

Appetizers

Served with homemade mint chutney and hot & sour tamarind chutney

Papadam –clay oven roasted crispy spiced lentil wafers	3
Vegetable Samosa – Home made crisp patties, stuffed with fresh potatoes and peas	6
Onion Bhaji – Delicately spiced deep-fried onion fritters	5
Palak Pakora - Spinach coated in garbanzo batter, then deep fried	6
Vegetable Pakora - Mixed vegetable fritters delicately spiced	6
Bangan Pakora – Eggplant dipped in Garbanzo batter	7
Cheese Pakora - Homemade cheese pieces dipped in Garbanzo batter	7
Fish Pakora - Fresh fish marinated with clay oven spices	8
Chicken Pakora – Breast cubes marinated with India Beach spices then dipped in Garbanzo batter	8
Calamari Pakora – Calamari marinated with India Beach spices then dipped in Garbanzo batter	11
India Beach Meat Platter – Cooked in Clay Oven	14

Soups & Salads

Dal Soup - Delicately spiced lentil soup garnished with vegetables	5
Mulligatawny Soup - A delicately spiced chicken and lentil soup	7
Garden Salad -	6
Cucumber Salad -	5
Raita - Homemade yogurt with cucumber and carrots mixed with spices	3
Mango Chutney -	2
Mixed Pickle -	2

Veggies

All Dishes can be prepared **mild, medium or hot**

Mixed Sabji - Fresh cut assorted vegetables in stir fried onion, ginger, garlic & herbs	12
Aloo Gobi - Fresh cauliflower and potatoes cooked with herbs & spices	13
Bengan Bhartha - Fresh eggplant, cook in clay oven on charcoal fire	14
Karahi Mushroom - Fresh mushrooms cooked with chopped onions, tomatoes & spices	14
Mattar Paneer – Homemade farmer cheese & fresh green peas cooked with herbs	13
Navratan Korma – Fresh cut vegetable Cooked with creamy sauce almonds, nuts and raisins	14
Saag Paneer - Fresh spinach cooked with herbs and spices with homemade cheese cubes	14
Aloo Saag - Fresh spinach cooked with herbs, spices and potatoes	13
Chana Masala - Spicy garbanzo beans	11
Dal - lentils delicately spiced and sautéed with ginger and garlic	11
Bhindi Bhaji - Fresh cut okra cooked with chopped onions, tomatoes and spices	14
Paneer Makhni - Homemade paneer in creamy tomato sauce	14
Vege Coconut Curry – Fresh cut mixed vegetables cook in coconut milk	14
Hydrabadi Vege Curry - Fresh mixed vegetables cooked with spices, apricots and potato straws	15

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Chicken

All Dinners served **mild, medium or spicy hot** upon request All the chicken dishes use fresh breast meat

Punjabi Chicken Curry - Hot chicken curry with india beach spices	14
Chicken Tikka Masala - Clay oven roasted chicken in creamy sauce	14
Chicken Curry - Chicken cooked in a blend of tomatoes and spices	12
Chicken Vindaloo - Chicken cooked in hot spicy sauce with fresh potatoes.	13
Chicken Coconut Curry - Chicken cooked in coconut sauce with spices	14
Chili Chicken - Boneless roasted chicken cooked with hot spices, green chilies, tomatoes, vinigar, and onions	15
Chicken Korma - Chicken in a moderately mild creamy sauce with nuts	14
Butter Chicken – Boneless strips of tandoori chicken cooked in a mild creamy sauce	14
Chicken Saag - Chicken cooked with deliciously spiced creamed spinach	13
Mango Chicken - Boneless chicken cooked with mango	15
Egg Makhni – Bowl eggs in creamy sauce	12
Hydrabadi Chicken Curry - Chicken cooked with hydrabadi masala, apricots and potato straws	14
Kashmiri Chicken - Clay oven roasted chicken cooked in butter sauce with spinach	15

Lamb

All dinners served **Mild, Medium or spicy hot** upon request

Rogan Josh - Classic Lamb curry with garlic, ginger & onion Gravy sauce.	14
Lamb Coconut - Lamb simmered in coconut milk	15
Punjabi Lamb Curry - A North Indian preparation of hot lamb curry	15
Lamb Saag - Lamb cooked with delicious spiced creamed spinach	16
Lamb Vindaloo – Lamb cooked with fresh potatoes & spicy hot sauce	14
Lamb Korma - Lamb cooked in mildly cream sauce with nuts	16
Karahi Keema – Minced lamb cooked with India Beach spices	17
Hydrabadi Lamb - Cubes of lamb cooked Hydrabadi masala with apricot & potato straws	16

India Beach Specialties

All Dishes are cooked on charcoal fire in clay pot and served on sizzling platter.

Tandoori Chicken - Chicken marinated in yogurt, ginger and garlic, then roasted in our clay oven	Half 12 Full 22
Chicken Tikka Kabab - Boneless cubed breast of chicken, marinated and roasted in our clay oven	14
Boti Kabab - Succulent cubed leg of lamb, marinated and roasted in the clay oven	17
Prawn Tandoori - Jumbo prawns marinated in yogurt & spices then roasted in the clay oven	19
Fish Tandoori – Fresh Fish marinated in special spices and cooked in clay oven	19
Seekh Kabab - Minced lamb mixed with herbs and spices, then cooked in clay oven	18
Lamb Chops – Free Range, Natural rack of lamb marinated in India Beach's signature recipe of yogurt Indian Spices	21
India Beach Mixed Grill -	22

Seafood

All Dishes can be prepared **mild, medium or hot**

Punjabi Prawn Curry - Prawns cooked with stir fried onions & ginger	18
Prawn Vindaloo - Prawn cooked with fresh potatoes hot spicy sauce	17
Prawn Tikka Masala - Clay oven roasted prawns in a mild cream sauce	19
Prawns Korma - Prawns cooked in a moderately spiced cream sauce	18
Prawns Goa Curry - King prawns cooked with coconut milk & spices	18
Calamari Curry - Calamari cooked with onions, garlic, ginger & India Beach spices	18
Fish Tikka Masala - Clay oven roasted fresh fish cooked in an exotic blend of spices	18
Punjabi Fish Curry - A Northern Indian preparation of hot fish curry	17
Kashmiri Fish - Clay oven roasted fresh fish in creamy spinach	18
India Beach Mix Seafood –Clay Oven roasted Fresh Seafood cooked with sauce	20

Breads Freshly clay oven baked breads

<i>Nan - Leavened bread baked in tandoor</i>	2
<i>Goat Cheese Nan - Nan stuffed with homemade cheese</i>	6
<i>Onion Kulcha - Nan stuffed with onion</i>	5
<i>Garlic Nan - Leavened bread stuffed with fresh Garlic</i>	5
<i>Kashmiri Nan - Nan stuffed with raisins, nuts, coconut and cherries</i>	6
<i>Keema Nan - Leavened bread stuffed with minced lamb</i>	7
<i>Chapati - Famous whole wheat bread</i>	3
<i>Pratha - Buttered and multi-layered whole wheat bread</i>	5
<i>Aloo Paratha - Whole wheat bread stuffed with spiced potatoes & peas</i>	6
<i>Disco Nan- Nan stuffed w/ fresh chili</i>	6
<i>Spinach Nan- nan stuffed w/ fresh spinach</i>	6
<i>Mushroom Cheese Chili Nan –Nan stuffed with fresh mushroom, home made Cheese & fresh Chili</i>	9
<i>Assorted Basket- Garlic Nan, onion kulcha & Plain nan</i>	11

Rice Specialties

Tempting Rice Dishes

<i>Rice Pilav - Saffron flavored basmati rice garnished with green peas</i>	4
<i>Vegetable Biryani - Saffron flavored basmati rice with vegetables and nuts</i>	12
<i>Chicken Biryani - Saffron flavored basmati rice with spiced chicken and nuts</i>	14
<i>Lamb Biryani - Saffron flavored basmati rice with spiced lamb and nuts</i>	15
<i>Punjabi Fry Rice - Basmati rice fried with potatoes, egg & green peas</i>	9

India Beach Dinner

Indian Beach Thali (For Two)

<i>Papadum</i>	<i>Tandoori Chicken</i>	<i>Nan</i>
<i>Veg. Samosa</i>	<i>Boti Kabab</i>	<i>Rice</i>
<i>Raita</i>	<i>Chicken Tika Masala</i>	<i>Kheer</i>
<i>Saag paneer</i>		

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Desserts

<i>Kheer - Dessert made from basmati rice cooked with sugar, milk and served cold with almonds & pistachio nuts</i>	3
<i>Kulfi - Authentic Saffron flavored Indian ice cream enriched with nuts</i>	4
<i>Gulab Jamun - milk dumplings in rose flavored sugar syrup .</i>	4
<i>Mango Kulfi -Fresh homemade Kulfi with mango pulp</i>	4
<i>Coconut Ice Cream - Fresh homemade ice cream with delicious coconut</i>	4

Beverages

<i>Punjabi Chai - Special tea from east Himalayan valleys</i>	3
<i>Mango Lassi - A refreshing drink with homemade yogurt & Indian Alfanso mango juice</i>	5
<i>Sparkling water -</i>	4
<i>Coffee-</i>	2
<i>Ice Tea-</i>	2
<i>Lemonade-</i>	2
<i>Sodas- (Coke, Diet-Coke & Sprite)</i>	2

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