

ROYAL INDIA

The Art of Seasoning and Flavoring

The fresh herbs and spices used in the preparation of Indian Cuisine gives its sophisticated flavors, jewel like colors and memorable textures which will make each dining experience a culinary adventure

3801 GRIFFIN ROAD, FORT LAUDERDALE, FL 33312

West of I-95 and East of 441

(954) 964-0071 Fax (954) 964-4030 ROYALINDIASFL.COM

* Vegan

LUNCH BUFFET

Open 7 Days 11:30 a.m. - 3:00 p.m.

DINNER

Open 7 Days 5:00 p.m. - 10:00 p.m.

KIDS MENU

Age 8 and under 7.95

"Kid size" Nan, French Fries, one piece of Tandoori Chicken or Chicken Tikka
Choice of Soft Drink and "Kid size" Dessert

SOUP & SALAD

* MULLIGATAWNEY (Vegetable) SOUP	2.95	CHICKEN SOUP	3.95
HOUSE SALAD (Italian or French Dressing)	4.95	INDIAN SALAD	3.95
		Onions, lemon and green chile	

APPETIZERS

* VEGETABLE SAMOSA (2)	3.95	MEAT SAMOSA (2)	4.95
<i>Crisp patties stuffed with spiced peas and potatoes</i>		<i>Crisp patties stuffed with ground meat and spiced</i>	
* ONION BHAJIA	3.95	CHICKEN PAKORA (White Meat)	5.95
<i>Fresh onions spiced and deep fried</i>		<i>Light spiced deep fried chicken fritters</i>	
* VEGETABLE PAKORA	4.95	SPECIAL APPETIZER	9.95
<i>Mixed vegetable fritters, deep fried</i>		<i>Vegetable samosa, vegetable pakora, onion bhajia, chicken pakora and mixed kabob</i>	
* VEGETABLE APPETIZERS	8.95		
<i>A combination of vegetable samosa, vegetable pakora and onion bhajia</i>			

INDIAN BREADS

Our tempting selections are baked fresh in the Tandoori charcoal oven

NAN	2.95	ONION NAN	3.95
<i>Light fluffy native bread with crispy outside, made of fine flour</i>		<i>Light fluffy flour bread stuffed with fresh onion, corriander and herbs</i>	
* TANDOORI ROTI	2.95	GARLIC NAN	3.95
<i>Non leavened bread made with whole wheat</i>		<i>Light fluffy flour bread stuffed with fresh garlic, coriander and herbs</i>	
PARATHA	2.95	ALOO NAN	3.95
<i>A layered bread with butter</i>		<i>Light fluffy flour bread stuffed with spiced fresh potatoes, flavored with coriander</i>	
ALOO PARATHA	3.95	KASHNIRI NAN	4.95
<i>Paratha stuffed with shredded potatoes and spices</i>		<i>Nan bread stuffed with raisins, cashews and almonds</i>	
SPINACH PARATHA	3.95	SPECIAL NAN	5.95
<i>Paratha stuffed with spinach, fresh coriander and herbs</i>		<i>Light fluffy nan stuffed with chicken tikka (white meat) flavored with coriander and herbs</i>	

VEGETARIAN SPECIALTIES

Served Mild, Medium or Hot with Basmati Rice

* Vegan

DAL MAKHNI 14.95 <i>Black and yellow lentils cooked with onion, tomato, herbs and ghee (butter)</i>	MATAR PANEER 14.95 <i>Fresh homemade cheese cubes with peas in a curry sauce</i>
DAL FRY 14.95 <i>Yellow and red lentils cooked and fried in butter, garnished with onion and tomatoes</i>	SAG PANEER 14.95 <i>Fresh homemade cheese cubes cooked in a spicy spinach puree</i>
* MIXED VEGETABLES 14.95 <i>Fresh vegetables cooked with spices</i>	MUSHROOM SAG 14.95 <i>Fresh mushroom and spinach cooked in spices</i>
* CHANA MASALA 14.95 <i>Chick peas cooked with fresh onion and tomato</i>	* MUSHROOM PEAS MASALA 14.95 <i>Fresh mushroom and peas cooked in a delicate spice sauce</i>
ALOO MATAR 14.95 <i>Peas and potato cooked in tomato sauce and spices</i>	* OKRA MASALA (Bhindi) 14.95 <i>Spiced okra cooked with fresh onion and tomato</i>
* ALOO CHOLE 14.95 <i>Chick peas and scalloped potatoes cooked with fresh onion and tomato</i>	BAINGAN BHARTHA 14.95 <i>Eggplant barbecued in a Tandoori oven and then mashed and garnished with fresh onion, tomato, peas and herbs</i>
* ALOO GOBI 14.95 <i>Cauliflower and potato cooked in herbs and spices</i>	BUTTER PANEER 15.95 <i>Fresh homemade cheese cubes cooked in a mild creamy sauce</i>
ALOO SAG 14.95 <i>Fresh potato and spinach cooked in spices</i>	VEGETABLE MALAI KOFTA 15.95 <i>Homemade Indian cheese, stuffed in vegetable balls and cooked in a mildly spiced creamy sauce and sprinkled with nuts</i>
* BOMBAY ALOO 14.95 <i>Potato cooked in delicate spices and aromatic tomato sauce</i>	
VEGETABLE SAI KORMA 15.95 <i>Vegetables gently simmered in a spice-laced cream sauce and sprinkled with nuts</i>	

TANDOORI SPECIALTIES

The Tandoori oven is a barrel shaped pit made of clay, oils and natural bindings and used traditionally in Indian cooking. Meats, bread and vegetables are placed on skewers and roasted above a bed of charcoal. All Tandoori dishes are served with Basmati rice and curry sauce (mild).

CHICKEN TIKKA (White Meat) 18.95 <i>Boneless chicken chunks marinated in yogurt and mild spices, gently roasted</i>	TANDOORI SHRIMP 20.95 <i>Jumbo shrimp marinated in yogurt, garlic and ginger, skewered and roasted</i>
TANDOORI CHICKEN (Full) ... 20.95 (Half) 14.95 <i>Chicken marinated in classic sauce in yogurt, tandoori masala and roasted</i>	TANDOORI MIXED GRILL 21.95 <i>Chicken tikka, tandoori chicken, lamb kabob and shrimp</i>

BIRYANI

Aromatic Basmati Rice cooked with chicken, lamb, shrimp or vegetables. Flavored with spices and garnished with nuts. All Biryani dishes are served with curry sauce (mild) and Raita.

* VEGETABLE BIRYANI 16.95	LAMB BIRYANI 19.95
CHICKEN BIRYANI 18.95	SHRIMP BIRYANI 22.95

CHICKEN SPECIALTIES

Served Mild, Medium or Hot with Basmati Rice

- | | |
|--|--|
| CHICKEN CURRY 17.95
<i>(White and dark meat) Boneless chicken mildly spiced and cooked in a light gravy</i> | CHICKEN SAG 18.95
<i>(White and dark meat) Boneless chicken pieces combined with fresh spinach in a curry sauce with spices and herbs</i> |
| CHICKEN KORMA 19.95
<i>(White and dark meat) Boneless chicken blended with almonds, cashews, garlic and ginger, in a creamy sauce</i> | CHICKEN VINDALOO (Hot) 18.95
<i>(White and dark meat) Boneless chicken pieces cooked with hot and spicy curry sauce</i> |
| KASHMIRI CHICKEN 19.95
<i>(White and dark meat) Boneless chicken pieces blended with herbs, fruits and nuts, in a creamy sauce</i> | CHICKEN MUSHROOM 18.95
<i>(White and dark meat) Boneless chicken pieces cooked with mushrooms, herbs and curry sauce</i> |
| CHICKEN TIKKA MASALA.... 19.95
<i>(White meat) Boneless chicken pieces marinated in a special sauce overnight, roasted in a clay oven and combined with chunks of fresh tomato in a creamy sauce</i> | CHICKEN BUNA 18.95
<i>(White and dark meat) Boneless chicken pieces cooked dry with garlic, ginger and chunks of tomatoes, bell peppers and onions</i> |
| | BUTTER CHICKEN (White Meat) 19.95
<i>Boneless chicken roasted in a clay oven and folded into a creamy tomato sauce and butter</i> |

LAMB SPECIALTIES

Served Mild, Medium or Hot with Basmati Rice

- | | |
|---|---|
| LAMB CURRY 18.95
<i>Tender pieces of lamb simmered in a delicately spiced curry sauce</i> | LAMB ROGAN JOSH 19.95
<i>Tender pieces of lamb cooked in a traditional light sauce and spiced with herbs</i> |
| LAMB SAG 19.95
<i>Tender pieces of lamb combined with fresh spinach in a curry sauce with spices and herbs</i> | LAMB VINDALOO (Hot) 19.95
<i>Lamb cooked in hot and spicy curry sauce</i> |
| LAMB KORMA 20.95
<i>Tender pieces of lamb spiced and cooked in gravy blended with almonds, cashews, garlic and ginger in a creamy sauce</i> | LAMB BOTI MASALA 20.95
<i>Cubes of lamb roasted in a clay oven and then cooked with fresh bell pepper, onion and tomato with spices in a creamy sauce</i> |

SEAFOOD SPECIALTIES

Served Mild, Medium or Hot with Basmati Rice

- | | |
|--|---|
| SHRIMP CURRY 20.95
<i>Shrimp cooked in herbs, spices and seasoned with special masala</i> | SHRIMP SAG 21.95
<i>Shrimp combined with fresh spinach, onion, tomato and spices in a light curry</i> |
| SHRIMP VINDALOO (Hot) .. 21.95
<i>Shrimp cooked in hot and spicy sauce</i> | BUTTER SHRIMP 22.95
<i>Shrimp cooked in creamy tomato sauce and ghee (butter)</i> |
| TANDOORI SHRIMP MASALA 22.95
<i>Roasted shrimp in Tandoori with herbs and cooked with fresh bell pepper, tomato and onions in creamy sauce</i> | |

RICE SPECIALTIES

We serve imported, top quality Indian Basmati Rice of the Himalayan Valley.
It is easy to digest and has a lot of nutritional values.

KASHMIRI PULAV	5.95	PEAS PULAV	4.95
<i>Basmati rice cooked with peas, fruit and nuts</i>		<i>Basmati rice cooked with peas</i>	
BASMATI RICE		3.95	

ACCOMPANIMENTS

PAPADUM (3)95	RAITA	1.95
<i>Roasted hand rolled and sun dried lentil crackers from India</i>		<i>Yogurt with cucumbers, potato, carrots and spices</i>	
ONION CHUTNEY	1.95	FRESH YOGURT	1.95
MINT CHUTNEY	1.95	ACHAR (8 oz)	2.95
TAMARIND CHUTNEY	1.95	(4 oz)	1.95
<i>Special homemade sweet and sour chutney</i>		<i>Mixed pickles (hot)</i>	
MANGO CHUTNEY	2.95	FRENCH FRIES	2.95
<i>Sweet and spicy mango</i>		MASALA SAUCE/KORMA SAUCE 7.95	
		<i>Served mild, medium or hot</i>	

DESSERTS

FIRNI (Indian Custard)	2.95	GULAB JAMUN (2) (Warm or Cold) ...	2.95
<i>Custard made with rice, milk, coconuts and dry nuts</i>		<i>Fried pastry balls sprinkled with rose water and topped with a sweet honey glaze</i>	
RICE PUDDING	2.95	RAS MALAI (2)	3.95
<i> pudding prepared in thick milk with rice and garnished with almonds, raisins and pistachios</i>		<i>Fresh chunks of homemade cheese in sweet milk sauce, and pistachios</i>	
MANGO ICE CREAM	2.95	PISTACHIO ICE CREAM	2.95
		KULFI	2.95

BEVERAGES

SOFT DRINKS	1.50	PERRIER WATER	1.95
<i>Coke, Diet Coke, Sprite, Ginger Ale, Orange Soda</i>		AQUA PANNA WATER	
Pitcher of Soda	5.95	1.95	
<i>Coke, Diet Coke, Sprite</i>		MANGO JUICE	
ICED TEA	1.95	2.95	
<i>Free Refill</i>		LASSI (Sweet or Salty)	
TEA	1.50	2.95	
COFFEE	1.50	<i>Smooth yogurt drink with a dash of rose water</i>	
<i>Regular or Decaf (Free Refill)</i>		MANGO LASSI	
MASALA TEA	1.95	2.95	
		<i>Smooth yogurt drink with mango</i>	

THANK YOU