

Welcome to

# INDIAN CUISINE

A Fine Dining Restaurant Serving Gainesville Since 2004

**3550 SW 34<sup>th</sup> Street, Suite A, Gainesville, FL 32608**

*(Just south of Archer road on 34<sup>th</sup> Street)*

**Tel: (352) 271-1190**

*Call for Carry-out, Reservations or Catering*

**[www.IndianCuisineRestaurant.com](http://www.IndianCuisineRestaurant.com)**

*Business Hours*

## **Buffet Lunch**

*Featuring various sauces, salads, appetizers and wide variety of vegetarian and non-vegetarian entrées including Tandoori chicken, Tandoori naan, Basmati rice, fruits and desserts.*

**Tuesday to Friday                      11:30 a.m. to 2:30 p.m.**

**Saturday & Sunday                      12:00 p.m. to 3:00 p.m.**

➤ **Last orders placed 15 minutes prior to closing**

## **Dinner a la carte**

*A la carte entrées made to the order of mild, medium, hot or extra-hot & served with basmati rice.*

**Tuesday to Thursday                      5:00 p.m. to 9:00 p.m.**

**Friday & Saturday                      5:00 p.m. to 10:00 p.m.**

**Sunday                      5:00 p.m. to 9:00 p.m.**

➤ **Last orders placed 15 minutes prior to closing**

## **Closed Monday**

*Visa*

*Master card*

*Discover*

*(For a party of six or more, 15% gratuity will be added to the bill)*

**We serve halal meat**

## APPETIZERS

<b>PAPADUM</b>	Lightly spiced thin & crispy lentils wafer fried in oil & served with onion chutney	1.49
<b>MASALA PAPADUM</b>	 Fried papadum topped with chopped onions, tomatoes, cilantro, green chilies & spices	1.99
<b>ALOO TIKKI</b>	Lightly spiced potato & green pea patties covered with bread crumbs fried in oil & served with chutney	3.99
<b>ONION BHAJI</b>	Onion fritters & fresh spinach brushed in gram flour with spices fried in oil & served with chutney	3.99
<b>VEGETABLE SAMOSA</b>	A triangular pastry stuffed with potatoes & green peas fried in oil & served with chutney	3.99
<b>SAMOSA CHAT</b>	Vegetable samosa topped with boiled chick peas, yogurt, tamarind chutney and spices	7.99
<b>VEG. CHEESE POORI</b>	Mix vegetables cooked with spices, layered with cream cheese in a pastry & fried in oil	5.99
<b>VEG. MIX PLATTER</b>	Assortment of a vegetable samosa, aloo tikki, onion bhajis & papadum served with chutneys	7.99
<b>GOBI PAKORA</b>	Fresh cauliflower flowerets dipped in all-purpose flour with spices fried in oil & served with chutney	5.99
<b>SPINACH PAKORA</b>	Garden fresh spinach mixed with spices & deep fried in oil & served with yogurt based sauce	4.99
<b>SWEET COCONUT SAMOSA</b>	A triangular pastry stuffed with shredded coconut, sugar, cardamom & spices	3.99
<b>CHICKEN SAMOSA</b>	A triangular pastry stuffed with minced chicken & green peas fried in oil & served with chutney	3.99
<b>CHICKEN CHEESE POORI</b>	Chopped chicken cooked with spices, layered with cream cheese in a pastry & fried in oil	5.99
<b>CHICKEN LOLLYPOP</b>	 Tangy chicken wings shaped as lollipops tossed with chili garlic sauce served with chutney	7.99
<b>LAMB SAMOSA</b>	A triangular pastry stuffed with minced lamb & green peas fried in oil & served with chutney	4.49
<b>FRIED CALAMARI</b>	Breaded calamari deep fried in oil & served with fresh lemon & hot & sweet sauce	8.99

## SOUPS

<b>MULLIGATAWNY</b>	South Indian style vegetarian soup made from lentils with tomato puree, herbs and spices	3.99
<b>LENTIL</b>	Delicious vegetarian soup made from red and yellow lentils with chopped tomatoes, green peas and spices	3.99

## ACCOMPANIMENTS

<b>RAITA</b>	Yogurt and cucumber, carrot, onions relish	3.49
<b>MANGO CHUTNEY</b>	Sweet mango relish	2.49
<b>TAMARIND CHUTNEY</b>	Sweet and sour tangy preparation of tamarind with various spices	1.99
<b>CILANTRO CHUTNEY</b>	Special preparation of cilantro and spices	1.99
<b>ONION CHUTNEY</b>	 Special preparation of chopped onions, lemons and spices	1.99
<b>MIXED PICKLES</b>	 Hot and spicy chunks of mango, lemon, carrots, ginger & green chilies	1.99
<b>INDIAN SALAD</b>	Onions, tomatoes, cucumbers, carrots & lemons, served with raita	3.99

## BREADS

<b>TANDOOR ROTI</b>	Thin unleavened whole wheat bread baked in tandoor	1.99
<b>TAWA ROTI</b>	Thin unleavened whole wheat bread cooked on a pan	1.99
<b>NAAN</b>	Light and fluffy leavened Indian bread baked in tandoor	1.99
<b>BUTTER NAAN</b>	Light and fluffy leavened Indian bread baked in tandoor brushed with butter on top	2.09
<b>GARLIC NAAN</b>	Naan studded with chopped garlic and cilantro baked in the tandoor brushed with butter on top	3.49
<b>CHILI NAAN</b>	 Naan studded with fresh chopped green chilies and crushed red peppers baked in tandoor	3.49
<b>ALOO NAAN</b>	Naan stuffed with lightly spiced potatoes baked in tandoor brushed with butter on top	3.49
<b>CILANTRO NAAN</b>	Naan stuffed with fresh cilantro baked in tandoor brushed with butter on top	3.49
<b>ONION KULCHA</b>	Naan stuffed with lightly spiced chopped onions baked in tandoor brushed with butter on top	3.49
<b>CHEESE NAAN</b>	Naan stuffed with cream cheese baked in tandoor brushed with butter on top	3.99
<b>COCONUT NAAN</b>	Naan stuffed with shredded coconut, sugar, cardamom & cream cheese baked in tandoor	3.49
<b>KHEEMA NAAN</b>	Naan stuffed with lightly spiced minced lamb baked in tandoor brushed with butter on top	3.49
<b>PLAIN PARATHA</b>	Soft and delicious multi layered all-purpose flour bread cooked on pan with butter	3.49
<b>KHASTA PARATHA</b>	Multi layered bread made from all purpose flour with beaten eggs, sugar & cooked with butter	3.99
<b>ALOO PARATHA</b>	whole wheat bread stuffed with mildly spiced mashed potatoes & cooked on a pan	3.99
<b>MUGHLAI PARATHA</b>	Multi layered all purpose flour bread stuffed with ground chicken, eggs, cooked with butter	4.99
<b>POORI</b>	Puffed unleavened deep fried bread	3.99

 Indicates the level of spiciness. Spiciness may be adjusted to your taste upon request

➤ Please notify your server of any allergy concerns you may have

➤ Additional basmati rice - \$1.99

## *TANDOOR SPECIALTIES*

<b>TANDOORI CHICKEN (HALF)</b> Bone-in chicken marinated in yogurt, spices, herbs & barbequed in tandoor	12.99
<b>SPICY TANDOORI CHICKEN (HALF)</b> Bone-in chicken marinated in yogurt, spices & hot chilies	13.99
<b>TANDOORI CHICKEN (WHOLE)</b> Bone-in chicken marinated in yogurt, spices, herbs & barbequed in tandoor	16.99
<b>SPICY TANDOORI CHICKEN (WHOLE)</b> Bone-in chicken marinated in yogurt, spices & hot chilies	17.99
<b>CHICKEN TIKKA</b> Boneless chicken breast marinated in yogurt, spices, herbs & barbequed in tandoor	12.99
<b>CHICKEN KATHI KEBAB</b> Ground chicken with spices cooked on griddle with bamboo sticks & served with sauce	12.99
<b>CHICKEN SHASLI KEBAB</b> Chicken marinated & cooked with Indian & Oriental spices, served on sticks with sauce	13.99
<b>LAMB BOTI KEBAB</b> Boneless chunks of lamb, marinated in yogurt with spices & herbs barbequed in tandoor	14.99
<b>LAMB SEEKH KEBAB</b> Ground lamb tenderly spiced cooked on skewers in tandoor & served with chutney	15.99
<b>MIXED TANDURI PLATTER</b> Tandoori chicken, chicken tikka, lamb seekh kebab, lamb boti kebab & shrimp	18.99

## *CHICKEN DELIGHTS*

<b>CHICKEN CURRY</b> Chicken thighs cooked in onion based curry sauce with onion, green peppers & traditional spices	11.99
<b>CHICKEN KORMA</b> Chicken thighs cooked in a lightly spiced rich creamy sauce with nuts	14.99
<b>CHICKEN VINDALOO</b> 🌶️🌶️🌶️ Chicken thighs cooked in a hot spicy curry sauce with ginger & garlic	12.99
<b>CHICKEN MADRAS</b> 🌶️🌶️ Chicken thighs cooked in onion based curry sauce & spices in south Indian style	12.99
<b>CHICKEN JALFREZI</b> 🌶️🌶️ Chicken thighs cooked in a light curry sauce with onions, green peppers & cilantro	12.99
<b>CHICKEN KARAHI</b> 🌶️🌶️ Crisp fried chicken thighs sautéed with green peppers, ginger, garlic in a curry sauce	13.99
<b>CHICKEN TIKKA MASALA</b> Chunks of chicken breast meat broiled in tandoor cooked in a rich creamy sauce	14.99
<b>BUTTER CHICKEN</b> Tender chicken breast meat cooked in a tomato based creamy sauce flavored with butter	14.99
<b>CHICKEN ROGANJOSH</b> Chicken thigh meat cooked in a yogurt based creamy sauce with tomatoes & spices	13.99
<b>CHICKEN TIKKA MADRAS</b> 🌶️🌶️ Chicken breast broiled in tandoor cooked in onion sauce in south Indian style	13.99
<b>HONEY CHICKEN</b> Chicken thighs cooked in a lightly spiced sweet curry sauce with green peppers, carrots & onions	14.99
<b>HARAMOTI CHICKEN</b> Chicken thighs cooked in onion based curry sauce with vegetables & traditional spices	14.99

## *GOAT SPECIALTIES*

<b>GOAT CURRY</b> Bone-in goat meat cooked in an onion based curry sauce with ginger, garlic & aromatic spices	14.99
<b>GOAT VINDALOO</b> 🌶️🌶️🌶️ Bone-in goat meat cooked in a hot spicy curry sauce with pieces of ginger & garlic	14.99
<b>GOAT MADRAS</b> 🌶️🌶️ Bone-in goat meat cooked in onion based curry sauce & spices in south Indian style	14.99

## *LAMB SPECIALTIES*

<b>LAMB CURRY</b> Boneless lamb cubes cooked in an onion based sauce with ginger, garlic & aromatic spices	14.99
<b>LAMB KORMA</b> Boneless lamb cubes cooked in a lightly spiced rich creamy sauce with nuts	15.99
<b>LAMB VINDALOO</b> 🌶️🌶️🌶️ Boneless lamb cubes cooked in a hot spicy curry sauce with ginger & garlic	14.99
<b>LAMB MADRAS</b> 🌶️🌶️ Boneless lamb cubes cooked in onion based curry sauce & spices in south Indian style	14.99
<b>LAMB ROGANJOSH</b> Boneless lamb cubes cooked in a yogurt based creamy sauce with tomatoes & spices	15.99
<b>LAMB BOTI KABAB MASALA</b> Chunks of tender lamb meat broiled in tandoor cooked in a rich creamy sauce	15.99
<b>LAMB SAAG</b> Garden fresh spinach gently cooked with boneless lamb cubes & aromatic spices	14.99

## *SEAFOOD DELICACIES*

<b>SHRIMP CURRY</b> Cooked in an onion based sauce with onions, green peppers, ginger, garlic & aromatic spices	16.99
<b>SHRIMP VINDALOO</b> 🌶️🌶️🌶️ Cooked in a hot spicy curry sauce with pieces of ginger & garlic	16.99
<b>SHRIMP MALAI CURRY</b> Cooked in a lightly spiced rich coconut cream curry sauce with aromatic spices	16.99
<b>FISH CURRY</b> Mahi-mahi fish fillets cooked in onion based sauce with ginger, garlic, pineapple chunks & spices	15.99
<b>FISH MADRAS</b> 🌶️🌶️ Mahi-mahi fish fillets cooked in onion based curry sauce & spices in south Indian style	15.99

## *VEGETARIAN DELIGHTS*

<b>VEGETABLE CURRY</b> Mixed vegetables cooked in an onion based curry sauce with a blend of traditional spices	10.99
<b>VEGETABLE KORMA</b> Mixed vegetables cooked in a lightly spiced rich creamy sauce with nuts	12.99
<b>VEGETABLE JALFREZI</b> 🌶️🌶️ Mixed vegetables cooked in a light curry sauce with onions & sliced carrots	12.99
<b>VEGETABLE KOFTA</b> Dumplings made from mashed vegetables cooked in a rich creamy curry sauce	12.99
<b>ALOO GOBI</b> Fresh cauliflower flowerets & potatoes cooked in an onion based curry sauce with traditional spices	11.99
<b>BAIGEN BHARTA</b> Eggplant baked in oven & then cooked with fresh tomatoes, onions, cilantro & spices	13.99
<b>MATAR PANEER</b> Green peas & homemade cheese cubes cooked in an onion based curry sauce	12.99
<b>PALAK PANEER</b> Garden fresh spinach gently cooked with homemade cheese cubes & spices	12.99
<b>PANEER MAKHANWALA</b> Homemade cheese cubes cooked in a tomato based rich creamy sauce with spices	12.99

<b>PANEER KARAHİ</b> 🍛🍛	Homemade cheese cubes sautéed with green peppers, ginger, garlic in a curry sauce	13.99
<b>PANEER JALFREZI</b> 🍛🍛	Homemade cheese cooked in a light curry sauce with onions, green peppers	14.99
<b>SHAHI PANEER KOFTA</b>	Dumplings made from paneer cooked in a rich creamy curry sauce	14.99
<b>PANEER TIKKA MASALA</b>	Grilled homemade cheese cooked in a yogurt based curry sauce with spices	14.99
<b>PANEER BUTTER MASALA</b>	Homemade cheese cubes cooked in a rich creamy sauce & butter with spices	14.99
<b>BHINDI MASALA</b> 🍛	Fresh okras cooked with tomatoes, onions & spices with a light curry sauce	10.99
<b>SAAG CHHOLE</b>	Chick peas cooked with garden fresh spinach, tomatoes, onions & spices	10.99
<b>ALOO MATAR</b>	Potatoes & green peas cooked in an onion based curry sauce	9.99
<b>ALOO CHHOLE</b>	Potatoes & chick peas cooked in a light curry sauce with onions, tomatoes, ginger & garlic	9.99
<b>CHANA MASALA</b>	Chick peas cooked in an onion based sauce with fresh tomatoes, onions, cilantro & spices	9.99
<b>DAL MAKHANI</b>	Black lentils, kidney beans & split gram cooked gently on a slow fire with ginger, garlic & spices	9.99
<b>DAL TADKA</b>	Yellow lentils cooked with onion, ginger, garlic, tomatoes & garnished with cilantro	8.99

### **BIRYANI (SAVORY RICE DISHES)**

<b>CHICKEN BIRYANI</b>	Boneless chicken thigh meat cooked with traditional spices & aromatic basmati rice	15.99
<b>MASALA CHICKEN BIRYANI</b>	Boneless chicken thigh meat cooked with creamy masala sauce & basmati rice	16.99
<b>GOAT BIRYANI</b>	Goat with bone-in cooked with traditional spices & aromatic basmati rice	15.99
<b>MASALA GOAT BIRYANI</b>	Goat with bone-in cooked with creamy masala sauce & basmati rice	16.99
<b>LAMB BIRYANI</b>	Boneless lamb cubes cooked with traditional spices & aromatic basmati rice	15.99
<b>MASALA LAMB BIRYANI</b>	Boneless lamb cubes cooked with creamy masala sauce & basmati rice	16.99
<b>VEGETABLE BIRYANI</b>	Selected vegetables cooked with traditional spices & aromatic basmati rice	14.99
<b>MASALA VEGETABLE BIRYANI</b>	Selected vegetables cooked with creamy masala sauce & basmati rice	15.99
<b>KASHMIRI PULAO</b>	Aromatic basmati rice cooked with green peas, carrots, green peppers, nuts and spices	8.99
<b>BASMATI RICE</b>	Aromatic basmati rice cooked with spices like cardamom, cinnamon, cloves & bay leaves	1.99

### **BEVERAGES**

<b>MASALA CHAI</b>	Indian style tea in milk, flavored with cardamom, cinnamon, cloves, bay leaves & ginger	1.99
<b>BLACK TEA</b>	Black tea in hot boiling water, flavored with cardamom, cinnamon, cloves & ginger	1.99
<b>SWEET LASSI</b>	Homemade yogurt drink with sugar flavored with rose essence	2.99
<b>MANGO LASSI</b>	Homemade yogurt drink with sugar flavored with mango puree	3.99
<b>MANGO NECTAR JUICE</b>	Mango flavored juice	1.49
<b>SOFT DRINKS</b>	Coke, Diet Coke, Sprite	1.29
<b>BOTTLED WATER</b>		0.69

### **ALCOHOLIC BEVERAGES (FOR DINE-IN GUESTS ONLY)**

#### **BEER**

<b>HAYWARDS 5000/TAJ MAHAL/KINGFISHER BEER (INDIAN)</b>	650ml/22oz	6.99
<b>HAYWARDS 5000/TAJ MAHAL/KINGFISHER BEER (INDIAN)</b>	330ml/11oz	3.99
<b>TITAN INDIA PALE ALE /INDICA INDIA PALE ALE</b>	12oz	3.99
<b>BUD LIGHT/MICHOLOB LIGHT BEER</b>	12oz	1.99

#### **WINES**

<b>CHARDONNAY</b> (Glass)	4.99
<b>WHITE ZINFANDEL</b> (Glass)	4.99
<b>MERLOT</b> (Glass)	4.99
<b>CABERNET SAUVIGNON</b> (Glass)	4.99

#### **DESSERTS**

<b>RICE PUDDING (KHEER)</b>	Rose flavored milk with nuts & cardamom and basmati rice	3.99
<b>RAS MALAI</b>	Milk powder patties soaked in a rose & cardamom flavored milk syrup	4.99
<b>GULAB JAMUN</b>	Popular Indian dessert made from milk powder & soaked in sugar syrup	4.99
<b>KULFI</b>	Homemade pistachio ice cream flavored with cardamom & saffron	4.99
<b>MANGO ICECREAM</b>	A traditional Indian style ice cream	3.99
<b>FRIED ICECREAM</b>	Mango ice cream covered by mixed nuts, deep fried in oil and served with caramel	4.99

➤ *Additional basmati rice - \$1.99*