

Indian Flame Restaurant

11623 Euclid Ave 44106-4319 · +12167915555 · Updated: Jun 11, 2026

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APPETIZERS 9

Aloo Tikki **\$2.99**

patties made from seasoned potatoes and herbs (2pcs).

Vegitable Samosa **\$2.99**

crispy triangular pie stuffed with seasoned potatoes peas and herbs (2pcs).

Bhel Poori **\$3.99**

flour crisps with puffed rice-heaps of potato onion and tomato topped with yogurt tamarind-mint chutney and garden herbs.

Chaat Papri **\$3.49**

crispy wafers blended with cubes of boiled potatoes, chick peas, chillies, yoghurt tamarind chutney and topped with chat masala and sev..

Mix Bhajia **\$4.49**

crispy fritters made out of cauliflower, potato, paneer, whole spinach leaf onions and spices.

Assorted Appetizers **\$9.99**

an assortment of selected veggie and non-vegetable appetizers (samosa aloo tikki, mix bhajia, shrimp, and fish pakoda.)

Paneer Tikka **\$9.99**

homemade cheese cubes, marinated in aromatic yoghurt sauce , spices and grilled with hous vegetables.

Chicken 65 **\$5.99**

boneless chicken pieces dipped in batter of com flour lemon egg and red cashmere chilli mixed with spices ma rinade and pan fried, fiery and yummy.

Kabob Plater **\$10.99**

chef's assortment from tandoori kabobs (lamb chicken tikka, shrimp, malai kabob fish tikka and chicken sheekha kabab

LAMB SPECIALITIES 7

Lamb Curry **\$13.99**

cubes of lamb and potatoesin a tangy hotm sour sauce that will tickle your tongue.

Rogan Josh **\$13.99**

lamb cooked with tomatoes, onions, and touch of vinegar.

Lamb Karahi **\$13.99**

lamb freshly cooked in a wok with an aromatic blend of ginger and herbs.

Lamb Saag	\$13.99
lamb prepared with fresh spinach and aroamtic spices.	
Lamb Vindaloo	\$13.99
hotdish cooked with potato and spices.	
Lamb Korma	\$13.99
lamb cooked with fresh cram and coconut(mild)	
Lamb Chop Curry	\$18.99
lamb chops cooked in a tomato sauce with exotic spices.	

GOAT SPECIALITIES 3

Goat Karahi	\$13.99
goat sauted in ginger onions fresh tomato and spices.	
Goat Curry	\$13.99
goat cooked in freshly ground spices in onion and tomato gravy.	
Goat Vindaloo	\$13.99
goat cooked with potato and spices	

TANDOOR TEMPTATIONS 8

Tandoor Chicken	AVAILABLE OPTIONS
the most popular dish all over the world spring chicken cooked on its own natural juices and our chef's secret marination.	\$15.99
	\$10.99
Seekh Kabob	\$12.99
minced lean lamb blended with herbs and spicies.	
Murgh Malai Kabob	\$12.99
cubes of boneless, skinless chicken breast marinated in seasoned yogurt	
Chicken Tikka	\$12.99
boneless, skinless cube of tandoor chicken breast.	
Salmon Tikka	\$14.99
marinated in ginger-garlic yogurt sauce.	
Shrimp Tandoor	\$15.99
jumbo shrimp marinated in a secret sauce with spices, then grilled to perfection.	
Indian Flame Mixed Grill	\$15.99
chicken tikka, seekh kabob and baby shrimp marinated in a tomato garlic sauce with non.	
Lamb Chops	\$14.99
our most popular seller marinated ginger garlic yoghurt sauce.	

CHICKEN DELIGHTS 11

Chicken Tikka Malai	\$10.99
boneless cubes of tandoor chicken cooked in a tomato sauce with exotic spices.	
Chicken Curry	\$10.99
chicken pieces cooked in light gravy with freshly grounded spices.	
Chicken Masala	\$10.99
strips of boneless tandoor chicken with fresh herbs & spices.	
Karahi Chicken	\$10.99
boneless chicken sauteed with ginger onions fresh tomatos and spices.	
Chicken Vindaloo	\$10.99
chicken and tomato cooked in a hot and tangy curry sauce.	
Chicken Tikka Masala	\$10.99
oven baked biced chicken cooked in creamy sauce with fresh tomatoes and original spices.	
Chicken Koma	\$10.99
cubes of chicken a cashew cream sauce.	
Mango Chicken	\$10.99
chicken in a fresh mango curry sauce..	
Butter Chicken	\$10.99
boneless pieces of tandoori chicken cooked in oriental spices with tomato gravy butter.	
Chilli Chicken	\$10.99
boneless chicken nuggets marinated with soy sauce white vinegar ginger garlic paste sauted with jalapenos green peppers and chillies in spicy sauce.	
Chicken Saag	\$10.99
chicken prepared with fresh spinach and aroamtic spices.	

SEAFOOD SPECIALITIES 8

Shrimp Masala	\$14.99
shrimp sauteed ina a tomato-onion gravy with a touch of health spice.	
Goan Fish Curry	\$14.99
fresh fish sauteed with onions, tomatoes and special spices.	
Butter Shrimp	\$14.99
jumbo shrimp with fresh herbs and spices cooked to a buttery consistency	
Shrimp and Scallop Jal Farezi	\$14.99
bay scallops and jumbo shrimp cooked in a curry sauce with fresh vegetables.	
Lobster Curry	\$14.99
one pound lobster tail cooked to perfection with the chef's tomato garlic sauce served over rice .	

Butter Fish	\$14.99
fish with fresh herbs and spices cooked to a butter consistency.	
Shrimp Korma	\$14.99
giant shrimp cooked in a cashew-cream sauce	
Chilli Shrimp	\$14.99
shrimp flavoured with sou sauce white vinger, ginger and garlic paste sauteed with jalapenos, greenpeppers and chilies in a spicy sauce.	

VEGETABLE LOVE AFFAIR
15

Malai Kotta	\$10.99
vegetable balls and chick peas cooked in a yogurt sauce with a touch of ginger garlic and herbs	
Alu Gobi	\$9.99
potatoes and cauliflower cooked with tomatoes, ginger and garlic.	
Vegetable Jal Farezi	\$9.99
a combination of vegetable cooked with a special house seasononing	
Mutter Paneer	\$10.99
green peas and seasoned cubs iof cheese ooked curry style.	
Dal Makhni	\$8.99
black lentis and chicken lentils cooked along with ginger root and seasoned with garlic.	
Baingan Bartha	\$9.99
charoroled minced eggplant sauteed with onions , tomatoes and green peas.	
Shahi Paneer	\$10.99
soft cubes of cheese cooked in a specila cashew sauce.	
Palak Paneer	\$10.99
cheese cooked with mounds of fresh spinach and garlic.	
Chana Masala	\$8.99
curried chickpeas in chef's special sauce best replacement for red meats	
Vegetable Korma	\$9.99
mixed vegetables cooked in a creamy butter sauce.	
Bhnidi Masala (Seasonal)	\$9.99
okra cooked with onions and tomato with the chef's special spices.	
Paneer Tikka Masala	\$10.99
tender chunks of home made panner cooked with tomato and butter sauce.	
Chilli Paneer	\$10.99
cubes of paneer (indian cottage) marinated lightly with soya sauce white vinegar garlic-ginger paste fried and sautted with jalapenos green peper and chilies in a spicy hot sauce.	

Paneer Makhni	\$10.99
panner cooked in indian spices with tomato gravy butter.	
Paneer Karahi	\$10.99
paneer sauteed with ginger onion fresh tomato and spices.	

BIRYANIS 6

Shrimp Biryani	\$15.99
jumbo shrimp with carefully selected spices	
Vegetable Biryani	\$10.99
beil peppers, onionss, carrots, cauliflower, chick peats, raisins, cashews and almonds.	
Chicken Biryani	\$11.99
cubes of chicken falavored with fresh herbs.	
Lamb Biryani	\$14.99
juicy cubes of lamb with spices and herbs.	
Indian Flame Biryani	\$15.99
a delightful delicacy of chicken lamb and shrimp.	
Lobster Biryani	\$16.99
a succulent of fresh lobster vegetables, herbs and spices.	

WHEAT WONDERS 9

Naan	\$2.00
traditional fluffy dough bread drizzled with butter.	
Garlic Naan	\$2.50
naan seasoned with garlic and cilantro.	
Paratha	\$2.50
layered dough with a slice of butter	
Tandoori Roti	\$2.50
whole wheat bread.	
Onion Kultcha	\$2.99
naaan stuffed with seasoned onions.	
Keema Naan	\$2.99
naan stuffed with seasoned ground lamb.	
Alu Paratha	\$2.99
bread stuffed with seasoned potatoes.	
Paneer Paratha	\$2.99
layered dough bread stuffed with cheese.	

Kably Naan	\$2.99
bread seasoned with mint and herbs.	

SIDES 10

Aachar	\$1.50
(pickles)	
Rice	\$2.00
Brown Chutney	\$1.50
(sweet tamarind asuce4)	
Mango Chutney	\$1.50
(sweet band sour mango sauce).	
Green Chutney	\$1.50
(mint sauce)	
Raita	\$2.50
(mixed vegetables in whipped yoghurt).	
Papad	\$1.50
(crispy lentils tortilla chips).	
Indian Flame Salad	\$3.99
(lettuce tomatoes cucumber green chilli onions).	
Tomato Soup	\$2.99
(creamy soup garnished).	
Chicken Soup	\$2.99
(creamy chicken soup garnished with coconut) .	

DESSERTS 7

Ras Malai	\$3.99
homemade cheese patties with cream sauce nuts and rosewater.	
Gulab Jammun	\$3.99
hearty balls made of milk , then fried and soaked in syrup.	
Kulfi	\$3.99
exotic ice cream from india made with pistachios, cashews and saffron.	
Mango Ice Cream	\$3.99
pistachio ice cream.	
Coconut Ice Cream	\$3.99
Gajar Halwa	\$3.99
made of carrot	

Rice Pudding

\$3.99

imported basmati rice simmered in milk to bring it to a pudding consistency.