

- Mutter Paneer** Fresh green peas cooked with home-made cheese cubes and a variety of herbs and light spices \$13
- Shahi Navratan Korma** Nine fresh garden vegetables in a creamy sauce w/ almonds, cashews, raisins and spices \$13
- Aloo Palak** Fresh spinach cooked with potato balls and freshly ground garlic, ginger and exotic spices \$13
- Bhindi Masala Kadahi** Fresh Okra, cooked with onions, ginger, tomatoes and Indian spices \$14
- Dal Makhni** Black lentils cooked with fresh herbs and spices, sauteed in butter and garnished with fresh coriander \$12
- Shahi Paneer Korma** Homemade cheese cubes sauteed with fresh ginger, garlic, onion and tomato garnished with nuts and raisins and cooked in a creamy sauce \$14

Tandoor Specialties

- Tandoori Chicken** Tender chicken, marinated in yogurt and spices and baked on skewers in our Tandoor oven
half \$12 full \$19
- Tandoori Tikka** Boneless white meat chicken cubes marinated in yogurt & freshly ground spices, cooked on skewers over charcoal \$15
- Seekh Kabab** Finely minced lamb, seasoned w/ chopped onions, herbs and spices then baked on skewers in our Tandoor \$13
- Tandoori Salmon Tikka** Thick pieces of fresh salmon filet marinated, baked in our tandoor, served w/ Bistro potatoes \$18
- Tandoori Shrimp** Fresh jumbo shrimp marinated in delicately spiced yogurt and baked on skewers in our Tandoor \$17
- Tandoori Mixed Grill** Combination of sizzling Tandoori specialties like Tangari Chicken, Chicken Tikka, Boti Kabab, Seekh Kabab, and Tandoori Shrimp served with sauteed onions, garnished with garden salad \$17
- Tandoori Mixed Vegetable Grill** Fresh vegetables like cauliflower, tomatoes, onions, summer squash, green peppers, mushrooms, broccoli and zucchini marinated, delicately spiced and barbequed in our Tandoor \$15
- Tandoori Tamarind Duck** Twin boneless breasts of duck, marinated and barbequed in our Tandoor and served with a delightfully tangy tamarind sauce \$19

Fresh Baked Indian Breads

- Naan** Leavened white flour bread baked in our Tandoor \$3
- Aloo Naan** Leavened bread stuffed with potatoes and spices baked in our Tandoor \$4
- Punjabi Paratha** Multi-layered whole wheat bread, cooked with butter on a griddle \$3
- Chapati** Thin, leavened bread, cooked on a griddle served with or without butter (2 pieces) \$3.50
- Garlic Naan** Leavened white flour bread stuffed with chopped fresh garlic and coriander and baked in our Tandoor \$3.50
- Chicken Pesto Naan** Handmade bread stuffed with diced chicken and pesto sauce \$5
- Gobhi Paratha** Whole wheat bread stuffed w/ cauliflower and cooked on a griddle w/ butter \$4
- Keema Naan** White flour bread stuffed with spices and minced lamb \$4.50
- Onion Kulcha** Leavened white bread stuffed with onions and baked in our Tandoor \$4
- Poori** Whole wheat, deep fried puffed bread (2 pieces) \$3.50

- Aloo Paratha** Whole wheat bread, stuffed with spiced potatoes, cooked on a griddle with butter \$4
- Pashawary Naan** Leavened white flour bread stuffed with raisins and almonds, baked in a clay oven \$4.50

Rice Specialties

We use Basmati Rice which is India's famous long-grained, flavorful thin rice. All Biryani served with Raita and Chutney

- Vegetable Biryani** Basmati Rice cooked with exotic spices, herbs, fresh vegetables, cashews, almonds and raisins \$13
- Chicken Biryani** Basmati Rice, chicken chunks, fresh vegetables, nuts, raisins and spices garnished with fresh coriander \$13
- Lamb Biryani** Juicy pieces of lamb, fresh vegetables, Basmati Rice and spices, garnished with almonds, cashews and raisins \$14
- Beef Biryani** Basmati Rice, spicy beef chunks, fresh vegetables, almonds, cashews and raisins and flavored with saffron \$12
- Shrimp Biryani** Saffron flavored Basmati Rice cooked with shrimp, almonds, cashews, raisins and vegetables \$16
- Cafe of India Special Biryani** Basmati Rice cooked in butter with shrimp, fish, chicken, lamb, beef, paneer (cheese), vegetables, almonds, cashews, raisins and garnished with fresh coriander \$16

We cater to your taste.
☺ Mild ☺☺ Medium ☺☺☺ Hot

Beverages

- Lassi** A delicious yogurt shake (sweet or salty) with rosewater \$3
- Mango Lassi** A delicious mango yogurt shake \$3.50
- Fruit Juice** Flavors include: Mango, Pineapple, Grapefruit, Apple or Cranberry \$2
- Soda, Tea & Coffee** \$2
- Non Alcoholic Beer** \$4
- Mineral Water** \$5
- Masala Tea** (Darjeeling tea made with flavorful spices and milk boiled together in water) \$2
- Espresso** \$3
- Cappuccino** \$3.50
- Fresh Squeezed Orange Juice** \$3.50
- Fresh Squeezed Lemonade** \$3

Side Orders

- Raita** Yogurt with shredded cucumbers, potato and mint \$2.50
- Plain Yogurt** \$2
- Papadum** Lightly spiced lentil wafer \$2
- Mixed Pickle** \$2
- Garden Salad** \$3.50
- Mango Chutney** \$2

Lunch/Brunch Buffet

Join us daily for the finest array of Indian cuisine in the area. Ever changing appetizers, entrees, soup, salad and dessert served with fresh baked naan and homemade chutnies and dressing. It's all you can eat for a very reasonable price.

Catering

Our catering division is ready to serve your needs. Whether it be a small, private party or a huge corporate function, we have everything you need to make your event exciting, memorable and, of course, delicious. Call our catering director at 617-262-4770 to book your event today.



Visit us online at www.cafeofindia.com

18% gratuity added for parties of 6 or more Also Available Takeout, Delivery and Catering. Minimum American Express, Visa/Master Card must be over \$15.00

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☺ Mild ☺☺ Medium ☺☺☺ Hot



52A Brattle Street, Harvard Square
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Tel. (617) 661-0683
Fax. (617) 661-5922

Hours: Breakfast: 7am-Noon Sat. & Sun.
Lunch Buffet: Mon.-Fri. 11:30-3pm
Dinner: 3-11pm daily
Sat. & Sun.- Special Brunch Buffet Noon-3pm

Visa/Master Card must be over \$15.00

Cafe of India Breakfast

Every weekend, we offer a complete menu of American and Indian breakfast specialties that will delight your palate. Our hours are from 7am-Noon on Saturday and Sunday. These are a few sample items from a much larger menu and are not available for takeout except during these hours.

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| EARLY MORNING EYE OPENER | \$6.95 |
| Freshly squeezed orange juice, fried eggs or omelettes of your choice, sausage or bacon, hash browns, toast, jam, marmalade, tea or coffee | |
| Maharajah Nashta | \$7.95 |
| Freshly squeezed orange juice, fruit salad, choice of Indian breakfast, tea or coffee. | |

A La Carte:

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| Breakfast Pastries | \$1.95 |
| Choose from a selection of Croissants, Naan, Danish, muffins, bagels and breads served with Jam, Marmalade, Cream Cheese and Butter | |
| Eggs all the way, any way: | |
| Over easy, sunny side, well done, scrambled with chives, poached, boiled with choice of toast or English muffin or bagel, hash browns, coffee or tea | |
| 1 Egg | \$2.95 |
| 2 Eggs | \$3.50 |

Omelettes:

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| Three Egg Omelettes (Regular or Egg beater) with a choice of Toast, Naan, English Muffin, Bagel, Tea or Coffee (add-ons in any omelette \$04 | |
| Gruyere and Leek | \$5.95 |
| Cheddar & Scallion | \$5.95 |
| Fine Herbs | \$5.95 |
| Ham & Swiss Cheese | \$5.95 |
| Western Omelette with onion Pepper and Ham | \$5.95 |
| Paneer (Indian Cottage cheese) and Fenugreek | \$5.95 |
| Spinach and Mushroom | \$5.95 |
| Egg White Omelette | \$5.95 |
| Veggie Omelette with Cheese | \$6.95 |
| Masala omelette or scrambled (bhurjee) | \$5.95 |

Cafe's Indian Breakfast

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| Poori Masala | \$5.95 |
| Deep fried whole wheat bread, served with a potato masala | |
| Chana Bhatara | \$5.95 |
| Deep-fried leavened bread served with a chick-pea curry | |
| Masala Dosa | \$5.95 |
| Crispy rice flour and lentil sourdough crepe with Potato filling served with coconut chutney and sambar | |
| Chicken Dosa | \$6.95 |
| Crispy rice flour and lentil sourdough crepe with a chicken, filling served with coconut chutney and sambar | |
| Idli with Sambar | \$5.95 |
| Steamed rice flour sourdough cakes served with coconut chutney and sambar | |
| Vada with Sambar | \$5.95 |
| Deep-fried lentil sourdough doughnuts with coconut chutney and sambar | |
| Upma | \$4.95 |

Nightly Dinner Menu

Soup

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| Mulligatawny Soup Spicy hot soup, made with lentils, vegetables and spices | \$4 |
| Chicken Soup Boneless chicken soup, with herbs and spices | \$4 |
| Nariyal Soup Creamy shredded coconut milk soup, with nuts and flavored with Indian cardamom | \$4 |
| Tomato Soup Creamy tomato with exotic spices | \$4 |

Salads

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| Garden Salad Fresh garden vegetables and greens served with special yogurt & roasted mustard seed dressing | \$5 |
| Tandoori Tikka Salad Strips of barbecued white meat chicken served over garden salad with our special yogurt and roasted mustard seed dressing .. | \$7 |
| Jhinga Salad Jumbo shrimp served over garden salad with our chef's very special dressing | \$9 |

Dinners for One or Two

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| Cafe Vegetarian Thali A traditional vegetarian Indian meal served in a Thali, with Vegetable Soup, Samosa, choice of two vegetarian entree, Raita, Rice Pullau, Poori, dessert and teal/coffee | \$16 |
| Cafe Vegetarian Dinner for Two Vegetable soup, Vegetable Samosa, choice of two vegetarian entrees, Naan, Raita, Rice Pullau dessert and teal/coffee | \$30 |
| Cafe Special Dinner for One Soup, Vegetable Samosa, sizzling Tandoori Chicken, Chicken Tikka, Seekh Kabab, choice of any entree, (excluding Tandoori Specials) Rice Pullau, Naan, dessert and teal/coffee | \$19 |
| Cafe Royal Dinner for Two Soup, Samosas, Seekh Kabab, Chicken Tandoori, Chicken Tikka, Boti Kabab, Choice of two entrees, (excluding Tandoori Specials) Rice Pullau, Naan, dessert and teal/coffee | \$37 |

Cold Appetizers

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| Aloo Papri Spiced potatoes with fried wheat puffy wafers, garnished with spicy yogurt and a sweet and sour sauce | \$5 |
| Chicken Chaat Cubes of white meat chicken and cucumber delicately tossed in our own sweet and sour tangy yogurt sauce | \$5 |
| Shrimp Chaat Succulent shrimp and cucumber delicately tossed in spicy yogurt and our very own sweet and sour tangy sauce | \$8 |

Hot Appetizers

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| Vegetable Samosa Light spicy turnovers stuffed with potatoes and green peas | \$4 |
| Vegetable Pakoras Fresh cut vegetables, deep fried in chick-pea batter .. | \$4 |
| Aloo Tikki Flavorful potato patties, deep-fried in chick-pea batter | \$4 |
| Paneer Pakoras Fresh home-made cheese, deep fried in spicy chick-pea batter | \$4 |
| Cafe Vegetarian Platter Assorted combination of Vegetable Pakoras, Samosa, Tikki and Cheese Pakora | \$8 |
| Meat Samosas Light spicy turnovers stuffed with minced lamb and spices .. | \$4 |
| Chicken Pakoras Boneless tender pieces of chicken, deep fried in chick-pea batter | \$5 |

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| Shrimp Poori Sautéed shrimp served with deep fried poori bread | \$8 |
| Chicken Tikka Tender pieces of white meat chicken marinated in spicy yogurt and cooked on skewers in tandoor | \$6 |
| Cafe Non-Vegetarian Platter Combination of Meat Samosa, Chicken Tikka, Seekh Kabab and Chicken Pakoras | \$9 |
| Chef's Special Combination Platter Chef's daily selection of vegetarian and non-vegetarian appetizers | \$10 |
| All appetizers served with house salad and mint, onion, and Tamarind Chutnies | |

Duck Specialties

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| Duck Kabab Kadahi Barbequed boneless duck breast pieces cooked with sliced peppers, button mushrooms, tomatoes, freshly ground ginger and garlic with a light sauce of exotic spices, garnished with fresh coriander and served in a miniature wok | \$19 |
| Duck Tikka Saagwala Boneless pieces of duck breast, Tandoori style, cooked with fresh spinach and flavored with freshly ground ginger, garlic and spices | \$19 |

Chicken

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| Chicken Tikka Masala Cubes of white meat chicken Tandoori style, cooked in rich, creamy tomato sauce | \$14 |
| Chicken Jalfrezi Boneless white meat Tandoori chicken cooked with vegetables, fresh herbs and exotic spices | \$14 |
| Chicken Vindaloo Boneless chicken cooked with potatoes in a tangy & spicy hot sauce | \$14 |
| Shahi Chicken Korma Chicken cooked with exotic spices, herbs, cashews, raisins and a mild cream sauce | \$14 |
| Chicken Saagwala Boneless chicken cooked with spinach and flavored with freshly ground ginger, garlic and spices | \$14 |
| Chicken Curry Boneless chicken cooked in thick curry sauce and garnished with fresh coriander | \$13 |
| Chicken Makhni Boneless marinated white meat chicken cooked in tomato sauce with cashews, almonds and raisins, touched with cream and spices | \$14 |
| Tandoori Chicken Dalwala Tender pieces of white meat chicken, Tandoori style with black lentils and exotic spices, garnished with fresh coriander | \$14 |
| Chicken Tikka Kadahi Barbequed boneless white meat chicken marinated in a spicy yogurt, baked in our clay oven and mixed with sliced onions, peppers, tomatoes, mushrooms in a sauce with exotic spices. Served in a miniature wok | \$15 |
| Chicken Do-Piazza Boneless marinated white meat chicken pan roasted with onions, tomatoes, green peppers, scallions and spices | \$14 |

Beef

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| Beef Curry Chunks of beef cooked in exotic spices and a thick, rich curry sauce | \$12 |
| Beef Saagwala Beef cooked with fresh spinach and exotic spices | \$13 |
| Beef Vindaloo Beef cubes cooked in a spicy sauce with potatoes and a touch of vinegar | \$13 |
| Beef Bhuna Boneless Beef pieces cooked with sliced onion, tomato & rich spices, garnished with fresh coriander | \$13 |
| Beef Mushroom Chunks of beef cooked with fresh mushrooms and a blend of fresh ground spices | \$13 |
| Beef Korma Beef cooked with exotic spices, herbs cashews, raisins and a mild cream sauce | \$13 |

Lamb

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| Lamb Curry Cubes of lamb in thick, rich gravy of exotic Indian spices and herbs | \$13 |
| Lamb Vindaloo A specialty of Goa, lamb pieces marinated in vinegar and spices, cooked with potatoes in a spicy tomato and onion sauce | \$14 |
| Lamb Korma Lamb cooked with exotic spices, herbs, cashews, almonds and raisins in a mild cream sauce | \$14 |
| Lamb Do-Piazza Pieces of Tandoori lamb roasted with sliced onions, tomatoes, green peppers and spices, garnished with fresh coriander | \$15 |
| Lamb Tikka Saagwala Chunks of boneless barbequed lamb, cooked with spinach and exotic spices, garnished with fresh coriander | \$15 |
| Rogan Josh A specialty from Kashmir. Lean lamb pieces cooked in yogurt, almonds and a blend of fragrant spices | \$15 |
| Keema Mutter Minced Lamb cooked with green peas, onions, tomato, herbs and spices | \$13 |
| Lamb Tikka Masala Cubes of Lamb baked in a clay oven and folded into a delicately creamy tomato sauce | \$15 |

Seafood

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| Fish Curry Chunks of fresh swordfish cooked in a spicy curry sauce and garnished with fresh coriander | \$16 |
| Shrimp Curry Juicy shrimp cooked in a spicy curry sauce and garnished with fresh coriander | \$16 |
| Tandoori Swordfish Masala Chunks of fresh swordfish in a rich creamy tomato sauce, with fresh coriander | \$17 |
| Shrimp Saagwala Juicy shrimp cooked with fresh spinach and exotic India spices | \$17 |
| Shrimp Vindaloo Shrimp cooked in a spicy curry sauce w/ potatoes, onions and tomatoes, touched w/ vinegar | \$17 |
| Shahi Shrimp Korma Juicy jumbo shrimp cooked in a creamy sauce with nuts and raisins | \$17 |
| Fish Do-Piazza Kadahi Fresh fish pan roasted w/ ginger, garlic, onion, tomato, lightly touched w/ exotic spices | \$17 |
| Tandoori Shrimp Masala Fresh jumbo shrimp, Tandoori style, cooked in a rich creamy tomato sauce garnished with fresh coriander | \$17 |
| Shrimp Do-Piazza Juicy shrimp pan roasted w/ ginger, garlic, onion, tomato, lightly touched w/ exotic spices | \$17 |

Vegetarian

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| Malai Kofta Vegetable balls cooked in an onion and creamy tomato sauce with almonds, cashews and raisins | \$13 |
| Mixed Vegetables Mixed garden fresh vegetables cooked with herbs and spices | \$12 |
| Aloo Mutter Fresh green peas in a delicately spiced sauce with potato balls | \$12 |
| Aloo Chole Whole chick-peas and potato balls cooked w/ onions, tomatoes, spices, sauce garnished with fresh coriander | \$12 |
| Baingan Bhartha An eggplant specialty baked over open flame, mashed, then sautéed with onions, tomato garlic, ginger, and spices, garnished with fresh coriander | \$13 |
| Shahi Aloo Gobhi Cauliflower and potatoes cooked with tomato, onion, herbs and spices garnished with fresh coriander | \$13 |
| Saag Paneer Cubes of home-made cheese cooked with fresh spinach and spices, garnished with fresh coriander | \$13 |