



# INDIA HUT

## **Appetizers**

1. **Vegetable Samosa** (2 pieces) 3.25  
Crisp deep-fried pastry with potatoes
2. **Vegetable Pakora** 3.25
3. **Chicken Pakora** 5.99
4. **Assorted Platter** 6.25  
Vegetable Samosa, Vegetable Pakora, and Chicken Pakora

## **Soups**

5. **Dal Soup** - Spicy lentil soup 3.25
6. **Mulligatawny Soup** - Chicken soup 3.95

## **Breads**

10. **Naan** - Traditional leavened bread 1.50
11. **Onion Naan** - Bread stuffed with onions and spices 2.49
12. **Garlic Naan** - Garlic baked bread 2.49
13. **Fruitee Naan** - Bread stuffed with mixed dry fruits 3.25
14. **Paneer Naan** - With cheeses, spices and herbs 3.25
15. **Alu Pratha** - Bread stuffed with potatoes 2.50

## **Tandoori**

Served with lightly spiced potato, onion, bell peppers, rice and naan

20. **Boneless Tenderloin of Chicken** 12.99  
Marinated in yogurt, ginger and garlic spices
21. **Seekh Kebab** 12.99  
Minced beef mixed with onions and spiced on skewers

## **Masala** - Spiced tomato cream sauce served with rice

22. **Chicken** 11.99
23. **Lamb** 11.99
24. **Shrimp** 12.99

## **Korma** - Cooked with spices, nuts and cream. Served with rice

25. **Chicken** 12.99
26. **Lamb** 12.99
27. **Shrimp** 12.99

## **Curry** - Onion, ginger, garlic & tomato sauce. Served with rice

28. **Chicken Curry** 11.99
29. **Lamb Curry** 11.99
30. **Shrimp Curry** 12.50
31. **Fish Curry** 13.50
32. **Vegetable Chicken Curry** 11.99

## **Saags (Spinach)**

Cooked with spinach, spices, ginger, garlic and cream sauce, and served with rice

33. **Chicken** 11.99
34. **Lamb** 11.99
35. **Shrimp** 12.99

## **Bhunas (Sauteed)**

Boneless meats cooked with onion, ginger, garlic, fresh tomatoes, sauces, spices and yogurt, and served with rice

36. **Chicken** 12.49
37. **Lamb** 12.49
38. **Fish** 12.49
39. **Shrimp** 13.49

## **Vindaloos (Hot)**

Hot and tangy sauce mixed with potato and served with rice

40. **Chicken** 11.99
41. **Lamb** 11.99
42. **Fish** 11.99
43. **Shrimp** 12.99

## **Vegetarian** - Served with rice

44. **Saag Paneer** 10.99  
Spinach, cheese, onion, ginger, garlic, cream and spices
45. **Vegetable Korma** 10.99  
Mixed vegetables in cream, nuts and spices
46. **Alu Saag** - Spinach, potato, herbs and spices 10.90
47. **Alu Gobi** - Cauliflower, potato, herbs and spices 9.99
48. **Alu Mattar** - Potatoes, peas and spices 9.99
49. **Bengan Bharta** 10.99  
Roasted eggplant with onion, tomato and spices

## 50. **Paneer Mukhney** 11.99

Sauteed homemade cheese, spices and tomato cream sauce

51. **Paneer Karaahi** 11.99  
Sauteed homemade cheese, tomato, spices, ginger and garlic
52. **Muttar Paneer** 10.99  
Green peas, homemade cheese and curry sauce

## 53. **Dal Tadka** 9.99

Lentils, tomato, onion, garlic, ginger and spices

## 54. **Chana Masala** 10.99

Chickpeas with tomato curry sauce and spices

## 55. **Malai Kofta** 10.99

Mixed vegetables and cheese balls in butter sauce

## 56. **Bhindi Masala** - Okra, onion, herbs and spices 10.99

## **Biryanis** - Cooked with basmati rice and mixed spices

57. **Vegetable Biryani** 8.99
58. **Chicken Biryani** 10.99
59. **Lamb Biryani** 11.99
60. **Shrimp Biryani** 12.99

## **Side Dishes**

90. **Raita** - Yogurt, cucumber, carrot and roasted spices 2.50
91. **Mango Chutney** 1.50
93. **Papadum** .75
94. **Achar** - Indian pickle, sour and salty 1.25

## **Desserts**

100. **Keer** - Rice pudding with almonds and raisins 3.99
101. **Gulab Jamun** 2.99  
Fried milk and cheese balls dipped in sugar and rose water