

## CHICKEN SPECIALTIES

- 79 Desi Style Chicken Curry ..... 11.95  
*Chicken (with bone) cooked with Desi spiced curry sauce.*
- 80 Chicken Curry ..... 11.95  
*Chicken cooked with a delicately spiced curry sauce.*
- 81 Chicken Makhani (Butter Chicken) ..... 12.95  
*Chicken pieces roasted in a clay oven and then folded into creamy tomato sauce.*
- 82 Chicken Tikka Masala (A dish of International acclaim) ..... 12.95  
*Chunks of chicken roasted in a clay oven and then folded into cream sauce.*
- 83 Chicken Chilli Masala ..... 12.95  
*Boneless pieces of chicken cooked with green chillis and hot spices.*
- 84 Chicken Pudina (Mint) Masala ..... 11.95  
*Chicken cooked with mint and other spicy ingredients.*
- 85 Chicken Methi ..... 11.95  
*Chicken tenderly cooked with methi, fresh garlic and herbs.*
- 86 Chicken Palak ..... 11.95  
*Chicken pieces smothered in a spicy spinach sauce.*
- 87 Chicken Madras ..... 11.95  
*Boneless pieces of chicken cooked with South Indian spices flavored with coconut.*
- 88 Chicken Vindaloo ..... 12.95  
*A delicious combination of chicken marinated in vinegar, hot peppers and spices cooked over a low heat.*

## LAMB SPECIALTIES (DARBAR-e-GOSHT)

- 89 Lamb Rogan Josh ..... 13.95  
*Succulent pieces of lamb in a cardamom flavored sauce.*
- 90 Lamb Boti Kabab Masala ..... 13.95  
*Selected pieces of young delicately spiced tandoori lamb folded in onion, tomato and ginger infused sauce.*
- 91 Lamb Chilli Masala ..... 13.95  
*Boneless lamb cooked in a hot and spicy sauce.*
- 92 Lamb Pudina Masala ..... 13.95  
*Tender pieces of lamb cooked with mint sauce seasoned with aromatic spices.*
- 93 Lamb Achari ..... 13.95  
*Tender pieces of lamb cooked with achar masala a medium hot dish.*
- 94 Lamb Palak ..... 13.95  
*Pieces of lamb in a rich creamy spinach sauce.*
- 95 Lamb Madras ..... 13.95  
*Lamb pieces cooked in a mild gravy with coconut milk, a South Indian specialty.*
- 96 Lamb Vindaloo ..... 13.95  
*A delicious combination of lamb marinated in vinegar, hot peppers and spices cooked over a low heat.*
- 97 Lamb Keema (Choice of peas, Potatoes, Eggs) ..... 12.95  
*Ground lamb cooked with exotic Indian spices.*

## DAL (LENTILS) SPECIALTIES

- 98 Dal Makhani ..... 9.95  
*An aromatic blend of lentil simmered on a slow fire until tender, tempered with onions, ginger, garlic and tomatoes.*
- 99 Surti (Yellow) Dal ..... 9.95  
*Yellow lentils cooked to perfection in a traditional Indian wok with rare herbs and spices.*
- 100 Channa Masala ..... 10.95  
*Delicious chick peas cooked in an exotic blend of North Indian spices.*

## PANEER (COTTAGE CHEESE) SPECIALTIES

- 101 Malai Kofta ..... 11.95  
*Mix vegetable cheese dumplings cooked in a creamy hot sauce with herbs and spices.*
- 102 Paneer Makhani ..... 12.95  
*Fresh cottage cheese cooked with a creamy tomato sauce.*
- 103 Mattar Paneer ..... 11.95  
*Fresh cottage cheese cubes prepared with green peas.*
- 104 Paneer Bhurji ..... 11.95  
*Fresh cottage cheese grated and prepared with green peppers, tomatoes and onions.*
- 105 Palak Paneer ..... 12.95  
*Fresh cottage cheese cubes in a spicy spinach sauce.*
- 106 Paneer Chilli ..... 10.95  
*Home made cheese cubes prepared with green chilli and hot spices.*
- 107 Kadhai Paneer ..... 11.95  
*Homemade cheese cooked with bell peppers, onions, ginger, garlic, green chillis and cilantro.*

## VEGETABLE SPECIALTIES (SUBZI MANDI)

- 108 Vegetable Curry ..... 10.95  
*Spiced mixed vegetable curry.*
- 109 Baingan Bharta ..... 10.95  
*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.*
- 110 Bhindi (Okra) Masala ..... 10.95  
*Delicious okra cooked in an exotic blend of North Indian spices.*
- 111 Aloo Gobi ..... 10.95  
*Cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger, tomatoes and herbs.*
- 112 Aloo Mattar ..... 10.95  
*Potatoes and green peas cooked with chef's special sauce.*
- 113 Jaipuri Aloo ..... 10.95  
*Potatoes skillfully cooked to perfection with mild Indian spices.*
- 114 Aloo Palak ..... 10.95  
*Potato and spinach cooked with cream, garlic and fresh ginger.*
- 115 Kadhai Ka Palak ..... 10.95  
*A combination of fresh mustard leaves, spinach cooked over a slow fire. Served with fresh homemade butter.*
- 116 Vegetable Jhalfrezi ..... 10.95  
*Mixed Vegetables with cottage cheese and tossed with bell peppers.*
- 216 Maharani Kadhi ..... 10.95  
*Churned yogurt curry with special vegetables fritters and a special Indian spices.*

## RICE SPECIALTIES (BAHAR-e-BASMATI)

- 117 Steamed Basmati White Rice ..... 4.00  
*Fluffy white long grained Indian Basmati rice.*
- 118 Saffron Rice ..... 6.95  
*Basmati rice cooked with saffron and herbs.*
- 119 Jeera Rice ..... 6.00  
*Basmati white rice cooked with flowered cumin seeds.*
- 120 Vegetable Dum Biryani ..... 8.95  
*Basmati saffron rice cooked with mix vegetables in a mild sauce.*
- 121 Egg Biryani ..... 8.95  
*Basmati saffron rice cooked with eggs in mild sauce.*
- 122 Shrimp Dum Biryani ..... 13.95  
*Basmati Saffron Rice cooked with shrimp in mild sauce.*
- 133 Chicken Dum Biryani ..... 10.95  
*Basmati rice and tender pieces of richly saffron flavored chicken cooked with exotic Indian herbs.*
- 134 Lamb Dum Biryani ..... 11.95  
*Basmati rice infused with Saffron, richly flavored with herbs and spices cooked along with tender pieces of Lamb.*

## SAMAPAN (DESSERTS)

- 135 Kheer ..... 3.95  
*Fragrant rice cooked with Sweetened milk, raisins and almonds.*
- 136 Rasmalai ..... 3.95  
*Flat round discs of Indian cottage cheese poached in milk and served with pistachio nut garnish.*
- 137 Gulab jamun ..... 3.95  
*Golden fried balls of milk pastry soaked in sweet saffron syrup & served hot.*
- 138 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.*
- 139 Kulfi (Mango, Pista or Orange) ..... 4.50  
*Traditional Indian ice-cream.*
- 140 Faluda Kulfi ..... 4.50  
*Indian ice-cream with sweet Indian noodles.*

**Our Banquet Hall Ideal For**

**Parties \* Special Events  
Office Meetings  
Conferences**

**We have Variety of Food from  
South Indian, Punjabi, Gujarati, Bombay Style**

**SERVECE \* QUALITY \* COMMITMENT**

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*Ask Our Special Price Catering Menu*

## OUR OTHER LOCATIONS

2809 BUTTERFIELD RD., SUITE # 100. OAK BROOK, IL 60523

TEL: 630.472.1500

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59 W. GRAND AVE., CHICAGO (DOWNTOWN), IL 60610

TEL: 312.645.9500

Z Z Z

228-230 McHENRY ROAD, BUFFALO GROVE, IL 60089

TEL: 847-520-5569

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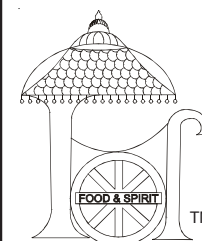
6430 E. RIVERSIDE BLVD., ROCKFORD, IL 61111

TEL: 815-637-4771

Z Z Z

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

TEL: 954 565-5701

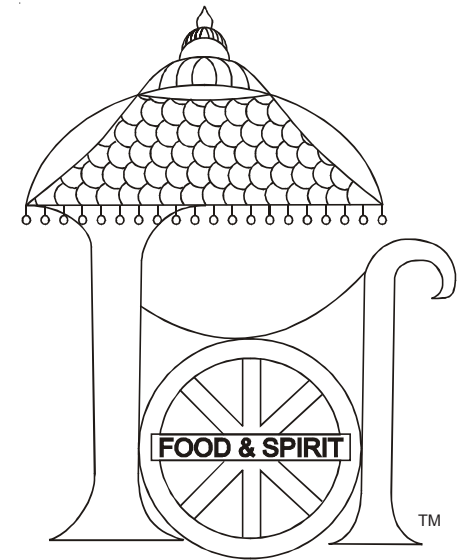


**BIGGEST INDIAN BANQUET  
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**INDIA HOUSE**

at our Schaumburg Location  
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Tel: (847) 895-5501

# CARRYOUT MENU



**SERVICE \* QUALITY \* COMMITMENT**



**INDIA HOUSE®**  
Restaurant & Banquet

1473-1521 West Schaumburg Road  
Schaumburg, IL 60194  
Tel: (847) 895 - 5501  
Fax: (847) 895 - 5514

OPERATED BY JAYARA CONSULTING SERVICE

**PAHLE-PAHLE THANDA  
(COLD BEVERAGES)**

1	Fresh Lemon Soda (Sweet or Salted) .....	2.75
	<i>Freshly squeezed lemon served with cold water or soda.</i>	
2	Lassi (Sweet or Salted or Plain) .....	3.75
	<i>Churned yogurt served chilled.</i>	
3	Masala Lassi .....	4.25
	<i>Fresh yogurt blended with Indian spices &amp; garnished with cumin powder</i>	
4	Mango Shake .....	4.25
	<i>Milk blended with mango and served chilled</i>	
5	Sodas .....	2.00
	<i>Choose from: Coke/Sprite/Diet Coke/Gingerale/Tonic .. Water/Ice Tea</i>	
6	Choice of Juice .....	2.50
	<i>Orange, Pineapple, Cranberry, Mango, Tomato or Fruit Punch.</i>	

**SHUBH ARAMBH (APPETIZERS)**

VEGETARIAN SELECTIONS

7	Vegetable Samosas (2 Pieces) .....	2.50
	<i>Deep fried cone pastry filled with potatoes and green peas.</i>	
8	Vegetable Pakoras (Spinach, Onion, Potato or Mix) .....	3.50
	<i>Mildly spiced vegetable fritters of your choice.</i>	
9	Chilli Pakoras .....	3.50
	<i>Mildly spiced chilli fritters.</i>	
10	Paneer Pakoras .....	3.50
	<i>Homemade cheese, fritters dipped in a batter of garbanzo and deep fried.</i>	
11	Masala Papad .....	3.25
	<i>Lentil Wafers (Papadam) deep fried, topped with tomatoes, onions, Cilantro, green hot chilli &amp; spices.</i>	
12	Papad Rolls .....	3.95
	<i>Lentil Wafers (Papadam) made to roll, with filling of mixed vegetables and deep fried.</i>	
13	Vegetable Cutlet .....	3.95
	<i>Mincd mixed vegetable patties with herbs &amp; spices.</i>	

NON-VEGETARIAN SELECTIONS

14	Tandoori Pesh-Kash .....	12.95
	<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>	
15	Shrimp Pakora .....	7.50
	<i>Succulent pieces of shrimp marinated in mild spices and then deep fried.</i>	
16	Fish Pakora .....	7.50
	<i>Selected pieces of fish marinated in an exquisite blend of masala (spices) then dipped in batter and deep fried.</i>	
17	Chicken Samosa (2 Pieces) .....	3.95
	<i>Deep fried cone pastry stuffed with seasoned chicken</i>	
18	Chicken Pakoras .....	3.95
	<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>	
19	Chicken 65 .....	6.95
	<i>Boneless chicken marinated in yogurt cooked with spices and curry leaves.</i>	
20	Lamb Keema Samosas (2 Pieces) .....	3.95
	<i>Deep fried cone pastry stuffed with seasoned Lamb Keema.</i>	

**CHAUPATI CORNER  
(BOMBAY STREET FARE)**

21	Bhelpuri .....	3.50
	<i>A melange of assorted crisps noodles smothered in a sweet and sour hot chutney.</i>	
22	Papdi Chat .....	3.50
	<i>Homemade pastry crisps topped with boiled potatoes, chopped onions, cilantro leaves smothered with sweet chutney and chilled light yogurt.</i>	
23	Dahi Aloo Poori .....	3.50
	<i>Mouth watering mixture of crispy wafers, potatoes, chick peas in yogurt, tamarind sauce and sprinkled with chat . masala.</i>	
24	Panipuri .....	4.50
	<i>Puffed miniature puris (bread) filled with potatoes and chick peas, served with tangy spiced water.</i>	

**GARMA-GARAM (HOT SOUP)**

25	Dal Soup .....	3.00
	<i>A perky clove flavored red lentil soup garnished with green peas &amp; rice.</i>	
26	Tomato Soup .....	3.00
	<i>Cream of Tomatoes infused with herbs and spices served with garnishments.</i>	
27	Chicken Soup .....	3.50
	<i>Chicken stock heightened with flavorful fresh herbs, garnished with shredded chicken &amp; chopped Cilantro.</i>	

**ACCOMPANIMENTS (SALADS)**

28	House Garden Salad .....	4.95
	<i>Fresh greens tossed with cucumbers, carrots, onions served with house dressing.</i>	
29	Pappadam .....	1.50
	<i>Delicate &amp; crisp - sundries lentil wafers oven rosted.</i>	
30	Cucumber Raita .....	3.50
	<i>Chilled yogurt served with fresh shredded cucumber.</i>	

**HOUSE SPECIAL DINNERS**

(ALL DINNERS SERVED WITH SOUP OR HOUSE SALAD)

31	Vegetarian Special Thali .....	13.95
	<i>Tradition vegetarian served with a choice of two vegetables &amp; dal makhani, naan bread and basmati white rice.</i>	
32	Tandoori Mixed Grill Special .....	15.95
	<i>Tandoori shrimp, Fish Tikka, Tandoori chicken, Chicken reshmi kabab Lamb boti kabab, served with dal makhani, naan bread and basmati white rice.</i>	
33	India House Special .....	17.95
	<i>Fish tikka,tandoori chicken, lamb seekh kabab, home-style lamb rogan josh and choice of one vegetable, dal makhani, naan bread and basmati white rice.</i>	
34	House Special Light Platter .....	13.95
	<i>Low calorie combination of choice of fish tikka or chicken tikka and choice of one vegetable, dal makhani, naan bread and basmati white rice.</i>	

**TANDOOR (INDIAN CLAY OVEN) SPECIALITIES**

Tandoor is a barrel shaped Indian clay oven used for roasting seafood, chicken, land baking breads, over lighted charcoal at a temperature of 500 degrees (approximately).Tandoor food is low-cholesterol food and recommended for all.

**TANDOORI SEAFOOD (SAMUNDAR SE)**

35	Tandoori Shrimps .....	16.95
	<i>King sized shrimp marinated in mild spices &amp; roasted in a clay oven.</i>	
36	Tandoori Fish Tikka .....	11.95
	<i>Barbecued pieces of seasoned fish with the flavor of Indian herbs and spices.</i>	

37	Fish Mint Tikka .....	11.95
	<i>Barbecued pieces of seasoned fish marinated in a blend of mint with the flavor of Indian herbs and spices.</i>	

**TANDOORI CHICKEN**

38	Chicken Tikka .....	9.95
	<i>Succulent cubes of boneless chicken marinated in yogurt and spices roasted in clay oven.</i>	
39	Chicken Reshmi Kabab .....	10.95
	<i>‘Soft &amp; Silky’ boneless pieces of white chicken simmered in butter cream and cashewnut paste skewered and baked in clay oven to tender perfection.</i>	
40	Chicken Banarsi Kabab .....	13.95
	<i>Chicken minced with herbs and spices skewered, roasted in clay oven.</i>	
41	Chicken Lahsooni Kabab .....	11.95
	<i>Boneless pieces of chicken marinated in garlic, roasted in clay oven.</i>	
42	Chicken Achari Tikka .....	11.95
	<i>Succulent cubes of boneless chicken marinated in Indian pickle paste, yogurt and roasted in clay oven.</i>	
43	Chicken Nawabi Tikka .....	11.95
	<i>Pieces of boneless chicken marinated in blended spices coated with eggs skewered and roasted in clay oven.</i>	
44	Chicken Haryali (Mint)Tikka .....	11.95
	<i>Boneless chicken marinated in mint and yogurt sauce cooked to perfection in clay oven.</i>	
45	Chicken Shikari .....	11.95
	<i>Chicken marinated in yogurt, mint chutney and exotic Indian spices then cooked in clay oven.</i>	
46	Tandoori Chicken .....	11.95
	<i>Chicken marinated in yogurt with blend of colorful Indian herb’s spices and roasted in clay oven</i>	

**TANDOORI LAMB**

47	Lamb Seekh Kabab .....	10.95
	<i>Minced lamb marinated with our own combination of herbs, spices skewered and roasted in clay oven.</i>	
48	Lamb Boti Kabab .....	11.95
	<i>Boneless cubes of tender lamb marinated with yogurt, garlic, ginger, skewered and roasted in clay oven.</i>	
49	Chef’s Special Tandoori Lamb Chops .....	20.00
	<i>Finest lamb chops marinated in yogurt and exotic Indian Masala (mixed spices). Subject to availability.</i>	

**TANDOORI VEGETABLES**

50	Paneer Tikka .....	11.50
	<i>Cubes of homemade cottage cheese marinated in yogurt, lightly spiced to preserve its delicate taste, skewered and then roasted in clay oven.</i>	
51	Tandoori Vegetables .....	10.95
	<i>Garden fresh broccoli, capsicum, onions, cauliflower, tomatoes marinated in mixed spices and roasted in clay oven.</i>	

**TANDOORI BREADS (ANAJ KA BHANDAR)**

52	Naan .....	2.50
	<i>Flat leavened bread baked on the wall lining of the tandoori oven.</i>	
53	Kashmiri Naan .....	3.50
	<i>Leavened bread made from fine flour stuffed with pineapple, cherries and walnuts.</i>	
54	Khurmi Naan .....	3.50
	<i>A garlic, tomato and chili flavored bread baked in a clay oven..</i>	

55	Onion Kulcha .....	3.50
	<i>A light flat bread stuffed with onion and fresh green cilantro leaves.</i>	
56	Garlic Naan .....	3.50
	<i>Made from a dough of fine flour with a taste of garlic.</i>	
57	Paneer Kulcha .....	3.50
	<i>A light flat bread stuffed with homemade cottage cheese.</i>	
59	Aloo Paratha .....	4.00
	<i>Whole wheat bread stuffed with seasoned mashed potatoes.</i>	
60	Poodina (Mint) Paratha .....	3.00
	<i>Whole wheat bread filled with mint.</i>	
61	Tandoori Roti .....	2.50
	<i>Whole wheat bread baked in a clay oven.</i>	
62	Roomali Roti .....	4.00
	<i>‘Handkerchief Bread’ unleavened bread made to paper thinness.</i>	
63	Lamb Keema Naan .....	4.00
	<i>Naan baked with tender minced lamb stuffing.</i>	

**DEEP FRIED BREAD**

64	Bhatoora .....	2.95
	<i>Leavened and fermented flour bread fried.</i>	
65	Poori .....	2.95
	<i>Whole-wheat deep fried puffed bread.</i>	

**EGG SPECIALTIES**

66	Egg Burjee (3 Eggs) .....	7.50
	<i>Eggs cooked with green peppers, tomatoes, onion and hot spices.</i>	
67	Egg Curry (3 Eggs) .....	7.50
	<i>Eggs cooked with hot spiced curry.</i>	

**SEAFOOD SPECIALTIES**

*SAGAR MANTHAN*

68	Shrimp Bhuna .....	13.95
	<i>Shrimp cooked in specially prepared herbs, spices with a touch of garlic and ginger.</i>	
69	Kadhai Shrimp .....	13.95
	<i>Shrimps sauteed with bell peppers ginger, green chilies, fresh cilantro and exotic Indian spices.</i>	
70	Shrimp Madras .....	15.95
	<i>Shrimps cooked in a mildly spicy gravy along with coconut flavor.</i>	
71	Shrimp Pudina (Mint) Masala .....	16.95
	<i>Fresh shelled shrimps cooked in a rich mint sauce.</i>	
72	Shrimp Palak .....	15.95
	<i>Fresh shelled shrimps cooked in spinach savce.</i>	
73	Shrimp Vindaloo .....	15.95
	<i>Fresh shrimp prepared with potatoes, pepper and spices in super hot sauce.</i>	
74	Lobster Curry .....	19.95
	<i>Lobster cooked in specially prepared sauce infused with herbs, ginger and garlic.</i>	
75	Crab Curry .....	14.95
	<i>Crab cooked with Kashmiri pepper, corn, cumin, garlic, coconut-milk, saffron and folded into a delicately spiced sauce.</i>	

**FISH SPECIALTIES**

76	Fish Tikka Masala .....	13.95
	<i>Barbecued pieces of boneless fish marinated in yogurt and spices.</i>	
77	Fish Pudina (Mint) Masala .....	12.95
	<i>Fresh steamed fish cooked in a rich mint sauce and garnished with slice of boiled eggs.</i>	
78	Fish Goa Curry .....	13.95
	<i>Seasonal fish cooked with grated coconut in a spicy sauce.</i>	