

V = Vegan GF = Gluten Free H = Hot

A locally sourced Farm to Table Restaurant featuring bright new dishes and traditional classic cuisine 54 Memorial Rd. West Hartford, CT 06107 (860) 726-4103 www.indiawesthartford.com

Created by Master Chef Prasad Chirnomula

small plate starters

vegetarian

Masala Dosa V GF Thin rice crepe with spiced turmeric potatoes 11.95 Crispy Baby Kale VGF Tomatoes, tamarind, mint & green chili chutney 12 Local Greens VGF With Asian dressing 9 Samosa V Spiced potatoes and peas in a triangular pastry 6 Podi Idli GFH Lentil & rice savory cakes tossed in ghee 8 Ragda Patties H Potato sphere, pea smash, sweet & sour chutneys 10 Cauliflower Manchurian V H Garlic cilantro scallion sauce 9 Samosa Dumpling Chat H Slow cooked sundried peas with sweet and sour chutneys 9 Paani Poori V Semolina puffs, chickpeas, potatoes & mint extract 8

seafood

* Salmon Bites V GF
Saffron & chili Arbol, green apple crisp 14
Shrimp Piri Piri V GF H
Portuguese style shrimp — Piri Piri sauce 12
Konkan Crab GF
Coconut lemon sauce — Gooseberry beet patties 16
Jinga Manchurian V H
Shrimp tossed in scallion garlic cilantro sauce 12

lamb - chicken

Goat Taco H
Homemade rotis, mint and tamarind chutneys with kutchumber 9
* Lamb Chops GF H
Green chili rub - mint pesto - pickled Tindura 17
Jaipore Chicken Kabab GF H
Tandoor grilled hot & spicy chicken 10
Chicken 65 GF H
Garlic infused spicy stir fried chicken 10
Tandoori Grilled Chicken Wings GF H 9
Kulcha H
Naan filled with scallion, green chili and chicken tikka 7

charcoal fired tandoori breads

Naan 4 • Roti V 4
Onion Kulcha 5.50
Fruit & Nut Naan 6
Chicken Tikka Naan 6.50
Garlic Naan 5.50
Jalapeno Naan H 5.50
Whole-Wheat Paratha 5.50
Aloo (Potato) Parantha 5.50

classic kabab entrees

Marinated in herbs, butter milk, spices and grilled Served with vegetable of the day

Tandoori Chicken GF 19 Lamb Boti GF 24
Chicken Tikka GF 19 Tandoori Fish GF 26
Chicken Malai GF 19 Tandoori Prawns V GF 26
* Tandoori Grilled Rack of Lamb GF 34

classic fare entrees

Authentic & regional Indian
Choose one protein and one sauce

Tikka Masala GF
Creamy tomato sauce
Andhra Masala GFH
My mother's style curry sauce
Saag GF
Spinach with hints of butter & cream
Korma GF
Cashew cardamom and fenugreek sauce
Gassi GFH
Roasted garlic, coriander, coconut & chili arbol
Vindaloo GFH
Hot curry sauce with hints of cinnamon and citrus
Jalfraize GFH
Colored peppers, tomatoes & diced onions tempered in
Five Spice & ginger

Chicken 17.50 - Lamb 19.50 - Goat 22.50 Shrimp 20 - Fish 22

Hyderabad Deccan Railway Station Biryani GF Hyderabadi biryani is prepared with goat or chicken on the bone, marinated with spices overnight to tenderize and slow cooked with basmati rice in a sealed pot.

Goat 22.50 - Lamb 19.50 - Shrimp 20 Chicken 17.50 - Vegetarian 16

veg classic entrees & sides

Full / Side Dal Makhni GF 16 / 9 Slow cooked creamy black lentils with hints of fresh grated ginger Bagar Dal V GF 12 / 8 Mixed lentils with tomatoes and tempered with mustard seeds Chole Peshawari V GF H 16 / 9 Spicy stir-fry of garbanzo beans in brown shallot sauce Aloo Gobi V GF 16 / 9 Potatoes and cauliflower tossed in cumin and coriander Kale Saag Paneer GF Kale spinach and paneer cheese cubes with hints of fenugreek Sunheri Bhindi VGF 16 / 9 Crisp okra dusted with citric spices Bhindi Masala V GF 16 / 9 Slow cooked okra with roasted crushed spices Baigan Bhurta VGF Charcoal smoked mashed eggplant and green peas Malai Kofta Vegetable balls with paneer in cardamom cream sauce Navratan Korma GF 16 / 9 Vegetables in a cashew nut & almond cream sauce Cucumbers, fresh mint and cilantro in chilled yogurt 3 Hot Indian Curry Sauce 3 Mango Chutney 3 Basket of Plain or Pepper Papadam 3

children's menu 8.95

Includes Choice of: Rice or Fries or Greens or Veggies, Chicken Nuggets or Mozzarella Sticks or Grilled Chicken Kabab

desserts GF 7