



676 Stony Hill Rd, Morrisville, PA 19067  
Phone: 215-369-7016 ; 215-369-7017  
Fax : 215-369-7018

**Lunch Buffet 6 Days a Week**

**LUNCH**

Tuesday - Friday 11:30am - 3:00pm  
Saturday and Sunday 12:00pm - 3:00pm

**DINNER**

Tuesday - Thursday & Sunday 5:00pm - 10:00pm  
Friday and Saturday 5:00pm - 10:30pm

**CLOSED ON MONDAY**

**APPETIZERS**

Served with Tamarind Chutney and Mint Chutney

**PALAK KULCHA 3.95**

Scrumptious bread stuffed with lightly sautéed spiced spinach and herbs

**SAMOSA 3.95**

Crisp turnovers stuffed with spiced potatoes and peas

**ONION BHAJIYA 3.95**

Spring onion fritters served with chutney

**VEGETABLE PAKORA 3.95**

Vegetables in lightly seasoned lentil flour batter and deep fried

**CHILI PAKORA 4.95**

Fresh green chili stuffed with spiced mixture, dipped in batter and deep fried

**PANEER PAKORA 4.95**

Homemade Indian cheese square dipped in batter and fried to golden perfection

**ALOO TIKKI CHOLE 8.25**

Small patties made with potatoes, coriander and ginger. Served with or without chickpeas

**CHILI PANEER 11.95**

Fresh green chilli stuffed with spiced mixture, dipped in batter and deep fried

**GOBI MANCHURIAN 11.95**

Deep fried crispy cauliflower florets tossed in a spicy sauce with onion and bell peppers

**VEGETABLE ASSORTED APPETIZERS 7.45**

Vegetable samosa and vegetable pakora - serves two

**CHICKEN PAKORA 7.95**

Tender strips of mild spiced chicken dipped in lentil flour batter and deep fried

**FISH PAKORA 8.95**

Tender strips of mild spiced fish dipped in lentil flour batter and deep fried

**SHRIMP PAKORA 8.95**

Shrimps dipped in lentil flour batter and deep fried

**TANDOORI ASSORTED APPETIZERS 8.95**

Malai kabab, chicken tikka and lamb kabab

## **COLD APPETIZERS**

**BHEL MIX 4.95**

Puffed rice, gram flour sev, onion, potatoes, coriander and tamarind sauce

**ALOO CHANA PAPDI CHAT 4.95**

Cubes of potatoes, chickpeas and papdi made in tangy sweet and sour with yogurt sauce

**SEV PURI 4.95**

All purpose flour sev topped on round puris(Gol Guppas) stuffed with potatoes, onions, chickpeas, coriander and tamarind yogurt sauce

**DAHI PAPDI CHAT 4.95**

Lentil flour chips( papadis) topped with yogurt, potatoes, onions, tomatoes, coriander, spices and tamarind sauce

## **SOUPS AND SALADS**

**MULLIGATWANI SOUP 3.25**

Traditional Indian soup made with delicately spiced lentil (pureed)

**MURG\_E\_SHORBA 3.25**

Deliciously spiced chicken and spinach soup

**TOMATO SOUP 3.25**

Fresh tomato puree sauteed with ginger and Indian spices

**COCONUT SOUP 3.25**

Made with fresh milk with soft coconut and sweet

**KACHUMBER 3.95**

Tomato, cucumber and onion salad with lemon and herbs

**MIXED GREEN SALAD 3.95**

Lettuce, tomatoes and cucumber with dressing on the side

## **ACCOMPANIMENTS**

**RAITA 1.75**

Refreshing homemade yogurt with grated cucumber and herbs

**PAPADUM 1.75**

Thin crispy wafers made from lentil flour with black peppers

**MANGO CHUTNEY 1.75**

Sweet and mild spiced mangoes and herbs

**ACHAR 1.75**

Hot and spicy mixed Indian pickles

**ONION CHUTNEY 1.75**

Cut onions in tomato sauce

## **COMBO DINNERS**

**GARDEN SPECIAL (A Great Indian Sampler) 19.95**

Lamb or chicken curry, vegetable korma, chicken tandoori, basmati rice, naan and rice pudding

**TANDOORI MIXED GRILL 18.95**

Assorted tandoori varieties... tandoori chicken, chicken tikka, lamb, fish, shrimp, basmati rice and naan bread

**DINNER FOR TWO (A Perfect Combo for Two) 36.95**

Samosas, chicken tikka, tandoori shrimp, lamb mango, vegetable makhani, basmati rice, garlic naan and rice pudding

## TANDOORI SPECIALITIES

The Tandoor is a clay oven, which is fired with natural wood charcoal. All meat, poultry and seafood stay immersed in special marinates overnight, then are skewered and broiled in the Tandoor.

The Tandoor is also employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialities come spiced between mild and medium.

### **TANDOORI CHICKEN TIKKA 13.95**

Boneless, succulent breast of chicken marinated in our special recipe and broiled to perfection in the tandoor

### **CHICKEN HARIYALI 13.95**

Boneless grilled chicken marinated in mint, coriander and cooked to perfection

### **MALAI KABAB 13.95**

Filet of chicken breast, marinated in cream cheese and freshly ground spices, then grilled in the tandoor

### **TANDOORI CHICKEN 12.95**

Tender chicken with bone and boneless, marinated in yogurt, lemon juice, and plenty of mild spices, roasted in the tandoor

### **TANDOORI SHRIMP 17.95**

Jumbo shrimp marinated in herbs and delicately broiled in the clay oven

### **FISH TIKKA 15.95**

Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in clay oven

### **TANDOORI LAMB 19.95**

Tender morsels of lamb chop marinated in spice and herbs, cooked in clay oven

### **SHEEKH KABAB 14.95**

Minced lamb marinated in spices and herbs and broiled to perfection

### **PANEER TIKKA 11.95**

Fresh Indian homemade cheese cubes, marinated in spices, grilled to perfection in clay oven. Served with onions and bell pepper

## BIRIYANI - RICE SPECIAL

Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot.

### **CHICKEN BIRIYANI 13.95**

Chicken marinated with spices and saffron, then steam cooked naturally fragrant basmati rice sprinkled with nuts

### **LAMB BIRIYANI 14.95**

A classic Mughal dish succulent pieces of curried lamb cooked with basmati rice gently flavored with saffron and nuts

### **SHRIMP BIRIYANI 15.95**

Long grain basmati rice flavored with saffron and cooked together with shrimp and nuts in a delicate blend of spices

### **GARDEN SPECIAL BIRIYANI 16.95**

Long grain basmati rice flavored with saffron and cooked together with shrimp, scallop, chicken and nuts in a delicate blend of spices

### **VEGETABLE BIRIYANI 12.95**

Naturally fragrant basmati rice steamed cooked with fresh garden vegetables and sprinkled with nuts

## CHICKEN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

### **CHICKEN TIKKA MASALA 12.95**

Tender chicken breast roasted in our clay oven, then simmered in a tomato & cream sauce

### **CHICKEN VINDALOO 11.95**

South Indian favorite chicken with potatoes in a highly spiced tangy hot sauce

### **CHICKEN CURRY 11.95**

Boneless chicken cooked in a heavenly curry sauce, seasoned to your taste

### **CHICKEN PATIA 11.95**

Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions

### **CHICKEN KORMA 11.95**

Boneless chicken simmered in a mild cream sauce, garnished with almonds and cashews

**CHICKEN JAL-FREZI 12.95**

Fresh chicken morsels sauteed in a wok with ginger, onion, bell pepper, tomato and spices

**CHICKEN SAAG 11.95**

Tender pieces of chicken sauteed with deliciously spiced spinach and fresh herbs with a touch of cream

**CHICKEN MUGLAI 12.95**

Dark meat cooked with tomato sauce, butter cream and Indian spices

**CHICKEN SABJI 11.95**

Boneless chicken sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables

**BEWALI CHICKEN 12.95**

Supreme breast of chicken marinated in mild creamy sauce with spices, broiled in clay oven, then pot roasted and garnished with nuts

**CHICKEN SHAHI 12.95**

Supreme breast of chicken marinated with fruits and nuts in mild cream sauce and spice

**CHICKEN METHI 11.95**

Dark chicken cooked in an aromatic and delightful fenugreek sauce

**CHILI CHICKEN 12.95**

Fresh pieces of chicken pan fried and sauteed in chili sauce with onions and bell peppers

**CHICKEN DHANIA 12.95**

South Indian special Boneless chicken cooked with fresh and dry coriander sauce

**CHICKEN KADAI 12.95**

Boneless chicken cooked in a thick sauce with onion, bell pepper, tomato, ginger, garlic and herbs

**CHICKEN MADRAS 12.95**

South Indian special Boneless chicken cooked with coconut, sweet and sour sauce

**CHICKEN PESHAWARI 12.95**

Juicy pieces of chicken with a touch of yogurt and black pepper

**CHICKEN MAKHANI 12.95**

Boneless shredded, succulent breast of chicken roasted in our clay oven and then simmered in a tomato and cream sauce

**CHICKEN ADRAKI 12.95**

Boneless chicken cooked with onion, ginger and tomato curry sauce

## SEAFOOD SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

### **SEAFOOD MASALA 15.95**

Shrimp or scallop or salmon simmered in a tomato and cream sauce with touch of fenugreek leaves

### **SHRIMP OR SCALLOP PATIA 14.95**

Shrimp or scallop sauteed with sweet and sour mangoes, touch of ginger, scallions and spices

### **SHRIMP OR SCALLOP MUSHROOM 14.95**

Shrimp or scallop with fresh mushrooms sauteed with mildly spiced tomato and onion curry sauce

### **SEAFOOD VINDALOO 14.95**

Jumbo Shrimp, scallop and fish cooked with potatoes in a highly spiced and tangy sauce

### **SHRIMP CURRY 14.95**

Jumbo Shrimp simmered slowly in onion and tomato curry sauce

### **SHRIMP OR SCALLOP KADAI 14.95**

Jumbo Shrimp or scallop sauteed in wok with onions, bell peppers, tomato, ginger, garlic and herbs

### **SHRIMP SAAG 14.95**

Jumbo Shrimp sauteed with deliciously spiced spinach and fresh herbs with a touch of cream

### **SHRIMP OR SCALLOP KORMA 14.95**

Shrimp or scallop simmered in a mild cream sauce, garnished with almonds and cashews

### **CRAB MEAT CURRY 15.95**

Crab meat cooked in our chef's special sauce, seasoned to your taste

### **FISH / SHRIMP GOA CURRY (All the way from Goa ) 14.95**

Fresh salmon or shrimp simmered in a special coconut sauce

## LAMB DELICACIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

### **LAMB ROGAN JOSH 12.95**

Pieces of lean lamb cooked in heavenly curry sauce with a touch of sour cream

### **KADAI GOSHT 12.95**

Diced lamb sauteed in a wok with onion, pepper, tomato, ginger, garlic and herbs

### **LAMB VINDALOO 12.95**

A South Indian favourite highly spiced lamb with potato cooked in a tangy hot sauce

### **LAMB CURRY 12.95**

Marinated lamb cooked in thick onion and tomato curry sauce

### **LAMB TIKKA MASALA 13.95**

Tender pieces of lamb roasted in our clay oven, then simmered in a tomato and cream sauce

### **SAAG GOSHT 12.95**

Tender pieces of lamb cooked with generous portions of spinach and herbs with a touch of cream

### **LAMB MANGO 12.95**

Lamb with mango, aromatic herbs, touch of ginger, garlic and scallion

### **LAMB SABJI 12.95**

Tender pieces of cooked lamb sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables

### **LAMB KORMA 12.95**

Lamb cooked with mild cream sauce garnished with almond and cashews

### **KEEMA MATAR 13.95**

Minced lamb with green peas cooked in a creamy sauce and ground spices

### **LAMB METHI 12.95**

Diced lamb cooked in a delightfully aromatic fenugreek sauce



## VEGAN AND VEGETARIAN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

### **METHI MALAI MATAR 12.95**

Fenugreek leaves and green peas in a rich creamy curry

### **PANEER BHURJI MAKHANI 12.95**

Homemade shredded cheese cooked in onions and tomato creamy sauce with fresh herbs

### **PANEER MAKHANI 11.95**

Homemade cheese cubes cooked in onion and tomato creamy sauce with fresh herbs

### **PANEER TIKKA MASALA 11.95**

Homemade cheese cubes cooked with onions, bell peppers in tomato creamy sauce

### **SHAHI PANEER 11.95**

Homemade cheese cubes cooked in light creamy sauce and special blend of spice sprinkled with nuts

### **SAAG PANEER 11.95**

Deliciously cooked spinach with ( or without ) homemade Indian cheese cubes cooked in mild spices and herbs with a touch of cream

### **PANEER JALFREZI 11.95**

Homemade cheese cubes sautéd in wok with ginger, garlic, onions, bell pepper and tomato

### **MATAR PANEER 11.95**

Green peas with homemade Indian cheese cooked in a mild creamy sauce

### **LEECHI NARGIS 11.95**

Leechi fruit and cubes of homemade cheese in mild creamy sauce

### **KAJU CURRY 12.95**

Cashew nuts cooked with mild creamy sauce

### **MALAI KOFTA 11.95**

Homemade Indian cheese stuffed in vegetable balls, cooked in light cream sauce and special blend of spices, sprinkled with nuts

### **VEGETABLE KORMA 10.95**

Garden fresh vegetable cooked in light cream sauce and special blend of spices, sprinkled with nuts

**VEGETABLE MAKHANI 10.95**

Garden fresh mixed vegetables cooked in light cream, onion and tomato sauce with special blend of spices

**MUSHROOM MATAR 11.95**

Fresh mushroom and green peas cooked with mild creamy sauce

**MUSHROOM SAAG 10.95**

Mushrooms cooked with spices, spinach and herbs with a touch of cream

**CHANA SAAG 10.95**

Chickpeas cooked with spices, spinach and herbs with a touch of cream

**CORN SAAG 10.95**

Corn cooked with spices, spinach and herbs with a touch of cream

**ALOO PALAK OR SABJI PALAK 10.95**

Diced potatoes cooked with spiced spinach and herbs or mixed vegetables

**ALOO GOBHI MATAR 10.95**

Potatoes, peas and cauliflower cooked in spices with ginger, garlic and tomato

**MATAR ALOO 9.95**

Green peas with potato cooked in a mild spiced sauce

**BOMBAY ALOO 9.95**

Diced potatoes with onion, peppers, tomato and mustard seeds

**ALOO CURRY 9.95**

Diced potatoes cooked with spiced curry sauce

**VEGETABLE PATIA 9.95**

Fresh vegetable cooked with sweet & sour mangoes, spices and herbs with a touch of ginger

**VEGETABLE KADAI 9.95**

Vegetable mixed with onion, bell pepper, tomato, thick sauce, ginger, garlic and herbs

**SABJI VINDALOO 9.95**

Mixed vegetable cooked with spices and tangy sharp sauce

**MUSHROOM BROCCOLI KADAI 9.95**

Fresh mushrooms and broccoli sautéed in a wok with onion, bell pepper, tomato, garlic and herbs

**BHINDI MASALA 10.95**

Fresh baby okra sautéed in butter with onion, pepper, tomato and spices

**ALOO BAINGAN 10.95**

Potatoes and eggplant sautéed with ginger, tomato, onion and spices

**BAINGAN BHARTHA 10.95**

Roasted eggplant cooked with green peas, onion, tomato and mild spices

**BAINGAN BAHAR 10.95**

Eggplant cooked with sweet and sour sauce with onion, bell pepper, tomato, garlic, ginger and herbs

**DAL MAKHANI 9.95**

Slow simmered black lentil sautéed in butter with fresh garlic, ginger and tomato

**DAL TADKA 9.95**

Yellow lentil sautéed in butter with fresh garlic, ginger and tomato

**CHANA MASALA 10.95**

Chickpeas cooked with onion and tomato curry sauce

**CHANA PESHAWARI 10.95**

Chickpeas cooked with yogurt and black pepper in North Indian Style

**CHANA BATURA 12.95**

Chickpeas cooked with onion and tomato sauce, served with deep fried bread

**RAJMAH 11.95**

Red kidney beans in a thick gravy with spices

## BREADS

An Indian meal is not complete without bread !  
All our breads are freshly baked per order in our Tandoor ( Clay oven )

**NAAN 2.25**

Traditional Punjabi white bread baked in our clay oven

**ROTI 1.95**

Whole wheat bread

**PURI 2.95**

Puffed whole wheat fried bread

**GARLIC NAAN 3.95**

Naan bread topped with fresh garlic and herbs, then baked in our clay oven

**CHEESE NAAN 3.95**

Naan bread stuffed with American ( yellow ) cheese

**CHILI NAAN 3.95**

(Hot and Spicy - Not recommended for kids)  
Lightly buttered naan bread stuffed with green chilies

**KEEMA NAAN 3.95**

Scrumptous naan bread stuffed with shredded chicken and herbs

**MUSHROOM NAAN 3.95**

Indian bread stuffed with chopped mushroom and fresh herbs

**PESHAWARI NAAN 3.95**

Soft and fluffy naan bread stuffed with cherries, cashews, almonds and raisins. A delicious treat!

**PARATHA 2.50**

Uneven layered whole wheat bread topped with melted butter

**ALOO PARATHA 3.50**

Paratha bread stuffed with mildly spiced potato

**MINT PARATHA 3.50**

Paratha bread stuffed with mildly spiced mint

**LACCHA PARATHA 2.95**

Multi layered whole wheat bread topped with butter

**ONION AND PANEER KULCHA 3.95**

Bread stuffed with onion and homemade cheese

**ONION AND METHI KULCHA 3.95**

Bread stuffed with onion and fenugreek leaves

**BREAD BASKET 7.50**

Assortment from our clay oven, garlic naan, roti and naan

## **PULAVS (RICE SPECIALITIES)**

**JEERA RICE 2.95**

Plain rice with cumin seeds

**COCONUT RICE 8.95**

Fresh coconut cooked with whole chili and peanuts

**PEAS PULAV 8.95**

Rice cooked with green peas and fried onion

**KASHMIRI PULAV 9.95**

Rice pulav cooked with fresh fruits, vegetables, nuts, homemade cheese and served with Raita

**LEMON RICE 8.95**

Saffron rice cooked with lentils and lemon sauce

**TOMATO RICE 8.95**

Saffron rice cooked with tomatoes and spices

## **TEMPTING DESSERTS**

**KULFI OR MANGO KULFI 2.95**

An authentic Indian ice cream made with milk and nuts or milk and mangoes

**GAJJAR HALWA 4.95**

Sweet dessert pudding made with grated carrot, whole milk, dried fruits and nuts

**GULAB JAMUN 2.95**

Light pastry balls dipped in cinnamon flavored sweet syrup

**CHEESE CAKE 3.25**

New York style cheese cake

**ICE CREAM 2.95**

Your choice: Vanilla, Pistachio, Strawberry, Coconut or Mint Chocolate

**KHEER 2.50**

Traditional Indian rice pudding with nuts, flavored with cardamom and rose

**MANGO PUDDING 2.50**

Mango flavored vanilla pudding

**RAS MALAI (Served chilled) 2.95**

Chilled cream cheese dumplings topped with reduced sweetened milk and exotic nuts

**MALAI KULFI 4.95**

Traditional Indian ice cream made with milk (malai) and nuts

**MANGO MOUSSE 3.95**

Mango cream with white bread, fruits and nuts

## BEVERAGES

**LASSI SWEET 3.25**

Mango / Strawberry / Rose

Refreshing yogurt shake served plain or mango or strawberry or rose flavored

**MANGO OR STRAWBERRY SHAKE 3.25**

A special blend of mango or strawberry milk shake

**PINA COLADA OR STRAWBERRY DAIQUIRI 3.95**

(Non alcoholic)

**MANGO JUICE 3.25**

**SODA (Free Refills) 1.75**

**ICED TEA (Free Refills) 1.75**

**INDIAN TEA (Free Refills) 1.75**

**COFFEE (Free Refills) 1.75**

**CHAI 2.25**

Traditional spiced tea with milk

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Indian Garden, Yardley, 676 Stoney Hill Road, PA 19067