

INDIA GARDEN Restaurant



Welcome to India Garden Restaurant

Authentic Indian dishes are a rewarding experience. Each one is clearly distinguishable from the other because of its distinct features. Cheema proudly offers you some special recipes which have taken centuries to perfect. We appreciate your allowing us to prepare those age old culinary delights. To achieve the extremely interesting results each dish is spiced to enhance the aroma and flavor. Spicy doesn't mean chili hot. It means we add flavor to the dish. If you want your dining hot please tell us and we will be happy to perk it up for you. Ancient sages believed that food is a "Gift from the God," and its preparation is a form of prayer as is its enjoyment.



Vegetable Samosa

Appetizers

- Served with mint and tamarind chutney
- 1 Punjabi Chicken Wings**
Spicy chicken wings roasted in the tandoori oven - 6.99
 - 2 Vegetable Samosa (2pcs)**
Homemade patties stuffed with seasoned potatoes and peas - 2.99
 - 3 Samosa Chaat**
Potatoes, chickpeas, onions, yogurt and hot and spicy sauce - 6.99
 - 4 Aloo Tikki (2pcs)**
Potato pancake dipped in chick-peas batter and fried - 2.99
 - 5 Aloo Tikki Chaat**
Potatoes, chickpeas, onions, yogurt and hot and spicy sauce - 6.99
 - 6 Vegetable Pakora (7pcs)**
Fresh cut vegetable fritters dipped in our house batter and fried - 2.99
 - 7 Paneer Pakora (7pcs)**
Homemade cheese dipped in chick-peas batter and fried - 3.99
 - 8 Chicken Pakora (7pcs)**
Tender pieces of boneless chicken marinated in spices and batter fried - 4.99
 - 9 Mixed Platter**
Vegetarian - 7.99
Non-Vegetarian - 9.99
 - 10 Fish Pakora (10pcs)**
Cattails marinated with yogurt, lemon juice, battered and deep-fried - 7.99
 - 11 Shrimp Pakora (6pcs)**
Specially prepared shrimp, battered and deep-fried - 7.99

Soups

- 12 Lentil Soup**
Traditional Indian soup made with lentils and vegetables - 2.99
- 13 Tomato Soup**
A refreshingly delicious soup made from fresh tomatoes - 2.99
- 14 Chicken Soup**
Delicious soup made with chicken, herbs and spices - 2.99

Seafood

- Seafood entrees served with rice
- 85 Shrimp Bhuna**
Succulent shrimp cooked in specially prepared herbs and spices with a touch of fresh grated ginger and fresh roasted garlic - 13.99
 - 86 Shrimp Tandoori Masala**
Shrimp marinated in yogurt and a medley of spices, roasted tandoori-style and presented in our exquisite curry sauce - 13.99
 - 87 Shrimp Saag**
Shrimp cooked with spinach and flavored with fresh spices - 13.99
 - 88 Shrimp Vindaloo**
Shrimp and potatoes cooked in a fiery hot sauce - 13.99

Garden Recommendations

- 93 Vegetarian Thali**
A traditional Indian meal served in a silver platter with raw ratan curry, saag paneer, dal makhani, raita, rice and sarrona, mango pudding, naan, tea or coffee - 14.99
- 94 Non-Vegetarian Thali**
A traditional Indian meal served in a silver platter with lamb curry, chicken masala, chicken tandoori, dal, raita, rice, naan, mango pudding, tea or coffee - 15.99

Vegetarian Specials

- 95 Jeera Aloo**
Traditional Indian dish of curried flavored potatoes - 10.99
- 96 Aloo Saag**
Curried spinach with potatoes - 10.99
- 97 Malai Kofta**
Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins - 10.99
- 98 Khumb Bahaaji**
Fresh mushrooms cooked with green peppers and tomatoes in a mild curry sauce - 10.99
- 99 Mixed Vegetables**
Assortment of garden fresh vegetables sautéed in a flavorful sauce - 10.99
- 100 Vegetable Vindaloo**
Garden fresh vegetables in a hot vindaloo sauce - 10.99
- 101 Channa Masala**
A North Indian specialty, subtly flavored with chick-peas and tempered with ginger and garlic - 10.99
- 102 Nav Ratan Shahi Korma**
Nine assorted garden fresh vegetables sautéed in fresh herbs and spices - 10.99
- 103 Aloo Gobi**
Cauliflower and potatoes cooked with Indian herbs - 10.99

Beverages

- 124 Soft Drinks**
Coke, Diet Coke, Sprite, Orange, Root Beer, Mello Yello, Iced Tea and Lemonade - 1.99
- 125 Coffee** - 1.49
- 126 Darjeeling Tea** - 1.69
- 127 Indian Spiced Tea with Milk & Cardamom** - 1.99
- 128 Mango Juice**
Refreshing drink made with mango - 2.99
- 129 Mango Shake**
Mango puree blended with milk and vanilla ice cream - 2.99

Tandoori Breads

- 15 Tandoori Roti**
Whole wheat flour bread baked in a clay oven - 1.99
- 16 Naan**
Tandoori-baked white flour bread - 1.99
- 17 Onion Kulcha**
Tandoori naan stuffed with seasoned onions - 2.99
- 18 Garlic Naan**
Tandoori naan stuffed with seasoned garlic - 2.99
- 19 Paneer Naan**
Tandoori naan stuffed with homemade cheese - 2.99
- 20 Special Bread**
White flour bread stuffed with delicately spiced chicken - 3.99
- 21 Puri**
Whole wheat deep-fried bread - 2.99
- 22 Cheema Special Naan**
Garlic, onion and fennel (methi) - 3.99
- 23 Peshwari Naan**
Stuffed with raisins, nuts and coconut - 2.99
- 24 Spinach Naan**
White flour bread with spinach - 2.99
- 25 Chicken Spinach Naan**
White flour bread with chicken and spinach - 2.99
- 26 Gobhi Paratha**
Bread stuffed with minced cauliflower - 2.99
- 27 Aloo Paratha**
Whole wheat bread stuffed with potatoes - 2.99
- 28 Lacha Paratha**
Multi-layered whole wheat flour bread cooked with butter - 2.99
- 29 Keema Paratha**
Whole wheat flour bread stuffed with ground lamb, fresh ginger and cilantro - 2.99

Accompaniments

- 30 Papad**
Crispy lentil wafers - 1.99
- 31 Pickles**
Spicy mixed pickles - 1.99
- 32 Mango Chutney**
Sweet spicy mango relish - 1.99
- 33 Raita**
Homemade yogurt with cucumbers, tomatoes, carrots, onions and spices - 1.99
- 34 Onion Chutney**
Spicy onion and tomato relish - 1.99

Salads

- 35 Garden Salad**
Fresh garden veggies and greens served with house dressing - 2.99
- 36 Tandoori Tikka Salad**
Barbecued white meat chicken served over a garden salad with house dressing - 3.99



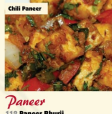
Garlic Naan

Rice Specials

- 37 Plain Basmati Rice**
Basmati rice cooked Indian style - 2.99
- 38 Egg Pulao**
Flavored basmati rice cooked with eggs - 7.99
- 39 Lemon Rice**
Long grain lemon flavored basmati rice steam cooked with peas and mustard seed - 7.99

Desserts

- 40 Kheer**
Creamy rice pudding garnished with pistachios and raisins - 2.99
- 41 Gulab Jammun**
Deep-fried milkballs in sweet syrup with rose water - 2.99
- 42 Mango Pudding**
Homemade mango pudding mixed with assorted fruit - 2.99
- 43 Cheesecake**
New York style cheesecake - 3.99
- 44 Kullfi (mango, milk, pistachios)**
Homemade ice cream from reduced milk - 3.99
- 45 Gajar Halwa**
Grated carrot cooked with milk, nuts and raisins - 3.99
- 46 Rasmalai**
Cheese patties in a cardamom-flavored cream - 3.99



Chili Paneer

Paneer

- 112 Paneer Bhurji**
Fresh cheese grated and prepared with tomatoes, onions and creamy sauce - 11.99
- 113 Kadal Paneer**
Homemade cheese tossed with fresh julienne style of tomato, green pepper and onion, herbs and spices - 11.99
- 114 Paneer Masala**
Homemade cheese cooked with fresh tomatoes, sliced onions and green peppers with our special zesty sauce - 11.99
- 115 Paneer Shahi Korma**
Homemade cheese cooked with nuts and a touch of cream in fresh herbs and spices - 11.99
- 116 Mattar Paneer**
Homemade cheese and green peas in a flavorful curry sauce - 11.99
- 117 Saag Paneer**
Homemade cheese cooked with curried spinach - 11.99
- 118 Chili Paneer**
Chunks of homemade cheese simmered with seasoned bell peppers, shredded onion and spices - 11.99

Biryani Specials (Basmati Rice)

- 119 Classic Mughlai Biryani**
Aromatic rice prepared with aromatic rice, flavored with cubes of tender lamb and green peas with saffron - 12.99
- 120 Chicken Biryani**
A Mughlai dish prepared with chicken and green peas with saffron flavored rice garnished with raisins and cashews - 11.99
- 121 Shrimp Biryani**
Aromatic rice prepared with fresh shrimp and peas, fragrant with saffron, garnished with cashews and raisins - 13.99
- 122 Vegetable Biryani**
Aromatic rice prepared with garden fresh vegetables fragrant with saffron, garnished with cashews and raisins - 10.99
- 123 Garden Special**
Our special Biryani cooked with chicken, lamb, shrimp and vegetables, served with raita - 13.99

Hours of Operation

Launch Buffet (every day) 11:00 a.m. to 3:00 p.m.
Dinner (every evening) 5:00 p.m. to 10:00 p.m.

Catering Available

Catering service for private parties
Call: 574-255-5600

Take Out Service Available

- 89 Shrimp Shahi Korma**
Shrimp cooked in a luscious cream sauce with herbs and nuts - 13.99
- 90 Fish Masala**
Fresh fish cooked with fresh peppers, onions and tomatoes in a mildly spicy curry sauce - 13.99
- 91 Fish Curry**
Fresh fish cooked with fresh spices in our velvety thick curry sauce - 13.99
- 92 Shrimp Curry**
Shrimp in a flavorful curry sauce - 13.99
- 104 Dal Makhni**
Lentil beans with freshly ground spices sautéed in butter - 10.99
- 105 Bangan Bhartha**
Baked eggplant sautéed with fresh tomatoes, onions and green peas - 10.99
- 106 Channa Saag**
A North Indian specialty, subtly flavored with chick-peas and tempered with spinach - 10.99
- 107 Punjabi Bhaji**
Deep-fried vegetable fritters, simmered in ginger, garlic and tomato sauce - 10.99
- 108 Mushroom Saag**
Fresh mushrooms cooked in spinach with fresh spices - 10.99
- 109 Aloo Mattar**
Fresh green peas, cooked in a spiced sauce with potatoes - 10.99
- 110 Bhandi Masala**
Garden fresh okra sautéed with garlic, ginger and coriander - 10.99
- 111 Dal Tadka**
Lentils with onions, tomatoes and curries - 10.99



Shrimp Biryani

- 130 Mango Lassi**
Mango, homemade yogurt and milk - 2.99
- 131 Sweet Lassi** - 2.99
- 132 Salty Lassi**
Homemade yogurt, milk & rosewater - 2.99



Tandoori Entrées

An absolute treat in the Grand Mughal style. Marinated, lightly spiced tandoori cuisine is seasoned with aromatic herbs, yogurt and fresh ground spices, seared in a clay oven and cooked over charcoal. Tandoori-cooked meats are juicy, lean and tender with a seductive flavor. Each is served with rice and dal makhani (lentils)

- 47 Chicken Tandoori**
Fresh chicken marinated in yogurt with fresh ground herbs and spices, roasted till tender and succulent - 12.99
- 48 Chicken Tikka**
Boneless chicken marinated in yogurt and mild spices, roasted on a skewer in a tandoori oven - 12.99
- 49 Paneer Tikka**
Homemade cheese marinated in yogurt, herbs and spices - 12.99
- 50 Seekh Kabab**
Minced ground lamb seasoned with onion, select herbs and fresh-ground spices, skewered and roasted over glowing coals to tender perfection - 13.99
- 51 Shrimp Tandoori**
Juicy shrimp marinated in aromatic tandoori seasonings and roasted tandoori-style over glowing coals - 14.99
- 52 Fish Tikka**
Chunks of fish marinated in an aromatic herb mixture and roasted to perfection - 14.99
- 53 Tandoori Mixed Grill**
Tandoori chicken, seekh kabab, seekh kabab and tandoori shrimp. A delicious choice - 14.99
- 54 Reshmi Kabab**
Chunks of chicken marinated in light cream sauce with mild Indian spices, roasted till tender, then tandoori-broiled - 14.99

Chicken Entrées

Chicken entrées served with rice

- 55 Chicken Curry**
Chicken in a flavorful curry sauce - 11.99
- 56 Kadai Chicken**
Boneless chicken cooked with fresh tomatoes, julienne-style onion and green pepper in curry sauce - 11.99
- 57 Chicken Madras**
Chunks of chicken with fresh tomatoes and onions in a fiery hot sauce - 11.99
- 58 Butter Chicken**
Tandoori chicken prepared in a rich butter and cream sauce, garnished with cashews and raisins - 11.99
- 59 Chicken Tikka Masala**
Chunks of tender chicken served in a rich tomato cream sauce - 11.99
- 60 Chicken Saag**
Chicken with seasoned spinach - 11.99
- 61 Chicken Mushroom**
Chunks of chicken prepared with fresh mushrooms - 11.99

Tender Lamb

Lamb entrées served with rice

- 68 Lamb Curry**
Lean lamb cubed and cooked in a mildly spicy curry sauce - 12.99
- 69 Kadai Lamb**
Boneless lamb tossed with fresh julienne-style tomato, green pepper, onion, herbs and spices - 12.99
- 70 Lamb Vindaloo**
Fresh lamb and potatoes prepared in a spicy-hot vindaloo sauce - 12.99
- 71 Lamb Saag**
Boneless lamb prepared with curried spinach. A delicious choice - 12.99
- 72 Lamb Dal Piyaza**
Pieces of tender lamb cooked with shredded onions, lentils and Indian spices - 12.99

- 62 Chicken Dal Piyaza**
Tender chunks of chicken with shredded onions, green peppers and spices - 11.99
- 63 Chicken Vindaloo**
Chunks of chicken and potatoes sautéed in a fiery vindaloo sauce - 11.99
- 64 Chicken Shahi Korma**
Tender chunks of chicken in a luscious cream sauce with herbs and nuts - 11.99
- 65 Chili Chicken**
Chunks of chicken simmered in a rich tomato sauce with seasoned bell pepper and shredded onions - 11.99
- 66 Chicken and Vegetables**
Chunks of chicken sautéed with mild Indian seasonings, fresh mushrooms, broccoli and tomatoes. Seasoned to your taste - 11.99
- 67 Chicken Mango**
Chunks of chicken cooked in mango sauce with scallions, mild seasonings and a touch of fresh-grated ginger - 11.99
- 73 Boti Kabab Masala**
Tender juicy chunks of tandoori lamb kabab served in our exquisite curry sauce - 12.99
- 74 Lamb Shahi Korma**
Lamb cooked in a rich cream sauce with herbs and nuts - 12.99
- 75 Lamb Madras**
Lamb with onions, fresh tomatoes and ginger in a fiery-hot sauce - 12.99
- 76 Rogan Josh**
Lamb chunks cooked in a gravy base with onions, garlic, ginger, yogurt and other spices - 12.99



Tandoori Oven

Chef Special

- 77 Goat Curry**
Goat cubes in a mildly spicy curry sauce - 15.99
- 78 Mushroom Chili**
Mushrooms simmered with seasonal bell peppers, shredded onion and spices - 11.99
- 79 Chole Bhatuarae** - 11.99
Chickpeas and fried bread with spices - 11.99
- 80 Chicken 65**
Deep-fried boneless chicken breast cooked with curries and sautéed with onions - 11.99
- 81 Gobi Manchurian**
Floret of deep-fried battered cauliflower with onions and ginger in sweet and sour sauce - 11.99
- 82 Chicken Manchurian**
Deep-fried and battered chicken with onions and ginger in sweet and sour sauce - 11.99
- 83 Vegetable Manchurian**
Vegetable clusters cooked in a sweet and savory manchurian sauce - 11.99
- 84 Khoya Kaju**
Cashew and raisins cooked with tomato creamy sauce - 12.99