



MENU

APPETIZERS

- GINGER PEPPER CHICKEN SOUP** \$9
A soul-warming broth simmered with ginger, crushed black pepper, and Indian herbs.
- SPICED LENTIL SOUP** \$7
Comforting masoor dal slow-cooked with cumin, garlic, and turmeric.
- DAHI KE KABAB** \$10
Crisp on the outside, creamy within—pan-seared yogurt patties with a touch of spice.
- PALAK PATTA CHAT** \$12
Crispy spinach leaves layered with chilled yogurt, tangy chutneys, and chaat masala.
- SHAKARKANDI CHAAT** \$13
Roasted sweet potatoes tossed with lime, chilies, and pomegranate pearls.
- DHAHI PURI OR PANI PURI** \$10
Comforting masoor dal slow-cooked with cumin, garlic, and turmeric.
- VEG & CHEESE BAKHRI PIZZA** \$9
Gujarati-style flat bread topped with vegetables and melted cheese—India meets Italy.
- CRISPY OKRA FRIES W/ AVACADO PUDINA RANCH** \$12
Juliened bhindi fried crisp, served with spiced Indian-style guacamole
- DYNAMITE SHRIMP** \$16
Crispy shrimp tossed in a fiery, creamy chili glaze with desi flair.
- MUMBAI CHILI CHEESE TOASTIE W/ MASALA CHIPS** \$15
Grilled toast loaded with Amul cheese and green chilies, served with crunchy masala chips.
- BEET ROOT TIKKI CHOLE CHAT** \$12
Crispy beetroot patties served over spiced chickpea curry, topped with chutneys and garnishes for a bold, flavorful bite.
- ROYAL CRISPY PANEER CHEESE ROLLS** \$14
Crispy rolls stuffed with spiced paneer and gooey cheese, served golden and delicious.
- ROASTED MASALA PAPAD** \$6
Crisp papad topped with onions, tomatoes, and a dash of chaat masala.
- BUTTER CHICKEN WINGS** \$12
Tandoori wings tossed in our signature buttery makhani sauce.
- VEGGIE SAMOSA** \$6
Crispy pastry stuffed with spiced potatoes, peas, and herbs, served with chutney.
- SAMOSA CHAT** \$12
Crispy samosa smashed and loaded with chickpeas, chutneys, yogurt & masala.
- CHICKEN KEEMA SAMOSA** \$7
Crispy pastry stuffed with spiced minced chicken and herbs.
- VADA PAV** \$10
Spicy potato fritter served in a soft bun with chutneys & fried chilies.
- PAV BHAJI** \$12
Spiced mashed vegetable curry served with buttery pav buns.

TANDOORI APPETIZERS

- TANDOORI STUFFED MUSHROOMS** \$14
Mushroom caps filled with spiced cheese and roasted over open flames.
- MALAI PANEER TIKKA** \$15
Soft and creamy with a rich, mildly spiced flavor. It has a subtle sweetness, delicate smokiness, and melts in the mouth.
- KASHMIRI TANDOORI CHICKEN** \$15
Bone-in chicken marinated in Kashmiri chili and yogurt—vibrant and flavorful.
- DELHI FAMOUS ASLAM CHICKEN TIKKA** \$16
Buttery and creamy—an homage to Delhi's iconic Aslam Chicken.
- TANDOORI CURRY PATTA PRAWNS W/ MANGO RELISH** \$20
Juicy prawns grilled with curry leaves & spices, paired with tangy mango relish.
- MURGH RESHMI KABAB** \$16
Creamy, tender chicken skewers with hints of white pepper and cashew.
- NAWABI CHICKEN OR LAMB SHEEK KABAB** \$16/\$19
Minced kebabs seasoned with royal spices, grilled to juicy perfection.
- TANDOORI MIXED PLATTER** \$25
An assorted tasting of our finest tandoori items—vegetarian and meat.
- LAMB CHOP LAL MAAS** \$21
Lamb chops marinated in fiery Rajasthani lal maas masala, grilled until charred.
- TANDOORI MAACHI TIKKA (MAHI MAHI FISH)** \$20
Succulent mahi mahi marinated in spices & grilled to perfection.

ROYAL VEG SPECIALTIES

- DOUBLE TARKA WALI DAL** \$14
Yellow lentils tempered twice with cumin, garlic, and ghee.
- DAL BUKHARA** \$14
Dal Bukhara is creamy, slow-cooked black lentils with buttery, smoky rich flavor.
- KASHMIRI KARKARE ALOO** \$14
Crispy potatoes tossed with Kashmiri chili, fennel, and mustard seeds.
- MUGHLAI MALAI KAJU PISTA KOFTA** \$15
Creamy cottage cheese dumplings in a cashew-pistachio saffron gravy.
- NATHU'S CHOLE BATURA** \$18
Delhi's iconic spicy chole served with puffed, golden batura.
- BHINDI DO PYAZA** \$15
Okra sautéed with onions and spices—home-style with flair.
- NIZAMI BAGARA BAINGAN** \$15
Stuffed baby eggplants simmered in a rich Hyderabad peanut-coconut gravy.
- SHAAM SAVERE** \$17
Spinach koftas stuffed with cheese, served in a rich tomato-cashew gravy.

RICE & BIRYANI

- SAFFRON KASHMIRI PULAV** \$8
Fragrant basmati rice with saffron, dry fruits & mild spices.
- ROYAL VEGETABLE BIRYANI** \$14
Saffron-laced basmati rice layered with spiced seasonal vegetables.
- CHICKEN BIRYANI** \$15
Classic dum-style biryani with marinated chicken and fried onions.
- GOAT OR LAMB BIRYANI** \$17
Richly spiced meat biryani with layers of flavor and fragrance.
- SHRIMP BIRYANI** \$18
Fragrant basmati rice layered with spiced shrimp & herbs.

ROYAL CURRIES

- CHOOSE YOUR PROTEIN:**
VEG \$14 / PANEER \$15 / CHICKEN \$15
GOAT \$17 / LAMB \$17 / SHRIMP \$18
- KORMA**
A creamy, nut-based gravy delicately spiced with cardamom and saffron.
- TIKKA MASALA**
The classic—rich tomato-based curry with a buttery finish.
- LABABDAR**
Mughlai-style gravy with tomato, cream, and whole spices—velvety and smooth.
- SAAG**
Creamed spinach tempered with garlic, fenugreek, and traditional tadka.
- KADHAI**
Wok-tossed with peppers, onions, and a crushed coriander masala.
- VINDALOO**
Spicy Goan curry with vinegar, red chili, and bold heat.

ROYAL NON-VEG SPECIALTIES

- PANDARA ROAD BUTTER CHICKEN** \$15
Our take on Delhi's most iconic butter chicken—creamy, smoky, and rich.
- PUNJABI DHABAWALA CHICKEN CURRY** \$15
A robust, rustic curry inspired by highway dhabas of Punjab.
- CHAWLA'S KALI MIRCH CHICKEN** \$17
Creamy chicken with the warmth of crushed black pepper and royal spices.
- RAJASTHANI GOAT LAL MAAS** \$17
Spicy, deep red goat curry slow-cooked with Mathania chilies.
- GOAT ROGAN JOSH** \$18
Kashmiri-style curry with yogurt, fennel, and aromatic spices.
- GOAN FISH CURRY** \$25
Tangy and coastal—fish simmered in coconut milk with Goan masala.

BREADS

- BUTTER NAAN** \$3.50
Soft tandoori naan brushed with melted butter.
- GARLIC NAAN** \$5
Tandoori naan topped with golden roasted garlic.
- CHILI NAAN** \$5
A fiery naan with chopped green chilies for bold flavor.
- ROOMALI ROTI** \$6
Delicately thin hand-tossed bread—light and airy.
- TANDOORI ROTI** \$6
Whole wheat flatbread cooked in the tandoor—earthy and crisp.
- LAACHA PARANTHA** \$6
Flaky, multi-layered bread with buttery spirals.
- TAVA PARANTHA** \$6
Rustic flatbread pan-cooked to golden perfection.

INDO CHINESE

CONDIMENTS

- KACHUMBAR SALAD** \$6
Fresh seasonal vegetables tossed with lemon and spice.
- BEETROOT RAITA** \$5
Chilled yogurt with grated beetroot, cumin and a hint of sweetness.
- PICKLES** \$4
House-made pickles with bold Indian spice.
- ROASTED PAPAD** \$4
Crispy lentil wafers roasted and lightly spiced.
- MASALA PEANUTS** \$6
Crispy, spiced peanuts with onions, lime, and chili.

DESSERTS

- GULAB JAMUN AFFOGATO** \$12
Warm gulab jamun drowned in espresso and cream—Indian meets Italian.
- ROSE KULFI FALOODA** \$8
Traditional rose-flavored kulfi served over silky falooda noodles and basil seeds.
- GULAB JAMUN CRÈME BRÛLÉE** \$12
French custard dessert with an Indian twist—finished with caramelized sugar.
- RAS MALAI TRES LECHES** \$12
Soft ras malai soaked in a saffron-infused milk soak—luxuriously moist.
- PAAN KULFI** \$8
Creamy frozen paan-flavored dessert with candied fennel and gulkand.
- GAJJAR HALWA OR MOONG DAL HALWA W/ BUTTER SCOTCH ICE CREAM** \$12
Gajar Halwa with Butterscotch Ice Cream is rich, warm, creamy delight..
- DARSAAN** \$10
Crispy fried noodles glazed in honey, topped with sesame and vanilla ice cream.
- DATE WONTON ICE CREAM** \$10
Fried date-filled wontons served with ice cream—a sweet surprise in every bite.
- FRIED ICE CREAM** \$10
Crisp-coated ice cream with a molten center—warm meets cold.
- CHOCOLATE SPRING ROLL** \$10
Crispy rolls filled with molten chocolate, served with vanilla drizzle.

APPETIZERS / ENTREES

- STEAMED MOMO DUMPLINGS (VEG OR CHICKEN)** \$11/\$12
Choice of Sauce - Additional \$2
Manchurian, Szechuan, Tikka Masala, Ginger, Sweet Green Chili
- CHILI POTATO OR BABY CORN** \$14
- PANEER TACOS (3PC)** \$16
- LAT MAI PANEER** \$16
- PAN FRIED CHILI PANEER** \$16
- LETTUCE WRAP** \$14/\$16
Choice of Veg or Chicken
- ORIENTAL CHICKEN 65** \$16
- WINGS OF HEAVEN** \$16
- PAN FRIED CHILI FISH OR SHRIMP** \$17
- SAMBAL LAMB** \$22

SOUP

- YOUR CHOICE OF**
Veg \$5 / Chicken \$6 / Shrimp \$7
- SWEET CORN SOUP**
 - MANCHOW SOUP**
 - SOYA**
 - HOT & SOUR SOUP**
 - TOM YUM SOUP**

SIZZLERS

- YOUR CHOICE OF**
HAKKA NOODLES OR RICE
- CHILI PANEER SIZZLER** \$20
 - VEG MANCHURIAN SIZZLER** \$20
 - CHILI CHICKEN** \$21
 - CHICKEN MANCHURIAN** \$21

NOODLES

- YOUR CHOICE OF**
Veg \$14 / Chicken \$15 / Shrimp \$18
- VEG HAKKA NOODLES**
 - SINGAPORE RICE NOODLES**
 - CHILI GARLIC NOODLES**
 - AMERICAN CHOP SUEY**

RICE

- YOUR CHOICE OF**
Veg \$14 / Chicken \$15 / Shrimp \$18
- FRIED RICE**
 - THAI BASIL FRIED RICE**
 - BURNT GARLIC FRIED RICE**

ENTREES

- YOUR CHOICE OF**
VEG \$14 / PANEER \$15 / CHICKEN \$15
SHRIMP \$18
- MANCHURIAN**
 - CHILI**
 - SZECHUAN**
 - MONGOLIAN**

