

## Appetizers VEG/ NON VEG

### Cold & Hot

PAPAD 2.  
Crispy lentil wafers

VEGETABLE SAMOSA 6.  
Crisp patties stuffed with  
spiced potatoes and green peas

VEGETABLE PAKORA 6.  
Mixed vegetable fritters

ONION BHAJI 6.  
Chickpea patty stuffed with onion and spices

ALOO TIKKI 8.  
Crispy fried potatoes in jacket, topped  
with sweet yogurt and tamarind chutneys

DAHI PAPRI 8.  
Shallow fried chickpea flour cake  
with spicy chickpeas and chutneys

GOBI MANCHURIAN 14.  
Stir Fried cauliflower with spices

PANEER TIKKA 14.  
Marinated, grilled Paneer with Indian spices

LAMB SAMOSA 8.  
Crisp patties stuffed with spiced  
ground lamb and peas

CHILI PANEER 14.  
Paneer sautéed with hot chili peppers and onions

CHILI CHICKEN 14.  
Chicken made Indo-Chinese style. Spicy

CHICKEN 65 14.  
South Indian specialty with lots of spices

CHICKEN TIKKA 14.  
Boneless, succulent chicken gently broiled

SHEEKH KEBAB 14.  
Ground lamb blended with special spices  
and herbs cooked on skewer

FISH AMRITSARI 14.  
Fried tilapia in a season spice

### ASSORTED APPETIZERS 18.

A fine representation of our choice appetizer  
Vegetarian & Non-Vegetarian: Recommended for two people.

## Soups & Salads

KACHUMBER SALAD 6.  
Cucumber, tomatoes and green peppers  
with tangy spices and lemon juice

MADRAS SOUP 6.  
Coconut tomato soup, dash of  
Indian spice

LENTIL SOUP 6.  
Delicately spiced lentil soup

MULLIGATWANY SOUP 6.  
Delicately spiced lentil soup  
garnished with rice and chicken

HOUSE SALAD 6.  
Mixed green salad with tomatoes,  
choice of dressing

RAITA 5.  
Cool yogurt, cucumber, potato, fresh mint

## Fresh Indian Bread

TANDOORI ROTI 3.  
Unleavened whole wheat bread  
baked in the tandoor

NAAN 3.  
Leavened white bread baked in the tandoor

PALACE NAAN 5.  
Leavened bread with nuts and raisins

ONION KULCHA 5.  
Leavened bread with onion and spices

PARATHA 5.  
Buttered, layered whole wheat bread

ALOO PARATHA 5.  
Whole wheat bread with potatoes and peas

PURI 5.  
Whole wheat puffed bread, deep fried

GARLIC NAAN 5.  
Leavened bread with garlic

KEEMA NAAN 6.  
Leavened bread with mildly spiced lamb

HABANERO NAAN 5.  
Leavened bread with  
habanero, onions and spices

QUESADILLA NAAN 5.  
Leavened bread with cheese

— **Tandoori / Grill** —

TANDOORI CHICKEN 16.  
Chicken marinated in yogurt, garlic and very mild spices

CHICKEN TIKKA 18.  
Boneless, succulent chicken gently broiled

PANEER TIKKA 18.  
Paneer (homemade cheese) marinated in spices

SHEEKH KEBAB 18.  
Ground lamb blended with special spices and herbs cooked on skewer

RESHMI KEBAB 18.  
Boneless chicken marinated in chef's secret recipe and barbecued ⌘

TANDOORI PRAWNS 24.  
Jumbo prawns marinated in spices and roasted

TRIO CHICKEN KEBAB 20.  
Three kinds of kebabs - green, yellow and red - served with fresh vegetables

PALACE SPECIAL MIXED GRILL 25.  
Combination of tandoori specialties, definitely recommended

FISH BAHAR 25.  
An 8 ounce coriander/fennel crusted salmon with Indian spices, grilled in tandoor to perfection,  
accompanied with rice, pan seared vegetables and masala sauce ⌘

LAMB CHOP HARIYAHLI 28.  
Tandoori grilled lamb chops accompanied by sauteed vegetables,  
and cilantro-based curry sauce ⌘

**Palace Recommends**

THE VEGETABLE BHOJAN 25.  
Vegetable samosa, dal maharani, saag paneer, malai kofta,  
pillau rice, raita, kheer and naan ⌘

THE MAHARANI'S FEAST 28.  
Soup or salad, sheekh kebab, chicken tikka, reshmi kebab followed by saag paneer,  
lamb curry, pillau rice and naan bread ⌘

THE MAHARAJA'S FEAST 28.  
Soup or salad, tandoori chicken, chicken tikka and tandoori prawn followed  
by prawn masala, navratten curry, pillau rice and onion kulcha ⌘

— **Beef \$19** —

BEEF CURRY  
A heavenly curry made according to  
authentic Jaipur style

BEEF MASALA  
Tender cubes of beef cooked in masala sauce ⌘

BEEF SHAHI  
Cubes of beef cooked in a cream and  
almond sauce. Rich and mild ⌘

BEEF VINDALOO  
Extra hot and spiced beef cooked  
with potatoes in a tangy,  
sharp sauce

BEEF JALFERZI  
Succulent beef gently sauteed with  
tomatoes, onion, bell peppers and a  
touch of classic curry sauce

Chicken \$18

CHICKEN CURRY

Boneless chicken cooked with exotic  
curry sauce

CHICKEN VINDALOO

Extra spiced chicken cooked with tomatoes  
in a tangy, lightly spiced sauce. Extra hot

CHICKEN GREEN CURRY

Diced chicken cooked with spinach-cilantro  
curry sauce

CHICKEN COCONUT CURRY

Chicken cooked with mustard seeds,  
curry leaves and coconut

CHILI CHICKEN

Chicken cooked with chili peppers

CHICKEN SAAGWALA

Chicken cooked with creamed spinach  
and a touch of curry sauce

CHICKEN JALFERZI

Tender chicken pieces marinated with  
fresh ground spices, sautéed with  
tomatoes, onions and bell peppers

CHICKEN TIKKA MASALA

Diced tandoori chicken cooked with  
tomatoes and herb sauce

CHICKEN TIKKA MADRAS

Tender pieces of chicken sautéed with  
potatoes and chilies. Hot and spicy

CHICKEN SHAHI KORMA

Boneless chicken cooked in almond  
and cream sauce with fruits

CHICKEN PEPPER FRY

Tender pieces of chicken marinated in  
black pepper and fresh spices

BUTTER CHICKEN

Punjabi dish! Chicken cooked with  
tomato based sauce and butter

Lamb \$20

LAMB CURRY

Lamb cubes cooked in a blend of curry spices

LAMB MASALA

Tender pieces of barbecued lamb simmered  
in a piquant sauce with tomatoes  
and herb sauce

SAAG GOSHT

Lamb cooked with creamed spinach and  
a touch of curry sauce

LAMB SHAHI KORMA

Lamb cooked in almond and cream sauce

LAMB PHALL

Extra, extra hot

GOAT CURRY

North Indian specialty

DAL GOSHT

Extra spiced lamb cooked with  
yellow lentils and fresh coriander

LAMB VINDALOO

Extra spiced lamb cooked with  
potatoes in a tangy, highly  
spiced sauce

LAMB CHOP MASALA 28.  
Lamb cooked in tomatoes, onion  
and spices

## Seafood \$24

### TANDOORI SHRIMP MASALA

Tandoori prawn cooked with tomato and herb sauce 🍴

### FISH MASALA

Fish cooked in tomato and herb sauce 🍴

### FISH MADRAS

Mahi-Mahi fish with potatoes in a tangy, highly spiced sauce

### SHRIMP COCONUT CURRY

Shrimp cooked with mustard seeds, curry leaves and coconut 🍴

### SHRIMP VINDALOO

Extra hot shrimp cooked with potatoes in a tangy, highly spiced sauce

### FISH CURRY

Our chef's secret recipe

### BOMBAY SHRIMP CURRY

A classic spiced dish

### SALMON MASALA GOA

Fish cooked in tomato and coconut herb sauce 🍴

### CHILI SHRIMP

Prawns sautéed with hot chili peppers and onions

### SALMON SAAGWALA

Fish cooked with creamy spinach and touch of curry sauce

## Vegetables \$17

### BOMBAY POTATO

Hot and spicy potatoes cooked with mustard seeds and spices

### ALOO BENGAN

Baby eggplant and potatoes sautéed in onions and tomatoes with a touch of curry sauce

### NAVRATTEN KORMA

Assortment of vegetables cooked with almonds and cream sauce 🍴

### PALAK PANEER 18.

Tender chunks of fresh homemade cheese in creamed spinach

### MATTAR PANEER 18.

Fresh garden peas cooked with our homemade cheese and curry sauce

### MALAI KOFTA KASHMIRI 18.

Dumpling of fresh vegetables and cheese cooked in a mild almond and cream sauce 🍴

### BHINDI DO PYAZA

Fresh okra cooked with diced onions and spices

### CHANNA DAL

Yellow lentils with spices

### NAWABI KOFTA 18.

Spinach balls stuffed with dry fruits and nuts, cooked in masala sauce or green curry 🍴

### KADHAI PAKORA PUNJABI

Dumpling of mixed vegetables, cooked in chickpea flour, yogurt and mustard seeds. Tangy

### PANEER MASALA 18.

Homemade cheese cooked in a tomato and herb sauce 🍴

### MIXED VEGETABLE CURRY

Fresh vegetables cooked in a curry sauce

### DAL MAHARANI

Black lentils with spices

### ALOO GOBI

Potatoes and cauliflower cooked in spicy sauce

### CHANNA BALTI

Chickpeas, potatoes and onions. Spicy curry

### CHILI PANEER 18.

Paneer sautéed with hot chili peppers and onion

### SAAG CHANNA

Spinach cooked with chick peas

### DAL TARKA

Split mong lentils with spices

### TAWA VEGETABLES 18.

Fresh okra, Indian eggplant, potatoes, mushrooms, cauliflower and green beans cooked with dry mango and pomegranate powder and cloves

**Rice & Biryani**

PALACE SPECIAL PILLAU 8.  
Basmati rice sautéed with peas, fruits, nuts and homemade cheese

PALACE BIRYANI  
Basmati rice in a masterful blend of spices, garnished  
with nuts and raisins served with raita 

LAMB 22.

GOAT 22.

CHICKEN 20.

SHRIMP 24.

VEGETABLES 18. 

**Chutneys**

SWEET MANGO Chutney 2.

LIME PICKLE Chutney 2.

MIXED PICKLES 2.

**Beverages**

INDIAN TEA 3.  
Iced or hot

COFFEE 3.

MANGO LASSI 5. 

LASSI 4.  
Yogurt drink. Sweet or salted 

MANGO JUICE 3.50

CHAI TEA 4.  
Indian tea with milk and spices

**Children's Menu 8.**

Served with fries, fresh fruits & soft drink

GRILLED CHICKEN KEBAB

GRILLED CHEESE NAAN

CHICKEN FINGERS

 **this dish contains nuts** — almonds and chestnuts

Menu items may contain or come into contact with wheat / gluten, milk, nuts, fish and shell fish.  
Papad of rice only with the entire one time.  
Service charges of 18% will be added group of 4 or more

## Lunch Specials

Served weekdays from 11:00 AM to 2:30 PM

All entrees served with soup or salad, vegetable of the day, rice and naan bread

CHICKEN TIKKA KEBAB	14.
Chicken marinated in yogurt, garlic, ginger and very mild spices, then barbecued	
SHEEKH KEBAB	14.
Ground lamb blended with special spices and herbs cooked on skewer	
MIXED GRILL	16
Combination of lamb, chicken and shrimp	
TANDOORI PRAWN MASALA	15.
Tandoori prawn cooked with tomato and herb sauce	
CHICKEN CURRY	14.
Chicken cooked in a blend of curry sauce	
CHICKEN TIKKA MASALA	14.
Diced tandoori chicken cooked with tomato and herb sauce	
LAMB VINDALOO	15.
Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce	
BEEF SHAHI	14.
Cubes of beef cooked in a cream and almond sauce. Rich and mild	
MALAI KOFTA KASHMIRI	13.
Dumpling of fresh vegetables and cheese cooked in a mild almond and cream sauce	
PALAK PANEER	13.
Tender chunks of fresh homemade cheese in creamed spinach	
NAVRATTEN CURRY	13.
Fresh vegetables cooked with curry sauce	
DAL MAHARANI	13.
Black lentils with spices	
BIRYANI	
Basmati rice in a masterful blend of spices, garnished with nuts and raisins served with raita	
VEGETABLES	14.
LAMB	16.
CHICKEN	15.
SHRIMP	16.

### Lunch Box To Go

CHICKEN 12.  
Choice of one chicken, one vegetable, rice and naan

VEGETABLE 12.  
Choice of two vegetables, rice and naan