

## Appetizers

<i>Pani Puri</i>	Round, hollow "puri", fried crisp and filled with a mixture of water, tamarind, chili, chaat masala, potato, onion and chick peas	\$7.00
<i>Bhel Pooori</i>	A tangy melange of puffed rice crisps, lentil vermicilli etc., tossed in chutney, served in crispy pastry shell. <i>A Bombay Specialty</i>	7.00
<i>Aloo Papri</i>	A medley of chick peas, potatoes, and flour crisps topped with chutney and yogurt dressing	7.00
<i>Vegetable Samosa</i>	Seasoned potatoes and peas wrapped in a light pastry	6.00
<i>Vegetable Pakora</i>	An assortment of vegetables coated with chick peas flour and fried	7.00
<i>Garlic Shrimp Patio</i>	Shrimp sauteed with garlic and herbs with spices served over a baby naan	12.00
<i>Mango Shrimp</i>	Shrimps pan sauteed with onion, tomatoes, ginger and mango chutney	12.00
<i>Palace Special Kebab</i>	Freshly ground lamb patties marinated in chef's special pounded herbs and spices, gently cooked over a hot plate	10.00
<i>Masala Crab</i>	Lumps of crabs, spices, onions, cooked in fresh curry leaves	15.00
<i>Chilly Chicken</i>	Cubes of chicken pan sauteed with onions, bell peppers, tomatoes and green chillies	12.00
<i>Fish Amritsari</i>	Cubes of fresh Telapia, marinated in carom seeds and fried	12.00

## Soup

<i>Lentil Soup</i>	Spicy favorite of all, made with lentils, vegetables	\$7.00
<i>Tomato Soup</i>	Tangy medley of garden fresh tomatoes with a touch of Bombay Gin (optional)	7.00
<i>Coriander and Lemon Soup</i>	Coriander, green chillis, lemon juice, mushrooms	7.00

## Clay Oven Specialities

<i>Nimbu Paneer Tikka</i>	Soft, juicy chunks of paneer sandwich with lemon pickle and grilled in clay oven	\$17.00
<i>Tandoori Vegetables</i>	Mixed vegetables marinated in special herbs, skewered and grilled in clay oven	17.00
<i>Fish Tikka</i>	Cubes of fresh Halibut fish, marinated in oregano herb and lemon juice, grilled in clay oven	27.00
<i>Tandoori Shrimps</i>	Large juicy shrimps marinated and grilled in tandoor	30.00
<i>Tandoori Chicken</i>	Chicken marinated in yogurt and freshly ground spices, skewered and grilled to your order	22.00
<i>Noorani Kebab</i>	Tender boneless chicken marinated in yogurt, fresh garlic and ground spices, carefully grilled in clay oven. <i>A Delicacy of India</i>	21.00
<i>Jungle Chicken Tikka</i>	Chicken marinated in mint, coriander, green chillis, and yogurt, cooked over charcoal	21.00
<i>Chicken Tikka</i>	Boneless cubes of chicken marinated in yogurt, freshly ground spices, finished in a clay oven	21.00
<i>Lamb Chops Kandhari</i>	Tender juicy lamb chops marinated with ginger, herbs, and freshly ground spices, then grilled over charcoal in clay oven	33.00
<i>Palace Tandoori platter</i>	Assortment of lambchop, seekh kebab, shrimp, fish tikka, haryali kebab, noorani kebab	33.00
<i>Lamb Seekh Kebab</i>	Mildly spiced minced lamb skewered and grilled over charcoal	25.00
<i>Lamb Boti Kebab</i>	Chef's hand picked, well marinated choice of lamb cubes, grilled clay oven. <i>A Delicacy of Peshawar</i>	30.00
<i>Tandoori Lobster</i>	A perfect dish for shellfish lovers, a spiced shellfish, cooked to perfection in an extremely hot oven	30.00

## Bombay Curries

### Chicken

<i>Chicken Curry Palace</i>	Chicken pieces cooked in aromatic spices	\$20.00
<i>Chicken Jalfrezi</i>	Strips of chicken marinated with fresh ground spices and sauteed with tomatoes, onions, bell peppers, and broccoli	20.00
<i>Chicken Madras</i>	Boneless cubes of chicken cooked with coconut milk, mustard seeds and traditional spices <i>A South Indian Speciality served in fresh coconut shell</i>	22.00
<i>Chicken Tikka Masala</i>	Barbecued cubes of chicken cooked with tomatoes, onions and yogurt. <i>An All Time Favourite</i>	20.00
<i>Chicken Vindaloo</i>	Chicken preserved in red wine vinegar, chilli pepper and stewed with garlic and mixed with potatoes	20.00
<i>Chana Chicken</i>	Cubes of chicken cooked with chick peas, in mild Indian gravy, garnished with coriander	20.00
<i>Chicken Korma</i>	Chicken Cooked in creamy sauce with almonds and dried nuts, mildly spiced	20.00

### Lamb / Goat

<i>Hydrabadi Goat Curry</i>	Pieces of goat cooked with mint, onions, tomatoes, coriander in chef's special sauce	\$24.00
<i>Bhuna Goat</i>	Pieces of goat simmered in cracked herbes and spices, served in a thick sauce	24.00
<i>Lamb curry in Black Eye Bean Sauce</i>	Lean chunks of lamb cooked in a rich black eye bean sauce with a blend of fragrant spices	24.00
<i>Lamb Sali Boti</i>	Tender lamb cubes cooked with freshly ground spices and dry apricots, garnished with fine straw potatoes	24.00
<i>Lamb Vindaloo</i>	Lamb preserved in red wine vinegar, chilli pepper and stewed with garlic and mixed with potatoes	24.00
<i>Lamb Saag</i>	Tender lamb pieces cooked with chopped creamy fresh spinach and traditional spices	24.00
<i>Lamb Chops Kandhari</i>	Kandhari lamb chops half cooked and half grilled in clay oven with aromatic spices in a delicious onion and tomato sauce	33.00

## Vegetables

<i>Malai Kofta</i>	Dumplings made with fresh cheese, potatoes and dried fruits, simmered in light creamy sauce garnished with nuts and raisins	\$16.00
<i>Palak Kofta Curry</i>	Garden fresh spinach dumplings in a makhani sauce	16.00
<i>Paneer Dillwala</i>	Cottage cheese stuffed with garden fresh dill herb, simmered in tomato based sauce	17.00
<i>Paneer Kali Mirch</i>	Cottage cheese (paneer) simmered in a curry base sauce flavored with crushed peppercorns	17.00
<i>Saag Paneer</i>	Fresh homemade cottage cheese cooked in a creamy spinach sauce	17.00
<i>Kadai Paneer</i>	Irresistible flavor of cottage cheese with the blend of Green Bell Peppers, dried fenugreek leaves and the cardamom	17.00
<i>Mattar Paneer</i>	Cubes of cottage cheese and green peas cooked in cashewnut based herb sauce	17.00
<i>Amchuri Bhindi Masala</i>	Tangy medley of fresh okra simmered with various aromatic spices, mango powder, and lemon juice	16.00
<i>Gobi Kuchumber Masala</i>	Diced cauliflower with herbs and spices	16.00
<i>Jeera Aloo</i>	Cubes of potato smothered and simmered with cumin, mustard seeds, herbs and spices	14.00
<i>Aloo Vindaloo</i>	Potatoes preserved in red wine vinegar, chilli pepper and stewed with garlic and mixed with potatoes	14.00
<i>Aloo Gobi Matar</i>	Aloo Gobhi, a classic North Indian dry saute is a subzi to die for! It is a fabulous mixture of peas, potatoes and cauliflower garnished with cumin seeds	14.00
<i>Bombay Aloo</i>	Whole baby potatoes simmered in pickled flavored chef special sauce	15.00
<i>Baingan Bhurta</i>	Eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices	16.00
<i>Navratan Korma</i>	Mixed vegetables in a light creamy sauce and topped with chopped dried fruits	16.00

## A house speciality

<i>Stuffed Baby Eggplant</i>	Baby eggplant stuffed with mild spices and herbs. A delicacy. Finished with thick tomato onion sauce	\$17.00
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## Lentils

<i>Dal Makhani</i>	Simmered black lentils and red kidney beans finished with tomatoes, ginger, cumin, onions and fresh garlic	\$12.00
<i>Moong Dal</i>	Yellow lentils	12.00

## Sea Food

<i>Fish Malabar</i>	Fish curry with freshly ground coconut and array of masterfully blended spices	\$24.00
<i>Bombay Fish Curry</i>	Fish cooked in typical bombay style in a light curry sauce with tomatoes and onions	24.00
<i>Prawn Masala</i>	Large prawns sauteed with garlic, ginger, golden onions and tomatoes	27.00
<i>Jhinga Moilly</i>	Shrimps cooked in fresh coconut and mustard seeds, curry leaves, served in fresh coconut shells	29.00
<i>Lobster Masala</i>	Cubes of lobster with a blend of freshly ground spices and herbs cooked in thick masala sauce	30.00

## Rice

<i>Peas Pulao</i>	Long grain basmati rice cooked with fresh green peas and saffron	\$6.00
<i>Jeera Rice</i>	Long grain basmati rice sauteed with cumin seeds	6.00
<i>Steam Basmati</i>	Long grain naturally aromatic rice	5.00
<i>Vegetable Biryani</i>	Baked casserole of basmati rice and fresh vegetables, flavored with saffron, nuts and raisins	17.00
<i>Chicken Biryani</i>	Basmati rice with chicken and spices garnished with hard boiled egg	21.00
<i>Lamb Biryani</i>	Basmati rice cooked with lamb cubes and spices and garnished with hard boiled egg	25.00
<i>Shrimp Biryani</i>	Basmati rice baked with shrimps richly flavored spices and dry fruits	25.00
<i>Goat Biryani</i>	Basmati rice baked with goat meat flavored spices	25.00

## Bread

<i>Naan</i>	Leavened white flour bread baked in clay oven	\$4.00
<i>Roti</i>	Whole wheat bread baked in clay oven	4.00
<i>Lacha Paratha</i>	Whole wheat, multi-layered bread baked in the clay oven	5.00
<i>Mint Paratha</i>	Whole wheat bread topped with mint, lightly spiced	5.00
<i>Aloo Paratha</i>	Whole wheat stuffed with potatoes, lightly spiced	5.00
<i>Onion Kulcha</i>	A fluffy white bread topped with onions and bell peppers	5.00
<i>Garlic Kulcha</i>	Fluffy baked white bread topped with garlic and fresh butter	5.00
<i>Palace Naan</i>	A light bread stuffed with tender chopped chicken and herbs, lightly spiced	7.00
<i>Olive and Basil Naan</i>	Naan bread filled with chopped olives, basil and red onions	6.00
<i>Kashmiri Naan</i>	King size leaved bread stuffed with mixed dried fruits and nuts. <i>A delicacy</i>	5.00
<i>Paneer Kulcha</i>	White flour bread stuffed with grated home made cheese, lightly spiced	5.00
<i>Assorted Bread Basket</i>	Assortment of different breads, consists of onion kulcha, pudina paratha, naan, and kashmiri naan	14.00
<i>Poori</i>	Puffy chef's special whole wheat bread	6.00

## Side Orders

<i>Bombay Salad</i>	Cucumber/ tomato/ onions tossed in freshly squeezed lemon juice with a touch of white pepper and coriander leaves	\$6.00
<i>Tuna Salad</i>	Tuna fish tossed in red onions, cut beans, chopped egg white and black olives, dusted with dry herb powder	7.00
<i>Raita</i>	Whipped yogurt with cucumber and tomatoes, lightly spiced	6.00
<i>Papad</i>	Lentil Cracker	4.00