



APPETIZERS / STARTERS

INDIA CAFÉ CURRY PUFFS – (AKA Samosas) The most popular snack throughout India. Golden brown vegetarian turnovers filled with curried potatoes & served with a deliciously sweet chili sauce 5.95
PAPADUM- (Indian Chips) crispy spiced lentil wafers. 1.95

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

CHUTNEYS (Indian Relish & Sauces) .95 each

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 BREAD

Regular DOSAI – South Indian specialty bread that is fluffy yet crispy. Pancake-like sourdough bread is made of rice and lentils and perfect to lap up all the different curries
GARLIC ONION DOSAI –inside sautéed garlic and onions
CHEESE DOSAI – “Pizza dosai” melted cheddar cheese
KAYA DOSAI – Coconut jam melted for a sweet taste
SWEET SUGAR DOSAI – lightly sprinkled with sugar
BUTTER or GHEE DOSAI – for that buttery flavor
ROTI PARATHA – “roti chanai” round layered bread made of wheat cooked to a flakey, chewy texture
NAAN – most famous north Indian flatbread
Garlic Naan,
Cheesy Naan
MASALA DOSAI – our famous dosai wrapped and filled with traditional curried potatoes, served with coconut chutney and vegetable sambar 12.95

Call 262-1800 to place your order today.
Kailua open 10:30am-8pm
7 Days a week

MAIN COURSE

(Served with yellow fragrant rice, & 1 veg choice)

CHICKEN CURRY 8.25
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.
PORK MASALA 11.50
Tender cubes of pork slow cooked with sautéed onions, herbs, spices, ginger and garlic in a thick South Indian curry sauce.
CHICKEN TIKKA MASALA 8.95
Boneless chicken marinated in yogurt, lemon juice and herbs then simmered in a sweet tomato and cream curry sauce.
SPINACH CHICKEN KORMA 8.50
Simmered in rich creamy spinach sauce w/ herbs & spices.
SPICY CHICKEN SAMBAL 8.50
Chicken sautéed in our spicy chili garlic sauce (sambal).
SPICY PORK SAMBAL 11.95
A HOT version of our tender cubes of pork sautéed with garlic and onions in our special spicy chili sambal sauce
FIERY PORK VINDALOO 11.95
Simmered in our house chili vinegar spicy sauce

SEAFOOD DISHES

COCONUT FISH CURRY 11.95
Tender cubes of moist fish boiled in a tangy coconut curry sauce seasoned with onions, ginger, garlic, tamarind and tomatoes.
SPICY FISH SAMBAL 11.95
For those who like their fish on fire. We sauté fish in garlic and onions and then marinate in our spicy chili sambal.
FISH TIKKA MASALA (MILD) 11.95
SHRIMP CURRY 9.95
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 9.95
Shrimp sautéed with onions, garlic, curry leaves, and ground dried chilies then tamed with coconut milk.
SHRIMP TIKKA MASALA (MILD) 9.95
CALAMARI CURRY or SPICY SAMBAL 9.95
Succulent calamari sautéed with onions, garlic, ginger and curry leaves, cooked in a rich curry our spicy chili sambal tamed with creamy coconut milk.

FROM THE TANDOORI OVEN

BBQ CHICKEN TIKKA 8.95
Yogurt & Herb Marinated chicken breast morsels
BBQ TANDOORI CHICKEN 9.50 (Call for Availability & ALLOW 25 MINUTES)
Whole chicken legs marinated in yogurt and herbs then cooked on a skewer in the Tandoori oven

RAJA'S KING THALI FEAST

FOR 4 SPECIAL

2 Chicken Entrées
1 Pork Entrée & 1 Seafood Entrée
2 Vegetable Entrées
Rice & Samosa Appetizers
2 Roti, 1 Naan, 1 Dosai Bread
Sweet Mango Chutney & Raita
\$58

VEGETARIAN (Vegan) SPECIALTIES

(No MSG, No Dairy)

Any 2 Choices 7.75

Any 3 Choices 9.75

AVAILABLE DAILY

MIXED VEGETABLE MASALA
Fresh diced carrots, potatoes, & long beans slow cooked with turmeric, coconut milk, & masala
SPICY EGGPLANT
Eggplant stir-fried with onions, garlic and ground dried chilies until reaching a tender spicy level. CAUTION: VERY SPICY
CHANA MASALA
Chic peas stir fried with onions, tomatoes, and bell peppers, seasoned with mustard seeds and coriander
SPICY TOFU SAMBAL
Soft fried tofu sautéed in our spicy chili garlic sauce (sambal). CAUTION: Loaded with protein but it also has quite a bite.
COCONUT CAULIFLOWER/BROCCOLI/CABB
Sautéed with onions, mustard seeds, turmeric & red bell peppers
CURRIED POTATO MASALA
Potatoes slow cooked with cloves and cinnamon in a tasty masala (A must have with any entree)
OKRA VEGETABLE CURRY
Whole pieces of okra delicately simmered in a thick rich vegetarian curry with tamarind and spices.
SPINACH TOFU KORMA
Tender tofu morsels simmered in a rich creamy spinach sauce with delicate herbs and spices.
TOFU TIKKA MASALA

THALI DINNER FOR 2 SPECIAL \$29

-choose 1 chicken and 1 other Main entree

- choose 1 vegetarian entree

-served with yellow rice, 1 roti, and 1 naan or dosai bread, Samosa appetizers, Rice, raita, and chutney

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

(Ice cold, Pure Sweet Watermelon Juice; absolutely nothing added!)

SWEET YOUNG COCONUT JUICE

SWEET CHAI TEA

Made from our own special blend of milk, cinnamon, cardamom, cloves, and fresh ginger tossed to create that perfect frothy topping.

Call 262-1800 to place your order today.
Kailua open 10:30am-8pm
7 Days a week