

SOUPS & SALADS

tomato and coriander soup 5
fresh coriander and tomato soup

taja salad V/GF 5
cucumber, tomato, lettuce, onions with lime & chillies

lachha pyaaz V/GF 3
sliced onion, lime and green chillies

APPETIZERS

> vegetarian <

samosa (2 pcs) V 6
crispy pyramids stuffed with potatoes, peas & mild spices

mirch & paneer pakora GF 8
fried cheese cubes stuffed with green chillis served with house made chutneys

vegetable pakora V/GF 7
potato, cauliflower, spinach, served with house made chutneys

aloo tikki 7
spiced potato patties served with house made chutneys

> non vegetarian <

masala wings GF 11
fried marinated chicken wings tossed with curry leaves and spices

fish pakora GF 10
basa fish fritters served with house chutney

coconut shrimp 9
crispy coconut coated shrimp

CHOWPATTY CHAT

papdi chaat 8
papdi, topped with potatoes, onions, chickpeas, chutneys, yogurt & spices

phuchka V 7
a version of panipuri with potatoes and coriander chutney stuffed in a crispy puri drenched in a sour & spicy mint flavored water

peanut masala V/GF 6
roasted peanuts with green chillis, onions, tomatoes, and coriander in lemon dressing

samosa/aloo tikki chaat 8
topped with chickpeas, chutneys, spices & crispy sev

TANDOOR (CLAY OVEN)

paneer tikka GF 14
roasted cottage cheese with peppers & pineapple, served with house made chutneys

tandoori chicken 16
barbeque bone in chicken marinated in a yogurt mixture & mustard oil

chicken tikka 16
boneless chicken cubes marinated with Indian spices and yogurt

afghani malai tikka 16
chicken breast marinated with ginger, garlic and lightly spiced cream cheese

chicken reshmi kabab 15
spiced ground chicken skewers, marinated with herbs and indian spices

lamb seekh kabab GF 16
spiced ground lamb skewers marinated with herbs and indian spices

ENTREES

> vegetarian <

kadhai paneer GF 15
cubed cottage cheese cooked with various herbs, coriander seeds, onions, peppers, and tomato gravy

mughlai shahi paneer GF 15
homemade cottage cheese in a yellow gravy with aromatic mughlai spices

palak paneer GF 15
cottage cheese cooked in freshly pureed spinach, mildly spiced with north Indian flavors

paneer butter masala GF 15
cottage cheese cubes in a smooth tomato & cream sauce, lightly spiced with a hint of tang & sweetness

jodhpuri gatta curry GF 15
steamed gram flour dumplings cooked in a flavorful homemade yogurt curry, chef's specialty from rajasthan

aloo gobi masala fry V/GF 14
flash fried cauliflower and potatoes sauteed with onions, served in a tomato & ginger masala gravy

jaipuri bhindi masala V/GF 12
stir fried okra with onions, tomatoes and spices

subzi masala V/GF 13
fresh vegetables sauteed with fresh herbs and ground spices served with coriander leaves

yellow daal tadka V/GF 12
split yellow lentils tempered with asafetida, cumin & garlic

daal makhani GF 16
black lentils cooked with tomatoes, ginger, garlic, butter & cream

chana chandni chowk V/GF 13
chick peas with green chillies, onions, garlic, cilantro, tomatoes and a blend of spices

soy changezi 17
chargrilled marinated soy chap cooked in a tomato and onions, gravy finish with cream, butter and spices

> non vegetarian <

chicken tikka lababdar 16
boneless chicken, onions, and peppers in a tomato gravy and spices

butter chicken 16
boneless chicken in a special tomato butter sauce with Indian spices

indian kitchen changezi 19
chargrilled marinated bone in chicken cooked in a tomato sauce with cream and spices

chicken vindaloo 15
fiery red traditional goan dish with vinegar & coconut

chicken korma 15
tender white chicken breast cooked with onion and cashew nut gravy

rogani murgh curry 15
boneless chicken cooked with onions, garlic, tomatoes and savory spices

goat laal maas GF 17
bone in goat rajasthani curry cooked in a variety of spices and red chillis

lamb vindaloo 17
fiery red traditional goan dish with vinegar and coconut

lamb handi curry GF 17
tender lamb pieces cooked with garlic, ginger, and other ground spices

shrimp khurchan GF 15
marinated tiger prawns sauteed with mustard, onion, peppers and indian spices, and garnished with coriander leaves

fish curry GF 14
mildly spiced fish curry cooked with rich spices

BREADS

naan (butter/plain) 3.5
soft indian bread baked in a clay oven

garlic naan 4
soft Indian bread topped with garlic

bullet naan 4
indian bread topped with fresh green chillis & cilantro

tandoori roti 3.5
whole wheat oven baked indian bread

lachha paratha 6
multi layered whole wheat indian bread brushed with clarified butter

pudina paratha 6
layered indian whole wheat bread

aloo kulcha 8 (available until 5pm)
crispy leavened bread stuffed with mashed potatoes & spices

paneer kulcha 8 (available until 5pm)
crispy leavened Indian flatbread stuffed with spicy paneer mixture

RICE

veg biryani GF 15
aromatic & well seasoned basmati rice sauteed with vegetables

chicken biryani 17
aromatic & well seasoned basmati rice sauteed with chicken

lamb biryani GF 18

aromatic & spicy flavored basmati rice sauteed with lamb

shrimp biryani 15

aromatic & well seasoned basmati rice sauteed with shrimp

jeera rice V/GF 5

basmati rice flavored with cumin seeds

safed chawal V/GF 4

plain basmati rice

vegetable pulao V/GF 7

basmati rice sauteed with peas, carrots & indian spices

SIDES

boondi raita GF 3

spiced yogurt raita with crisp gram flour dumplings

vegetable raita GF 3

refreshing yogurt mixture with cucumber & onions

plain dahi GF 2

homemade fresh yogurt

mixed achar 1

indian style spiced vinaigrette pickle

roasted papad 1.5

pappadum roasted over direct fire

chutneys 1

choice of green, garlic, mango, or tamarind

DESSERTS

gulab jamun 5

soft dried milk dumplings soaked in sweet cardamom syrup

mango matka kulfi GF 6

authentic indian ice cream enriched with nuts

gajar ka halwa GF 6

grated carrots cooked in sweetened milk and topped with dry fruits

ras malai 5

flattened cheese cake dipped in sweet cardamom flavored milk, served with pistachios and almond

moong dal halwa GF 6

coarse mung lentil cooked with clarified butter

DRINKS

lassi (sweet or salty) 5

yoghurt based thick buttermilk flavored with spices

mango lassi 6

yoghurt based thick buttermilk flavored with fresh mango puree

mango shake 6

a thick milkshake made with fresh mango puree

coffee 4 (available until 5pm)

masala tea 4 (available until 5pm)

flavored or plain tea beverage with a mixture of spices & herbs

CHINESE

SOUPS

sweet corn veg GF/V 5 /chicken GF 5.5

hot and sour* veg V 5 /chicken 5.5

BEGINNINGS

veg spring rolls (6 pcs) V 8

cavage, carrot, bellpepper.

pan fried chili paneer* 11

paneer, bell pepper, red onion.

crispy chili baby corn* V 10

baby corn, red onion, green chili

crispy chili potatoes V 11**

potato strips, scallions

chinese bhel* V 10

crispy noodle, red onion, cucumber, tomato at room temperature

chicken 65* 11

chicken, curry leaf, bell pepper, red onion, dry red chili, cumin, mustard seed

MAINS

•szechwan** | •manchurian* | veg coins 14 | paneer 14
chicken 14 (white chicken for \$1 extra) | shrimp 15

•cauliflower manchurian* V

•chili chicken**

chicken, bell pepper, red onion

•chili shrimp**

shrimp, bell pepper, red onion

•chili fish** 15

tilapia fish, bell pepper, red onion (dry/saucy)

RICE

fried rice

carrot, bell pepper, cabbage, green onion

szechwan fried rice**

bell pepper, cabbage, carrot, green onion

vegetable V 12 | chicken 13 | shrimp 12

NOODLES

hakka noodles

thin eggless noodle, shredded vegetables, napa, celery

chili garlic noodles**

thin eggless noodle, shredded vegetables, garlic, chili

vegetable V 11 | chicken 12 | shrimp 12

*spicy **very spicy V=vegan •dry for \$1 extra



INCHINS

indian kitchen

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289.296.2243
inchinindian.com

10% gratuity added on tables of 5 or more

DREAM ON

Only if you dream can they come true.
We always dreamed of opening our own restaurant in a foreign country so that we could showcase the culinary delights of our city, Jaipur, in India.

After having worked in India, USA and Canada and with my wife's undying support and belief we got the opportunity of sharing our passion with you.

All goals can be achieved by being motivated, kind and hard work.

Shivraj Singh - Owner and Head Chef

Never give up on your dreams as its only a matter of time before they come true.

Pushpa Kanwar - Owner and Executive Chef