



INDIA

Garden

RESTAURANT

1261 Jolsom St.

Open Daily from 10:00 a.m. to 10:00 p.m.

The Indian Garden Restaurant features covered outdoor patio seating.

All you can eat Lunch Buffet, Dine In only

Appetizers

Served with homemade mini chutney and hot & sour tamarind chutney

1. Papadam - Crispy spiced lentil wafers (2)	2.00
2. Vegetable Samosa - Crisp patties, stuffed with potatoes & peas (2)	4.95
3. Onion Bhaji - Deep fried onion fritters (2)	4.95
4. Vegetable Pakora - Mixed vegetable fritters	4.95
5. Cheese Pakora - Homemade cheese pieces, deep fried	5.95
6. Fish Pakora - Deep fried fish fritters	6.95
7. Chicken Pakora - Deep fried chicken fritters	6.95
9. Clay Oven Meat Platter - Cooked in clay oven	8.95
125. Palak Pakora - Spinach coated in garbanzo batter, then deep fried	4.95
126. Bagan Pakora - Eggplant dipped in garbanzo batter	5.95

Soups, Salads & Sides

11. Dal Soup	3.95	99. Cucumber Salad	3.95
12. Chicken Soup	4.95	14. Raita	2.00
100. Mulligawtani Soup	5.95	15. Mango Chutney	2.00
13. Mixed House Salad	3.95	16. Mixed Pickle	1.50

Biryani

62. Pilav (Rice) - Saffron flavored basmati rice with peas	2.95
63. Punjabi Fry Rice - Fried with potatoes, eggs and green peas	7.95
64. Vegetable Biryani - Vegetables mixed with rice and nuts	10.95
65. Chicken Biryani - Rice with saffron chicken and nuts	12.95
66. Lamb Biryani - Basmati rice with spiced lamb	13.95
67. Prawn Biryani - Basmati rice with shrimp	14.95
110. Mushroom Biryani - Fresh mushrooms with basmati rice	10.95
150. Kashmiri Biryani - Fruits & nuts cooked with rice	11.95

Indian Clay Oven Roasted Dishes

55. Tandoori Chicken - Marinated in yogurt, ginger, garlic & onion	11.95
56. Chicken Tikka Kabab - Boneless chicken cubes	12.95
57. Boti Kabab - Boneless cubes of lamb	15.95
58. Prawn Tandoori - King prawns marinated in yogurt and spices	16.95
59. Fish Tandoori - Cubes of fish marinated in yogurt and spices	16.95
60. Seekh Kabab - Spiced minced lamb roll	15.95
61. Clay Oven Mixed Grill - Assorted clay oven specialties	18.95
144. Lamb Chops - Free range natural lamb marinated in yogurt Indian spices	20.95

Lamb Dishes

30. Classic Lamb Curry - Cooked in a blend of tomato and spices	12.95
31. Lamb-Do-Piazza - With onion, ginger, garlic, tomato and spices	13.95
32. Punjabi Lamb Curry - A North Indian style hot lamb curry	13.95
33. Lamb Saag - Cooked with spiced creamed spinach	13.95
34. Lamb Vindaloo - In hot spicy sauce with potatoes	13.95
35. Karahi Ghost - Cubes with lamb, cooked in fresh garlic	14.95
37. Lamb Korma - In mildly spiced cream sauce with nuts	13.95
38. Lamb Tikka Masala - Oven roasted lamb cubes in spicy sauce	13.95
39. Lamb Jal-Frazie - Lamb pieces pan fried with vegetables	13.95
40. Keema Mattar - With green peas, ginger, garlic, tomato & cilantro	14.95
104. Keema Masala - In spices with ginger, garlic, tomato & cilantro	14.95
105. Lamb Mushroom - Lamb cooked with fresh mushrooms	14.95
106. Lamb Coconut Curry - Lamb simmered in coconut milk	13.95
107. Hydrabadi Lamb Curry	13.95
135. Rogan Josh - Classic lamb curry with garlic, ginger & onion gravy sauce	12.95
136. Kashmiri Lamb - Clay oven roasted boti with creamy spinach	13.95

Breads - Freshly clay oven baked

17. Nan - Leavened bread baked in tandoor	2.00
18. Goat Cheese Nan - Stuffed with homemade cheese	3.95
19. Onion Kulcha - Nan stuffed with onion	2.95
20. Garlic Nan - Stuffed with fresh garlic	2.95
21. Kashmiri Nan - Stuffed with nuts, raisins, coconut and cherries	3.95
22. Chicken Nan - Stuffed with spiced bits of chicken	4.95
23. Keema Nan - Stuffed with minced lamb	4.95
24. Chapati - Whole wheat bread	2.00
25. Paratha - Buttered and multi-layered whole wheat bread	2.95
26. Aloo Paratha - Stuffed with spiced potatoes and peas	3.95
28. Assorted Garden Basket - Garlic nan, onion kulcha & plain nan	7.95
29. Gobhi Paratha - Stuffed with spices and cauliflower	3.95
130. Chili Nan - Stuffed with fresh chili	3.95
131. Spinach Nan - Stuffed with fresh spinach	3.95
132. Mushroom Cheese Chili Nan - Stuffed with mushrooms, cheese & chili	6.95

Chicken Dishes

41. Chicken Coconut Curry - With yellow lentils and coconut sauce	12.95
42. Chicken Curry - Cooked in a blend of tomatoes and spices	11.95
43. Chicken Do-Piazza - With onion, ginger, garlic, tomato and spices	12.95
44. Chicken Vindaloo - In hot spicy sauce with potatoes	11.95
45. Chicken Tikka Masala - Clay oven roasted chicken in spicy sauce	12.95
46. Chicken Makhni - Tandoori chicken in mildly spicy sauce	12.95
47. Chicken Korma - In a spiced cream sauce with nuts	12.95
48. Garlic Chicken - Cooked in fresh garlic, green onion and spices	12.95
49. Chicken Mushroom - Cooked with spices and mushrooms	12.95
50. Chicken Saag - With spiced creamed spinach	12.95
51. Chicken Jal Frazie - Cooked with assorted vegetables	12.95
52. Punjabi Chicken Curry - A North Indian style hot chicken curry	12.95
53. Hydrabadi Chicken Curry - With spices, apricot & potato straws	12.95
108. Velvet Chicken Curry - Diced chicken cooked with aromatic spices	13.95
140. Kashmiri Chicken - Clay oven roasted chicken in butter sauce with spinach	13.95

Seafood Specialties

69. Prawn Do-Piazza - Stir fried onion, ginger, garlic, tomato & spices	15.95
70. Prawn Vindaloo - Cooked in hot spice sauce with potatoes	14.95
71. Prawn Saag - Cooked with spiced creamed spinach	14.95
73. Prawn Mushrooms - Cooked with spices and mushrooms	14.95
74. Prawn Jal Frazie - With assorted vegetables	15.95
75. Prawn Korma - Cooked in spiced cream sauce	14.95
76. Prawn Goa Curry - King prawns, with coconut milk & spices	15.95
77. Fish Vindaloo - With stir fried onion, tomato and potatoes	14.95
78. Fish Tikka Masala - Clay oven roasted fish in a blend of spices	15.95
79. Prawn Mushroom Korma - With fresh mushroom in cream sauce	16.95
111. Punjabi Fish Curry - A Northern Indian preparation of hot fish curry	14.95
151. Punjabi Prawn Curry - Prawns cooked with stir fried onions & ginger	14.95
152. Prawn Tikka Masala - Clay oven roasted prawns in a mild cream sauce	15.95
153. Kashmiri Fish - Clay oven roasted fresh fish in creamy spinach	14.95
154. Clay Oven Mixed Seafood - Clay oven roasted fresh fish & prawns	17.95

Vegetarian Specialties

80. Mixed Vegetable Masala - With onion, ginger, garlic & mild sauce	10.95
81. Aloo Gobhi - Cauliflower and potatoes with herbs and spices	10.95
82. Bengan Bharta - Eggplant, cooked with onion, tomatoes & spices	10.95
83. Mushroom Masala - With chopped onions, tomatoes & spices	12.95
84. Mattar Paneer - Green peas with homemade cheese in spicy gravy	10.95
85. Vegetable Korma - With farmers cheese & nuts in creamy sauce	11.95
86. Malai Kofta - Cheese Balls in mildly spiced gravy	10.95
87. Saag Paneer - Fresh spinach, cooked with cheese and herbs	10.95
88. Aloo Saag - Cooked with spices and potatoes	9.95
89. Chana Masala - Garbanzo beans in a special blend of spices	10.95
90. Dal Makhini - Creamed lentils delicately spiced	10.95
91. Mushrooms Mattar - With peas, onions, tomatoes & spices	10.95
92. Aloo Mattar - Potatoes & peas with onions, tomatoes & spices	10.95
114. Bhindi Bhaji - Okra cooked with onions, tomatoes and spices	11.95
115. Sahi Paneer - Homemade cheese and fruits in sauce	11.95
116. Vegetable Coconut Curry - Mixed vegetables in curry sauce	11.95
117. Aloo Bengan - Potatoes and eggplant baked with spices	10.95
118. Chana Saag - Spinach cooked with garbanzo beans and spices	10.95
119. Mushroom Korma - Mushrooms and nuts in a creamy sauce	10.95
120. Dum Aloo - Potatoes in herbs and spices	10.95
121. Aloo Vindaloo - Potatoes with lemon, vinegar and hot & spice sauce	10.95
158. Paneer Jal-Frazie - Vegetables & cheese cooked with herb & spices	11.95
161. Paneer Makhni - Homemade paneer in creamy tomato sauce	11.95
162. Hydrabadi Vegetable - Vegetables with spices, apricots & potato straws	11.95
163. Palak Dal - Fresh spinach cooked with lentils	12.95

SERVICE AREA

SAN FRANCISCO, DALY CITY, SOUTH SAN FRANCISCO, BRISBANE, SAN BRUNO, PACIFICA, MILLBRAE, SAUSALITO, MILL VALLEY, LARKSPUR, GREENBRAE, OAKLAND, ALAMEDA, EMERYVILLE, BERKELEY

All sales become final when waiter leaves your premises, please check your order carefully.

All credit card orders, please show your credit card and valid I.D. upon delivery.