

STARTERS

TEST YOUR TASTE BUDS

All served with Chutney of your choice

- ✓ * SAMOSA Veg. \$ 4.75, Chicken or Lamb \$5.50 each
Potatoes and Peas Minced chicken or lamb, seasoned and stuffed into a crispy conical-shaped dough
- ✓ * VEGETABLE PAKORAS \$7.50
Assorted vegetables “garden fresh” dipped into delicately spiced Gram flour batter and deep fried
- ✓ * ONION BHAIYA \$7.50
Sliced onions mixed with delicate spices and Gram flour – deep fried
- ✓ INDIAN HOT WINGS (5/6 depending on size) \$10.00
Chicken wing parts marinated in traditional Indian spices – deep fried
- ✓ CHICKEN TIKKA STARTERS \$12.25
- ✓ PRAWN PATIO \$13.75
Small “kulcha” bread topped with baby shrimps cooked with tomatoes, onions & spices
- ✓ * SHRIMP PAKORA \$16.25
shrimp dipped in Gram flour batter – deep fried
- ✓ SHRIMP SHASLIC \$16.25
Shrimp marinated in yogurt and spices cooked in tandoor.

DALS

Served as side dish without rice or naan

- ✓ * DAL TADKA \$13.75
Boiled yellow split peas tempered with spices
- ✓ DAL MAKHNI \$14.75
Mixture of three types of beans and lentils. Cooked with spices to a creamy consistency.

BALTI DISHES

All served with Naan Bread
Here are but a few for you to choose. Enjoy!!

- BALTI “VEGETABLE TIKKA” MASSALA (medium) \$17.75
Assorted vegetables cooked in creamy tomatoe & cashew sauce
- BALTI CHIC TIKKA MASSALA \$20.75
Boneless chicken breast cooked in creamy tomatoe & cashew sauce & green peppers
- ✓ * BALTI TOMATO CHICKEN (medium) \$20.75
A tomato base Balti sauce including tomato chunks
- ✓ * BALTI MURG CURRY (medium) \$20.75
Chicken & mixed vegetables tempered in traditional Balti curry sauce
- ✓ * BALTI BEEF CURRY (medium) \$22.50
Cooked with onion, tomatoes & Green Peppers
- BALTI MURG & MUSHROOMS (medium) \$22.50
- BALTI “LAMB TIKKA” MASSALA (medium) \$22.50
Succulent pieces of boneless leg of lamb cooked in creamy tomatoe & cashew sauce & green peppers
- ✓ * BALTI TAMERIND LAMB CURRY (medium) \$22.50
A Tamerind Base Balti sauce with a touch of coconut (sweet & sour)
- ✓ * BALTI PRAWNS (medium) \$25.25
Succulent prawns cooked in specially prepared Balti spices, including poppy & sesame seeds with onion, tomato and green pepper
- BALTI HOUSE OF INDIA (medium) \$25.25
Chicken & baby shrimp, green peppers tempered in traditional Balti curry sauce. With a hint of tomato & cashew.

NON VEGETABLE CURRIES

COLLECTED FROM ALL OVER INDIA

All dishes served with Saffron Basmati rice

- BUTTER CHICKEN MASALA (mild) \$18.25
Tandoori chicken cooked in a rich tomato-based creamy gravy
- NILGIRI CHICKEN KORMA (mild) \$18.25
Chicken cooked with cilianto flavoured sauce with hint of coconut
- CHICKEN KHORMA (mild) \$18.25
A rich creamy cashew nut sauce
- SAFRANI MURG (mild) \$18.25
Tender chicken boneless pieces cooked in a Saffron-flavoured gravy
- ✓ * CHICKEN ROGANJOSH (medium) \$18.25
Cooked in a medium Rich Gravy
- DUM KA MURG (CHICKEN) (medium) \$18.25
from the secret recipes of Royal Moghual Rajah’s kitchen (in creamy sauce)
- * KASHMIRI CHICKEN (medium) \$18.25
A Med. Spicy Curry with a sweet taste of honey cooked with secret Kashmiri Spices, cashews and raisins.
- ✓ * MADRAS CHICKEN (med. hot) \$18.25
Cooked with a delicate hint of coconut in a medium Hot Curry Sauce
- ✓ * CHICKEN CHETTINOD (very hot)))) \$18.25
“for those hotter curry lovers” cooked in a creamy sauce with peppercorns
- ✓ * CHICKEN JAL FRAZI (very hot))) \$19.75
Tender pieces of meat cooked with onions and green peppers
- ✓ * CHICKEN VINDALOO (very hot)))) \$18.25
** Meat cooked with potatoes in a “hot” spicy gravy*
- ✓ CHICKEN DO-PIAZA (medium) \$19.75
Chicken cooked in Traditional Indian spices with lots of onions
- CHICKEN TIKKA MASALA (spicy med.) \$18.25
Tandoori chicken cooked in rich creamy tomato base sause.
- CHICKEN TIKKA MASALA (Indian Style) \$19.75
Chicken Tikka Masala tempered with ginger garlic and curry sauce.
- CHICKEN PASSANDA (mild) \$18.75
Cashew based sauce infused with tomato, touch of honey, nuts & raisins
- LEMON CHICKEN (mild) \$18.75
Chicken boneless cooked in a delicate creamy lemon sauce with green peppers

* Dairy free/low fat, • All of our dishes are gluten free and wheat free except breads and pastries.

All sauces can be applied to any Lamb, Beef, Chicken, Fish or Shrimp dish. ✓ Nut free. Indian Style extra \$1.50

- ✓ * CHICKEN DANSAK (medium) \$18.75
Boneless chicken cooked with lentils & vegetables
- PUNJABI CHICKEN))) \$20.50
Boneless chicken cooked with tomato, ginger garlic, whole coriander seed and coarsespices
- ✓ CHICKEN SAGWALLA (medium) \$20.50
Tender chicken pieces cooked with creamed spinach
- MALAI COCONUT MUTTER MURG (mild) \$20.50
Chicken pieces in a Delicate creamy coconut based gravy with fresh coconut slices and peas
- BABY SHRIMP COOKED WITH CHICKEN \$20.50
In any sauce

BEEF LOVERS FAVOURITES

- SAFRANI BEEF (mild) \$18.50
Tender pieces of Beef cooked in a creamy saffron-flavoured gravy
- ✓ * BEEF ROGANJOSH (medium) \$18.50
Beef cooked in a rich medium spicy gravy
- ✓ * BEEF MADRAS (medium) \$18.50
Small pieces of beef cooked in a medium Hot Curry sauce with a hint of coconut
- KASHMIRI BEEF (sweet & spicy) \$18.50
Tender chunks of beef cooked with secret Kashmiri spices into a spicy but sweet gravy with cashews and raisins
- ✓ * BEEF JALFRAZI (hot))) \$19.50
Tender pieces of meat cooked with onions and green peppers
- ✓ * BEEF VINDALOO (very hot)))) \$18.50
Cooked in a “hot” spicy gravy with potatoes

LAMB DELICACIES

- SAFRANI GOSHT (mild) \$20.25
Lamb cooked in a creamy saffron flavoured gravy
- LAMB KHORMA (mild) \$20.25
Lamb cooked in creamy cashew nut sauce
- * LAMB KASHMIRI \$20.25
Spicy sauce with a sweet under taste cooked with secret Kasmiri spices, cashews and raisins
- LAMB TIKKA MASALA (medium) \$20.25
Cooked in rich creamy tomatoe & cashew sauce
- ✓ * LAMB MASALA (medium) \$20.25
Small chunks of Lamb cooked in a rich tomato-based gravy.

LAMB DELICACIES

- ✓ * MADRAS LAMB (medium) \$20.25
Small chunks of Lamb cooked in a medium spicy - curry sauce with a slight hint of coconut
- ✓ * LAMB ROGANJOSH (medium) \$20.25
Lamb cooked in a rich medium spicy gravy
- ✓ * LAMB VINDALOO (very hot) \$20.25
Cooked in a “hot” spicy gravy with potatoes
- LAMB PASSANDA (Mild) \$20.75
Cashew based sauce infused with tomato, touch of honey, nuts & raisins
- ✓ * LAMB DANSAK (medium) \$20.75
Succulent pieces of lamb cooked with lentils and spices
- ✓ LAMB SAAGWALA \$21.75
Tender lamb pieces cooked with creamed spinach
- LAMB PUNJABI))) \$21.75
Boneless lamb leg cooked with tomato, ginger garlic, whole coriander seed and coarsespices

THE FRESH CATCH

All these dishes served with rice

- NILGIRI FISH KHORMA (miled) \$19.50
Wahoo fish cooked with cilianto flavoured sauce with hint of coconut
- ✓ * FISH FRY \$19.50
Deep fried wahoo marinated South Indian style - no gravy
- ✓ FISH CURRY (medium) \$19.50
Delicate fish cubes cooked in a tangy gravy
- ✓ * FISH MADRAS (medium) \$19.50
Small pieces of fish cooked in a medium hot curry sauce with a hint of coconut
- * KASHMIRI FISH (sweet & spicy) \$19.50
Wahoo fish cooked with secret Kashmiri spices into sweet and spicy gravy with cashews and raisins.
- FISH & VEG. MAKHNI MASALA (mild) \$20.75
Pieces of Wahoo cooked in a rich tomato-based creamy sauce with garden vegetables.
- PRAWN KHORMA (mild) \$23.50
Cashew nut sauce
- ✓ * SHRIMP MADRAS (medium) \$23.50
- PRAWN KASHMIRI (sweet & spicy) \$23.50
- ✓ * SHRIMP VINDALOO (very hot)))) \$23.50
- LEMON JHINGA (mild) \$24.00
- SHRIMP PASSANDA \$24.00
- MALI COCONUT PRAWNS \$24.00
- SHRIMP AND VEGETABLES \$24.50
Cooked in sauce of your choice
- KADAI JHINGA (hot))) \$24.50
Shrimps cooked in a spicy sauce with onions and green peppers
- PUNJABI SHRIMP (very hot)))) \$24.50
Shrimp cooked with tomato, ginger garlic, whole coriander seed and coarsespices.

VEGETARIAN DELICACIES

All these dishes served with Saffron

Basmati rice.

PLEASE SPECIFY WHEN SELECTING

✓ ALOO SAAG (mild) <i>Potatoes cooked with creamed spinach</i>	\$14.50
VEGETABLE KHORMA (mild) <i>Vegetable mix cooked in a rich, creamy gravy</i>	\$14.50
VEGETABLE MAKHNI MASALA (mild) <i>Assorted vegetables cooked in a rich tomato based gravy</i>	\$14.50
ALOO GOBI (medium) <i>Potato and Cauliflower cooked dry with Masala seasonings.</i>	\$14.50
✓* VEGETABLE DO-PIAZA (medium) <i>Mixed vegetables cooked in Indian spices with lots of onions.</i>	\$14.50
✓ MIXED VEGETABLE CURRY (medium) <i>Assorted garden vegetables cooked in a tangy curry gravy</i>	\$14.50
✓* ALOO CABBAGE (medium) <i>Potatoes stir fried with shredded cabbage & spices</i>	\$14.50
✓* BOMBAY POTATOES (medium) <i>Wedges of potatoes, simmered in curry sauce</i>	\$14.50
KASHMIRI SURPRISE (medium) <i>Vegetable, nuts & raisins, med. curry with taste of honey</i>	\$14.50
* MADRAS MEDLEY (medium) <i>Mix garden vegetables, cooked in med. curry sauce, hint of coconut</i>	\$14.50
✓* VEGETABLE JALFRAZI (hot)))) <i>Dry cooked vegetables (no sauce) cooked in hot spices</i>	\$14.50
MALAI KOFTA (mild) <i>Potato and homemade cottage cheese stuffed with a mixture of nuts and raisins served in a creamy cashew nut gravy</i>	\$15.00
✓ SAG ONLY OR SAG MUTTER <i>Spinach cooked with onion, ginger, garlic & Peas</i>	\$15.00
VEGETABLE PASSANDA (mild) <i>Cashew based sauce infused with tomato, touch of honey, nuts & raisins</i>	\$15.00
✓* VEGETABLE DANSAK <i>Assorted Vegetables cooked in curry & lentil sauce.</i>	\$15.00
MALAI COCONUT VEGETABLE (mild) <i>Fresh garden vegetables cooked in a creamy coconut sauce with slices of fresh coconut</i>	\$15.00
✓* MUSHROOM BHAJI (medium) <i>Mushrooms sauteed with onions, tomatoes & spices</i>	\$15.50
✓ BAINGAN BHARATHA (medium) <i>Eggplant roasted then mashed and recooked with traditional spices, tomatoes and onions</i>	\$15.50
✓* OKRA-DO-PIAZA/BHINDI (medium) <i>Okra & onion stir fried with authentic Indian spices</i>	\$15.50
CHANA MASALA <i>Chickpeas and Paneer cooked with onion & tomato</i>	\$15.50
MUSHROOMS MUTTER PANEER (medium) <i>Mushrooms and peas cooked with homemade cottage cheese</i>	\$18.25
✓ PANEER ALOO SAAG (medium) <i>Homemade cottage cheese cooked with potatoes and spinach</i>	\$18.25
✓ SAG PANEER <i>Cottage cheese and Spinach cooked together</i>	\$18.25
VEGETABLE PUNJABI (hot)))) <i>Mix Vegetable cooked with tomato, ginger garlic, whole coriander seed and coarsespices</i>	\$16.75

RICE DISHES

BIRIYANI

(Rice cooked with a variety of spices, meats or vegetables.) (medium spicy) SERVED WITH YOGURT RAITA

✓ Vegetable Biryani	\$18.50
✓ Chicken Biryani	\$20.75
✓ Beef Biryani	\$21.75
✓ Lamb Biryani	\$21.75
✓ Fish Biryani	\$21.75
✓ Chef's Special Biryani	\$21.75
✓ Baby Shrimps Biryani	\$22.25
✓* Peas Pulao (<i>Green peas fried rice</i>)	\$10.75
✓* Mushroom Pulao (<i>Mush. fried rice</i>)	\$10.75
✓* Extra serving of Saffron Rice	\$4.75
✓* Rice Upgrade to Pulao	\$5.75

SURPRISES FROM OUR SHANI TANDOOR

A clay oven – heated from the bottom with coals. Meats or breads cooked inside.

ALL DISHES SERVED WITH A NAAN (These dishes take at least 20 min. cooking time)

✓ TRADITIONAL TANDOORI CHICKEN <i>Half a Chicken marinated in yogurt and secret spices then cooked in the Tandoor (served with Naan and salad)</i>	\$20.75
✓ CHICKEN TIKKA (medium) <i>Boneless chicken pieces marinated with yogurt and spices cooked on a skewer in the Tandoor</i>	\$20.75
✓* SEEK KABAB (medium) <i>Minced lamb mixed with traditional spices wrapped around a skewer called a "SEEK" then cooked in the Tandoor</i>	\$22.75
MURG MALAI KABAB <i>Chicken Boneless marinated in cashew based sauce with lemon</i>	\$23.00
MURGH NARANGI <i>Boneless chicken marinated in orange flavoured sauce and cooked in tandoor</i>	\$23.00
✓ FISH TIKKA (medium) <i>Tender chunks of Wahoo - marinated in spices and cooked on a skewer in the Tandoor</i>	\$24.00
✓ SHRIMP TIKKA (medium) <i>Jumbo Shrimp marinated in yogurt and spices cooked with peppers and onions on a skewer in the Tandoor</i>	\$25.00
✓ RACK OF LAMB (4Pcs. cooked in Tandoor)	\$39.75
MIXED GRILL (Asst. Tikka cooked together)	\$40.75

“KATHI KABABS” (ROTI, 2 Rolls)

✓* VEGETARIAN	\$17.00
✓* CHICKEN (medium spicy)	\$19.50
✓* LAMB, FISH, OR BEEF	\$20.75
✓* SHRIMP	\$21.50

All Cooked with onions and tomatoes fresh lemon juice and secret spices then rolled into two separate thin whole wheat chappati breads.

BREADS OF INDIA

From the Tandoor NAANS
Dough-like bread made from white flour (no yeast) cooked on the sides of the Tandoor

✓ Plain Naan	\$4.75
✓ Butter	\$5.75
✓ Onion Seed	\$5.75
✓ Garlic	\$5.75
✓ Coconut & Raisin	\$8.25
✓ Peshawari Naan (<i>Coconut, Raisin, Cherry</i>)	\$8.25
✓ Massala (onion, garlic, coriander with spices)	\$8.25
✓ Family Plain Naan	\$15.25
✓ Family Garlic Naan	\$16.50
✓* PAPPADOMS X2 <i>Flat crisp breads made from lentil flour cooked over gas flame served condiments</i>	\$4.25
✓* CHAPPATI <i>Soft whole wheat dough cooked on top of the Tandoor</i>	\$4.25
✓ TANDOOR ROTI <i>Thin unleven breads made from fine wholewheat flour - rolled and cooked in the Tandoor</i>	\$4.75
✓ KULCHA <i>The same dough as Naan – rolled into layers and topped with onion seed and fresh coriander</i>	\$5.75
✓* LATCHA PARATHA <i>Whole wheat dough circular layered cooked in the Tandoor then fluffed</i>	\$7.75
✓* PLAIN PARATHA <i>Fine whole wheat flour dough double layered and cooked *with touch of oil on top of the Tandoor</i>	\$7.75
✓ PARATHA Stuffed with Aloo or Kheema	\$7.75
✓ KULCHA - stuffed with Aloo or Kheema	\$7.75
✓ RAITAS <i>Whipped homemade yogurt with coriander & cumin Raita - yogurt with onion, tomatoes and seasoning Cucumber Raita - yogurt with cucumber</i>	\$6.75
✓* KACHUMBER SALAD <i>Chopped onions, tomatoes, cucumber with touch of oil and sprinkled with spices.</i>	\$6.75

A variety of Continental Desserts available

DRINKS

LASSI	\$6.25
Homemade yogurt drink –sweet, salty or Mango	\$7.50

LUNCH SPECIALS

Large (<i>Everything</i>)	\$18.25
Large Veg.	\$17.25
Small (2 Meat)	\$16.25
Small (1 Meat)	\$15.25

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Authentic Indian Cuisine

(Authentic Indian Cuisine at its finest)

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Place your order Online

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Hours

Lunch Monday - Friday

11.30 a.m. - 2.30 p.m.

*We deliver Lunch Mon. - Fri- in Hamilton
All A La Carte Meals*

Dinner Daily 5.00 p.m.-9.30 p.m.

Last order 9:30p.m.

**Times & Prices subject to change
without prior notice**

Visit our full sitin restaurant

Every day we have a buffet lunch. This is a chance to try other dishes - both Veg and Non-Veg. No two days are the same. The menu is different from our a-la-carte

CATERING AVAILABLE

Email: hoibermuda@gmail.com

All our a-la-carte meals are prepared separately when ordered. This can mean an extra wait during busy periods.