

- Boneless pieces of chicken cooked with green chillis and hot spices.*
- 189 **Chicken Pudina Masala** 15.95
Chicken cooked with mint and other spicy ingredients.
- 190 **Chicken Methi** 15.95
Chicken tenderly cooked with methi, fresh garlic and herbs.
- 191 **Chicken Palak** 15.95
Chicken pieces smothered in a spicy spinach sauce.
- 192 **Chicken Madras** 15.95
Boneless pieces of chicken cooked with South Indian spices flavored with coconut.
- 193 **Chicken Vindaloo** 15.95
A delicious combination of chicken marinated in vinegar, hot peppers and spices cooked over a low heat.
- 194 **Chicken Channa** 14.95
Succulent pieces of chicken cooked with white gram in pounded spices and tomatoes.
- 195 **Chicken Jhalfrezi** 14.95
Marinated chicken sauteed with fresh vegetables.
- 196 **Chicken Badami** 15.95
Chicken cubes cooked in a rich almond flavored sauce.

DARBAR-e-GOSHT (LAMB SPECIALTIES)

- 197 **Lamb Rogan Josh** 15.95
Succulent pieces of lamb in a cardamom flavored sauce.
- 198 **Lamb Boti Kabab Masala** 16.95
Selected pieces of young delicately spiced tandoori lamb.. folded in onion, tomato and ginger infused sauce.
- 199 **Lamb Chilli Masala** 16.95
Boneless lamb cooked in a hot and spicy sauce.
- 200 **Lamb Rajala** 16.95
Tender pieces of lamb cooked with mint sauce seasoned with aromatic spices.
- 201 **Lamb Achari** 16.95
Tender pieces of lamb cooked with achar masala a medium hot dish.
- 202 **Lamb Palak** 16.95
Pieces of lamb in a rich creamy spinach sauce.
- 203 **Lamb Madras** 16.95
Lamb pieces cooked in a mild gravy with coconut milk, a South Indian specialty.
- 204 **Lamb Vindaloo** 16.95
A delicious combination of lamb marinated in vinegar, hot peppers and spices cooked over a low heat.
- 205 **Lamb Keema Mattar** 15.95
Ground lamb cooked with aromatic spices and green peas.
- 206 **Lamb Pasanda** 16.95
Lamb scalloped in a rich creamy sauce.

INDIA HOUSE SPECIAL: TAWA & KADHAI

TAWA KHANA (SUBJECT TO AVAILABILITY)

- 207 **Lamb Ulta-Pulta** 16.95
A fine pot pourri of lamb chops, minced potatoes and eggs.
- 208 **Paneer Takatak** 13.95
Cubes of cottage cheese cooked on a tawa with Indian spices, onions and bell peppers.

KADHAI KHANA

- 209 **Kadhai Shrimp** 19.95
Shrimps sauteed with bell peppers ginger, green chillies and fresh cilantro.
- 210 **Samundari Kadhai** 18.95
A masterful blend of prawns, crabs and lobsters with flavors of aniseed.

- 211 **Kadhai Chicken** 15.95

A classic kadhai dish of chicken delicately cooked with ginger, green chillies and cilantro.

- 212 **Kadhai Lamb** 16.95
Boneless lamb cooked in mild spices with fresh tomatoes, onions, garlic garnished with fresh cilantro and ginger.
- 213 **Kadhai Lamb Chop** 22.95
Spicy lamb chops cooked in an iron wok.
- 214 **Kadhai Paneer** 14.95
Homemade cheese cooked with bell peppers, oninos, ginger, garlic, green chillies and cilantro.
- 215 **Kadhai Ka Palak** 13.95
A combination of fresh mustard leaves and spinach cooked over a slow fire, served with fresh homemade butter.
- 216 **Bhatoora** 3.50
Leavened and fermented flour bread fried.
- 217 **Poori** 3.50
Whole-wheat deep fried puffed bread.

SUBZI MANDI (VEGETABLE SPECIALTIES)

- 218 **Dal Makhani** 12.95
An aromatic blend of lentil simmered on a slow fire until tender, tempered with onions, ginger, garlic and tomatoes.
- 219 **Dal Banjara** 12.95
Lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.
- 220 **Channa Masala** 12.95
Delicious chick peas cooked in an exotic blend of North Indian spices.
- 221 **Paneer Makhani** 14.95
Fresh cottage cheese cooked with a creamy tomato sauce.
- 222 **Mattar Paneer** 13.95
Fresh cottage cheese cubes prepared with green peas.
- 223 **Paneer Bhurji** 13.95
Fresh cottage cheese grated and prepared with green peppers, tomatoes and onions.
- 224 **Palak Paneer** 13.95
Fresh cottage cheese cubes in a spicy spinach sauce.
- 225 **Malai Kofta** 13.95
Mix vegetable cheese dumplings cooked in a creamy hot sauce with herbs and spices.
- 226 **Baingan Bharta** 13.95
Fresh eggplant roasted in the tandoor, mashed and marinated in a rich blend of mughlai spices, cooked over a low heat to draw the richness of spices.
- 227 **Aloo Gobi** 13.95
Cauliflower and potatoes cooked to perfection with mild.. Indian spices along with ginger, tomatoes and herbs.
- 228 **Jaipuri Aloo** 13.95
Potatoes skilledfully cooked to perfection with mild Indian spices.
- 229 **Bhuni Gobi** 13.95
Cauliflower sauted with onion, tomatoes and spices.
- 230 **Bhindi (Okra) Masala** 13.95
Delicious okra cooked in an exotic blend of North Indian spices.
- 231 **Vegetable Jhalfrezi** 13.95
Mixed Vegetables with cottage cheese and tossed with bell peppers.

SERVICE - QUALITY - COMMITMENT

BAHAR-e-BASMATI (RICE SPECIALTIES)

- 232 **Steamed Basmati White Rice** 5.00
Fluffy white long grained Indian Basmati rice.
- 233 **Saffron Rice** 6.00
Basmati rice cooked with saffron and herbs.
- 234 **Palak Rice** 7.95
Sauteed spinach cooked in steamed basmati white rice.
- 235 **Vegetable Dum Biryani** 9.95
Basmati saffron rice cooked with mix vegetables in a mild sauce.
- 236 **Shrimp Dum Biryani** 14.95
Basmati Saffron Rice cooked with shrimp in mild sauce.
- 237 **Chicken Dum Biryani** 11.95
Basmati rice and tender pieces of richly saffron flavored .. chicken cooked with exotic Indian herbs.
- 238 **Lamb Dum Biryani** 12.95
Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with tender pieces of Lamb.

SAMAPAN (DESSERTS)

- 239 **Kheer** 3.95
Fragrant rice cooked with Sweetened milk, raisins and almonds.
- 240 **Rasmalai** 3.95
Flat round discs of Indian cottage cheese poached in milk and served with pistachio nut garnish.
- 242 **Gulab jamun** 3.95
Golden fried balls of milk pastry soaked in sweet saffron syrup & served hot.
- 243 **Gajar Ka Halwa** 3.95
Grated carrots cooked gently in milk as it is reduced to form halwa generously sprinkled with nuts and allowed to set.
- 244 **Kulfi (Mango, Pista or Orange)** 4.50
Traditional Indian ice-cream.
- 245 **Faluda Kulfi** 4.50
Indian ice-cream with sweet Indian noodles.

OUR OTHER LOCATIONS

1473-1521 SCHAUMBURG RD., SCHAUMBURG, IL

TEL: 847-895-5501

228-230 McHENRY ROAD, BUFFALO GROVE, IL 60089

TEL: 847-520-5569

6430 E. RIVERSIDE BLVD., ROCKFORD, IL 61111

TEL: 815-637-4771

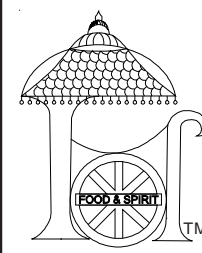
563 W. OAKLAND PARK BLVD., FT. LAUDERDALE, FL 33311

TEL: 954-565-5701



2809 BUTTERFIELD RD., OAK BROOK, IL 60523

TEL: (630) 472 - 1500

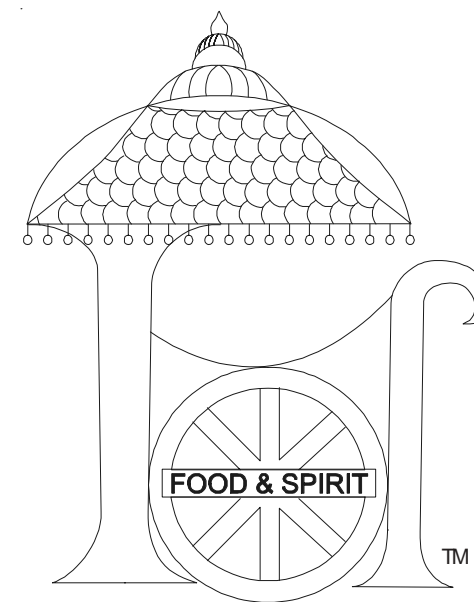


**BIGGEST INDIAN BANQUET
IN U.S.A. ®**

INDIA HOUSE

at our Schaumburg Location
1521 West Schaumburg Rd.,
Schaumburg, IL 60194
Tel: (847) 895-5501

**CARRYOUT
MENU**



INDIA HOUSE ®
Restaurant

59 WEST GRAND AVE.

(DOWNTOWN)

Chicago, IL - 60610

TEL: 312 645 9500

FAX: 312 645 9503

**WE DO
CATERING & DELIVERY**

DAILY LUNCH BUFFET

**Monday thru Friday
11:00 a.m. to 2:30 p.m.**

**Saturday - Sunday & Holiday
11:00 a.m. to 3:00 p.m.**

PAHLE-PAHLE THANDA (COLD BEVERAGES)		
101	Fresh Lemon Soda (Sweet or Salted)	3.50
	<i>Freshly squeezed lemon served with cold water or soda.</i>	
102	Lassi (Sweet or Salted)	4.25
	<i>Churned yogurt served chilled.</i>	
103	Masala Lassi	4.50
	<i>Fresh yogurt blended with Indian spices & garnished with mint leaves.</i>	
	Mango Lassi	4.75
	<i>Churned Yogurt blended with mango pulp served chilled.</i>	
104	Mango Shake	4.25
	<i>Milk blended with mango and served chilled</i>	
105	Soda's	3.00
	<i>Choose from: Coke/Sprite/Diet Coke/Gingerale/Tonic Water/Ice Tea</i>	
106	Choice of Juice	3.50
	<i>Orange, Pineapple, Cranberry, Mango, Tomato or Fruit Punch.</i>	
GARMA-GARAM (HOT SOUP)		
107	Dal Ka Shorba	3.75
	<i>A perky clove flavored red lentil soup garnished with green peas & rice.</i>	
108	Tamatar Ka Shorba	3.75
	<i>Cream of Tomatoes Infused with herbs and spices served with garnishments.</i>	
109	Chicken Ka Shorba	4.25
	<i>Chicken stock heightened with flavorful fresh herbs, garnished with shredded chicken & chopped Cilantro.</i>	
110	Sagar Ki Jalpari	4.95
	<i>A spicy seafood soup a favorite of Anglo Indians made with shrimp and garnished.</i>	
HARA BHARA (SALADS)		
111	House Garden Salad	4.95
	<i>Fresh greens tossed with cucumbers, carrots, onions served with house dressing.</i>	
112	Tandoori Chicken Salad	8.95
	<i>Succulent pieces of Tandoori Chicken (white meat) tossed in a medley of fresh greens, served with house dressings.</i>	
113	Shrimp Garden Salad	10.95
	<i>Grilled shrimps marinated in exotic herbs and spices tossed with mixed greens.</i>	
SHUBH ARAMBH (APPETIZERS)		
VEGETARIAN SELECTIONS		
114	Samosas (2 Pieces)	4.75
	<i>Deep fried cone pastry filled with potatoes and green peas.</i>	
115	Vegetable Pakoras (Spinach, Onion, Potato or Mix)	4.75
	<i>Mildly spiced vegetable fritters of your choice.</i>	
116	Chilli Pakoras	4.75
	<i>Mildly spiced chilli fritters.</i>	
117	Cheese Pakoras	5.00
	<i>Homemade cheese, fritters dipped in a batter of garbanzo and deep fried.</i>	
118	Aloo Chat	4.25
	<i>Cubed shaped boiled potatoes minced with chopped onions, cilantro, green chilies and chat masala.</i>	
119	Cashewnut/Almonds Rolls	4.95
	<i>Mashed potatoes deep fried stuffed and coated with cashews or almonds served with mint.</i>	
120	Raita	4.50
	<i>Chilled yogurt served as you like.</i>	
CHAUPATI CORNER (BOMBAY STREETFARE)		
121	Bhelpuri	5.50
	<i>A melange of assorted crisps noodles smothered in a sweet and sour hot chutney.</i>	
122	Papdi Chat	5.50
	<i>Homemade pastry crisps topped with boiled potatoes, chopped onions, cilantro leaves smothered with sweet chutney and chilled light yogurt.</i>	

123	Dahi Aloo Poori	5.50
	<i>Mouth watering mixture of crispy wafers, potatoes, chick peas in yogurt, tamarind sauce and sprinkled with chat masala.</i>	
NON-VEGETARIAN SELECTIONS		
124	Chicken/Lamb Kheema Samosas (2 Pieces)	4.95
	<i>Deep fried cone pastry stuffed with seasoned chicken or Lamb Kheema.</i>	
125	Chicken Chat	5.00
	<i>Boneless shredded tandoori chicken smeared in chat spices along with chopped onions, cilantro then folded in sweet and sour chutney.</i>	
126	Chicken Pakoras	5.25
	<i>Succulent shredded tandoori chicken marinated overnight in an exquisite blend of masala cooked in the tandoori oven dipped in batter and deep fried.</i>	
127	Chicken Saslic	6.50
	<i>Minced chicken with special Indian spices skewered on bamboo sticks.</i>	
128	Chicken 65	8.95
	<i>Boneless chicken marinated in yogurt cooked with spices and curry leaves.</i>	
129	Fish Koliwara	9.75
	<i>Succulent pieces of fish marinated in mild spices and then deep fried.</i>	
130	Tandoori Pesh-Kush	15.95
	<i>A mixed platter of our choicest tandoori specialties consisting of: Chicken Tikka, Chicken Reshmi kabab, Lamb Boti Kabab, Fish Tikka, Tandoori Shrimp and Tandoori Chicken all together in an adventurous dish.</i>	
HOUSE SPECIAL DINNERS		
	<i>(All Dinners served with soupor Gouse Salad, white rice and naan bread.)</i>	
131	Vegetarian Special Thali	17.95
	<i>A selection of two vegetables of chef's choice along with kali dal.</i>	
132	Tandoori Mixed Grill Special	21.95
	<i>Tandoori Shrimp, Tandoori Chicken, Chicken Reshmi Kababand Lamb Boti Kabab, seved with Kali Dal.</i>	
133	Light Platter Special	19.95
	<i>Low-calorie combination of chicken tikka, fish tikka, vegetables, chutney relishes.</i>	
134	India House Special	22.95
	<i>Fish Tikka, tandoori Chicken, lamb seekh kabab, home-style rogan josh, vegetables.</i>	
135	Chef's Special Tandoori Salmon	21.95
	<i>Fresh salmon marinated with exotic Indian spices, and rosted in clay oven served with kali dal.</i>	
136	Tandoori Lamb Chops	34.95
	<i>King size lamb chops marinated in exotic Indian spices, served with kali dal.</i>	
137	India House Special Feast for Two	39.95
	<i>Four course complete dinner choice of soup, salad, tandoori mixed grill served with chicken makhani or chicken tikka masala and India House Special dessert.</i>	
138	Chef's Special Raan (Subject to availability)	34.95
	<i>Leg of lamb marinated with Indian spices, natural herbs.. skewered & roasted in clay oven and served with kali dal.</i>	
NAWAAB-KE-TANDOOR SE (INDIAN CLAY OVEN)		
TANDOORI SEAFOOD		
139	Tandoori Shrimp	21.95
	<i>King sized shrimp marinated in mild spices & roasted in a clay oven.Served with dal & rice.</i>	
140	India House Special Tandoori Lobster	24.95
	<i>Enjoy a full lobster marinated with exotic spices, served with Korma, naan bread and white rice.</i>	
141	Fish Tikka	19.95
	<i>Barbecued pieces of seasoned fish with the flavor of Indian herbs and spices. Served with dal & rice.</i>	

TANDOORI CHICKEN		
142	Chicken Tikka	15.95
	<i>Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven.</i>	
143	Chicken Reshmi Kabab	15.95
	<i>'Soft & Silky' boneless pieces of white chicken simmered in butter cream and cashewnut paste skewered and baked in clay oven to tender perfection.</i>	
144	Chicken Banarsi Kabab	17.95
	<i>Chicken minced with herbs and spices skewered, roasted in clay oven.</i>	
145	Chicken Lahsooni Kabab	16.95
	<i>Boneless pieces of chicken marinated in garlic, roasted in clay oven.</i>	
146	Chicken Achari Tikka	16.95
	<i>Succulent cubes of boneless chicken marinated in Indian pickle paste, yogurt and roasted in clay oven.</i>	
147	Chicken Nawabi Tikka	16.95
	<i>Pieces of boneless chicken marinated in blended spices coated with eggs skewered and roasted in clay oven.</i>	
148	Chicken Haryali Tikka	15.95
	<i>Boneless chicken marinated in mint and yogurt sauce cooked to perfection in clay oven.</i>	
149	Tandoori Chicken	11.95
	<i>Chicken marinated in yogurt with blend of colorful Indian herb's spices and roasted in clay oven</i>	
152	Chicken Shikari	12.95
	<i>Chicken marinated in yogurt, mint chutney and exotic Indian spices then cooked in clay oven.</i>	
TANDOORI LAMB		
153	Lamb Seekh Kabab	16.95
	<i>Minced lamb marinated with our own combination of herbs, spices skewered and roasted in clay oven.</i>	
154	Lamb Boti Kabab	16.95
	<i>Boneless cubes of tender lamb marinated with yogurt, garlic, ginger, skewered and roasted in clay oven.</i>	
TANDOORI VEGETABLES		
155	Paneer Tikka	15.50
	<i>Cubes of homemade cottage cheese marinated in yogurt, . lightly spiced to preserve its delicate taste, skewered and then roasted in clay oven.</i>	
156	Tandoori Vegetables	13.95
	<i>Garden fresh broccoli, capsicum, onions, cauliflower, tomatoes marinated in mixed spices and roasted in clay oven.</i>	
157	Vegetable Seekh Kabab	13.95
	<i>Mashed mixed vegetables infused with herbs, spices then.. skewered and roasted in clay oven.</i>	
158	Tandoori Phool	13.95
	<i>Cauliflower marinated in yogurt and spices then roasted in clay oven.</i>	
ANAJ KA BHANDAR (TANDOORI BREADS)		
159	Naan	3.00
	<i>Flat leavened bread baked on the wall lining of the tandoori oven.</i>	
160	Kashmiri Naan	4.50
	<i>Leavened bread made from fine flour stuffed with pineapple, cherries and walnuts.</i>	
161	Khurmi Naan	4.50
	<i>A garlic, tomato and chili flavored bread baked in a clay oven.</i>	
162	Peshwari Naan	4.00
	<i>A flat leavened bread dotted with sesame seeds.</i>	
163	Khandhari Naan	4.00
	<i>A rare bread made with leavened dough and a rich sprinkling of pistachio nuts.</i>	
164	Onion Kulcha	4.00

	<i>A light flat bread stuffed with onion and fresh green cilantro leaves.</i>	
165	Garlic Naan	4.00
	<i>Made from a dough of fine flour with a taste of garlic.</i>	
166	Paneeri Kulcha	4.00
	<i>A light flat bread stuffed with homemade cottage cheese.</i>	
167	Jaipuri Paratha	4.00
	<i>Whole wheat bread stuffed with mint and herbs.</i>	
168	Lachcha Paratha	4.00
	<i>Whole wheat layered bread from tandoor.</i>	
169	Aloo Paratha	5.00
	<i>Whole wheat bread stuffed with seasoned mashed potatoes.</i>	
170	Tandoori Roti	3.00
	<i>Whole wheat bread baked in a clay oven.</i>	
171	Roomali Roti	4.95
	<i>'Handkerchief Bread' unleavened bread made to paper thinness.</i>	
172	Lamb Keema Naan	5.00
	<i>Naan baked with tender minced lamb stuffing.</i>	
NAWAAB-ki-RASOI SE (Royal Curries)		
SAGAR MANTHAN (SEAFOOD SPECIALTIES)		
173	Shrimp Bhuna	19.95
	<i>Shrimp cooked in specially prepared herbs, spices with a touch of garlic and ginger.</i>	
174	Shrimp Laziz	19.95
	<i>Shrimps cooked in a lightly spiced gravy with a hint of honey.</i>	
175	Shrimp Masala	19.95
	<i>Shrimps cooked in a medley of exotic Indian herbs and spices.</i>	
176	Shrimp Madras	19.95
	<i>Shrimps cooked in a mildly spicy gravy along with coconut flavor.</i>	
177	Malabar Prawn Curry	19.95
	<i>This marvelous Prawns curry is from Malabar coast cooked with specially prepared herbs.</i>	
178	Shrimp Pudina Masala	19.95
	<i>Fresh shelled shrimps cooked in a rich mint sauce.</i>	
179	Lobster Curry	24.95
	<i>Lobster cooked in specially prepared sauce infused with herbs, ginger and garlic.</i>	
180	Crab Curry	19.95
	<i>Crab cooked with Kashmiri pepper, corn, cumin, garlic, coconut-milk, saffron and folded into a delicately spiced sauce.</i>	
181	Chef's Special Fish Hari Bhari	18.95
	<i>Steamed fish cooked in a rich mint sauce garnished with slices of boiled eggs.</i>	
182	Fish Tikka Masala	17.95
	<i>Barbecued pieces of boneless fish marinated in yogurt and spices.</i>	
183	Fish Goa Curry	17.95
	<i>Seasonal fish cooked with grated coconut in a spicy sauce.</i>	
184	Salmon Fish Curry	18.95
	<i>Tender pieces of salmon cooked in chef's special sauce with blend of herbs and spices.</i>	
MURGE-ka-BULAVA (CHICKEN SPECIALTIES)		
185	Chicken Curry	13.95
	<i>Chicken cooked with a delicately spiced curry sauce.</i>	
186	Chicken Makhani (Butter Chicken)	15.95
	<i>Chicken pieces roasted in a clay oven and folded in creamy tomato sauce.</i>	
187	Chicken Tikka Masala (A dish of International acclaim)	15.95
	<i>Chunks of chicken (white meat) roasted in a clay oven and then folded into cream sauce.</i>	
188	Chicken Chilli Masala	15.95