

India Chef

Finest Authentic Indian Cuisine

What makes India Chef unique?

India Chef is one of the most incomparable Indian restaurants you will find. It makes use of the rich varied herbs and spices along with a combination of condiments and ingredients. The Tastes are as varied as the different regions of the subcontinent which is divided into the three nations of India, Pakistan and Bangladesh. It not only caters to diners who prefer the traditional, authentic cuisine of India, but also pleases the palates of those new to Indian food who desires a more subtle, less spicy version of this increasingly popular international dining experience.

At India Chef, we pride ourselves in giving you a taste of this exotic culinary heritage. We, at India Chef, truly hope you enjoy the food and embark on a culinary adventure akin to the journey of the explorers and adventurers of yonder years including Christopher Columbus and Vasco de Gama, who sought to reach India and get its spices.

What is Tandoori?

The word Tandoori originates from the word Tandoor. Tandoor is known to the Western world as “Tandoori Oven”, a curved cylindrical pot made of different kinds of clay or ceramics. Traditionally, the Tandoori oven was run on wood and Charcoal. Currently charcoal, gas or electricity is used. With heat as high as 450 degrees Celsius or 900 degrees Fahrenheit combined with convection, convection and radiant heat transfer, the food is cooked very fast thus locking in the juices that tingle one’s taste buds. Because of the Tandoori walls absorbing a lot of heat, the Flat breads are filled with flavor. The food not only cooks from the outside in but also from the inside out, resulting in food that is both delicious and 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 / Vegetables) 5.00
Crispy triangular pastry turnover filled with meat or vegetables.

Pakoras (Onion / Mixed Vegetable / Chili) . . 7.00
Onion or mixed vegetables or chilis mixed with chickpea flour then deep-fried like fritters.

Pakoras (Paneer / Chicken)..... 8.00
Cheese or chicken fritters.

Chicken Tikka / Sheekh Kebab 8.00

Chicken / Gobi / Shrimp '65 8.00
Boneless chunk of chicken or gobi or shrimp marinated in ginger, garlic and mild spices; then butter fried and tempered with green chilies, cilantro and curry leaves.

Shrimp or Chana Puri / Naan 8.00
Shrimp or garbanzo beans sautéed in thick spicy sauce and served with puffy puri or naan bread.

Assorted Appetizer 12.00
Chicken and lamb Tikka, vegetable pakoras, chicken '65, somosa and onion pakoras.

Vegetable Assorted Appetizer..... 10.00
Onion, paneer and mixed vegetable fritters.

Kids Choice (Platter) 10.00
Onion bajee, shrimp butterfly, chicken tikka with plain rice and cheese naan.

Papadam 2.00
Crispy spicy tortilla.

CONDIMENTS

Raita..... 2.00
Cool yogurt with cucumber and herbs.

Mango or Lime pickle 2.00

Sweet mango chutney..... 2.00

Hot Sauce/Onion Chutney 1.50

Plain Yogurt..... 1.50

Curry, Masala or Kurma Sauce 5.00

SOUPS AND SALADS

Mulligatawny Soup..... 5.00
Delicious lentil soup with tomato, vegetables, lemon, herbs and Indian spices.

Chefs Salad 6.00
Indian salad of cucumber, tomato, onion and lettuce.

Chicken Tikka Salad 8.00

RICE (Finest basmati)

Pilau Rice 3.00

Peas Pilau Rice..... 4.00

Fried Rice 8.00
Vegetables / eggs / mushrooms / dried fruit / khema.

Jeru Rice..... 5.00
Pilau rice with sautéed cumin seeds and herbs.

BEVERAGES



Lassi (Mango/Sweet/Salted)..... 4.00
A traditional yogurt shake

Mango or Orange Juice 3.00

Hot or Iced Indian Tea..... 2.00

Coffee, Tea or Milk 2.00

Mineral Water 2.00

Soda 2.00
(Pepsi, Diet Pepsi, Pepsi Zero, Ginger Ale, Dr. Pepper, Gatorade, Sierra Mist, Mt Dew)

Beer and Wine (Please look for our wine list)

CHEF'S SET DINNER

TWO PERSONS50.00

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: Naan bread, Pilau Rice, Raita, Dessert and Masala Tea or Coffee.

ONE PERSON - NON-VEG.....25.00

Appetizer: Chicken Tikka and Chicken '65

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

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

TWO PERSONS

SEAFOOD LOVERS55.00

Appetizer: Shrimp Puri

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

Side Order: Naan bread, Pilau Rice, Raita, Dessert and Masala Tea or coffee.

ONE PERSON VEGETARIAN24.00

Appetizer: Vegetable somosa and Onion pakoras

Main Course: Choice of any two vegetable dishes.

Side Order: Naan 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**..... 14.00
Spring chicken marinated in yogurt, freshly ground aromatic herbs and spices, then barbecued on skewers over the charcoal fire.
2. **Chicken Tikka (White Meat)** 14.00
Tender pieces of boneless chicken marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
3. **Lamb Chop Tandoori** 18.00
Select cut lamb chop, marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
4. **Sheekh Kebab**..... 14.00
Finely minced meat mixed with freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
5. **Fish Tikka**..... 18.00
Fish of the day marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
6. **Shrimp Tandoori**..... 18.00
Shrimp marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.
7. **Tandoori Mixed Grill**..... 20.00
A combination of Chicken Tandoori, Chicken Tikka, Lamb Tikka, Sheekh Kebab and Shrimp Tandoori.

SEAFOOD

8. **Shrimp Curry** 14.00
Sautéed shrimp cooked in a curry sauce.
9. **Shrimp Vindaloo** 16.00
Sautéed shrimp cooked in a variety of spices and herbs with baby potatoes in an extra spicy and tangy sauce.
10. **Shrimp Saag** 16.00
Sautéed shrimp and spinach cooked in curry sauce with onion, garlic, spices and herbs.
11. **Shrimp Jalfrazi**..... 17.00
Shrimp thoroughly garnished with fresh tomato, bell pepper, ginger and onion sautéed in a spicy thick sauce.
12. **Shrimp Balti**..... 17.00
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** 18.00
Shrimp Tandoori cooked in a special creamy masala tomato sauce.
14. **Fish Madras**..... 18.00
Fairly hot tasty fish curry, cooked with chilli and fresh tomato.
15. **Fish Tikka Masala** 18.00
Boneless fish tikka cooked in a special creamy masala tomato sauce.

MEAT

16. **Chicken, Lamb or Beef Curry**..... 13.00
Choice of meat cooked with ground spices and fresh herbs in its own sauce.
17. **Chicken, Lamb or Beef Bhuna** 14.00
Choice of meat cooked in a variety of spices and fresh herbs with tomato and touch of lemon juice.
18. **Chicken, Lamb or Beef Madras** 14.00
Fairly hot tasty meat curry cooked with chili and fresh tomato.
19. **Chicken Rayzala**..... 15.00
Boneless tandoori chicken cooked in Chef's special sauce with sautéed onion, tomato and bell pepper with a touch of tamarind.
20. **Chicken, Lamb or Beef Saag**..... 15.00
Choice of meat and spinach cooked in a curry sauce with onions, garlic, spices and herbs.
21. **Chicken, Lamb or Beef Coconut Curry**... 14.00
Choice of meat cooked in a special sauce with coconut milk.
22. **Chicken, Lamb or Beef Rogon-Josh** 15.00
Choice of meat cooked in a curry sauce with fresh lemon, onion, tomato, bell pepper, spice and herbs.
23. **Chicken, Lamb or Beef Pathia** 15.00
Choice of meat cooked Persian style with sweet, sour, hot spices and herbs.
24. **Chicken, Lamb or Beef Jalfrazi** 15.00
Choice of meat thoroughly garnished with fresh onion, tomato, bell pepper, ginger and sautéed in a spicy thick sauce.
25. **Chicken, Lamb or Beef Vindaloo** 15.00
Choice of your meat cooked with baby potato in an extra hot, spicy and tangy sauce.
26. **Chicken or Lamb Kurma** 15.00
Choice of meat cooked in a mild creamy sauce with ground almond, ginger and garlic.
27. **Chicken or Lamb Pasanda**..... 15.00
Choice of meat sautéed in yogurt then cooked in a creamy sauce with very mild spices and herbs.
28. **Chicken or Lamb Tikka Masala** 15.00
Boneless meat cooked in Chef's special masala creamy tomato sauce.
29. **Chicken or Lamb Makhni (butter chicken)**. 15.00
Boneless meat tikka cooked in a special creamy tomato sauce with aromatic spices and herbs.
30. **Chicken or Lamb Karahi**..... 15.00
Choice of meat sautéed with fresh onion, bell pepper and tomato in special spices and served in a iron wok.
31. **Chicken, Lamb or Beef Balti** 15.00
Choice of 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)
32. **Garlic Chili Chicken or Lamb**..... 15.00
Chef's special chicken or lamb curry cooked with sautéed onion, green chili and garlic pickle.
33. **Chicken / Lamb / Beef Ceylon**..... 15.00
Choice of meat cooked with whole red chile & touch of coconut.

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)

34. Vegetable Biryani..... 13.00
35. Chicken Biryani 15.00
36. Lamb Biryani..... 17.00
37. Shrimp Biryani..... 18.00

VEGETABLE

38. Mixed Vegetable Curry **Vegan**.... 12.00
Fresh mixed vegetables cooked in a curry sauce.
39. Aloo Matar Gobi **Vegan** 12.00
Potatoes, green peas and cauliflower cooked in a curry sauce.
40. Saag Aloo **Vegan** 12.00
Fresh spinach sautéed in a curry sauce with onion and garlic then cooked with potatoes.
41. Chana Masala / Chana Saag **Vegan**.. 12.00
Garbanzo beans cooked with spices, onion and bell pepper in a thick and rich sauce (Chana Saag garbanzo beans with fresh spinach).
42. Dal / Vegetable Makhni 13.00
Brown lentils or mixed vegetables sautéed in butter with ginger and garlic then cooked in a special creamy tomato sauce.
43. Matar / Saag Paneer 13.00
Green peas or fresh spinach cooked together with homemade cheese in a special creamy sauce.
44. Vegetable / Paneer Kurma..... 13.00
Fresh mixed vegetables or home made cheese cooked in a mild creamy sauce with ground almond, ginger and garlic.
45. Paneer Tikka Masala 13.00
Chunks of homemade cheese cooked in Chef's special creamy tomato masala sauce with aromatic spices and herbs.
46. Vegetable Malai Kufta..... 13.00
Minced mixed vegetable balls cooked in the chef's special creamy sauce with aromatic spices and herbs.
47. Dal / Vegetable Saag **Vegan** 13.00
Yellow lentils or mixed vegetables cooked with sautéed spinach, onion, spices and herbs.
48. Vegetable / Chana Balti **Vegan**... 13.00
Fresh mixed vegetables or garbanzo beans 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)
49. Bringal Bharta **Vegan** 13.00
Fresh baked and mashed eggplant sautéed with onion, spices and herbs with a touch of cream.
50. Aloo Chana **Vegan** 12.00
Baby potatoes & garbanzo beans cooked in tomato based tangy sauce.
51. Tarka Dal **Vegan** 12.00
Yellow lentils cooked with tomato, onion and flavored with cumin seed, garlic and chilies burnt in butter.

52. Bhindi Bhajee / Marsala **Vegan** 12.00
Fresh cut okra sautéed with onion, spices and herbs.
53. Saag / Chana Mushroom **Vegan** ... 12.00
Fresh chopped spinach sautéed with mushroom or garbanzo beans, onion, garlic, ginger, spices and herbs.

HOME-MADE INDIAN BREAD

54. Tandoori Roti 3.00
Whole wheat bread baked in a clay oven.
55. Chapati..... 2.00
Whole wheat thin plain bread.
56. Puri 2.00
Whole wheat deep-fried puffy bread.
57. Parata 4.00
Multi-layered whole wheat buttered bread.
58. Aloo Parata or Naan 4.00
Naan or parata stuffed with spicy potato bread.
59. Naan 3.00
White flour bread baked in clay oven.
60. Garlic Naan 4.00
Naan bread topped with garlic and cilantro.
61. Onion Kulcha / Bullet Naan..... 4.00
Naan bread stuffed with chopped onion or green chili and baked in clay oven.
62. Khema / Gobi Naan..... 4.00
Naan bread stuffed with spicy minced meat or cauliflower baked in a clay oven.
63. Cheese Naan..... 4.00
Naan bread stuffed with cheese and baked in a clay oven.
64. Peshawari Naan..... 4.00
Naan bread stuffed with mixed dry fruits and baked in clay oven.

DESSERTS

65. Kheer..... 3.00
A traditional Indian rice pudding made from rice, milk and sugar.
66. Gulab Jamon..... 4.00
Famous Indian dessert balls of dry milk, homemade cheese deep-fried and flavored in sweet syrup and rose water.
67. Kulfi (Mango/Pistachio)..... 4.00
Authentic Indian ice cream.
68. Ras Malai 4.00
Cottage cheese in a milky sauce with ground almond.

A Gratuity of 18% shall be added on parties of 4 or more.

All major credit cards accepted.

Thank you for dining with us!