

India Express Denver

727 Colorado Blvd · +13033318220 · Updated: Jan 14, 2026

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APPETIZERS 10

Vegetable Samosa (2pc) \$9.00

Triangle shaped crisp pastry stuffed with spiced potatoes & green peas mixture, deep fried to perfection. (DF)

Chaat Samosa \$10.00

A popular and delicious North Indian Street food served with spicy chickpea curry (chole), yogurt, tangy chutneys, and an assortment of flavorful toppings. (DF)

Bullet Wings (6pc) \$12.99

Fire baked wings, tossed in hot sauce. (GF, DF)

Spinach Pakora \$8.00

It is a delicious Indian spinach fritters made with fresh spinach leaves, gram flour, spices, and herbs. (DF, GF)

Tamarind Wings \$12.99

Fire baked wings, tossed in Tamarind sauce. (DF, GF)

Onion Rings \$7.00

Sliced ring of onions dipped in a spiced batter & fried to golden perfection, and served with chutneys. (GF, DF)

Gobi (Cauliflower) Manchurian \$11.99

Florets fried & sautéed in sweet tangy garlic, soy & chili sauce. (GF, DF)

Express Combo Appetizers \$10.00

Mix of Samosa, Onion Rings, Mushroom.

Mushroom Manchurian \$11.00

Florets fried & sautéed in sweet tangy garlic, soy & chili sauce. (DF, GF)

Vegetable Pakora \$8.00

It is a delicious Indian spinach fritters made with fresh spinach leaves, gram flour, spices, and herbs. (DF, GF)

SOUP & SALAD 6

Dal Soup \$7.00

Indian style soup made with lentil. (GF) *Vegan Available*

Mulligatawny Soup \$8.00

Indian soup featuring a blend of Indian spices, lentils, & chicken. (GF)

Coconut Soup with Vegetable \$8.00

Soup made with coconut milk-based and a variety of fresh vegetables. (DF, GF, V)

Tomato Coconut Soup

\$8.00

Tomato coconut soup combines the tanginess of tomatoes with the richness of coconut milk. (DF, GF, V)

Chicken Tomato with Coconut Soup

\$8.00

A comforting and flavorful soup that combines the succulent taste of chicken, the tanginess of tomatoes, and the creamy sweetness of coconut milk. (DF, GF)

Cucumber Salad

\$7.00

Salad made with cucumbers, onions, tomatoes and homemade dressing. (DF, GF, V)

DRINKS & HOT TEA 3

Mango Lassi

\$5.00

Sweet Lassi

\$5.00

Masala Chai

\$5.00

Brewing hot black tea in milk & water & then sweetening with sugar *Vegan Available*

ENTREES 31

Tikka Masala

AVAILABLE OPTIONS

Masala is a flavorful and aromatic Indian sauce made from a blend of various Indian spices, onions, tomatoes, and other ingredients. Always served with a portion of yellow/white rice. (GF) *Dairy Free available*

Chicken: \$21.00

Lamb: \$23.00

Paneer (Homemade Cheese): \$20.00

Sweet Potato: \$17.00

Shrimp: \$21.00

Korma

AVAILABLE OPTIONS

Korma is a dish originating in the Indian subcontinent that is made from a blend of various Indian spices, onions, nuts, cashew, and slight tomato. (GF) *Dairy Free Available*

Chicken: \$20.00

Lamb: \$23.00

Shrimp: \$20.00

Paneer (Homemade Cheese): \$19.00

Mix Vegetable: \$19.00

Tofu: \$17.00

Mushroom: \$18.00

Chicken Tikka: \$21.00

Curry

AVAILABLE OPTIONS

Curry is a dish from Southeast Asia; made with tomato, onion, & blend of Indian spices. (GF) *Dairy Free Available*

Chicken: \$19.00

Lamb: \$22.00

Mix Vegetable: \$17.00

Chana/Chickpeas: \$16.00

Shrimp: \$19.00

Butter Chicken (Makhani)

AVAILABLE OPTIONS

Makhani means "with butter" in Hindi that is a tomato-based sauce along with a cream, slight onion, and Indian spices. (GF)

Chicken: \$21.00

Lamb: \$23.00

Shrimp: \$21.00

Paneer (Homemade Cheese): \$19.00

Rogan Josh

It is a traditional Indian dish; cooked in butter, & slowly soaked in a rich and fragrant spice-infused gravy. (GF)

AVAILABLE OPTIONS

Chicken: \$19.00

Lamb: \$22.00

Madras Curry

Madras curry is a spicy flavorful Indian curry that originated at the city of Chennai. It is typically made of onion, garlic, ginger, coconut, tamarind, tomato paste, curry leaves & black mustard seeds. (DF, GF)

AVAILABLE OPTIONS

Chicken: \$19.00

Lamb: \$22.00

Fish: \$21.00

Saag/Palak (Spinach)

Saag is an Indian subcontinental leafy vegetable dish that's always eaten with rice. (GF)

Dairy Free Available

AVAILABLE OPTIONS

Paneer (Homemade Cheese): \$20.00

Chicken: \$19.00

Lamb: \$22.00

Aloo: \$18.00

Chana: \$18.00

Mushroom: \$18.00

Chicken Tikka: \$21.00

Tofu: \$17.00

Vindaloo

It is a traditional tomato-based Indian curry with sour and spicy flavors. (DF, GF)

AVAILABLE OPTIONS

Chicken: \$20.00

Lamb: \$22.00

Shrimp: \$20.00

Fish: \$22.00

Honey Curry

It is a sweet and savory flavor dish made by combining honey & curry masala. (DF, GF)

AVAILABLE OPTIONS

Chicken: \$20.00

Paneer (Homemade Cheese): \$19.00

Lamb: \$23.00

Kadai

This classic Indian dish features tender chickpeas simmered in a robust and aromatic curry sauce. (GF)

AVAILABLE OPTIONS

Mix Vegetable: \$17.00

Paneer: \$18.00

Chicken: \$19.00

Lamb: \$22.00

Aloo: \$17.00

Mango Curry

It is a mango flavored curry that is made by combining mangoes with Indian spices. (DF, GF)

AVAILABLE OPTIONS

Chicken: \$20.00

Lamb: \$23.00

Achari

It is a popular North Indian dish that is made with pickling spices. (GF)

AVAILABLE OPTIONS

Chicken: \$19.00

Lamb: \$23.00

Paneer (Homemade Cheese): \$19.00

Aloo: \$17.00

Chilli

Marinated in hot chili & soy sauce with onions & peppers. (GF)

AVAILABLE OPTIONS

Chicken: \$18.00

Paneer (Homemade Cheese): \$19.00

Mo:Mo' (Dumplings) (Ste or Fried)

These delightful dumplings (Momos) are made from a thin layer of dough, filled with a variety of delicious fillings, such as vegetables or chicken & are steamed. (DF)

AVAILABLE OPTIONS

Chicken: \$19.99

Vegetable: \$16.00

Goan Curry

It is a spicy curry with a blend of spices, garlic, ginger, curry leaves, mustard seeds, & onion along with fresh tomato, & coconut milk. (DF, GF)

AVAILABLE OPTIONS

Chicken: \$19.00

Shrimp: \$20.00

Fish: \$22.00

Noodles (Chow Chow)

It's a Tibetan dish made from unleavened dough which is cooked with either vegetables or chicken.

AVAILABLE OPTIONS

Chicken: \$18.00

Vegetable: \$17.00

Shrimp: \$19.00

Chicken Shahenshah

\$20.00

It is a fennel seed flavorful Indian dish, cooked in a rich coconut & cashew sauce on a moderate fire. (GF)

Matar Paneer

\$18.00

Combines the goodness of peas and paneer (Indian cottage cheese) in a flavorful tomato and onion-based gravy. Goes well with naan or roti. (GF)

Dal Tadka

\$17.00

Made from a blend of yellow lentils (dal) cooked to perfection, this dish is elevated with a smoky and aromatic tadka (tempering) of spices. *Vegan Available*

Malai Kofta

\$18.00

Malai Kofta is a popular Indian Dish made with fried balls of potato, nuts & paneer in a rich, creamy, & mildly sweet gravy-made with onions, tomatoes, cashews, & spices.

Biryani

AVAILABLE OPTIONS

This fragrant rice-based dish features long-grain yellow basmati rice cooked with succulent pieces of meat, such as, chicken, lamb, shrimp, & vegetable along with the nuts tops. (GF)

Chicken: \$19.00

Vegetable: \$17.00

Shrimp: \$20.00

Lamb: \$23.00

Combo Biryani: \$22.00

Tandoori

AVAILABLE OPTIONS

Tandoori involves marinated meat being cooked over an intense fire in a tandoor, a clay oven. It can be served with fresh vegetable. (GF)

Chicken Tikka Kabab (Boneless): \$21.00

Chicken Tandoori (With Bone): \$20.00

Shrimp Tandoori (with tail): \$22.00

Almond Tikka Kabab (Boneless): \$23.00

Lamb Kabab (Boneless): \$26.00

Mix grill (Almond, Lamb, & Tikka mixed):
\$25.00

Chicken Dalcha

\$19.00

Chicken Dalcha is a popular South India dish that originated in Hyderabad. It is a flavorful stew/curry made with lentils and chicken. (GF)

Shahi Paneer	\$20.00
Shahi paneer is a royal Mughal dish where paneer is cooked in a pepper, nuts, and Indian spices. (GF)	
Baingan Bharta (Eggplant)	\$18.00
Baigan Bharta is a popular North Indian dish made with fire-roasted eggplant, onions, tomatoes, garlic, green chilies, and spices. (GF) *Vegan Available*	
Sesame Chicken	\$19.00
It is a popular Chinese-American dish that consists of boneless chicken pieces coated in a batter, nuts & served with a sweet & savory sesame sauce. (GF)	
Coconut Curry	AVAILABLE OPTIONS
Cooked in a creamy coconut milk-based sauce infused with aromatic spices. (GF, DF)	Chicken: \$19.00
	Shrimp: \$22.00
Aloo Gobi	\$17.00
Cauliflower & potatoes cooked with dry herbs & spices. *Vegan Available*	
Bhindi Fry (Okra)	\$17.00
It is a simple Indian side dish made by stir frying okra with Indian spices and herbs. *Vegan Available*	
Aloo Chana	\$17.00
Combination of chickpeas (chana) and potatoes (aloo). Seasoned with spices like cumin, coriander, turmeric, & garam masala. *Vegan Available*	
Bombay Aloo	\$15.00
Bombay Aloo is a popular Indian dish made with boiled potatoes that are tossed with a spicy mix of onions, tomatoes, spices, and curry leaves. *Vegan Available*	

INDIAN BREADS & NAAN 7

Butter Naan	\$4.00
Soft and buttery Indian bread.	
Garlic Naan	\$5.00
Garlic flavored Naan with cilantro & cooked with dry herbs & spices.	
Cheese Naan	\$6.00
Naan stuffed with melting cheese.	
Special Naan	\$6.00
Stuffed with cheese topped with garlic and cilantro.	
Bullet Naan	\$5.00
This naan is crafted with traditional spices and hot chili peppers.	
Special Bullet Naan	\$6.50
Naan stuffed with cheese and hot chili peppers.	
Roti	\$4.00
Round flat bread made of whole wheat.	

SIDE ORDERS 10

White Rice/Yellow Rice **\$3.00**

Basmati Rice is a cereal grain and a staple food for more than half of the world's population.

Raita (8oz) **\$3.00**

A traditional Indian condiment made with yogurt, cucumbers, onions, & spices.

Papadum (2pc) **\$3.00**

Thin & crispy Indian crackers.

Pickle Achar (8oz) **\$4.00**

It is typically made from vegetables or fruits that are marinated in oil and spices.

Mint Chutney (8oz) **\$5.00**

A spicy and flavorful Indian side dip made with fresh mint leaves, spices like chillies, garlic, & cumin.

Tamarind Chutney (8oz) **\$5.00**

It is a sweet & sour Indian condiment made with tamarind, jaggery, & spices.

Onion Chutney (4oz) **\$3.00**

A tangy & savory condiment made with caramelized onions, spices, & sometimes tamarind.

Masala Sauce (8oz) **\$7.00**

Made of various Indian spices, onions, tomatoes, and other ingredients.

Mango Chutney (4oz) **\$4.00**

Delightful condiment made from ripe mangoes, spices and other flavorful ingredients.

Plain Yogurt (8oz) **\$3.00**

DESSERT 4

Rice Pudding **\$6.00**

Sweet, creamy, slow churned Basmati rice pudding with almond, pistachio.

Rasmalai (3pc) **\$6.00**

A popular Indian dessert consisting of white cream, sugar milk, and cardamom flavored paneer cheese.

Gulab Jamun (4pc) **\$7.00**

Traditional Indian dessert made of dry milk and cottage balls immersed in sugar syrup and rose water.

Carrot Pudding **\$10.00**

Ground carrots cooked with milk and sugar.

KIDS OFFERING 3

Chicken Tenders and Fries **\$8.00**

Crispy coated juicy chicken breast pieces and homemade fries.

Kids Chicken Tikka Masala **\$12.00**

Kids Butter Chicken **\$12.00**

BEVERAGE 3

Coke **\$3.99**

Sprite **\$3.99**

Diet Coke **\$3.99**
