



Welcómè
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Gāndhí
Cúisínè of Índià



Appetizers

All appetizers are gluten free EXCEPT the vegetarian and lamb samosas.
Our vegan options are indicated with an *

Vegetarian Samosas*

Hand stuffed pastries with peas and potatoes
\$2.50

Keema Samosas

Hand stuffed pastries with peas and lamb
\$2.99

Vegetable Pakoras*

An assortment of vegetables dipped in
garbanzo bean flour and deep fried \$2.25

Chicken Pakoras

Chicken dipped in garbanzo bean flour and
deep fried \$4.50

Shrimp Pakoras

Shrimp dipped in garbanzo bean flour and
deep fried \$5.50

Mirch Pakoras*

Chilies dipped in garbanzo bean
flour and deep fried \$4.99

Paneer Pakoras

Cheese dipped in garbanzo bean
flour and deep fried \$5.99

Tangri Kebab

Grilled tandoori chicken marinated with mint
and spices. Served over peppers, onions, and
mushrooms. \$6.99

Spinach and Onion Bhaji*

Spinach and onions dipped in garbanzo
bean flour and deep fried \$3.25

Vegetable Cutlet*

Shredded vegetables and paneer molded into
heart shapes and deep fried \$2.99

Curry Crawfish Pie

Un-shelled crawfish in a creamy tomato sauce
with fresh herbs served on a pie crust \$4.99

Sizzler

Chicken and lamb sausage kebabs served over
peppers, onions, and mushrooms \$4.50

Vegetarian Sampler*

A combination of the most popular vegetarian
appetizers: vegetable samosas, cutlet, and
vegetable pakoras \$5.99

Non-Vegetarian Sampler

A combination of the most popular non-
vegetarian appetizers: keema samosas, sizzler,
and chicken pakoras \$6.99

Gandhi Special*

Chilled iceberg lettuce, tomatoes, carrots, and
cucumbers served with an onion vinaigrette
dressing \$2.25

Vegetable Soup*

Lentil and mixed vegetable soup \$2.50

Chicken Soup

Lentil and chicken soup \$2.99



Vegetarian Delights

Served with Basmati rice and your choice of hotness.

Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

We have a wide variety of vegan dishes, which are indicated with an *

Navrattan*

An assortment of vegetables in a thin curry sauce \$7.99

Vegetable Korma

An assortment of vegetables in a creamy tomato based sauce \$7.99

Aloo Gobi*

Potatoes and cauliflower marinated with fresh herbs and tomatoes \$7.99

Dum Aloo*

Baby potatoes cooked in a thin tomato based curry \$7.99

Aloo Mutter*

Baby potatoes and peas cooked in a thin tomato based curry \$7.99

Aloo Cholle*

Baby potatoes and garbanzo beans cooked in fresh onions with Punjabi spices \$7.99

Khumb Masala

Mushrooms and fresh herbs in a tomato based gravy \$8.99

Bhengan Da Bharta

Baked eggplant in a creamy sauce \$7.99

Malai Kofta

Round stuffed vegetable koftas in a creamy curry \$7.99

Bhendi Masala

Fried okra and caramelized onions \$8.99

Dal Saag

Lentils, herbs, and spices cooked in a creamed spinach \$7.99

Saag Paneer

Paneer cubes in a creamed spinach \$8.99

Mutter Paneer

Peas and paneer in a thin tomato based curry \$8.99

Shahi Paneer

Paneer cubes in a creamy tomato based curry \$8.99

Aloo Saag

Potatoes marinated in a creamed spinach \$7.99

Punjabi Kadhi Pakora

Vegetarian pakoras in a yogurt sauce \$8.99

Dal Maharani*

A mix of assorted lentils, herbs, and spices \$7.99

Yellow Dal*

Yellow lentils with a blend of Punjabi spices \$7.99



Chicken Entrées

Served with Basmati rice and your choice of hotness.

Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

Chicken Tikka Masala

Boneless chicken marinated in a tomato cream sauce \$10.99

Chicken Curry

Chicken cooked in tomato and onion gravy \$8.99

Chicken Jhal Freazi

Chicken, veggies, and fresh herbs in a curry sauce \$8.99

Chicken Korma

Chicken cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins \$10.99

Murgh Mirchi

Boneless chicken blended with chilies, bell peppers, and onions \$8.99

Murgh Makhani (Butter Chicken)

Tandoori chicken in a creamy, tomato butter sauce \$9.99

Chicken Balchao

Boneless chicken in a sweet and sour sauce \$8.99

Chicken Vindaloo

Chicken cooked with potatoes in a thin, spicy tomato based curry \$8.99

Shahi Murgh

Chicken breast stuffed with paneer and fresh herbs in a creamy tomato based sauce \$10.99

Chicken Rogan Josh

Chicken infused with tomatoes, onions, and Punjabi spices in a thin curry \$8.99

Chicken Saagwala

Chicken marinated in a creamed spinach \$8.99

Tikka Saag

Boneless chicken marinated in a creamed spinach \$8.99

Chicken Madras

Chicken cooked in a coconut curry \$8.99

Foil Chicken

Chicken breast baked with bell peppers and onions in a sweet, creamy sauce \$10.99

Biryani

Our biryanis are rice-based dishes that contain an assortment of vegetables. Biryani can solely be made with vegetables or a wide variety of meats.

Veshnu Biryani

Vegetables \$8.99

Murgh Biryani

Chicken and vegetables \$9.99

Ghosht Biryani

Lamb and vegetables \$10.99

Shrimp Biryani

Shrimp and vegetables \$10.99

Akbari Biryani

Fish, shrimp, and vegetables \$10.99

Shahjehan Biryani

Chicken, lamb, fish, shrimp, and vegetables \$11.99

Lamb Entrées

Served with Basmati rice and your choice of hotness.
Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

Lamb Meatball

Lamb meatballs in a tomato based curry with fresh herbs \$9.99

Lamb Masala

Lamb marinated in a tomato cream sauce \$10.99

Kesari Chops

Marinated lamb chops in a curry sauce \$11.99

Lamb Curry

Lamb cooked in tomato and onion gravy \$9.99

Lamb Jhal Freazi

Lamb, veggies, and fresh herbs in a curry sauce \$9.99

Mutter Kebab

Lamb and peas cooked in a thin, tomato based curry sauce \$9.99

Lamb Balchao

Lamb in a sweet and sour sauce \$9.99

Lamb Korma

Lamb cooked in a sweet, creamy tomato sauce and drizzled with nuts and raisins \$10.99

Lamb Rogan Josh

Lamb infused with tomatoes, onions, and Punjabi spices in a thin curry \$9.99

Lamb Saagwala

Lamb marinated in creamed spinach \$9.99

Lamb Vindaloo

Lamb cooked with potatoes in a thin, spicy tomato based curry \$9.99

Nargisi Ghosht

Baked tender lamb stuffed with spinach, paneer, and fresh herbs. Served with curry. \$10.99

Sind Ki Jaan

Lamb and shrimp cooked in an onion and tomato curry \$10.99

Lamb Madras

Lamb cooked in a coconut curry \$9.99

Seafood Entrées

We use red snapper and gulf fish.

Shrimp Masala

Shrimp marinated in a tomato cream sauce \$11.99

Crawfish Malabar

Crawfish marinated in coconut, tomato sauce \$10.99

Jalpari Macchi

Grilled filet of fish, shrimp, and crawfish in an onion and tomato gravy \$10.99

Shrimp Jhal Freazi

Shrimp, veggies, and fresh herbs in a curry sauce \$10.99

Shrimp Madras

Shrimp cooked in a coconut curry \$10.99

Fish Curry

Fish cooked in a thin curry with various Indian spices \$10.99

Shrimp Vindaloo

Shrimp cooked with potatoes in a thin, spicy tomato based curry \$10.99

Fish Masala

Fish marinated in a tomato cream sauce \$11.99

Shrimp Saagwala

Shrimp marinated in creamed spinach \$10.99

Treasures Of The Tandoor

Served with Basmati rice and your choice of hotness.

The entrées from the tandoor are served with grilled bell peppers, onions, and mushrooms.

Our hotness levels are: MILD, MEDIUM, HOT, VERY HOT, or CRAZY HOT

Tandoori Murgh

Chicken marinated in a special blend of Punjabi spices \$10.99

Murgh Tikka

Boneless chicken breast, delicately spiced \$9.99

Seekh Kebab

Ground lamb sausage with fresh herbs and spices \$9.99

Lamb Kebab

Choice cuts of fresh Colorado lamb \$10.99

Shrimp Kebab

Shrimp marinated in a special blend of Punjabi spices \$9.99

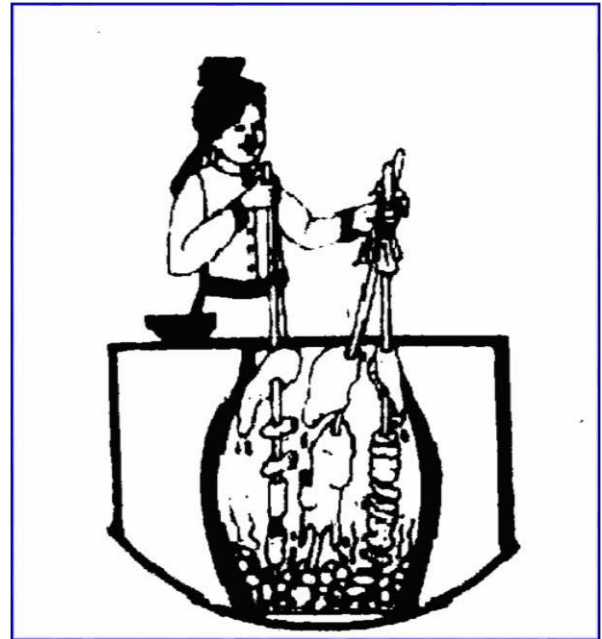
Macchi Tikka

Broiled filet of seasoned fish \$10.99

Tandoori Mixed Grill

An assortment of chicken, fish, lamb, and shrimp \$11.99

The tandoor is a barrel-shaped pit oven made from an amalgam of special clays, oils, and natural binding agents. This form of cooking has evolved over the centuries, where the first oven was a hole in the ground, with clay patted on the wall to keep the hole from caving in. The fuel used was cow or camel dung. Over time, this fuel was changed to wood and charcoal. The food whether it be chicken, lamb, shrimp, or fish is marinated for a minimum of twelve hours in a special blend of spices. The food is then skewered and broiled in the hot air of the clay oven. The intense heat sears the meat on the outside, thus locking in the meats own juices, providing for a crisp exterior with a moist and juicy inside, a taste that has not been duplicated by any other oven. As NO fats or oils are used in the process, the food is low in calories and is excellent for people on a diet.



Dinner For Two

The dinners for two include all the items listed below.

Govinda

The best of the best vegetarian entrées

Vegetarian samosas and vegetable pakoras

Soup or Salad

Malai Kofta

Dal Maharani

Bhengan Da Bharta

Navrattan

Dal Saag

Naan or Lasuni Naan

Basmati Rice

Gulab Jamun or Kheer

\$27.99



Nawab

The best of the best from the sea

Sizzler

Soup or Salad

Sind Ki Jaan

Crawfish Malabar

Macchi Tikka

Navrattan

Dal Saag

Naan or Lasuni Naan

Basmati Rice

Gulab Jamun or Kheer

\$31.99

Indian Breads

Naan

Traditional Indian bread made in the tandoor oven \$1.50

Lasuni Cheese Naan

Bread stuffed with fresh garlic and cheese \$2.75

Lasuni Naan

Bread stuffed with fresh garlic and herbs \$2.35

Aloo Naan

Traditional naan stuffed with potatoes and spices \$2.50

Kashmiri Naan

Bread stuffed with nuts and raisins \$2.50

Chicken Naan

Bread stuffed with minced chicken and fresh herbs \$2.99

Keema Naan

Bread stuffed with ground lamb and fresh herbs \$2.99

Cheese Naan

Bread stuffed with cheese \$2.50

Paratha

Layered whole wheat bread brushed with butter \$1.99

Aloo Paratha

Whole wheat bread stuffed with potatoes and spiced \$2.50

Pyaz Kulcha

Bread stuffed with onions and fresh herbs \$2.50

Papad

Crackers made out of lentils and cumin seeds \$1.99

Poori

Whole wheat bread deep fried \$1.50

Roti

Traditional whole wheat bread \$1.25

Bhatura

Naan bread deep fried \$1.50

Indian Desserts

*Our Indian desserts are unique in themselves.
They are labor intensive, yet well worth the effort.*

Gulab Jamun

Milk based dumplings soaked in rose flavored syrup \$2.25

Kheer

Homemade Indian rice pudding \$2.25

Combo

A combination of hot Gulab Jamun and cold Kheer \$2.99

Kulfi

Homemade Indian pistachio ice cream. \$2.50

Kulfi Cake

Homemade Indian ice cream sandwiched between pound cake \$4.50

Mango Mousse Pie

Sweet tropical fruit mousse \$3.50

Indian Beverages

Try one of our famous Indian drinks.

Mango Lassi

Mango, milk, and yogurt smoothie \$2.50

Punjabi Lassi

A homemade yogurt shake blended with cardamom and ice. Available in a sweet or salty flavor. \$2.25

Mango Milkshake

Mango and milk blended with ice. \$2.25

Maaza

Indian mango juice \$2.25

Masala Chai

Spiced milk tea made with cardamom seeds. Available as a hot chai or an iced chai. (1 free refill) \$2.00

Fountain Drinks

Sprite, Dr. Pepper, Lemonade, Unsweetened Ice Tea, Coke, and Diet Coke \$2.00



*It is our hope that we have managed to present a little bit of the
real India to you. We look forward to being at your service
repeatedly in the future. ~ Singh Brothers*