

## DINE-IN MENU

### APPETIZERS

- VEGETABLE SAMOSA (2PC)** \$5  
*Mashed potatoes tossed with spices, wrapped in a golden crust, fried, and served with tamarind chutney.*
- VEGETABLE PAKORA (8 PCS)** \$8  
*Mix Vegetable fritters bound together with lightly spiced and fragrant chickpea flour batter and fried crisp.*
- CHANA SAMOSAS (2 PCS)** \$10  
*Samosas covered with curried chickpeas.*
- CHANNA TIKKI** \$10  
*Deep-fried potato tikki served with chana masala (white chickpeas), yogurt, and spices.*
- CAULIFLOWER PAKORA (8 PCS)** \$12  
*Cauliflower florets covered with batter made from lentil flour, perfumed bouquet of spices and deep-fried until they are golden brown.*
- PANEER PAKORA (8 PCS)** \$12  
*Chunks of Paneer marinated and stuffed with spices, dipped in a batter and fried to perfection*
- CHAAT PAPDI** \$12  
*Crispy fried-dough wafers served with chaat ingredients such as chickpeas, boiled potatoes, yogurt sauce, and tamarind and coriander chutneys*
- VEG MANCHURIAN** \$15  
*Indian-Chinese appetizer where crisp fried vegetable balls are dunked in slightly sweet, sour and hot manchurian sauce.*

### VEG TANDOORI

- ACHARI CHAPP** \$14  
*Soya Marinated with pickiling spices and cooked to delicious perfection in tandoor*
- MALAI CHAPP** \$14  
*Marinated Soya and cooked to delicious perfection in tandoor*
- PANEER TIKKA (8 PCS)** \$18  
*One order comes with eight pieces. Chunks of paneer marinated in spices and grilled in a tandoor.*

## NON-VEG APPETIZERS

- FISH PAKORA (8 PCS)** \$12  
*Marinated fish fried to perfection, served with mint chutney*
- CHICKEN PAKORA (8 PCS)** \$12  
*Marinated chicken fried to perfection, served with mint chutney*

## NON-VEG TANDOORI

- CHICKEN TANDOORI (6PCS)** \$14  
*2 Chicken legs marinated in spices cooked in tandoor.*
- CHICKEN TIKKA (8 - 10 PCS)** \$18  
*One order comes with eight to ten pieces. Chunks of boneless chicken marinated in spices and grilled in a tandoor.*
- CHICKEN SEEKH KEBAB** \$14  
*Minced Chicken generously marinated with spices and roasted in tandoor.*
- JUMBO SHRIMP** \$22  
*Shrimp marinated in spices grilled in tandoor*
- HYDERABADI FISH TIKKA** \$18  
*Basa Fish marinated in spices and grilled in tandoor*
- TANDOORI SIZZLER** \$24  
*2 Pcs of Chicken Tikka, 3 Pcs of Chicken Drumsticks, 2 Pcs Fish tikka, 2 Pcs Seekh Kebab*

## COMBOS

- TANDOORI PRANTHA** \$12  
*Parantha with Butter Raita and Pickel*
- CHANNA BHATURA OR PURI** \$12  
*Two bhatura or puri with Chana and Salad*
- KULCHA CHOLE** \$10  
*Kulcha with Chana and Raita*

## VEG MAIN COURSE

**SHAHI PANEER** \$18  
*Curry made with paneer and a tomato based rich creamy gravy.*

**AALOO MATAR PANEER** \$16  
*Aromatic blend of simmered potatoes, peas, and paneer.*

**KARAHI PANEER** \$14  
*Combination of paneer, capsicum, tomatoes, onions, and traditional Indian spices cooked in pure butter.*

**PANEER TIKKA MASALA** \$18  
*Chunks of paneer marinated in spices, grilled in a tandoor and cooked in creamy masala gravy.*

**SAAG PANEER** \$15  
*Soft spinach stewed with chunks of mild paneer or fresh cheese.*

**PANEER WITH VEGETABLES** \$18  
*Mixed vegetables stewed with paneer cubes.*

**ROYAL SPECIAL PANEER MASALA** \$18  
*Royal paneer cooked to perfection and served in a special gravy.*

**MALAI KOFTA** \$18  
*Potato and paneer Balls are deep fried, coated with cream and added to an onion-tomato gravy.*

**CHANA MASALA** \$16  
*Chickpeas, tomatoes simmered with a mixture of fried garlic, ginger, onions, chilies, and traditional Indian spices.*

**MIXED VEGETABLES** \$15  
*Mixed vegetables cooked in Indian spices.*

**AALOO GOBHI** \$15  
*Cauliflower, potatoes, and Indian spices cooked to perfection.*

**BHINDI MASALA** \$16  
*Okra blended with traditional Indian spices and cooked until soften.*

**DAAL MAKHNI** \$15  
*Hearty whole black lentils with red kidney beans, butter, and cream.*

**DAAL TURKA** \$14  
*Cooked yellow lentils tempered with oil or butter, fried with spices and herbs.*

**BAINGAN BHARTHA** \$16  
*Eggplants cooked with a simple combination of spices and herbs.*

**VEG KORMA** \$15  
*Vegetables cooked in a fresh cream, mild garam masala spices and cashew paste.*

**GARLIC MUSHROOM POTATOES** \$14  
*Blend of mushrooms, potatoes cooked with garlic, and Indian spices.*

## NON-VEG MAIN COURSE

<b>BUTTER CHICKEN</b> <i>Chicken roasted in a tandoor, blended with a rich tomato butter sauce, and fenugreek leaves.</i>	\$18
<b>CHICKEN KORMA</b> <i>Chicken cooked in a fresh cream, mild garam masala spices and cashew paste.</i>	\$18
<b>CHICKEN CEYLONESE KORMA</b> <i>Chicken prepared in a skimmed cream and coconut gravy.</i>	\$18
<b>CHICKEN KARAH</b> <i>Chicken, fresh green peppers, and onions blended in a gravy with traditional Indian spices.</i>	\$18
<b>CHILLI CHICKEN</b> <i>Boneless chicken prepared with a variety of peppers, onions, and haka spices.</i>	\$18
<b>CHICKEN TIKKA MASALA</b> <i>Chicken marinated in a savory yogurt sauce, traditional spices, roasted in a tandoor, and blended with a thick gravy.</i>	\$18
<b>PUNJABI TANDOORI CHICKEN MASALA</b> <i>Chicken prepared with a spicy tandoori marinade.</i>	\$18
<b>CHICKEN GARLIC NASHILI</b> <i>Chicken cooked in a medium spicy sauce, brandy, and fresh garlic.</i>	\$18
<b>CHICKEN DO PIAZA</b> <i>Chicken with a medium spicy sauce made from onions and fresh tomatoes.</i>	\$18
<b>CHICKEN VINDALOO</b> <i>Chicken prepared with potatoes and rare spices cooked in a South Indian style.</i>	\$18
<b>ROYAL SPECIAL CHICKEN TIKKA MASALA</b> <i>Chicken cooked with fresh green peppers, onions, mushrooms, and tomatoes in a special gravy.</i>	\$18
<b>CHICKEN CURRY(BONE-IN)</b> <i>Classic North Indian dish prepared in traditional punjabi gravy.</i>	\$18
<b>GOAT CURRY (BONE-IN)</b> <i>Classic North Indian dish prepared intraditional punjabi gravy.</i>	\$18
<b>LAMB CURRY (BONE-LESS)</b> <i>Traditional Indian-style boneless pieces of cooked lamb.</i>	\$19
<b>CHICKEN BHUNNA</b> <i>Boneless chicken and green peppers served with bhunna gravy.</i>	\$18

## RICE

<b>NON-VEG BIRYANI</b> <i>Served with your choice of chicken, lamb, or goat.</i>	\$17
<b>VEG BIRYANI</b>	\$12
<b>ZEERA RICE</b>	\$7
<b>MUTTER PULAO</b>	\$9
<b>VEGETABLE PULAO</b>	\$10
<b>SPICY MUSHROOM AND PEAS RICE</b>	\$10
<b>SPICY EGG RICE</b>	\$12

## BREAD

<b>PLAIN NAAN</b>	\$2
<b>GARLIC NAAN</b>	\$3
<b>BUTTER NAAN</b>	\$3
<b>BHATURA</b>	\$3
<b>SPICY NAAN</b>	\$4
<b>PANEER NAAN</b> <i>Naan stuffed with soft paneer which is crispy from outside and soft from inside.</i>	\$5
<b>VEGETABLE NAAN</b> <i>Naan stuffed with vegetables, crispy from outside and soft from inside.</i>	\$5
<b>ONION KULCHA</b> <i>Naan stuffed with onions baked fresh to perfection</i>	\$5
<b>METHI LACHA PARANTHA</b>	\$4
<b>ROTI TANDOORI</b>	\$2
<b>AALOO/GOBHI TANDOORI PARANTHA</b>	\$4
<b>PANEER TANDOORI PARANTHA</b>	\$5

## DESSERTS

RAS MALAI(2 PCS)	\$4
KHEER <i>Rice Pudding</i>	\$5
ICE CREAM	\$5
GANGA JAMUNA ICE CREAM <i>2 Pcs of Gulab Jamun with your choice of Ice Cream</i>	\$6
KHEER WITH GULAB JAMUN <i>2 Pcs of Gulab Jamun with Kheer</i>	\$6
GARAM GAJRELA BOWL	\$5
GARAM GULAB JAMUN <i>2 Pcs of warm Gulab Jamun.</i>	\$3

## ADD-ONS

PLAIN DAHI	\$3
RAITA	\$5
CUCUMBER RAITA	\$6
MASALA ONION	\$4
PAPADUM <i>Lentil Cracker 2 pcs</i>	\$2
ROYAL SPECIAL SALAD <i>Onion, Tomato, Carrot and Cucumber with indian spices</i>	\$7
MANGO CHUTNEY	\$2
TAMRIND CHUTNEY	\$2
MINT CHUTNEY	\$2