



APPETIZERS



All appetizers are served with Tamarind and Mint chutney.

Vegetable Samosa (2 Pieces)

Homemade triangular crispy patties stuffed with savory potatoes and peas.

\$3.50

Vegetable Pakora (5 Pieces)

Fresh cut onions and spinach fritters dipped in our house chickpea batter.

\$3.50

Alu Tikki (2 Pieces)

Potato pancakes dipped in our house chickpea batter.

\$3.50

Chicken Samosa (2 Pieces)

Homemade triangular crispy patties stuffed with savory chicken and peas.

\$3.99

Paneer Pakora (5 Pieces)

Homemade cheese sticks fried in our house chickpea batter.

\$4.99

Chicken Pakora (5 Pieces)

Tender pieces of our delicately spiced chicken and fried.

\$4.99

Vegetarian Platter

Vegetable Samosa, Vegetable Pakora, Alu Tiki and Paneer Pakora.

\$7.99

Mix Platter

Vegetable Samosa, Vegetable Pakora, Alu Tikki, Paneer Pakora, Chicken Samosa and Chicken Pakora.

\$9.99

Chicken Tandoori (4 Pieces)

Indian barbeque chicken.

\$8.99

Vegetable Masala Roll

Crispy rolls stuffed with shredded vegetables.

\$3.99

Samosa Chaat

Two vegetable Samosas served with chilled yogurt, chickpeas and chutney a popular Indian snack.

\$9.99

Tikki Chaat

Two Alu Tikkis served with yogurt, chickpeas and chutneys.

\$9.99

Papri Chaat

Crunchy, tangy, hot, sweet chickpeas and potatoes with crispy pastry wafers.

\$9.99

Chicken or Lentil Soup

\$3.99



BEVERAGES



Soft Drinks (refills)

Coke, Diet Coke, Sprite, Mello Yello, Lemonade, Iced Tea, Raspberry Iced Tea, Fanta

\$1.99

Indian Tea

Spiced Indian Tea with Milk

\$1.99

Mango Lassi

Refreshing Yogurt drink with Rose Water.

\$2.99

Indian Iced Tea

\$1.99

Regular Tea (refills)

\$1.99

Coffee (refills)

\$1.99

Milk

\$1.99

Mango Juice

\$1.99

Lassi

\$2.50

Mango Milk Shake

\$3.99

18% Gratuity is added on parties of five or more.



TANDOORI DELICACIES



Tandoori Delicacies Tandoor is a traditional Clay Oven fired by charcoal or gas in which food is cooked. This is a sealed heat cooking method by which food retains original flavor as it cooks in its own juice. Our Tandoori food is marinated in special masala (a mixture of yogurt, herbs and traditional spices.) All dishes are garnished with onions and lemon slices.

Chicken Tandoori

The "King of Kabob" Chicken legs marinated in Tandoori mixture, spices and roasted over charcoal.

\$15.⁹⁹

Shrimp Tandoori

Shrimp marinated in aromatic Tandoori sauce and roasted in tandoor. Served with a choice of chicken curry or mix vegetable curry.

\$16.⁹⁹

Chicken Tikka (White Meat)

Succulent boneless breast chicken pieces, marinated in Tandoori mixture and spices, cooked until tender. Served with a choice of chicken curry or mix vegetable curry.

\$16.⁹⁹

Palace Mix Grill

A Royal Feast! Chicken Tandoori, Chicken Tikka, Seekh Kebob and Boti Kabob. Served with a choice chicken curry or mix vegetable curry, rice and naan.

\$19.⁹⁹

Boti Kabob

Boneless tender lamb cubes marinated in Tandoori mixture, seasoned and charcoal grilled. Served with a choice of chicken curry or mix vegetable curry.

\$16.⁹⁹

Dinner For Two

Vegetable Samosa, Tandoori Chicken, Chicken Tikka, Boti Kabob, Shrimp Tandooris, Seekh Kebob and Vegetable Korma Served with a choice of Chicken or Lamb Tikka Masala. A choice of Naan or Garlic Naan & Rice.

\$45.⁹⁹

Seekh Kebob

Smooth, lean ground lamb mixed with Indian spices baked on skewers, served with a choice of chicken curry or mix vegetable curry.

\$16.⁹⁹

***Sorry, No Coupons.**



MEAT & SEAFOOD



Curry

Curry is made by a combination of onion, ginger, garlic, turmeric, cumin and other herbs and spices to produce a flavorful blend, which can be adjusted to your taste.

Chicken: \$10.99 Shrimp: \$12.99

Lamb: \$11.99 Fish: \$12.99 Goat: \$11.99

Tikka Masala

All time most popular colorful dish. Meat has been marinated and cooked on skewers in a Tandoor and sauteed in our house special masala with fresh tomatoes, bell peppers and onions. Perfect for First-Timers.

Chicken: \$11.99 Shrimp: \$13.99

Lamb: \$12.99 Fish: \$12.99

Shahi Korma

A royal dish, Korma is the definitive mild curry. Meatcooked in a curry cream sauce with cashews and raisins. Perfect for first-timers.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Jalfrezi

Pieces of meat cooked with fresh carrots, potatoes, cauliflower & peas, with Indian spices.

Chicken: \$10.99 Shrimp: \$12.99 Lamb: \$11.99

Fish: \$12.99.

*If you prefer your food spiced (mild, medium, hot or extra-hot)
Please let your server know. We also offer gluten free dishes.*

Vindaloo (Hot)

The Vindaloo was originally a Portuguese dish but made its way to Goa. The term vindaloo is really indicative of the strength or heat of the Curry. It has diced potatoes in the sauce along with the chosen meat. Designed for the brave and hearty souls.

Chicken: \$11.99 Shrimp: \$13.99

Lamb: \$12.99 Fish: \$12.99 Goat: \$11.99

Do-Piazza

Meat pieces cooked with shredded onions and spices in a curry sauce.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Makhani

It's mouth watering secret lies in the careful marination of boneless pieces of chicken or lamb cooked over low heat in a charcoal Tandoor oven and then finished off with a creamy mild tomato flavored sauce.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Rogan Josh

Originally, a Kashmiri dish, but is equally at home in Northern India. An authentic Rogan Josh will be made with lamb at its most elaborate and contains dozens of spices. It is a medium strength yogurt based curry.

Chicken: \$11.99 Lamb: \$12.99

Chicken Manchurian

Chicken with flour coating sauteed with garlic, chilies and manchurian sauce.

Chicken: \$12.99

Madras (Hot)

Madras is a city in Southern India. Just as the city of Madras sizzles in the fiery hot sun, so does this dish. Meat cooked in a fiery hot curry sauce with fresh onions and tomatoes.

Chicken: \$11.99 Shrimp: \$13.99

Lamb: \$12.99 Fish: \$12.99 Goat: \$11.99

Ka-Rara

A spicy curry made with roasted coconut, red chillies, curry leaves, cumin and coriander seeds.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Saag (Palak)

Saag is a general term for tender green leaves such as spinach, mustard greens and fresh fenugreek leaves. Delicate flavored garden fresh spinach cooked with green herbs and spices - an exotic delight.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Kashmari

A mild fruity dish. Meat sauteed with fresh tomatoes, onions, and green peas with a touch of mango flavor.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Krahi

Juicy spiced meat stir-fried in a Karahi with fresh onions, tomatoes, ginger, garlic and green peppers with curry spices.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99

Mushrooms

Meat prepared with garden fresh mushrooms in a tomato sauce.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99



BIRYANI SPECIALS



Biryani originated in Persia and at its simplest, was rice and meat baked together in the oven. The cooks took to the Moghul emperors the Biryani and transformed it into a courtly delicacy by adding aromatic spices and other exotic ingredients. Biryani is a rice dish, cooked together with whatever meat or vegetable it is ordered with. The meat and vegetables are pre-cooked and then mixed with the pillau rice. Pillau rice is rice cooked with saffron, green peas, and onions, bell peppers and tomatoes.

Chicken: \$11.99 Shrimp: \$13.99 Lamb: \$12.99 Vegetable: \$11.99 Goat: \$12.99

Peas Pillau: \$8.99 Mushroom Pillau: \$8.99 Palace Special: \$14.99



BALTI SPECIALTIES



Balti is a style of cooking that developed in Birmingham, UK. Some say Balti described the cooking pot and others say it refers to a style of cooking that evolved in Baltistan, somewhere on the Northwest frontier. The Balti is a meal in itself, which contains both meat and vegetables and is eaten straight from the Karahi. Each Restaurant jealously guards its own special Balti recipes; but spices like cumin, coriander, cloves, cassia bark and ginger are typically used. Only fresh diced chicken breast or fresh diced lamb are used in our Balti dishes. All Balti dishes are cooked in white wine with fresh onions, tomatoes, green peppers, and finest herbs and spices. Gently garnished with coriander and served in a Balti. Enjoy!

Chicken: \$13.99 Shrimp: \$15.99 Lamb: \$14.99

Dhamaka Balti (Extra Hot)

Meat cooked with fresh chillies & bell peppers, onion & tomatoes.

Palak Balti

Meat cooked with spinach, onion tomatoes & bell peppers.

Bhuna Balti

Meat cooked to perfection with cauliflower, green peas, onion tomatoes & bell peppers.

Chicken, Shrimp & Mushroom Balti

Chicken and shrimp cooked with fresh mushrooms.

\$14.99

Lamb, Shrimp & Mushroom Balti

Lamb and shrimp cooked with fresh mushrooms.

\$14.99

Chili Balti

Meat cooked with bell peppers, onion, & ginger in a tomato based sauce.

Masala Balti

Meat cooked in a Masala sauce with onions, tomatoes, & bell peppers.

Mushroom Balti

Meat cooked with fresh mushrooms with onions, tomatoes & bell peppers.

Chana Balti

Meat cooked with garbanzo beans, onions, tomatoes & bell peppers.

Chicken, Meat, Shrimp & Mushroom Masala Balti

Chicken, lamb, shrimp and mushrooms cooked with in a Masala sauce.

\$15.99



VEGETARIAN BALTI SPECIALTIES



Paneer Masala Balti

Homemade pieces of cheese, onion, tomatoes & bell peppers cooked with very hot spices.

\$13.99

Paneer Chilli Balti

Cheese with onion, tomatoes & bell peppers.

\$13.99

Mixed Vegetable Balti

Fresh carrots, potatoes, cauliflower, green peas, onion, bell peppers, tomatoes.

\$11.99

Vegetable & Palak Balti

Fresh vegetables with spinach, onion, tomatoes & bell peppers.

\$12.99

Mushroom Masala Balti

Mushrooms with potatoes, onion, tomatoes & bell peppers in a Masala sauce.

\$12.99

Alu Chana Balti

Garbanzo beans and potatoes with onion, tomatoes & bell peppers.

\$12.99

Vegetable, Mushroom & Palak Balti

Fresh vegetables with mushrooms, spinach, onion, tomatoes, & bell peppers.

\$13.99



VEGETARIAN SPECIALTIES



Chana Masala

A North-Indian specialty, chickpeas tempered with ginger and garlic.

\$8.99

Alu Matter

Fresh green peas and potatoes cooked in a flavorful sauce.

\$8.99

Bombay Alu

Potatoes cooked in onions, tomatoes, ginger and garlic in sauce.

\$8.99

Dal Makhani

Creamy lentils prepared with fresh onions, ginger, and garlic.

\$8.99

Dal

Lentils prepared with fresh onions, ginger, garlic and tomatoes.

\$8.99

Chana Palak

Delicately flavored spinach covered with chickpeas.

\$9.99

Alu Palak (Saag)

Delicately flavored spinach cooked with potatoes.

\$9.99

Mixed Vegetables

Assortment of garden fresh vegetables cooked in herbs and spices.

\$9.99

Kadi Pakora

Crispy chickpea fritters in a tangy yogurt gram flour curry seasoned with spices.

\$10.99

Vegetable Madrasi (Hot)

Mixed vegetables coated in fiery hot sauce.

\$10.99

Mushroom Veggie Masala

Fresh seasoned vegetables sauteed with onions and bell peppers in a tomato sauce and finished off with mushrooms.

\$10.99

Malia Kofta

Minced vegetable balls simmered in rich sauce and garnished with cashews and raisins.

\$10.99

Vegetable Korma (Nav Ratan Shahi Korma)

Garden fresh vegetables sauteed with fresh herbs and spices in a light creamy sauce with cashews and raisins.

\$10.99

Matter Paneer

Fresh green peas and pieces of homemade cheese in mild sauce.

\$10.99

Palak Paneer (SAAG)

Garden fresh spinach, green herbs cooked with homemade cheese.

\$10.99

Paneer Masala

Pieces of homemade cheese cooked in house special Masala with sliced onions, tomatoes and bell peppers.

\$10.99

Vegetable Jalfrezi

Garden fresh vegetables with pieces homemade cheese in curry spices.

\$10.99

Panner Shahi Korma

Pieces of homemade cheese cooked in light creamy sauce garnished with cashews and raisins.

\$10.99

Paneer Makhani

Homemade cheese cooked in fresh tomato sauce with light cream.

\$10.99

Paneer Karara

A spicy creamy curry made with roasted coconut, red chillies and paneer.

\$10.99

Paneer Kashmiri

Pieces of homemade cheese cooked with tomatoes, onions and green peas with a hint of mango flavor.

\$10.99

Alu Gobi

Mouth watering blend of cauliflower and potatoes seasoned to perfection.

\$10.99

Bangan Bhartha

Charcoal baked eggplant peeled and cooked with tomatoes, onions and green peas.

\$10.99

Mushroom Masala

Fresh cut mushrooms cooked with potatoes, tomatoes and onions in a tomato sauce.

\$9.99

Bhindi Masala (only during season)

Fresh Okra sauteed in onions and tomatoes.

\$12.99

Paneer Krahi

Pieces of homemade cheese cooked with bell peppers, onions & tomatoes.

\$13.99

Gobi Manchurian

Cauliflower florets with flour coating sauteed with garlic, chilies and manchurian sauce.

\$12.99

Vegetarian Dinner For Two

Appetizer Mixed platter. Served with Palak Paneer, Vegetable Korma, Naan or Garlic Naan and Rice and Kheer.

\$35.99

***Sorry, No Coupons**



TANDOORI BREADS



Our breads are baked to order in our authentic tandoori clay oven.

Tandoori Chapati

Whole wheat bread.

\$1.99

Naan

Soft white flour bread.

\$1.99

Onion Kulcha

Naan stuffed with onions and cilantro.

\$2.99

Garlic Naan

Naan topped with fresh garlic and cilantro.

\$2.99

Ginger Naan

Naan topped with fresh ginger and cilantro.

\$2.99

Paneer Naan

Homemade cheese and cilantro filled in Naan.

\$2.99

Alu Naan

Super fine flour Naan stuffed with potatoes.

\$2.99

Lamb Naan

Naan filled with lamb, fresh ginger, onions and cilantro.

\$3.99

Palace Special Bread

Naan filled with delicately spiced chicken, onion and cheese.

\$4.99

Pashwari Naan

Naan stuffed with coconut and raisins.

\$3.99

Batura

Deep fried puffed leavened bread.

\$2.99

Puri

Deep fried puffed light bread.

\$2.99

Paratha

Unleavened layered whole wheat bread.

\$3.99



ACCOMPANIMENTS



Papadum (2 Pieces)

Crispy Lentil Wafers.

\$1.99

Mixed Pickles

Spicy Hot Pickles.

\$1.99

Mint, Tamarind, or Mango Chutney

\$1.99

Raita

Yogurt with cucumbers, carrots and tomatoes.

\$1.99

Salad

Onions, lemon, cucumbers, tomatoes.

\$3.99



DESSERTS



Kheer

A famous Indian Rice Pudding garnished with pistachios.

\$2.99

Kulfee

Homemade Ice Cream from reduced milk with almonds and pistachios.

\$3.99

Ice Cream

Homemade Mango, Pistachio or Vanilla Ice Cream.

\$4.99

Gulab Jaman

Deep fried Milkballs in sweet syrup.

\$2.99

Mango Fruit Pudding

Homemade Mango pudding mixed with assorted fruits.

\$3.99

Mango Melba

A great mango ice cream sundae.

\$5.99

Mango Cake (2 Pieces)

Homemade cake with mango.

\$1.99