

Rice Specialties

(All entrees served with Raita.)

1. CHICKEN BIRYANI 11.95
Boneless chicken cooked with basmati rice and saffron, garnished with nuts & raisins.
2. LAMB BIRYANI 12.95
Boneless lamb cooked with basmati rice and saffron, garnished with nuts and raisins.
3. SHRIMP BIRYANI 13.95
Shrimp cooked with basmati rice and saffron, garnished with nuts and raisins.
4. VEGETABLE BIRYANI 10.95
Mixed vegetables cooked with basmati rice and saffron, garnished with nuts and raisins.
5. JEERA RICE 2.00
Basmati rice with cumin seeds.
6. BIRYANI RICE 4.95
Basmati rice cooked with saffron, herbs and spices.

Indian Breads

(All our breads are baked fresh to your order)

1. NAAN 1.95
Leavened white bread freshly baked in the Tandoor clay oven.
2. TANDOORI ROTI 1.95
Whole wheat bread cooked in the Tandoor clay oven.
3. GARLIC NAAN 2.95
A delightful bread topped with garlic and spices.
4. ONION KULCHA 2.95
Bread stuffed with lightly spiced onions.
5. SHAHI KULCHA 3.95
A delightful bread stuffed with cheese and spices.
6. ALOO PARATHA 2.95
Whole wheat bread stuffed with spiced mashed potatoes.
7. PARATHA 2.95
A multi-layered whole wheat bread complemented with a touch of butter.
8. POORI 2.95
Deep fried and puffy whole wheat bread.
9. PASHWARY NAAN 3.95
Bread stuffed with nuts, raisins and coconut.
10. BATURA 2.95
Deep fried puffed bread made from white flour.
11. KEEMA NAAN 3.95
A delightful bread stuffed with minced lamb and spices.
12. INDIA PAVILION SPECIAL BREAD 3.95
Bread stuffed with chicken, lamb, onions and garlic.

Catering for All Occasions

and

Group and Private Parties Welcome

814-237-3400 Fax: 814-237-4610

OPEN 7 DAYS A WEEK

Accompaniments

(Side Orders)

1. PAPPADUM 2.00
Crispy lentil wafers.
2. PICKLES 2.00
Spicy mixed pickles.
3. MANGO CHUTNEY 2.00
Sweet and sour mango sauce.
4. CHUTNEY 2.00
Your choice of Mint, Tararind or Onion.
5. GREEN SALAD 2.95
Mixed green salad.
6. RAITA 2.00
Grated cucumbers and carrots mixed with delicately flavored homemade yogurt.

Beverages

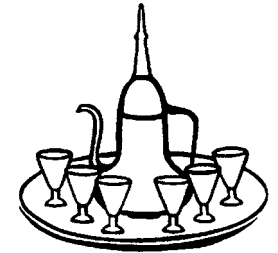
1. SOFT DRINKS 2.00
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Club Soda.
2. BOTTLED WATER 2.00
3. INDIAN SPICED TEA (Hot or Cold) 1.95
Spiced Chai Tea served hot with cream on the side OR cold unsweetened.
4. COFFEE 1.95
5. MASALA CHAI TEA (Hot) 2.95
Traditional chai tea, boiled with spices, herbs and milk.
6. MANGO LASSI 2.50
Fresly blended mango yogurt drink.
7. MANGO MILKSHAKE 2.50
Milk based mango drink.
8. MANGO JUICE 2.50
9. SWEET LASSI 2.50
Sweet yogurt drink.
10. SALTED LASSI 2.50
Salted yogurt drink.

Indian Desserts

1. KHEER 2.95
Basmati rice cooked in sweetened milk.
2. GULAB JAMUN 2.95
Fried milk balls in sugar syrup.
3. MANGO KULFI 2.95
Homemade mango ice cream.
4. PISTA KULFI 2.95
Homemade pistachio ice cream.

**Join us for Dinner Tonight –
An Experience with a Difference**

- Enjoy authentic food, cooked to order and fresh at your table
- Experience prompt, personal service in a relaxing atmosphere
- Add classical Indian music on tape and you have an experience to share with family or friends
- Casual attire welcome



India Pavilion

EXOTIC INDIAN CUISINE

Welcome to the **India Pavilion!**
Enjoy our dishes perfected through centuries.
We will add a special spice to your own life.

CARRY-OUT MENU

814-237-3400

222 East Calder Way, State College, PA 16801

www.indiapavilion.net

Monday CLOSED

TUESDAY – SUNDAY

LUNCH 11:30 A.M. – 2:30 P.M.

DINNER 5:00 P.M. – 10:00 P.M.

ALL MAJOR CREDIT CARDS ACCEPTED

Catering for All Occasions

Appetizers

1. SAMOSA (2 pcs.) 2.95
Crispy turnovers stuffed with potatoes, peas, spices & herbs.
2. VEGETABLE PAKORAS (5 pcs.) 2.95
Fresh vegetable fritters dipped in spiced gram flour & deep fried.
3. ALOO TIKKI (2 pcs.) 2.95
Flattened patties made with spiced potatoes.
4. PANEER PAKORA (6 pcs.) 3.95
Cubes of homemade cheese dipped in a spiced gram flour batter & deep fried.
5. VEGETABLE PLATTER 5.95
An assortment of samosa, vegetable pakora, aloo tikki & paneer pakoras.
6. PAPADI CHAAT 4.95
Crispy wafers topped with yogurt, chopped onions and a touch of tamarind.
7. SAMOSA or ALOO TIKKI CHAAT 7.95
Samosa or Aloo Tikki with yogurt, chickpeas, chopped onions & a touch of tamarind.
8. BHEL PURI 4.95
Rice flakes tossed with onions & tomatoes topped with tamarind & mint sauce.
9. PANI PURI 4.95
Crispy puffed bread balls stuffed with potatoes & chickpeas, served with spicy sauce. (8 pcs.)
10. NON-VEG TANDOORI APPETIZER 7.95
An assortment of chicken tandoori, chicken tikki, shrimp tandoori & seekh kabab.

Soups

1. MULLIGATAWNY SOUP 2.95
Mixed lentils cooked with herbs and mild spices.
2. TOMATO SOUP 2.95
Fresh soup of tomatoes delicately spiced.
3. CHICKEN SOUP 2.95
A traditional Indian chicken soup with a mix of herbs & spices.

Tandoori Specialties

(All entrees served with Basmati Rice. Extra Rice \$2)

From the famous clay oven, we marinate these dishes in yogurt, aromatic herbs and freshly ground spices. These juicy, lean and tender dishes are grilled to perfection.

1. PANEER TIKKA 11.95
Cubes of homemade cheese marinated in yogurt with spices. Served on a bed of sizzling onions.
2. CHICKEN TANDOORI 10.95
Chicken legs marinated in yogurt and freshly ground herbs and spices.
3. SEEKH KABAB 11.95
Minced lamb, onions, herbs and spices cooked in the Tandoor clay oven.
4. SHRIMP TANDOORI 13.95
Jumbo shrimp marinated in yogurt and spices, cooked in the Tandoor clay oven.
5. CHICKEN TIKKA 11.95
Cubes of chicken marinated in yogurt and spices and grilled on skewers in the Tandoor clay oven.
6. INDIA PAVILION SPECIAL 15.95
Assortment of chicken tandoori, seekh kabab, shrimp tandoori & chicken tikka.

Lamb Specialties

(All entrees served with Basmati Rice. Extra Rice \$2)

1. LAMB CURRY 12.95
Boneless lamb cooked in a mildly spiced traditional curry sauce.
2. LAMB SAAG 12.95
Boneless lamb prepared with spinach and spices.
3. SEEKH KABAB MASALA 13.95
Lamb cooked in a clay oven and simmered in a creamy tomato sauce.
4. LAMB DO PIYAZA 12.95
Cubes of lamb cooked with onions in a special sauce.
5. LAMB KORMA 12.95
Boneless cubes of lamb cooked in a creamy sauce garnished with nuts & raisins.
6. LAMB VINDALOO (Extremely Hot) 12.95
Lamb cooked with potatoes in a tangy, highly spiced sauce.
7. LAMB KADAHI 13.95
Boneless lamb cooked with onions, bell peppers & tomatoes.
8. LAMB DHANSAK 12.95
Boneless lamb cooked in split chickpeas and spices.

Chicken Specialties

(All entrees served with Basmati Rice. Extra Rice \$2)

1. CHICKEN CURRY 10.95
Boneless chicken cooked in a mildly spiced traditional curry sauce.
2. CHICKEN MAKHANI 11.95
Boneless chicken (dark meat) cooked in a thick creamy tomato sauce.
3. CHICKEN TIKKA MASALA 12.95
Boneless chicken (white meat) cooked in a thick creamy tomato sauce.
4. CHICKEN VINDALOO (Extremely Hot) 10.95
Chicken cooked with potatoes in a tangy highly spiced sauce.
5. CHICKEN KORMA 11.95
Boneless chicken cooked in a creamy sauce garnished with nuts & raisins.
6. CHICKEN CHILI (Extremely Hot) 10.95
Chicken cooked with onions, freshly ground herbs, spices & bell peppers.
7. CHICKEN DO PIYAZA 10.95
Chicken cooked with onions in a special sauce.
8. CHICKEN SAAG 10.95
Boneless chicken prepared with fresh spinach and spices.
9. CHICKEN KADAHI 11.95
Boneless chicken cooked with onions, bell peppers & tomatoes.
10. CHICKEN DHANSAK 10.95
Boneless chicken cooked in split chickpeas and spices.
11. INDO-CHINESE CHICKEN CHILI 12.95
Chicken fritters tossed in a tangy sauce with onions & bell peppers.
12. CHICKEN TAVA 11.95
Chicken cooked in a special sesame seed sauce.
13. CHICKEN ACHARI 11.95
Boneless chicken cooked in a mixed pickle sauce.
14. CHICKEN MALABAR 11.95
Chicken cooked in coconut and tamarind sauce.
15. CHICKEN PATIA 11.95
Chicken cooked in a sweet & sour mango sauce with a touch of ginger.

Seafood Specialties

(All entrees served with Basmati Rice. Extra Rice \$2)

1. SHRIMP TANDOORI MASALA 13.95
Shrimp pre-cooked in the Tandoor and simmered in a creamy tomato sauce.
2. SHRIMP KORMA 13.95
Shrimp cooked in a creamy sauce garnished with nuts and raisins.
3. SHRIMP SAAG 13.95
Shrimp cooked with fresh spinach and mild spices.
4. FISH CURRY 12.95
Fish cooked in a thick, mildly spiced traditional curry sauce.
5. FISH VINDALOO (Extremely Hot) 12.95
Fish cooked with potatoes in a tangy, highly spiced sauce.
6. FISH MALABAR 13.95
Fish cooked in coconut and tamarind sauce.

Vegetarian Specialties

(All entrees served with Basmati Rice. Extra Rice \$2)

1. DAAL TADKA 8.95
Yellow lentils simmered until tender, cooked with ginger, tomatoes & herbs.
2. DAAL MAKHANI 8.95
Black lentils cooked with butter, tomatoes, herbs & spices.
3. CHANA MASALA 9.95
Garbanzo beans cooked with herbs & spices.
4. SAAG (PANEER/ALOO/CHANA) 9.95
Fresh spinach cooked with mild spices & your choice of Paneer (cheese), Aloo (potatoes) OR Chana (chickpeas).
5. NAVRATAN KORMA 9.95
Fresh vegetables cooked with a mild spices, garnished nuts & raisins.
6. ALOO GOBHI 9.95
Cauliflower and potatoes cooked with onions, ginger & garlic.
7. BAINGAN BHARTHA 9.95
Eggplant roasted in the oven, cooked in spices with onions, bell peppers and tomatoes.
8. MALAI KOFTA 10.95
Vegetable ball fritters cooked in a creamy sauce garnished with nuts & raisins.
9. SHAHI PANEER KORMA 9.95
Cubes of homemade cheese cooked in a creamy tomato sauce with herbs and spices, garnished with nuts and raisins.
10. MUTTER (PANEER/ALOO/KAJU) 9.95
Your choice of Paneer (cheese), Aloo (potato) OR Kaju (cashew) and peas cooked in a mildly spiced sauce.
11. KADI PAKORA 8.95
Vegetable fritters cooked in a yogurt and gram flour sauce with herbs and spices.
12. BHINDI MASALA 9.95
Fresh okra cooked with onions and spices.
13. KADAHI VEGETABLES 9.95
Fresh mixed vegetables cooked in a wok with onions and bell peppers.
14. KADAHI PANEER 10.95
Fresh homemade cottage cheese cooked in a wok with onions, bell peppers and tomatoes.
15. PANEER BURJEE 11.95
Fresh homemade cheese grated and cooked with onions, bell peppers and tomatoes.
16. INDO-CHINESE CHILI (PANEER/GOBHI) 10.95
Your choice of Paneer (cheese) OR Gobhi (cauliflower) fritters tossed in a tangy special sauce with onions & bell peppers.
17. VEGETABLE VINDALOO (Extremely Hot) 9.95
Fresh mixed vegetables cooked in a tangy, spicy sauce.