

TAKE-OUT MENU

APPETIZERS

- VEGETABLE SAMOSA (1PC)** \$1.5
Mashed potatoes tossed with spices, wrapped in a golden crust, fried, and served with tamarind chutney.
- VEGETABLE PAKORA (8 PCS)** \$7
Mix Vegetable fritters bound together with lightly spiced and fragrant chickpea flour batter and fried crisp.
- CHANA SAMOSAS (2 PCS)** \$6
Samosas covered with curried chickpeas.
- CHANNA TIKKI** \$7
Deep-fried potato tikki served with chana masala (white chickpeas), yogurt, and spices.
- CAULIFLOWER PAKORA (8 PCS)** \$8
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)** \$10
Chunks of Paneer marinated and stuffed with spices, dipped in a batter and fried to perfection
- CHAAT PAPDI** \$8
Crispy fried-dough wafers served with chaat ingredients such as chickpeas, boiled potatoes, yogurt sauce, and tamarind and coriander chutneys.
- Veg Manchurian** \$13
Indian-Chinese appetizer where crisp fried vegetable balls are dunked in slightly sweet, sour and hot manchurian sauce.

VEG TANDOORI

- ACHARI CHAPP** \$13
Soya Marinated with pickling spices and cooked to delicious perfection in tandoor
- MALAI CHAPP** \$13
Marinated Soya and cooked to delicious perfection in tandoor
- PANEER TIKKA (8 PCS)** \$13
One order comes with eight pieces. Chunks of paneer marinated in spices and grilled in a tandoor.

NON-VEG APPETIZERS

FISH PAKORA (8 PCS) \$10
Marinated fish fried to perfection, served with mint chutney

CHICKEN PAKORA (8 PCS) \$10
Marinated chicken fried to perfection, served with mint chutney

NON-VEG TANDOORI

CHICKEN TANDOORI (3 PCS) \$6
Chicken marinated in spices cooked in tandoor.

CHICKEN TIKKA (8 - 10 PCS) \$14
One order comes with eight to ten pieces. Chunks of boneless chicken marinated in spices and grilled in a tandoor.

CHICKEN SEEKH KEBAB \$12
Minced Chicken generously marinated with spices and roasted in tandoor.

JUMBO SHRIMP \$22
Shrimp marinated in spices grilled in tandoor

HYDERABADI FISH TIKKA \$14
Basa Fish marinated in spices and grilled in tandoor

COMBOS

TANDOORI PRANTHA \$11
Parantha with Butter Raita and Pickel

CHANNA BHATURA OR PURI \$10
Two bhatura or puri with Chana and Salad

KULCHA CHOLE \$9
Kulcha with Chana and Raita

VEG MAIN COURSE

SHAHI PANEER \$14
Curry made with paneer and a tomato based rich creamy gravy.

AALOO MATAR PANEER \$13
Aromatic blend of simmered potatoes, peas, and paneer.

KARAHI PANEER \$15
Combination of paneer, capsicum, tomatoes, onions, and traditional Indian spices cooked in pure butter.

PANEER TIKKA MASALA \$15
Chunks of paneer marinated in spices, grilled in a tandoor and cooked in creamy masala gravy.

SAAG PANEER \$14
Soft spinach stewed with chunks of mild paneer or fresh cheese.

PANEER WITH VEGETABLES \$14
Mixed vegetables stewed with paneer cubes.

ROYAL SPECIAL PANEER MASALA \$15
Royal paneer cooked to perfection and served in a special gravy.

MALAI KOFTA \$15
Potato and paneer Balls are deep fried, coated with cream and added to an onion-tomato gravy.

CHANA MASALA \$13
Chickpeas, tomatoes simmered with a mixture of fried garlic, ginger, onions, chilies, and traditional Indian spices.

MIXED VEGETABLES \$14
Mixed vegetables cooked in Indian spices.

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

BHINDI MASALA \$14
Okra blended with traditional Indian spices and cooked until soften.

DAAL MAKHNI \$13
Hearty whole black lentils with red kidney beans, butter, and cream.

DAAL TURKA \$12
Cooked yellow lentils tempered with oil or butter, fried with spices and herbs.

BAINGAN BHARTHA \$15
Eggplants cooked with a simple combination of spices and herbs.

VEG KORMA \$14
Vegetables cooked in a fresh cream, mild garam masala spices and cashew paste.

GARLIC MUSHROOM POTATOES \$13
Blend of mushrooms, potatoes cooked with garlic, and Indian spices.

NON-VEG MAIN COURSE

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| BUTTER CHICKEN <i>Chicken roasted in a tandoor, blended with a rich tomato butter sauce, and fenugreek leaves.</i> | \$15 |
| CHICKEN KORMA <i>Chicken cooked in a fresh cream, mild garam masala spices and cashew paste.</i> | \$15 |
| CHICKEN CEYLONESE KORMA <i>Chicken prepared in a skimmed cream and coconut gravy.</i> | \$15 |
| CHICKEN KARAH <i>Chicken, fresh green peppers, and onions blended in a gravy with traditional Indian spices.</i> | \$15 |
| CHILLI CHICKEN <i>Boneless chicken prepared with a variety of peppers, onions, and haka spices.</i> | \$15 |
| CHICKEN TIKKA MASALA <i>Chicken marinated in a savory yogurt sauce, traditional spices, roasted in a tandoor, and blended with a thick gravy.</i> | \$15 |
| PUNJABI TANDOORI CHICKEN MASALA <i>Chicken prepared with a spicy tandoori marinade.</i> | \$15 |
| CHICKEN GARLIC NASHILI <i>Chicken cooked in a medium spicy sauce, brandy, and fresh garlic.</i> | \$15 |
| CHICKEN DO PIAZA <i>Chicken with a medium spicy sauce made from onions and fresh tomatoes.</i> | \$15 |
| CHICKEN VINDALOO <i>Chicken prepared with potatoes and rare spices cooked in a South Indian style.</i> | \$15 |
| ROYAL SPECIAL CHICKEN TIKKA MASALA <i>Chicken cooked with fresh green peppers, onions, mushrooms, and tomatoes in a special gravy.</i> | \$15 |
| CHICKEN CURRY(BONE-IN) <i>Classic North Indian dish prepared in traditional punjabi gravy.</i> | \$15 |
| GOAT CURRY (BONE-IN) <i>Classic North Indian dish prepared intraditional punjabi gravy.</i> | \$16 |
| LAMB CURRY (BONE-LESS) <i>Traditional Indian-style boneless pieces of cooked lamb.</i> | \$18 |
| CHICKEN BHUNNA <i>Boneless chicken and green peppers served with bhunna gravy.</i> | \$15 |

RICE

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| NON-VEG BIRYANI | \$14 |
| <i>Served with your choice of chicken, lamb, or goat.</i> | |
| VEG BIRYANI | \$11 |
| ZEERA RICE | \$5 |
| MUTTER PULAO | \$7 |
| VEGETABLE PULAO | \$8 |
| SPICY MUSHROOM AND PEAS RICE | \$7 |
| SPICY EGG RICE | \$9 |

BREAD

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

DESSERTS

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| 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

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| 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 |