

## Appetizers

*Cold & Hot*

**PAPAD 2.**  
Crispy lentil wafers

**VEGETABLE SAMOSA 4.**  
Crisp patties stuffed with  
spiced potatoes and green peas

**VEGETABLE PAKORA 4.**  
Mixed vegetable fritters

**ONION BHAJI 4.**  
Chickpea patty stuffed with onion and spices

**ALOO TIKKI 6.**  
Crispy fried potatoes in jacket, topped  
with sweet yogurt and tamarind chutneys

**DAHI PAPRI 6.**  
Shallow fried chickpea flour cake  
with spicy chickpeas and chutneys

**LAMB SAMOSA 6.**  
Crisp patties stuffed with spiced  
ground lamb and peas

**CHILI PANEER 9.**  
Paneer sautéed with hot chili peppers and onions

**CHILI CHICKEN 10.**  
Chicken made Indo-Chinese style. Spicy

**PANEER TIKKA 10.**  
Marinated, grilled Paneer with Indian spices

**CHICKEN 65 10.**  
South Indian specialty with lots of spices

**CHICKEN TIKKA 10.**  
Boneless, succulent chicken gently broiled

**SHEEKH KEBAB 10.**  
Ground lamb blended with special spices  
and herbs cooked on skewer

### ASSORTED APPETIZERS 12.

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

## Soups & Salads

**KACHUMBER SALAD 5.**  
Cucumber, tomatoes and green peppers  
with tangy spices and lemon juice

**MADRAS SOUP 5.**  
Coconut tomato soup, dash of  
Indian spice

**LENTIL SOUP 4.**  
Delicately spiced lentil soup

**MULLIGATWANY SOUP 5.**  
Delicately spiced lentil soup  
garnished with rice and chicken

**HOUSE SALAD 5.**  
Mixed green salad with tomatoes,  
choice of dressing

**RAITA 4.**  
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 4.**  
Leavened bread with nuts and raisins

**ONION KULCHA 4.**  
Leavened bread with onion and spices

**PARATHA 4.**  
Buttered, layered whole wheat bread

**ALOO PARATHA 4.**  
Whole wheat bread with potatoes and peas

**PURI 4.**  
Whole wheat puffed bread, deep fried

**GARLIC NAAN 4.**  
Leavened bread with garlic

**KEEMA NAAN 5.**  
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 14.

Chicken marinated in yogurt, garlic and very mild spices

### CHICKEN TIKKA 16.

Boneless, succulent chicken gently broiled

### PANEER TIKKA 14.

Paneer (homemade cheese) marinated in spices

### SHEEKH KEBAB 17.

Ground lamb blended with special spices and herbs cooked on skewer

### RESHMI KEBAB 17.

Boneless chicken marinated in chef's secret recipe and barbecued ☼

### TANDOORI PRAWNS 20.

Jumbo prawns marinated in spices and roasted

### TRIO CHICKEN KEBAB 18.

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

### PALACE SPECIAL MIXED GRILL 22.

Combination of tandoori specialties, definitely recommended

### FISH BAHAR 22.

An 8 ounce coriander/fennel crusted salmon with Indian spices, grilled in tandoor to perfection, accompanied with rice, pan seared vegetables and masala sauce on the side ☼

### LAMB CHOP HARIYAHLI 26.

Tandoori grilled lamb chops accompanied by cooked semolina, sautéed vegetables, crispy fried spinach and cilantro-based curry sauce on the side

### CHICKEN SHEEKH KEBAB 18.

Ground chicken blended with spices and herbs, cooked on skewer

## Palace Recommends

### THE VEGETABLE BHOJAN 24.

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

### THE MAHARANI'S FEAST 26.

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

### THE MAHARAJA'S FEAST 26.

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

## Beef

### BEEF CURRY 18.

A heavenly curry made according to authentic Jaipur style

### BEEF JALFERZI 18.

Succulent beef gently sautéed with tomatoes, onions, bell peppers and a touch of classic curry sauce

### BEEF SHAHI 18.

Cubes of beef cooked in a cream and almond sauce. Rich and mild ☼

### BEEF MASALA 18.

Tender cubes of beef cooked in masala sauce ☼

### BEEF VINDALOO 18.

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

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## Chicken

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### CHICKEN CURRY 17.

Boneless chicken cooked with exotic curry sauce

### CHICKEN VINDALOO 17.

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

### CHICKEN BALTI 17.

Tender cubes of chicken cooked in balti sauce

### CHICKEN GREEN CURRY

Diced chicken cooked with spinach-cilantro curry sauce

### CHICKEN COCONUT CURRY 17.

Chicken cooked with mustard seeds, curry leaves and coconut ☺

### CHILI CHICKEN 17.

Chicken cooked with chili peppers

### CHICKEN SAAGWALA 17.

Chicken cooked with creamed spinach and a touch of curry sauce

### CHICKEN JALFERZI 17.

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

### CHICKEN TIKKA MASALA 17.

Diced tandoori chicken cooked with tomatoes and herb sauce ☺

### CHICKEN TIKKA MADRAS 17.

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

### CHICKEN SHAHI KORMA 17.

Boneless chicken cooked in almond and cream sauce with fruits ☺

### CHICKEN PEPPER FRY 17.

Tender pieces of chicken marinated in black pepper and fresh spices

### BUTTER CHICKEN 17.

Punjabi dish! Chicken cooked with tomato based sauce and butter ☺

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## Lamb

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### LAMB CURRY 18.

Lamb cubes cooked in a blend of curry spices

### LAMB MASALA 18.

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

### SAAG GOSHT 18.

Lamb cooked with creamed spinach and a touch of curry sauce

### LAMB SHAHI KORMA 18.

Lamb cooked in almond and cream sauce

### GOAT CURRY 18.

North Indian specialty

### LAMB PHALL 18.

Extra, extra hot

### BALTI LAMB 18.

Lamb cooked in Balti sauce

### DAL GOSHT 18.

Extra spiced lamb cooked with yellow lentils and fresh coriander

### LAMB VINDALOO 18.

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

LAMB CHOP MASALA 26.  
Lamb cooked in tomatoes, onion  
and spices ☺

## Seafood

TANDOORI PRAWN MASALA 19.  
Tandoori prawn cooked with tomato  
and herb sauce 🍴

BOMBAY PRAWN CURRY 19.  
A classic spiced dish

FISH MASALA 19.  
Fish cooked in tomato and herb sauce 🍴

FISH CURRY 19.  
Our chef's secret recipe

FISH MADRAS 19.  
Mahi-Mahi fish with potatoes in  
a tangy, highly spiced sauce

SHRIMP COCONUT CURRY 19.  
Shrimp cooked with mustard seeds,  
curry leaves and coconut 🍴

SHRIMP VINDALOO 19.  
Extra hot shrimp cooked with potatoes  
in a tangy, highly spiced sauce

SALMON MASALA GOA 19.  
Fish cooked in tomato and coconut  
herb sauce 🍴

CHILI PRAWNS 19.  
Prawns sautéed with hot chili peppers  
and onions

SALMON SAAGWALA 19.  
Fish cooked with creamy spinach  
and touch of curry sauce

## Vegetables

BOMBAY POTATO 12.  
Hot and spicy potatoes cooked with  
mustard seeds and spices

ALOO BENGAN 12.  
Baby eggplant and potatoes sautéed in onions  
and tomatoes with a touch of curry sauce

NAVRATTEN KORMA 14.  
Assortment of vegetables cooked with  
almonds and cream sauce 🍴

PALAK PANEER 14.  
Tender chunks of fresh homemade  
cheese in creamed spinach

MATTER PANEER 14.  
Fresh garden peas cooked with our  
homemade cheese and curry sauce

MALAI KOFTA KASHMIRI 14.  
Dumpling of fresh vegetables and cheese  
cooked in a mild almond and cream sauce 🍴

BHINDI DO PYAZA 13.  
Fresh okra cooked with diced onions and spices

CHANNA DAL 12.  
Yellow lentils with spices

DAL TARKA 12.  
Split mong lentils with spices

SAAG CHANNA 13.  
Spinach cooked with chick peas

KADHAI PAKORA PUNJABI 12.  
Dumpling of mixed vegetables, cooked in  
chickpea flour, yogurt and mustard seeds. Tangy

PANEER MASALA 14.  
Homemade cheese cooked in a tomato  
and herb sauce 🍴

MIXED VEGETABLE CURRY 13.  
Fresh vegetables cooked in a curry sauce

DAI MAHARANI 12.  
Black lentils with spices

ALOO GOBI 13.  
Potatoes and cauliflower cooked in a spicy sauce

NAWABI KOFTA 14.  
Spinach balls stuffed with dry fruits  
and nuts, cooked in masala sauce 🍴

CHANNA BALTI 12.  
Chickpeas, potatoes and onions. Spicy

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

TAWA VEGETABLES 14.  
Fresh okra, Indian eggplant, potatoes,  
mushrooms, cauliflower and green beans  
cooked with dry mango and pomegranate  
powder and cloves

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## Rice & Biryani

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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 19.

GOAT 19.

CHICKEN 18.

SHRIMP 20.

VEGETABLES 15.

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## Chutneys

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SWEET MANGO Chutney 2.

LIME PICKLE Chutney 2.

MIXED PICKLES 2.

### Beverages

INDIAN TEA 2.50  
Iced or hot

COFFEE 2.50

MANGO LASSI 4. 

LASSI 4.  
Yogurt drink. Sweet or salted 

MANGO JUICE 3.50

CHAI TEA 4.  
Indian tea with milk and spices

### Children's Menu 6.

Served with fries, fresh fruits & soft drink

GRILLED CHICKEN KEBAB

GRILLED CHEESE NAAN

CHICKEN FINGERS

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

## 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 Chicken marinated in yogurt, garlic, ginger and very mild spices, then barbecued	10.
SHEEKH KEBAB Ground lamb blended with special spices and herbs cooked on skewer	12.
MIXED GRILL Combination of lamb, chicken and shrimp	13.
TANDOORI PRAWN MASALA Tandoori prawn cooked with tomato and herb sauce ☺	12.
CHICKEN CURRY Chicken cooked in a blend of curry sauce	10.
CHICKEN TIKKA MASALA Diced tandoori chicken cooked with tomato and herb sauce ☺	11.
LAMB VINDALOO Extra spiced lamb cooked with potatoes in a tangy, highly spiced sauce	12.
BEEF SHAHI Cubes of beef cooked in a cream and almond sauce. Rich and mild ☺	12.
MALAI KOFTA KASHMIRI Dumpling of fresh vegetables and cheese cooked in a mild almond and cream sauce ☺	10.
PALAK PANEER Tender chunks of fresh homemade cheese in creamed spinach	10.
NAVRATTEN CURRY Fresh vegetables cooked with curry sauce	10.
DAL MAHARANI Black lentils with spices	10.
BIRYANI Basmati rice in a masterful blend of spices, garnished with nuts and raisins served with raita ☺	10.
VEGETABLES	12.
LAMB	13.
CHICKEN	12.
SHRIMP	14.

### Lunch Box To Go

CHICKEN 9.  
Choice of one chicken, one vegetable, rice and naan

VEGETABLE 8.  
Choice of two vegetables, rice and naan