

Appetizers

Meat Platter

Meat Samosa, chicken pakora, fish pakora, & papadam -11.95

Fish or Chicken Pakora

Tender strips of mildly spiced fish or chicken dipped in lentil flour batter & deep-fried -8.95

Meat Samosa

Crisp turnover stuff with ground lamb, peas, & spices. 2pc -9.95

Pakora

Spinach & onion fritters. 5 pieces -6.95

Vegetable Samosa

Crisp turnover stuff with potato, peas, & spices. 2 pieces -6.95

Vegetarian Platter

Veg pakora, aloo tikki, samosa, cheese pakora, & papad -10.95

Bhel Puri

Mixture of crispy rice with potatoes, peppers & cilantro mixed with yogurt, mint & tamarind sauce -6.95

Chat Papri

A mixture of crispy noodles with potatoes, chick peas, pepper & cilantro mixed with yogurt, mint & spices -6.95

Chat Samosa

A deep-fried, cone-shaped pastry filled w/ seasoned potatoes & peas. Served with chickpea, yogurt, onions & mint chutney -8.95

Pani Puri

Wheat filled hollow balls stuffed w/ potatoes & chick peas -6.95

Cheese Pakora

Homemade cheese & vegetable fritters. 2 pieces -6.95

Aloo Tikki

Spiced mashed potato coated in batter & deep fried. 2 pc -6.95

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 -2.95

Mango Chutney

Sweet & mildly spiced mangoes & herbs -3.50

Masala Papad

Thin & crispy spiced lentil wafer topped with tomatoes, onions, & herbs -3.50

Mint Chutney

Tangy mint sauce -2.95

Plain Yogurt

Homemade plain yogurt -2.95

Soups

Lentil Soup

Traditional Indian soup made with delicately spiced lentils (puréed) -5.95

Coconut Soup

Coconut, cream, & pistachio (sweet) -4.95

Tomato Soup

Tomato, cream, & spices. Topped with croutons -5.95

Chicken Soup

Boneless chicken w/ herbs & spices -5.95

Salads

Fresh Salad

Lettuce, tomato, cucumber, & onion salad with lemon & herbs -6.95

Bean Salad

Kidney beans, chick peas, fava beans, white beans, tomatoes, & onions with extra virgin olive oil & dressing -8.95

Kachumber

Diced cucumber, tomato, onion, & cilantro w/ touch of tangy sauce -6.95

Gratuity of 18% will be added for a party of 6 or more.

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

Sabzian Specialties

(Veg) 15.95 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 & sautéed 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 w/ a touch of ginger

Mushroom Broccoli (V)

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

Paneer Tikka Masala

Homemade cheese cubes cooked in a creamy tomato sauce w/ onion & 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

Chicken Specialties

17.95 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

Boneless mild chicken curry cooked with cream & nuts

Chicken Bhuna

Chicken breast marinated in our special blend of spices & sautéed w/ mushroom & broccoli

Chicken Mango

Chicken cooked w/ 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

Boneless chicken served in a butter cream sauce flavored w/ 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

Chicken cooked with coconut, mustard, and red chili leaves.

Lamb Specialties

19.95 each

Lamb Krahi

Diced lamb sautéed 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

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 - 19.95

Seekh Kabab

Minced lamb with chopped ginger, onions & herbs cooked in our clay oven - 21.95

Boti Kabab

Cubed pieces of lamb marinated in yogurt, herbs & spices, cooked in tandoor - 21.95

Tandoori Chicken

Chicken marinated in yogurt & freshly ground spices & cooked in the tandoor. (4 pcs) Half - 17.95 (6 pcs) Full - 22.95

Tandoori Mix Grill

Tandoori chicken, seekh kabab, chicken tikka & boti kabab - 25.95

Tandoori Shrimp

Shrimp marinated with spices & herbs & cooked in the Tandoor - 22.95

Salmon Fish Tikka

fresh salmon marinated in aromatic herbs & spices, then broiled in the tandoor - 24.95

Seafood Specialties

Shrimp Masala

Shrimp cooked with green vegetables, onions, tomatoes - 21.95

Shrimp Vandaloo

Shrimp cooked with hot spices & potato -18.95

Shrimp Saag

Shrimp curry cooked with spinach - 21.95

Shrimp Krahi

Shrimp sautéed in a wok with onion, bellpepper, tomato, ginger, garlic & herbs -21.95

Shrimp Malai

Shrimp cooked with mushrooms, cream, & coconut - 21.95

Shrimp Goan Curry

Shrimp simmered in a curry sauce with coconut milk, spiced to your taste. A specialty from Goa - 21.95

Shrimp Bhuna

Shrimp cooked with broccoli, onion, bellpepper, tomatoes & spices - 21.95

Fish Vandaloo

Boneless fish cooked with potatoes & hot spices -21.95

Fish Tikka Masala

Pieces of fresh salmon roasted in our clay oven & simmered in a tomato & cream sauce - 21.95

Fish Saag

Fish curry cooked with spinach - 21.95

Fish Masala

Boneless fish marinated in spicy yogurt Cooked with delicious gravy, onions & green peppers - 21.95

Fish Krahi

Fish sautéed in a wok with onion, bellpepper, tomato, ginger, garlic & herbs -21.95

Shrimp Tikka Masala

Marinated shrimp broiled in creamy tomato sauce w/ onions & bell peppers - 21.95

Shrimp Vandaloo

Shrimp cooked with hot spices & potato -21.95

Lunch Specials

(Served Mon-Fri 11:30- 2:30, Sat 12- 2:30)
All luncheon items are served with one serving of rice.

Meat Luncheon

Chicken Curry

Chicken curry -13.95

Chicken Korma

Chicken with cream, coconut, & almonds -13.95

Chicken Tandoori

Chicken tandoori -14.95

Lamb Curry

Lamb curry- 14.95

Lamb Vandaloo

Very hot lamb curry with potato -14.95

Shrimp Curry

Shrimp Curry -14.95

Chicken Saag

Chicken with spinach -13.95

Chicken Vandaloo

Very hot chicken curry with potatoes -13.95

Lamb Saag

Lamb with spinach -14.95

Lamb Korma

Lamb with cream, coconut, & almonds -14.95

Keema Curry

Ground lamb curry -14.95

Shrimp Korma

Shrimp with cream coconut, & almonds -14.95

Vegetable Luncheon

Saag Paneer

Spinach with paneer -12.95

Aloo Matar Tamatar

Peas, potatoes, and tomato curry -12.95

Mixed Vegetable Curry

Mix veg curry -12.95

Tarka Dall

Yellow lentil curry -12.95

Channa Saag

Chickpeas and Spinach curry -12.95

Baigan Bharta

Roasted eggplant curry -12.95

Aloo Channa Masala

Chickpeas and potatoes curry -12.95

Malai Kofta

Vegetable kofta ball in curry -12.95

Dall Makhani

Black lentil curry -12.95

Kids Menu

Chicken Pakora

5 Pieces -8.95

Mac & Cheese

Mac&cheese -7.95

Cheese Pizza Nan

Naan bread topped with cheese and pizza sauce, then baked -8.95

Rice Specialties

Vegetable Biryani

Naturally fragrant basmati rice, steam-cooked with fresh garden vegetables & exotic spices, garnished with nuts -16.95

Paneer Biryani

Long grain basmati rice & homemade cheese cooked with mild spices & fresh herbs, topped with nuts -16.95

Chicken Biryani

Chicken marinated with spices & Saffron, then steam-cooked with basmati rice with cashews & raisins -18.95

Lamb Biryani

A classic Moghul dish! Juicy lean pieces of lamb cooked with basmati rice & spices with a sprinkle of nuts -21.95

Shrimp Biryani

Long grain basmati rice & jumbo shrimp cooked with a blend of spices & nuts -21.95

Chef's Special Biryani

Basmati rice flavored with saffron & cooked with shrimp, fish, chicken, nuts & a blend of spices 24.95

Egg Biryani

Long grain basmati rice & egg cooked with mild spices & fresh herbs, topped with nuts -16.95

Pillau Rice

Basmati rice cooked with peas and carrots -14.95

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 -3.50

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 -3.50

Keema Paratha

Whole wheat bread stuffed with minced lamb & spices -6.95

Garlic Paratha

Multi-layered bread stuffed with garlic freshly made with butter -3.50

Laccha Paratha

Multi-layered bread freshly made with butter -3.50

Chilli Naan (Spicy)

Leavened bread baked & topped with hot chilis -3.95

Roti

A dry bread made from whole wheat flour -2.50

Tandoori Roti

A dry, whole wheat bread cooked in the tandoori clay oven -2.50

Bread Basket

Paratha, roti, naan & onion naan -10.95

Naan

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

Onion Naan

Leavened white bread stuffed with onion -3.50

Garlic Naan

A white flour bread touched with garlic & fresh herbs & baked in tandoor - 4.95

Cheese Naan

Leavened bread filled with cheese -4.95

Spinach Naan

Leavened bread baked in clay oven, filled with spinach & spices -3.50

Kashmiri Naan

Leavened sweet bread filled with almonds, coconut, raisins, mango, & spices 5.95

Allo Naan

Leavened bread filled with potatoes & spices -3.50

Keema Naan

Multi-layered leavened white bread stuffed with spices & minced lamb -6.95

Poori

Light, fluffy & deep-fried (one piece)- 3.50

Cheese Pizza Naan

Naan bread topped with cheese and pizza sauce, then baked -8.95

Chocolate Naan

Naan Bread stuffed with chocolate -4.95

Butter Naan

Leavened bread baked in a tandoor with butter -3.50

Soft Drinks

Som Ras

Mango Milkshake, (no refills) -3.95

Mango Drink

Mango juice (no refills) -3.95

Lassi

Sweet or salty yogurt drink flavored with rosewater (no refills) -3.95

Strawberry Lassi

Yogurt based strawberry drink, (no refills) -3.95

Mango Lassi

Yogurt based mango drink, (no refills) -3.95

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 -3.50

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 -3.95

Ras Malai

Cheese dumpling in cream sauce -2.95

Kheer

Rice Pudding with almonds -3.50

Gulab Jamun

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

NY Style Cheesecake

Ny style cheesecake - 4.50

Mango Pudding

Mango pudding with mixed fruit -4.50

Gajar Halwa

Sweet Carrots with cashews -4.50

Rasgulla

Sweet cheese dumplings soaked in sweet syrup -2.95