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 Tandorri 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, convention 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 or Vegetables) 4.99
Crispy triangular pastry turnover filled with meat or vegetables.

Onion Pakoras 4.99
Onion mixed with chickpeas flour then deep-fried like an onion ball.

Vegetable Pakoras 6.99
Assorted vegetable fritters.

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 and 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 9.99
Chicken and lamb Tikka, vegetable pakoras, chicken '65 and somosa.

Kids Choice (Platter) 8.99
Onion bajee, shrimp butterfly, chicken tikka with plain rice and cheese nan.

Papadam 1.50
Crispy spicy tortilla.

SOUPS AND SALADS

Mulligatawny Soup 3.99
Delicious lentil soup with tomato, vegetables, lemon, herbs and Indian spcies.

Chefs Salad 4.99
Indian salad of cucumber, tomato, onion and lettuce.

Chicken Tikka Salad 6.99

CONDIMENTS

Raita 1.75
Cool yogurt with cucumber and herbs.

Mango or Lime pickle 1.75

Sweet mango chutney 1.75

Hot Sauce/Onion Chutney 1.50

Plain Yogurt 1.50

Curry, Masala or Kurma Sauce 3.99

BEVERAGES

Lassi (Mango/Sweet/Salted) 3.99
A traditional yogurt shake

Mango or Orange Juice 2.99

Hot or Iced Indian Tea 1.99

Coffee, Tea or Milk 1.99

Mineral Water 1.99

Soda 1.99
(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 2.99
Finest Basmati rice garnished with peas and flavored with saffron.

Fried Rice 4.99
Pilau rice fried with peas, onion, egg and butter.

Vegetalbe Fried Rice 6.99
Pilau rice with sautéed vegetables, onions and herbs.

CHEF'S SET DINNER

TWO PERSONS 45.99

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 amd Masala Tea or Coffee.

TWO PERSONS SEA FOOD LOVERS 49.99

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 21.99

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 12.99
Spring chicken marinated in yogurt, freshly ground aromatic herbs and spices, then barbecued on skewers over the charcoal fire.

2. Chicken Tikka (White Meat) 13.99
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 16.99
Select cut lamb chop, 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 over the charcoal fire.

5. Fish Tikka..... 15.99
Fish of the day marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.

6. Shrimp Tandoori 15.99
Shrimp marinated in yogurt, freshly ground aromatic herbs and spices then barbecued on skewers over the charcoal fire.

7. Tandoori Mixed Grill..... 17.99
A combination of Chicken Tandoori, Chicken Tikka, Lamb Tikka, Sheekh Kebab and Shrimp Tandoori

SEAFOOD

8. Shrimp Curry 12.99
Sautéed shrimp cooked in a curry sauce

9. Shrimp Vindaloo 14.99
Sautéed shrimp cooked in a variety of spices and herbs with baby potatoes in an extra spicy and tangy sauce.

10. Shrimp Sag..... 13.99
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 15.99
Shrimp Tandoori cooked in a special masala sauce with fresh tomato.

14. Fish Madras..... 14.99
Fairly hot tasty fish curry, cooked with chilli and fresh tomato.

15. Fish Tikka Masala 15.99
Boneless fish tikka cooked in a special masala sauce with fresh tomato.

MEAT

16. Chicken, Lamb or Beef Curry..... 11.99
Choice of your meat cooked with ground spices and fresh herbs in its own sauce.

17. Chicken, Lamb or Beef Bhuna 12.99
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 12.99
Fairly hot tasty meat curry cooked with chili and fresh tomato.

19. Chicken Rayzzala..... 13.99
Boneless tandoori chcken cooked in Chef's special sauce with sautéed onion, tomato and bell pepper with a touch of tamarind.

20. Chicken, Lamb or Beef Sag 12.99
Choice of your meat and spinach cooked in a curry sauce with onions, garlic, spices and herbs.

21. Chicken, Lamb or Beef Coconut Curry.. .. 12.99
Choice of meat cooked in a special sauce with coconut milk.

22. Chicken, Lamb or Beef Rogon-Josh 13.99
Choice of your meat cooked in a curry sauce with fresh lemon, onion, tomato, bell pepper, spice and herbs.

23. Chicken, Lamb or Beef Dansak 13.99
Choice of your meat cooked in a mild yellow lentil sauce with spices and herbs.

24. Chicken, Lamb or Beef Jalfrazi 13.99
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 13.99
Choice of your meat cooked with baby potato in an extra hot, spicy and tangy sauce.

26. Chicken or Lamb Kurma 13.99
Choice of your meat cooked in a mild creamy sauce with ground almond, ginger and garlic.

27. Chicken or Lamb Pasanda..... 13.99
Choice of meat sautéed in yogurt then cooked in a creamy sauce with very mild spices and herbs.

28. Boneless Meat Tikka Masala 14.25
Boneless meat cooked in Chef's special masala creamy tomato sauce.

29. Chicken or Lamb Makhni (butter chicken). 14.25
Boneless meat tikka cooked in a special creamy tomato sauce with aromatic spices and herbs.

30. Chicken or Lamb Karahi..... 14.25
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 14.25
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)

32. Garlic Chili Chicken or Lamb..... 14.25
Chef's special chicken or lamb curry cooked with sautéed onion, green chili and garlic pickle.

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)

33. Vegetable Biriyani..... 12.99

34. Chicken Biriyani 13.99

35. Lamb Biriyani..... 14.99

36. Shrimp Biriyani..... 15.99

VEGETABLE

37. Mixed Vegetable Curry 10.99
Fresh mixed vegetables cooked in a curry sauce.

38. Aloo Matar Gobi..... 10.99
Potatoes, green peas, and cauliflower cooked in a curry sauce.

39. Sag Aloo 10.99
Fresh spinach sautéed in a curry sauce with onion and garlic then cooked with potatoes.

40. Chana Masala or Chana Sag..... 10.99
Garbanzo beans cooked with spices, onion and bell pepper in a thick and rich sauce (Chana Sag garbanzo beans with fresh spinach).

41. Dal Makhni..... 10.99
Brown lentils sautéed in butter with ginger and garlic then cooked in a special creamy tomato sauce.

42. Matar or Sag Paneer 11.99
Green peas or fresh spinach cooked together with homemade cheese in a special creamy sauce.

43. Vegetable Kurma..... 11.99
Fresh mixed vegetables cooked in a mild creamy sauce with ground almond, ginger and garlic.

44. Paneer Tikka Masala 12.25
Chunks of homemade cheese cooked in Chef's special creamy tomato masala sauce with aromatic spices and herbs.

45. Vegetable Malai Kufta..... 11.99
Minced mixed vegetable balls cooked in the chef's special creamy sauce with aromatic spices and herbs.

46. Dal Sag..... 11.99
Yellow lentils cooked with sautéed spinach, onion, spices and herbs.

47. Vegetable Balti..... 11.99
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)

48. Bringal Bharta 11.99
Fresh baked and mashed eggplant sautéed with onion, spices and herbs with a touch of cream.

SIDE ORDERS

49. Bombay Aloo..... 7.99
Baby potatoes sautéed in tomato based tangy sauce.

50. Tarka Dal..... 7.99
Yellow lentils cooked with tomato, onion, and flavored with cumin seed, garlic and chilies burnt in butter.

51. Bhindi Bhajee..... 7.99
Fresh cut okra sautéed with onion, spices and herbs.

52. Sag Bhajee 7.99
Fresh chopped spinach sautéed with onion, garlic, ginger, spices and herbs.

53. Mushroom Bhajee..... 7.99
Sliced mushroom sautéed with onion, spices and herbs.

HOME-MADE INDIAN BREAD

54. Tandoori Roti 2.50
Whole wheat bread baked in a clay oven.

55. Chapati..... 1.99
Whole wheat thin plain bread.

56. Poori 1.99
Whole wheat deep-fried puffy bread.

57. Parata 3.50
Mulit-layered whole wheat buttered bread.

58. Aloo Parata or Nan..... 3.99
Nan or parata stuffed with spicy potato bread.

59. Nan..... 2.50
White flour bread baked in clay oven.

60. Garlic Nan..... 3.50
Nan bread topped with garlic and cilantro.

61. Onion Kulcha 3.50
Nan bread stuffed with chopped onion and baked in clay oven.

62. Khema Nan 3.50
Nan bread stuffed with spicy minced meat and baked in a clay oven.

63. Cheese Nan 3.50
Nan bread stuffed with cheese and baked in a clay oven.

64. Peshawari Nan 3.50
Nan bread stuffed with mixed dry fruits and baked in clay oven.

DESSERTS

65. Kheer..... 2.99
A traditional Indian rice pudding made from rice, milk and sugar.

66. Gulab Jamon..... 3.50
Famous Indian dessert balls of dry milk, homemade cheese deep-fried and flavored in sweet syrup and rose water.

67. Kulfi (Mango/Pistachio)..... 3.50
Authentic Indian ice cream.

68. Ras Malai 3.99
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!