



**MENU CHANGES DAILY SO PLEASE
CALL FOR DAILY SPECIALS!**

262-1800

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 5.95
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
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 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 chanaï” round layered bread made of wheat cooked to a flakey, chewy texture
TANDOORI NAAN – most famous north Indian flatbread

JIVA'S DINNER FOR 2 SPECIAL

Samosa Appetizers
2 Main Entrée Choices
1 Veg Choice \$29
Rice & Indian Bread Assortment
Chutney Assortment & Raita

MAIN COURSE

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

Available Daily

LAMB MASALA 10.50
Tender cubes of lamb slow cooked with sautéed onions, herbs, spices, ginger and garlic in a thick South Indian curry sauce.
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.
CHICKEN TIKKA MASALA 8.95
Boneless chicken marinated in yogurt, lemon juice and herbs then slow cooked in a sweet tomato and cream curry sauce.
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.

RAJA'S KING THALI DINNER FOR 4 SPECIAL

Samosa Appetizers
3 Main Entrée Choices \$59
1 Vegetable Entree
Rice & Indian Bread Assortment
Chutney Assortment & Raita

Call for daily specials & availability from below

LAMB SAMBAL 10.50
A fiery version of our tender cubes of lamb sautéed with garlic and onions in our special spicy chili sambal sauce
SPINACH CHICKEN KORMA 8.50
Simmered in a rich creamy spinach sauce with delicate herbs and spices.
SPICY CHICKEN SAMBAL 8.50
Chicken sautéed in our spicy chili garlic sauce (sambal).
COCONUT FISH CURRY 9.95
Tender cubes of moist mahi-mahi boiled in a tangy coconut curry sauce seasoned with onions, ginger, garlic, tamarind and tomatoes.
FISH SAMBAL 9.95
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.
EGG MASALA 7.95
An exciting blend of eggs marinated in thick masala sauce of tomatoes, tamarind, ginger, and garlic.
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.

TANDOORI CHICKEN
Whole piece of chicken leg marinated in yogurt, herbs and Indian spices then cooked in the Tandoor Oven for perfect Indian bar b q

VEGETARIAN (Vegan) SPECIALTIES
 (No MSG, No Dairy)

Any 2 Choices 7.95 includes rice /raita

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

Call for availability

Below Specials Change Daily

TOFU SAMBAL
Soft fried tofu sautéed in our spicy chili garlic sauce (sambal). CAUTION: Loaded with protein but it also has quite a bite.
CAULIFLOWER KARI
Cauliflower sautéed with onions, mustard seeds, turmeric & red bell peppers
POTATO MASALA
Potatoes slow cooked with cloves and cinnamon in a tasty masala (A must have with any entree)
COCONUT CABBAGE
Stewed sweet cabbage with onions, garlic, diced green bell pepper, curry leaves and coconut milk
OKRA VEGETABLE CURRY
Slices 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.

DRINKS

SWEET MANGO LASSI DRINK
Yogurt milk shakes excellent for cooling the spicy food!
FRESH ALL NATURAL WATERMELON JUICE
(Ice cold, Pure Sweet Watermelon Juice; absolutely nothing added!)

SWEET YOUNG COCONUT JUICE

SPECIAL TEA'S

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