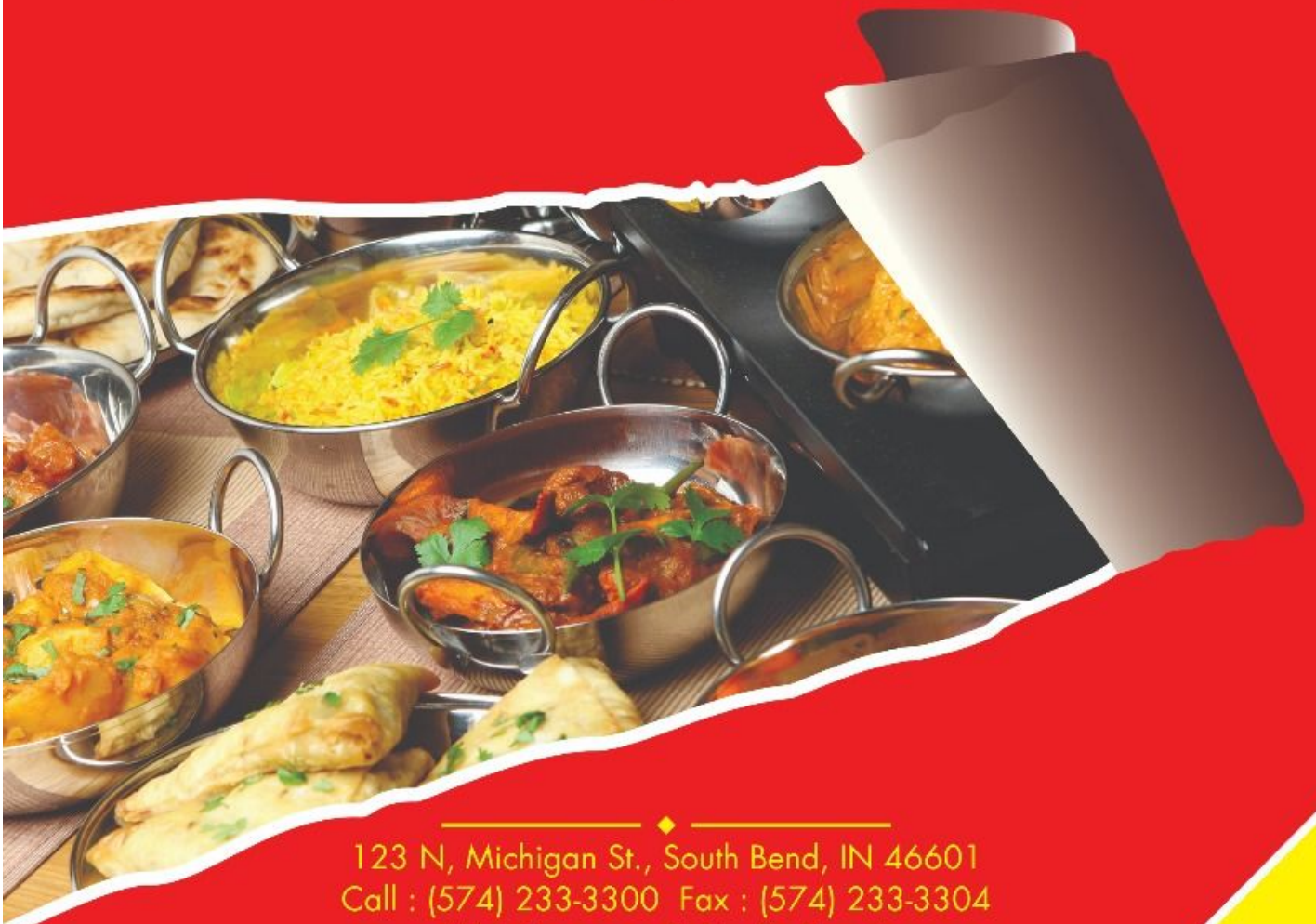




Lights of India
RESTAURANT
Indian Cuisine

- Delivery
- Catering for Private Parties
- Take out Service

MENU
READY TO SERVE



123 N, Michigan St., South Bend, IN 46601
Call : (574) 233-3300 Fax : (574) 233-3304
Website : www.lightsofindia.net

Appetizers

Served with mint and Tamarind Chutney

1. Punjabi Chicken Wings

Spicy chicken wings roasted in the tandoori oven \$ 6.99

2. Vegetable Samosa (2 pcs)

Homemade patties stuffed with seasoned potatoes and peas \$ 2.99

3. Samosa Chaat

Potatoes, Chickpeas, Onions, Yogurt, Hot & Spicy Sauce \$ 6.99

4. Aloo Tikki (2 pcs)

Potato pancake dipped in Chick peas batter & fried \$ 2.99

5. Allo Tikki Chaat

Potatoes, Chickpeas, Onions, Yogurt and hot and spicy sauce \$ 6.99

6. Spinach Pakora

Fresh Cut Spinach in Chick peas Batter and fried \$ 2.99

7. Onion Pakora

Cut Onions in Chick flour & deep Fried with herbs & spices \$ 2.99

8. Vegetable Pakora (7 pcs)

Fresh cut vegetable fritter dipped in our house batter and fried \$ 2.99

9. Paneer Pakora (7 pcs)

Homemade cheese dipped in chick peas batter and fried \$ 3.99

10. Chicken Pakora (7 pcs)

Tender pieces of boneless chicken marinated in spices and batter fried \$ 4.99

11. Mixed Platter

Vegetarian \$ 7.99

Non-Vegetarian \$ 7.99

12. Fish Pakora (10 pcs)

Catfish marinated with yogurt, lemon juice, battered and deep fried \$ 7.99

13. Shrimp Pakora (6 pcs)

Specially prepared shrimp, battered and deep fried \$ 7.99

14. Potato Masala Pakora

Cut Potatoes in corn starch & deep fried with herbs & spices \$ 2.99

15. Egg Pakora

Boiled egg in chick flour & deep fried \$ 2.99

16. Chicken Lolipop

Chicken drum sticks marinated in spices & deep fried \$ 7.99

17. Apollo Fish

Fish cut pieces battered & marinated with spices, yogurt fried to crispy taste with onions \$ 9.99

18. Chicken Masakkalli

Slightly battered & deep fried boneless chicken pcs cooked with onion, vegetable spices & variety of sauces \$ 7.99

Soups

19. Lentil Soup

Traditional Indian Soup made with lentils and vegetables \$ 2.99

20. Tomato Soup

A refreshingly delicious soup made from fresh tomatoes \$ 2.99

21. Chicken Soup

Delicious soup made with chicken, herbs and spices \$ 2.99

Tandoori Breads

22. Tandoori Roti

Whole wheat flour bread baked in a clay oven \$ 1.99

23. Naan

Tandoori baked white flour bread \$ 1.99

24. Onion Kulcha

Tandoori Naan stuffed with seasoned onions \$ 2.99

25. Garlic Naan

Tandoori naan stuffed with seasoned garlic \$ 2.99

26. Paneer Naan

Tandoori-naan stuffed with Homemade Cheese \$ 2.99

27. Special Bread

White Flour Bread stuffed with delicately spiced chicken \$ 3.99

28. Puri

Whole wheat deep fried bread \$ 2.99

29. Aloo Naan

White Flavour Bread stuffed with potatoes \$ 2.99

30. Peshwari Naan

Stuffed with raisins, nuts & coconut \$ 2.99

31. Spinach Naan

White flour bread with spinach \$ 2.99

32. Chicken Spinach Naan

White flour bread with chicken and spinach \$ 2.99

33. Gobhi Parantha

Bread stuffed with minced cauliflower \$ 2.99

34. Aloo Prantha

Whole wheat bread stuffed with potatoes \$ 2.99

35. Lacha Prantha

Multi-Layered whole wheat flour bread cooked with butter \$ 2.99

36. Keema Prantha

Whole wheat flour bread stuffed with ground lamb, fresh ginger and cilantro \$ 2.99

37. Tawa Roti

\$ 1.99

Accompaniments

38. Papad

Crispy lentil wafers \$ 1.99

39. Pickles

Spicy mixed pickles \$ 1.99

40. Mango Chutney

Sweet spicy mango relish \$ 1.99

41. Raita

Homemade yogurt with cucumbers, tomatoes, carrots, onions and spices \$ 1.99

42. Onion Chutney

Spicy onion and tomato relish \$ 1.99

Salads

43. Fresh Salad

Fresh veggies and greens served with house dressing \$ 2.99

44. Tandoori Tikka Salad

Barbecued white meat chicken served over a fresh salad with house dressing \$ 3.99

Rice Specials

45. Plain Basmati Rice

Basmati Rice cooked Indian Style \$ 2.99

46. Egg Pulao

Flavored basmati rice cooked with eggs \$ 7.99

47. Lemon Rice

Long grain lemon flavored basmati rice steam cooked with peas and mustard seed \$ 7.99

Desserts

48. Kheer

Creamy rice pudding garnished with pistachias and raisins \$ 2.99

49. Gulab Jammun

Deep fried milk balls in sweet syrup with rose water \$ 2.99

50. Mango Pudding

Homemade mango pudding mixed with assorted fruit \$ 2.99

51. Cheesecake

New York style cheesecake \$ 3.99

52. Kulfi (Mango, Mali, Pistachias)

Homemade ice cream from reduced milk \$ 3.99

53. Gajar Halwa

Grated carrot cooked with milk, nuts & raisins \$ 3.99

54. Rasmalai

Cheese patties in a cardamom flavored cream \$ 3.99

South Indian Special

55. Plain Dosa

Thin crepe made of rice and lentils served with chutney and sambor \$ 5.99

56. Onion Dosa

Thin crepe made of rice & lentils and stuffed with onion \$ 7.99

57. Masala Dosa

Thin crepe made of rice & lentils and stuffed with potatoes & onion \$ 7.99

58. Paneer Dosa

Thin crepe made of house made cheese \$ 8.99

59. Idli (5 pcs)

Steamed rice and lentil cake served with sambor, coconut & tomato \$ 6.99

Tandoori Entrees

60. Chicken Tandoori

Fresh chicken marinated in yogurt with fresh ground herbs and spices, roasted till tender and succulent \$ 12.99

61. Chicken Tikka

Boneless chicken marinated in yogurt and mild spices, roasted on a skewer in a tandoori oven \$ 12.99

62. Paneer Tikka

Homemade cheese marinated in yogurt herbs and spices \$ 12.99

63. Seekh kabab

Minced ground lamb seasoned with onion, select herbs and fresh ground spices, skewered and roasted over glowing coals to tender perfection \$ 13.99

64. Shrimp Tandoori

Jumbo shrimp marinated in aromatic tandoori seasonings and roasted tandoori style over glowing coals \$ 14.99

65. Fish Tikka

Chunks of fish marinated in an aromatic herb mixture and roasted to perfection \$ 14.99

66. Tandoori Mixed Griff

Tandoori chicken seekh kabab, reshmi kabab and tandoori shrimp a delicious choice \$ 14.99

67. Reshmi Kabab

Chunks of chicken marinated in light cream sauce with mild Indian spices, toasted till tender, then tandoori broiled \$ 14.99

68. Tangree Kabab

Tender chicken legs marinated with special spices & cooked in claypot oven \$ 13.99

Chicken Entrees

Chicken entrees served with rice

69. Chicken Curry

Chicken in a flavourful curry sauce \$ 11.99

70. Kadai Chicken

Boneless chicken cooked with fresh tomatoes, julienne style onion and green pepper in curry sauce \$ 11.99

71. Chicken Madrasi

Chunks of chicken with fresh tomatoes and onion in a fiery hot sauce \$ 11.99

72. Butter Chicken

Tandoori chicken prepared in a rich butter and cream sauce, garnished with cashew and raisins \$ 11.99

73. Chicken Tikka Masala

Chunks of tender chicken served in a rich tomato cream sauce \$ 11.99

74. Chicken Saag

Chicken with seasoned spinach \$ 11.99

75. Chicken Mushroom

Chunks of chicken prepared with fresh mushrooms \$ 11.99

76. Chicken Do Piyaza

Tender chunks of chicken with shredded onions, green peppers and spices \$ 11.99

77. Chicken Vindaloo

Chunks of chicken and potatoes sauteed in a fiery vindaloo sauce \$ 11.99

78. Chicken Shahi Korma

Tender chunks of chicken in a luscious cream sauce with herbs & nuts \$ 11.99

79. Chilli Chicken

Chunks of chicken simmered in a rich tomato sauce with seasoned bell pepper & shredded onions \$ 11.99

80. Chicken & Vegetables

Chunks of chicken sauteed with mild Indian seasonings, fresh mushrooms, broccoli & tomatoes, Seasoned to your taste \$ 11.99

81. Chicken Mango

Chunks of chicken cooked in mango sauce with scallions, mild seasonings and a touch fresh grated ginger \$ 11.99

Tender Lamb

Lamb entrees served with rice

82. Lamb Curry

Lean lamb cubed and cooked in a mildly spicy curry sauce \$ 12.99

83. Kadai Lamb

Boneless lamb tossed with fresh julienne style tomato green pepper, onion, herbs & spices \$ 12.99

84. Lamb Vindaloo

Fresh lamb and potatoes prepared in a spicy hot vindaloo sauce \$ 12.99

85. Lamb Saag

Boneless lamb prepare with curried spinach A delicious choice \$ 12.99

86. Lamb Do Piyaza

Pieces of tender lamb cooked with shredded onions, lentils and Indian spices \$ 12.99

87. Boti Kabab Masala

Tender juicy chunks of tandoori lamb kabab served in our exquisite curry sauce \$ 12.99

88. Lamb Shahi Korma

Lamb cooked in a rich cream sauce with herbs and nuts \$ 12.99

89. Lamb Madrasi

Lamb with onions, fresh tomatoes and ginger in a fiery hot sauce \$ 12.99

90. Rogan Josh

Lamb chunks cooked in a gravy base with onions, garlic, ginger, yogurt and other spices \$ 12.99

Kids Meal

91. Maggi

Maggi Noodles + French Fries + Juice \$ 6.99

92. Chicken Pakora

Chicken Pakora + Fries + Juice \$ 6.99

Chef Special

93. Goat Curry

Goat cubes in mildly spicy curry sauce \$ 15.99

94. Mushroom Chilli

Mushrooms simmered with seasonal bell peppers, shredded onion and spices \$ 11.99

95. Chole Bhature

Chickpeas and fried bread with spices \$ 11.99

96. Chicken 65

Deep fried boneless chicken breast cooked with cumin and sauteed with onions \$ 11.99

97. Gobi Manchurian

Floret of deep fried battered cauliflower with onions and ginger in sweet and sour sauce \$ 11.99

98. Chicken Manchurian

Deep fried and battered chicken with onions and ginger in sweet and sour sauce \$ 11.99

99. Chicken Fry

\$ 11.99

100. Aloo Puri

Whole wheat deep fried bread served with potatoes curry \$ 9.99

101. Jal Freezi

Chunk of chicken with ginger, garlic, onion, bellpepper, tomatoes, with punjabi masala sauce cooked with creamy sauce \$ 11.99

102. Chicken Balti

Chicken cooked with Fresh ginger, garlic, onions and green pepper, tomatoes with touch of yogurt sauce \$ 11.99

103. Fish Fry

\$ 13.99

Seafood

Seafood entrees served with rice

104. Shrimp Bhuna

Succulent shrimp cooked in specially prepared herbs and spices with a touch of fresh grated ginger and fresh roasted garlic \$ 13.99

105. Shrimp Tandoori Masala

Shrimp marinated in yogurt and a medley of spices, roasted tandoori style and presented in our exquisite curry sauce \$ 13.99

106. Shrimp Saag

Shrimp cooked with spinach and flavoured with fresh spices \$ 13.99

107. Shrimp Vindaloo

Shrimp and potatoes cooked in a fiery hot sauce \$ 13.99

108. Shrimp Shahi Korma

Shrimp cooked in a luscious cream sauce with herbs and nuts \$ 13.99

109. Fish Masala

Fresh fish cooked with fresh peppers, onions and tomatoes in a mildly spicy curry sauce \$ 13.99

110. Fish Curry

Fresh fish cooked with fresh spices in our velvety thick curry sauce \$ 13.99

111. Shrimp Curry

Shrimp in a flavorful curry sauce \$ 13.99

Veg. / Non Veg. Thali**112. Vegetarian Thali**

A traditional Indian meal served in a silver platter with three vegetarian curry, raita, rice and samosa, mango pudding, naan, tea or coffee \$ 14.99

113. Non-Vegetarian Thali

A traditional Indian meal served in a silver platter with lamb curry, chicken masala, chicken tandoori, dal, raita, naan, mango pudding, tea or coffee \$ 15.99

Veg. Special**114. Jeera Aloo**

Traditional Indian Dish of cumin flavoured potatoes \$ 10.99

115. Aloo saag

Curried spinach with potatoes \$ 10.99

116. Malai Kofta

Minced vegetable balls cooked in a cream sauce and garnished with cashews and raisins \$ 10.99

117. Khumb Bhaji

Fresh mushrooms cooked with green peppers and tomatoes in a mild curry sauce \$ 10.99

118. Mixed Vegetables

Assortment of garden fresh vegetables sauteed in a flavorful sauce \$ 10.99

119. Vegetables Vindaloo

Garden fresh vegetables in a hot vindaloo sauce \$ 10.99

120. Channa Masala

A North Indian speciality, subtly flavoured with chick-peas and tempered with ginger and garlic \$ 10.99

121. Nav Ratan Shahi Korma

Nine assorted garden fresh vegetables sauteed in fresh herbs and spice \$ 10.99

122. Aloo Gobi

Cauliflower and potatoes cooked with Indian herbs \$ 10.99

123. Dal Makhani

Lentil beans with freshly ground spices sauteed in butter \$ 10.99

124. Bangan Bhartha

Baked eggplant sauteed with fresh tomatoes, onions and green peas \$ 10.99

125. Channa Saag

A North Indian speciality, subtly flavoured with chick-peas and tempered with spinach \$ 10.99

126. Punjabi Bhaji

Deep fried vegetable fritters, simmered in ginger, garlic and tomato sauce \$ 10.99

127. Mushroom Saag

Fresh mushroom cooked in spinach with fresh spices \$ 10.99

128. Aloo Mattar

Fresh green peas, cooked in a spiced sauce with potatoes \$ 10.99

129. Bhindi Masala

Garden fresh okra cooked with garlic, ginger and coriander \$ 10.99

130. Dal Tadka

Lentils with onions, tomatoes and cumin \$ 10.99

Paneer**131. Kadai Paneer**

Homemade cheese tossed with fresh julienne style of tomato, green pepper and onions, herbs and spices \$ 11.99

132. Paneer Masala

Homemade cheese cooked with fresh tomatoes, sliced onions and green peppers with our special zesty sauce \$ 11.99

133. Paneer Shahi Korma

Homemade cheese cooked with nuts on a touch of cream in fresh herbs and spices \$ 11.99

134. Mattar Paneer

Homemade cheese and green peas in a flavorful curry sauce \$ 11.99

135. Paneer Bhurji

Fresh cheese grated and prepared with tomatoes, onions and creamy sauce \$ 11.99

136. Saag Paneer

Homemade cheese cooked with curried spinach \$ 11.99

137. Chilli Paneer

Chunks of homemade cheese simmered with seasoned bell peppers, shredded onion and spices \$ 11.99

Biryani Specials

Basmati Rice

138. Lamb Biryani

A classic Mughlai dish of aromatic rice, flavoured with cubes of tender lamb and green peas with saffron \$ 12.99

139. Chicken Biryani

A Mughlai dish prepared with chicken and green peas with saffron flavored rice garnished with raisins and cashews \$ 11.99

140. Shrimp Biryani

Aromatic rice prepared with fresh shrimp and peas, fragrant with saffron, garnished with cashews and raisins \$ 13.99

141. Vegetable Biryani

Aromatic rice prepared with garden fresh vegetables fragrant with saffron garnished with cashews and raisins \$ 13.99

142. Chef Special Biryani

Our special Biryani cooked with chicken lamb, shrimp and vegetables served with raita \$ 13.99

Beverages**143. Soft Drinks**

Coke, Diet Coke, Sprite, Orange, Root Beer, Mello Yello, Iced Tea & Lemonade \$ 1.99

144. Coffee \$ 1.49**145. Darjeeling Tea \$ 1.69****146. Indian Special Tea with milk & Caradamom \$ 1.99****147. Mango Juice**

Refreshing drink made with mango \$ 2.99

148. Mango Shake

Mango puree blended with milk and vanilla ice cream \$ 2.99

Lunch Buffet (Every Day)

11:00 am to 3:00 pm

Dinner (Every Day)

5:00 pm to 10:00 pm

Sunday Dinner Buffet

5:30 pm to 9:00 pm

CATERING AVAILABLE

Catering service for private parties

Call : 574-233-3300

Take Out & Delivery

Service Available