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At India Café, we treat everyone as if they were a part of our family. With each bite, we want them to take a trip across the globe and experience our cuisine and culture.

Let our friendly staff make your event, whether large or intimate, be a celebration to remember. Let our Gourmet Chef's personalize each dish by making your healthy curries as spicy or mild as your senses can enjoy. We take pride in our unique way of cooking and attribute most of the recipes to our Grandmother.

We welcome you to relax and let us take your taste buds on an exotic journey to curry heaven. Guests, friends and family alike will surely talk about your India Café experience for many years to come.



Menu

Jiva
Owner and General Manager
indiacafe@msn.com

APPETIZERS / STARTERS

INDIA CAFÉ SAMOSAS – The most popular snack throughout India. Golden brown vegetarian turnovers filled with curried potatoes & served with a deliciously sweet chili sauce M 45 L 89.95

IDLIS – South Indian steamed rice dumplings

PAPADUM – (Indian Chips) crispy spiced lentil wafers.

SOUPS/SALADS

VEGETABLE SAMBAR – a South Indian Yellow Split Pea (Dal) Stew with Carrots, Onions, Ginger, Garlic, Dried Peppers, Curry Leaves, Daikon and Long Beans

RASAM – clear vegetable soup with tomatoes, garlic, mustard seeds, curry leaves. Healthy and tasty.

TOMATO PACHADI - south Indian version of the north Indian Raita. Made with ripe cherry tomatoes, yogurt, and oil infused with mustard seeds and curry leaves

FRESH GREEN SALAD - fresh lettuce, tomatoes, and cucumbers in a light vinegar dressing

CHUTNEYS (Indian Relish & Sauces)

RAITA - cool yogurt chutney with minced cucumber and onions. Perfect for taming our fiery dishes

SPICY CHILI SAMBAL - Very spicy but so much flavor that you can't stop adding it to your dish.

COCONUT CHUTNEY - Fresh ground coconut sautéed with curry leaves, mustard seeds, blended garlic and dried chilies
HOT LIME PICKLE
SWEET MANGO CHUTNEY

INDIAN BREADS

ASK ABOUT OUR LIVE BREAD CHEF STATION
Hot dosai or rotis cooked on site.

DOSAI – South Indian specialty bread that is fluffy yet crispy. Pan-cake-like sourdough bread is made of rice and lentils and perfect to lap up all the different curries. Can be cooked with Garlic, Onions, Cheese, Coconut, Sweet sugar, Eggs, or Ghee.

ROTI PARATHA – “roti chanaï” round layered bread made of wheat cooked to a flakey, chewy texture

NAAN – most famous north Indian flatbread

IDLIS – south Indian rice dumplings

MASALA DOSAI – our famous dosai wrapped and filled with traditional curried potatoes

INDIAN RICE
Yellow Fragrant Jasmine Rice
Basmati Rice
Vegetable Biryani Rice

MAIN COURSE

LAMB MASALA M 74.95 L 149.95
Tender cubes of lamb slow cooked with sautéed onions, herbs, spices, ginger and garlic in a thick South Indian curry sauce.

SPICY LAMB SAMBAL M 74.95 L 149.95
A fiery version of our tender cubes of lamb sautéed with garlic and onions in our special spicy chili sambal sauce

SPINACH LAMB KORMA M 74.95 L 149.95
Simmered in a rich creamy spinach sauce with delicate herbs and spices.

CHICKEN CURRY M 49.95 L 99.95
Juicy chicken stir-fried with onions, garlic, ginger, curry leaves, anise star, cardamom, cinnamon sticks and cloves then slow cooked in a medium spiced red curry sauce.

SPINACH CHICKEN KORMA M 49.95 L 99.95

CHICKEN TIKKA MASALA M 59.95 L 119.95
Boneless chicken marinated in yogurt, lemon juice and herbs then slow cooked in a sweet tomato and cream curry sauce.

SPICY CHICKEN SAMBAL M 49.95 L 99.95

EGG MASALA M 49.95 L 99.95
An exciting blend of eggs marinated in thick masala sauce of tomatoes, tamarind, ginger, and garlic.

SEAFOOD DISHES

COCONUT FISH CURRY M 74.95 L 149.95
Tender cubes of moist mahi-mahi boiled in a tangy coconut curry sauce seasoned with onions, ginger, garlic, tamarind and tomatoes.

SPICY FISH SAMBAL M 74.95 L 149.95
For those who like their fish on fire. We sauté mahi-mahi chunks in garlic and onions and then marinate in our spicy chili sambal.

SHRIMP CURRY M 74.95 L 149.95
Tiger shrimp from India which are marinated in a deliciously rich curry along with tomatoes, bell peppers and a dash of tamarind.

SPICY SHRIMP SAMBAL M 74.95 L 149.95
Shrimp sautéed with onions, garlic, curry leaves, and ground dried chilies then tamed with coconut milk.

CALAMARI CURRY or SPICY SAMBAL M 69.95 L 139.95

RAJA'S KING THALI DINNER \$24.95 per person

Samosa Hors d'oeuvres
Chicken Entrée
Lamb Entrée
Seafood Entrée
2 Vegetable Entrees
Yellow Fragrant Jasmine Rice
Indian Bread Assortment
Sweet Mango Chutney

VEGETARIAN SPECIALTIES

(No MSG, No Dairy)

TOFU SAMBAL M 45.95 L 92.95
Soft fried tofu sautéed in our spicy chili garlic sauce (sambal).
CAUTION: Loaded with protein but it also has quite a bite.

CAULIFLOWER KARI M 45.95 L 92.95
Cauliflower sautéed with onions, mustard seeds, turmeric & red bell peppers

SPICY EGGPLANT M 45.95 L 92.95
Eggplant stir-fried with onions, garlic and ground dried chilies until reaching a tender spicy level. CAUTION: VERY SPICY

VEGETABLE MASALA M 45.95 L 92.95
Fresh diced carrots, potatoes, & long beans slow cooked with turmeric, coconut milk, & masala

POTATO MASALA M 45.95 L 92.95
Potatoes slow cooked with cloves and cinnamon in a tasty masala (A must have with any entree)

COCONUT CABBAGE M 39.95 L 79.95
Stewed sweet cabbage with onions, garlic, diced green bell pepper, curry leaves and coconut milk

CHANA MASALA M 39.95 L 79.95
Chic peas stir fried with onions, tomatoes, and bell peppers, seasoned with mustard seeds and coriander

OKRA VEGETABLE CURRY M 45.95 L 92.95
Slices of okra delicately simmered in a thick rich vegetarian curry with tamarind and spices.

SPINACH TOFU KORMA M 45.95 L 92.95
Tender tofu morsels simmered in a rich creamy spinach sauce with delicate herbs and spices.

SPICY MALAYSIAN NOODLES M 39.95 L 79.95
Noodles stir fried with onions, ginger, garlic, chili, bean sprouts and sweet spicy sambal Malaysian style.

VEGETARIAN THALI DINNER SPECIAL \$19.95 per person

Samosa Hors d'oeuvres
4 Vegetable Entrée Choices
Yellow Fragrant Jasmine Rice
Indian Bread Assortment
Sweet Mango Chutney

EXOTIC DRINKS

SWEET LASSI DRINKS
Yogurt milk shakes excellent for cooling the spicy food!
Choose your flavor: Mango, Salted or Plain.

FRESH ALL NATURAL WATERMELON JUICE
SWEET YOUNG COCONUT JUICE
SPICED CHAI TEA (HOT OR COLD)

DESSERTS

Kheer - Deliciously sweet rice pudding cooked with raisins and nuts in a hot silky coconut cream.
Gulab Jamun – Succulent milk balls infused with cardamom drenched in a richly sweet saffron rosewater.
Assorted Rich Indian Sweets – Halwa, Burfi, Jalebi Kulfi, Kesari – South Indian cream of wheat sweets

OFFICE LUNCH SPECIAL (11am-2pm)

Chicken Entrée
1 Vegetable Entrée
Raita Salad
Jasmine Rice
\$8.95 per person
Additional Entrees Available

“Let us help you create your menu, meet your budget, and create your own Indian Festival”

Featuring:
Full service Catering
Buffets
Drink Stations
Live Hot Bread Stations
Henna Tattoos
Live Indian Dance Performances
–
Delivery Available



RAJA'S DINNER THALI