

# STARTERS

TEST YOUR TASTE BUDS

All served with Chutney of your choice

✓ * SAMOSA Veg, Chicken or Lamb <i>Potatoes and Peas Minced chicken or lamb, seasoned and stuffed into a crispy conical-shaped dough</i>	\$4.75 each
✓ * VEGETABLE PAKORAS <i>Assorted vegetables “garden fresh” dipped into delicately spiced Gram flour batter and deep fried</i>	\$7.00
✓ * ONION BHAIYA <i>Sliced onions mixed with delicate spices and Gram flour – deep fried</i>	\$7.00
✓ * INDIAN HOT WINGS (5/6 depending on size) <i>Chicken wing parts marinated in traditional Indian spices – deep fried</i>	\$9.00
✓ CHICKEN TIKKA STARTERS	\$11.00
✓ PRAWN PATIO <i>Small “kulcha” bread topped with baby shrimps cooked with tomatoes, onions &amp; spices</i>	\$12.95
✓ * SHRIMP PAKORA <i>shrimp dipped in Gram flour batter – deep fried</i>	\$15.25
✓ SHRIMP SHASLIC <i>Shrimp marinated in yogurt and spices cooked in tandoor.</i>	\$15.25

## DALS

Served as side dish without rice or naan

✓ * DAL TADKA <i>Boiled yellow split peas tempered with spices</i>	\$12.75
✓ DAL MAKHNI <i>Mixture of three types of beans and lentils. Cooked with spices to a creamy consistency.</i>	\$13.95

## BALTI DISHES

All served with Naan Bread  
Here are but a few for you to choose. Enjoy!!

BALTI “VEGETABLE TIKKA” MASSALA (medium) <i>Assorted vegetables cooked in creamy tomatoe &amp; cashew sauce</i>	\$17.25
BALTI CHIC TIKKA MASSALA <i>Boneless chicken breast cooked in creamy tomatoe &amp; cashew sauce &amp; green peppers</i>	\$18.50
✓ *BALTI TOMATO CHICKEN (medium) <i>A tomato base Balti sauce including tomato chunks</i>	\$18.50
✓ *BALTI MURG CURRY (medium) <i>Chicken &amp; mixed vegetables tempered in traditional Balti curry sauce</i>	\$18.50
✓ *BALTI BEEF CURRY (medium) <i>Cooked with onion, tomatoes &amp; Green Peppers</i>	\$19.50
BALTI MURG & MUSHROOMS (medium)	\$21.00
BALTI “LAMB TIKKA” MASSALA (medium) <i>Succulent pieces of boneless leg of lamb cooked in creamy tomatoe &amp; cashew sauce &amp; green peppers</i>	\$21.00
✓ *BALTI TAMERIND LAMB CURRY (medium) <i>A Tamerind Base Balti sauce with a touch of coconut (sweet &amp; sour)</i>	\$21.00
✓ *BALTI PRAWNS (medium) <i>Succulent prawns cooked in specially prepared Balti spices, including poppy &amp; sesame seeds with onion, tomato and green pepper</i>	\$24.50
BALTI HOUSE OF INDIA (medium) <i>Chicken &amp; baby shrimp, green peppers tempered in traditional Balti curry sauce. With a hint of tomato &amp; cashew.</i>	\$24.50

# NON VEGETABLE CURRIES

COLLECTED FROM ALL

## OVER INDIA

All dishes served with Saffron Basmati rice

BUTTER CHICKEN MASALA (mild) <i>Tandoori chicken cooked in a rich tomato-based creamy gravy</i>	\$15.75
NILGIRI CHICKEN KORMA (mild) <i>Chicken cooked with cilianto flavoured sauce with hint of coconut</i>	\$15.75
CHICKEN KHORMA (mild) <i>A rich creamy cashew nut sauce</i>	\$15.75
SAFRANI MURG (mild) <i>Tender chicken boneless pieces cooked in a Saffron-flavoured gravy</i>	\$15.75
✓ * CHICKEN ROGANJOSH (medium) <i>Cooked in a medium Rich Gravy</i>	\$15.75
DUM KA MURG (CHICKEN) (medium) <i>from the secret recipes of Royal Moghual Rajah’s kitchen (in creamy sauce)</i>	\$15.75
*KASHMIRI CHICKEN (medium) <i>A Med. Spicy Curry with a sweet taste of honey cooked with secret Kashmiri Spices,cashews and raisins.</i>	\$15.75
✓ * MADRAS CHICKEN (med. hot) ) <i>Cooked with a delicate hint of coconut in a medium Hot Curry Sauce</i>	\$15.75
✓ * CHICKEN CHETTINOD (very hot) ))) <i>“for those hotter curry lovers” cooked in a creamy sauce with peppercorns</i>	\$15.75
✓ * CHICKEN JAL FRAZI (very hot) )) <i>Tender pieces of meat cooked with onions and green peppers</i>	\$15.75
✓ * CHICKEN VINDALOO (very hot) ))) <i>* Meat cooked with potatoes in a “hot” spicy gravy</i>	\$15.75
✓ CHICKEN DO-PIAZA (medium) <i>Chicken cooked in Traditional Indian spices with lots of onions</i>	\$15.75
CHICKEN TIKKA MASALA (spicy med.) <i>Same base as Butter Chicken Masala Spicier with chunks of tomato added</i>	\$15.75
CHICKEN TIKKA MASALA (Indian Style) <i>Chicken Tikka Masala tempered with ginger garlic and curry sauce.</i>	\$16.50
CHICKEN PASSANDA (mild) <i>Cashew based sauce infused with tomato, touch of honey, nuts &amp; raisins</i>	\$16.25
LEMON CHICKEN (mild) <i>Chicken boneless cooked in a delicate creamy lemon sauce with green peppers</i>	\$16.25

\* Dairy free/low fat, • All of our dishes are gluten free and wheat free except breads and pastries.

All sauces can be applied to any Lamb, Beef, Chicken, Fish or Shrimp dish. ✓ Nut free. Indian Style extra \$1.50

✓ * CHICKEN DANSAK (medium) <i>Boneless chicken cooked with lentils &amp;vegetables</i>	\$16.25
PUNJABI CHICKEN ))) <i>Boneless chicken cooked with tomato, ginger garlic,whole coriander seed and coarsespices</i>	\$18.25
✓ CHICKEN SAGWALLA (medium) <i>Tender chicken pieces cooked with creamed spinach</i>	\$18.25
MALAI COCONUT MUTTER MURG (mild) <i>Chicken pieces in a Delicate creamy coconut based gravy with fresh coconut slices and peas</i>	\$18.25
BABY SHRIMP COOKED WITH CHICKEN <i>In any sauce</i>	\$18.25

## BEEF LOVERS FAVOURITES

SAFRANI BEEF (mild) <i>Tender pieces of Beef cooked in a creamy saffron-flavoured gravy</i>	\$16.95
✓ *BEEF ROGANJOSH (medium) <i>Beef cooked in a rich medium spicy gravy</i>	\$16.95
✓ *BEEF MADRAS (medium) <i>Small pieces of beef cooked in a medium Hot Curry sauce with a hint of coconut</i>	\$16.95
KASHMIRI BEEF (sweet & spicy) <i>Tender chunks of beef cooked with secret Kashmiri spices into a spicy but sweet gravy with cashews and raisins</i>	\$16.95
✓ *BEEF JALFRAZI (hot) )) <i>Tender pieces of meat cooked with onions and green peppers</i>	\$16.95
✓ *BEEF VINDALOO (very hot) ))) <i>Cooked in a “hot” spicy gravy with potatoes</i>	\$16.95

## LAMB DELICACIES

SAFRANI GOSHT (mild) <i>Lamb cooked in a creamy saffron flavoured gravy</i>	\$18.25
LAMB KHORMA (mild) <i>Lamb cooked in creamy cashew nut sauce</i>	\$18.25
* LAMB KASHMIRI <i>Spicy sauce with a sweet under taste cooked with secret Kasmiri spices, cashews and raisins</i>	\$18.25
LAMB TIKKA MASALA (medium) <i>Cooked in rich creamy tomatoe &amp; cashew sauce</i>	\$18.25
✓ * LAMB MASALA (medium) <i>Small chunks of Lamb cooked in a rich tomato-based creamy gravy</i>	\$18.25

## LAMB DELICACIES

✓ *MADRAS LAMB (medium) <i>Small chunks of Lamb cooked in a medium spicy - curry sauce with a slight hint of coconut</i>	\$18.25
✓ * LAMB ROGANJOSH (medium) <i>Lamb cooked in a rich medium spicy gravy</i>	\$18.25
✓ *LAMB VINDALOO (very hot) <i>Cooked in a “hot” spicy gravy with potatoes</i>	\$18.25
LAMB PASSANDA (Mild) <i>Cashew based sauce infused with tomato, touch of honey, nuts &amp; raisins</i>	\$18.75
✓ *LAMB DANSAK (medium) <i>Succulent pieces of lamb cooked with lentils and spices</i>	\$18.75
✓ LAMB SAAGWALA <i>Tender lamb pieces cooked with creamed spinach</i>	\$19.25
LAMB PUNJABI ))) <i>Boneless lamb leg cooked with tomato, ginger garlic,whole coriander seed and coarsespices</i>	\$19.25

## THE FRESH CATCH

All these dishes served with rice

NILGIRI FISH KHORMA (miled) <i>Wahoo fish cooked with cilianto flavoured sauce with hint of coconut</i>	\$18.25
✓ *FISH FRY <i>Deep fried wahoo marinated South Indian style - no gravy</i>	\$18.25
✓ FISH CURRY (medium) <i>Delicate fish cubes cooked in a tangy gravy</i>	\$18.25
✓ *FISH MADRAS (medium) <i>Small pieces of fish cooked in a medium hot curry sauce with a hint of coconut</i>	\$18.25
*KASHMIRI FISH (sweet & spicy) <i>Wahoo fish cooked with secret Kashmiri spices into sweet and spicy gravy with cashews and raisins.</i>	\$18.25
FISH & VEG. MAKHNI MASALA (mild) <i>Pieces of Wahoo cooked in a rich tomato-based creamy sauce with garden vegetables.</i>	\$19.25
PRAWN KHORMA (mild) <i>Cashew nut sauce</i>	\$22.25
✓ *SHRIMP MADRAS (medium)	\$22.25
PRAWN KASHMIRI (sweet & spicy)	\$22.25
✓ *SHRIMP VINDALOO (very hot) )))	\$22.25
LEMON JHINGA (mild)	\$22.75
SHRIMP PASSANDA	\$22.75
MALI COCONUT PRAWNS	\$22.75
SHRIMP AND VEGETABLES <i>Cooked in sauce of your choice</i>	\$23.25
KADAI JHINGA ( hot) )) <i>Shrimps cooked in a spicy sauce with onions and green peppers</i>	\$23.25
PUNJABI SHRIMP (very hot) ))) <i>Shrimp cooked with tomato, ginger garlic,whole coriander seed and coarsespices.</i>	\$24.50

## VEGETARIAN DELICACIES

All these dishes served with Saffron

Basmati rice.

### PLEASE SPECIFY WHEN SELECTING

- ✓ ALOO SAAG (mild) \$13.25  
*Potatoes cooked with creamed spinach*
- VEGETABLE KHORMA (mild) \$13.25  
*Vegetable mix cooked in a rich, creamy gravy*
- VEGETABLE MAKHNI MASALA (mild) \$13.25  
*Assorted vegetables cooked in a rich tomato based gravy*
- ALOO GOBI (medium) \$13.25  
*Potato and Cauliflower cooked dry with Masala seasonings.*
- ✓\* VEGETABLE DO-PIAZA (medium) \$13.25  
*Mixed vegetables cooked in Indian spices with lots of onions.*
- ✓ MIXED VEGETABLE CURRY (medium) \$13.25  
*Assorted garden vegetables cooked in a tangy curry gravy*
- ✓\* ALOO CABBAGE (medium) \$13.25  
*Potatoes stir fried with shredded cabbage & spices*
- ✓\* BOMBAY POTATOES (medium) \$13.25  
*Wedges of potatoes, simmered in curry sauce*
- KASHMIRI SURPRISE (medium) \$13.25  
*Vegetable, nuts & raisins, med. curry with taste of honey*
- \* MADRAS MEDLEY (medium) \$13.25  
*Mix garden vegetables, cooked in med. curry sauce, hint of coconut*
- ✓\* VEGETABLE JALFRAZI (hot) ))) \$13.25  
*Dry cooked vegetables (no sauce) cooked in hot spices*
- MALAI KOFTA (mild) \$13.75  
*Potato and homemade cottage cheese stuffed with a mixture of nuts and raisins served in a creamy cashew nut gravy*
- ✓ SAG ONLY OR SAG MUTTER \$13.75  
*Spinach cooked with onion, ginger, garlic & Peas*
- VEGETABLE PASSANDA (mild) \$13.75  
*Cashew based sauce infused with tomato, touch of honey, nuts & raisins*
- ✓\* VEGETABLE DANSAK \$13.75  
*Assorted Vegetables cooked in curry & lentil sauce.*
- MALAI COCONUT VEGETABLE (mild) \$13.75  
*Fresh garden vegetables cooked in a creamy coconut sauce with slices of fresh coconut*
- ✓\* MUSHROOM BHAJI (medium) \$14.25  
*Mushrooms sauteed with onions, tomatoes & spices*
- ✓ BAINGAN BHARTHA (medium) \$14.25  
*Eggplant roasted then mashed and recooked with traditional spices, tomatoes and onions*
- ✓\* OKRA-DO-PIAZA/BHINDI (medium) \$14.25  
*Okra & onion stir fried with authentic Indian spices*
- CHANA MASALA \$14.25  
*Chickpeas and Paneer cooked with onion & tomato*
- MUSHROOMS MUTTER PANEER (medium) \$15.75  
*Mushrooms and peas cooked with homemade cottage cheese*
- ✓ PANEER ALOO SAAG (medium) \$15.75  
*Homemade cottage cheese cooked with potatoes and spinach*
- ✓ SAG PANEER \$15.75  
*Cottage cheese and Spinach cooked together*
- VEGETABLE PUNJABI (hot) ))) \$15.75  
*Mix Vegetable cooked with tomato, ginger garlic, whole coriander seed and coarsespices*

## RICE DISHES

BIRIYANI

(Rice cooked with a variety of spices, meats or vegetables.) (medium spicy) SERVED WITH YOGURT RAITA

- ✓ Vegetable Biryani \$17.25
- ✓ Chicken Biryani \$18.25
- ✓ Beef Biryani \$19.25
- ✓ Lamb Biryani \$19.25
- ✓ Fish Biryani \$19.25
- ✓ Chef's Special Biryani \$20.25
- ✓ Baby Shrimps Biryani \$20.75
- ✓\* Peas Pulao (*Green peas fried rice*) \$10.50
- ✓\* Mushroom Pulao (*Mush. fried rice*) \$10.50
- ✓\* Extra serving of Saffron Rice \$4.75
- ✓\* Rice Upgrade to Pulao \$5.75

## SURPRISES FROM OUR SHANI TANDOOR

A clay oven – heated from the bottom with coals. Meats or breads cooked inside.

ALL DISHES SERVED WITH A NAAN (These dishes take at least 20 min. cooking time)

- ✓ TRADITIONAL TANDOORI CHICKEN \$18.25  
*Half a Chicken marinated in yogurt and secret spices then cooked in the Tandoor (served with Naan and salad)*
- ✓ CHICKEN TIKKA (medium) \$18.25  
*Boneless chicken pieces marinated with yogurt and spices cooked on a skewer in the Tandoor*
- ✓\* SEEK KABAB (medium) \$20.25  
*Minced lamb mixed with traditional spices wrapped around a skewer called a "SEEK" then cooked in the Tandoor*
- MURG MALAI KABAB \$20.50  
*Chicken Boneless marinated in cashew based sauce with lemon*
- MURGH NARANGI \$20.50  
*Boneless chicken marinated in orange flavoured sauce and cooked in tandoor*
- ✓ FISH TIKKA (medium) \$21.50  
*Tender chunks of Wahoo - marinated in spices and cooked on a skewer in the Tandoor*
- ✓ SHRIMP TIKKA (medium) \$22.50  
*Jumbo Shrimp marinated in yogurt and spices cooked with peppers and onions on a skewer in the Tandoor*
- ✓ RACK OF LAMB (4Pcs. cooked in Tandoor) \$33.75
- MIXED GRILL (Asst. Tikka cooked together) \$36.75

## “KATHI KABABS” (ROTI)

- ✓\* VEGETARIAN \$15.50
- ✓\* CHICKEN (medium spicy) \$17.50
- ✓\* LAMB, FISH, OR BEEF \$18.50
- ✓\* SHRIMP \$19.50

All Cooked with onions and tomatoes fresh lemon juice and secret spices then rolled into two separate thin whole wheat chappati breads.

## BREADS OF INDIA

From the Tandoor NAANS  
Dough-like bread made from white flour (no yeast) cooked on the sides of the Tandoor

- ✓ Plain Naan \$4.75
- ✓ Butter \$5.25
- ✓ Onion Seed \$5.25
- ✓ Garlic \$5.25
- ✓ Coconut & Raisin \$7.75
- ✓ Peshawari Naan (*Coconut, Raisin, Cherry*) \$7.75
- ✓ Massala (onion, garlic, coriander with spices) \$7.75
- ✓ Family Plain Naan \$14.75
- ✓ Family Garlic Naan \$16.00
- ✓\* PAPPADOMS X2 \$3.75  
*Flat crisp breads made from lentil flour cooked over gas flame served condiments*
- ✓\* CHAPPATI \$4.25  
*Soft whole wheat dough cooked on top of the Tandoor*
- ✓ TANDOOR ROTI \$4.50  
*Thin unleven breads made from fine wholewheat flour - rolled and cooked in the Tandoor*
- ✓ KULCHA \$5.25  
*The same dough as Naan – rolled into layers and topped with onion seed and fresh coriander*
- ✓\* LATCHA PARATHA \$7.50  
*Whole wheat dough circular layered cooked in the Tandoor then fluffed*
- ✓\* PLAIN PARATHA \$7.50  
*Fine whole wheat flour dough double layered and cooked \*with touch of oil on top of the Tandoor*
- ✓ PARATHA Stuffed with Aloo or Kheema \$7.50
- ✓ KULCHA - stuffed with Aloo or Kheema \$7.50
- ✓ RAITAS \$6.25  
*Whipped homemade yogurt with coriander & cumin Raita - yogurt with onion, tomatoes and seasoning Cucumber Raita - yogurt with cucumber*
- ✓\* KACHUMBER SALAD \$6.25  
*Chopped onions, tomatoes, cucumber with touch of oil and sprinkled with spices.*

A variety of Continental Desserts available

## DRINKS

- LASSI \$5.75  
*Homemade yogurt drink –sweet, salty or Mango*
- \$6.75

## LUNCH SPECIALS

- Large (*Everything*) \$16.75
- Large Veg. \$15.75
- Small (2 Meat) \$14.75
- Small (1 Meat) \$13.75

Place your order online  
Visit us at [www.houseofindia.biz](http://www.houseofindia.biz)



**Authentic Indian Cuisine**

(Authentic Indian Cuisine at its finest)

**Park View Plaza 58A**

**North Street**

**Hamilton HM 17**

**Tel: (441) 295 6450/52**

**Fax: (441) 295 6444**

**Email: [houseofindia@northrock.bm](mailto:houseofindia@northrock.bm)**

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## Hours

Lunch Monday - Friday

11.30 a.m. - 2.30 p.m.

*We deliver Lunch Mon. - Fri- in Hamilton  
All A La Carte Meals*

Dinner Daily 5.00 p.m.-10.00 p.m.

**Last order 9:30p.m.**

Times & Prices subject to change

Visit our full sitin restaurant

*Every day we have a buffet lunch. This is a chance to try other dishes - both Veg and Non-Veg. No two days are the same. The menu is different from our a-la-carte*

*Evening menu. Not to be missed.*

**CATERING AVAILABLE**

**Email: [houseofindia@northrock.bm](mailto:houseofindia@northrock.bm)**  
*All our a-la-carte meals are prepared separately when ordered. This can mean an extra wait during busy periods.*

# House of India



## Authentic Indian Cuisine

### ADDITIONAL DISHES NOT ON MAIN MENU

#### Vegetarian Dishes

	<u>12 oz</u>	<u>16oz</u>
Balti Vegetable Dish	\$17.25	\$20.25
Veg in Indian Style Extra	\$ 1.50	\$ 3.00
Veg Tikka masala	\$13.75	\$ 16.75
Veg Kadhai	\$ 14.75	\$ 17.75
Veg Bhoona	\$ 14.75	\$ 17.75
Veg. Punjabi	\$ 15.75	\$ 18.75
Veg Saagwala	\$ 13.75	\$ 16.75
Lemon Vegetable	\$ 13.75	\$ 16.75
Mushroom Saagwala	\$ 14.75	\$ 17.75
Chickpeas Saagwala	\$ 14.75	\$ 17.75

#### Lamb Dishes

Lamb Tikka Masala (I.S.)	\$ 19.75	\$ 22.75
Lamb Punjabi	\$ 19.25	\$ 22.25
Lamb Kadhai	\$ 19.25	\$ 22.25
Lamb Bhoona	\$ 19.25	\$ 22.25
Malai Coco. M. Lamb		\$ 21.00

#### Fish and Shrimp Dishes

Lemon Fish	\$ 18.75	\$ 21.75
Fish Tikka Masala (I.S.)	\$ 19.75	\$ 22.75
Fish Bhoona/Fish Kadhai	\$ 19.25	\$ 22.25
Fish Punjabi	\$ 19.25	\$ 22.25
Malai Coc. M. Fish		\$ 21.75
Shrimp Bhoona/Kadhai	\$ 24.00	\$ 27.00
Shrimp Punjabi	\$ 24.75	\$ 27.75
<b>Extra Shrimp</b>	\$ 1.50 Each	

#### Chicken Dishes

	<u>12 Oz</u>	<u>16 Oz</u>
Chicken Tikka Masala (I.S.)	\$16.50	\$ 19.50
Chicken Bhoona/Kadhai	\$ 16.50	\$ 19.50
Chicken Punjabi	\$ 18.25	\$ 21.25
Chicken & Lamb	\$ 18.00	\$ 21.00
Chicken & Beef	\$ 17.50	\$ 20.50
Chicken & Baby Shrimp	\$ 19.25	\$ 22.00

#### Beef Dishes

Beef Tikka Masala (I.S.)	\$ 17.75	\$ 20.75
Beef Punjabi/ Kadhai	\$ 18.25	\$ 20.25
Malai Coco. M. Beef		\$ 19.75

#### Bukhara Kababs served with Naan

Mix Grill Small	\$ 26.75
Chicken Chooza	\$ 20.50
Methi Mahi Fish Tikka	\$ 23.25
Veg. Seek Kabab	\$ 18.75
Barbari Seek Kabab	\$20.50

#### Miscellaneous Add ons

Add Mushs to a Dish	Ext. \$ 0.75	\$ 3.00
Add Chickpeas	Ext. \$ 0.75	\$ 3.00
Add Paneer	Ext. \$ 2.00	\$ 3.00
Add Vegetable	Ext. \$ 1.00	\$ 3.00
<u>Regular Sauce Only</u>	\$ 10.00	
<u>Special Sauce Only</u>	\$ 10.50	

All dishes are gluten free except the breads