

cafe india

culture • community • comfort
Established 1986


Appetizers

Served with cilantro and tamarind chutney.

- Samosas (2)**..... \$5
Crisp, golden turnovers filled with your choice of potatoes.
- Meat Samosas (2)**..... \$5
Crisp, golden turnovers filled with ground beef.
- Pakorاس (5)**..... \$4
Savory fritters made with spinach and potato or Paneer.
- Meat Pakoras (5)**..... \$4
Savory fritters made with your choice of chicken, fish or shrimp.
- Aloo Tikki (2)**..... \$4
Potato and green pea cutlets served with yogurt and tamarind chutney
- Non Veg. / Veg. Combo Sampler...** \$10
All three appetizers served with both chutneys as well as mango chutney. Your choice of vegetarian on non-vegetarian.

Salads

- Katchumber Salad**..... \$5
Finely chopped cabbage, cucumbers, carrots, tomatoes and cilantro tossed with lemon, black pepper and salt.
- Fresh Garden Green Salad**..... \$4
Classic mixed greens served with fresh cucumbers, tomatoes and carrots. Add Tandoori Chicken strips \$2.

 If you prefer a vegan or vegetarian version of any of our entrees, please ask your server about our mock meats and coconut curries.


Soups

- Daal**\$4
Lentil soup made with Turmeric.
- Vegetable Soup**.....\$5
Lentil soup cooked with vegetables.
- Spinach Soup**.....\$5
Made with fresh spinach and garlic. Can be prepared with or without crême.
- Tomato Soup**.....\$5
Made with fresh tomatoes and ginger. Can be prepared with or without crême.
- Mulligatawny Soup**\$5
Lentil soup cooked with chicken.

House Specialties

Only local favorites and house specialties make this list. Served with Basmati rice.

- Café India Byriani**.....\$12.5
Sautéed onions and bell peppers stir-fried with your choice of chicken, lamb, shrimp or mixed vegetables topped with nuts and raisins and served with Raita and Papadam.
- Tikka Masala**.....\$12.5
Boneless chicken breast or Paneer coated in our house marinade, baked to perfection and prepared in a creamy tomato-based curry. Request with lamb add \$2.
- Chicken Tandoor**.....\$12.5
Our most authentic recipe; this baked red-spice glazed chicken is marinated in lemon juice, yogurt and other distinct spices.

 We make each order according to your spice preference. Please specify mild, medium or hot.

Non-Vegetarian Entrees

Served with Basmati rice. Your choice of:
chicken, lamb or shrimp

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| Masala (House curry) | \$11.5 |
| Korma (curry with cream) | \$11.5 |
| Saag (curry with spinach) | \$11.5 |
| Vindaloo (curry with potatoes) | \$11.5 |

Vegetarian Entrees

All items are prepared with variations to our house
curry and served with Basmati rice.

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| Paneer Curry | \$9 |
| <i>Indian home-made cheese (or tofu) with your choice spinach or green peas.</i> | |

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| Vegetable Curry | \$8.5 |
| <i>Broccoli, carrots and cauliflower.</i> | |

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| Paneer Jal Farazi | \$9.5 |
| <i>Indian cheese (or tofu) stir-fried with onion and bell pepper.</i> | |

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| Aloo Palak | \$8.5 |
| <i>Potatoes and spinach sautéed with onions and garlic.</i> | |

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| Aloo Gobhi | \$8.5 |
| <i>Potatoes and cauliflower sautéed with ginger.</i> | |

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| Chana Masala | \$8.5 |
| <i>Garbanzo beans cooked in a thick curry.</i> | |

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| Bengan Bharta | \$9 |
| <i>Eggplant, oven-baked and sautéed with onion, garlic and Garam Masala.</i> | |

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| Kofta Curry | \$9 |
| <i>Vegetable dumplings in a thick curry.</i> | |

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| Navrattan Korma | \$9 |
| <i>Nine vegetables cooked in a creamy curry.</i> | |

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| Vegetarian Thali | \$12 |
| <i>Katchumber salad, Daal (soup), Aloo sabzi (potato), Vegetable Curry, Basmati Rice, Tandoori Naan (bread), Raita (yogurt sauce) and Papadam.</i> | |

18% gratuity will be added to parties of 5 or more.

Hand-Made Breads

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| Tandoori Naan | \$3.5 |
| <i>Clay oven-baked white bread (contains milk & egg). Add garlic, nuts & raisins or onion at no additional charge.</i> | |

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| Tandoori Roti | \$2.5 |
| <i>Clay oven-baked whole wheat-bread. Add Garlic or onion at no additional charge.</i> | |

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| Assorted Naan | \$10 |
| <i>Your choice of three Naans: nuts & raisins, onion, keema (ground beef), plain or garlic.</i> | |

Sides

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| Dinner Plate | \$5 |
| <i>Ordered as a complement to main entrée. Includes salad, Daal, Tandoori Naan, Raita and Papadam.</i> | |

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| Papadam | \$2 |
| Basmati Rice | \$2 |
| Raita | \$2 |
| Assorted Chutneys | \$2 |

Buffet

Complimented with Kheer and Tandoori Naan!

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|--------------------------------------|---------|
| Lunch | \$9 |
| Dinner | \$12 |
| Children (10 yrs. and younger) | \$5.5 |
| Buffet TO GO | Add \$2 |

Beverages

Sorry, we can only give refills on soda.

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| Soda | \$2 |
| Milk | \$2 |
| Apple Juice | \$2 |
| Mango Juice | \$3.5 |
| Orange Juice | \$3.5 |
| Lassi | \$4 |

Tea / Coffee

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|---------------------|-------|
| Masala Chai | \$3.5 |
| Herbal/ Decaf | \$2 |
| Indian Coffee | \$3.5 |
| Regular | \$2 |



kids menu



Created for children 2-8 yrs old

Choose any two for \$5

Each additional item is \$2

Cheese Chapati (1)

Indian quesadilla made with whole-wheat tortilla like bread.

Potatoes

Boiled and lightly salted or Haldi Aloo (same as in buffet)

Breaded Fish (2)

Breaded in a chickpea batter and fried golden brown.

Yogurt & Rice

Yogurt can be served sweet or with a touch of salt.

Served alongside Basmati rice.

Steamed Vegetables

Butter and salt optional.

Chicken (2)

Boneless and tender.

Daal

Lentil Soup

Basmati Rice

French Fries





desserts



*Our desserts are made in house with tender
love and care. Indulge and Enjoy!*

\$3

Chocolate Samosa

Dark chocolate filled turnovers fried golden brown.
Served with Vanilla ice cream and strawberry sauce.

Kheer

Rice pudding topped with ground pistachios and cardamom.

Gulab Jamun

Doughnut like pastries drenched in a cardamom sugar reduction.

Kulfi

Indian ice cream. Your choice of Mango, Pistachio or Chai flavor.

Gajjar Halwa

Finely chopped carrots cooked with brown sugar and cardamom. VEGAN

Vanilla Ice Cream

Vanilla ice cream, topped with mini chocolate chips and drizzled with strawberry sauce.



beer and wine

CA legal drinking age is 21, we will ask for valid ID
for anyone who looks under the age of 35.

Beer

Indian

Kingfishersm. \$4 lg. \$6

is a conventionally fermented beer, with a perfect balance of flavor.
It is brewed to the highest international standards, from the finest quality malted barley and hops.

Taj Mahal.....sm. \$4 lg \$6

The beer pours with a brief, frothy head and has hints of fruitiness with grainy, pale malt aromas.
Follows through well on a medium-bodied moderately dry palate with light hop bitters and a dry finish.
A quaffable, well-balanced international style of Pilsener

Himalayan Blue lg. \$6

It's almost silky in the mouth, with a faint sweetness that is followed by a nice, lightly roasted crispness.

Flying Horse lg. \$6

Superior malt, aromatic hops, yeast and crystal clear water are transformed to its full-bodied,
malty taste, making it the only truly royal beer.

Domestic

Samuel Smith Nut Brown Ale.....\$3

Samuel Smith India Pale Ale.....\$3

Wine

Whites

Mondavi Chardonnay.....g \$5 b \$15

Mondavi Zinfandel.....g \$4 b \$12

Old Savannah Sweet Tea Wine.....g \$6

St. Michelle's Reisling.....g \$7 b \$25

Reds

Mondavi Cabernet Sauvignon.....g \$5 b \$15

Mondavi Merlot.....g \$5 b \$15

Sangria.....g \$5 liter \$10

