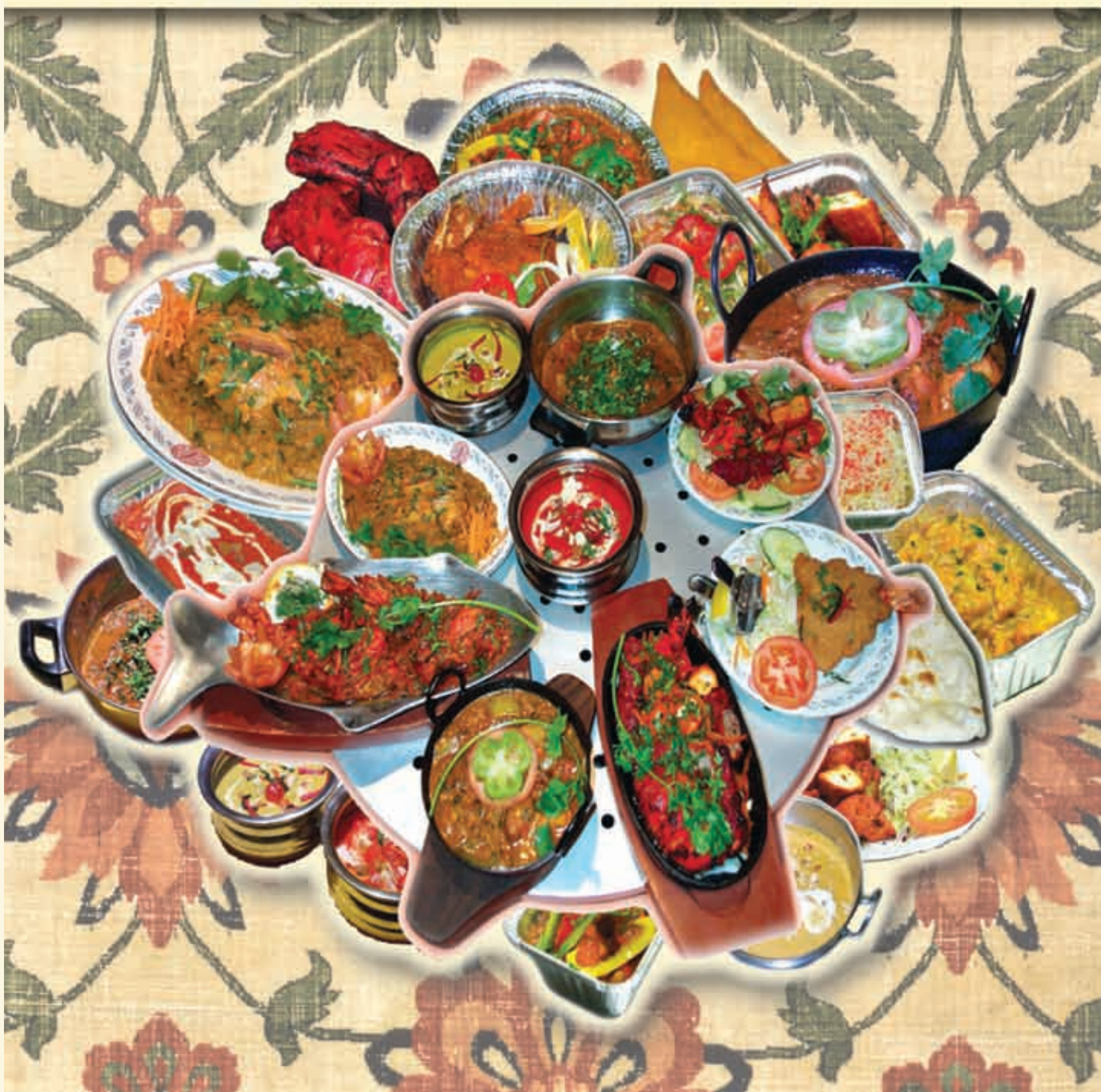
the INDIA GARDEN Restaurant



Welcome to the India Garden Restaurant

Authentic Indian dishes are a rewarding experience. Each one is clearly distinguishable from the other because of its distinct features. Cheema proudly offers you some special recipes which have taken centuries to perfect. We appreciate your allowing us to prepare these age old culinary delights. To achieve the extremely interesting results each dish is spiced to enhance the aroma and flavor. Spicy doesn't mean chili hot. It means we add flavor to the dish. If you want your curries hot please tell us and we will be happy to perk it up for you. Ancient sages believed that food is a "Gift from the God," and its preparation is a form of prayer as is its enjoyment.

Vegetable Samosa

Appetizers

Served with mint and tamarind chutney

1 Punjabi Chicken Wings
Spicy chicken wings roasted in the tandoor oven - 6.99

2 Vegetable Samosa (2pcs)
Homemade patties stuffed with seasoned potatoes and peas - 2.99

3 Aloo Tikki (2pcs)
Potato pancake dipped in chick-peas batter and fried - 2.99

4 Vegetable Pakora (7pcs)
Fresh cut vegetable fritters dipped in our house batter and fried - 2.99

5 Paneer Pakora (7pcs)
Homemade cheese dipped in chick-peas batter and fried - 2.99

6 Chicken Pakora (7pcs)
Tender pieces of boneless chicken marinated in spices and batter fried - 3.99

7 Mixed Platter
Vegetarian - 6.99
Non-Vegetarian - 6.99

8 Fish Pakora (10pcs)
Catfish marinated with yogurt, lemon juice , battered and deep-fried - 6.99

9 Shrimp Pakora (6pcs)
Specially prepared shrimps, battered and deep-fried - 6.99

Soups

10 Lentil Soup
Traditional Indian soup made with lentils and vegetables - 2.99

11 Tomato Soup
A refreshingly delicious soup made from fresh tomatoes - 2.99

12 Chicken Soup
Delicious soup made with chicken, herbs and spices - 2.99

Tandoori Breads

13 Tandoori Roti
Whole wheat flour bread baked in a clay oven - 1.99

14 Naan
Tandoori baked white flour bread - 1.99

15 Onion Kulcha
Tandoori naan stuffed with seasoned onions - 2.99

16 Garlic Naan
Tandoori naan stuffed with seasoned garlic - 2.99

17 Paneer Naan
Tandoori naan stuffed with homemade cheese - 2.99

18 Aloo Paratha
Whole wheat bread stuffed with potatoes - 2.99

19 Lacha Paratha
Multi-layered whole wheat flour bread cooked with butter - 2.99

20 Keema Paratha
Whole wheat flour bread stuffed with ground lamb, fresh ginger and cilantro - 2.99

21 Special Bread
White flour bread stuffed with delicately spiced chicken - 2.99

22 Puri
Whole wheat deep-fried bread - 2.99

23 Peshwari Naan
Stuffed with raisins, nuts and coconut - 2.99

24 Spinach Naan
White flour bread with spinach - 2.99

25 Chicken Spinach Naan
White flour bread with chicken and spinach - 2.99

26 Gobhi Paratha
Bread stuffed with minced cauliflower - 2.99

Accompaniments

27 Papad
Crispy lentil wafers - 1.99

28 Pickles
Spicy mixed pickles - 1.99

29 Mango Chutney
Sweet spicy mango relish - 1.99

30 Raita
Homemade yogurt with cucumbers, tomatoes, carrots, onions and spices - 1.99

31 Onion Chutney
Spicy onion and tomato relish - 1.99

Salads

32 Garden Salad
Fresh garden veggies and greens served with house dressing - 2.99

33 Tandoori Tikka Salad
Barbecued white meat chicken served over a garden salad with house dressing - 3.99

Garlic Naan

Rice Specials

34 Plain Basmati Rice
Basmati rice cooked Indian style - 2.99

35 Egg Pulao
Flavored basmati rice cooked with eggs - 6.99

36 Lemon Rice
Long grain lemon flavored basmati rice steam cooked with peas and mustard seed - 6.99

Desserts

37 Kheer
Creamy rice pudding garnished with pistachios and raisins - 1.99

38 Gulab Jammun
Deep-fried milkballs in sweet syrup with rose water - 1.99

39 Mango Pudding
Homemade mango pudding mixed with sorted fruit - 2.99

40 Cheesecake
New York style cheesecake - 2.99

41 Kulfi (mango, mali, pistachios)
Homemade ice cream from reduced milk - 2.99

42 Gajar Halwa
Grated carrot cooked with milk, nuts and raisins - 2.99

Tandoori Entrées

An absolute treat in the Grand Mughal style. Marinated, lightly spiced tandoori cuisine is seasoned with aromatic herbs, yogurt and fresh ground spices, sealed in a clay oven and cooked over charcoal. Tandoori-cooked meats are juicy, lean and tender with a seductive flavor. Each is served with rice and dal makhani (lentils)

43 Chicken Tandoori
Fresh chicken marinated in yogurt with fresh ground herbs and spices, roasted till tender and succulent - 11.99

44 Chicken Tikka
Boneless chicken marinated in yogurt and mild spices, roasted on a skewer in a tandoori oven - 11.99

45 Paneer Tikka
Homemade cheese marinated in yogurt, herbs and spices - 11.99

46 Seekh Kabab
Minced ground lamb seasoned with onion, select herbs and fresh-ground spices, skewered and roasted over glowing coals to tender perfection - 12.99

47 Shrimp Tandoori
Jumbo shrimp marinated in aromatic tandoori seasonings and roasted tandoori-style over glowing coals - 13.99

48 Fish Tikka
Chunks of fish marinated in an aromatic herb mixture and roasted to perfection - 13.99

49 Tandoori Mixed Grill
Tandoori chicken, seekh kabab, reshmi kabab and tandoori shrimp. A delicious choice - 13.99

50 Reshmi Kabab
Chunks of chicken marinated in light cream sauce with mild Indian spices, toasted till tender, then tandoori-broiled - 12.99

Chicken Entrées

Chicken entrées served with rice

51 Chicken Curry
Chicken in a flavorful curry sauce - 10.99

52 Kadai Chicken
Boneless chicken cooked with fresh tomatoes, julienne-style onion and green pepper in curry sauce - 10.99

53 Chicken Madrasi
Chunks of chicken with fresh tomatoes and onions in a fiery hot sauce - 10.99

54 Butter Chicken
Tandoori chicken prepared in a rich butter and cream sauce, garnished with cashews and raisins - 10.99

55 Chicken Tikka Masala
Chunks of tender chicken served in a rich tomato cream sauce - 10.99

56 Chicken Saag
Chicken with seasoned spinach - 10.99

57 Chicken Mushroom
Chunks of chicken prepared with fresh mushrooms - 10.99

58 Chicken Dal Piyaza
Tender chunks of chicken with shredded onions, green peppers and spices - 10.99

59 Chicken Vindaloo
Chunks of chicken and potatoes sautéed in a fiery vindaloo sauce - 10.99

60 Chicken Shahi Korma
Tender chunks of chicken in a luscious cream sauce with herbs and nuts - 10.99

61 Chicken Chili
Chunks of chicken simmered in a rich tomato sauce with seasoned bell pepper and shredded onions - 10.99

62 Chicken and Vegetables
Chunks of chicken sautéed with mild Indian seasonings, fresh mushrooms, broccoli and tomatoes. Seasoned to your taste - 10.99

63 Chicken Mango
Chunks of chicken cooked in mango sauce with scallions, mild seasonings and a touch of fresh-grated ginger - 10.99

Tender Lamb

Lamb entrées served with rice

64 Lamb Curry
Lean lamb cubed and cooked in a mildly spicy curry sauce - 11.99

65 Kadai Lamb
Boneless lamb tossed with fresh julienne-style tomato, green pepper, onion, herbs and spices - 11.99

66 Lamb Vindaloo
Fresh lamb and potatoes prepared in a spicy – hot vindaloo sauce - 11.99

67 Lamb Saag
Boneless lamb prepared with curried spinach. A delicious choice - 11.99

68 Boti Kabab Masala
Tender juicy chunks of tandoori lamb kabab served in our exquisite curry sauce - 11.99

69 Lamb Dal Piyaza
Pieces of tender lamb cooked with shredded onions, lentils and Indian spices - 11.99

70 Lamb Shahi Korma
Lamb cooked in a rich cream sauce with herbs and nuts - 11.99

71 Lamb Madrasi
Lamb with onions, fresh tomatoes and ginger in a fiery-hot sauce - 11.99

Seafood

Seafood entrées served with rice

72 Shrimp Bhuna
Succulent shrimp cooked in specially prepared herbs and spices with a touch of fresh grated ginger and fresh roasted garlic - 12.99

73 Shrimp Tandoori Masala
Shrimp marinated in yogurt and a medley of spices, roasted tandoori-style and presented in our exquisite curry sauce - 12.99

74 Shrimp Saag
Shrimp cooked with spinach and flavored with fresh spices - 12.99

75 Shrimp Vindaloo
Shrimp and potatoes cooked in a fiery hot sauce - 12.99

76 Shrimp Shahi Korma
Shrimp cooked in a luscious cream sauce with herbs and nuts - 12.99

77 Fish Masala
Fresh fish cooked with fresh peppers, onions and tomatoes in a mildly spicy curry sauce - 12.99

78 Fish Curry
Fresh fish cooked with fresh spices in our velvety thick curry sauce - 12.99

Shrimp Curry - 12.99

Garden Recommendations

79 Vegetarian Thali
A traditional Indian meal served in a silver platter with nav ratan curry, saag paneer, dal makhani, raita, rice and samosa, mango pudding, naan, tea or coffee - 13.99

80 Non-Vegetarian Thali
A traditional Indian meal served in a silver platter with lamb curry, chicken marsala, chicken tandoori, dal, raita, rice, naan, mango pudding, tea or coffee - 14.99

Vegetarian Specials

81 Kadai Paneer
Cottage cheese tossed with fresh julienne style of tomato, green pepper and onion, herbs and spices - 9.99

82 Jeera Aloo
Traditional Indian dish of cumin flavored potatoes - 9.99

83 Paneer Masala
Indian cheese cooked with fresh tomatoes, sliced onions and green peppers with our special zesty sauce - 9.99

84 Paneer Shahi Korma
Homemade cheese cooked with nuts and a touch of cream in fresh herbs and spices - 9.99

85 Mattar Paneer
Homemade cheese and green peas in a flavorful curry sauce - 9.99

86 Saag Paneer
Homemade cheese cooked with curried spinach - 9.99

87 Aloo Saag
Curried spinach with potatoes - 9.99

88 Malai Kofta
Minced vegetable bails cooked in a cream sauce and garnished with cashews and raisins - 9.99

89 Khumb Bahaji
Fresh mushrooms cooked with green peppers and tomatoes in a mild curry sauce - 9.99

90 Mixed Vegetables
Assortment of garden fresh vegetables sautéed in a flavorful sauce - 9.99

91 Vegetable Vindaloo
Garden fresh vegetables in a hot vindaloo sauce - 9.99

92 Channa Masala
A North Indian specialty, subtly flavored with chick-peas and tempered with ginger and garlic - 9.99

93 Nav Ratan Shahi Korma
Nine assorted garden fresh vegetables sautéed in fresh herbs and spices - 9.99

94 Aloo Gobi
Cauliflower and potatoes cooked with Indian herbs - 9.99

95 Dal Makhni
Lentil beans with freshly ground spices sautéed in butter - 9.99

96 Bangan Bhartha
Baked eggplant sautéed with fresh tomatoes, onions and green peas - 9.99

Chilli Paneer

97 Channa Saag
A North Indian specialty, subtly flavored with chick-peas and tempered with spinach - 9.99

98 Punjabi Bhaji
Deep-fried vegetable fritters, simmered in ginger, garlic and tomato sauce - 9.99

99 Mushroom Saag
Fresh mushrooms cooked in spinach with fresh spices - 9.99

100 Aloo Mattar
Fresh green peas, cooked in a spiced sauce with potatoes - 9.99

101 Bhindi Masala
Garden fresh okra cooked with garlic, ginger and coriander - 9.99

102 Dal Tadka
Lentils with onions, tomatoes and cumin - 9.99

103 Chilli Paneer
Chunks of cottage cheese simmered with seasoned bell peppers, shredded onion and spices - 10.99

Chicken Biryani

Biryani Specials
(Basmati Rice)

104 Lamb Biryani
A classic Mughlai dish of aromatic rice, flavored with cubes of tender lamb and green peas with saffron - 11.99

105 Chicken Biryani
A Mughlai dish prepared with chicken and green peas with saffron flavored rice garnished with raisins and cashews - 10.99

106 Shrimp Biryani
Aromatic rice prepared with fresh shrimp and peas, fragrant with saffron, garnished with cashews and raisins - 12.99

107 Vegetable Biryani
Aromatic rice prepared with garden fresh vegetables fragrant with saffron, garnished with cashews and raisins - 9.99

108 Garden Special
Our special Biryani cooked with chicken, lamb, shrimp and vegetables, served with raitia - 12.99

Beer List

INDIAN BEERS
Taj Mahal (22-oz) - 5.99
Flying Horse (22-oz.) - 5.99
Kingfisher (12-oz.) - 3.99

IMPORTS - 3.99
Corona
Heineken
Sam Adams
New Castle
Smirnoff Ice

DOMESTICS - 2.99
Budweiser
Bud Light
Michelob Ultra
Coors Light
MGD
Miller High Life
Miller Lite
O'Douls NA

Beverages

109 Soft Drinks
Coke, Diet Coke, Sprite, Orange, Root Beer, Mr. Pibb, Iced Tea and Lemonade - 1.49

110 Coffee - 1.29

111 Darjeeling Tea - 1.29

112 Indian Spiced Tea with Milk & Cardamom - 1.69

113 Plain Lassi
Homemade yogurt, milk & rosewater - 1.99

114 Mango Lassi
Mango, homemade yogurt and milk - 1.99

115 Mango Shake
Mango puree blended with milk and vanilla ice cream - 1.99

116 Mango Juice
Refreshing drink made with mango - 1.99

Hours of Operation
Lunch Buffet *(everyday)*
11:00 a.m. to 3:00 p.m.
Dinner *(every evening)*
5:00 p.m. to 10:00 p.m.

Catering Available
Catering service for private parties
Call: 574-255-5600

Take Out Service Available