



303-775-0611

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# India's Kitchen-Part.Rest.

## Appetizers

Bivid Sampler	\$14.83
<i>Assorted Kabobs of Chicken &amp; Lamb, baked in tandoor &amp; cooked in chef's special sauce</i>	
Paneer Chilli	\$12.71
<i>Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup, and jalapeno slices</i>	
Samosa Chaat	\$10.59
<i>Vegetable Samosa topped with chickpeas, yogurt, mint, &amp; tamarind chutney</i>	
Chicken Pakora (GF)	\$9.53
<i>Chick-peas batter-fried.?(Gluten-Free)</i>	
Paneer Pakora	\$7.41
<i>Chick-peas batter-fried</i>	
Onion Bhaji Pakora (GF)	\$7.95
<i>Chick-peas batter-fried (Gluten-Free)</i>	
Vegetable Pakora	\$7.95
<i>Chick-peas batter-fried</i>	
Gobi (Cauliflower) Manchurian	\$12.71
<i>Indo-Chinese dish, cooked with zinger, garlic and soy.</i>	
Shrimp Chili	\$15.89
<i>Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup and jalapeno slices.</i>	
Chicken Chili	\$13.77
<i>Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup, and jalapeno slices</i>	
Meat Samosa	\$9.01
<i>Crispy pastry shell stuffed with mildly spiced ground lamb &amp; peas</i>	
Vegetable MOMO (Dumpling)	\$14.83
<i>Nepali style dumplings served with special tomato chutney (12 pcs)</i>	
Vegetable Samosa	\$7.95
<i>Crispy pastry shell stuffed with mildly spiced mashed potatoes and peas</i>	
Chicken MOMO (Dumpling)	\$15.89
<i>Nepali style dumplings served with special tomato chutney (12 pcs).</i>	

## Soup and Salad

Mulligatawny Soup	\$8.47
<i>Chicken soup cooked with herbs and spices</i>	
Tomato Soup	\$7.41
<i>Mildly spiced fresh creamy tomato soup cooked with traditional herbs and spices</i>	
Dall Soup	\$7.41
<i>Mildly spiced lentil soup cooked with traditional herbs spices</i>	
Spring Salad	\$6.35
<i>Spring mix with cucumber, tomato, and carrot in homemade yogurt dressing</i>	
Tikka Salad	\$7.41
<i>Tandoori grilled boneless chicken breast with Spring Salad</i>	

## India's Kitchen Curries

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

Fish Curry	\$21.19
Chicken Tikka Curry	\$19.07
Chicken Curry	\$18.01
Lamb Curry	\$21.19
Shrimp Curry	\$21.19
Combination Curry	\$21.19
<i>lamb, chicken, shrimp, vegetables</i>	

## India's Kitchen Masalas

**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 Tikka Masala	\$19.07
Shrimp Masalas	\$21.19
Lamb Masalas	\$21.19
Fish Masalas	\$21.19
Chicken Masalas	\$18.01
Combination Masala	\$21.19
<i>(Lamb, Chicken, Shrimp and Vegetables)</i>	

## India's Kitchen Kormas

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

Chicken Kormas	\$18.01
Chicken Tikka Kormas	\$19.07
Lamb Kormas	\$21.19
Fish Kormas	\$21.19
Shrimp Kormas	\$21.19
Combination Korma	\$21.19
<i>(Lamb, Chicken, Shrimp and Vegetables)</i>	

## India's Kitchen Saags

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

Chicken Saags	\$18.01
Chicken Tikka Saags	\$19.07
Lamb Saags	\$21.19
Fish Saags	\$21.19
Shrimp Saags	\$21.19
Combination Saag	\$21.19
<i>(Lamb, Chicken, Shrimp and Vegetables)</i>	

## India's Kitchen Vindaloo

**Traditional dish cooked with potato in**

## India's Kitchen Jalfrezi

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

Chicken Jalfrezi	\$18.01
Chicken Tikka Jalfrezi	\$19.07
<i>White Meat</i>	
Lamb Jalfrezi	\$21.19
Fish Jalfrezi	\$21.19
Shrimp Jalfrezi	\$21.19
Combination Jalfrezi	\$21.19
<i>(lamb, chicken, shrimp, vegetable)</i>	

## India's Kitchen Specialty Dishes

Butter Chicken	\$19.07
<i>Diced tandoori chicken leg meat cooked with creamy tomato and onion sauce</i>	
Chicken Makhani	\$19.07
<i>Shredded Tandoori chicken, bell pepper &amp; onion in thick tomato and cream sauce</i>	
Chicken Dhansak	\$19.07
<i>Chicken cooked with yellow lentil and tomato and onion sauce</i>	
Shahi Dal	\$21.19
<i>Lamb cooked with Tarka Dal (lentil) cooked and seasoned with ginger, garlic, and freshly roasted herbs and spices</i>	
Mint Chicken	\$19.07
<i>Boneless chicken cooked in freshly roasted spices, coconut milk, blend creamy tomato, onion gravy with mint chutney</i>	
Rogan Josh	\$21.19
<i>Traditional Indian Lamb dish cooked in savory tomato, onion &amp; yogurt sauce</i>	
Goat Biryani	\$21.19
<i>Australian goat ((Bone-in) cooked with white basmati rice and spices</i>	
Goat Curry	\$21.19
<i>Australian goat (bone-in) cooked with tomato, onion and bell pepper</i>	
Goat Karahi	\$21.19
<i>Australian goat (bone-in) stir-fried with tomato, onion and bell pepper</i>	
Chicken Tikka Jangir	\$21.19
<i>Oven roasted jumbo Lobster tail cooked with creamy tomato &amp; onion sauce with bell pepper &amp; onion topped with homemade cheese</i>	
Lobster Makhani	\$27.55
<i>Oven roasted jumbo Lobster tail cooked with creamy tomato, onion sauce with grilled bell pepper and onion</i>	

## Tandoori Meats & Kabobs

**All meats have been marinated overnight in homemade yogurt sauces, ginger, garlic, fresh lemon juice with**

## Entrees

**All entrees are served with Basmati Rice and your choice of mild, medium, hot, very hot, or extra hot spice.**

## India's Kitchen Vegetarian Specialties

Alu Gobi	\$16.95
<i>Cauliflower and Potatoes cooked with herbs and spices topped/butter or w/o butter</i>	
Bharta Makhani	\$16.95
<i>Tandoori eggplant cooked with ginger, garlic, onion, tomatoes, herbs &amp; spices</i>	
Alu Saag	\$16.95
<i>Potatoes cooked with creamy spinach, herbs &amp; spices</i>	
Mushroom Mutter	\$16.95
<i>Mushroom and green peas cooked in light creamy sauce with herbs &amp; spices</i>	
Mushroom Korma	\$16.95
<i>Mushroom cooked in creamy coconut sauce and topped with nuts &amp; raisins</i>	
Malai Kofta	\$16.95
<i>Ground vegetables, cashews, raisins &amp; homemade cheese balls cooked in coconut flavored creamy sauce topped with nuts</i>	
Bhindi Masala	\$16.95
<i>Okra cooked with potato, onion, tomatoes, and topped with or w/o butter</i>	
Chana Masala	\$16.95
<i>Chick peas cooked with tomato &amp; onion sauce, topper with or w/o butter</i>	
Dall Makhani	\$16.95
<i>Lentils cooked with garlic, ginger and chef's special creamy tarka</i>	
Gobi Masala	\$16.95
<i>Cauliflower and Potatoes cooked in delicate masala sauce</i>	
Mutter Paneer	\$16.95
<i>Green peas and homemade cheese cooked in creamy mild sauce</i>	
Navratan Korma	\$16.95
<i>Mixed Vegetables cooked in creamy coconut sauce and topped with nuts and raisins</i>	
Paneer Makhani	\$16.95
<i>Homemade cheese cubes cooked in makhani sauce with bell pepper &amp; onion</i>	
Paneer Masala	\$16.95
<i>Homemade cheese cubes with creamy tomato &amp; onion</i>	
Saag Chole	\$16.95
<i>Chick peas cooked with creamy spinach, herbs &amp; spices</i>	
Saag Paneer	\$16.95
<i>Spinach cooked with cream, homemade cheese, herbs &amp; spices</i>	
Tofu Masala	\$16.95
<i>Tofu cooked in blend of creamy tomato &amp; onion sauce</i>	
Tarka Dall	\$16.95
<i>Lentils cooked with tomato, onion sauce and topped/butter or without butter</i>	
Alu Mutter	\$16.95
<i>Potatoes &amp; green peas cooked in tomato and onion sauce with butter or w/o butter</i>	
Dall Fry	\$16.95
<i>Yellow lentils cooked and seasoned with herbs &amp; spices, topped with or w/o butter</i>	
Wild Mushroom Curry	\$16.95

**freshly roasted and ground herbs, spices and uniquely prepared gravy.(A specialty of Goa, India)**

Chicken Vindaloo	\$18.01
Chicken Tikka Vindaloo	\$19.07
<i>White Meat</i>	
Lamb Vindaloo	\$21.19
Fish Vindaloo	\$21.19
Shrimp Vindaloo	\$21.19
Combination Vindaloo	\$21.19
<i>(Lamb, Chicken, Shrimp and Vegetables)</i>	

## India's Kitchen Bhuna

**Boneless tender meat, onion & bell pepper cooked in blend of tomato & onion gravy, herbs and spices**

Chicken Bhuna	\$18.01
Chicken Tikka Bhuna	\$19.07
<i>White meat</i>	
Lamb Bhuna	\$21.19
Fish Bhuna	\$21.19
Shrimp Bhuna	\$21.19
Combination Bhuna	\$21.19
<i>(lamb, chicken, shrimp, vegetable)</i>	

## India's Kitchen Karahi

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

Chicken Karahi	\$18.01
Chicken Tikka Karahi	\$19.07
<i>White meat</i>	
Lamb Karahi	\$21.19
Fish Karahi	\$21.19
Shrimp Karahi	\$21.19
Combination Karahi	\$21.19
<i>(Lamb, Chicken, Shrimp and Vegetables)</i>	

## India's Kitchen Madras

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

Chicken Madras	\$18.01
Chicken Tikka Madras	\$19.07
<i>White Meat</i>	
Lamb Madras	\$21.19
Fish Madras	\$21.19
Shrimp Madras	\$21.19
Combination Madras	\$21.19
<i>(Lamb, Chicken, Shrimp and Vegetables)</i>	

## Baked-to-Order Oven Hot Breads

**Baked in a clay oven (Tandoor) topped with butter**

Naan	\$3.45
<i>Popular Indian-style fluffy bread of fine flour</i>	
Garlic Naan	\$4.51
<i>Naan bread topped with freshly chopped garlic and cilantro</i>	
Onion Naan	\$5.83
<i>Naan stuffed with onion and spices</i>	
Cheese Naan	\$5.83
<i>Naan filled with cheese</i>	
Paneer Naan	\$5.83
<i>Naan filled with homemade cheese</i>	
Alu Naan	\$5.83
<i>Naan bread stuffed with mashed potatoes and peas</i>	
Roti	\$4.23
<i>Indian style traditional tandoori whole wheat bread</i>	

**different consistencies of herbs & exotic spices and baked to order freshly in tandoori clay oven.**

Tandoori Chicken	\$19.07
<i>Marinated bone in chicken barbecued in Tandoori Clay Oven &amp; cooked in chef's special creamy sauce with bell pepper &amp; onion</i>	
Lamb Boti Kabob	\$24.37
<i>Marinated lamb cubes barbecued in Tandoori Clay Oven and served on Bell pepper, onion-bed in sizzler &amp; Dall Makhani (Lentils)</i>	
Tandoori Murg	\$22.25
<i>Tandoori baked Cornish Game Hen served with green salad and Dall Makhani (Lentils)</i>	
Chicken Tikka Kabobs	\$20.13
<i>Marinated boneless chicken breast cubes barbecued in Tandoori Clay Oven and cooked in chef's special sauce with bell pepper and onion</i>	
Seekh Kabobs	\$21.19
<i>Ground Lamb blended with onion, garlic, ginger, bell pepper, delicately spiced and wrapped around skewers and baked in clay oven</i>	
Tandoori Mix Grill	\$24.37
<i>Assorted kabobs of chicken, lamb, fish, &amp; jumbo shrimp</i>	
Tandoori Shrimp	\$23.31
<i>Tandoori baked Jumbo Shrimp cooked in chef's special sauce with bell pepper and onion</i>	
Tandoori Fish	\$23.31
<i>Tandoori baked Fish steak cooked in chef's special sauce with bell pepper &amp; onion</i>	

## Side Orders

Achar Side Order	\$3.17
<i>Spicy Indian pickles of mix vegetables and green mangoes</i>	
Bastami Rice Side Order	\$3.17
Papadum Side Order	\$3.17
<i>4 slices</i>	
Plain yogurt Side Order	\$3.17
Raita Side Order	\$4.23
<i>Cucumber and Carrot in whipped yogurt, spiced 8 oz.</i>	
Mango Chutney Side Order	\$3.17
<i>Recommended with appetizer</i>	
Peas Palau Side	\$6.35
<i>Basmati Rice with almond, cashew, raisins, &amp; peas</i>	

## Kids Menu

Kid's Delight	\$15.89
<i>Butter Chicken (Shredded Tandoori chicken cooked in thick tomato, onion, &amp; creamy sauce)Chicken Pakora (Chicken breast fried with chick-peas batter) Rice with Green peas, Rice Pudding or Mango Custard, &amp; Mango Lassi</i>	
Mutter Panner -Kids	\$9.53
Butter Chicken-Kids	\$10.07
Chicken Tikka Masala Kids	\$10.07
<i>Kids size</i>	
Chicken Korma Kids	\$10.07
<i>Kids size</i>	
Paneer Masala Kids	\$9.53
<i>Navaratna Korma</i>	
French Fries-Kids	\$4.23

## India's Kitchen Desserts

Kheer	\$6.35
<i>Indian style Basmati Rice pudding flavored with almond, cashew, &amp; raisins</i>	
Mango Custard	\$6.35

Mushroom cooked in curry sauce topped with butter or without butter	
Vegetable Curry	\$16.95
Mix vegetables cooked in traditional curry sauce topped with or w/o butter	
Vegetable Biryani	\$16.95
Mix veg. cooked with creamy tomato, onion, basmati rice and spices	

## **India's Kitchen Biryanis**

***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***

Chicken Biryani	\$18.01
Vegetable Biryani	\$16.95
Shrimp Biryani	\$21.19
Lamb Biryani	\$21.19
Combination Biryani	\$21.19
Lamb, Chicken, Shrimp, & Vegetable	

## **PARKER**

India's Kitchen Special Naan	\$5.93
Naan bread stuffed with chicken, cheese, mashed potatoes, & peas	

Homemade Mango flavored Custard	
Gulab Jamun	\$6.35
Donut like pastry ball made with milk, soaked in light warm sweet syrup	
Pistachio Kulfi	\$6.35
Homemade Indian style ice cream with pistachio	
Mango Kulfi	\$6.35
Homemade mango ice cream	
Rasmalai	\$6.35
Milk pastry dipped in a milk syrup with pistachio	
Gajar Halwa	\$6.35
(Carrot Pudding): Carrot cooked in milk	

## **Beverages**

Mango Lassi	\$5.29
Mango and homemade yogurt shake	
Strawberry Lassi	\$5.29
Strawberry and homemade yogurt shake	
Lassi	\$5.29
Your choice of sweet or salted yogurt shake	
Masala Chai	\$3.17
Indian style tea cooked with milk and spices	