

PEHLA KADAM (APPETIZERS)

BHEL PURI	6
<i>Crunchy, crispy "puffed rice" with potatoes, onions, tomatoes, chickpeas, and chutney</i>	
CHAT PAPADI	6
<i>Crunchy, crispy "Chips" with potatoes, onions, tomatoes chickpeas, and yogurt</i>	
ALOO TIKKI WITH CHOLE	7
<i>Stuffed potato patties covered with spiced chick peas</i>	
SAMOSA	Vegetables 4
<i>Spiced potato and peas or minced lamb in a lightly fried pastry shell</i>	Meat 5
VEGETABLE PAKORAS	5
<i>Assorted fresh vegetable fritters</i>	
MIRCHI PAKORA	6
<i>Lightly battered fried green chilies</i>	
CHICKEN PAKORA	6
<i>Lightly battered fried chungen fingers</i>	
PANEER PAKORAS	6
<i>Lightly battered fried homemade cheese cubes</i>	
ASSORTED PAKORAS	8
<i>Mixture of Vegetable, Paneer & Mirchi Pakoras</i>	
SHRIMP PURI	8
<i>Stir fried Shrimp stuffed inside a Puri</i>	
TANDOORI WING (PUNJABI STYLE)	6
<i>Chicken Wing marinated in Spicy Indian Batter</i>	
PANEER LETTUCE WRAP	8
<i>Diced Paneer cooked with tomatoes and soy sauce served with pieces of lettuce</i>	
PALACE FEAST	9
<i>Assortment of Pakoras, Samosas, and Seekh Kabab</i>	
PANEER 65	7
<i>Panner marinated in ginger garlic paste, deep fried, and finished off by stir frying with mustard seeds and curry leaves</i>	

SHORBA KA PATELA SE

TOMATO SOUP	4
MULLIGATAWNY SOUP	4
CHICKEN SOUP	4

INDO-CHINESE

CHILI PANEER	8
<i>Indian Cheese stir-fried in a chilli garlic sauce</i>	
CHILI CHICKEN	8
<i>Chicken stir-fried in a chili garlic sauce</i>	
VEGETABLE MANCHURIAN	7
<i>Vegetable dumplings in a spicy chili garlic sauce</i>	

TANDOOR-KI-SALAKHON-SE

(Only FULL ORDER entrees plus half tandoori chicken are served with your choice of plain naan or rice)

TANDOORI CHICKEN <i>Roasted chicken that has been marinated in yogurt and spices</i>	Half order 12	Full order 17
CHICKEN TIKKA <i>Small pieces of chicken that are marinated in spices and yogurt</i>	Half order 9	Full order 14
CHICKEN TIKKA ACHARI <i>Chicken that has been marinated in the house special marinade consisting of pickle and spices</i>	Half order 9	Full order 14
CHICKEN MALAI <i>A cream cheese marinade for broiled boneless chicken</i>	Half order 9	Full order 14
SHEEK KEBAB <i>Seasoned minced lamb rolls skewered and chargrilled</i>	Half order 9	Full order 15
RAAN KEBAB <i>Succulent broiled Lamb pieces marinated in herbs n spices</i>		Full order 16
PANEER TIKKA <i>Homemade cubes of cheese marinated in exotic spices and roasted in our Tandoor</i>	Half order 9	Full order 14
VEGETARIAN SIZZLER <i>Assortment of Veggies stirfried in a tomato paste and served on a sizzler</i>		Full order 14
FISH TIKKA <i>Seasonal Fish delicately spiced and roasted</i>		Full order 15
TANDOORI SHRIMP <i>Shrimp marinated in yogurt and spces</i>		Full order 15
PALACE COMBO <i>Assortment of Chicken Tikka, Tandoori Chicken, Raan Kebab, Sheek Kebab, Fish Tikka, and Tandoori Shrimps</i>		Full order 20

SPECIALS

(All entrees are served with your choice of plain naan or rice)

ROGAN JOSH <i>Traditional kashmir style lamb curry cooked in oil, cumin, cloves, cinnamon, ginger, garlic, and yogurt</i>	15
EGG CURRY <i>Boiled pieces of Egg in a mild flavored curry</i>	14
SHRIMP GOAN CURRY <i>Shrimp cooked in a coconut and mustard seed sauce</i>	15
SEEKH KEBAB MASALA <i>Seekh Kabab sauteed with onions, tomatoes, and bellpeppers</i>	15
CHICKEN AFGHANI KORMA <i>Chicken cooked in a cream almond based sauce and mango chutney</i>	14

Gratuity of 18% will be added to tables of 5 and more

SHEZADE-KE-BAGECHE-SE

(All entrees are served with your choice of plain naan or rice)

METHI MALAI MUTTER	12
<i>Shredded paneer in a creamy sauce flavored w/ fenugreek leaves</i>	
SAAG	12
<i>Spinach cooked in a garlic sauce</i>	
BAIGAN BHARTA	12
<i>Roasted Eggplant, tomatoes, onions and spices simmered together</i>	
KOFTA DUM ANARI	12
<i>Cheese stuffed potatoes in a mild Tomato sauce.</i>	
NAVRATTAN KORMA	12
<i>Garden Vegetables cooked with nuts and raisins in a mild gravy</i>	
ALOO GOBI	12
<i>Fresh potatoes and cauliflower cooked in spices</i>	
MUTTER MUSHROOM	12
<i>Mushroom cooked with fresh peas</i>	
BHINDI MASALA	12
<i>Okra sauted with onions and tomatoes .</i>	
TADKA DAL	12
<i>Yellow lentils cooked w/ tomato and spices.</i>	
MALAI KOFTA	12
<i>Potato and cheese balls in a rich creamy sauce</i>	
CHANNA PINDI	12
<i>Chickpeas and potatoes cooked in a sauce rich with spices</i>	
DAL MAKHANI	12
<i>Lentil cooked in a ginger flavored creamy sauce with butter</i>	
SHAHI PANEER	13
<i>Homemade cheese chunks in a rich creamy almond sauce</i>	
MUTTER PANEER	13
<i>Homemade cheese and peas cooked in a mild, tomato sauce</i>	
JEERA ALOO	12
<i>Dry potatoes cooked with cumin seed</i>	
VEGETABLE MAKHANI	12
<i>A traditional punjabi curry sauce made with the mixture of butter, tomato puree and various spices</i>	
VEGETABLE JALFERZI	12
<i>A dry,thick sauce in which veggies are cooked in oil and lemon juice and infused with peppers, onions, and tomatoes</i>	
VEGETABLE KADAHI	12
<i>A dry, thick sauce in which veggies are cooked on wok and infused with peppers, onions, tomatoes, and fenugreek leaves</i>	

DAWAT-E-KHAAS

RAJA SAHIB KI THALI	19
<i>Tandoori chicken, samosa, fresh vegetable of the day, naan, rice, raita, and dessert choice of : Chana or Dal and Chicken or Lamb Curry</i>	
RANI SAHIBA KI THALI	17
<i>Veg Samosa or Veg pakora, 2 vegetables of the day, naan, rice, raita, and dessert choice of Channa or Dal</i>	

CURRIES

PANEER \$ 13 CHICKEN \$14 LAMB \$ 15
GOAT \$ 15 FISH \$ 15 SHRIMP \$ 15
(All entrees are served with your choice of plain naan or rice)

VINDALOO

A traditional goan spicy dish with a blend of red chilis, tamrind, ginger, cumin and mustard seeds

TIKKA MASALA (Chicken or Paneer only)

A curry dish with chicken or paneer that is served in a rich red, creamy, lightly spiced, tomato-based sauce

SAAGWALA

A curry dish cooked with spinach in a rich creamy flavor

PASANDA

A mild curry dish made with almond paste

DO PYAZA

A spicy curry made of simmering onions

MADRAS

A spicy south Indian curry made with curry leaves, dried roasted spices

JHALFAREZI

A dry, thick lemony sauce in which meat or veggies are cooked in oil and lemon juice and infused with peppers, onions, and tomatoes

KADAH

A dry, thick sauce in which meat is cooked in wok and infused with peppers, onions, tomatoes, and fenugreek leaves

MAKHANI

A traditional punjabi curry sauce made with the mixture of butter, tomato puree and various spices

CURRY

A simple classic medium spiced brown, gravy-like sauce

MAHAK-E-BASMATI

BIRYANI

Fine Basmati Rice flavored with Nuts, Spices, and with your choice of meat or vegetables

VEGETABLE	12
CHICKEN	14
LAMB	15
GOAT	15
SHRIMP	15
FRIED RICE (With Egg or Without Egg)	13
PEAS PULAO	6
RICE PLAIN	2

RAJA-SAHIB-KI-CHAKKI-SE

NAAN

Leavened soft bread made with flour dough and baked in the tandoor

PLAIN	2
CHEESE	4
GARLIC	4
ONION	4
PESHAWARI <i>Raisins & nuts</i>	5
BULLET <i>Chilis and onions</i>	5
KEEMA <i>Naan stuffed with ground lamb</i>	6
CHICKEN <i>Naan stuffed with boneless pieces of chicken</i>	5
BREAD BASKET <i>GARLIC, BULLET & ONION NAAN & ROTI one of each (No substitutions)</i>	12

PARATHA

Multi-layer buttered whole wheat bread

PLAIN	4
PODINA <i>Mint</i>	5
ALOO <i>Spiced potatoes and peas</i>	5

KULCHA

Round shape Naan stuffed with:

VEGETABLE <i>Potatoes and Peas</i>	5
PANEER <i>Homemade cheese</i>	6
ONION	6
TANDOORI ROTI <i>Plain Whole Wheat Bread</i>	3
POORI OR BHATURA <i>Famous Indian Balloon Bread</i>	4

SATH-SATH

KACHUMBAR	4
ONION TOMATO RAITA	3
MIXED PICKLES	2
MANGO CHUTNEY	3

RED WINE

Cabernet	6	24
Merlot	6	24
Pinot Noir	6	24
Malbec	6	24
Rioja	6	24
Port	6	24

WHITE WINE

Chardonnay	6	24
Sauvignon Blanc	6	24
Riesling	6	24
Pinot Grigio	6	24

CHAMPAGNE

Martini & Rossi Asti split	6
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MARGARITAS (\$7)

Regular

Tequila & sweet 'n sour

Mango

Tequila, mango liqueur, mango juice & sweet 'n sour

Top Shelf

Tequila, amaretto, Grand Manier & sweet 'n sour

BEER

Indian:

Taj Mahal	7
Kingfisher Small	4
Kingfisher Large	7

Imported:

Heinekin	4
Heinekin Lite	4
Corona	4
Stella Artois	4

Domestic:

Miller Lite	3
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MARTINIS (\$7)

Cosmopolitan

Sour Apple

Mangotini

Pomegranate

Dirty

PALACE SPECIALS (\$7)

Mango Tango

Rum, mango juice & creme of coconut

Mumbai Smash

Vodka and mango lassi

Pina Colada

Rum, pineapple juice & creme of coconut

Indian Sunrise

Tequila, mango juice & orange juice

Chennai

Vodka, cranberry juice & orange juice

Blended Scotch:

Chivas Regal	7
Black Label	7

Single Malt Scotch

Glenfiddich 12 year old	7
Macallan 12 year old	8

Whiskey:

Jack Daniels	7
Crown Royal	7

Vodka:

Absolut	6
Ketel One	7

Rum:

Bacardi	6
Captain Morgan Spiced Rum	6
Malibu Coconut Flavor	6
Malibu Mango Flavor	6

Tequila:

El Jimador	6
Patron	7

Gin:

Tanqueray	6
Bombay Sapphire	6

Cognac:

VSOP Courvoisier	6
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Liquers:

Grand Marnier	6
Disaronno Amaretto	6
Baileys Irish Crème	6

Beverages

Coke, Diet Coke, Sprite	1.50
Lemonade	1.50
Unsweet Tea	1.50
Sweet Tea	1.50
Arnold Palmer	1.50
Thumbs Up / Limca / Masala Soda	3
Mango / Sweet / Salty Lassi	4
Mango / Pineapple / OJ / Cran Juice	2
Coffee	2
Indian Tea	2
Madras Coffee	3

Deserts:

Gulab Jamun	3
<i>Milk dumplings deep fried served in a warm, sweet syrup</i>	
Ras Malai	3
<i>Steamed homemade indian round cheese served in a cold milky sauce</i>	
Pista Kulfi	3
<i>Pistachio Ice cream</i>	
Mango Kulfi	3
<i>Mango Ice Cream</i>	
Kheer	3
<i>Indian style rice pudding served cold</i>	
Fruit Cream	3
<i>Mixed fruits in a sweet creamy sauce</i>	