

Welcome to

INDIAN CUISINE

A Fine Dining Restaurant Serving Gainesville Since 2004

3550 SW 34th Street, Suite A, Gainesville, FL 32608

(Just south of Archer road on 34th Street)

Tel: (352) 271-1190

Call for Carry-out, Reservations or Catering

Check out our catering menu for your event at

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

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


SOUPS




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

ACCOMPANIMENTS

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

BREADS











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

-  Indicates the level of spicyness. Spicyness 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

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






CHICKEN DELIGHTS

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






GOAT SPECIALITIES

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



LAMB SPECIALITIES

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

SEAFOOD DELICACIES

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

VEGETARIAN DELIGHTS

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

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

BIRYANI (SAVORY RICE DISHES)

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

BEVERAGES

MASALA CHAI	Indian style tea in milk, flavored with cardamom, cinnamon, cloves, bay leaves & ginger	1.99
BLACK TEA	Black tea in hot boiling water, flavored with cardamom, cinnamon, cloves & ginger	1.99
SWEET LASSI	Homemade yogurt drink with sugar flavored with rose essence	2.99
MANGO LASSI	Homemade yogurt drink with sugar flavored with mango puree	4.49
MANGO NECTAR JUICE	Mango flavored juice	1.49
SOFT DRINKS	Coke, Diet Coke, Sprite	1.49
BOTTLED WATER		0.99

ALCOHOLIC BEVERAGES (FOR DINE-IN GUESTS ONLY)

BEER

TAJ MAHAL/KINGFISHER (INDIAN)	650ml/22oz	6.99
TAJ MAHAL/KINGFISHER (INDIAN)	330ml/11oz	3.99
INDIAN PALE ALE	12oz	3.99
BUD LIGHT/MICHOLOB LIGHT	12oz	1.99

WINES

CHARDONNAY	(Glass)	4.99
WHITE ZINFANDEL	(Glass)	4.99
MERLOT	(Glass)	4.99
CABERNET SAUVIGNON	(Glass)	4.99

DESSERTS

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