

India's Kitchen III

16270 E Arapahoe Rd Suite 202 80016-1537 · +17203614554 · Updated: Jan 14, 2026

[View online menu](#)



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
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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	

MAIN 13

Basmati Rice
Cabbage & Potatoes
Chicken Korma
Saag Paneer
Chicken Curry
Meatballs
Tandoori Chicken
Daal Makhani
Mushroom Mutter

Chicken Madras

Chicken Tikka Masala

Vegetable Samosas

Salad, Fruit, Condiments and Dessert Bar

APPETIZERS 17

Meat Samosa \$6.99

Crispy pastry shell stuffed with mildly spiced ground lamb & peas

Onion Bhaji \$5.99

Mildly spiced onion fried in chick-pea batter

Paneer Pakora \$5.99

Mildly spiced homemade cheese, coated in a chick-pea batter-fried

Chicken Pakora \$5.99

Marinated chicken fried in chick-pea batter

Samosa Chat \$6.99

Vegetable Samosa topped with chick peas, yogurt, mint chutney & tamarind chutney

Shrimp Pakora \$9.99

Marinated shrimp fried in chick-pea batter

Paneer Chilli* \$9.99

Indo-Chinese style, cooked with bell pepper, onion, soy sauce & ketchup

Chicken Chilli* \$10.99

Indo-Chinese style, cooked with bell pepper, onion, soy sauce & ketchup.

Shrimp Chilli* \$11.99

Indo-Chinese style, cooked with bell pepper, onion, soy sauce & ketchup

Veg Pakora \$5.99

Mildly spiced cauliflower, potatoes, onion, spinach, carrot & bell pepper, batter-fried

Bivid Sampler \$11.99

Assorted Kabobs of Chicken & Lamb, baked in tandoor & cooked in chef's special sauce

Gobi Manchurian \$9.99

Indo-Chinese Cuisine, cooked with Ginger, Garlic & Soy

Chicken Manchurian \$10.99

Indo-Chinese Cuisine, cooked with Ginger, Garlic & Soy

Soybean Pickle \$6.99

Soybean with ginger, garlic & onion

Vegetable Momo (Dumpling)	\$11.99
Nepali style dumplings served with special tomato chutney	
Chicken Momo (Dumpling)	\$12.99
Nepali style dumplings served with special tomato chutney	
Vegetable Samosa	\$5.99
Crispy pastry shell stuffed with mildly spiced mashed potatoes and peas	

SOUP & SALAD 6

Spring Salad	\$4.50
Spring mix with cucumber, tomato, and carrot in homemade yogurt dressing	
Tikka Salad	\$5.99
Tandoori grilled boneless chicken breast with Spring Salad	
Dall 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	\$6.99
Lamb with Coconut	

CURRY 6

Chicken Curry	\$14.99
Lamb Curry	\$15.99
Chicken Tikka Curry	\$15.99
White Meat	
Shrimp Curry	\$16.99
Fish Curry	\$17.99
Combination Curry	\$17.99
lamb, chicken, shrimp & Vegetable	

MASALA 7

Chicken Masala	\$14.99
Lamb Masala	\$15.99
Shrimp Masala	\$16.99

Fish Masala	\$17.99
Lobster Masala	\$21.99
Combination Masala	\$17.99
Lamb, chicken, shrimp & Vegetable	
Chicken Tikka Masala	\$15.99
White Meat	

BHUNA 6

Chicken Bhuna	\$14.99
Chicken Tikka Bhuna	\$15.99
White Meat	
Lamb Bhuna	\$15.99
Shrimp Bhuna	\$16.99
Combination Bhuna	\$17.99
Lamb, chicken, shrimp & Vegetable	
Fish Bhuna	\$17.99

VINDALOO 6

Chicken Vindaloo	\$14.99
Chicken Tikka Vindaloo	\$15.99
White Meat	
Lamb Vindaloo	\$15.99
Shrimp Vindaloo	\$16.99
Combination Vindaloo	\$17.99
Lamb, chicken, shrimp & Vegetable	
Fish Vindaloo	\$17.99

JALFREZI 6

Chicken Jalfrezi	\$13.99
Chicken Tikka Jalfrezi	\$14.99
White Meat	
Lamb Jalfrezi	\$15.99
Shrimp Jalfrezi	\$16.99

Combination Jalfrezi	\$17.99
Lamb, chicken, shrimp & Vegetable	
Fish Jalfrezi	\$17.99
KARAHI 6	
Chicken Karahi	\$14.99
Chicken Tikka Karahi	\$15.99
Lamb Karahi	\$15.99
Shrimp Karahi	\$16.99
Combination Karahi	\$17.99
lamb, chicken, shrimp & Vegetable	
Fish Karahi	\$17.99
KORMA 6	
Chicken Korma	\$14.99
Chicken Tikka Korma	\$15.99
White Meat	
Lamb Korma	\$15.99
Shrimp Korma	\$16.99
Combination Korma	\$17.99
lamb, chicken, shrimp & Vegetable	
Fish Korma	\$17.99
MADRAS 6	
Chicken Madras	\$14.99
Chicken Tikka Madras	\$15.99
White Meat	
Lamb Madras	\$15.99
Shrimp Madras	\$16.99
Combination Madras	\$17.99
lamb, chicken, shrimp & Vegetable	
Fish Madras	\$17.99
SAAG 7	

Chicken Saag	\$15.99
Lamb Saag	\$16.99
Shrimp Saag	\$17.99
Fish Saag	\$18.99
Chicken Tikka Saag	\$16.99
White Meat	
Lobster Saag	\$22.99
Combination Saag	\$18.99
lamb, chicken, shrimp & Vegetable	

BIRYANI 5

Chicken Biryani	\$14.99
Lamb Biryani	\$15.99
Shrimp Biryani	\$16.99
Vegetable Biryani	\$12.99
Combination Biryani	\$17.99
Lamb, Chicken, Shrimp & Vegetable	

TANDOORI MEATS & KABOBS 9

Tandoori Chicken	\$14.99
Marinated bone -in chicken cooked in chef's special creamy sauce with bell pepper & onion. (Chef's special sauce)	
Chicken Tikka Kabobs	\$15.99
Chicken breast cubes cooked in chef's special sauce with bell pepper & onion. (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	
Seekh Kabobs	\$16.99
Delicately spiced ground lamb blended with onion, ginger, garlic & bell pepper. (Chef's special sauce)	
Tandoori Fish	\$16.99
Fish steak (Mahi Mahi) cooked in chefs special sauce with Bell pepper & onion. (Chef's special sauce)	
Tandoori Shrimp	\$16.99
Shrimp marinated in fresh garlic, ginger, & natural spices. (Chef's special sauce)	
Tandoori Lobster	\$21.99
Lobster tail cooked with creamy tomato, onion and bell pepper. (Chef's special sauce)	

Tandoori Murg	\$16.99
Tandoori baked Cornish Game Hen served on bell pepper & onion bed in Sizzler with masala sauce on side	
Tandoori Mix Grill	\$19.99
Assorted kabobs of chicken, lamb, Fish & shrimp cooked in chef's special sauce	

SPECIALITY DISHES 11

Speciality Dishes Shahi Daal (Lamb)	\$16.99
Lamb cooked with Tarka Dal (lentil cooked and seasoned with ginger, garlic, freshly roasted herbs& spices)	
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	
Chicken Dhansak	\$14.99
Chicken cooked with yellow lentil and tomato and onion Sauce	
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 tomato, onion and bell-pepper	
Lobster Makhani	\$22.99
Oven roasted jumbo Lobster tail cooked with creamy tomato, onion sauce with grilled bell pepper and onion	
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	
Goat Biryani	\$15.99
Australiangoa (bone-in) cooked with white basmati rice and spices	
Chicken Tikka Jangiri	\$16.99
Oven roasted chicken breast cubes and shrimp cooked with creamy tomato & onion sauce with bell pepper & onion topped with homemade cheese	

NEPALI SPECIALS 2

Chicken Chow Mein	\$12.99
Nepali-Tibetan style noodles	
Vegetable Thukpa	\$11.99
Nepali-Tibetan style soup with noodles	

VEGETARIAN SPECIALS 24

Aloo Gobi	\$12.99
Potatoes & cauliflower cooked with onions, herbs and spices	
Aloo Mutter	\$12.99
Potatoes & green peas cooked in savory curry sauce	
Aloo Saag	\$13.99
Potatoes cooked with creamy spinach, herbs and spices	
Bhindi Masala	\$12.99
Okra cooked with ginger, garlic tomatoes & potatoes	
Bharta Makhani	\$13.99
Tandoori eggplant cooked with creamy tomato & onion sauce	
Chana Masala	\$12.99
Chick peas cooked with tomatoes & onions	
Daal Makhani	\$12.99
Black lentils prepared with butter and a touch of spices	
Daal Fry	\$12.99
Yellow lentils cooked and seasoned with hers & spices	
Gobi Masala	\$12.99
Cauliflower cooked in delicate masala sauce	
Malai Kofta	\$13.99
Ground vegetables, nuts & cheese balls cooked in coconut flavored creamy sauce	
Mushroom Mutter	\$13.99
Tender mushrooms and green peas cooked with creamy tomatoes and spices	
Mushroom Korma	\$13.99
Mushroom cooked with creamy coconut sauce & topped with nuts and raisins	
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	
Panner Masala	\$13.99
Homemade cheese cooked in creamy tomato & onion sauce	
Panner Makhani	\$13.99
Homemade cheese, bell pepper, onion cooked with creamy tomato & onion sauce	
Saag Paneer	\$13.99
Spinach cooked in cream with homemade cheese, herbs & spices	
Saag Chole	\$13.99
Chickpeas cooked with creamy spinach, herbs and spices	

Tofu Masala	\$13.99
Tofu cooked in blend of creamy tomato & onion sauce	
Tadka Daal	\$12.99
Black lentils cooked with tomato & onion sauce	
Vegetable Curry	\$12.99
Mixed vegetables cooked in traditional curry sauce	
Sweet Potato Masala	\$13.99
Sweet potato with creamy masala sauce	
Wild Mushroom Curry	\$12.99
Mushroom cooked in traditional curry sauce	
Vegetable Madras	\$13.99
Mixed vegetables cooked with coconut milk	

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	
Cheese Naan	\$4.99
Naan filled with cheese	
Panner Naan	\$4.99
Naan filled with homemade cheese	
Kabuli Naan	\$4.99
Naan bread stuffed with cherries and nuts	
Aloo (Potato) Naan	\$3.99
Naan bread stuffed with mashed potatoes and peas	
Plain Roti	\$2.99
Indian style traditional tandoori whole wheat bread	
Paratha	\$3.99
Multi-layered, buttered whole wheat bread	
Keema Naan	\$3.99
Naan bread stuffed with ground lamb	
Special Naan	\$4.99
Naan bread stuffed with Chicken, Cheese & Potatoes	

Aloo Paratha	\$3.99
Layered whole wheat bread stuffed with potato	
Jalapeno Naan	\$4.99
Cheese, potato & jalapeno	
Bread Basket	\$9.99
One plain, garlic & cheese naan	

SIDES 7

Basmati Rice	\$2.50
Plain Yogurt	\$1.99
Raita	\$2.99
Yogurt with shredded cucumber & carrots	
Achar	\$1.50
Spicy indian pickles of mix vegetables and green mangoes	
Sweet Mango Chutney	\$1.99
Peas Palau	\$4.99
Basmati Rice with nuts & raisins	
Papadum	\$2.50

KIDS 8

Kids Delight	\$11.99
Chicken Pakora, Butter Chicken, Basmati Rice, Mango Lassi & Dessert	
Chicken Pakora	\$4.99
Chicken breast fried with chick-peas batter	
Chicken Tikka Masala	\$7.99
Chicken breast fried with chick-peas batter	
Chicken Korma	\$7.99
Chicken Leg(Boneless) on creamy tomoato, onion and Coconut milk.	
Paneer Masala	\$6.99
French Fries	\$2.99
Mutter Paneer	\$6.99
Butter Chicken	\$7.99

DRINKS 14

Mango Lassi	\$3.99
Mango and homemade yogurt shake	
Strawberry Lassi	\$3.99
Strawberry and homemade yogurt shake	
Sweet Lassi	\$3.99
Your choice of sweet or salted yogurt shake	
Salt Lassi	\$3.99
Yogurt shake	
Masala Chai	\$2.99
Indian style tea cooked with milk and spices	
Iced Chai (No Refill)	\$2.99
Indian style tea cooked with milk and spices	
Coffee	\$1.99
Hot Tea	\$1.99
Mango Juice	\$2.99
Orange Juice	\$2.99
Cranberry Juice	\$2.99
Soft Drink	\$2.25
Milk	\$1.99
Chocolet Milk	\$2.49

DESSERTS 6

Kheer	\$4.99
Indian style rice pudding served cooked with pistachios	
Mango Custard	\$4.99
Homemade mango flavoured custard	
Gulab Jamun	\$4.99
Donut like pastry balls cooked in sugar served warm	
Pistachio Kulfi	\$4.99
Indian style ice cream with pistachio	
Mango Kulfi	\$4.99
A great mango ice cream sundae	
Rasmalai	\$4.99
Homemade cheese cooked with milk	

