

Seafood Lamunder Le

SHRIMP CURRY (Shrimp cooked in light brown curry sauce)	\$14.95
SHRIMP SAAGWALA (Shrimp sautéed in fresh spinach)	\$14.95
SHRIMP VINDALOO (Shrimp in thick curry sauce cooked with potatoes, tomatoes, ginger and lemon) (spicy)	\$14.95
SHRIMP BHUNA MASALA (Shrimp cooked with tomatoes, garlic, ginger & lemon flavor)	\$14.95
SHRIMP TIKKA MASALA (Shrimp cooked in tomato base sauce with an array of spices & herbs)	\$14.95
FISH CURRY (Mahi Mahi in light curry sauce)	\$14.95
TIGER PRAWNS & BAY SCALLOPS TIKKA MASALA (Cooked in tomato base sauce with array of spices & herbs with prawns and scallops)	\$16.95

Vegetarian Specialties Bogeeche Le

VEGETABLE JALFRAZZI (Assorted vegetables lightly sautéed with herbs & spices)	\$10.95
DAAL MAKHNI (Black lentils simmered in a mild blend of spices)	\$9.95
YELLOW DAAL (Yellow lentils simmered in a mild blend of spices)	\$9.95
MATAR PANEER (Fresh cut green peas and cheese with onions and tomatoes)	\$11.95
ALOO GOBI (Mixture of potatoes and cauliflower)	\$10.95
BENGAN BHARTA (Eggplant roasted in clay oven cooked with onions, spices and tomatoes)	\$10.95
CHANNA MASALA (Spiced garbanzo beans)	\$10.95
TOFU MASALA (Tofu cooked in rich curry sauce)	\$10.95
MUSHROOM MATAR (Fresh mushrooms and green peas cooked with herbs & spices)	\$10.95
VEGETABLE KORMA ENLIGHTMENT (Mixed vegetables in a light creamy sauce)	\$11.95
BHINDI MASALA (Fresh cut okra cooked with onions and tomatoes)	\$10.95
SHAHI PANEER (Curry sauce cooked with Indian cheese, fresh tomatoes and dry fruits)	\$11.95
SAAG ALOO / SAAG PANEER (Mixture of potatoes or cheese with fresh spinach)	\$10.95
MALAI KOFTA (Vegetable balls cooked in sauce with dry fruit)	\$10.95

Basmati Rice

PLAIN AROMATIC RICE (Steamed basmati rice)	\$4.95
SAFFRON RICE (Basmati rice cooked with assorted vegetable and saffron)	\$5.95
PEAS PULLOW (Basmati rice cooked with green peas)	\$5.95
VEGETABLE BIRYANI (Basmati rice cooked with vegetables)	\$7.95
CHICKEN BIRYANI (Basmati rice cooked with chicken and herbs garnished with dried fruit and nuts)	\$11.95
LAMB BIRYANI (Basmati rice cooked with lamb, herbs and spices garnished with dried nuts)	\$12.95
SHRIMP BIRYANI (Basmati rice cooked with shrimp and herbs garnished with dried fruit and nuts)	\$13.95

Bread Rpti Ghar Le

CHAPATI (Whole wheat bread)	\$1.95
PLAIN NAAN (Fresh and soft bread)	\$1.95
KASHMIRI NAAN (Sprinkled with sesame seed)	\$2.25
PARATHA (Layered whole wheat bread)	\$2.50
GARLIC NAAN (Topped with garlic)	\$2.50
OLIVE NAAN (Topped with green olives)	\$2.50
PANEER NAAN (Stuffed with homemade cheese)	\$2.95
ONION KULCHA (Onion stuffed bread)	\$2.50
SPINACH KULCHA (Spinach stuffed bread)	\$2.95
ALOO PARATHA (Stuffed with spices, herbs and potatoes)	\$2.95
KEEMA NAAN (Naan stuffed with delicately spiced minced lamb)	\$3.95
NAAN KI TOKRI GALORE (Bread Baske - combination of plain naan, garlic naan and onion naan)	\$6.95
CHICKEN NAAN (Stuffed with chicken)	\$3.95
PESHAWARI NAAN (Stuffed with cashews, raisins, cherry & coconut)	\$3.95
BHATURA (Soft fried puffed four bread)	\$3.95

Desserts

Mithai Ghar Le

KHEER (Indian rice pudding)	\$3.95
GULAB JAMUN (Homemade cheese balls dipped in honey sauce)	\$3.95
PISTA KULFI (Indian creamy ice cream mixed with pistachios)	\$3.95
MANGO KULFI	\$3.95
RAS MALAI (An exquisite Indian style dumpling laced with pistachios in a delicious laced with pistachios in a delicious sauce)	\$3.95

Beverages

MASALA CHAI (Indian Spice Tea)	\$2.25
COFFEE	\$2.25
LASSI (Please specify plain, salted or sweet)	\$2.95
SOFT DRINKS (Coke, Diet, Sprite, 7up, Iced Tea, Lemonade)	\$2.50
MANGO LASSI	\$3.95
JUICE (Orange, Cranberry, Pineapple)	\$2.95
SPARKLING WATER (Perrier, Pellegrino) (Large)	\$4.95
BOTTLED WATER (Large)	\$4.95



Everything is cooked in vegetable oil. No MSG

Royal Delhi Palace

Cuisine of India

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