
Appetizers VEG/ NON VEG

Cold & Hot

PAPAD 3

Crispy lentil wafers

VEGETABLE SAMOSA 7

Crisp patties stuffed with spiced potatoes and green peas

VEGETABLE PAKODA 7

Mixed vegetable fritters

ONION BHAJI 7

Chickpea patty stuffed with onion and spices

ALOO TIKKI 9

Crispy fried potatoes in jacket, topped with sweet yogurt and tamarind chutneys

DAHI PAPRI 9

Shallow fried chickpea flour cake with spicy chickpeas and chutneys

GOBI MANCHURIAN 15

Stir Fried cauliflower with spices

CALAMARI 15

Deep Fried Calamari Ring

HUMMUS 9

Served with naan

PANEER TIKKA 15

Marinated, grilled Paneer with Indian spices

LAMB SAMOSA 9

Crisp patties stuffed with spiced ground lamb and peas

CHILI PANEER 15

Paneer sautéed with hot chili peppers and onions

CHILI CHICKEN 15

Chicken made Indo-Chinese style. Spicy

CHICKEN 65 15

South Indian specialty with lots of spices

CHICKEN TIKKA 15

Boneless, succulent chicken gently broiled

SHEEKH KEBAB 15

Ground lamb blended with special spices and herbs cooked on skewer

FISH AMRITSARI 15

Fried tilapia in a season spice

COCONUT CURRY MUSSELS 18

Mussels and Masala in Coconut Curry

ASSORTED APPETIZERS 19

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

Soups & Salads

KACHUMBER SALAD 7

Cucumber, tomatoes and green peppers with tangy spices and lemon juice

MADRAS SOUP 7

Coconut tomato soup, dash of Indian spice

LENTIL SOUP 7

Delicately spiced lentil soup

MULLIGATWANY SOUP 7

Delicately spiced lentil soup garnished with rice and chicken

HOUSE SALAD 7

Mixed green salad with tomatoes, choice of dressing

RAITA 6

Cool yogurt, cucumber, potato, fresh mint

Fresh Indian Bread

TANDOORI ROTI 4

Unleavened whole wheat bread baked in the tandoor

NAAN 4

Leavened white bread baked in the tandoor

PALACE NAAN 6

Leavened bread with nuts and raisins

ONION KULCHA 6

Leavened bread with onion and spices

PARATHA 6

Buttered, layered whole wheat bread

ALOO PARATHA 6

Whole wheat bread with potatoes and peas

PURI 6

Whole wheat puffed bread, deep fried

GARLIC NAAN 6

Leavened bread with garlic

KEEMA NAAN 6

Leavened bread with mildly spiced lamb

HABANERO NAAN 6

Leavened bread with habanero, onions and spices

QUESADILLA NAAN 6

Leavened bread with cheese

Tandoori / Grill

TANDOORI CHICKEN 17

Chicken marinated in yogurt, garlic and very mild spices

CHICKEN TIKKA 19

Boneless, succulent chicken gently broiled

PANEER TIKKA 19

Paneer (homemade cheese) marinated in spices

SHEEKH KEBAB 19

Ground lamb blended with special spices and herbs cooked on skewer

RESHMI KEBAB 19

Boneless chicken marinated in chef's secret recipe and barbecue

TANDOORI PRAWNS 25

Jumbo prawns marinated in spices and roasted

TRIO CHICKEN KEBAB 21

Three kinds of kebabs - green, yellow and red - served with fresh vegetables

PALACE SPECIAL MIXED GRILL 26.

Combination of tandoori specialties, definitely recommended

FISH BAHAR 26

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 29

Tandoori grilled lamb chops accompanied by sauteed vegetables, and cilantro-based curry sauce

Palace Recommends

THE VEGETABLE BHOJAN 26

Vegetable samosa, dal maharani, saag paneer, malai kofta, pillau rice, raita, kheer and naan

THE MAHARANI'S FEAST 29

Soup or salad, sheekh kebab, chicken tikka, reshmi kebab followed by saag paneer, lamb curry, pillau rice and naan bread

THE MAHARAJA'S FEAST 29

Soup or salad, tandoori chicken, chicken tikka and tandoori prawn followed by prawn masala, navratten curry, pillau rice and onion kulcha

Beef \$20

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 \$19

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 \$21

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 \$25

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

BOMBAY POTATO 18

Hot and spicy potatoes cooked with mustard seeds and spices

ALOO BENGAN 18

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

NAVRATTEN KORMA 19

Assortment of vegetables cooked with almonds and cream sauce 🍴

PALAK PANEER 19

Tender chunks of fresh homemade cheese in creamed spinach

MATTAR PANEER 19

Fresh garden peas cooked with our homemade cheese and curry sauce

MALAI KOFTA KASHMIRI 19

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

BHINDI DO PYAZA 18

Fresh okra cooked with diced onions and spices

CHANNA DAL 18

Yellow lentils with spices

NAWABI KOFTA 19

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

KADHAI PAKORA PUNJABI 18

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

PANEER MASALA 19

Homemade cheese cooked in a tomato and herb sauce 🍴

MIXED VEGETABLE CURRY 18

Fresh vegetables cooked in a curry sauce

DAL MAHARANI 18

Black lentils with spices

ALOO GOBI 18

Potatoes & cauliflower cooked in spicy sauce

CHANNA BALTI 18

Chickpeas, potatoes and onions. Spicy curry

CHILI PANEER 19

Paneer sautéed with hot chili peppers & onion

SAAG CHANNA 18

Spinach cooked with chick peas

DAL TARKA 18

Split mong lentils with spices

TAWA VEGETABLES 19

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

Rice & Biryani

PALACE SPECIAL PILLAU 9

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 23

GOAT 23

CHICKEN 21

SHRIMP 25

VEGETABLES 19 .

Chutneys

SWEET MANGO Chutney 3

LIME PICKLE Chutney 3

MIXED PICKLES 3

Beverages

INDIAN TEA 4

Iced or hot

COFFEE 4

MANGO LASSI 6 

LASSI 5

Yogurt drink. Sweet or salted 

MANGO JUICE 4.50

CHAI TEA 5

Indian tea with milk and spices

Children's Menu 9

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.
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	15
Chicken marinated in yogurt, garlic, ginger and very mild spices, then barbecued	
SHEEKH KEBAB	15
Ground lamb blended with special spices and herbs cooked on skewer	
MIXED GRILL	17
Combination of lamb, chicken and shrimp	
TANDOORI PRAWN MASALA	16
Tandoori prawn cooked with tomato and herb sauce ☺	
CHICKEN CURRY	15
Chicken cooked in a blend of curry sauce	
CHICKEN TIKKA MASALA	15
Diced tandoori chicken cooked with tomato and herb sauce ☺	
LAMB VINDALOO	16
Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce	
BEEF SHAHI	15
Cubes of beef cooked in a cream and almond sauce. Rich and mild ☺	
MALAI KOFTA KASHMIRI	14
Dumpling of fresh vegetables and cheese cooked in a mild almond and cream sauce ☺	
PALAK PANEER	14
Tender chunks of fresh homemade cheese in creamed spinach	
NAVRATTEN CURRY	14
Fresh vegetables cooked with curry sauce	
DAL MAHARANI	14
Black lentils with spices	
BIRYANI	
Basmati rice in a masterful blend of spices, garnished with nuts and raisins served with raita ☺	
VEGETABLES	15
LAMB	17
CHICKEN	16
SHRIMP	17

Lunch Box To Go

CHICKEN 13

Choice of one chicken, one vegetable, rice and naan

VEGETABLES 13

Choice of two vegetables, rice and naan