

## APPETIZERS

Served with Tamarind Chutney and Mint Chutney	
<b>SAMOSA (Two per Order)</b> .....	4.95
Crisp turnovers stuffed with spiced potatoes and peas	
<b>PALAK KULCHA</b> .....	4.95
Scrumptious bread stuffed with sauteed lightly with spiced spinach and herbs	
<b>ONION BHAJIYA</b> .....	4.95
Spring onion dipped in batter and deep fried	
<b>VEGETABLE PAKORA</b> .....	4.95
Vegetables in lightly seasoned lentil flour batter and deep fried	
<b>CHILI PAKORA</b> .....	7.95
Fresh green chilli stuffed with spiced mixture, dipped in batter and deep fried	
<b>PANEER PAKORA</b> .....	7.95
Homemade Indian cheese square dipped in batter and fried to golden perfection	
<b>VEGETABLE ASSORTED APPETIZERS</b> .....	8.95
Vegetable samosa and vegetable pakora - serves two	
<b>ALOO TIKKI CHOLE</b> .....	8.95
Small patties made with potatoes, coriander and ginger and served with chickpeas or without	
<b>CORN MANCHURIAN</b> .....	12.95
Deep fried crispy baby corn dumplings tossed in a spicy sauce with onion and bell peppers	
<b>GOBI MANCHURIAN</b> .....	12.95
Deep fried crispy cauliflower florets tossed in a spicy sauce with onion and bell peppers	
<b>CHILLI PANEER</b> .....	12.95
Homemade Indian cheese cooked with onion, bell pepper in chilli sauce with a touch of ginger and garlic	
<b>TANDOORI SOYA CHOP</b> .....	12.95
Chops made with soybean, all purpose flour and aromatic spices.	
<b>TANDOORI PANEER TIKKA</b> .....	12.95
Fresh Indian homemade cheese cubes, marinated in spices, grilled to perfection in clay oven then served with onions and bell pepper	
<b>TANDOORI ASSORTED APPETIZERS</b> .....	10.95
Malai kabab, chicken tikka and lamb kabab	
<b>CHICKEN PAKORA</b> .....	8.95
Tender strips of mild spiced chicken dipped in lentil flour batter and deep fried	
<b>FISH PAKORA</b> .....	10.95
Tender strips of mild spiced fish dipped in seafood breaded batter and deep fried	
<b>SHRIMP PAKORA</b> .....	10.95
Shrimps dipped in seafood breaded batter and deep fried	

## COLD APPETIZERS

<b>BHEL MIX</b> .....	7.95
Puff rice, gram flour sev, onion, potatoes, coriander, peanuts, raisins, nuts and lemon	
<b>ALOO CHANA PAPDI CHAT</b> .....	7.95
Cubes of potatoes and chickpeas and papdi made in tangy sweet and sour with yogurt sauce	
<b>SEV PURI</b> .....	7.95
All purpose flour sev topped on round puris (Gol Guppas) stuffed w/ potatoes, onions, chickpeas, coriander & tamarind yogurt sauce	
<b>DAHI BHALLA (VADA)</b> .....	7.95
Soft and fluffy Dahi Bhalla in yogurt and topped with chutneys	

## SOUPS AND SALADS

<b>MULLIGATWANI SOUP</b> .....	5.95
Traditional Indian soup made with delicately spiced lentil (pureed)	
<b>MURG-E-SHORBA</b> .....	5.95
Deliciously spiced chicken and spinach soup	
<b>TOMATO SOUP</b> .....	5.95
Fresh tomato puree sauteed with ginger and Indian spices	
<b>COCONUT SOUP</b> .....	5.95
Made with fresh milk with soft coconut and sweet	
<b>KACHUMBER SALAD</b> .....	5.95
Tomato, cucumber and onion salad with lemon and herbs	
<b>MIXED GARDEN SALAD</b> .....	5.95
Lettuce, tomatoes and cucumber with dressing on the side	

## ACCOMPANIMENTS

<b>RAITA</b> .....	3.95
Refreshing homemade yogurt with grated cucumber and herbs	
<b>PAPADUM</b> .....	3.95
Thin and crisp wafers made from lentil flour with black peppers	
<b>MANGO CHUTNEY</b> .....	3.95
Sweet and mild spiced mangoes and herbs	
<b>ACHAR</b> .....	3.95
Hot and spicy mixed Indian pickles	
<b>ONION CHUTNEY</b> .....	3.95
Cut onions in tomato sauce	

## COMBO DINNERS

<b>GARDEN SPECIAL</b> .....	24.95
<b>(A Great Indian Sampler)</b>	
Lamb or chicken curry, vegetable korma, chicken tandoori, basmati rice, naan and rice pudding	
<b>TANDOORI MIXED GRILL</b> .....	24.95
Assorted tandoori varieties.... tandoori chicken, chicken tikka, lamb, fish, shrimp, basmati rice and naan bread	
<b>DINNER FOR TWO</b> .....	48.95
<b>(A Perfect Combo for Two)</b>	
Samosa, chicken tikka, tandoori shrimp, lamb mango, vegetable makhani, basmati rice, garlic naan and rice pudding	

## TANDOORI SPECIALITIES

The Tandoor is a clay oven, which is fired with natural wood charcoal. All meats, poultry and seafood stay immersed in special marinates overnight, then are skewered and broiled in the Tandoor. The Tandoor is also Employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialities comes spiced between mild and medium.

<b>TANDOORI CHICKEN TIKKA</b> .....	16.95
Boneless, succulent breast of chicken marinated in our special recipe and broiled to perfection in the tandoor	
<b>CHICKEN HARIYALI</b> .....	16.95
Boneless grilled chicken marinated in mints, coriander and cooked to perfection	
<b>MALAI KABAB</b> .....	16.95
Fillet of chicken breast, marinated in cream cheese and freshly ground spices, then grilled in the tandoor	
<b>TANDOORI CHICKEN</b> .....	16.95
Tender chicken with bone and boneless, marinated in yogurt, lemon juice, and plenty of mild spices, roasted in the tandoor	
<b>SHEEKH KABAB</b> .....	18.95
Minced lamb marinated in spices and herbs & broiled to perfection	
<b>TANDOORI SHRIMP</b> .....	19.95
Jumbo shrimp marinated in herbs and delicately broiled in the clay oven	
<b>FISH TIKKA</b> .....	19.95
Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in clay oven	
<b>TANDOORI LAMB</b> .....	26.95
Tender morsels of lamb chop marinated in spice and herbs, cooked in clay oven	

## BIRIYANI/PULAV - RICE SPECIAL

Please tell us how you would like your entree to be spiced...Mild, Medium, Hot or Indian Hot.

<b>CHICKEN BIRIYANI</b> .....	15.95
Chicken marinated with spices and saffron, then steam cooked naturally fragrant basmati rice sprinkled with nuts	
<b>LAMB BIRIYANI</b> .....	16.95
A classic Mughal dish succulent pieces of curried lamb cooked with basmati rice gently flavored with saffron and nuts	
<b>SHRIMP BIRIYANI</b> .....	17.95
Long grain basmati rice flavored with saffron and cooked together with shrimp and nuts in a delicate blend of spices	
<b>GOAT (WITH BONES) BIRIYANI</b> .....	17.95
Mutton with bones marinated with spices and saffron, then steam cooked naturally fragrant basmati rice sprinkled with nuts	
<b>GARDEN SPECIAL BIRIYANI</b> .....	17.95
Long grain basmati rice flavored with saffron and cooked together with shrimp, scallop, chicken and nuts in a delicate blend of spices	
<b>VEGETABLE BIRIYANI</b> .....	13.95
Naturally fragrant basmati rice steamed cooked with fresh garden vegetables and sprinkled with nuts	
<b>JEERA RICE</b> .....	4.95
Plain rice with cumin seeds	
<b>KASHMIRI PULAV</b> .....	13.95
Rice pulav cooked with fresh fruits, vegetables, nuts, homemade cheese & served with Raita	

All Spinach/Saag Dishes come with a touch of cream, please let us know, if cream not desired.

## CHICKEN SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced..

Mild, Medium, Hot or Indian Hot.

<b>CHICKEN ANGARA</b> .....	15.95
Boneless chicken cooked with ginger, garlic, cashew nuts, cloves, cardamoms, cinnamon in onion and tomato sauce with a touch of cream	
<b>CHICKEN TIKKA MASALA</b> .....	15.95
Tender chicken breast roasted in our clay oven, then simmered in a tomato & cream sauce	
<b>BUTTER CHICKEN/CHICKEN MAKHANI</b> .....	15.95
Boneless shredded chicken roasted in our clay oven then simmered in a tomato and cream sauce	
<b>BEWALI CHICKEN</b> .....	15.95
Supreme breast of chicken marinated in mild creamy sauce with spices, broiled in clay oven, then pot roasted & garnished with nuts & raisins	
<b>CHICKEN MUGLAI</b> .....	15.95
Dark meat cooked with tomato sauce, butter cream and Indian spices	
<b>CHICKEN KORMA</b> .....	15.95
Boneless chicken simmered in a mild cream sauce, garnished with almonds and cashews	
<b>CHICKEN PESHAWARI</b> .....	15.95
Juicy pieces of chicken with a touch of yogurt and black pepper	
<b>CHICKEN SHAHI</b> .....	15.95
Supreme breast of chicken marinated with fruits and nuts in mild cream sauce and spice	
<b>CHICKEN SAAG</b> .....	15.95
Tender pieces of chicken sauteed with deliciously spiced spinach and fresh herbs with a touch of cream	
<b>CHILI CHICKEN</b> .....	15.95
Fresh pieces of chicken pan-fried and sauteed in chilli sauce with onions and bell peppers	
<b>CHICKEN JAL-FREZI</b> .....	15.95
Fresh chicken morsels sauteed in a wok with ginger, onion, bell pepper, tomato and spices	
<b>CHICKEN METHI</b> .....	15.95
Diced chicken cooked in an aromatic and delight fenugreek sauce	
<b>CHICKEN KADAI</b> .....	15.95
Boneless chicken cooked in a thick sauce with onion, bell pepper, tomato, ginger, garlic and herbs	
<b>CHICKEN MADRAS</b> .....	15.95
South Indian special boneless chicken cooked with coconut, sweet and sour sauce	
<b>CHICKEN ADRAKI</b> .....	15.95
Boneless chicken cooked with onion, ginger and tomato curry sauce	
<b>CHICKEN VINDALOO</b> .....	15.95
South indian favorite chicken with potatoes in a highly spiced, tangy hot sauce	
<b>CHICKEN CURRY</b> .....	15.95
Boneless chicken cooked in heavenly curry sauce, seasoned to your taste	
<b>CHICKEN PATIA</b> .....	15.95
Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions	

## GOAT (WITH BONES) SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced..

Mild, Medium, Hot or Indian Hot.

<b>GOAT CURRY</b> .....	17.95
<b>GOAT METHI</b> .....	17.95
<b>GOAT KADAI</b> .....	17.95
<b>GOAT VINDALOO</b> .....	17.95

## LAMB DELICACIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced..

Mild, Medium, Hot or Indian Hot.

<b>LAMB TIKKA MASALA</b> .....	16.95
Tender pieces of lamb roasted in our clay oven, then simmered in a tomato and cream sauce	
<b>LAMB KORMA</b> .....	16.95
Lamb cooked with mild cream sauce garnished with almond and cashews	
<b>KEEMA MATAR</b> .....	16.95
Minced lamb with green peas cooked in a creamy sauce and ground spices	
<b>LAMB ROGAN JOSH</b> .....	16.95
Pieces of lean lamb cooked in heavenly curry sauce with a touch of sour cream	
<b>LAMB METHI</b> .....	16.95
Diced Lamb cooked in an aromatic delightful fenugreek sauce	
<b>LAMB CURRY</b> .....	16.95
Marinated lamb cooked in thick onion and tomato curry sauce	
<b>LAMB VINDALOO</b> .....	16.95
A South Indian favorites highly spiced lamb with potato cooked in tangy hot sauce	
<b>SAAG GOSHT</b> .....	16.95
Tender pieces of lamb cooked with generous portion of spinach and herbs with a touch of cream	
<b>LAMB MANGO</b> .....	16.95
Lamb with mango, aromatic herbs, touch of ginger, garlic & scallion	
<b>LAMB SABJI</b> .....	16.95
Tender pieces of cooked lamb sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables	
<b>KADAI GOSHT</b> .....	16.95
Diced lamb sauteed in a wok with onion, pepper, tomato, ginger, garlic and herbs	

## SEAFOOD SPECIALITIES

All our entrees are served with long grain basmati rice. Please tell us how you would like your entree to be spiced..

Mild, Medium, Hot or Indian Hot.

<b>SEAFOOD MASALA</b> .....	17.95
Shrimp or scallop or salmon fish simmered in a tomato and cream sauce with touch of fenugreek leaves	
<b>SHRIMP OR SCALLOP KORMA</b> .....	17.95
Shrimp or scallop simmered in a mild cream sauce, garnished with almonds and cashews	
<b>SHRIMP OR SCALLOP PATIA</b> .....	17.95
Shrimp or scallop sauteed with sweet and sour mangoes, touch of ginger, scallions and spices	
<b>SHRIMP OR SCALLOP MUSHROOM</b> .....	17.95
Shrimp or scallop with fresh mushrooms sauteed with mildly spiced tomato and onion curry sauce	
<b>SHRIMP OR SCALLOP KADAI</b> .....	17.95
Jumbo shrimp or scallop sauteed in wok with onions, bell peppers, tomato, ginger, garlic and herbs	
<b>FISH/SHRIMP GOA CURRY</b> .....	17.95
All the way from Goa	
Fresh salmon or shrimp simmered in special coconut sauce	
<b>SHRIMP OR FISH CURRY</b> .....	17.95
Jumbo shrimp or fish simmered slowly in onion and tomato curry sauce	
<b>SHRIMP OR FISH METHI</b> .....	17.95
Jumbo shrimp or fish cooked in an aromatic and delight fenugreek sauce	
<b>SHRIMP SAAG</b> .....	17.95
Jumbo shrimp sauteed with deliciously spiced spinach and fresh herbs with a touch of cream	
<b>SHRIMP CHILI</b> .....	17.95
Pan-fried shrimp & sauteed in chilli sauce with onions & bell peppers	
<b>SEAFOOD VINDALOO</b> .....	17.95
Jumbo shrimp, scallop and fish cooked with potatoes in a highly spices, tangy sauce	

All Spinach/Saag Dishes come with a touch of cream, please let us know, if cream not desired.

**VEGAN AND VEGETARIAN SPECIALITIES**

All our entrees are served with long grain basmati rice.  
Please tell us how you would like your entree to be spiced...  
Mild, Medium, Hot or Indian Hot.

- MALAI SOYA CHOP CURRY** .....14.95  
Soybean chops cooked with mild creamy sauce and nuts
- METHI MALAI MATAR** .....14.95  
Fenugreek leaves and green peas in a rich creamy curry
- PANEER METHI**.....14.95  
Homemade cheese cubes cooked in an aromatic and delight fenugreek sauce
- PANEER ANGARA**.....14.95  
Diced homemade cheese cooked with ginger, garlic, cashew nuts, cloves, cardamoms, cinnamon in onion and tomato sauce with a touch of cream
- PANEER BHURJI MAKHANI** .....14.95  
Homemade shredded cheese cooked in onions and tomato creamy sauce with fresh herbs.
- PANEER MAKHANI**.....14.95  
Homemade cheese cubes cooked in tomato creamy sauce with fresh herbs
- PANEER TIKKA MASALA**.....14.95  
Homemade cheese cubes cooked with onions, bell peppers in tomato creamy sauce with fresh herbs
- SHAHI PANEER** .....14.95  
Homemade cheese cubes cooked in light creamy sauce and special blend of spice sprinkled with nuts
- MATAR PANEER** .....14.95  
Green peas with homemade Indian cheese cooked in a mild creamy sauce
- LECCHI NARGIS**.....14.95  
Lecchi fruit and cubes of homemade cheese in mild creamy sauce
- SAAG PANEER**.....14.95  
Deliciously cooked spinach with (or without) homemade Indian cheese cubes cooked in mild spices and herbs with a touch of cream
- PANEER JALFREZI** .....14.95  
Homemade cheese cubes sauteed in wok of ginger, garlic, onions, bell pepper and tomato
- KAJU CURRY** .....14.95  
Cashew nuts cooked with mild creamy sauce
- MALAI KOFTA**.....14.95  
Homemade Indian cheese stuffed in vegetable balls, cooked in light cream sauce and special blend of spices, sprinkled with nuts
- MUSHROOM MATAR** .....14.95  
Fresh mushroom and green peas cooked with mild creamy sauce
- VEGETABLE KORMA** .....13.95  
Garden fresh vegetable cooked in light cream sauce and special blend of spices, sprinkled with nuts
- VEGETABLE MAKHANI**.....13.95  
Garden fresh mixed vegetables cooked in light cream, onion and tomato sauce with special blend of spices
- VEGETABLE PATIA.....VG** .....13.95  
Fresh vegetable cooked with sweet & sour mangoes, spices and herbs with a touch of ginger
- VEGETABLE KADAL.....VG** .....13.95  
Vegetable mixed with onion, bell-pepper, tomato, thick sauce, ginger, garlic and herbs
- MUSHROOM SAAG** .....13.95  
Mushrooms cooked with spices, spinach and herbs with a touch of cream
- CORN SAAG**.....13.95  
Corn cooked with spices, spinach and herbs with a touch of cream
- ALOO PALAK OR SABJI PALAK**.....13.95  
A diced potatoes cooked with spiced spinach and herbs or mixed vegetables
- CHANA SAAG** .....13.95  
Chickpeas cooked with spices, spinach and herbs with a touch of cream
- CHANA MASALA.....VG**.....13.95  
Chickpeas cooked with onion and tomato curry sauce
- CHANA PESHAWARI**.....13.95  
Chickpeas cooked with yogurt and black pepper in North Indian style

- CHANA BHATURA.....VG**.....15.95  
Chickpeas cooked with onion and tomato sauce, served with deep fried bread
- ALOO GOBHI MATAR.....VG**.....13.95  
Potatoes, peas and cauliflower cooked in spices with ginger, garlic and tomato
- MATAR ALOO.....VG** .....13.95  
Green peas with potato cooked in a mild spiced sauce
- BOMBAY ALOO.....VG**.....13.95  
Diced potatoes with onion, peppers, tomato and mustard seeds
- ALOO CURRY.....VG** .....13.95  
Diced potatoes cooked with spiced curry sauce
- ALOO BAINGAN.....VG**.....13.95  
Potatoes & eggplant sauteed with ginger, tomato, onion & spices
- BAINGAN BHARTHA.....VG**.....13.95  
Roasted eggplant cooked with green peas, onion, tomato and mild spices
- BAINGAN BAHAR.....VG** .....13.95  
Eggplant cooked with sweet and sour sauce with onion, bell pepper, tomato, garlic, ginger and herbs
- BHINDI MASALA.....VG** .....13.95  
Fresh baby okra sauteed in vegetable oil with onion, pepper, tomato and spices
- MUSHROOM BROCCOLI KADAL.....VG** .....13.95  
Fresh mushrooms and broccoli sauteed in a wok with onion, bell peppers, tomato, garlic and herbs
- DAL MAKHANI.....VG**.....14.95  
Slow simmered black lentil sauteed in vegetable oil with fresh garlic, ginger and tomato
- DAL TADKA.....VG** .....14.95  
Yellow lentil sauteed in vegetable oil with fresh garlic, ginger and tomato
- RAJMAH.....VG** .....14.95  
Red kidney beans in a thick gravy with spices

**BREAD**

An Indian meal is not complete without bread!  
All our breads are freshly baked per order in our Tandoor (Clay Oven).

- NAAN**.....3.50  
Traditional punjabi white bread baked in our clay oven
- ROTI** .....3.50  
Whole wheat bread
- PURI** .....3.95  
A puffed whole wheat fried bread
- PARATHA** .....3.95  
Unleavened layered whole wheat bread topped with melted butter
- LACHHA PARATHA**.....3.95  
Multi layered whole wheat bread topped with melted butter
- GARLIC NAAN** .....4.50  
Naan bread topped with fresh garlic and herbs, then baked in our clay oven
- ALOO PARATHA**.....4.95  
Paratha bread stuffed with mildly spiced potato
- MINT PARATHA**.....4.95  
Paratha bread stuffed with mildly spiced mint
- CHEESE NAAN**.....4.95  
Naan bread stuffed with American (Yellow) cheese
- CHILLI NAAN** .....4.95  
(Hot and Spicy - Not Recommended for Kids)  
Lightly buttered naan bread stuffed with green chillies
- MUSHROOM NAAN** .....4.95  
Indian bread stuffed with chopped mushroom and fresh herbs
- PESHAWARI NAAN**.....4.95  
Soft and fluffy naan bread stuffed with cherries, cashews, almonds and coconut. A delicious treat!
- KEEMA NAAN**.....4.95  
Scrumptious naan bread stuffed with shredded chicken and herbs
- ONION AND ALOO KULCHA**.....4.95  
Bread stuffed with onion and spiced potatoes
- ONION AND METHI KULCHA** .....4.95  
Bread stuffed with onion and fenugreek leaves
- ONION AND PANEER KULCHA**.....4.95  
Bread stuffed with onion and home made cheese
- BREAD BASKET** .....9.95  
Assortment from our clay oven, garlic naan, roti and naan

**TEMPTING DESSERTS**

- GULAB JAMUN** .....3.95  
Light pastry balls dipped in cinnamon flavored sweet syrup
- KHEER** .....3.95  
Traditional indian rice pudding with nuts
- RAS MALAI (Served Chilled)** .....3.95  
Chilled cream cheese dumplings topped with reduced sweetened milk and exotic nuts.
- MANGO PUDDING** .....3.95  
Mango flavored vanilla pudding
- MANGO MOUSSE** .....4.95  
Mango cream with white bread, fruits and nuts
- CHEESE CAKE** .....3.95  
New York style cheese cake
- GAJJAR HALWA**.....4.95  
Sweet dessert pudding made with grated carrots, whole milk, dried fruit, and nuts
- MOONG DAAL HALWA** .....5.95  
Sweet dessert pudding made with moong (green) lentils, milk, sugar and nuts
- ICE CREAM**.....4.95  
Your choice: Vanilla, Coconut or Mint Chocolate
- KULFI OR MANGO KULFI (ICE CREAM)** .....4.95  
An authentic Indian ice cream made with milk and nuts or milk and mangoes
- PAAN KULFI (ICE CREAM)**.....5.95  
Whole milk Indian ice cream with sugar, unsweetened khoya, paan leaves (betal leaves), fennel seeds, cardamom pods
- MALAI KULFI (ICE CREAM)** .....5.95  
Traditional Indian ice cream made with milk (malai) and nuts
- ALMOND-BADAM KULFI (ICE CREAM)**.....5.95  
Almond, milk ice cream on a stick
- ALMOND-PISTA KULFI (ICE CREAM)** .....5.95  
An authentic Indian ice cream made with milk, cardamom, almonds and pistashios
- KESAR-PISTA KULFI (ICE CREAM)**.....5.95  
An authentic Indian ice cream made with milk, saffron, cardamom and pistashios

**BEVERAGES**

- LASSI SWEET** .....4.50
- MANGO/STRAWBERRY**  
Refreshing yogurt shake served plain or mango or strawberry flavored
- ROSE BADAM MILK (SHAKE)** .....5.95  
Milk shake with almonds, cashews, mixed fruits and added rose flavor
- MANGO BADAM MILK (SHAKE)**.....5.95  
Refreshing milk shake with mango, almonds, cashews and mixed fruits
- PINA COLADA OR STRAWBERRY DAIQUIRI**.....4.95  
(Non Alcoholic)
- MANGO JUICE** .....4.50
- SODA** .....2.50
- ICED TEA** .....2.50
- INDIAN TEA** .....2.50
- COFFEE**.....2.50
- CHAI** (Traditional spiced tea with milk) .....3.50

Thank you for your order!  
We look forward to your next visit!

**INDIAN GARDEN**

ESTABLISHED SINCE 2007

**FINE INDIAN CUISINE**



Lunch Buffet 6 Days a Week

**LUNCH**

Tuesday to Friday

11:30 am - 3:00 pm

Saturday and Sunday

12 noon - 3:00 pm

**DINNER**

Tuesday to Thursday & Sunday

5:00 pm - 10:00 pm

Friday and Saturday

5:00 pm - 10:30 pm

**CLOSED**

EVERY MONDAY

Gift Certificates Available

[www.indiangardenyardley.com](http://www.indiangardenyardley.com)

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