

India Chef

Finest Authentic Indian Cuisine

A few words about Indian Cuisine:

India has been known over centuries for its spices. Explorers and adventurers like Vasco de Gama and Christopher Columbus embarked on journeys of exploration to reach India and get its spices.

India Cuisine makes use of its rich and varied herbs and is a subtle combination of condiments and ingredients that is as varied as the different regions of the subcontinent divided into the three nations of India, Pakistan and Bangladesh. Each region is distinctive and has influences from Persia and Arabia. Not all of the Indian food in the regions is all about spice. A number of the foods can be tamed to lower spice levels and still be delectable. It is all a matter of your preference.

At India Chef, we attempt to give you a taste of this exotic culinary heritage. We hope you enjoy the food and embark on a culinary adventure akin to the journeys of the explorers of yonder years.

What is Tandoori?

The word tandoori comes from the word tandoor (which again is derived from Persian/Arabic word Tanur or Tannur). Tandoori is the traditional open hearth charcoal fired clay oven that is used to bake leavened breads like “nan”, grill or roast meat, chicken or seafood. Usually, in this process of cooking the meat, chicken, or seafood is marinated in a blend of herbs, spices and yogurt, then slowly cooked in a tandoor, sealing in the natural succulent taste of the good and at the same time, to a great extent dripping away the fat content, that result in a food that is delicious as well as healthy.

Open 7 Days

Lunch – 11:30 a.m. – 2:30 p.m. • Dinner – 5:30 p.m. – 10:00 p.m

Friday & Saturday Till 10:30 p.m.

Weekend Lunch Buffet ... Not To Be Missed

www.indiachefatlanta.com



APPETIZERS

Somosa (Meat or Vegetables) 3.99
Crispy triangular pastry turnover filled with meat or vegetables

Onion Pakoras..... 3.99
Onion mixed with chickpeas flour then deep-fried like an onion ball

Sheekh Kebab 6.99
Minced meat molten onto a skewer and roasted in a tandoor.

Chicken Tikka 6.99
Diced tender boneless chicken, marinated in yogurt, mild spices, and herbs roasted in tandoor.

Chicken '65 6.99
Boneless chunk of chicken marinated in ginger garlic mild spices; then butter fried and tempered with green chilies cilantro and curry leaves.

Shrimp or Chana Puri..... 6.99
Shrimp or chana sautéed in thick spicy sauce and served with puffy bread.

Assorted Appetizer 7.99
Chicken Tikka, sheekh kebab, chicken '65, somosa, and onion pakoras.

Kids Choice (Platter) 7.99
Onion bajee, shrimp butterfly, chicken tikka with plain rice and cheese nan.

Papadam 1.25
Crispy spicy tortilla.

SOUPS AND SALADS

Mulligatawny Soup..... 2.99
Delicious lentil soup with tomato, vegetables, lemon, herbs and Indian spices.

Chefs Salad 3.99
Indian salad of cucumber, tomato, onion, and lettuce.

Chicken Tikka Salad 6.99

CONDIMENTS

Raita 1.50
Cool yogurt with cucumber and herbs.

Mango or Lime pickle 1.75

Sweet mango chutney..... 1.75

Hot Sauce/Onion Chutney..... 1.25

Plain Yogurt..... 1.25

Curry, Masala, or Kurma Sauce 3.50

BEVERAGES

Lassi (Mango/Sweet/Salted)..... 3.50

A traditional yogurt shake

Mango or Orange Juice 2.50

Hot or Iced Indian Tea..... 1.75

Coffee, Tea or Milk 1.75

Mineral Water 1.75

Soda 1.75
(Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Coke Zero)

Beer and Wine (Please look for our wine list)

RICE (Finest basmati)

Pilau Rice..... 1.99
Highly aromatic basmati rice flavored with saffron.

Peas Pilau Rice..... 2.50
Finest Basmati rice garnished with peas and flavored with saffron.

Fried Rice 3.99
Pilau rice fried with peas, onion, egg, and butter.

Mushroom Fried Rice 4.99
Rice cooked with sautéed mushrooms, onions, and herbs.

CHEF'S SET DINNER

TWO PERSONS 44.99

Appetizer: Chicken Tikka, sheekh kebab, somosa, and Onion Pakoras.

Main Course: Chicken Tandoori, Lamb or Beef Bhuna, and choice of any vegetable dish.

Side Order: Nan bread, Pilau Rice, Raita, Dessert, and Masala Tea or Coffee

ONE PERSON – NON-VEG..... 22.99

Appetizer: Chicken Tikka and Chicken '65

Main Course: Lamb or Beef Curry and choice of any vegetable dish.

Side Order: Nan bread, Pilau Rice, Raita, Dessert and Masala Tea or Coffee.

TWO PERSONS

SEA FOOD LOVERS 47.99

Appetizer: Shrimp Puri

Main Course: Fish Tikka, Shrimp Bhuna choice of any vegetable dish.

Side Order: Nan Bread, Pilau Rice, Raita, Dessert, and Masala Tea or coffee.

ONE PERSON VEGETARIAN 20.99

Appetizer: Vegetable somosa and Onion pakoras

Main Course: Choice of any two vegetable dishes.

Side Order: Nan Bread, Pilau Rice, Raita, Dessert, and Masala Tea or Coffee

MAIN COURSES

Served with the finest Basmati Pilau Rice.

All dishes cooked mild, but can be prepared hotter upon request.



TANDOORI

All tandoori dishes cooked in a clay oven and served on a hot sizzler.

- 1. Chicken Tandoori..... 11.99**
Spring chicken marinated in yogurt, freshly ground aromatic herbs and spices, then barbecued on skewers over the charcoal fire.
- 2. Chicken Tikka (White Meat) 12.99**
Tender pieces of boneless chicken marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
- 3. Boti Kebab 13.25**
Tender pieces of boneless lamb, marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
- 4. Sheekh Kebab 12.99**
Finely minced meat mixed with freshly ground aromatic herbs and spices then barbecued on skewers of the charcoal fire.
- 5. Fish Tikka..... 14.99**
Fish of the day marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
- 6. Shrimp Tandoori..... 14.99**
Shrimp marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
- 7. Tandoori Mixed Grill..... 15.99**
A combination of Chicken Tandoori, Chicken Tikka, Lamb Tikka, Sheekh Kebab, and Shrimp Tandoori

SEAFOOD

- 8. Shrimp Curry 12.25**
Sautéed shrimp cooked in a curry sauce
- 9. Shrimp Bhuna 12.99**
Sautéed shrimp cooked in a variety of spices and herbs with tomato, bell pepper, and a touch of lemon juice.
- 10. Shrimp Sag..... 12.99**
Sautéed shrimp and spinach cooked in curry sauce with onion, garlic, spices and herbs.
- 11. Shrimp Jalfrazi..... 14.99**
Shrimp thoroughly garnished with fresh tomato, bell pepper, ginger, and onion sautéed in a spicy thick sauce.
- 12. Shrimp Balti 14.99**
Sautéed shrimp cooked in a special balti sauce with pure vegetable ghee and garlic; garnished with bell pepper, cilantro, and served in a hot iron wok. (Balti)
- 13. Shrimp Tandoori Masala 14.99**
Shrimp Tandoori cooked in a special masala sauce with fresh tomato.
- 14. Fish Madras..... 13.99**
Fairly hot tasty fish curry, cooked with chilli and fresh tomato.
- 15. Fish Tikka Masala 14.99**
Boneless fish tikka cooked in a special masala sauce with fresh tomato.

MEAT

- 16. Chicken, Lamb, or Beef Curry 10.99**
Choice of your meat cooked with ground spices and fresh herbs in its own sauce.
- 17. Chicken, Lamb, or Beef Bhuna 11.99**
Choice of your meat cooked in a variety of spices and fresh herbs with tomato and touch of lemon juice.
- 18. Chicken, Lamb, or Beef Madras 11.99**
Fairly hot tasty meat curry cooked with chili and fresh tomato.
- 19. Chicken, Lamb, or Beef Mushroom..... 11.99**
Choice of your meat cooked in a curry sauce with sautéed mushrooms.
- 20. Chicken, Lamb, or Beef Sag 11.99**
Choice of your meat and spinach cooked in a curry sauce with onions, garlic, spices, and herbs.
- 21. Chicken, Lamb, or Beef Coconut Curry.. 12.25**
Choice of your meat cooked in a special sauce with coconut milk.
- 22. Chicken, Lamb, or Beef Rogon-Josh ... 12.25**
Choice of your meat cooked in a curry sauce with fresh lemon, onion, tomato, bell pepper, spice, and herbs.
- 23. Chicken, Lamb, or Beef Vegetable 12.99**
Choice of your meat cooked in a mild sauce with mixed vegetables.
- 24. Chicken, Lamb, or Beef Jalfrazi 12.99**
Choice of your meat thoroughly garnished with fresh onion, tomato, bell pepper, ginger, and sautéed in a spicy thick sauce.
- 25. Chicken, Lamb, or Beef Vindaloo 12.99**
Choice of your meat cooked with baby potato in an extra hot, spicy and tangy sauce.
- 26. Chicken or Lamb Kurma 12.99**
Choice of your meat cooked in a mild creamy sauce with ground almond, ginger, and garlic.
- 27. Chicken or Lamb Pasanda..... 12.99**
Sautéed choice of meat cooked in a creamy sauce with very mild spices, herbs, and yogurt.
- 28. Chicken or Lamb Tikka Masala 13.25**
Boneless meat cooked in a special masala sauce with fresh tomato.
- 29. Chicken or Lamb Makhni 13.25**
Boneless meat tikka cooked in a special creamy tomato sauce with aromatic spices and herbs.
- 30. Chicken or Lamb Karahi..... 13.25**
Meat sautéed with fresh onion, bell pepper and tomato in special spices and served in a iron wok.
- 31. Chicken, Lamb, or Beef Balti 13.99**
Choice of your meat cooked in a special balti sauce with pure vegetable ghee and garlic garnished with bell pepper and cilantro served in a hot iron wok. (Balti)

BIRIYANI

The following dishes are prepared with Basmati pilau rice mixed with vegetables/chicken/lamb or shrimp sautéed in pure ghee seasoned with saffron, spices, and garnished with almond, raisins, etc. (served with raita)

- 32. Vegetable Biryani..... 11.99**
33. Chicken Biryani 12.99
34. Lamb Biryani 13.25
35. Shrimp Biryani..... 13.99

VEGETABLE

- 36. Mixed Vegetable Curry 9.99**
Fresh mixed vegetables cooked in a curry sauce.
- 37. Aloo Matar Gobi..... 9.99**
Potatoes, green peas, and cauliflower cooked in a curry sauce.
- 38. Sag Aloo 10.25**
Fresh spinach sautéed in a curry sauce with onion and garlic then cooked with potatoes.
- 39. Chana Masala or Chana Sag..... 10.25**
Garbanzo beans cooked with spices, onion, and bell pepper in a thick and rich sauce. (Chana Sag garbanzo beans with fresh spinach)
- 40. Dal Makhni 10.25**
Brown lentils sautéed in butter with ginger and garlic then cooked in a special creamy tomato sauce.
- 41. Matar or Sag Paneer 10.99**
Green peas or fresh spinach cooked together with homemade cheese in a special creamy sauce.
- 42. Vegetable Kurma 10.99**
Fresh mixed vegetables cooked in a mild creamy sauce with ground almond, ginger, and garlic.
- 43. Paneer Makhni..... 11.25**
Chunks of homemade cheese cooked in a special creamy tomato sauce with aromatic spices and herbs.
- 44. Vegetable Malai Kufta..... 11.25**
Minced mixed vegetable balls cooked in the chef's special creamy sauce with aromatic spices and herbs.
- 45. Dal Sag..... 10.99**
Yellow lentils cooked with sautéed spinach, onion, spices and herbs.
- 46. Vegetable Balti..... 11.25**
Fresh mixed vegetables cooked in a special balti sauce with pure vegetable ghee and garlic, garnished with bell-pepper and cilantro served in a hot iron wok. (Balti)
- 47. Bringal Bharta 11.99**
Fresh baked and mashed eggplant sautéed with onion, spices, and herbs with a touch of cream

SIDE ORDERS

- 48. Bombay Aloo..... 6.99**
Baby potatoes sautéed in tomato based tangy sauce.
- 49. Tarka Dal..... 6.99**
Yellow lentils cooked with tomato, onion, and flavored with cumin seed, garlic, and chilies burnt in butter.

- 49. Bhindi Bhajee..... 6.99**
Fresh cut okra sautéed with onion, spices, and herbs.
- 50. Sag Bhajee 6.99**
Fresh chopped spinach sautéed with onion, garlic, ginger, spices, and herbs.
- 51. Mushroom Bhajee..... 6.99**
Sliced mushroom sautéed with onion, spices, and herbs.

HOME-MADE INDIAN BREAD

- 52. Tandoori Roti 1.99**
Whole wheat bread baked in a clay oven.
- 53. Chapati..... 1.50**
Whole wheat thin plain bread.
- 54. Poori 1.50**
Whole wheat deep-fried puffy bread.
- 55. Parata 2.99**
Multi-layered whole wheat buttered bread.
- 56. Aloo Parata or Nan..... 3.50**
Nan or parata stuffed with spicy potato bread.
- 57. Nan..... 1.99**
White flour bread baked in clay oven.
- 58. Garlic Nan 2.99**
Nan bread topped with garlic and cilantro.
- 59. Onion Kulcha 2.99**
Nan bread stuffed with cheese and baked in clay oven.
- 60. Khema Nan (Chicken/Beef) 3.50**
Nan bread stuffed with spicy minced chicken or beef and baked in a clay oven.
- 61. Cheese Nan 3.50**
Nan bread stuffed with cheese and baked in a clay oven.
- 62. Peshawari Nan 3.50**
Nan bread stuffed with mixed dry fruits and baked in clay oven.

DESSERTS

- 63. Kheer..... 2.50**
A traditional Indian rice pudding made from rice, milk, and sugar.
- 64. Gulab Jamon 2.99**
Famous Indian dessert; balls of dry milk, homemade cheese deep-fried and flavored in sweet syrup and rose. water
- 65. Kulfi (Mango/Pistachio)..... 2.99**
Authentic Indian ice cream.
- 66. Dessert of the day**

A Gratuity of 15% shall be added on parties of 4 or more.

All major credit cards accepted.

Thank you for dining with us!