

India's Kitchen II

8236 S Holly St 80122-4012 · +13034880101 · Updated: Jan 14, 2026

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APPETIZERS 14

Vegetable Samosa \$5.99

Crispy pastry shell stuffed with mildly spiced mashed potatoes and peas

Meat Samosa \$6.99

Crispy pastry shell stuffed with mildly spiced ground lamb & peas

Samosa Chaat \$7.99

Vegetable Samosa topped with chickpeas, yogurt, mint & tamarind chutney

Vegetable Pakora \$5.99

Chick-peas batter-fried

Onion Bhaji Pakora \$5.99

Chick-peas batter-fried

Paneer Pakora \$5.99

Chick-peas batter-fried

Chicken Pakora \$5.99

Chick-peas batter-fried

Vegetable Momo (Dumpling) \$10.99

Nepali style dumplings served with special tomato chutney (10 pcs)

Chicken Momo (Dumpling) \$12.99

Nepali style dumplings served with special tomato chutney (12 pcs)

Gobi (Cauliflower) Manchurian \$9.99

Indo-Chinese dish, cooked with zinger, garlic and soy

Chicken Manchurian \$10.99

Indo-Chinese dish, cooked with zinger, garlic and soy

Paneer Chilli \$9.99

Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup and jalapeno slices

Chicken Chilli \$10.99

Indo-Chinese food, cooked with bell pepper, onion, soy sauce, ketchup and jalapeno slices

Bivid Sampler \$11.99

Bone-in Chicken legs, Chicken breast cubes & Lamb, baked in tandoor & cooked in chef's Special sauce with Soy

SOUP & SALAD 6

Dal Soup	\$5.99
Mildly spiced lentil soup cooked with traditional herbs and spices	
Tomato Soup	\$5.99
Mildly spiced fresh creamy tomato soup cooked with traditional herbs and spices	
Mulligatawny Soup	\$6.99
Chicken soup cooked with herbs and spices	
Coconut Lamb	\$7.99
Lamb with coconut	
Spring Salad	\$4.99
Spring mix with cucumber, tomato, and carrot in homemade yogurt dressing	
Tikka Salad	\$5.99
Tandoori grilled boneless chicken breast cubes with Spring Salad	

CURRY 6

Chicken Curry	\$14.99
Chicken Tikka Curry	\$15.99
white meat	
Lamb Curry	\$15.99
Fish Curry	\$17.99
Shrimp Curry	\$16.99
Combination Curry	\$17.99
lamb, chicken, shrimp, Vegetable	

KARAHI 6

Chicken Karahi	\$14.99
Chicken Tikka Karahi	\$15.99
White Meat	
Lamb Karahi	\$15.99
Shrimp Karahi	\$16.99
Combination Karahi	\$17.99
lamb, chicken, shrimp, vegetable	
Fish Karahi	\$16.99

MASALA 7

Chicken Masala	\$14.99
Chicken Tikka Masala	\$15.99
white meat	
Lamb Masala	\$16.99
Fish Masala	\$16.99
Shrimp Masala	\$17.99
Lobster Masala	\$22.99
Combination Masala	\$17.99
Lamb, Chicken, Shrimp and Vegetables	

BHUNA 6

Chicken Tikka Bhuna	\$15.99
white meat	
Lamb Bhuna	\$16.99
Fish Bhuna	\$16.99
Shrimp Bhuna	\$16.99
Combination Bhuna	\$16.99
Lamb, Chicken, Shrimp and Vegetables	
Chicken Bhuna	\$14.99

KORMA 6

Chicken Korma	\$14.99
Chicken Tikka Korma	\$15.99
white meat	
Lamb Korma	\$16.99
Fish Korma	\$17.99
Shrimp Korma	\$16.99
Combination Korma	\$17.99
Lamb, Chicken, Shrimp and Vegetables	

JALFREZI 6

Chicken Jalfrezi	\$14.99
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Chicken Tikka Jalfrezi	\$15.99
white meat	
Lamb Jalfrezi	\$16.99
Fish Jalfrezi	\$17.99
Shrimp Jalfrezi	\$16.99
Combination Jalfrezi	\$17.99
lamb, chicken, shrimp, Vegetable	

MADRAS ⁶

Chicken Madras	\$14.99
Chicken Tikka Madras	\$15.99
white meat	
Lamb Madras	\$16.99
Fish Madras	\$17.99
Shrimp Madras	\$16.99
Combination Madras	\$17.99
lamb, chicken, shrimp, vegetable	

VINDALOO ⁶

Chicken Vindaloo	\$13.99
Chicken Tikka Vindaloo	\$14.99
White Meat	
Lamb Vindaloo	\$15.99
Shrimp Vindaloo	\$16.99
Combination Vindaloo	\$16.99
lamb, chicken, shrimp, vegetable	
Fish Vindaloo	\$16.99

SAAG ⁷

Chicken Saag	\$15.99
Chicken Tikka Saag	\$16.99
White Meat	
Lamb Saag	\$17.99

Fish Saag	\$18.99
Shrimp Saag	\$17.99
Lobster Saag	\$23.99
Combination Saag	\$18.99
Lamb, Chicken, Shrimp and Vegetables	

BIRYANI 5

Combination Biryani	\$17.99
Lamb, Chicken, Shrimp & Vegetables	
Vegetable Biryani	\$12.99
Chicken Biryani	\$13.99
Lamb Biryani	\$15.99
Shrimp Biryani	\$16.99

TANDOORI MEATS & KABOBS 8

Tandoori Murg	\$16.99
Tandoori baked Cornish Game Hen served on bell pepper & onion bed inn sizzler with masala sauce on side	
Chicken Tikka Kabobs	\$15.99
Chicken breast cubes cooked in chef's special sauce with bell pepper & onion (Sizzler / Chef's special sauce)	
Seekh Kabobs	\$16.99
Delicately spiced ground lamb blended with onion, ginger, garlic & bellpepper (Sizzler / Chef's special sauce)	
Tandoori Mix Grill	\$19.99
Assorted kabobs of chicken, lamb, Fish & shrimp cooked in chef's special sauce	
Tandoori Chicken	\$14.99
Marinated bone -in chicken cooked in chef's special creamy sauce with bell pepper & onion (Sizzler / Chef's special sauce)	
Lamb Boti Kabob (Bone-Less)	\$19.99
Marinated lamb cubes cooked in clay oven & served on sizzler with masala sauce on side	
Tandoori Shrimp	\$16.99
Shrimp marinated in fresh garlic, ginger, & natural spices (Sizzler / Chef's special sauce)	
Tandoori Fish	\$17.99
Fish steak (Mahi Mahi) cooked in chefs special sauce with Bell pepper & onion (Sizzler / Chef's special sauce)	

SPECIALTY DISHES 11

Butter Chicken	\$15.99
Diced Tandoori chicken leg meat cooked with creamy tomato and onion sauce	

Chicken Makhani	\$15.99
Shredded Tandoori chicken, bell pepper & onion in thick tomato & cream sauce	
Chicken Dhansak	\$14.99
Chicken cooked with yellow lentil and tomato and onion Sauce	
Chicken Tikka Jangiri	\$16.99
Oven roasted chicken breast cubes and shrimp cooked with creamy tomato	
Goat Biryani	\$16.99
Australian goat (bone-in) cooked with white basmati rice and spices	
Goat Curry	\$16.99
Australian goat (bone-in) cooked with tomato and onion sauce	
Goat Karahi	\$16.99
Australian goat (bone-in) stir-fried with soy, tomato, onion and bell-pepper	
Lobster Makhani	\$21.99
Oven roasted jumbo Lobster tail cooked with creamy tomato, onion sauce with grilled bell pepper and onion	
Mint Chicken	\$15.99
Oven baked chicken breast cubes cooked in freshly roasted spices, coconut milk, and blend of creamy tomato, onion gravy with mint chutney	
Rogan Josh	\$16.99
Traditional Indian Lamb dish cooked in savory tomato, onion & yogurt sauce	
Shahi Daal	\$16.99
Lamb cooked with black lentil	

VEGETARIAN SPECIALS 24

Alu Gobi	\$12.99
Potatoes & cauliflower cooked with onions, herbs and spices	
Aloo Mutter	\$12.99
Potatoes & green peas cooked in savory curry sauce	
Bharta Makhani	\$13.99
Tandoori eggplant cooked with creamy tomato & onion sauce	
Bhindi Masala	\$12.99
Okra cooked with ginger, garlic tomatoes & potatoes	
Chana Masala	\$12.99
Chick peas cooked with tomatoes & onions	
Daal Fry	\$12.99
Yellow lentils cooked and seasoned with hers & spices	

Daal Makhani	\$12.99
Black lentils prepared with butter and a touch of spices	
Gobi Masala	\$13.99
Cauliflower cooked in delicate masala sauce	
Mushroom Korma	\$13.99
Mushroom cooked with creamy coconut sauce & topped with nuts and raisins	
Mushroom Mutter	\$13.99
Tender mushrooms and green peas cooked with creamy tomatoes and spices	
Mutter Paneer	\$13.99
Homemade cheese gently cooked with tender green peas and spices	
Navratan Korma	\$13.99
Mixed vegetables with cashews, coconut milk & raisins with touch of cream	
Paneer Masala	\$13.99
Homemade cheese cooked in creamy tomato & onion sauce	
Paneer Makhani	\$13.99
Homemade cheese, bell pepper, onion cooked with creamy tomato & onion sauce	
Sweet Potato Masala	\$13.99
Sweet potato with creamy masala sauce	
Tadka Daal	\$12.99
Black lentils cooked with tomato & onion sauce	
Tofu Masala	\$13.99
Tofu cooked in blend of creamy tomato & onion sauce	
Vegetable Curry	\$12.99
Mixed vegetables cooked in traditional curry sauce	
Vegetable Madras	\$13.99
Mixed vegetables cooked with coconut milk	
Wild Mushroom Curry	\$12.99
Mushroom cooked in traditional curry sauce	
Aloo Saag	\$13.99
Potatoes cooked with creamy spinach, herbs and spices	
Saag Chole	\$13.99
Chickpeas cooked with creamy spinach, herbs and spices	
Saag Paneer	\$13.99
Spinach cooked in cream with homemade cheese, herbs & spices	
Malai Kofta	\$13.99
Ground vegetables, nuts & cheese balls cooked in coconut flavored creamy sauce	

NAAN 14

Plain Naan	\$2.99
Popular Indian-style fluffy bread of fine flour	
Garlic Naan	\$3.75
Naan bread topped with freshly chopped garlic and cilantro	
Onion Naan	\$3.99
Naan stuffed with onion and spices	
Paneer Naan	\$4.99
Naan filled with homemade cheese	
Jalapeno Naan	\$4.99
Cheese, Potato & Jalapeño	
Kabuli Naan	\$4.99
Naan bread stuffed with cherries and nuts	
Cheese Naan	\$4.99
Naan filled with cheese	
Aloo (Potato) Naan	\$3.99
Naan bread stuffed with mashed potatoes and peas	
Keema Naan	\$3.99
Naan bread stuffed with ground lamb	
Special Naan	\$4.99
Naan bread stuffed with chicken, cheese, mashed potatoes & peas	
Plain Roti	\$2.99
Indian style traditional tandoori whole wheat bread	
Paratha	\$3.99
Multi-layered, buttered whole wheat bread	
Aloo Paratha	\$3.99
Layered whole wheat bread stuffed with Potato	
Bread Basket	\$9.99
One Plain, Garlic and Cheese Naan	

KIDS 7

Butter Chicken	\$7.99
Chicken Tikka Masala	\$7.99
Chicken Korma	\$7.99
French Fries	\$2.99

Mutter Paneer	\$6.99
Paneer Masala	\$6.99
Kids Delight	\$11.99
Chicken pakora, butter chicken, basmati rice, mango lassi & dessert	

SIDES 7

Sweet Mango Chutney (4oz)	\$1.99
recommended with appetizer	
Achar (4oz)	\$1.50
Spicy Indian pickles of mix vegetables and green mangoes	
Plain Yogurt (8oz)	\$1.99
Raita (8oz)	\$2.99
Cucumber and Carrot in whipped yogurt, spiced 8oz	
Papadum (4 Pcs)	\$2.50
Peas Palau	\$4.99
Basmati Rice with almond, cashew, raisins, & peas	
Basmati Rice	\$2.50

DESSERTS 7

Kheer	\$4.99
Indian Style Basmati Rice pudding	
Gulab Jamun	\$4.99
Donut like pastry ball made with milk & soaked in light warm sweet syrup	
Gajar Halwa	\$4.99
(Carrot Pudding): Carrot cooked in milk	
Mango Kulfi	\$4.99
Homemade mango Ice-cream	
Pistachio Kulfi	\$4.99
Homemade Indian style Ice-cream with pistachio	
Mango Custard	\$4.99
Homemade mango flavored custard	
Rasmalai	\$5.99
Milk pastry dipped in a milk syrup with pistachio	

BUBBLES 2

Da Luca Prosecco (Split), Veneto, Italy**\$7.00**

Bright aromas of lemon peel and jasmine, zingy citrus flavors and clean mouth-watering finish

Mionetto Moscato (Split), Veneto, Italy**\$8.00**

Fresh and crisp sparkling wine with a floral bouquet and fruit finish. Complements well with spicy cuisine

WHITE WINES 8**Geyser Peak Sauvignon Blanc****AVAILABLE OPTIONS**

Crisp light-bodied wine with notes of grass, lime, orange and fresh hay

\$8.00

\$30.00

Matua Sauvignon Blanc, Marlborough, New Zealand**AVAILABLE OPTIONS**

Aromatic herbal notes followed by tropical fruits with great length and structure

\$8.00

\$30.00

Folonari Pinot Grigio, Veneto, Italy**AVAILABLE OPTIONS**

Cool and crisp with floral aromas. Juicy palate with vibrant acidity

\$7.00

\$26.00

Conundrum White Blend, CA**AVAILABLE OPTIONS**

Blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat and Viognier. Tropical notes and natural acidity

\$12.00

\$45.00

Minuty Rose, Provence, France**\$32.00**

Aromas of orange peels and red currant, lively palate and rounded feel

Frisk Prickly Riesling, Victoria, Aus**AVAILABLE OPTIONS**

Floral with notes of lime sorbet, subtle complexity and just a tinge of sweetness

\$7.00

\$26.00

Jam Cellars Butter Chardonnay, CA**AVAILABLE OPTIONS**

Rich, creamy texture with juicy stone fruit notes and baked lemons

\$11.00

\$42.00

Hess "Shirt Tail Vineyard" Chardonnay, Monterey, CA**AVAILABLE OPTIONS**

Crisp and clean with balanced acidity, apple and lemon-lime flavors

\$8.00

\$30.00

RESERVED WHITE WINES 2**Etude Pinot Gris, Napa, CA****\$45.00**

Stone fruit flavors, key lime notes and hints of orange blossom. Rich and lively mouthfeel

Flowers Chardonnay, CA**\$72.00**

Aromas of citrus zest and honeysuckle, coastal minerality and vibrant lingering finish

WHITE HOUSE WINES 1

Chardonnay, Pinot Grigio and White Zinfandel

AVAILABLE OPTIONS

\$6.00

\$22.00

RED WINES 10

Chloe Pinot Noir, CA

AVAILABLE OPTIONS

Wild strawberry, plum, cherries, and a hint of spicy clove

\$8.00

\$30.00

Boen Pinot Noir, Sonoma, CA

\$45.00

Bing cherry, dark chocolate, coconut, black licorice, a hint of toast, blueberry and spice

Luigi Bosca Malbec, Mendoza, AR

\$40.00

Ripe red fruits, plums and spice along with a touch of coffee-tinged flavors

Graffigna 'Centario' Malbec, San Juan, AR

AVAILABLE OPTIONS

Red berries, sweet spices and a hint of black pepper. Nice finish with a touch of vanilla

\$8.00

\$30.00

Campo Viejo, Tempranillo, Rioja ESP

AVAILABLE OPTIONS

Ripe red fruit with sweet notes of vanilla. Soft finish with a touch of spice

\$8.00

\$30.00

Noble Vines 181, Merlot, CA

AVAILABLE OPTIONS

Cherry, blackberry and sweet herbs. Fresh fruit flavors of black cherry and ripe plum

\$8.00

\$30.00

The Divining Rod, Red Blend, Lodi, CA

AVAILABLE OPTIONS

Blend of Zinfandel, Petite Sirah and Cabernet Sauvignon. Ripe and juicy with black pepper and cinnamon

\$8.00

\$30.00

Jacobs' Creek, Shiraz, Australia

AVAILABLE OPTIONS

Ripe blackberry, chocolate and clove, enhanced by cedar and vanilla notes

\$7.00

\$26.00

J. Lohr, Cabernet Sauvignon, Central Coast, CA

AVAILABLE OPTIONS

Cherry and plum with hazelnut, dark chocolate and toasted pastry notes

\$8.00

\$30.00

Josh Cellars Cabernet Sauvignon, CA

AVAILABLE OPTIONS

Rich, dark fruits and baking spices. Plum and blackberry fruit, violet, dried fig, and vanilla bean

\$9.00

\$34.00

RESERVED RED WINES 5

Stag's Leap Merlot, Napa, CA

\$52.00

Ripe red cherry, sweet strawberry jam, toasted almonds, and rosemary with a hint of black truffles

Beringer "Knights Valley" Cabernet Sauvignon, Alexander Valley, CA

\$45.00

Red cherry, pomegranate, mint and spices meld into voluptuous finish

Ferrari-Carano Siena, Sonoma, CA	\$42.00
Blend of Sangiovese, Malbec, Cabernet Sauvignon and Petit Sirah. Fruit-forward wine with blackberry and strawberry jam flavors with toasty caramel	
Clos L'oratoire Chateauneuf Du Pape, Rhone Valley, France	\$80.00
Red currant, plum and blackberry fruit. Spice, dried star anise and fruit compote	
Charles Krug Generations Reserve Bordeaux Blend, Napa, CA	\$90.00
Bordeaux style blend of Cabernet Sauvignon, Malbec, Merlot & Petit Verdot. Black cherry, coffee and blueberry notes, long finish of ripe berry and toasty crème brulee	

RED HOUSE WINES ¹

Merlot and Cabernet Sauvignon	AVAILABLE OPTIONS
	\$6.00
	\$22.00

IMPORTED BEERS ⁹

Taj, India	\$8.50
Flying Horse, India	\$8.50
Maharaja, India	\$4.50
King Fisher, India	\$4.50
Newcastle, United Kingdom	\$4.50
Corona, Mexico	\$4.00
Tiger, Singapore	\$4.00
Singha, Thailand	\$4.00
Khukuri, Nepal	\$8.50

DOMESTIC BEERS ⁹

Ginger Beer	\$4.00
Coors Banquet, Colorado	\$3.50
Coors Light, Colorado	\$3.50
Budweiser, Missouri	\$3.50
Bud Light, Missouri	\$3.50
Blue Moon, Colorado	\$4.00
Fat Tire Amber Ale, Colorado	\$4.00

Deschutes IPA, Oregon \$4.00

Apple Cider \$4.00

NON-ALCOHOLIC 1

Clausthaler \$3.25

VODKA 5

Absolut \$7.00

Chopin \$9.00

Grey Goose \$8.00

Ketel One \$7.00

Skyy \$6.00

WHISKEY 6

Crown Royal \$7.00

Glenlivet 12 Year \$9.00

Jim Beam \$6.00

Maker's Mark \$7.00

Johnnie Walker Red \$6.00

Johnnie Walker Black \$8.00

RUM 3

Bacardi Superior \$7.00

Malibu Coconut \$7.00

Captain Morgan \$7.00

LIQUEURS 5

Christian Bros. Brandy \$7.00

Kahlua Coffee Liqueur \$7.00

Baileys \$7.00

Chambord \$7.00

Grand Marnier

\$7.00

SIGNATURE COCKTAILS 16

Cosmopolitan

\$8.00

Absolut vodka with cranberry juice

Tequila Sunrise

\$8.00

Jose Cuervo with orange juice

Sour Apple Martini

\$7.00

Raspberry Martini

\$7.00

Lychee Martini

\$7.00

Mango Martini

\$7.00

Peach Martini

\$7.00

Mangorita

\$8.00

Margarita with mango juice

Tamangrita

\$8.00

Margarita with Tamarind Chutney

Chaiwala "A Man Tea Seller on The Streets of India"

\$8.00

Kahlua with Indian style Masala Chai - Hot or Iced

Chaiwali "A Woman Tea Seller on the Streets of India"

\$8.00

Baileys with Indian style Masala Chai - Hot or Iced

Khatti Mitthi Kanchi "Sweet and Sour Sweetheart"

\$8.00

Long Island Iced tea with crushed lime wedges

Gingeto "Indian Version of Mojito"

\$8.00

Bacardi Rum with crushed ginger

Captain Mango

\$8.00

Captain Morgan with popular Indian drink "Mango Lassi"

Caipiroska

\$8.00

Ketel One with fresh lime wedges and brown sugar

Strawberry Daiquiri

\$8.00

Bacardi rum blended with Ice and strawberries

BEVERAGES 11

Mango Lassi

\$2.99

Mango and homemade yoghurt shake

Strawberry Lassi	\$2.99
Strawberries and homemade yoghurt shake	
Lassi	\$2.50
Your choice of sweet or salted shake	
Masala Chai	\$2.25
Indian style tea cooked with milk and spices	
Iced Chai	\$2.50
Coffee	\$1.99
Hot Tea	\$1.50
Mango, Orange or Cranberry Juice	\$2.50
Soft Drinks	\$2.25
Sparkling Mineral Water	\$2.99
San Pellegrino 500 ml	
Still Mineral Water	\$2.99
Fiji natural 500 ml	

LUNCH SPECIALS 10

Basmati Rice

Cabbage & Potatoes

Chicken Korma

Saag Paneer

Meatballs & Chicken Curry

Tandoori Chicken

Mushroom Mutter & Daal Makhani

Chicken Madras

Chicken Tikka Masala

Vegetable Samosas

FEATURED ITEMS 4

Salad

Fruit

Condiments

Dessert Bar
