

APPETIZERS
(SERVED WITH SWEET TAMARIND AND MINTY GREEN CHUTNEY)

PAPADUM Crispy spiced lentil wafers	1.95
SAMOSA (2 Pieces) Triangular pastry shells deep fried and filled with spiced peas and mashed potatoes	2.95
PANEER PAKORA (6 Pieces) Golden brown, deep fried cottage cheese fritters	6.25
VEGETABLE PAKORA (6 Pieces) Fresh cauliflower and potatoes hand dipped in thick chickpea flour deep fried to a golden brown finish	3.95
CHICKEN TIKKA Thick cubes of chicken breast marinated overnight in yogurt and spices, slowly roasted in our traditional clay oven	7.95
SEEKH KEBAB Finely minced lamb seasoned with fresh onions, bell peppers and spices hand rolled into two kebabs and fire roasted in our clay oven	7.95
MINAR SAMPLER Get a taste of India with an assortment of Samosa, Pakora, Chicken Tikka and Seekh Kebab	10.25

CHAAT CORNER
5.95

BHEL PURI Phulian (puffed rice) mixed with chutneys, diced onions and coriander	
PAPDI CHAAT Crispy fried dough chips made from refined flour topped with boiled potatoes, chickpeas, yogurt, chutneys and spices	
SAMOSAS CHAAT Two samosas flattened and topped with diced onions, tomatoes, boiled chickpeas, chutneys, yogurt and spices	
CHANNE KE CHAAT Boiled chickpeas topped with boiled potatoes, diced onions, tomatoes, yogurt, chutneys and spices	
ALOO TIKKI CHAAT Golden brown potato patty covered with diced onions, tomatoes, boiled chickpeas, chutneys, yogurt and spices	

VEGETARIAN SPECIALTIES
(Served with Basmati Rice)
8.95

NAVRATTAN CURRY Cauliflower, potatoes, carrots, green peas and string beans cooked with delicate spices in a tomato & onion based curry	
ALOO GOBHI MASALA Sautéed cauliflower (Gobhi) and potatoes (Aloo) lightly spiced and yellow in color	
ALOO MATTAR Potatoes and green peas cooked in a mildly spiced brown curry	
BRINJAL BARTHA Roasted eggplants (Brinjal) mashed (Bartha) with fresh onions and tomatoes	
MALAI KOFTA Hand rolled croquettes of shredded carrots and cauliflower simmered in light creamy curry	
SAAG ALOO Creamed spinach (Saag) cooked with potatoes (Aloo)	

SAAG PANEER Creamed spinach cooked with fresh homemade cheese cubes (Paneer)	
CHANNA SAAG Boiled chickpeas cooked with spices in a creamy spinach base	
CHANNA MASALA Chickpeas cooked in a mildly spiced brown curry	
DAAL TADKA Yellow lentils tempered with onions and garlic	
SHAHI PANEER Homemade cheese cubes cooked with bell peppers in a creamy tomato based curry	
MATTAR PANEER Homemade cottage cheese cubes cooked with fresh green peas in a mildly spiced curry	

CHICKEN SPECIALTIES
(Served with Basmati Rice)
9.95

CHICKEN CURRY Savory chicken leg and thigh cooked in an onion based curry flavored with ginger, garlic and spices	
CHICKEN SAAG Boneless chicken cooked in a thick, creamy spinach base	
CHICKEN JALFREZI Boneless chicken cooked in a mild curry garnished with fried onions, green peppers and tomatoes	
CHICKEN VINDALOO Boneless chicken cooked with morsels of potatoes in a highly spicy curry	
CHICKEN KORMA Boneless chicken cooked in a mild yogurt based creamy curry	
CHICKEN CHICKPEAS Boneless chicken cooked with chickpeas in a blend of herbs and spices	
CHICKEN MAKHANI White meat chicken roasted in our tandoor and cooked in a rich, creamy, very mild tomato based curry	
CHICKEN TIKKA MASALA Morsels of white meat chicken slow roasted in our tandoor and cooked with green peppers in a tomato based curry	

LAMB SPECIALTIES
(All dishes are boneless and served with Basmati Rice)
10.95

KEEMA PEAS Ground lamb cooked with fresh green peas in a lightly spiced curry	
KEEMA VINDALOO Ground lamb cooked with vinegar and morsels of potatoes in a highly spiced curry	
KABAB CURRY Sliced Seekh Kabab cooked in a mildly spiced tomato based curry	
LAMB ROGAN JOSH An aromatic lamb dish cooked over intense heat in a mildly spiced onion based curry	
LAMB MASALA Chunks of lamb cooked with green peppers in a tomato based curry	
LAMB KORMA Lamb cubes cooked in a mild yogurt based creamy curry	

LAMB JALFREZI Lamb cubes cooked in a mild curry garnished with fried onions, green peppers and tomatoes	
LAMB BHUNA Morsels of lamb sautéed with fresh green peppers and tomatoes	
LAMB SAAG Lamb cubes cooked in a thick, creamy spinach base	
LAMB VINDALOO Lamb cubes cooked with morsels of potatoes in a highly spicy curry	
LAMB CHICKPEAS Lamb cubes cooked with chickpeas in a blend of herbs and spices	

GOAT SPECIALTIES
(All dishes are bone-in and are served with Basmati Rice)
10.95

GOAT CURRY Savory portions of goat cooked in an onion based curry flavored with ginger, garlic and spices	
GOAT SAAG Slow cooked goat in a thick, creamy spinach base	
GOAT JALFREZI Chunks of goat cooked in a mild curry garnished with fried onions, green peppers and tomatoes	
GOAT VINDALOO Chunks of goat cooked with morsels of potatoes in a highly spicy curry	
GOAT KORMA Goat chunks cooked in a mild yogurt based creamy curry	
GOAT MASALA Chunks of goat cooked with green peppers in a tomato based curry	
GOAT CHICKPEAS Pieces of goat cooked with chickpeas in a blend of herbs and spices	

SHRIMP SPECIALTIES
(Served with Basmati Rice)
12.95

SHRIMP MASALA Portions of shrimp sautéed with fresh tomatoes and green peppers in a mildly spiced curry	
SHRIMP SAAG Portions of shrimp cooked in a thick, creamy spinach base	
SHRIMP NIRGISI Shrimp cooked with shredded coconut in a mildly spiced tomato based curry	
SHRIMP VINDALOO Shrimp cooked with morsels of potatoes in a highly spicy curry	
SHRIMP CHICKPEAS Portions of shrimp cooked with chickpeas in a blend of herbs and spices	
SHRIMP JALFREZI Shrimp cooked in a mild curry garnished with fried onions, green peppers and tomatoes	

ROYAL TANDOORI CHICKEN
10.95

An absolute Minar Palace treat in Mughal style! After marinating in yogurt and spices for over 24 hours this half portion of chicken is fire roasted to a charcoal perfection in our Tandoori clay oven. Served with a side of basmati rice smothered with curry.



PALACE BIRYANIS

VEGETABLE	9.95
Basmati rice cooked with fresh garden vegetables, flavored with sliced almonds and raisins	
CHICKEN	10.95
Boneless chicken cooked with basmati rice, flavored with sliced almonds and raisins	
LAMB	10.95
Basmati rice cooked with boneless cubes of lamb, flavored with sliced almonds and raisins	
GOAT	10.95
Bone-in chunks of goat cooked with basmati rice, flavored with sliced almonds and raisins	
KEEMA	10.95
Basmati rice cooked with ground lamb, flavored with sliced almonds and raisins	
CHICKEN TIKKA	11.95
Boneless white meat cooked with basmati rice, flavored with sliced almonds and raisins	
SHRIMP	12.95
Morsels of savory shrimp cooked with basmati rice, flavored with sliced almonds and raisins	

MINAR PLATTERS9.95

Served over a bed of basmati rice; include Daal Tadka and the Special Vegetable of the Day:  
(Monday: Aloo Baingan Tuesday: Dum Aloo Wednesday: Rajmaah Thursday: Vegetable Jalfrezi)

KEEMA PEAS PLATTERCHICKEN CURRY PLATTERLAMB CURRY PLATTER  
GOAT CURRY PLATTERCHICKEN TIKKA MASALA PLATTERCHILLI CHICKEN PLATTER (Fridays Only)

VEGETABLE PLATTER8.95  
Special Vegetable of the Day, Daal Tadka and up to two choice vegetables:  
(Channa Masala, Navrattan Curry, Aloo Mattar)

MEAT PLATTER11.95  
Choice of any two: Keema Peas, Chicken Curry, Lamb Curry, Goat Curry, Chicken Tikka Masala

TANDOORI BREADS (Baked to order in our clay oven)

NAAN	1.95
Bread made of unleavened white flour	
ONION NAAN	3.50
Naan stuffed with diced onions	
GARLIC NAAN	3.50
Naan stuffed with fresh diced garlic	
GOBI PARATHA	3.50
Whole wheat bread stuffed with shredded cauliflower and spices	
ALOO PARATHA	3.50
Whole wheat bread stuffed with mashed potatoes and spices	
ONION PARATHA	3.50
Whole wheat bread stuffed with chopped onions and spices	
KEEMA PARATHA	3.95
Whole wheat bread stuffed with minced ground lamb and spices	
CHICKEN PARATHA	3.95
Whole wheat bread stuffed with shredded Chicken Tikka and spices	
TANDOORI PARATHA	2.50
Multilayered whole wheat bread	
TANDOORI ROTI	1.95
Traditional whole wheat flat bread	
POORI	2.50
Wheat bread deep fried to a golden crispy puff	
BHATURA	1.95
Deep fried bread made of flour	

ACCOMPANIMENTS

HOUSE SALAD (Fresh lettuce, cucumbers, onions and tomatoes)	3.95
MANGO CHUTNEY (Sweet & sour mango relish)	2.50
MANGO PICKLE (Indian style hot mango pickles)	1.50
RAITA (Shredded cucumber and carrot yogurt)	Small 1.00 Large 2.50
EXTRA RICE	3.00
EXTRA RICE w/Curry (Chicken curry gravy)	3.95
Mint or Tamarind Chutney	Small 1.00 Large 3.50

DESSERTS2.95

GULAB JAMUN  
Two dumplings made of thickened milk and soaked in rose flavored sugar syrup

KHEER  
Rice pudding garnished with crushed pistachios

RAS MALAI  
Two flattened homemade cottage cheese balls sweetened with condensed milk and garnished with crushed pistachios

MANGO ICE CREAM  
Traditional mango flavored Indian style ice cream

PISTA ICE CREAM  
Pistachio flavored Indian style ice cream

BEVERAGES

COFFEE	1.50
INDIAN TEA (Made with cloves & cardamoms boiled in milk)	1.50
MANGO LASSI (A cool mix of fresh mangoes, milk and sugar)	2.95
SWEET LASSI (A creamy blend of rose water and yogurt)	2.95
SALTY LASSI (A refreshing traditional drink of yogurt, black pepper and salt)	2.95
ASSORTED BOTTLED DRINKS	2.00 - 3.00
ASSORTED CAN SODA	1.00

TURNING UP THE HEAT  
Unless otherwise specified, all dishes are mildly spiced for the average consumer. Entrees can be customized to your level of spice, simply choose your preference:  
MILD(average) HOT(spicy) INDIAN HOT(very spicy)

DAILY SPECIAL

MONDAY SPECIAL ALOO BAINGAN	8.95
Morsels of roasted eggplant (Baingan) and diced potatoes (Aloo) stir fried in mild spices	
TUESDAY SPECIAL DUM ALOO	8.95
Pressure (Dum) cooked potatoes (Aloo) in a rich, mildly spiced tomato based curry	
WEDNESDAY SPECIAL RAJMA	8.95
Red kidney beans cooked in thick tomato gravy	
THURSDAY SPECIAL VEGETABLE JALFREZI	8.95
Flavorful assorted vegetables cooked in a highly spiced tangy curry	
FRIDAY SPECIAL CHILLI CHICKEN	9.95
Succulent chunks of chicken breast sautéed with fresh onions and green peppers in a spicy sauce	

TASTE ROYALTY

www.Minarphilly.com

MINAR PALACE

Follow us on Twitter

Like Us on Facebook

New Menu

INDIAN CUISINE

ALL NEW LUNCH BUFFET AVAILABLE DAILY 11:30AM - 3:30PM  
VEG/NON-VEG ENTREES, APPETIZER, BASMATI RICE, TANDOORI NAAN,  
FULL SALAD BAR & DESSERT ONLY \$9.95

MINAR PALACE INDIAN RESTAURANT

1304 WALNUT STREET, PHILADELPHIA, PA 19107

FOR FAST FREE DELIVERY CALL  
215.546.9443 or 215.546.9446  
(Limited Range & \$15.00 Minimum)

FOR DELIVERY OUTSIDE OUR RANGE VISIT www.Diningin.com

OPEN MONDAY THRU FRIDAY / 11:30 AM to 9:00 PM  
OPEN SATURDAY / 12:30 to 9:00 PM

VISA/MASTERCARD/DISCOVER ACCEPTED  
EMAIL QUESTIONS & COMMENTS TO MINARPHILLY@GMAIL.COM