**Tandoori Specialties**

- **Tandoori Chicken** Tender chicken, marinated in yogurt and spices and baked on skewers in our Tandoori oven .................................................. $8 12
- **Tandoori Tikka** Marinated white meat chicken breasts marinated in yogurt & fresh ground spices, cooked on skewers over charcoal ........................................ $15
- **Seekh Kabab** Freshly minced lamb, seasoned with chopped onions, herbs and spices are baked on skewers in our Tandoor ............................................. $13
- **Tandoori Salmon Tikka** Thick pieces of fresh salmon fish marinated, baked in our tandoor, served w/ batac potatoes .................................................. $18
- **Tandoori Shrimp** Fresh jumbo shrimp marinated in yogurt & spices and baked on skewers in our Tandoor .................................................. $17
- **Tandoori Mixed Grill** Combination of assorted Tandoori specialties like Tandoori Chicken, Tandoori Tikka, Seekh Kabab, Seekh Kabab, and Tandoori Shrimp served with assorted onions, garnished with garden salad .................................................................................. $17
- **Tandoori Mixed Vegetable Grill** Fresh vegetables like cauliflower, tomatoes, onions, summer squash, green bell peppers, zucchini, broccoli and assorted marinaded, deliciously spiced and barbequed in our Tandoor .................................................. $15
- **Tandoori Tamarind Duck** Twin leanly trimmed of fat, marinated and barbequed in our Tandoor and served with a deliciously tangy tamarind sauce ................................................................. $19

**Fresh Baked Indian Breads**

- **Naan** Leavened white flour bread baked in our Tandoor .................................................. $3
- **Aloo Naan** Leavened white flour bread stuffed with potatoes and spices baked in our Tandoor .................................................. $4
- **Chapati** Thin, leavened bread, cooked as a griddle served with or without butter .................................................. $2
- **Garlic Naan** Leavened white flour bread with fresh garlic and coriander and baked in our Tandoor .................................................. $3.50
- **Chicken Pesto Naan** Handmade bread stuffed with chicken and pesto ......................... $5
- **Gobi Paratha** Whole wheat bread stuffed with cauliflower and cooked on a griddle with butter .................................................. $4
- **Keema Naan** White flour bread stuffed with spices and minced lamb ......................... $4.50
- **Onion Kulcha** Leavened white bread stuffed with onion and baked in our Tandoor .................................................. $4
- **Poori** Whole wheat, deep fried fluffy bread .................................................. $3.50

**Aloo Paratha** Whole wheat bread, stuffed with spiced potatoes, cooked on a griddle with butter .................................................. $4

**Pav Bhaji Naan** Leavened white flour bread stuffed with potatoes and mixed vegetables, baked in a clay oven .................................................. $4.50

**Rice Specialties**

- **Biryani** Baked rice, mixed with selection of vegetables, herbs, fresh vegetables, cashews, almonds and raisins .................................................. $13
- **Lamb Biryani** Baked rice, cooked with lamb, mixed with vegetables, cashews, almonds and raisins .................................................. $13
- **Chicken Biryani** Baked rice, cooked with fresh chicken, mixed with vegetables, cashews, almonds and raisins .................................................. $13
- **Beef Biryani** Baked rice, cooked with beef, mixed with vegetables, cashews, almonds and raisins .................................................. $13
- **Shrimp Biryani** Baked rice, cooked with shrimp, mixed with vegetables, cashews, almonds and raisins .................................................. $13

- **Cafe of India Special Biryani** Baked rice cooked in butter with shrimp, chicken, lamb, beef, and vegetables .................................................. $16

**Beverages**

- **Lassi** A delicious yogurt shake (sweet or salty) with rose water .................................................. $3
- **Mango Lassi** A delicious mango yogurt shake .................................................. $3.50
- **Fruit Juice** Fruits include Mango, Pineapple, Guava, Apple or Cranberry .................................................. $2
- **Soda, Tea & Coffee** .................................................. $2
- **Non Alcoholic Beer** .................................................. $4
- **Mineral Water** .................................................. $4.50
- **Masala Tea** (Decaff or tea made with flavorful spices and milk boiled together in water) .................................................. $2
- **Espresso** .................................................. $3
- **Cappuccino** .................................................. $3.50
- **Fresh Squeezed Orange Juice** .................................................. $2.50
- **Fresh Squeezed Lemonade** .................................................. $3

**Side Orders**

- **Raita** Yogurt with shredded cucumbers, peanuts and mint .................................................. $2.50
- **Plain Yoga** .................................................. $2
- **Papadum** Lightly spiced local 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 chutney's and dressing. 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

We Cater to your taste

**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 7:00 AM to 11:00 AM 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.

**EARLY MORNING EYE OPENER** $6.95
Freshly squeezed orange juice, fried eggs or omelets of your choice, sausage or bacon, hash browns, toast, English muffin, and coffee.

**Maharajah Natasha** $7.95
Freshly squeezed orange juice, fruit salad, choice of Indian breads, tea or coffee.

**A La Carte:**

**Breakfast Pastries** $1.95
Choose from a selection of croissants, scones, Danish, muffins, bagel, and bagels served with jam, Marmalade, Cream Cheese and Butter.

**Eggs all the way, any way:**
One egg any style, half size, scrambled with cheese, poached, boiled with choice of toast or English muffin or bagel, fresh bacon, coffee or tea.

1 Egg $2.95
2 Eggs $3.90

**Omelettes:**
- Three Egg Omelette (Regular or Egg Bites) with a choice of Toast, Marmalade, English Muffin, Bagel or Tea or Coffee (add-ons in any omelette) $5.95
- Gravurey 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 $5.95
- Masala omelette or scrambled (blue & yes) $5.95

**Cafe’s Indian Breakfast**

**Poori Masala** $5.95
Deep fried whole wheat bread served with a chickpea curry

**Chana Bhatura** $5.95
Deep-fried lemon bread served with a chickpea curry

**Masala Dosa** $5.95
Crispy rice flour and lentil sourdough cakes served with potato lending served with coconut chutney and sambar

**Chicken Dosa** $6.95
Crispy rice flour and lentil sourdough cakes served with chicken, fillet served with coconut chutney and sambar

**Idli with Sambar** $5.95
Steamed rice flour sourdough cakes served with coconut chutney and sambar

**Uppa** $4.95
Steamed rice flour sourdough cakes served with coconut chutney and sambar

**Soup**

**Multigatamry Soup** Spicy hot soup, made with lentils, vegetables and spices $4.00

**Chicken Soup** Boneless chicken soup with herbs and spices $4.00

**Narajil Soup** Creamy shredded coconut milk soup, with nut and drained with coconut cream $4.00

**Tomato Soup** Creamy tomato soup with fresh spices $4.00

**Salads**

**Garden Salad** Fresh garden vegetables and greens served with special yogurt & mustard seed dressing $3.00

**Tandoori Tikka Salad** Sliced barbecued white meat chicken served with green garden served with special yogurt and mustard seed dressing $7.00

**Jhangi Salad** Jhinga shrimp served over garden salad with our chef’s very special dressing $9.00

**Dinners for One or Two**

**Cafe Vegetarian Thali** A traditional vegetarian Indian meal served in a Thali, with Vegetable Soup, Samosa, choice of two vegetarian entrees, Raita, Rice Pulav, Naan, dessert and tea/coffee $14.00

**Cafe Vegetarian Dinner for Two** Vegetable Soup, Samosa, choice of two entrees, Raita, Rice Pulav, Naan, dessert and tea/coffee $20.00

**Cafe Special Dinner for One Soup, Vegetable Samosa, choice of two entrees, Raita, Rice Pulav and dessert** $30.00

**Cafe Special Dinner for Two Soup, Samosa, choice of two entrees, Raita, Rice Pulav and dessert** $30.00

**Cafe Royal Dinner for Two Soup, Samosa, choice of two entrees, Raita, Rice Pulav and dessert** $33.00

**Cold Appetizers**

**Aloo Papri** Spiced potatoes stuffed with mashed wheat flour, garnished with spicy yogurt and a sweet and sour sauce $5.00

**Chicken Chaat** Cubes of white meat chicken and cucumber delicately served in our own special sauce $5.00

**Shrimp Chaat** Succulent shrimp and cucumber delicately tossed in spicy yogurt and our very own sweet and sour tangy sauce $5.00

**Hot Appetizers**

**Vegetable Samosa** Light spicy turnovers stuffed with potatoes and green peas $4.00

**Vegetable Pakoras** Fresh cut vegetables, deep fried in chickpea batter $4.00

**Aloo Tikka** Delicious potato patties, deep fried in chickpea batter $4.00

**Paneer Pakoras** Fresh homemade cheese, deep fried in spicy chickpea batter $4.00

**Chicken Tikka Platter** Assorted combination of (Chicken Pakoras, Samosa Tikka and Cheese Pakora) $5.00

**Meat Samosas** Light spicy turnovers stuffed with mixed lamb and spices $5.00

**Chicken Pakoras** Boneless chicken cutlets coated with chickpea batter $5.00

**Shrimp Puri** Served shrimp served with deep fried puri bread $8.00

**Chicken Tikka** Tender pieces of white meat chicken marinated in spicy yogurt, baked in our own special sauce $8.00

**Cafe Non-vegetarian Platter** Combination of Meat Samosa, Chicken Tikka, Seekh Kebab and Chicken Pakoras $10.00

**Chef’s Special Combination Platter** Chef’s daily selection of vegetarian and non-vegetarian appetizers $10.00

**Duck Specialties**

**Duck Kabab Kadihi** Barbecued boneless duck breast pieces cooked with salad pepper, button mushrooms, tomatoes, freshly ground ginger and garlic with a light sauce of epicurean, garnished with fresh coriander and served in a mini ramekin $19.00

**Duck Tikka Saagwala** Boneless pieces of duck breast, Tandoori style, cooked with fresh spinach and garnished with freshly ground ginger, garlic and spices $19.00

**Chicken Tikka Masala** Cubes of white meat chicken style, cooked in mild, creamy tomato sauce $14.00

**Chicken Jalfrezi** Boneless white meat Tandoori chicken cooked with vegetables, fresh herbs and exotic spices $14.00

**Chicken Vindalo** Boneless chicken cooked with potatoes in a tangy & spicy hot sauce $14.00

**Shahi Chicken Korma** Chicken cooked with exotic spices, herbs, cashew nuts and a mild cream sauce $14.00

**Chicken Saagwala** Boneless pieces of chicken cooked with fresh green spinach and flavored with freshly ground ginger, garlic and spices $14.00

**Chicken Curry** Boneless chicken cooked in thick curry sauce and garnished with fresh coriander $14.00

**Chicken Malaiki** Boneless chicken marinated white meat chicken cooked in tomato sauce with cashews, almonds and ginger, served with a side of rice and assorted odors $15.00

**Chicken Tikka Kadihi** Barbecued boneless white meat chicken marinated in a spicy yogurt, baked in our own special sauce with mixed onions, peppers, tomatoes, mushrooms in a sauce with exotic spices, served in a mini ramekin with rice $15.00

**Chicken Do-PiZa Knob** Boneless marinated white meat chicken roasted with onions, tomatoes, green peppers, sundried tomatoes and spices $14.00

**Beef Curry** Chunks of beef cooked in exotic spices and a thick, rich curry sauce $12.00

**Beef Saagwala** Beef cooked with fresh spinach and exotic spices $13.00

**Beef Vindaloo** Beef cubes cooked in a spicy sauce with peppers and a touch of vinegar $13.00

**Beef Bhuna** Boneless beef pieces cooked with mixed sauce, tomato & rich spices, garnished with fresh coriander $13.00

**Beef Mushroom** Chunks of beef cooked with mushrooms and a blend of fresh ground garlic $13.00

**Beef Korma** Beef cooked with exotic spices, herbs, cashew nuts and almonds in a mild cream sauce $13.00

**Lamb**

**Lamb Curry** Cubes of lamb in thick, rich gravy of exotic Indian spices and herbs $13.00

**Lamb Vindalo** A specialty of Goan, lamb pieces marinated in vinegar and served with potatoes in a spicy sauce and exotic sauce $13.00

**Lamb Korma** Lamb cooked with exotic spices, herbs, cashew nuts, almonds and raisins in a mild cream sauce $14.00

**Lamb Do-PiZa** Pieces of lamb bonelessly cooked with mixed sauce, tomatoes, mushrooms, almonds and a blend of exotic spices $14.00

**Keema Mutter** Minced Lamb cooked with green peas, onions, tomatoes, herbs and spices $13.00

**Lamb Tikka Masala** Cubes of Lamb baked in a city open and flited into a delicately creamy tomato sauce $15.00

**Seafood**

**Fish Curry** Chunks of fresh swordfish cooked in a spicy curry sauce and garnished with fresh coriander $16.00

**Shrimp Curry** Jumbo shrimp cooked in a spicy curry sauce and garnished with fresh coriander $16.00

**Tandoori Swordfish Masala** Chunks of fresh swordfish in a rich creamy tomato sauce, garnished with fresh coriander $17.00

**Shrimp Saagwala** Jumbo shrimp cooked with fresh spinach and exotic Indian spices $14.00

**Shrimp Vindalo** Shrimp cooked in a spicy curry sauce with potatoes, onions and tomatoes, touched with vinegar $14.00

**Shahi Shrimp Korma** Jumbo jumbo shrimp cooked in a creamy sauce with nuts and raisins $17.00

**Fish Do-PiZa Kasodi** Fresh fish pieces cooked with ginger, garlic, green onions, tomatoes, lightly touched with exotic spices $14.00

**Tandoori Shrimp Masala** Fresh jumbo shrimp, Tandoori style, cooked in a rich creamy tomato sauce garnished with fresh coriander $16.00

**Shrimp Do-PiZa Kasodi** Jumbo shrimp pieces cooked with ginger, garlic, onion, lightly touched with exotic spices $14.00

**Vegetarian**

**Malai Kofta** Vegetable balls cooked in an onion and creamy tomato sauce with almonds, cashews and raisins $13.00

**Mixed Vegetables** Mixed garden fresh vegetables cooked with herbs and spices $12.00

**Aloo Mutter** Fresh green peas in a delicately spiced sauce with potato balls $12.00

**Aloo Chhole** Whole chick peas and potatoes both cooked with onion, tomatoes, spices, sauce garnished with fresh coriander $13.00

**Baingan Bhartha** An eggplant speciality baked over open flame, marinated, then seasoned with onions, tomato garlic, ginger, spices, garnished with fresh coriander $13.00

**Shahi Aloo Gobhi** Cauliflower and potatoes cooked with tomatoes, onion, herbs and spices garnished with fresh coriander $13.00

**Saag Paneer** Cubes of home-made cheese cooked with fresh spinach and spices, garnished with fresh coriander $15.00