

India Quality Restaurant

484 Commonwealth Ave 02215-2737 · +16172674499 · Updated: Jan 14, 2026

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APPETIZERS 11

Vegetable Pakora	\$3.75
fresh vegetable fritters of spinach, potato, green pepper and onion	
Vegetable Samosa	\$3.75
crisp pastry filled with potatoes and peas	
Vegetable Cutlet	\$4.25
potatoes, onions and paneer cheese deep-fried in black-bean batter	
Saag Tikki	\$3.95
mashed potatoes patties minced with spinach, onions, fresh ginger and cumin	
Dahi Papri	\$4.25
special crisp in a mildly sweetened yogurt sauce, garnished with cilantro, cumin powder	
Behel-puri	\$4.25
puffed rice crisp made with chick peas flour and mix with onions, nuts, tomatoes, spices and tamarind sauce	
Chicken Tikka	\$7.95
tender extra lean juicy boneless pieces of chicken, roasted in our tandoori oven	
Chicken Pakora	\$6.95
fritter made from tender pieces of boneless white chicken marinated in our tangy sauce with special spices	
Vegetarian Platter	\$7.95
a combination vegetarian appetizers	
Mixed Platter	\$8.95
assortment of chicken tikka, samosa, saag tikki, veg. pakora and chicken pakora	
Papadum	\$1.25
light, lacy lentil crisp	

SOUP AND SIDE ORDER 5

Lentil Soup	\$2.50
delicious soup made with lentil, fresh vegetable, herb and mild spices	
Coconut Soup	\$2.50
a subtle, light soup of shredded coconut, cream, nuts and sweet spices	

Raita	\$1.75
home made yogurt with grated cucumber and mint	
Achar - (pickle)	\$1.75
Mango Chutney	\$1.95

DINNER - VEGETABLE SPECIALTIES 13

Makki Mushroom Curry	\$11.95
sweet corn cooked with fresh mushroom, coconut milk and spices	
Malai Kofta	\$12.95
vegetable and fresh homemade cheese bal cooked with fresh herbs, nuts and spices in a light cream sauce	
Aloo Matar	\$11.95
green peas and potatoes cooked in special sauce	
Zeera Aloo	\$11.95
potato curry prepared with cumin seeds and fresh tomatoes	
Aloo Gobhi	\$11.95
potatoes and cauliflower cooked with herbs and mild spices	
Aloo Palak	\$11.95
baby potatoes cooked with chopped spinach in special blend of spices	
Navaratan Korma	\$12.95
fresh mushrooms and mixed vegetables cooked in a creamy sauce and flavored with herbs and spices	
Aloo Chole	\$11.95
potatoes and chick peas cooked with herbs and indian spices	
Dal Makhani	\$11.95
creamed lentils delicately tempered and seasoned with exotic spices	
Matar Paneer	\$12.95
fresh homemade cheese and green peas cooked in a mild sauce	
Saag Paneer	\$12.95
home made cheese with spinach and fresh spices	
Baingan Bhartha	\$12.95
eggplant baked over an open flame, mashed and seasoned with garlic and spices and then sauteed with onions and peas	
Shahi Paneer	\$12.95
home made cheese cooked in a creamy and tomato sauce homemade cheese cooked in a creamy and tomato sauce	

DINNER - CHICKEN SPECIALTIES 7

Chicken Channa	\$12.95
boneless pieces of chicken cooked with chick peas and indian spices	

Chicken Tikka Saag	\$12.95
all white chicken tikka pieces cooked in spinach with herbs and spices	
Chicken Vindaloo	\$12.95
selected pieces of chicken cooked with potatoes and spicy sauce	
Chicken Mughlai	\$12.95
boneless pieces of chicken and mushroom cooked in mildly spiced creamy sauce	
Chicken Korma	\$12.95
boneless pieces of chicken cooked in mildly spiced but rich cream sauce with cashew nuts	
Chicken Saag	\$11.95
chicken cooked with spinach and flavored with fresh spices	
Chicken Curry	\$11.95
boneless chicken cooked with onions, tomatoes, fresh ginger, garlic and spices boneless chicken cooked with onions, tomatoes, fresh ginger, garlic and spices	

DINNER - GOAT SPECIALTIES 5

Goat Curry	\$13.95
fresh goat meat cooked with onions, fresh ginger, garlic and spices	
Goat Saag	\$14.95
fresh goat meat cooked with spinach and flavored with fresh herbs and spices and a touch of cream	
Goat Masala	\$14.95
fresh goat meat cooked in mildly spiced tomato and cream sauce with herbs	
Goat Coconut	\$14.95
fresh goat cooked with coconut milk, onions, tomatoes and herbs in mildly spiced sauce	
Goat Bahar	\$14.95
fresh goat meat cooked with onions, tomatoes, bell paper, grean peas, herbs and spices	

DINNER - BEEF SPECIALTIES 5

Beef Curry	\$12.95
cubes of beef cooked with onions, tomatoes, fresh ginger, garlic and spices	
Beef Saag	\$13.95
tender cubes of beef cooked with spinach and flavored with fresh spices	
Beef Vindaloo	\$13.95
selected pieces of beef and potatoes cooked with hot and spicy sauce	
Beef Shahjahani	\$13.95
selected pieces of beef cooked with cream, herbs, spices and cashews	
Beef Kebab Masala	\$13.95
tender cubes of beef marinated in yogurt and spices, barbecued with onions in tomato sauce	

DINNER - LAMB SPECIALTIES 11

Lamb Curry	\$13.95
cubes of lamb cooked with onions, tomatoes, fresh ginger, garlic and spices	
Lamb Saag	\$14.95
tender cubes of lamb cooked with spinach and flavored with fresh spices	
Lamb Do-piazza	\$14.95
lamb cooked with onions, fresh tomatoes in a thick sauce with herbs and spices	
Lamb Vindaloo	\$14.95
very hot and spicy lamb cooked with potatoes and touch of ginger	
Lamb Methiwala	\$14.95
cube of lamb cooked with fresh onion garlic, ginger, and fenugreek	
Lamb Vegetables	\$14.95
cube of lamb cooked with fresh broccoli, mushrooms, snow peas, and indian spice	
Lamb Masala	\$14.95
boneless pieces of tandoori lamb cooked in a mildly spiced tomato sauce with herbs	
Rogan Josh	\$14.95
boneless pieces of lamb cooked in mildly spiced rich cream sauce and nuts	
Lamb Bahar	\$14.95
tender lamb cubes cooked with onion, tomatoes, bell peppers with herbs and spices in thick sauce	
Royal Korma	\$14.95
lamb cubes cooked with poppy seeds, nuts, raisins, homemade yogurt and mild sauce	
Keema Matar	\$14.95
minced lamb cooked with green peas and spices	

DINNER - SEAFOOD SPECIALTIES 7

Shrimp Korma	\$14.95
shrimp served in a fragrant sauce of light cream, cashews, herbs and spices	
Shrimp Curry	\$13.95
shrimp cooked with onions, tomatoes, fresh ginger, garlic and spices	
Shrimp Vindaloo	\$14.95
shrimp cooked with potatoes, onions and fresh tomatoes in a thick hot and spicy sauce shrimp cooked with potatoes, onions and fresh tomatoes in a thick hot and spicy sauce	
Shrimp Jalfrezi	\$14.95
shrimp cooked with fresh mushrooms, onions, peppers, tomatoes and broccoli in a special sauce	
Shrimp Masala	\$14.95
selected shrimp cooked with tomato sauce and bell pepper	

Shrimp Saag	\$14.95
shrimp cooked with spinach and flavored with fresh spices	
Fish Masala	\$14.95
fresh selected pieces of fish cooked in mildy spiced tomato sauce	

CHICKEN CHEF'S SPECIALS 7

Chicken Dahiwala	\$12.95
boneless pieces of chicken cooked with fresh home made yogurt, fresh garlic, tomatoes, onions and spices	
Chicken Jalfrezi	\$12.95
low fat all white chicken gently tempered with fresh tomatoes, pepper, onions, broccoli, mushrooms and other herbs	
Chicken Madras	\$12.95
boneless chunks of chicken breast cooked in special tamarind sauce with a touch of ginger, cashews and garlic	
Chicken Tikka Masala	\$12.95
all white tandoori boneless chicken cooked in tomatoes and creamy sauce	
Chicken Coconut Korma	\$12.95
boneless pieces of white chicken cooked with coconut milk, onions, tomatoes and herbs in a mild sauce	
Wine Chicken	\$12.95
all white chicken gently cooked with wine, fresh garlic, ginger and herbs	
Garlic Chicken	\$12.95

DESSERTS 12

Gulab Jamon	\$2.95
sweet milk balls soaked in honey syrup	
Kheer	\$2.95
a famous indian sweet dish made from milk, rice and dried fruits	
Rustica (tiramisu)	\$5.95
a richer form of tiramisu layers of sponge cake filled with fantasies of cream and liqueur. decorated with powdered cocoa	
Chocolate Midnight Delight	\$5.95
chocolate sponge, chocolate butter cream covered on chocolate gouache. its heaven for chocolate lovers	
Cappuccino Cake	\$5.95
three layers of rich espresso coffee soaked chocolate sponge cake divided by smooth cappucino cream and dusted with cocoa powder	
Kulfi	\$3.50
home made ice cream, slow cooked & delicately flavored with finely ground nuts.	
Ginger Ice Cream	\$2.95
made with candied ginger	

Mango Ice Cream	\$2.95
mango ice cream made with mango puree	
Tutti Frutti Ice Cream	\$3.95
vanilla ice cream served with mixed fruits	
Coconut Ice Cream	\$2.95
coconut ice cream made with coconut slivers	
Pistachio Ice Cream	\$2.95
pistachio ice cream made with real pistachio	
Vanilla Ice Cream	\$2.95
bourbon vanilla with vanilla bean specs	