



676 Stony Hill Rd, Morrisville, PA 19067
Phone: 215-369-7016 ; 215-369-7017
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Lunch Buffet 6 Days a Week

LUNCH

Tuesday - Friday 11:30am - 3:00pm
Saturday and Sunday 12:00pm - 3:00pm

DINNER

Tuesday - Thursday & Sunday 5:00pm - 10:00pm
Friday and Saturday 5:00pm - 10:30pm

CLOSED ON MONDAY

APPETIZERS

Served with Tamarind Chutney and Mint Chutney

SAMOSA (Two per order) 4.95

Crisp turnovers stuffed with spiced potatoes and peas

PALAK KULCHA 4.95

Scrumptious bread stuffed with lightly sautéed spiced spinach and herbs

ONION BHAJIYA 4.95

Spring onion fritters served with chutney

VEGETABLE PAKORA 4.95

Vegetables in lightly seasoned lentil flour batter and deep fried

CHILI PAKORA 5.95

Fresh green chili stuffed with spiced mixture, dipped in batter and deep fried

PANEER PAKORA 6.95

Homemade Indian cheese square dipped in batter and fried to golden perfection

VEGETABLE ASSORTED APPETIZERS 8.95

Vegetable samosa and vegetable pakora - serves two

ALOO TIKKI CHOLE 8.95

Small patties made with potatoes, coriander and ginger. Served with or without chickpeas

CORN MANCHURIAN 11.95

Deep fried crispy cauliflower florets tossed in a spicy sauce with onion and bell peppers

GOBI MANCHURIAN 11.95

Deep fried crispy cauliflower florets tossed in a spicy sauce with onion and bell peppers

CHILI PANEER 11.95

Fresh green chilli stuffed with spiced mixture, dipped in batter and deep fried

TANDOORI PANEER TIKKA 11.95

Fresh Indian homemade cheese cubes, marinated in spices, grilled to perfection in a clay oven and served with onions and bell pepper.

TANDOORI ASSORTED APPETIZERS 9.95

Malai kabab, chicken tikka and lamb kabab

CHICKEN PAKORA 8.95

Tender strips of mild spiced chicken dipped in lentil flour batter and deep fried

FISH PAKORA 9.95

Tender strips of mild spiced fish dipped in lentil flour batter and deep fried

SHRIMP PAKORA 9.95

Shrimps dipped in lentil flour batter and deep fried

COLD APPETIZERS

BHEL MIX 6.95

Puffed rice, gram flour sev, onion, potatoes, coriander and tamarind sauce

ALOO CHANA PAPDI CHAT 6.95

Cubes of potatoes, chickpeas and papdi made in tangy sweet and sour with yogurt sauce

SEV PURI 6.95

All purpose flour sev topped on round puris(Gol Guppas) stuffed with potatoes, onions, chickpeas, coriander and tamarind yogurt sauce

DAHI PAPDI CHAT 6.95

Lentil flour chips(papadis) topped with yogurt, potatoes, onions, tomatoes, coriander, spices and tamarind sauce

SOUPS AND SALADS

MULLIGATWANI SOUP 4.95

Traditional Indian soup made with delicately spiced lentil (pureed)

MURG_E_SHORBA 4.95

Deliciously spiced chicken and spinach soup

TOMATO SOUP 4.95

Fresh tomato puree sauteed with ginger and Indian spice

KACHUMBER SALAD 4.95

Tomato, cucumber and onion salad with lemon and herbs

MIXED GARDEN SALAD 4.95

Lettuce, tomatoes and cucumber with dressing on the side

ACCOMPANIMENTS

RAITA 2.95

Refreshing homemade yogurt with grated cucumber and herbs

PAPADUM 2.95

Thin crispy wafers made from lentil flour with black peppers

MANGO CHUTNEY 2.95

Sweet and mild spiced mangoes and herbs

ACHAR 2.95

Hot and spicy mixed Indian pickles

ONION CHUTNEY 2.95

Cut onions in tomato sauce

COMBO DINNERS

GARDEN SPECIAL (A Great Indian Sampler) 22.95

Lamb or chicken curry, vegetable korma, chicken tandoori, basmati rice, naan and rice pudding

TANDOORI MIXED GRILL 22.95

Assorted tandoori varieties... tandoori chicken, chicken tikka, lamb, fish, shrimp, basmati rice and naan bread

DINNER FOR TWO (A Perfect Combo for Two) 44.95

Samosas, chicken tikka, tandoori shrimp, lamb mango, vegetable makhani, basmati rice, garlic naan and rice pudding

TANDOORI SPECIALITIES

The Tandoor is a clay oven, which is fired with natural wood charcoal. All meat, poultry and seafood stay immersed in special marinates overnight, then are skewered and broiled in the Tandoor.

The Tandoor is also employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialities come spiced between mild and medium.

TANDOORI CHICKEN TIKKA 14.95

Boneless, succulent breast of chicken marinated in our special recipe and broiled to perfection in the tandoor

CHICKEN HARIYALI 14.95

Boneless grilled chicken marinated in mint, coriander and cooked to perfection

MALAI KABAB 14.95

Filet of chicken breast, marinated in cream cheese and freshly ground spices, then grilled in the tandoor

TANDOORI CHICKEN 14.95

Tender chicken with bone and boneless, marinated in yogurt, lemon juice, and plenty of mild spices, roasted in the tandoor

TANDOORI SHRIMP 18.95

Jumbo shrimp marinated in herbs and delicately broiled in the clay oven

FISH TIKKA 18.95

Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in clay oven

SHEEKH KABAB 17.95

Minced lamb marinated in spices and herbs and broiled to perfection

TANDOORI LAMB 24.95

Tender morsels of lamb chop marinated in spice and herbs, cooked in clay oven

BIRIYANI / PULAV - RICE SPECIAL

Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot.

CHICKEN BIRIYANI 14.95

Chicken marinated with spices and saffron, then steam cooked naturally fragrant basmati rice sprinkled with nuts

LAMB BIRIYANI 15.95

A classic Mughal dish succulent pieces of curried lamb cooked with basmati rice gently flavored with saffron and nuts

SHRIMP BIRIYANI 16.95

Long grain basmati rice flavored with saffron and cooked together with shrimp and nuts in a delicate blend of spices

GOAT (WITH BONES) BIRIYANI 16.95

Mutton with bones marinated with spices and saffron, then steam cooked with naturally fragrant basamati rice sprinkled with nuts

GARDEN SPECIAL BIRIYANI 16.95

Long grain basmati rice flavored with saffron and cooked together with shrimp, scallop, chicken and nuts in a delicate blend of spices

VEGETABLE BIRIYANI 12.95

Naturally fragrant basmati rice steamed cooked with fresh garden vegetables and sprinkled with nuts

JEERA RICE 4.95

Plain rice with cumin seeds

KASHMIRI PULAV 12.95

Rice pulav cooked with fresh fruits, vegetables, nuts, homemade cheese and served with Raita

CHICKEN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

CHICKEN ANGARA 14.95

Boneless chicken cooked with ginger, garlic, cashew nuts, cloves, cardamoms, cinnamon in onion and tomato sauce with a touch of cream

CHICKEN TIKKA MASALA 14.95

Tender chicken breast roasted in our clay oven, then simmered in a tomato & cream sauce

BEWALI CHICKEN 14.95

Supreme breast of chicken marinated in mild creamy sauce with spices, broiled in clay oven, then pot roasted and garnished with nuts

CHICKEN MUGLAI 14.95

Dark meat cooked with tomato sauce, butter cream and Indian spices

CHICKEN KORMA 14.95

Boneless chicken simmered in a mild cream sauce, garnished with almonds and cashews

CHICKEN MAKHANI 14.95

Boneless shredded, succulent breast of chicken roasted in our clay oven and then simmered in a tomato and cream sauce

CHICKEN PESHAWARI 14.95

Juicy pieces of chicken with a touch of yogurt and black pepper

CHICKEN SHAHI 14.95

Supreme breast of chicken marinated with fruits and nuts in mild cream sauce and spice

CHICKEN SAAG 14.95

Tender pieces of chicken sauteed with deliciously spiced spinach and fresh herbs with a touch of cream

CHILI CHICKEN 14.95

Fresh pieces of chicken pan fried and sauteed in chili sauce with onions and bell peppers

CHICKEN JAL-FREZI 14.95

Fresh chicken morsels sauteed in a wok with ginger, onion, bell pepper, tomato and spices

CHICKEN METHI 14.95

Dark chicken cooked in an aromatic and delightful fenugreek sauce

CHICKEN KADAI 14.95

Boneless chicken cooked in a thick sauce with onion, bell pepper, tomato, ginger, garlic and herbs

CHICKEN MADRAS 14.95

South Indian special Boneless chicken cooked with coconut, sweet and sour sauce

CHICKEN ADRAKI 14.95

Boneless chicken cooked with onion, ginger and tomato curry sauce

CHICKEN VINDALOO 14.95

South Indian favorite chicken with potatoes in a highly spiced tangy hot sauce

CHICKEN CURRY 14.95

Boneless chicken cooked in a heavenly curry sauce, seasoned to your taste

CHICKEN PATIA 14.95

Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions

LAMB DELICACIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

LAMB TIKKA MASALA 15.95

Tender pieces of lamb roasted in our clay oven, then simmered in a tomato and cream sauce

LAMB KORMA 15.95

Lamb cooked with mild cream sauce garnished with almond and cashews

KEEMA MATAR 15.95

Minced lamb with green peas cooked in a creamy sauce and ground spices

LAMB ROGAN JOSH 15.95

Pieces of lean lamb cooked in heavenly curry sauce with a touch of sour cream

LAMB METHI 15.95

Diced lamb cooked in a delightfully aromatic fenugreek sauce

LAMB CURRY 15.95

Marinated lamb cooked in thick onion and tomato curry sauce

LAMB VINDALOO 15.95

A South Indian favourite highly spiced lamb with potato cooked in a tangy hot sauce

SAAG GOSHT 15.95

Tender pieces of lamb cooked with generous portions of spinach and herbs with a touch of cream

LAMB MANGO 14.95

Lamb with mango, aromatic herbs, touch of ginger, garlic and scallion

LAMB SABJI 14.95

Tender pieces of cooked lamb sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables

KADAI GOSHT 14.95

Diced lamb sauteed in a wok with onion, pepper, tomato, ginger, garlic and herbs

GOAT (With Bones) SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

GOAT CURRY 16.95

Marinated goat cooked in thick onion and tomato curry sauce

GOAT METHI 16.95

Diced goat cooked in a aromatic delightful fenugreek sauce

GOAT KADAI 16.95

Diced goat sauteed in a wok with onion, pepper, tomato, ginger, garlic and herbs

GOAT VINDALOO 16.95

A South Indian favorite highly spiced goat meat with potato cooked in tangy hot sauce

SEAFOOD SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

SEAFOOD MASALA 16.95

Shrimp or scallop or salmon simmered in a tomato and cream sauce with touch of fenugreek leaves

SHRIMP OR SCALLOP KORMA 16.95

Shrimp or scallop simmered in a mild cream sauce, garnished with almonds and cashews

SHRIMP OR SCALLOP PATIA 16.95

Shrimp or scallop sauteed with sweet and sour mangoes, touch of ginger, scallions and spices

SHRIMP OR SCALLOP MUSHROOM 16.95

Shrimp or scallop with fresh mushrooms sauteed with mildly spiced tomato and onion curry sauce

SHRIMP OR SCALLOP KADAI 16.95

Jumbo Shrimp or scallop sauteed in wok with onions, bell peppers, tomato, ginger, garlic and herbs

FISH / SHRIMP GOA CURRY (All the way from Goa) 16.95

Fresh salmon or shrimp simmered in a special coconut sauce

SHRIMP OR FISH CURRY 16.95

Jumbo Shrimp simmered slowly in onion and tomato curry sauce

SHRIMP OR FISH METHI 16.95

Jumbo Shrimp cooked in an aromatic and delightful fenugreek sauce

SHRIMP SAAG 16.95

Jumbo Shrimp sauteed with deliciously spiced spinach and fresh herbs with a touch of cream

SHRIMP CHILLI 16.95

Pan fried shrimp sauteed in chilli sauce with onions and bell peppers

SEAFOOD VINDALOO 16.95

Jumbo Shrimp, scallop and fish cooked with potatoes in a highly spiced and tangy sauce

CRAB MEAT CURRY 16.95

Crab meat cooked in our chef's special sauce, seasoned to your taste

VEGAN AND VEGETARIAN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced... Mild, Medium, Hot or Indian Hot

METHI MALAI MATAR 13.95

Fenugreek leaves and green peas in a rich creamy curry

PANEER METHI 13.95

Homemade cheese cubes cooked in an aromatic and delightful fenugreek sauce

PANEER ANGARA 13.95

Diced homemade cheese cooked with ginger, garlic, cashew nut, cloves, cardamoms, cinnamon in onion and tomato sauce with a touch of cream

PANEER BHURJI MAKHANI 13.95

Homemade shredded cheese cooked in onions and tomato creamy sauce with fresh herbs

PANEER MAKHANI 13.95

Homemade cheese cubes cooked in onion and tomato creamy sauce with fresh herbs

PANEER TIKKA MASALA 13.95

Homemade cheese cubes cooked with onions, bell peppers in tomato creamy sauce

SHAHI PANEER 13.95

Homemade cheese cubes cooked in light creamy sauce and special blend of spice sprinkled with nuts

MATAR PANEER 13.95

Green peas with homemade Indian cheese cooked in a mild creamy sauce

LEECHI NARGIS 13.95

Leechi fruit and cubes of homemade cheese in mild creamy sauce

SAAG PANEER 13.95

Deliciously cooked spinach with (or without) homemade Indian cheese cubes cooked in mild spices and herbs with a touch of cream

PANEER JALFREZI 13.95

Homemade cheese cubes sautéd in wok with ginger, garlic, onions, bell pepper and tomato

KAJU CURRY 13.95

Cashew nuts cooked with mild creamy sauce

MALAI KOFTA 13.95

Homemade Indian cheese stuffed in vegetable balls, cooked in light cream sauce and special blend of spices, sprinkled with nuts

MUSHROOM MATAR 13.95

Fresh mushroom and green peas cooked with mild creamy sauce

VEGETABLE KORMA 12.95

Garden fresh vegetable cooked in light cream sauce and special blend of spices, sprinkled with nuts

VEGETABLE MAKHANI 12.95

Garden fresh mixed vegetables cooked in light cream, onion and tomato sauce with special blend of spices

VEGETABLE PATIA 12.95

Fresh vegetable cooked with sweet & sour mangoes, spices and herbs with a touch of ginger

VEGETABLE KADAI 12.95

Vegetable mixed with onion, bell pepper, tomato , thick sauce, ginger, garlic and herbs

MUSHROOM SAAG 12.95

Mushrooms cooked with spices, spinach and herbs with a touch of cream

CORN SAAG 12.95

Corn cooked with spices, spinach and herbs with a touch of cream

ALOO PALAK OR SABJI PALAK 12.95

Diced potatoes cooked with spiced spinach and herbs or mixed vegetables

CHANA SAAG 12.95

Chickpeas cooked with spices, spinach and herbs with a touch of cream

CHANA MASALA 12.95

Chickpeas cooked with onion and tomato curry sauce

CHANA PESHAWARI 12.95

Chickpeas cooked with yogurt and black pepper in North Indian Style

CHANA BATURA 14.95

Chickpeas cooked with onion and tomato sauce, served with deep fried bread

ALOO GOBHI MATAR 12.95

Potatoes, peas and cauliflower cooked in spices with ginger, garlic and tomato

MATAR ALOO 12.95

Green peas with potato cooked in a mild spiced sauce

BOMBAY ALOO 12.95

Diced potatoes with onion, peppers, tomato and mustard seeds

ALOO CURRY 12.95

Diced potatoes cooked with spiced curry sauce

ALOO BAINGAN 12.95

Potatoes and eggplant sautéed with ginger, tomato, onion and spices

BAINGAN BHARTHA 12.95

Roasted eggplant cooked with green peas, onion, tomato and mild spices

BAINGAN BAHAR 12.95

Eggplant cooked with sweet and sour sauce with onion, bell pepper, tomato, garlic, ginger and herbs

BHINDI MASALA 12.95

Fresh baby okra sautéed in butter with onion, pepper, tomato and spices

MUSHROOM BROCCOLI KADAI 12.95

Fresh mushrooms and broccoli sautéed in a wok with onion, bell pepper, tomato, garlic and herbs

DAL MAKHANI 12.95

Slow simmered black lentil sautéed in butter with fresh garlic, ginger and tomato

DAL TADKA 12.95

Yellow lentil sautéed in butter with fresh garlic, ginger and tomato

RAJMAH 12.95

Red kidney beans in a thick gravy with spices

BREAD

An Indian meal is not complete without bread !
All our breads are freshly baked per order in our Tandoor (Clay oven)

NAAN 3.00

Traditional Punjabi white bread baked in our clay oven

ROTI 3.00

Whole wheat bread

PURI 3.95

Puffed whole wheat fried bread

PARATHA 2.95

Uneven layered whole wheat bread topped with melted butter

LACCHA PARATHA 3.95

Multi layered whole wheat bread topped with butter

ALOO PARATHA 3.95

Paratha bread stuffed with mildly spiced potato

MINT PARATHA 3.95

Paratha bread stuffed with mildly spiced mint

GARLIC NAAN 3.95

Naan bread topped with fresh garlic and herbs, then baked in our clay oven

CHEESE NAAN 3.95

Naan bread stuffed with American (yellow) cheese

CHILI NAAN 3.95

(Hot and Spicy - Not recommended for kids)

Lightly buttered naan bread stuffed with green chilies

KEEMA NAAN 3.95

Scrumptious naan bread stuffed with shredded chicken and herbs

MUSHROOM NAAN 3.95

Indian bread stuffed with chopped mushroom and fresh herbs

PESHAWARI NAAN 3.95

Soft and fluffy naan bread stuffed with cherries, cashews, almonds and raisins. A delicious treat!

ONION AND ALOO KULCHA 3.95

Bread stuffed with onion and spiced potatoes

ONION AND PANEER KULCHA 3.95

Bread stuffed with onion and homemade cheese

ONION AND METHI KULCHA 3.95

Bread stuffed with onion and fenugreek leaves

BREAD BASKET 8.95

Assortment from our clay oven, garlic naan, roti and naan

TEMPTING DESSERTS

GULAB JAMUN 3.95

Light pastry balls dipped in cinnamon flavored sweet syrup

KHEER 3.95

Traditional Indian rice pudding with nuts, flavored with cardamom and rose

RAS MALAI (Served chilled) 3.95

Chilled cream cheese dumplings topped with reduced sweetened milk and exotic nuts

MANGO PUDDING 3.95

Mango flavored vanilla pudding

MANGO MOUSSE 3.95

Mango cream with white bread, fruits and nuts

CHEESE CAKE 3.95

New York style cheese cake

GAJJAR HALWA 4.95

Sweet dessert pudding made with grated carrots, whole milk, dried fruits and nuts

ICE CREAM 4.95

Your choice: Vanilla, Pistachio, Strawberry, Coconut or Mint Chocolate

KULFI OR MANGO KULFI (ICE CREAM) 4.95

An authentic Indian ice cream made with milk and nuts or milk and mangoes

PAAN KULFI (ICE CREAM) 5.95

Whole milk Indian ice cream with sugar, unsweetened khoya, paan leaves (beetal leaves), fennel seeds, cardamom pods

MALAI KULFI (ICE CREAM) 5.95

Traditional Indian ice cream made with milk (malai) and nuts

ALMOND-PISTACHIO KULFI (ICE CREAM) 5.95

An authentic Indian ice cream made with milk, cardamom, almond and pistachios

KESAR-PISTA KULFI (ICE CREAM) 5.95

An authentic Indian ice cream made with milk, saffron, cardamom and pistachios

BEVERAGES

LASSI SWEET 3.95

Mango / Strawberry / Rose

Refreshing yogurt shake served plain or mango or strawberry or rose flavored

MANGO OR STRAWBERRY SHAKE 3.95

A special blend of mango or strawberry milk shake

PINA COLADA OR STRAWBERRY DAIQUIRI 3.95

(Non alcoholic)

MANGO JUICE 3.95

SODA (Free Refills) 2.25

ICED TEA (Free Refills) 2.25

INDIAN TEA (Free Refills) 2.25

COFFEE (Free Refills) 2.25

CHAI 2.95

Traditional spiced tea with milk

Indian Garden, Yardley, 676 Stoney Hill Road, PA 19067