

INDIA BLUE

ORLANDO'S FINEST INDIAN RESTAURANT

ENTREE'S SEAFOOD

KONKONI SHRIMP MOLEE Wild Shrimp cooked with toasted coconut, blended into a rich sauce with coconut cream and tamarind. ★★ \$20.95

SAMUDRI KHAZANA (TAWA STYLE) Assorted seafood (mussels, scallops, shrimp, fish) blended with chef Robbie's special spices a mouth watering delicacy. ★★ \$22.95

SHRIMP OR FISH NEILLGIRI Choice of shrimp or fish, cooked in green curry sauce blended with green chili, green tomato and cilantro. ★★ \$19.95

SHRIMP PATIO Jumbo shrimp cooked in a tangy tomato sauce and flavoured with Indian spices. ★★ \$19.95

CHICKEN

KARACHI KADAI CHICKEN Tender chicken morsels cooked in tomato with crushed pepper, coriander seeds and cilantro. ★★ \$16.95

BUTTER CHICKEN The most popular and renowned Indian dish in the western world. Tandoori chicken off the bone in smooth creamy masala sauce. ★★ \$16.95

CHICKEN TIKKA MASALA Chicken tikka cooked in a tomato cream sauce with peppers and onions. ★★ \$16.95

CHICKEN MUSHROOM IN GREEN CURRY Diced chicken and mushroom cooked in a blend of green fresh vegetable puree and almonds. ★★ \$16.95

CHICKEN SAAG WALA Curried chicken cooked with chopped fresh spinach and fresh ground spices from north India. ★★ \$16.95

CHICKEN KORMA A mild chicken dish cooked in a nut based sauce with fruits. ★ \$16.95

CHICKEN DHANSAK Chicken simmered with lentils and flavoured with Indian spices. ★★ \$16.95

LAMB

KASHMIRI ROGAN JOSH This dish acquired its name from its rich red appearance which, in turn, is derived from fresh tomato, paprika and ground red chili. ★★ \$17.95

GOSHT-DO-PIAZA Lamb, and the rich flavor of roasted onion and cilantro, tempered with whole garam masala. ★★ \$17.95

KADAI CHILLI LAMB Lamb chunks cooked in the tandoor, finished off in a kadai with spicy onion gravy. ★★ \$18.95

LAMB SAAG Boneless chunks of lamb, blended with rich spinach puree. ★★ \$16.95

LAMB PASANDA Lamb pieces crusted with nuts and cooked in a mild creamy sauce. ★ \$17.95

VEGETARIAN

A tantalizing selection of traditional and modern vegetable based meals.

NAVRATTAN KOFTA CURRY Creamy paneer and vegetable balls, simmered in a flavoursome and full-bodied creamy sauce with nuts. ★ \$13.95

MATTER PANEER BANJARA Cottage cheese and peas with sun dried tomatoes simmered in a fenugreek flavoured korma sauce. ★ \$13.95

PANEER MAKHANI Cubes of fresh home made cottage cheese, cooked in a rich makhani sauce. ★★ \$13.95

SAAG PANEER / MUSHROOM TOHRAN Creamed spinach and cottage cheese or mushroom cooked with fresh ginger, chili and tempered with cumin and cardamon. ★★ \$13.95

SUBZ HANDI TABELA Mixed variety of delicious vegetables, cooked in a dry style with spices. ★★ \$13.95

VEGETARIAN

ALOO GOBHI A favorite punjabi delicacy, cauliflower and potato cooked with coriander, cumin, and cilantro. ★★ \$13.95

BAINGAN KA BHARTHA Everyone's favorite: a puree of smoked eggplant cooked with onions and tomatoes. ★★ \$13.95

OKRA-DO-PIAZA Fresh okra, cooked onions and tomatoes tempered with cumin, turmeric and crushed coriander. ★★ \$13.95

MUSHROOM GREEN CURRY Fresh, diced mushrooms cooked in a savory green gravy. ★★ \$13.95

PINDI CHANNA KADAI Chickpeas cooked in a thick sauce with ginger, garlic, tomato and an assortment of north Indian spices. ★★ \$13.95

DAL MAHARANI The traditional 5-lentil delicacy cooked in terracota pots, blended with cumin, diced tomato and coriander. ★★ \$12.95

TARKA DAL A twist on yellow lentils. ★★ \$12.95

BIRYANI

This Indian dish is the original "risotto" combining basmati rice with a gorgeous blend of flavours enhanced with aromatic herbs and spices. All biryani dishes are served with a vegetable curry sauce and a raita of choice.

TEXAS BAY WILD SHRIMP BIRYANI ★★ \$22.95

LAMB BIRYANI ★★ \$19.95

CHICKEN BIRYANI ★★ \$17.95

VEGETABLE BIRYANI ★★ \$14.95

RICE

PLAIN PILAF \$2.95

JEERA PILAF Plain basmati rice tempered with cumin seeds. \$3.95

SHAHI PILAF The finest basmati rice cooked with pure flavours of saffron then replenished with dried fruits and nuts. \$3.95

MUSHROOM AND PEAS PILAF Basmati rice tempered with cumin and blended with fresh mushrooms and green peas. \$3.95

SUBZI PILAF A fragrant combination of vegetables and pearl white basmati rice. \$3.95

BREADS

ROTI / NAAN Traditional Indian bread, a must have with any Indian meal. \$2.95

KASHMERI NAAN Naan stuffed with nuts and mixed fruits. \$3.95

GARLIC & CORIANDER NAAN Soft naan coated with an abundance of fresh ground garlic cloves and coriander leaves. \$3.95

CHILI & CHEESE NAAN Naan stuffed with fresh ground chilies and an overload of mild cheese. \$3.95

FRESH MINT NAAN Adding the delicate and complimentary flavour of fresh mint. \$3.95

KEEMA NAAN Naan embodied with a generous filling of tasty lamb mince making it the ideal accompaniment for any main course. \$5.95

PANEER KULCHA Bread stuffed with cottage cheese and onions. \$3.95

LACHCHA PARATHA An exotic multi-layered whole wheat bread baked in the clay oven. \$3.95

RAITA

A choice of mint, cucumber, or tomato. \$3.95
The yogurt is seasoned with cilantro, cumin, mint, cayenne pepper and other herbs and spices. The mixture is served chilled. Raita has a cooling effect on the palate which makes it a great foil for spicy Indian dishes.

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STARTERS

All appetizers served with chutney

NON-VEGETARIAN

INDIA BLUE ASSORTED APPETIZER A combination of different Vegetarian and non Vegetarian appetizers (good for 2). ★★ \$13.95

TEXAS BAY SHRIMP Shrimp marinated in garlic and chili with aromatics, glazed with BBQ sauce and rolled in sesame seed. ★★ \$8.95

TIKKA SNAPPER AMRITSARI Succulent chunks of red snapper, immersed in flour and ajwain seeds batter delicately spiced and fried. ★ \$8.95

CRAB SAMOSA Lump crab stuffed in pastry dough with a touch of madras curry powder, mustard seeds and deep fried. ★ \$8.95

THIKHA CHICKEN CHILI South Indian spicy chicken, glazed with garlic, tomato and hot chopped chili. ★★★ \$7.95

CHICKEN KHATHI ROLL Tandoori chicken strips, onions and peppers, tempered with traditional spices and rolled in roti. ★★ \$7.95

SILKY KABOB Chicken kabobs, flavoured with ginger, a touch of garlic, and cilantro, char-broiled in a tandoor. ★★ \$8.95

SEEKH KABOB Minced lamb kabobs flavoured with dry spices and cooked on skewers. ★★ \$8.95

VEGETARIAN

VEGETABLE SAMOSA Savory pastry stuffed with potato and peas. ★ \$5.95

ASSORTED PAKORAS Assorted vegetables, dipped in a chickpea batter and fried to perfection. ★ \$5.95

POTATO MUSHROOM BONDA A blend of potato and chopped mushroom with cilantro and green chili dipped in chickpea batter and fried. ★ \$5.95

ONION BHAJJI Onions, dipped in a chickpea batter and fried to a golden brown. ★ \$5.95

ALOO TIKKI BHOJPURI Shallow fried mashed potato cakes blended with aromatics. ★ \$5.95

SALADS

HOME STYLE GARDEN Fresh garden baby greens, tossed in garlic and sun dried tomato dressing. \$5.95

DELHI DELIGHT An assortment of sprouting lentils with chopped scallion and baby beets, dressed in balsamic. \$6.95

SHRIMP AND AVOCADO Salad served with a roasted pepper dressing. \$8.95

SOUPS

CURRIED CRAB SHORBA A soup loaded with crab meat, tempered with curry leaves, mustard, and madras curry powder. \$7.95

FRESH SPINACH AND LENTIL SOUP Delicious and healthy. \$5.95

SPICE FACTOR

★ Gentle ★★ A little bit more bite

★★★ Getting Warm ★★★★ Ouch!

Most dishes' "Spice Factor" can be changed to suit your taste. Please ask your server if you like a dish prepared to different spice level.

CHEF'S SPECIALS

INDIA BLUE FEAST Seasoned and grilled lobster tail, tiger prawn, scallops, and tilapia, served on a sizzling platter. ★★ \$29.95

NOORANI KABOB Chicken breast marinated overnight with a touch of mace, cardamon and flavoured with roasted chickpeas, cooked in the clay oven. ★ \$17.95

GRILLED VEGETABLE SIZZLER Assorted vegetables with cottage cheese, seasoned with garlic, lemon zest and aromatics, served on a sizzler. ★ \$16.95

BRITS RECOMMENDATIONS – THE HOT SIDE

LOBSTER HOT POT Lobster tails cooked with onion and tomato in a sauce flavoured with ginger, garlic and spices. ★★★ \$26.95

KERALA KING SHRIMP MOLEE A popular dish from southern India cooked with spicy, roasted, chopped green chili with a touch of coconut, curry leaves and mustard seeds. ★★★ \$22.95

CRACKED CRAB MASALA An extremely spicy Goan delicacy straight from the Konkani coast. ★★★ \$24.95

MADRAS CHILI CHICKEN Chunks of chicken, cooked in a masala gravy with red hot chili and cilantro. ★★★ \$18.95

REDFORD LAMB CURRY Lamb cooked in a spicy, full-bodied gravy with paprika and sun dried tomatoes. ★★★ \$18.95

BOALI HANDI A spicy mix of vegetables in a delicious curry, tempered with green chili and mustard seeds. ★★★ \$14.95

CHICKEN / LAMB VINDALOO Chicken or lamb cooked in a very hot sauce flavoured with cocum tamarind and whole spices. ★★★ \$18.95

TANDOORI CLAY OVEN SPECIALS

TANDOORI SIZZLER (MIX GRILL) A combination of seafood and meats from the tandoor, producing an array of distinctive flavours and aromas. ★★ \$22.95

SAMUDRI JALPARI Lobster marinated in yogurt, flavoured with garlic, ajwain and herbs and grilled in the tandoor. ★★ \$22.95

CALABOGUE JUMBO SHRIMP Jumbo shrimp marinated with mace, coriander, cardamon, lemon, garlic, and ginger cooked to perfection. ★★ \$22.95

ALASKAN SALMON Mouth watering chunky filets of Alaskan salmon matured in a rich, spicy marinade of dill, fennel, and ginger with traces of mustard. ★★ \$18.95

KING OF KABOB Traditional tandoori chicken. ★★ \$16.95

CHICKEN CHANDNI TIKKA Tender pieces of chicken breast marinated and cooked on skewers. ★★ \$16.95

SILKY KABOB Minced chicken with fresh herbs and dry spices cooked on a skewer. ★★ \$16.95

LAMB CHOP GULZAR Lamb chops scented with ginger, mace, and royal cumin, coated with sour cream and cooked in the tandoor. ★★ \$22.95

LAMB KI SEEKHE Savory lamb seekh kabob. ★★ \$17.95

BOTI KABOB Boneless chunks of lamb, cooked to perfection and served with a yogurt mint sauce. ★★ \$19.95