

Seafood

Seafood entrées served with rice

79 Shrimp Bhuna

Succulent shrimp cooked in specially prepared herbs and spices with a touch of fresh grated ginger and fresh roasted garlic 18.99

80 Shrimp Tandoori Masala

Shrimp marinated in yogurt and a medley of spices, roasted tandoori-style and presented in our exquisite curry sauce 18.99

81 Shrimp Saag

Shrimp cooked with spinach and flavored with fresh spices 18.99

82 Shrimp Vindaloo

Shrimp and potatoes cooked in a fiery hot sauce 18.99

Garden Recommendations

87 Vegetarian Thali

A traditional Indian meal served in a silver platter with nav ratan curry, saag paneer, dal makhani, raita, rice and samosa, mango pudding, naan, tea or coffee 18.99

83 Shrimp Shahi Korma

Shrimp cooked in a luscious cream sauce with herbs and nuts 18.99

84 Shrimp Curry

Shrimp in a flavorful curry sauce 18.99

85 Fish Curry

Fresh fish cooked with fresh spices in our velvety thick curry sauce 18.99

86 Fish Masala

Fresh fish cooked with fresh peppers, onions and tomatoes in a mildly spicy curry sauce 18.99

88 Non-Vegetarian Thali

A traditional Indian meal served in a silver platter with lamb curry, chicken marsala, chicken tandoori, dal, raita, rice, naan, mango pudding, tea or coffee 18.99

Vegetarian Specials

V 89 Jeera Aloo

Traditional Indian dish of cumin flavored potatoes 14.99

90 Aloo Saag

Curried spinach with potatoes 14.99

91 Malai Kofta

Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins 14.99

92 Khumb Bhaji

Fresh mushrooms cooked with green peppers and tomatoes in a mild curry sauce 14.99

V 93 Mixed Vegetables

Assortment of garden fresh vegetables sautéed in a flavorful sauce 14.99

V 94 Channa Masala

A North Indian specialty, subtly flavored with chick-peas and tempered with ginger and garlic 14.99

95 Nav Ratan Shahi Korma

Nine assorted garden fresh vegetables sautéed in fresh herbs and spices 14.99

V 96 Aloo Gobi

Cauliflower and potatoes cooked with Indian herbs 14.99

97 Dal Makhni

Lentil beans with freshly ground spices sautéed in butter 14.99

V 98 Bagan Bhartha

Baked eggplant sautéed with fresh tomatoes, onions and green peas 14.99

99 Channa Saag

A North Indian specialty, subtly flavored with chick-peas and tempered with spinach 14.99

100 Punjabi Bhaji

Deep-fried vegetable fritters, simmered in ginger, garlic and tomato sauce 14.99

101 Mushroom Saag

Fresh mushrooms cooked in spinach with fresh spices 14.99

102 Aloo Mattar

Fresh green peas, cooked in a spiced sauce with potatoes 14.99

V 103 Bhindi Masala

Garden fresh okra cooked with garlic, ginger and coriander 14.99

V 104 Dal Tadka

Lentils with onions, tomatoes and cumin 14.99

V Dish can be made/is vegan.

122 Mango Shake

Mango puree blended with milk and vanilla ice cream 3.99

123 Mango Lassi

Mango, homemade yogurt and milk 3.99

124 Sweet Lassi 3.99

Homemade yogurt, milk and rosewater 3.99

125 Salty Lassi

Homemade yogurt, milk and rosewater 3.99

Beverages

117 Soft Drinks

Coke, Diet Coke, Sprite, Orange, Root Beer, Mello Yello, Iced Tea and Lemonade 2.49

118 Coffee 1.99

119 Darjeeling Tea 1.99

120 Indian Spiced Tea with Milk & Cardamon 2.99

121 Mango Juice

Refreshing drink made with mango 3.99



Mattar Paneer

Paneer

105 Kadai Paneer

Homemade cheese tossed with fresh julienne style of tomato, green pepper and onion, herbs and spices 16.99

106 Paneer Masala

Homemade cheese cooked with fresh tomatoes, sliced onions and green peppers with our special zesty sauce 16.99

107 Paneer Shahi Korma

Homemade cheese cooked with nuts and a touch of cream in fresh herbs and spices 16.99

108 Mattar Paneer

Homemade cheese and green peas in a flavorful curry sauce 16.99

109 Saag Paneer

Homemade cheese cooked with curried spinach 16.99

110 Chili Paneer

Chunks of homemade cheese simmered with seasoned bell peppers, shredded onions and spices 16.99

Biryani Specials

(Basmati Rice)

111 Lamb Biryani

A classic Mughlai dish of aromatic rice, flavored with cubes of tender lamb and green peas with saffron 17.99

112 Chicken Biryani

A Mughlai dish prepared with chicken and green peas with saffron flavored rice garnished with raisins and cashews 14.99

113 Shrimp Biryani

Aromatic rice prepared with fresh shrimp and peas, fragrant with saffron, garnished with cashews and raisins 17.99

114 Vegetable Biryani

Aromatic rice prepared with garden fresh vegetables fragrant with saffron, garnished with cashews and raisins 13.99

115 Garden Special

Our special Biryani cooked with chicken, lamb, shrimp and vegetables served with raitia 17.99

116 Goat Biryani

A classic mughlai dish of aromatic rice, flavored with cubes of goat and green peas with saffron 17.99



Hours of Operation

Lunch Buffet (every day) 11:00 am to 3:00pm
Dinner (every evening) 5:00 pm tot 10:00 pm

Catering Available

Catering service for private parties
Call 574.55.5600

Take Out Service Available



INDIA GARDEN Restaurant



Welcome to India Garden Restaurant

Authentic Indian dishes are a rewarding experience. Each one is clearly distinguishable from the other because of its distinct features. Cheema proudly offers you some special recipes which have taken centuries to perfect. We appreciate your allowing us to prepare these age old culinary delights. To achieve the extremely interesting results each dish is spiced to enhance the aroma and flavor. Spicy doesn't mean chili hot. It means we add flavor to the dish. If you want your curries hot please tell us and we will be happy to perk it up for you. Ancient sages believed that food is a "Gift from the God," and it's preparations is a form of prayer as is its enjoyment.



Vegetable Samosa

Tandoori Breads Salads

14 Tandoori Roti

Whole wheat flour bead baked in a clay oven 3.99

15 Naan

Tandoori-baked white flour bread 3.99

16 Onion Kulcha

Tandoori naan stuffed with seasoned onions 4.99

17 Garlic Naan

Tandoori naan stuffed with seasoned garlic 4.99

18 Paneer Naan

Tandoori naan stuffed with homemade cheese 4.99

19 Bhatura

White flour deep fried bread 4.99

20 Peshwari Naan

Stuffed with raisins, nuts and coconut 4.99

21 Chicken Spinach Naan

White flour bread with chicken and spinach 4.99

22 Cheema Special Naan

Garlic, onion and fenugreek (methi) 4.99

23 Gobhi Paratha

Bread stuffed with minced cauliflower 4.99

24 Aloo Paratha

Whole wheat bread stuffed with potatoes 4.99

25 Lacha Paratha

Multi-layered whole wheat flour bread cooked with butter 4.99

Accompaniments

26 Papad

Crispy lentil wafers 3.99

27 Pickles

Spicy mixed pickles 3.99

28 Mango Chutney

Sweet spicy mango relish 3.99

29 Raita

Homemade yogurt with cucumbers, tomatoes, carrots, onions and spices 3.99

30 Onion Chutney

Spicy onion and tomato relish 3.99

Red Chutney 3.99

Green Chutney

Onion and green chili 3.99

Dish can be made/is vegan.

31 Garden Salad

Fresh garden veggies and greens served with house dressing 5.99

32 Tandoori Tikka Salad

Barbecued white meat chicken served over a garden salad with house dressing 6.99



Garlic Naan

Rice Specials

33 Plain Basmati Rice

Basmati rice cooked Indian style 3.99

34 Egg Pulao

Flavored basmati rice cooked with eggs 9.99

35 Lemon Rice

Long grain lemon flavored basmati rice steam cooked with peas and mustard seed 9.99

Desserts

36 Kheer

Creamy rice pudding garnished with pistachios and raisins 3.99

37 Gulab Jummum

Deep-fried milkballs in sweet syrup with rose water 3.99

38 Mango Pudding

Homemade mango pudding mixed with assorted fruit 3.99

39 Cheesecake

New York style cheesecake 4.99

40 Kulfi (mango, mali, pistachios)

Homemade ice cream from reduced milk 4.99

41 Gajar Halwa

Grated carrot cooked with milk nuts and raisins 4.99

42 Rasmalai

Cheese patties in a cardamom - flavored cream 4.99



Tandoori Entrées

An absolute treat in the Grand Mughal style. Marinated, lightly spiced tandoori cuisine is seasoned with aromatic herbs, yogurt and fresh ground spices, sealed in a clay oven and cooked over charcoal. Tandoori-cooked meats are juicy, lean and tender with a seductive flavor. Each is served with rice and dal makhani (lentils)

43 Chicken Tandoori

Fresh chicken marinated in yogurt with fresh ground herbs and spices, roasted till tender and succulent 17.99

44 Chicken Tikka

Boneless chicken marinated in yogurt and mild spices, roasted on a skewer in a tandoori oven 17.99

45 Paneer Tikka

Homemade cheese marinated in yogurt, herbs and spices 17.99

46 Seeka Kabab

Minced ground lamb seasoned with onion, select hers and fresh-ground spices, skewered and toasted over glowing coals to tender perfection 17.99

Chicken Entrées

Chicken entrées served with rice

51 Chicken Curry

Chicken in a flavorful curry sauce 15.99

52 Kadai Chicken

Boneless chicken cooked with fresh tomatoes, julienne-style onion and green pepper in curry sauce 15.99

53 Chicken Madrasi

Chunks of chicken with fresh tomatoes and onions in a fiery hot sauce 15.99

54 Butter Chicken

Tandoori chicken prepared in a rich butter and cream sauce, garnished with cashews and raisins 15.99

55 Chicken Tikka Masala

Chunks of tender chicken served in a rich tomato cream sauce 15.99

56 Chicken Saag

Chicken with seasoned spinach 15.99

57 Chicken Mushroom

Chunks of chicken prepared with fresh mushrooms 15.99

Lamb Entrées

Lamb entrées served with rice

63 Lamb Curry

Lean lamb cubed and cooked in a mildly spicy curry sauce 17.99

64 Kadai Lamb

Boneless lamb tossed with fresh julienne-style tomato, green pepper, onion, herbs and spices 17.99

65 Lamb Vindaloo

Fresh lamb and potatoes prepared in a spicy-hot vindaloo sauce 17.99

66 Lamb Saag

Boneless lamb prepared with curried spinach. A delicious choice 17.99

67 Lamb Dal Piyaza

Pieces of tender lamb cooked with shredded onions, lentils and Indian spices 17.99

47 Shrimp Tandoori

Jumbo shrimp marinated in aromatic tandoori seasonings and roasted tandoori-style over glowing coals 18.99

48 Fish Tikka

Chunks of fish marinated in an aromatic herb mixture and toasted to perfection 18.99

49 Tandoori Mixed Grill

Tandoori chicken, seekh kabob, reshmi kabob and tandoori shrimp. A delicious choice 18.99

50 Reshmi Kabob

Chunks of chicken marinated in light cream sauce with mild Indian spices, toasted till tender, then tandoori broiled 18.99



Tandoori Oven

Chef Special

72 Goat Curry

Goat cubes in a mildly spicy curry sauce 18.99

73 Mushroom Chili

Mushrooms simmered with seasonal bell peppers, shredded onion and spices 15.99

74 Chole Bhatourai

Chickpeas and fried bread with spices 13.99

75 Chicken 65

Deep-fried boneless chicken breast cooked with cumin and sautéed with onions 15.99

76 Gobi Manchurian

Floret of deep-fried battered cauliflower with onions and ginger in sweet and sour sauce 15.99

77 Chicken Manchurian

Deep-fried and battered chicken with onions and ginger in sweet and sour sauce 15.99

78 Vegetable Manchurian

Vegetable clusters cooked in a sweet and savory manchurian sauce 15.99

Dish can be made/is vegan.

Chicken Tikka Masala



68 Boti Kabab Masala

Tender juicy chunks of tandoori lamb kabab served in our exquisite curry sauce 17.99

69 Lamb Shahi Korma

Lamb cooked in a rich cream sauce with herbs and huts 17.99

70 Lamb Madrasi

Lamb with onions, fresh tomatoes and ginger in a fiery-hot sauce 17.99

71 Rogan Josh

Lamb chunks cooked in a gravy base with onions, garlic, ginger, yogurt and other spices 17.99