

# Starters



## ✓Vegetable Samosa

Two crisp turnovers, stuffed with a delicious mix of potatoes, peas, spices and herbs

\$5

## H ✓Bhel Puri \$4

India's most popular railway snack, made from a mix of puffed rice, potatoes, onions, home-made wafer chickpea noodles, lime and a mix of chutneys, garnished with cilantro.

## ✓Onion Bhaji \$4

Lightly spiced, deep fried onion rings

## ✓Vegetable Pakora \$5

Spinach, onion, potatoes and cauliflower fritters, fried then served with our tamarind and mint chutneys

## Paneer Pakora \$7

Home-made cheese slices dipped in gram flour then fried

## Chicken Pakora \$7

Crispy fritters made from moist chicken breast

## Shrimp Pakora \$8

Deep fried shrimp fritters, coated in chickpea flower

# Soups

## H ✓Lentil Soup \$4

Delicately spiced lentil soup

## Chicken Soup \$4

Mildly spiced chicken soup, simmered in our special herbs and spices

## Mulligawtawny Soup \$5

Mildly spiced soup made with lentils and chicken stock

# Salads

## H ✓Ketchumber Salad \$4

Cucumber, carrots, tomatoes, lettuce, and beans, garnished with cilantro and lime juice, then topped with home made cilantro dressing with Chicken \$6

## H ✓Fresh Green Salad \$4

Fresh cut lettuce, carrots, tomatoes, and onions, served with your choice of ranch, italian, or vinigrette dressing with Chicken \$6

## H Curry

Lightly spiced tangy tomato and onion gravy

with PANEER - \$12

with CHICKEN - \$12

with BEEF - \$14

with LAMB - \$14

with FISH - \$15

with SHRIMP - \$15

## H VINDALOO

Flavorfull gravy with potatoes, lemon juice, herbs, and spices

with PANEER - \$12

with CHICKEN - \$12

with BEEF - \$14

with LAMB - \$14

with FISH - \$15

with SHRIMP - \$15

## H CHILLI

A hearty, thick chili and herb sauce with ✓VEGETABLES - \$11

with PANEER - \$12

with CHICKEN - \$13

with BEEF - \$15

with LAMB - \$15

with FISH - \$16

with SHRIMP - \$16

## H JALFRAZIE

Mix of fresh spices, bell peppers and potatoes, sautéed with onions and yogurt.

with ✓VEGETABLES - \$11

with PANEER - \$12

with CHICKEN - \$13

with BEEF - \$15

with LAMB - \$15

with FISH - \$16

with SHRIMP - \$16

## Masala

Creamy tomato fenugreek saffron sauce, made with our special herbs and spices

with VEGETABLES - \$11

with PANEER - \$12

with CHICKEN - \$13

with BEEF - \$15

with LAMB - \$15

with FISH - \$16

with SHRIMP - \$16

## Korma

Hearty, rich onion-based sauce, infused with yogurt, and cashew with VEGETABLES - \$11

with PANEER - \$12

with CHICKEN - \$13

with BEEF - \$15

with LAMB - \$15

with FISH - \$16

with SHRIMP - \$16

## COCO

Delicately spiced onion and coconut milk sauce

with VEGETABLES - \$11

with PANEER - \$12

with CHICKEN - \$13

with BEEF - \$15

with LAMB - \$15

with FISH - \$16

with SHRIMP - \$16

## SAAGWALA

A unique, mouth-watering creamed spinach sautee

with POTATOES- \$10 with CHANA- \$11

with PANEER - \$12

with CHICKEN - \$13

with BEEF - \$15

with LAMB - \$15

with FISH - \$16

with SHRIMP - \$16

# Accompainments

## Plain Naan \$2

Classic leavened bread made with white wheat flour and baked fresh in the tandoor

## Garlic Naan \$3

Naan topped with chopped garlic and cilantro, and then baked in our Tandoor

## ✓vTandoori Roti \$2

Whole wheat, unleavened bread cooked in our Tandoor (traditionally known as a Chipati)

## Onion Kulcha \$4

Naan stuffed with herbs, spices and finely chopped onions, then baked in our Tandoor

## Aloo Parantha \$4

Whole wheat, unleavened bread filled with spiced mashed potatoes, cooked in our Tandoor

## Cheese Naan \$5

Naan enriched with herbs and cheese

## Kashmiri Naan \$5

Lightly sweetened naan, enriched with nuts, raisins, and coconut powder

## ✓vPlain Rice \$3

## ✓vPullao \$4

Rice with peas and spices

## ✓vKashmiri Pullao \$6

Rice with fruits, nuts, and coconut powder a favorite among kids and adults alike

## Basmati Rice

## Biryani

Basmati rice cooked to perfection with nuts and raisins. Garnished with yogurt and butter

with ✓vVegetables \$8

with Chicken \$10

with Lamb \$12

with Beef \$12

with Shrimp \$14

## Naan Bread



Choose a spice level

1-Mild

2-Medium

3-Spicy

4-Very Spicy

5-HOT!!

www.indiasflavor.com

H - Healthy Option

V - IS Vegan

✓v - Can be Vegan





Tandoori Shrimp

Boti Kabob

Tandoori Chicken

# Tandoori Entrees

## Tandoori Chicken (bone-in or boneless) \$12

Spring chicken marinated in yogurt, fresh spices, and lemon juice, then barbecued over flame in our Tandoor

## Boti Kabob \$15

Tender morsels of lamb marinated in our special recipe then barbecued in our Tandoor

## Tandoori Shrimp \$16

Shrimp marinated in yogurt, fresh spices, and lemon juice, then barbecued over an open flame in our Tandoor

## Tandoori Mixed Grill \$17

A vibrant and delicious combination of Tandoori Chicken, Boti Kabob, and Tandoori Shrimp, grilled to perfection.

# Sides



Mango Chutney

## Achar \$2

A tangy mix of pickled vegetables

## Raita \$2

Home-made yogurt with boiled potatoes, accented with raw onions, cucumber, tomatoes, and carrots

## Papad \$2

Stone ground lentil crackers, flavored with cumin, then toasted in the tandoor

## Mango Chutney \$3

Indian dip made from unripened mangos

## Mint or Tamarind Chutney \$3

8 oz cup of our home-made zesty mint chutney or sweet & tangy tamarind chutney

# Dessert

## Kheer \$4

Traditional Indian rice pudding with the flavor of green cardamom

## Gulab Jamun \$5

Spongy, lightly fried balls of dough in sugar syrup, served warm

## Falooda Kulfi \$5

Home-made Indian Ice-cream, topped with sweet glass noodles. Available in Mango, Pistachio, and Tooty-Fruity

## Ras Malai \$5

Dumplings made from cheese soaked in sweetened, thickened milk delicately flavored with cardamom



# Drinks

## Lassi \$4

A popular treat in Punjab, this is a home-made yogurt, served plain, sweet, salted or with mango pulp

## Mazaa (Mango or Lychee) \$3

Refreshing juice imported from India

## Chai (To-go) \$2

The traditional tea of India, brewed with cardamom and a special blend of spices

## Nimbu Pani (To-go) \$2

Home-made lemonade, made Indian-style with fresh ginger and fresh lime juice

## Iced Tea (To-go) \$2

## Soda (To-go) \$2

Coke, Diet Coke, Sprite, Dr. Pepper

# Lunch

## Lunch Special *same price as entrée*

Half portion of selected ENTRÉE, served with VEGETABLE OF THE DAY, RICE, side of RAITA or HOUSE SALAD, and your choice of GARLIC NAAN, PLAIN NAAN or TANDOORI ROTI

Available at both locations only during respective lunch hours

## Choose us for your next event

Special rates for hosting & catering available

# Brand Specials

## Happy Hour (dine-in only) 4:00pm - 7:00pm M - F

Enjoy your favorite drink or one of our unique cocktails with delectable food AT A GREAT PRICE! Check our website for details

## Curb-side Pickup Discount - 10% OFF

Get 10% off on all carry-out orders. Curb-side pickup available for your convenience. Just pull up in the "Pick Up Zone" on the map you won't have to step out of your car. Mention "CURB SIDE" when placing your order. Offer valid till Dec. 31, 2013. Cannot be combined with other discounts or specials

## Heera's Lounge (after hours)

Dinner & Entertainment! Visit our website for info on regular and special events, from stand-up comedy nights to jazz concerts, karaoke & salsa nights



# INDIA'S FLAVOR

# MENU



**818 - 600-1652**  
**818-851-1354 fax**

All you can eat lunch buffet  
available at both locations

## GLENDALE

156 S Brand Blvd  
Glendale, CA 91205

Mon - Sun  
11:30am - 3:30 pm

Mon - Sun  
3:30pm - 10:00 pm

## MONTROSE

3303 N. Verdugo Rd.  
Glendale, CA 91208

Mon-Sat 11:30am - 2:30 pm  
Closed Tues and Sun

Mon-Thu 5:00pm - 9:30 pm  
Fri-Sat 5:00pm - 10:00 pm  
Closed Sun



# LOCAL DELIVERY

Serving area up to five miles radius

Delivery charges apply. Subject to availability

[www.indiasflavor.com](http://www.indiasflavor.com)

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