

TEMPTING APPETIZERS

1. **ASSORTED PLATTER** \$ 7.99
Presentation of vegetable samosas, vegetable pakoras, paneer pakoras and chicken pakoras.
2. **VEGETARIAN PLATTER** \$ 4.99
Combination of vegetable samosa, vegetable pakoras, and paneer pakoras.
3. **VEGETABLE PAKORAS** \$ 2.99
Fresh vegetable slices dipped in garbanzo bean batter and deep-fried.
4. **VEGETABLE SAMOSAS (Two)** \$ 2.99
Triangular pies stuffed with potatoes and green peas.
5. **MEAT SAMOSAS (Two)** \$ 4.99
Triangular pies stuffed with ground lamb, herbs and spices
6. **PANEER PAKORAS (Four)** \$ 4.99
Slices of homemade cheese stuffed with fresh mint and spices dipped in garbanzo bean batter and deep-fried.
7. **CHICKEN PAKORAS (Four)** \$ 4.99
Chicken breast dipped in garbanzo bean batter and deep-fried.
8. **CHAAT PAPRI** \$ 4.99
Mixture of crisps in yogurt and tamarind sauce and topped with spices.
9. **BHEL POORI** \$ 4.99
A spicy mixture of assorted crisps, puff rice, tomatoes and onions topped with sweet and sour chutney and green chili chutney.
10. **ALOO TIKKI CHAAT** \$ 5.99
Potato patties topped with garbanzo beans, sweet and sour sauce, crisps, yogurt and tamarind sauce.
11. **SAMOSA CHAAT** \$ 5.99
Crushed samosa, garbanzo beans, crisps, sweet and sour spices topped with yogurt and tamarind sauce.
12. **SHRIMP PAKORA (Five)** \$ 6.99
Marinated shrimps dipped in chick pea batter and deep fried.
13. **FISH PAKORA (Four)** \$ 6.99
Tender pieces of marinated fish dipped in chick pea batter and deep fried.
14. **TANDOORI ASSORTED APPETIZER** \$ 8.99
Presentation of chicken tandoori, chicken tikka, lamb sesh kabab, reshmi chicken and shrimp.
15. **BREAD BASKET** \$ 5.99
Combination of fresh baked naan, garlic naan and aloo pratha.

HEARTY SOUPS/SALADS

16. **DAL (lentil) SOUP** \$ 2.50
17. **TOMATO SOUP** \$ 2.50
18. **VEGETABLE SOUP** \$ 2.50
19. **MIXED GREEN SALAD** \$ 2.50

PALACE SPECIALS

20. **VEGETABLE (THALI) DINNER FOR ONE** \$ 14.99
Vegetable samosa, channa masala, mixed vegetable, saag paneer, basmati rice, raita, roti and rice pudding.
21. **NON-VEGETARIAN (THALI) FOR ONE** \$ 15.99
Chicken pakora, lamb curry, chicken saag, channa masala, basmati rice, raita, naan and rice pudding.
22. **KING DINNER FOR TWO** \$ 35.99
Appetizer: Tandoori Chicken, Chicken Tikka, Fish Tikka, lamb Seekh Kabab
Main course: Chicken Tikka Masala, Shrimp Curry, Saag Paneer, Basmati Rice, Garlic Naan
Dessert: Gulab Jamun

INDIAN BREADS

Fresh baked to order in the clay oven

- | | |
|--|----------------|
| 23. NAAN | \$ 1.75 |
| Traditional Indian white bread baked in the clay oven. | |
| 24. GARLIC NAAN | \$ 2.99 |
| Fresh baked white bread garnished with garlic. | |
| 25. ONION KULCHA | \$ 2.99 |
| Leavened white bread stuffed with crushed onions and mild herbs. | |
| 26. PANEER KULCHA | \$ 2.99 |
| Leavened white bread stuffed with homemade cheese and herbs. | |
| 27. MASALA KULCHA | \$ 2.99 |
| Leavened white bread stuffed with potatoes, peas, onions and mild herbs. | |
| 28. PARATHA | \$ 2.99 |
| White whole wheat layered and buttered bread. | |
| 29. ALOO PARATHA | \$ 2.99 |
| Whole wheat bread stuffed with potatoes and green peas. | |
| 30. SPINACH PARATHA | \$ 2.99 |
| Whole wheat bread stuffed with spinach and herbs. | |
| 31. MINT PARATHA | \$ 2.99 |
| Whole wheat bread stuffed with fresh mint and herbs. | |
| 32. GOBI PARATHA | \$ 2.99 |
| Whole wheat bread stuffed with cauliflower and spices. | |
| 33. TANDOORI ROTI | \$ 1.75 |
| Traditional whole wheat bread. | |
| 34. KASHMARI NAAN | \$ 2.99 |
| Leavened white bread stuffed with cashews, pistachios, raisins and cherries. | |
| 35. KEEMA NAAN | \$ 2.99 |
| Leavened white bread stuffed with delicately spiced minced lamb. | |
| 36. CHICKEN NAAN | \$ 2.99 |
| Leavened white bread stuffed with shredded chicken and spices. | |
| 37. POORI (Two) | \$ 2.99 |
| Whole wheat deep-fried puffed bread. | |
| 38. BHATOORA (Two) | \$ 3.75 |
| White bread deep-fried in vegetable oil. | |

RICE SPECIALS

- | | |
|---|-----------------|
| 39. VEGETABLE BIRYANI | \$ 9.99 |
| Saffron flavored basmati rice cooked with vegetables, nuts and raisins. | |
| 40. CHICKEN BIRYANI | \$ 10.99 |
| Saffron flavored basmati rice cooked with boneless pieces of chicken, nuts and raisins. | |
| 41. LAMB BIRYANI | \$ 11.99 |
| Saffron flavored basmati rice cooked with lamb, nuts, and raisins. | |
| 42. SHRIMP BIRYANI | \$ 13.99 |
| Saffron flavored basmati rice cooked with shrimp, nuts and raisins. | |
| 43. FISH BIRYANI | \$ 13.99 |
| Saffron flavored basmati rice with cooked with fish, nuts and raisins. | |
| 44. MURG BIRYANI | \$ 11.99 |
| Boneless tandoori chicken cooked with basmati rice, nuts, and raisins. | |
| 45. PEAS PULAO | \$ 4.99 |
| Saffron flavored basmati rice stir fried with onions and green peas. | |
| 46. PLAIN BASMATI RICE | \$ 2.00 |

TANDOORI SPECIALS

Served with curry or masala sauce

47. **TANDOORI CHICKEN** \$ 9.99
One half chicken marinated overnight in yogurt and spices and barbecued in a traditional clay oven.
48. **CHICKEN TIKKA KABAB** \$ 11.99
Boneless breast of chicken marinated in yogurt, herbs, and spices; prepared in tandoor.
49. **LAMB SEKH KABAB** \$ 12.99
Ground lamb molded on skewers, and broiled in tandoor.
50. **RESHMI CHICKEN** \$ 11.99
Boneless chicken breast marinated in herbs and very mild spices; prepared in the tandoor.
51. **TANDOORI SHRIMP** \$ 14.99
Marinated jumbo shrimp cooked in the clay oven.
52. **FISH TIKKA** \$ 14.99
Lightly marinated pieces of fish skewered and broiled in charcoal clay oven.
53. **TANDOORI MIXED GRILL** \$ 15.99
Combination of tandoori chicken, chicken tikka, fish tikka and shrimp cooked in tandoor.

LAMB SPECIALTIES

54. **LAMB CURRY** \$ 11.99
Lamb cubes cooked in freshly ground spices, onion, and tomato gravy.
55. **LAMB VINDALOO** \$ 11.99
Extra spiced lamb cooked with potatoes in a spicy (tangy) sauce.
56. **LAMB SAAG** \$ 11.99
Lamb cooked in spinach and herbs.
57. **LAMB BHUNA** \$ 11.99
Tender pieces of lamb simmered in onion and peppers; a hot spicy dish.
58. **LAMB SHAI KORMA** \$ 12.99
Lamb cooked in creamy almond sauce.
59. **LAMB KOFTA** \$ 12.99
Dumpling of lamb cooked in herbs and creamy curry sauce.
60. **LAMB MAKHNI** \$ 12.99
Cubes of lamb simmered in fresh tomato creamy nuts sauce.
61. **LAMB PUNJABI** \$ 12.99
Lamb sautéed with ginger pieces, garlic, onions and brown sauce.

CHICKEN FAVORITES

62. **CHICKEN CURRY** \$ 10.99
Boneless chicken cooked in heavy curry sauce.
63. **CHICKEN KORMA** \$ 11.99
Chicken cooked in mild spices, nuts and creamy sauce.
64. **CHICKEN SAAG** \$ 10.99
Chicken cooked in spinach and herbs.
65. **CHICKEN VINDALOO** \$ 10.99
Chicken cooked in hot spicy chili sauce with potatoes.
66. **CHICKEN MUSHROOM** \$ 10.99
Chicken cooked in mushrooms and herbs.
67. **CHICKEN TIKKA MASALA** \$ 11.99
Chicken breast roasted in tandoor then cooked in creamy tomato sauce with exotic nuts, herbs, and spices.
68. **BUTTER CHICKEN** \$ 12.99
Boneless tandoori chicken simmered in a sauce of fresh tomatoes, nuts, and exotic herbs.

69. **CHICKEN PUNJABI** \$ 11.99
Chicken sautéed with ginger, garlic, onions, and brown sauce.
70. **CHICKEN MADRAS** \$ 11.99
Chicken cooked with red chilies, hot and spicy sauce.
71. **CHICKEN BHUNA** \$ 11.99
Tender pieces of chicken simmered in onions and bell peppers; a hot spicy dish.

VEGETABLE DELIGHTS

72. **SAAG PANEER** \$ 8.99
Spinach cooked with homemade cheese and herbs.
73. **ALOO SAAG** \$ 8.99
Spinach cooked with potatoes and herbs.
74. **ALOO MATTAR** \$ 7.99
Potatoes and green peas cooked in spicy gravy.
75. **BAINGAN BHARTHA** \$ 9.99
Eggplant baked in the tandoor, sautéed with green peas, herbs and spices.
76. **MIXED VEGETABLES** \$ 8.99
Assorted vegetables sautéed with tomatoes and herbs.
77. **CHANNA MASALA** \$ 7.99
Spicy garbanzo beans cooked in tomatoes and herbs.
78. **DAL MAKHNI** \$ 7.99
Lentils simmered for hours with herbs and spices, then tempered with butter.
79. **DAL TARKA (yellow dal)** \$ 7.99
Split garbanzo beans sautéed with onions, tomatoes, and cumin seeds.
80. **ALOO GOBHI** \$ 8.99
Fresh Cauliflower and potatoes sautéed with spices.
81. **PANEER BUTTER MASALA** \$ 10.99
Homemade cheese cubes cooked in creamy tomatoes sauce with exotic nuts, herbs, and spices.
82. **PANEER VINDALOO** \$ 10.99
Homemade cheese cubes cooked with potatoes in a spicy (tangy) sauce.
83. **VEGTABLE KORMA** \$ 9.99
Mixed vegetables cooked in mild cream, with cashews, almonds, and raisins.
84. **MATTAR PANEER** \$ 9.99
Homemade cheese cubes and green peas cooked in a creamy sauce.
85. **MUSHROOM MATTAR** \$ 9.99
Fresh mushrooms and green peas cooked with onions and tomatoes in a creamy sauce.
86. **CHANNA SAAG** \$ 8.99
Spinach cooked with garbanzo beans.
87. **MALAI KOFTA** \$ 9.99
Dumpling of fresh vegetables cooked with mild cream sauce with cashews, almonds, and raisins.
88. **PANEER BHURJI** \$ 10.99
Scrambled homemade cheese cooked with green peas and herbs.
89. **PANEER KARHI** \$ 10.99
Homemade cheese stir-fried with bell peppers, onions, tomatoes, and spices.
90. **PANEER CHILLI** \$ 11.99
Chunks of homemade cheese cooked with bell peppers, onions, fresh hot peppers in soy sauce.
91. **PUNJABI ALOO** \$ 8.99
Tender pieces of potatoes cooked with onion, cumin seeds in tomato sauce.
92. **BHINDI MASALA** \$ 9.99
Spiced okra cooked with onions, tomatoes, and herbs.

SEAFOOD DELICACIES

93. **SHRIMP CURRY** \$ 11.99
Jumbo shrimps cooked in a classical curry sauce.
94. **SHRIMP VINDALOO** \$ 11.99
Shrimp cooked with potatoes in a spicy (tangy) sauce.
95. **SHRIMP SAAG** \$ 11.99
Shrimp cooked with spiced spinach and cream.
96. **SHRIMP BHUNA** \$ 11.99
Shrimp sautéed with chili peppers and onions; a hot spicy dish.
97. **SEAFOOD CURRY** \$ 12.99
Shrimp and fish cooked in herb curry sauce.
98. **FISH CURRY** \$ 11.99
Fish cooked in a classical curry sauce.
99. **FISH KORMA** \$ 12.99
Fish cooked in creamy almond sauce.
100. **FISH VINDALOO** \$ 11.99
Fish cooked with potatoes in a spicy (tangy) sauce.
101. **FISH TIKKA MASALA** \$ 13.99
Charcoal roasted marinated fish cooked in tomato creamy sauce.
102. **SHRIMP TIKKA MASALA** \$ 13.99
Charcoal roasted, marinated overnight, shrimp cooked in tomato creamy sauce.
103. **SHRIMP KORMA** \$ 12.99
Shrimp cooked in creamy almond sauce.

BEVERAGES

104. **ICE TEA, HOT TEA, COFFEE, CARBONATED SOFT DRINKS, MILK** \$ 1.50
105. **HOT MASALA TEA (Chai)** \$ 1.99
106. **LASSI (Sweet, Salt, Mango, Strawberry)** \$ 2.50
107. **MANGO MILK SHAKE** \$ 2.99
108. **JUICE (Mango, Apple or Cranberry)** \$ 2.00

SIDE ORDERS

With purchase of an entrée

109. **MIXED VEGETABLES** \$ 4.99
110. **CHANNA MASALA** \$ 4.99
111. **SAAG PANEER** \$ 4.99
112. **DAL MAKHNI** \$ 4.99
113. **CHICKEN CURRY** \$ 5.99
114. **LAMB CURRY** \$ 5.99
115. **RAITA** Yogurt with chopped cucumbers, potatoes, carrots, and mild spices. \$ 1.99
116. **PLAIN YOGURT** \$ 1.50
117. **MIXED PICKLES** \$ 1.50
118. **MANGO CHUTNEY** \$ 1.50
119. **CONDIMENT TRAY** Combination of mango chutney, raita and pickles. \$ 3.99

DESSERTS

120. **KHEER** Traditional basmati rice pudding with a divine taste. \$ 2.50
121. **GULAB JAMUN** Milk balls dipped in sugar and honey syrup. \$ 2.50
122. **RASMALAI** Homemade cheese patties served in creamy milk sauce. \$ 2.99
123. **KULFI (Mango or Pistachio)** Homemade Indian style ice cream. \$ 2.99
124. **MANGO SUNDAE** Vanilla ice cream topped with mango pulp, whipping cream and cheery. \$ 3.50
125. **MANGO PUDDING** \$ 2.50