



APPETIZERS

Samosa **\$4.99**
Little pocket of fried dough filled with spiced potato and peas.

Mix Veg Pakora **\$6.99**
Crispy fritters made with vegetables like onions, potatoes, gram flour, spices and herbs.

Gobi Pakora **\$6.99**
Cauliflower florets, gram flour, spices and herbs.

Palak Pakora **\$6.99**
Crispy spinach fritters.

Chili Pakora **\$6.99**
Crispy spicy chili fritters.

Potato Pakora **\$6.99**
Crispy potato fritters.

Paneer Pakora **\$7.99**
Crispy homemade cheese fritters.

Onion Bhaji **\$6.99**
Crispy onion fritters.

Chicken Pakora **\$7.99**
Crispy chicken fritters.

Fish Pakora **\$7.99**
Crispy mahi fritters.

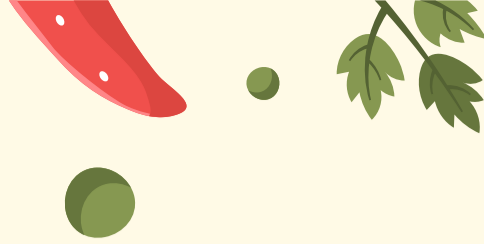
Aloo Tikki **\$11.99**
Spiced potato patties tops with chutneys, yogurt, and other garnishes.

Gobi Manchurian **\$13.99**
Cauliflower (gobi) thats battered, fried, and then tossed in flavorful, tangy, and slightly spicy sauce.

Chili Paneer **\$13.99**
Batter coated fried paneer cubes tossed in a spicy, salty, tangy and sweet sauce made with green bell peppers, onions, soy sauce and more seasonings.

Chilli Chicken **\$14.99**
Batter coated fried chicken cubes tossed in a spicy, salty, tangy and sweet sauce made with green bell peppers, onions, soy sauce and more seasonings.





BREADS

Plain Naan

\$2.00

Leavened flatbread traditionally baked in a tandoor oven.

Butter Naan

\$2.49

Flatbread with sweet cream butter.

Garlic Naan

\$3.00

Flatbread with garlic & cilantro.

Chili Naan

\$3.99

Flatbread with spicy chili.

Kashmiri Naan

\$5.99

Flatbread stuffed with cherry & dried fruits, nuts.

Muragh Naan

\$5.99

Indian flatbread with chicken.

Paneer Naan

\$5.99

Flatbread with homemade cheese (Paneer).

Gluten Free Naan

\$6.99

Made with gluten free flour.

Tandoori Roti

\$2.00

Unleavened whole wheat bread.

Lachha Paratha

\$3.99

Soft wheat bread with butter & layered texture.

Aloo Paratha

\$4.99

Wheat Bread stuffed with seasoned potatoes.

Gobi Paratha

\$4.99

Wheat Bread stuffed with seasoned cauliflower.

Paneer Paratha

\$4.99

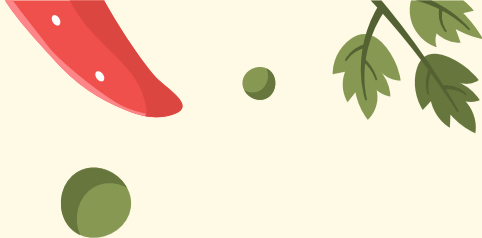
Wheat Bread stuffed with paneer.

Onion or Aloo Kulcha

\$5.99

Mashed onions or potatoes stuffed in leavened all-purpose flour dough.





VEGETABLE DISHES

Mix Veg. Tadka \$12.99
Fresh mixed vegetables in traditional sauce.

Dal Tadka \$12.99
Yellow lentil with oil & cumin.

Dal Makhani \$12.99
Black lentil with spices & cream.

Aloo Gobi \$12.99
Potatoes & cauliflower sauteed with spices & herbs.

Aloo Masala \$12.99
Potatoes cooked with cumin, ginger, garlic & onions.

Aloo Mutter \$12.99
Potatoes with green peas in traditional curry.

Aloo Korma \$12.99
Potatoes cooked with an almond cream sauce.

Aloo Saag \$12.99
Potatoes in creamy spinach sauce.

Chana Masala \$12.99
Garbanzo beans in traditional curry sauce.

Mushroom Mutter \$12.99
Fresh mushrooms & green peas in traditional sauce.

Mushroom Korma \$12.99
Fresh mushrooms in a creamy onion sauce.

Mushroom Saag \$12.99
Creamed spinach with fresh mushrooms.

Mushroom Karahi \$12.99
Fresh mushrooms cooked with onions, bell peppers in creamy sauce.

Navratan Korma \$13.99
A creamy onion sauce with mixed vegetables.

Saag Paneer \$13.99
Indian cottage cheese cooked in creamed spinach sauce.

Paneer Butter Masala \$13.99
Homemade Cheese in creamy tomato sauce.

Sahi Paneer \$13.99
Homemade cheese in creamy cashew/almonds sauce.

Karahi Paneer \$13.99
Homemade cheese with onions, bell peppers in creamy sauce.

Malai Kofta \$12.99
Vegetables & cheese dumplings cooked in creamy onions sauce.

Bhindi Masla \$12.99
Sauteed okra cooked with cumin, onions, ginger & garlic.

Baingan Bharta \$12.99
Roasted mashed eggplants with tomatoes & onions.

Kadhi Pakora \$12.99
Sour yogurt sauce with fritter.





CHICKEN DISHES

Butter Chicken

\$15.99

Tender chicken pieces cooked in creamy tomatoes sauce made of butter, cream & spices.

Chicken Tikka Masala

\$15.99

Roasted marinated chicken chunks cooked in creamy tomatoes & fenugreek sauce.

Chicken Curry

\$15.99

Versatile dish prepared by chicken cooked in flavor sauce of onions, tomatoes, ginger, garlic and a blend of spices.

Chicken Korma

\$15.99

A creamy & mildly-spiced curry with chicken, yogurt, nuts & aromatic spices.

Chicken Saag

\$15.99

Chicken cooked with creamy spinach & spices.

Chicken Vindaloo

\$15.99

Chicken cooked in a fiery traditional curry with potatoes, vinegar & spices.

Coconut Chicken

\$15.99

Chicken cooked with coconut based creamy curry & spices.

Mango Chicken

\$15.99

Chicken cooked in spicy, tangy & sweet, sour sauce.

Murgh Masala

\$15.99

Chicken cooked with eggs in ginger, cumin, garlic & onions based creamy sauce.

Karahi Chicken

\$15.99

Chicken with onions, bell pepper, ginger, garlic cooked into onions based creamy sauce.

Chicken Tawa Fry

\$15.99

Dried style Indian curry with creamy onions & bell pepper.

Chicken Jalfrezi

\$15.99

Stir-fried chicken cooked with colorful bell peppers, onions & vegetables in sweet, sour & tangy sauces.





LAMB DISHES

Lamb Curry

\$18.99

Chef's special blend of spices in a traditional curry with lamb.

Lamb Vindaloo

\$18.99

A medium spicy sauce in potatoes & lamb with vinegar touch.

Lamb Saag

\$18.99

Lamb sauteed with creamy spinach sauce.

Lamb Mushroom

\$18.99

Lamb & fresh mushrooms with traditional Indian sauce.

Lamb Korma

\$18.99

Lamb simmered in a mild almond cream sauce.

Lamb Rogan Josh

\$18.99

Lamb cooked with tomato sauce, yogurt, cashew and nuts.

Lamb Madras

\$18.99

A combination of garlic, ginger, zesty curry with yogurt & coconut milk.

Lamb Tikka Masala

\$18.99

Chunks of lamb cooked with fenugreek in tomato creamy sauce.

Lamb Sukha

\$18.99

Lamb braised in a spicy reduced sauce.

Lamb Karahi

\$18.99

Bell peppers, onions stir fried with lamb in creamy sauce.

Lamb Jalfrezi

\$18.99

Vegetables cooked in spicy, tangy flavorful sauce with lamb pieces.





GOAT DISHES

Goat Curry

\$18.99

Chef's special blend of spices in a traditional curry with bone-in goat meat.

Goat Vindaloo

\$18.99

A medium spicy sauce in potatoes & bone-in goat with vinegar touch.

Goat Saag

\$18.99

Bone-in goat sauteed with creamed spinach.

Goat Korma

\$18.99

Bone-in goat meat simmered in a mild almond cream sauce.

Goat Karahi

\$18.99

Bell peppers, onions stir fried with bone-in goat in creamy sauce.

Goat Madras

\$18.99

Coconut curry in a southern Indian style with bone-in goat meat.

FROM THE SEA

Shrimp Curry

\$18.99

Shrimp cooked with chef's special blend of spices sauce.

Shrimp Korma

\$18.99

Shrimps simmered in a mild almond creamy sauce.

Shrimp Bhuna

\$18.99

Shrimp cooked in a thick curry heavy on the tomato and long on flavour.

Shrimp Vindaloo

\$18.99

Shrimp with potatoes in medium spicy sauce with vinegar touch.

Shrimp Saag

\$18.99

Shrimp sauteed with creamed spinach sauce.

Shrimp Butter Masala

\$18.99

Shrimp cooked in a tomatoes creamy sauce with fenugreek.

Shrimp Karahi

\$18.99

Shrimp cooked with bell peppers, onions in a onion creamy sauce.

Fish Masala

\$18.99

Mahi fish cooked in a tomatoes creamy sauce with fenugreek.

Fish Karahi

\$18.99

Mahi fish cooked with bell peppers, onions in a onion creamy sauce.

Amritsari Fish Curry

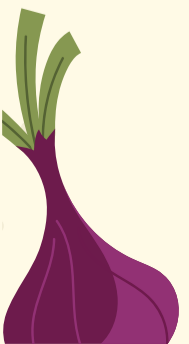
\$18.99

Mahi cooked in onion sauce with ginger, garlic, chili, slices of tomatoes and flavorful spices.

Coconut Fish Curry

\$18.99

Mahi cooked in coconut curry style.





TANDOORI MENU

Chicken Tandoori

\$15.99

Chicken leg quarters marinated with yogurt & spices, then roasted in tandoor (Cylindrical clay oven) with flavored sauces.

Chicken Tikka

\$15.99

Chicken breast marinated with yogurt, herbs & spices, then roasted in tandoor cooked with flavored sauces.

Paneer Tikka

\$15.99

Homemade cheese marinated with spices and roasted in tandoor with flavored sauces.

Fish Tikka

\$15.99

Mahi marinated in herbs & spices then roasted in tandoor cooked with flavored sauces.

Tandoori Malai Chicken

\$15.99

Chicken breast in a creamy marinade.

Chicken Seekh Kabab

\$16.99

Minced chicken seasoned with chili, ginger paste, lemon juice & other spices then grilled in the tandoor.

Lamb Seekh Kabab

\$17.99

Minced lamb meat, seasoned with chili, ginger paste, lemon juice & other spices then grilled in the tandoor.

Shrimp Tandoori

\$17.99

Tiger shrimp kabab grilled in tandoor.





NORTH INDIAN BIRYANI

Palace Vegetable Biryani

\$13.99

Basmati rice with vegetables, onions, herbs & spices with touch of yogurt & cream.

Mushroom Biryani

\$13.99

Mushrooms cooked with rice in a flavorful spices & herbs with touch of yogurt & cream.

Paneer Biryani

\$13.99

Homemade cheese cooked with herbs & onions in basmati rice.

Chicken Biryani

\$15.99

Basmati rice with chicken, onions & masala powder.

Fish Biryani

\$16.99

Mahi made basmati rice, veggies, herbs, onions and spicy yogurt.

Lamb Biryani

\$16.99

Basmati rice with boneless lamb, herbs, onions, spices with cream & yogurt.

Goat Biryani

\$16.99

Basmati rice with bone-in goat meat, herbs, onions, spices with cream & yogurt.

Shrimp Biryani

\$16.99

Aromatic basmati rice cooked with shrimps in biryani palace.

Peas Pulao

\$9.99

Kids loving basmati rice with green peas and cream with nuts.





DESSERTS

Gulaab Jamun (3 pieces)

Fried milk solids dipped in sticky & rose water sugar syrup.

\$3.50

Kheer

Rice Pudding.

\$3.99

Rasmalai (3 pieces)

Made of soft, spongy cheese dumplings soaked in a flavored milk syrup.

\$4.99

Gajar Halwa

Carrot Pudding.

\$4.99

DRINKS

Masala Chai

\$3.99

Mango Lassi

\$3.99

Plain Lassi

\$2.99

Strawberry Lassi

\$4.99

Sweet Lassi

\$2.99

Mango Juice

\$3.99

Salted Lassi

\$2.99

Sodas

\$2.49

SIDES

Pickle

\$1.99

Papdum

\$2.99

Palin Dahi (Yogurt)

\$1.99

Green Garden Salad

\$3.49

Raita

\$2.99

Zira Rice

\$4.99

Mango Chutney

\$2.99

