

If you have any food allergies or intolerances, please inform your server before placing your order.

**RICE DISHES**

- SHRIMP BIRYANI ..... 13.95  
*Aromatic Basmati rice with tender shrimp. Cooked with nuts, herbs & spices.*
- LAMB BIRYANI ..... 12.95  
*Aromatic Basmati rice with lamb meat cooked in mild spices, saffron, nuts and seasonings.*
- VEGETABLE BIRYANI ..... 10.95  
*Aromatic Basmati rice with garden fresh Vegetables cooked with nuts, herbs, spices & Seasoning.*
- CHICKEN BIRYANI ..... 11.95  
*Aromatic Basmati rice with chicken pieces. Cooked with nuts, herbs & spices.*
- PALUO RICE ..... 3.95  
*Basmati rice flavored with cumin, peas and onions.*
- BASMATI RICE ..... 1.95  
*Aromatic Basmati rice with dash of ghee or butter.*

**TANDOORI BREAD**

- TANDOORI ROTI ..... 2.00  
*Traditional Indian Style whole wheat bread.*
- NAAN ..... 2.50  
*Popular Indian style leavened bread.*
- GARLIC NAAN ..... 2.95  
*Naan with a touch of garlic.*
- KEEMA NAAN ..... 3.95  
*Naan stuffed with minced lamb.*
- KASHMIRI NAAN ..... 3.95  
*Stuffed with Raisin & Nuts*
- POORI ..... 2.95  
*Deep fried puffed bread made with whole wheat flour.*
- PARATHA ..... 3.95  
*Multi-layered Indian style whole wheat bread.*
- ALOO PARATHA ..... 3.95  
*Paratha stuffed with spiced mashed potato.*
- CHILI NAAN ..... 3.95  
*Naan with a touch of chili*

**DESSERTS**

- KULFI (MANGO OR PISTA) ..... 2.95  
*Indian style ice cream*
- KHEER ..... 2.95  
*Basmati rice pudding sprinkled with almonds & pistachios.*
- GULAB JAMUN ..... 2.95  
*Juicy homemade cheese balls made from cream of milk in scented light syrup*

**EXTRAS**

- SALAD ..... 2.95  
*Tomatoes Lettuce Carrot, Cucumber and Onions*
- RAITA ..... 1.95  
*Yogurt with bits of cucumbers tomatoes & potatoes with sprinkle of spices.*
- MIXED, PICKLED VEGETABLES.. 1.50  
*Fresh vegetables pickled in delicious sauce.*
- MANGO CHUTNEY ..... 1.50  
*Mango in sweet sauce.*
- PAPADUM ..... 1.00  
*Two delicious Indian wafers, mildly spiced.*

**BEVERAGES**

- PUNJABI LASSI ..... 2.95  
*Homemade yogurt shake sweetened, salted or plain as ordered*
- MANGO MILKSHAKE ..... 2.95
- MANGO MILKSHAKE ..... 2.95
- MANGO LASSI ..... 2.95  
*Sweetened mango yogurt shake*
- INDIAN COFFEE ..... 2.00
- INDIAN TEA ..... 2.00  
*Indian tea made with cardamom & fennel seeds, ginger & herbs.*
- SODA ..... 2.50
- ICED TEA ..... 1.95
- MILK ..... 1.50



*Cuisine of India*



**Delhi Palace**

2500 S. Woodlands Village Blvd., Suite 8  
Flagstaff, Arizona 86001  
928-556-0019  
FlagstaffDelhiPalace.com

**Specialists in Catering**

**Original Indian Cuisine**

**Open Everyday**

Lunch 11 am - 2:30 pm  
Dinner 5 pm - 9:30 pm

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## APPETIZERS

ASSORTED SNACKS.....	6.95
<i>Vegetable Pakoras, Samosa and Chicken Pakora.</i>	
CHICKEN PAKORAS.....	5.95
<i>Deliciously spiced &amp; deep fried chicken.</i>	
FISH PAKORA.....	5.95
<i>Deliciously spiced and deep fried fish with garbanzo flour.</i>	
ONION BHAJI.....	4.95 V
<i>Sliced onion deep fried with garbanzo flour.</i>	
VEGETABLE PAKORAS.....	3.95
<i>Six mixed vegetable fritters fried with chickpea flour.</i>	
VEGETABLE SAMOSAS.....	3.95 V
<i>Two crisp patties filled with potatoes &amp; peas mildly spiced and deep fried.</i>	

## SOUPS

MULLIGA TALUNY SOUP.....	4.95
<i>Delicious lentil soup with chicken and herbs.</i>	
VEGETABLE SOUP.....	3.95 V
<i>Blended lentil with mixed vegetables and herbs.</i>	

## TANDOORI

The Tandoori is a special clay oven imported from India which has been used there for hundreds of years.  
Heated with mesquite charcoal, it's temperature ranges from 360 to 400 degrees.

MIXED GRILL.....	17.95
<i>A scrumptious combination of Tandoori Chicken, Chicken Tikka, Sheesh &amp; Lamb Boti Kabab.</i>	
TANDOORI SHRIMP.....	16.95
<i>Shrimp marinated in mild spices, cooked over charcoal.</i>	
SHEESH KABAB.....	13.95
<i>Minced lamb, marinated in spices and skewered over red hot charcoal, served with mint chutney &amp; onion.</i>	
CHICKEN TIKKA.....	13.95
<i>Tandoori roasted boneless chicken breast pieces.</i>	
TANDOORI CHICKEN.....	12.95
<i>Chicken marinated in yogurt and mild spices, cooked in its own juices over hot charcoal, roasted in the Tandoor.</i>	

## COMPLETE DINNERS

TANDOORI DINNER.....	20.95
<i>Chicken Tikka, Sheesh Kabob, Tandoori Chicken, Lamb Tikka, Vegetable Korma, one Naan, Rice &amp; Coffee or Tea.</i>	
NON-VEGETARIAN DINNER.....	18.95
<i>One piece of Tandoori Chicken, one Chicken Curry, one Saag Paneer, one Daal Maharani, one plate of Basmati Rice, one Naan, one Raita, one Dessert &amp; Coffee or Tea.</i>	
VEGETARIAN DINNER.....	16.95
<i>One Vegetable Korma, one Saag Paneer, one Daal Maharani, one Naan, one plate of Basmati Rice, one Raita, one Dessert &amp; Coffee or Tea.</i>	

V - Vegan

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## VEGETABLE DISHES

MALIA KOFTA.....	11.95
<i>Fresh grated vegetables cooked in grain flour batter &amp; deep fried. Served in a fresh cream of tomato &amp; onion sauce.</i>	
SAAG PANEER.....	11.95
<i>Fresh spinach cooked curry style with homemade cheese, cream &amp; seasoned with aromatic herbs.</i>	
MATAR PANEER.....	11.95
<i>Fresh peas with homemade cottage cheese in mildly spiced gravy.</i>	
MUSHROOM MASALA.....	11.95
<i>Fresh mushrooms cooked with cream, tomatoes and butter gravy.</i>	
MUSHROOM KORMA.....	11.95
<i>Sliced mushrooms cooked with cashew nuts, delicate herbs and spices.</i>	
VEGETABLE MASALA.....	11.95
<i>Mixed vegetables cooked with cream tomatoes and butter gravy.</i>	
VEGETABLE KORMA.....	11.95
<i>Mixed vegetables &amp; nuts cooked in a delicately spiced cream.</i>	
PANEER TIKKA(Dry).....	11.95
<i>Paneer marinated in mild spices, cooked in its own juices over hot charcoal, roasted in the Tandoor.</i>	
PANEER KORMA.....	11.95
<i>Homemade cottage cheese cooked with cashew nuts, delicate herbs and spices.</i>	
PANEER MASALA.....	11.95
<i>Cooked with homemade cottage cheese &amp; tomatoes in a special sauce.</i>	

## SEAFOOD DISHES

SHRIMP MASALA.....	15.95
<i>Shrimp cooked with ginger in a special tomato &amp; butter gravy.</i>	
SHRIMP VINDALOO.....	13.95
<i>Shrimp cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes &amp; chili pepper.</i>	
SHRIMP KORMA.....	15.95
<i>Cooked with Indian herbs, a touch of butter and cream.</i>	
SHRIMP SAAG.....	14.95
<i>Shrimp fried in butter, cooked with freshly chopped spinach &amp; special sauce.</i>	
FISH MASALA.....	14.95
<i>Spiced and herbed fish fillets in a special sauce.</i>	
ALOO MATAR.....	10.95 V
<i>Potatoes &amp; green peas cooked with onion &amp; tomatoes mildly spiced.</i>	
MUSHROOM BHAJEE.....	10.95 V
<i>Mushroom spiced with Indian herbs with fresh green peas.</i>	
BHINDI MASALA.....	10.95 V
<i>Okra cooked with onions. Indian herbs &amp; spices.</i>	
BENGAN BHARATHA.....	10.95 V
<i>Eggplant roasted to a delightful pulp, seasoned with gentle herbs &amp; mild spices.</i>	
DAAL MAHARANI.....	10.95
<i>Split lentils cooked to a thick soup with herbs and spices.</i>	
BOMBAY ALOO.....	10.95 V
<i>Potatoes cooked in cumin seeds &amp; fresh tomatoes in herbed spices.</i>	
ALOO GOBHI.....	10.95 V
<i>Cauliflower with potato.</i>	
CHANA MASALA.....	10.95 V
<i>Garbanzo beans with ginger and special spices &amp; herbs.</i>	
MADRASI MIX VEG.....	10.95 V
<i>Fresh mixed vegetables cooked with coconut milk &amp; special curry sauce</i>	
DAAL TADKA.....	10.95
<i>Yellow lentils cooked into a thick soup with tomatoes and garden herbs</i>	
CHILI SHRIMP.....	14.95
<i>Shrimp cooked with green chili, ginger, tomatoes, herbs &amp; spices.</i>	
MADRASI SHRIMP.....	14.95
<i>Shrimp cooked with coconut milk and special spices in a curry sauce.</i>	
SHRIMP CURRY.....	13.95
<i>Shrimp cooked delicately in a special curry sauce.</i>	
FISH CURRY.....	12.95
<i>Fish cooked with delicately spiced curry sauce.</i>	
FISH VINDALOO.....	12.95
<i>Fish cooked in spices in a highly seasoned gravy of potatoes, tomatoes &amp; chili peppers.</i>	

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## CHICKEN DISHES

All entrée selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.

CHICKEN TIKKA MASALA.....	13.95
<i>Boneless Tandoori chicken in tomato &amp; butter gravy.</i>	
MURG MAKHANI.....	13.95
<i>Tandoori chicken cooked in butter in a special tomato gravy.</i>	
CHILI CHICKEN.....	12.95
<i>Chicken prepared with green chili, ginger, onions, tomatoes &amp; special Indian Spices.</i>	
MANGO CHICKEN.....	12.95
<i>Chicken cooked with mango &amp; broccoli mildly spiced gravy.</i>	
CHICKEN KORMA.....	12.95
<i>Chicken pieces cooked with almonds &amp; delicate herbs and spices.</i>	
CHICKEN SAAG.....	12.95
<i>Chicken cooked with freshly chopped spinach.</i>	
CHICKEN CURRY.....	10.95
<i>Traditional Indian chicken prepared with special spices.</i>	
CHICKEN VINDALOO.....	10.95
<i>Chicken meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes &amp; chili pepper.</i>	
MADRASI CHICKEN.....	11.95
<i>Boneless chicken cooked with coconut, special spices &amp; curry sauce.</i>	

## LAMB DISHES

All entrée selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.

LAMB KORMA.....	14.95
<i>Boneless lamb meat marinated &amp; cooked with nuts, delicate herbs &amp; spices.</i>	
LAMB SAAG.....	14.95
<i>Lamb meat cooked in spinach &amp; a mildly spiced gravy.</i>	
LAMB TIKKA MASALA.....	14.95
<i>Sliced lamb cooked in fresh cream sauce with cultured yogurt.</i>	
CHILI LAMB.....	14.95
<i>Lamb prepared with green chili, ginger, onions, tomatoes &amp; special Indian spices.</i>	
LAMB CURRY.....	13.95
<i>Choicest lamb meal marinated &amp; cooked with herbs &amp; spices.</i>	
LAMB VINDALOO.....	12.95
<i>Lamb meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes &amp; chili pepper.</i>	
MADRASI LAMB.....	13.95
<i>Boneless lamb, cooked with coconut, special spices &amp; curry sauce.</i>	