

Appetizers

Meat Platter

Meat Samosa, chicken pakora, fish pakora, & papadam -8.95

Fish or Chicken Pakora

Tender strips of mildly spiced fish or chicken dipped in lentil flour batter & deep-fried -6.95

Meat Samosa

Crisp turnover stuffed with ground lamb, peas, & spices. 2 pieces -6.95

Tandoori Assorted App.

Tandoori chicken, chicken tikka, & lamb boti kebab -11.95

Pakora

Spinach & onion fritters. 5 pieces -3.95

Vegetable Samosa

Crisp turnover stuffed with potatoes, peas, & spices. 2 pieces -4.50

Vegetarian Platter

Vegetable pakora, aloo tikki, samosa, cheese pakora, & papadam -8.95

Cheese Pakora

Homemade cheese & vegetable fritters. 2 pieces -4.50

Aloo Tikki

Spiced mashed potato coated in batter & deep fried. 2 pieces -4.50

Bhel Puri

Mixture of crispy rice with potatoes, chickpeas, peppers & cilantro mixed with yogurt, mint & tamarind sauce -5.95

Chat Papri

A mixture of crispy noodles with potatoes, chick peas, pepper & cilantro mixed with yogurt, mint & spices -5.95

Chat Samosa

A deep-fried, cone-shaped pastry filled with seasoned potatoes & peas. Served with chick peas, yogurt, onions & mint chutney -6.95

Shrimp Pakora

Succulent. deep-fried shrimp in light spiced chick pea batter mix -8.95

Pani Puri

Wheat filled hollow balls stuffed with potatoes & chick peas -4.95

Shrimp Puri

Wheat ball fried & filled with shrimp masala & spices -7.95

Mix Plates

Veggie platter & meat platter combined -13.95

Side Orders

Raita

Refreshing homemade yogurt with grated cucumbers & herbs -2.95

Roasted/Fried papad

Thin & crispy wafers made from lentil flour with black pepper -1.95

Mango Chutney

Sweet & mildly spiced mangoes & herbs -2.50

Masala Papad

Thin & crispy spiced lentil wafer topped with tomatoes, onions, & herbs -2.50

Mint Chutney

Tangy mint sauce -2.50

Condiment Tray

Mango chutney, mint chutney, raita & tamarind sauce. Served with Naan -8.95

Plain Yogurt

Homemade plain yogurt -1.95

Soups

Lentil Soup

Traditional Indian soup made with delicately spiced lentils (puréed) -3.95

Coconut Soup

Coconut, cream, & pistachio (sweet) -3.95

Tomato Soup

Tomato, cream, & spices. Topped with croutons -3.95

Chicken Soup

~Boneless chicken w/ herbs & spices -3.95

Salads

Fresh Salad

Lettuce, tomato, cucumber, & onion salad with lemon & herbs -5.95

Bean Salad

Kidney beans, chick peas, fava beans, white beans, tomatoes, & onions with extra virgin olive oil & dressing -5.95

Kachumber

Diced cucumbers, tomatoes, onions, & cilantro with a touch of tangy sauce -5.95

Sabzian Specialties

(Veg) 14.95 each

(V)= Vegan

Kashmiri Capsicum

Green peppers stuffed with potatoes, paneer & cooked in a mild cream sauce

Nav Rattan Korma

Garden fresh vegetables cooked in a cream sauce & a special blend of spices. Sprinkled with nuts

Malai Kofta

Mashed vegetables with mixed paneer balls served in a spiced tomato & cream sauce

Shahi Paneer

Shredded homemade cheese cooked with peas, tomatoes, ginger, garlic & spices

Palak Paneer

Deliciously cooked spinach with homemade Indian cheese cubes cooked in mild spices & herbs

Mix Veg Curry (V)

Mixed vegetables cooked in a deliciously spiced tomato & herb sauce

Matar Paneer

Homemade cheese cooked with green peas

Aloo Baingan (V)

Potatoes & eggplant sautéed with ginger, garlic & freshly ground spices

Paneer Dopeaza

Cubes of homemade cheese cooked with tomatoes, yogurt, spices & herbs

Veg. Tikka Masala

Mixed vegetables tikka masala

Dall Makhini

Slow simmered black lentils sautéed in butter with fresh garlic, ginger & tomatoes

Eggplant Bharta (V)

Whole eggplant baked in our clay oven, mashed & sauteed with garlic, peas, onions & tomatoes

Bhindi Masala (V)

Fresh cut okra sautéed with onions, tomatoes & spices

Veg. Vandaloo (V)

Garden fresh mixed vegetables cooked in a tangy, hot curry sauce

Aloo Matar Tamatar (V)

Potatoes, peas & tomato curry

Aloo Gobi (V)

Cauliflower, potato & spices

Tarka Dall (V)

Yellow lentil with garlic, ginger & spices

Channa Saag (V)

Chickpeas cooked with spinach, herbs & spices

Potato Curry (V)

Potatoes sautéed in a wok with tomatoes & ginger, cumin & fenugreek, herbs & spices

Veg. Mango (V)

Fresh vegetables cooked with sweet & sour mangoes, spices & herbs with a touch of ginger

Mushroom Broccoli(V)

Fresh mushrooms & broccoli sautéed in a wok with onions, tomatoes & green peppers with fresh herbs & spices

Paneer Tikka Masala

Homemade cheese cubes cooked in a creamy tomato sauce with onions & peppers

Paneer Makhani

Homemade cheese cubes cooked in creamy tomato & coconut

Paneer Buter Masala

Homemade cheese cubes cooked in spices, tomato sauce & butter with spices

Kaju Korma

Cashews cooked in creamy sauce & herbs

Channa Masala (V)

Chick peas & diced potatoes cooked with ginger, garlic & spices

Aloo Palak

Potatoes & spinach cooked with ginger, garlic & herbs

Kashmiri Rajma (V)

Red kidney beans, slow cooked with onions & garlic with rich kashmiri spices

Paneer Bhurji

Homemade shredded cheese cooked with tomatoes, onions, peppers & spices

Paneer Krahi

Homemade cheese cubes sautéed in a wok with onions, peppers, tomatoes, ginger, garlic & herbs

All entrees are served with one serving of basmati rice and one serving of papadam/union chutneyg

Combination Dinners

Vegetarian Thali

Samosa, Channa Masala, Raita, Saag Paneer, Malai Kofta, Raita, Rice, Coconut or Lentil soup, choice of bread (Paratha, Pooori or Roti) & choice of dessert - 23.95

Non-Vegetarian Thali

Meat Samosa, Lamb Curry, Chicken Korma, Shrimp Saag, Raita, Rice, Coconut or Lentil soup, choice of bread (Paratha, Pooori or Roti) & choice of dessert - 24.95

All of our food is cooked with various different spices and we are not responsible for any allergens

Chicken Specialties

15.95 each

Chicken Tikka Masala

Boneless marinated chicken broiled in a tandoori oven & then smothered in a creamy tomato sauce with onions & bell peppers

Chicken Curry

Boneless chicken cooked in heavenly curry sauce, seasoned to your taste

Chicken Jalfrazie Curry

Chicken cooked with green vegetables & onions

Chicken Badam Korma

Shredded homemade cheese cooked with boneless, mild chicken curry cooked with cream & nuts

Chicken Bhuna

Chicken breast marinated in our special blend of spices & sauteed with mushroom & broccoli

Chicken Mango

Chicken cooked with spices, mango, bell peppers & broccoli

Chicken Krahi

Chicken morsels sauteed in a wok with ginger, onions, colored peppers, tomatoes & spices

Chicken Vegetable

Chicken cooked with cauliflower, carrots, potatoes & peas

Achari Chicken Curry

Boneless chicken cooked with hot mixed pickles

Chili Chicken

Boneless chicken pieces cooked with green peppers, onions, ketchup & soy sauce

Lemon Chicken

Boneless chicken cooked with fresh ginger, lemon, garlic & spices

Chicken Makhni

Roasted chicken cooked with cream and coconut sauce

Chicken Saag

Boneless chicken curry cooked with spinach

Chicken Vandallo

Boneless chicken curry cooked with potatoes & hot spices

Butter Chicken

Barbecue boneless chicken served in a butter cream sauce flavored with herbs & spices

Chicken Kashmiri

Chicken breast cooked with almonds, cashews & cream sauce

Chicken Rogan Josh

Slow-simmered curry chicken cooked in a creamy cashew nut & mint sauce

Methi Chicken

Boneless chicken pieces cooked with onions & fenugreek

Chana Chicken Masala

Chicken cooked with chickpeas, onions, tomatoes & spices

Chicken Madras

Homemade cheese cooked with green peas

Lamb Specialties

16.95 each

Lamb Krahi

Diced lamb sauteed in a wok with onion, pepper, tomato, ginger, garlic & herbs

Lamb Vandaloo

Lamb curry cooked with potatoes & hot spices

Lamb Tikka Masala

Tender pieces of lamb roasted in a clay oven, then simmered in a tomato & cream sauce

Lamb Bahaar

Tender pieces of lamb cooked with pieces of eggplant & spices

Lamb Saag

Tender pieces of lamb cooked with deliciously spiced spinach & herbs

Lamb Vegetable

Lamb cooked with cauliflower, carrots, potatoes & peas

Lamb Korma

Mild lamb curry cooked in cream with nuts

Lamb Chana Masala

Lamb with chickpeas & spices

Lamb Curry

Lamb cooked in curry sauce

Keema Matar

Specialty from North India: minced lamb & peas cooked with fresh herbs

Lamb Mango

Lamb cooked with mango & broccoli

Lemon Lamb

Chunks of lamb cooked with fresh ginger, lemon, garlic & spices

Lamb Jaffrazie

Lamb cooked with green peas, onions, bell peppers & tomatoes

Lamb Rogan Josh

Slow-simmered lamb curry cooked in a creamy cashew nut mint sauce

Lamb Madras

Spicy lamb cooked with coconut, mustard, & red chili leaves

Achari Lamb Curry

Boneless lamb cooked with hot pickled curry sauce

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Tandoori Specialties

The Tandoor is a clay oven, which is fired with natural wood charcoal. All meats, poultry & seafood stay immersed in special marinades overnight, They are then skewered and broiled in the Tandoor. The Tandoor is also employed to turn out a most exciting variety of fresh homemade breads. Tandoori specialties come spiced between mild & medium.

Tandoori Chicken Tikka

Boneless breast of chicken marinated in our special recipe & broiled to perfection in the Tandoor - 16.95

Seekh Kabab

Minced lamb with chopped ginger, onions & herbs cooked in our clay oven - 16.95

Boti Kabab

Cubed pieces of lamb marinated in yogurt, herbs & spices, cooked in tandoor - 16.95

Tandoori Chicken

Chicken marinated in yogurt & freshly ground spices & cooked in the tandoor. (4 pcs) Half - 13.95 (6 pcs) Full - 17.95

Salmon Fish Tikka

fresh salmon marinated in aromatic herbs & spices, then broiled in the tandoor - 17.95

Tandoori Mix Grill

Tandoori chicken, seekh kabab, chicken tikka & boti kabab - 22.95

Tandoori Shrimp

Shrimp marinated with spices & herbs & cooked in the Tandoor - 18.95

Sea and Tandoor Mix

Shrimp, fish & scallops marinated in yogurt & special tandoori sauce- 22.95

Tandoori Lamb Chops

Juicy lamb chops marinated in ginger & garlic - 22.95

Tandoori Tikka Salad

A platter of fresh greens topped with grilled chicken, tomato & egg wedges. - 13.95

Seafood Specialties

Shrimp Masala

Shrimp cooked with green vegetables, onions, tomatoes - 16.95

Shrimp Vandaloo

Shrimp cooked with hot spices & potato -16.95

Fish Tikka Masala

Pieces of fresh salmon roasted in our clay oven & simmered in a tomato & cream sauce - 16.95

Shrimp Krahi

Shrimp sautéed in a wok with onion, bellpepper, tomato, ginger, garlic & herbs -16.95

Fish Krahi

Fish sautéed in a wok with onion, bellpepper, tomato, ginger, garlic & herbs -16.95

Scallop Krahi

Scallops sautéed in a wok with onion, bell pepper, tomato, ginger, garlic & herbs -19.95

Shrimp Goan Curry

Shrimp simmered in a curry sauce with coconut milk, spiced to your taste. A specialty from Goa - 16.95

Fish Masala

Boneless fish marinated in spicy yogurt Cooked with delicious gravy, onions & green peppers - 16.95

Scallop Masala

Boneless scallops marinated in spicy yogurt Cooked with delicious gravy, onions & green peppers - 19.95

Fish Vandaloo

Boneless fish cooked with potatoes & hot spices -16.95

Scallop Vandaloo

Boneless scallops cooked with potatoes & hot spices -19.95

Shrimp Saag

Shrimp curry cooked with spinach - 16.95

Fish Saag

Fish curry cooked with spinach - 16.95

Shrimp Malai

Shrimp cooked with mushrooms, cream, & coconut - 16.95

Scallop Korma

Scallops cooked with cream & nuts - 19.95

Shrimp Tikka Masala

Marinated shrimp broiled in creamy tomato sauce w/ onions & bell peppers - 16.95

Seafood Vandaloo

Shrimp, fish, scallops & potatoes - 19.95

Scallop Tikka Masala

Marinated scallops broiled in creamy tomato sauce w/ onions & bell peppers - 19.95

Shrimp Bhuna

Shrimp cooked with broccoli, onion, bellpepper, tomatoes & spices - 16.95

Shrimp Vandaloo

Shrimp cooked with hot spices & potato -16.95

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Lunch Specials

(Served Mon-Fri 11:30- 2:30, Sat 12- 2:30)

All luncheon items are served with one serving of the following: Fresh onion chutney, rice, papadam & spiced iced tea.

Meat Luncheon

Chicken Curry

Chicken curry -10.95

Chicken Korma

Chicken with cream, coconut, & almonds -10.95

Chicken Tandoori

Chicken tandoori -10.95

Lamb Curry

Lamb Curry -11.95

Lamb Vandaloo

Very hot lamb curry with potato -11.95

Shrimp Curry

Shrimp Curry -11.95

Tandoori Lunch (Low cal)

Tandori chicken & fish tikka serve with rice & naan -14.95

Chicken Saag

Chicken with spinach -10.95

Chicken Vandaloo

Very hot chicken curry with potatoes -10.95

Lamb Saag

Lamb with spinach -11.95

Lamb Korma

Lamb with cream, coconut, & almonds -11.95

Keema Curry

Ground lamb curry -11.95

Shrimp Korma

Shrimp with cream coconut, & almonds -11.95

Seafood Special Lunch

Scallops & shrimp korma with rice & naan -16.95

Buffet Plate

All you can eat. Dine-in only.

No sharing.

Comes with plain Naan bread only.

Special bread is \$1.50 extra

Vegetarian Thali

A combination plate with rice, bread & vegetable dishes of the day -13.95

Meat Thali

A combination plate with rice, bread & chicken dishes of the day -13.95

Meat & Veg Thali

A combination plate of 2 chicken and 2 veg. dishes with rice, bread -14.95

Vegetable Luncheon 10.95 each

Saag Paneer

Spinach with paneer -10.95

Aloo Matar Tamatar

Peas, potatoes, and tomato curry -10.95

Mixed Vegetable Curry

Mix veg curry -10.95

Tarka Dall

Yellow lentil curry -10.95

Channa Saag

Chickpeas and potatoes curry -10.95

Baigan Bharta

Roasted eggplant curry -10.95

Aloo Channa Masala

Chickpeas and potatoes curry -10.95

Malai Kofta

Vegetable kofta ball in curry -10.95

Dall Makhani

Black lentil curry -10.95

Kids Menu

Chicken Nuggets

Ch nuggets -4.95

Ch Tandoori & Broccoli

Two pieces served with rice & broccoli -7.95

Fried Flounder

Served with rice 5.95

Chicken Pakora

5 Pieces -6.95

Mac & Cheese

Mac&cheese -4.95

Cheese Pizza Nan

Naan bread topped with cheese and pizza sauce, then baked -5.95

Rice Specialties

Vegetable Biryani

Naturally fragrant basmati rice, steam-cooked with fresh garden vegetables & exotic spices, garnished with nuts -14.95

Paneer Biryani

Long grain basmati rice & homemade cheese cooked with mild spices & fresh herbs, topped with nuts -14.95

Chicken Biryani

Chicken marinated with spices & Saffron, then steam-cooked with basmati rice with cashews & raisins -15.95

Lamb Biryani

A classic Moghul dish! Juicy lean pieces of lamb cooked with basmati rice & spices with a sprinkle of nuts -16.95

Shrimp Biryani

Long grain basmati rice & jumbo shrimp cooked with a blend of spices & nuts -16.95

Chef's Special Biryani

Basmati rice flavored with saffron & cooked with shrimp, fish, scallop, chicken, nuts & a blend of spices 19.95

Egg Biryani

Long grain basmati rice & egg cooked with mild spices & fresh herbs, topped with nuts -12.95

Pillau Rice

Basmati rice cooked with peas and carrots -8.95

Indian Bread

An India Palace Meal isn't complete without our delicious bread!

All our breads are freshly baked per order.

Paratha

Multi-layered bread freshly made with butter -2.50

Spinach Paratha

Freshly made multi-layered bread, made with butter & filled with spinach & spices -2.95

Onion Paratha

Freshly made multi-layered bread, made with butter & filled with onions & spices 2.95

Allo Paratha

A multi-layered bread made with butter & stuffed with potatoes & peas -2.95

Keema Paratha

Whole wheat bread stuffed with minced lamb & spices -3.95

Garlic Paratha

Multi-layered bread stuffed with garlic freshly made with butter -2.95

Laccha Paratha

Multi-layered bread freshly made with butter -2.95

Chilli Naan (Spicy)

Leavened bread baked & topped with hot chilis -3.95

Roti

A dry bread made from whole wheat flour - 1.95

Tandoori Roti

A dry, whole wheat bread cooked in the tandoori clay oven - 1.95

Bread Basket

Paratha, roti, naan & onion naan -9.95

Naan

Leavened bread baked in a clay oven(tandoor) -2.50

Onion Naan

Leavened white bread stuffed with onion -2.95

Garlic Naan

A white flour bread touched with garlic & fresh herbs & baked in tandoor -2.95

Cheese Naan

Leavened bread filled with cheese -3.95

Spinach Naan

Leavened bread baked in clay oven, filled with spinach & spices -2.95

Kashmiri Naan

Leavened sweet bread filled with almonds, raisins, mango, & spices 3.95

Allo Naan

Leavened bread filled with potatoes & spices -2.95

Keema Naan

Multi-layered leavened white bread stuffed with spices & minced lamb -3.95

Poori

Light, fluffy & deep-fried (one piece) 2.95

Cheese Pizza Naan

Naan bread topped with cheese and pizza sauce, then baked 5.95

Chocolate Naan

Naan Bread stuffed with chocolate -3.95

Soft Drinks

Som Ras

Mango Milkshake, (no refills) -2.95

Mango Drink

Mango juice (no refills) -2.95

Lassi

Sweet or salty yogurt drink flavored with rosewater (no refills) -2.95

Strawberry Lassi

Yogurt based strawberry drink, (no refills) -2.95

Mango Lassi

Yogurt based mango drink, (no refills) -2.95

Spiced Iced Tea

Iced Indian tea, sweet or unsweet -2.95

Soda

Choose from COCA-COLA, DIET COKE, DR. PEPPER, SPRITE -2.95

Lemonade

Lemonade -2.95

Pina Colada

Non-Alcoholic, (no refills) -3.95

Chai Tea

Indian milky tea, (no refills) -2.95

Darjeeling Hot Tea

Indian black darjeeling tea -2.95

Black Coffee

Black coffee -2.95

Milk

Milk- 1.95

Desserts

Kulfi Badam Pista

An iced treat popular in India for centuries, extremely rich due to large quantities of milk, almonds, and pistachio -2.95

Ras Malai

Cheese dumpling in cream sauce -2.95

Kheer

Rice Pudding with almonds -2.95

Gulab Jamun

2 spongy, fried dough milk balls soaked in rosewater sugar syrup -2.95

NY Style Cheesecake

Ny style cheesecake -3.75

Mango Pudding

Mango pudding with mixed fruit -2.95

Gagger Halwa

Sweet Carrots with cashews 2.95

Rasgulla

Sweet cheese dumplings soaked in sweet syrup -2.95

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