

Appetizers

SEV PURI *V*	\$5.95
Crisp homemade wheat wafers topped with onions, potatoes light chili chutney tamarind chutney and sprinkled with sev (homemade chickpea crispy noodles) ~ excellent.	
ALOO CHAT *V*	\$5.95
Crisp homemade chips topped with bite-sized potatoes, onions, light chili chutney, tamarind chutney and sprinkled with Sev (homemade chickpea crispy noodles)	
DHAI PAPRI	\$5.95
Crisp homemade chips topped with chick pea, onions, potatoes, spice mix yogurt, and Sev (chickpea crispy noodles), tamarind chutney and light chili chutney.	
SAMOSAS *V*	\$4.00
This vegetarian turnover is the most popular snack throughout India. Stuffed with potatoes, peas, spices and herbs with a side of tamarind chutney.	
IDLI (Steamed Cake)	\$4.95
A staple south Indian fare. Very light and delicious. Made with ground Rice and Lentils, very good choice for appetizer. Served with Sambar (lentil soup) and coconut chutney.	
CHICKEN CHAT	\$6.95
Tender pieces of boneless chicken tossed with potatoes, three chutneys and chat masala (special blend of spices)	
SHRIMP PAKORA	\$8.95
Shrimp marinated with ginger, light green chili and cilantro.	
FISH PAKORA	\$8.95
Fresh fish of the day. Marinated and served with sweet tomato chutney.	
BHEL PURI *V*	\$5.95
India's most popular railway snack. Made from puffed rice, potatoes, onions, crushed wafers, sev (crispy noodles) mixed with three chutneys, lime. Garnished with cilantro.	
UTTAPAM	\$7.95
A popular south Indian semolina griddlecake. Topped with onion, fresh tomatoes, light green chili and cilantro. Served with coconut chutney.	
VEGETARIAN PAKORA *V*	\$6.95
Spinach, cauliflower, potato fritters served with homemade sweet tomato chutney.	
CHUTNEY SAMPLER *V*	\$6.95
Three homemade chutneys of the day. Served with wheat flour chips.	
ONION BHAJI *V*	\$6.95
Onion fritter seasoned with ginger and spices	
ALOO TIKKI *V*	\$6.95
Indian potato pancake topped with chopped onions, tamarind and green chili Chutney.	
CHICKEN PAKORA	\$8.95
Marinated all white chicken fritters. Served with homemade sweet tomato chutney.	
BEGAN SALAD	\$6.95
Owner chef Darshan's favorite *****excellent ***** Sautéed Japanese eggplant topped with a seasoned tomato sauce and ginger garlic yogurt.	

Soups and Salads

FRESH GREEN SALAD *V*	\$4.95
Fresh romaine lettuce, cucumber, and tomato. With homemade cumin cilantro dressing.	
VEGETARIAN SOUP *V*	\$4.95
Mixed vegetables and lentils with ginger, chili, tomato and cilantro.	
MULLIGATAWNY SOUP	\$6.95
(Chicken or Vegi) Soup made from lentils, rice and coconut flavored lightly spiced, and Cilantro.	
CHICKEN SOUP	\$5.95
Flavored with onion, ginger, garlic and spices with basmati rice, spinach leaves, garnished with tomato and cilantro.	
VEGI PANEER SALAD	\$8.95
Mushroom, paneer, lettuce, cucumber, tomatoes and onion. Tossed with Homemade cumin cilantro dressing.	
TANDOORI CHICKEN SALAD	\$10.95
Tandoori chicken, mushrooms and paneer on a bed of lettuce, cucumber, tomatoes, onions, a dusting of sev (chickpea noodles) with homemade dressing.	
TANDOORI SEAFOOD SALAD	\$13.95
Your choice of tandoori fish or shrimp mushrooms and paneer on a bed of lettuce, cucumber, tomatoes, onions, a dusting of sev, with homemade dressing.	

Vegetarian Entrees

VEGETABLE OF THE DAY ~ Chef's choice	\$9.95
Please ask your server.	
DAL OF THE DAY	\$8.95
We offer a different lentil every day.	
MIXED VEGETABLE SABZI *V*	\$9.95
Cauliflower, carrots, potatoes and green peas. Sautéed with onions, ginger and green chilis.	
BEGAN BHARTHA *V*	\$9.95
A puree of tandoor baked eggplant, sautéed onions, fresh tomatoes, ginger and green chili.	
SAAG ALOO *V*	\$9.95
Pureed spinach leaves and bite-sized potatoes, sautéed with onions, ginger and green chilis.	
SAAG TOFU *V*	\$10.95
Pureed spinach leaves and tofu, sautéed with onions, ginger and green chilis.	
SAAG PANEER	\$10.95
Pureed spinach leaves, and cubes of paneer, cooked with onions, ginger and green chilis.	
ALOO GOBI *V*	\$9.95
Cauliflower and potatoes, sautéed with fresh tomatoes, ginger, green chili and ground coriander.	
ALOO MATTER *V*	\$9.95
Potatoes and green peas prepared with tomatoes, green chili ginger and herbs.	
CHANA MASALA *V*	\$9.95
Indian chickpeas prepared in the northern Indian style with onion, ginger garlic and fresh tomato.	
MAKHNI PANEER	\$10.95
Paneer is a homemade farmers cheese. Paneer and mushrooms cooked in a fresh tomato saffron sauce.	
TOFU TIKKA MASALA	\$11.95
Tofu cooked with fresh tomatoes saffron sauce and Methi (fenugreek)	
SHAHI PANEER	\$11.95
A traditional dish of the Punjab. Paneer, nuts, raisins cooked with fresh tomatoes, ginger and garlic with fenugreek.	
MALAI KOFTA	\$11.95
Fresh ground vegetable balls with raisins, nuts, cooked in fresh tomato, onion, ginger, garlic, saffron and fenugreek.	

Thali (Vegetarian Plate)

VEGETARIAN THALI	\$ 14.95
Two vegetables of your choice from the vegetarian menu above. Comes with dal, rice, raita, kachumber and naan.	

Tandoori Specialties

Cooked in a tandoor (clay oven) on a skewer served on a sizzler platter with grilled onions and mint yogurt cilantro chutney	
TANDOORI CHICKEN (half chicken)	\$10.95
Half chicken baked on the bone. Marinated overnight in a mild yogurt masala.	
CHICKEN TIKKA	\$11.95
Boneless pieces of chicken marinated in a homemade sauce.	
MIRCHI TIKKA (Hot and spicy)	\$12.95
Boneless tandoori cooked chicken marinated with spices, cayenne, and lime juice.	
TANDOORI FISH	\$15.95
Mildly marinated fresh fish of the day. Served with onion and tomato.	
TANDOORI SHRIMP	\$14.95
Jumbo shrimp mildly marinated with garlic, cilantro and black pepper.	
SEEKH KABOB	\$11.95
Minced lamb mixed with onion, green chili and herbs on skewer.	
LAMB BOTI KABOB	\$12.95
Mildly marinated boneless pieces of tender lamb.	
TANDOORI MIXED FLAVOR ~ (for one)	\$16.95
An assortment of chicken tikka, tandoori chicken, seekh kabob, lamb boti, and tandoori shrimp. Served with naan bread.	
RACK OF LAMB	\$19.95
Rack of lamb mildly flavored with garlic, ginger, and spices served with rice of the day, Kachumber and salad.	

Non-Vegetarian Curries

BONELESS CHICKEN CURRY	\$11.95
Boneless pieces of chicken prepared in a traditional sauce. Made from tomatoes, onions, garlic, ginger and spices.	
CHICKEN TIKKA MASALA ~ Dolly Parton's favorite	\$12.95
Marinated, tandoor cooked boneless chicken, served with a tomato fenugreek saffron sauce ~ delicious.	
LAMB CURRY	\$13.95
Boneless pieces of lamb prepared with tomato, onion, ginger, garlic and freshly ground spices.	
FISH CURRY	\$16.95
Fish prepared with onion, ginger, ground mustard, cilantro and coconut milk.	
SHRIMP CURRY	\$16.95
Shrimp prepared with onion, ginger, ground mustard, cilantro and coconut milk.	
MADRASI DUCK CURRY	\$16.95
Duck cooked in fresh onion, ginger, and coconut milk. Served with basmati rice.	
METHI CHICKEN CURRY (Spicy) *	\$12.95
Boneless pieces of chicken prepared in a spicy sauce made from tomatoes, onions, garlic, ginger, methi (fenugreek) and chili.	
LAMB KORMA	\$13.95
Boneless lamb prepared with raisins, nuts, onion, tomato, ginger garlic, and creamy sauce.	
CHICKEN KORMA OR FISH KORMA	\$12.95 / \$17.95
Boneless chicken or fish of the day, prepared with raisins, nuts, onion, tomato, ginger, garlic and creamy sauce.	
MIRCHI TIKKA MASALA (Spicy) *	\$13.95
Boneless tandoor cooked chicken marinated with spices, cayenne, and lime juice then prepared with a tomato Fenugreek saffron sauce ~ delicious	
LAMB BOTI MASALA	\$13.95
Marinated, tandoor cooked boneless Lamb, served with a tomato fenugreek saffron sauce ~ delicious	
VINDALOO (Extra spicy) : CHICKEN OR LAMB	\$13.95
Chicken or Lamb and potatoes prepared in a spicy sauce made from tomatoes, onions, garlic, ginger, lime juice and cayenne.	
SHRIMP VINDALOO	\$17.95
Shrimp and potatoes prepared in a spicy sauce made from tomatoes, onions, garlic, ginger, lime juice and cayenne.	
LAMB SAGG OR CHICKEN SAGG	\$13.95
Puree spinach leaves and boneless lamb or chicken, cooked with onions, ginger, and light green chili.	
SHRIMP SAGG	\$17.95
Puree spinach leaves and shrimp cooked with onions, ginger, and spices.	
LAMB ROGAN JOSH	\$14.95
Boneless lamb cooked with ginger, tomato, onions, garlic, yogurt and spices.	

Biryani's

SHRIMP BIRYANI OR FISH BIRYANI	\$17.95
Shrimp or Fish cooked with rice, raisins, nuts, garlic, ginger and spices	
BIRYANI'S: CHICKEN OR LAMB	\$13.95
Boneless chicken or Lamb cooked with rice, raisins, nuts, garlic, ginger and ground spices	
VEGETABLE BIRYANI	\$11.95
Mix vegetable cooked with rice, raisins, nuts, garlic, ginger and ground spices	

Tandoori Bread and Rice

CHILI NAAN	\$3.95
Made with white flour and green chili, baked in the tandoor.	
PESHAWARI NAAN	\$4.25
Naan stuffed with paneer (home made farmer cheese) with raisins, nuts and baked in the tandoor. Served with a side of fruit chutney.	
CHICKEN NAAN	\$4.95
Naan stuffed with tandoor cooked, marinated chicken served with sweet tomato chutney.	
LAMB NAAN	\$5.95
Naan stuffed with minced lamb, finely chopped onion and cilantro. Baked in the tandoor. Served with a side of fruit chutney.	
TANDOORI ROTI	\$2.95
Whole wheat unleavened bread cooked in the tandoor.	
CHAPATIS	\$2.95
Whole wheat bread cooked on an iron griddle and finished on an open flame.	
NAAN ~ Classic leavened bread	\$2.95
GARLIC NAAN	\$3.75
Naan topped with chopped garlic, cilantro and baked in the tandoor.	
ONION NAAN	\$3.95
Naan stuffed with finely chopped onion baked in the tandoor.	
PRATHA	\$3.95
Whole wheat unleavened bread topped with butter baked in tandoor.	
ALOO PRATHA	\$3.95
Whole-unleavened bread filled with spiced mashed potatoes cooked in the tandoor. Served with mint chutney.	
RICE OF THE DAY ~ made fresh daily *V*	\$4.95
Basmati rice prepared with the chef's selection of vegetables.	
BASMATI RICE *V*	\$2.95
Steamed imported rice.	
BROWN RICE *V*	\$4.95
Whole grain rice.	

V **Vegan Menu**

Flavor of India Specialties

- CHICKEN CURRY OF THE DAY** \$12.95
These curries are cooked in the traditional Indian style. We prepare a fresh curry daily.
- DALLA CHICKEN (on the bone)** \$11.95
Chicken is first poached with onion, ginger, green chili's and spices. Then sauteed, with dry mango powder, coriander and cayenne.
- CHICKEN FRANKIE** \$10.95
A very popular Bombay specialty. Chicken masala cooked with fresh herbs and spices, wrapped in a homemade egg washed tortilla (roti) with two chutney and onions.
- LAMB FRANKIE** \$11.95
Lamb masala cooked with onion, ginger, green chili and fresh ground spices. Wrapped in a homemade egg washed tortilla (roti) with two chutneys and onions.
- ALOO GOBI FRANKIE** \$10.95
Cauliflower, potatoes, chili and spices. Stuffed in a homemade egg washed tortilla (roti) with two chutneys and marinated onions.
- MASALA DOSA** \$11.95
A very popular south Indian crispy crepe Made with rice and lentil flour. Filled with spiced potatoes. Served with samber (lentil soup) and a side of coconut chutney.

Lunch Specilas

- CURRY LUNCH** \$10.95 / \$11.95
Your choice of boneless chicken curry or lamb curry of the day (on the bone). Served with dal of the day, rice, naan and salad.
- KORMA LUNCH** \$11.95
Choice of one: chicken korma or lamb korma Boneless chicken or lamb prepared with raisins, nuts, onion, tomato, ginger, garlic, and creamy sauce.
- MASALA LUNCH** \$10.95 / \$11.95
Chicken tikka masala or Lamb Boti Masala, served with dal of the day, rice naan and salad.
- VINDALOO LUNCH** \$11.95
Choice on one: chicken vindaloo or lamb vindaloo (Hot and Spicy) Boneless pieces of chicken or lamb and potatoes prepared in a spicy sauce made from tomatoes, onions, garlic, ginger, lime juice and chili.
- FISH MASALA LUNCH** \$13.95
Fresh fish of the day prepared in tomato, saffron sauce. Served with dal of the day, rice, naan and salad.
- SHRIMP MASALA LUNCH** \$13.95
Jumbo shrimp cooked in tomato fenugreek saffron sauce. Served with dal of the day, rice, naan and salad.
- TANDOORI FISH LUNCH** \$13.95
Tandoori cooked mildly marinated fish of the day. Served with dal of the day, aloo mattar, rice, naan and salad.
- TANDOORI LUNCH** \$11.95
Tandoori chicken (on the bone) or chicken tikka (boneless) or Mirchi Tikka (hot & spicy) Served with dal, aloo mattar, rice, naan and salad.
- KABOB LUNCH** \$11.95
Your choice of Lamb boti kabob or seekh kabob served with dal of the day, aloo mattar, rice, naan and salad.
- VEGETABLE LUNCH** \$10.95
Your choice of any one vegetable from our vegetable menu. Served with dal of the day, rice, naan and salad.
- TANDOORI SALAD LUNCH** \$10.95
Boneless tandoori chicken, mushrooms, paneer (homemade farmers cheese) tossed with lettuce, tomatoes, cucumbers, onions, a dusting off chick pea noodles and a homemade roasted cumin cilantro dressing. Served with onion naan.
- TANDOORI SEAFOOD SALAD LUNCH** \$11.95
Your choice of tandoori fish or shrimp, mushrooms and Paneer on a bed of lettuce, cucumber, tomatoes, onions, a dusting of sev (chick pea noodles) with home made dressing. Served with onion naan.
- FRANKIE LUNCH** \$10.95
Your choice of chicken, lamb or vegetarian frankie, (aloo gobi). Frankies are a very popular Bombay "Indian burrito" specialty. Served with began salad or fresh green salad and raita.
- SOUTH INDIAN LUNCH** \$10.95
Sev puri, lunch size uttapam and lunch sized masala dosa. Served with sambar (lentil soup) and a side of coconut chutney.

V **Vegan Menu**

Shahi Dabat (Royal Invitation)

Complete Dinner Specials

- CURRY THALI** \$16.95
Choice of one: Boneless Chicken Curry, Chicken Tikka Masala or Lamb Curry. Choice of one vegetable from the vegetarian entrees. Includes dal, rice, raita, naan.
- TANDOORI THALI** \$16.95
Choice of one: Tandoori Chicken, Chicken Tikka, Lamb Boti kabob. Choice of one vegetable from the vegetarian entrees. Includes dal, rice, raita, naan.
- RACK OF LAMB THALI** \$18.95
Rack of Lamb, Choice of one vegetable from the vegetarian entrees. Includes dal rice raita, naan.
- SEAFOOD THALI** \$18.95
Choice of one: Fish Curry, Tandoori Fish, Tandoori Shrimp. Choice of one vegetable from the vegetarian entrees. Includes dal, rice, raita, naan.

Side Orders

- RICE PAPADAM** *V* \$1.75
A perfect accompaniment to all our chutneys. A stone ground rice flour crackers.
- LENTIL PAPADAM** *V* \$1.75
Stone ground lentil crackers flavored with black pepper and cumin. Toasted in the tandoor.
- KACHUMBER** *V* \$4.75
Chopped cucumber, onions, fresh cilantro with a splash of lime.
- RAITA** \$2.75
Homemade yogurt with grated cucumber and spices.
- CHUTNEY** *V* \$1.75
Your choice of one a variety of Indian dips (salsa) to spice up your appetite.
- ACHAAR** *V* \$1.50
Traditional Indian vegetable mixed pickle.

Soft Drinks

- NIMBU PANI, SPICED ICED TEA, MASALA CHAI, HERBAL TEA** \$3.00
GREEN TEA, COFFEE, ORIGINAL GINGER BREW HONEY
- MANGO LASSI ~ A YOGURT AND MANGO SHAKE. SWEET LASSI AND SALTY LASSI ALSO AVAILABLE.** \$3.50
A VERY POPULAR TREAT IN THE PUNJAB.
- JUICES** Orange, Grape juices are available. \$3.00
Sparkling Mineral Water, Still Mineral Water, Coke, Diet Coke, 7-Up. \$2.00

Desserts

- KHEER** ~ Indian rice pudding made in the traditional way with the flavor of green cardamom \$4.95
- GAJJAR HALWA** ~ Carrot pudding made with golden raisins and almonds \$4.95
- GULAB JAMUN** ~ Round dumplings prepared with powdered milk and refined flour \$4.95
Served with rose water and sugar syrup, topped with coconut crumbs.

Kulfis

(Homemade Ice cream)

- Your choice of tasty flavors which include ~ mango, ginger or pistachio \$4.95
- LIME~ MINT SORBET** ~ Homemade sorbet is a refreshing way to end your meal *V* \$4.95

V **Vegan Menu**



Flavor of India

ALL YOU CAN EAT LUNCH BUFFET:
Monday thru Friday \$9.95
Saturday and Sunday Brunch \$11.95
(Includes one glass of champagne)

MONDAY-SUNDAY from 11:30 to 3:00 PM
DINNER: SUNDAY-THURSDAY from 5:00 to 10:30 PM
FRIDAY-SATURDAY from 5:00 to 11:00 PM

Flavor of India serves a variety of savory recipes from India's rich tapestry of culture and culinary traditions. Every dish is meticulously prepared in authentic Indian home-style, using only natural spices and ingredients. We never add preservatives or artificial colorings. As a result Flavor of India's many delectable dishes are lean, low in fat and healthy.

Flavor of India's is delighted to offer you daily specials which include a chicken curry of the day, a vegetable special. Lentil of the day, and rice of the day...

Flavor of India in West Hollywood goes beyond basic, adding fusion dishes and light snacks. The dining atmosphere is al fresco in the landscaped garden patio.

-L.A Times

Flavor of India restaurant elevates Indian cooking onto higher levels of fine cuisine adding contemporary and stylized touches, while creating exciting unique signature dishes. Flavor of India has a lot going for it and I certainly recommend it highly.

-Shirley Firestone, Beverly Press

Flavor of India This great little Northern Indian restaurant, turns out tasty and plentiful eats. Everything is delicious and inexpensive.

-Zagat Survey

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www.FlavorofIndia.com

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