i>Green peas and homemade cheese cooked in creamy mild sauce</i>	
Aloo Saag	\$14.83
<i>Potatoes cooked with creamy spinach, herbs &amp; spices</i>	
Saag Chole	\$14.83
<i>Chick peas cooked with creamy spinach, herbs &amp; spices</i>	
Mushroom Mutter	\$14.83
<i>Mushroom and green peas cooked in light creamy sauce with herbs &amp; spices</i>	
Wild Mushroom Curry*	\$13.77
<i>Mushroom cooked in curry sauce topped with butter or without butter (v)</i>	
Tofu Masala	\$14.83
<i>Tofu cooked in blend of creamy tomato &amp; onion sauce</i>	
Vegetable Curry	\$13.77
<i>Mix vegetables cooked in tradition curry sauce topped/butter or without butter (v)</i>	
Malai Kofta*	\$14.83
<i>Groud vegetables, cashews, raisins &amp; homemade cheese balls</i>	

**INDIA'S KITCHEN SPECIALTY DISHES**

Butter Chicken	\$16.95
<i>Diced tandoori chicken leg meat cooked with creamy tomato and onion sauce (gf)</i>	
Chicken Makhani	\$16.95
<i>Shredded Tandoori chicken, bellpepper &amp; onion in thick tomato &amp; cream sauce (gf)</i>	
Chicken Dhansak	\$15.89
<i>Chicken cooked with yellow lentil and tomato and onion sauce</i>	
Shahi Dai*	\$18.01
<i>Lamb cooked with Tarka Dai (lentil) cooked and seasoned with ginger, garlic, freshly roasted herbs &amp; spices (gf)</i>	
Mint Chicken	\$16.95
<i>Boneless chicken cooked in freshly roasted spices, coconut milk, blend of creamy tomato, onion gravy with mint chutney (gf)</i>	
Rogan Josh	\$18.01
<i>Traditional Indian Lamb dish cooked in savory tomato, onion &amp; yogurt sauce (gf)</i>	
Goat Biryani*	\$18.01
<i>Australian goat (boneless) cooked with white basmati rice and spices</i>	
Goat Curry*	\$18.01
<i>Australian goat (bone-in) cooked with tomato onion sauce</i>	
Goat Karahi*	\$18.01
<i>Australian goat (boneless) stir-fried with tomato, onion and bellpepper</i>	
Chicken Tikka Jangiri*	\$18.01
<i>Oven roasted chicken breast cubes and shrimp cooked with creamy tomato &amp; onion sauce with bellpepper</i>	

<i>whole wheat bread</i>	
Paratha	\$4.23
<i>Multilayered, buttered whole wheat bread</i>	
Keema Naan	\$4.23
<i>Naan bread stuffed with ground lamb</i>	
Aloo Paratha	\$4.23
<i>Layered whole wheat bread stuffed with Potato</i>	
India's Kitchen Special Naan	\$5.29
<i>Naan bread stuffed with chicken, cheese, mashed potatoes &amp; peas</i>	
Bread Basket	\$10.59
<i>Plain, Garlic &amp; Cheese Naan</i>	

## **Highlands Ranch**

<i>syrup</i>	
Pistachio Kulfi*	\$5.29
<i>Homemade Indian style Ice cream</i>	
Mango Kulfi*	\$5.29
<i>Homemade mango ice cream</i>	

<i>&amp; onion topped with homemade cheese</i>	
Lobster Makhani*	\$23.31
<i>Oven roasted jumbo Lobster tail cooked with creamy tomato, onion sauce with grilled bellpepper and onion</i>	

## **SIDE ORDERS (GF)**

Papadum (4 slices)	\$2.65
Plain yogurt	\$2.11
Peas Pilau*	\$5.29
<i>Basmati Rice with almond, cashew, raisins &amp; peas</i>	
Raita	\$3.17
<i>Cucumber and Carrot in whipped yogurt, spiced (8oz)</i>	
Basmati Rice	\$2.65
Achar	\$1.59
<i>Spicy Indian pickles of mix vegetables and green mangoes</i>	
Mango Chutney	\$2.11
<i>(recommended with appetizer)</i>	