Seafood Specialities

Served with Rice Pilaf only

82. FISH MASALA.....$13
Fish stir fried & cooked closely in low heat Masala in a hearty blend of tangy tomato & aromatic Herbs & spices

83. CHEPALA PULUSU.....$13
Fish marinated and cooked in spicy tamarind sauce

84. KADAI SHRIMP.....$13
Jumbo shrimp sautéed with onion, tomatoes, green peppers and finished with rich gravy

85. SHRIMP VINDALOO.....$13
For the one with true passion for spicy food, jumbo shrimp and potatoes cooked in fiery red chilly & vinegar sauce

86. ROYYALA VEPUDU.....$13
Shrimp stir fried & cooked closely in low heat Masala in a hearty blend of tangy tomato & aromatic Herbs & spices

87. SHRIMP CURRY.....$13
Jumbo Shrimp finished with homemade curry sauce

88. GINGER SHRIMP.....$13
Jumbo shrimp marinated with ginger & cooked with herbs & spices

Rice Specialities

Hyderabadi Biryani

Tender meats marinated in exotic spices and then stir fried with onion, ginger and Spices.

89. VEG BIRYANI.....$10
90. EGG BIRYANI.....$10
91. CHICKEN BIRYANI.. $11
92. SHRIMP BIRYANI.....$14
93. GOAT BIRYANI.....$14
94. LAMB BIRYANI.....$14
95. VEG FRIED RICE.....$10
96. EGG FRIED RICE.....$10
97. RICE PILAF.....$2

Bread Basket

98. NAAN.....$1.50
Homemade, thick chewy clay oven made bread

99. ROTI.....$2
Whole wheat flour bread baked in Tandoor

100. PARATHA.....$2
Whole wheat layered bread fried with butter

101. ONION NAAN.....$2
Soft flour bread stuffed with onions baked on clay oven

102. GARLIC NAAN.....$3
Soft flour bread stuffed with fresh garlic baked on clay oven

103. ASSORTED BREAD BASKET.....$8
Combination of Naan, Onion Naan, Paratha, Roti & Garlic Naan

Dessert

104. RAS MALAI.....$4
Snowy floats of sweetened milk

105. RICE PUDDING.....$2
Sweetened rice with milk

106. GULAB JAMOON.....$3
Deep fried plum colored dumplings of dried milk and refined flour in sugar syrup

107. GAJAR KA HALWA.....$3
Carrot & Milk pudding

Ruchi Palace
Indian Cuisine

EXCELLENT FOOD
COZY AMBIENCE
OUTSTANDING SERVICE

Lunch Buffet:
Mon - Fri 11 AM to 2:30 PM
Sat - Sun 11:30 AM to 3 PM

Dinner
Mon - Thurs 5 PM to 10 PM
Fri, Sat 5 PM to 10:30 PM
Sun - 5 PM to 10 PM

www.ruchipalace.com

Ruchi Palace
Indian Cuisine

Full Service Restaurant & Bar

Banquet Facilities Available

Irving Location
8604 N. MacArthur Blvd
Irving, Texas 75063
MacArthur by Valley Ranch Pkwy
(972) 831-9200

Carrollton Location
3128 E Trinity Mills Rd,
Carrollton, TX 75006
Trinity Mills Rd by Midway
(972) 818-9588

Email: sales@ruchipalace.com

www.ruchipalace.com

Appetizers

Vegetarian

1. SPINACH PAKORA.....$3
2. ONION PAKORA.....$3
3. RUCHI CUT MIRCHI.....$4
4. PANEER PAKORA.....$5
5. VEG SAMOSA.....$3
6. VEG MANCHURIAN.....$7
7. GOBI MANCHURIAN...$7
8. CHILLI BAJJI $4
9. VEG SPRING ROLLS...$4

Non-Vegetarian

10. EGG PAKORA.....$4
11. CHICKEN DRUMS OF HEAVEN.....$7
12. FISH FRY $7
13. CHICKEN 65.....$7
14. CHICKEN MANCHURIAN $7
15. CHILLI CHICKEN $7

Soups, Salads & Raitha

16. TOMATO SOUP.....$3
17. CHICKEN CORN SOUP.$4
18. VEG CORN SOUP.....$3
19. GREEN SALAD.....$3
20. RAITHA.....$2
21. PLAIN YOGURT.....$2

South Indian Specialities

22. IDLY SAMBAR.....$4
Rice Cakes & Lentil Soup
23. METHU VADA $4
Deep Fried Lentil Donuts
24. POORI BHAJI.....$5
Potatoe Masala served with Wheat Puffed Bread
25. PLAIN DOSA.....$4
Rice Crepe Served With Sambar & Chutneys
26.ONION DOSA.....$5
Rice Crepe Grilled With Onions
27. MASALA DOSA.....$5
Rice Crepe with Spiced Potatoes
28. MYSORE MASALA DOSA.....$6
Rice Crepe with Layers of Spicy Chutneys, Potatoes and Onions
29. VEG UTAPPAM.....$6
Lentil Pancake with Vegetables
30. RAWA ONION MASALA DOSA.....$6
Rawa Crepe Grilled With Onions & Stuffed With Potatoes
31. CHOLE BATURA.....$6
Garbanzo Beans with Flour Bread

Tandoor Specialities

Served with Rice Pilaf only

32. TANDOORI CHICKEN.....$10
Chicken Marinated In Yogurt,Fresh Spices & Lemon Juices Then Barbecued In Tandoor
33. CHICKEN TIKKA KABAB.....$11
Marinated Chicken Breast Charbroiled in Tandoor & Cooked to bring out flavor
34. CHICKEN SHEESH KABAB.....$11
Fresh Ground Chicken Mixed With Herbs Spices & Broiled In Tandoor
35. LAMB BOTI KABAB.....$14
Tender Morsels Of Lamb Marinated In Our Special Recipe Sauce & Cooked In Tandoor
36. LAMB SHEESH KABAB.....$14
Fresh Ground Lamb Marinated With Herbs & Spices Then Broiled In Tandoor
37. TANDOORI SHRIMP.....$14
Tender Jumbo Shrimp Marinated In Yogurt, Garlic, Ginger, Spices then Broiled In Tandoor
38. TANDOOR MIXED GRILL.....$15
Combination Platter consisting of all above

Vegetarian Entrees

Served with Rice Pilaf only

39. TADKA DAL.....$9
Mildly spiced Lentil curry
40. CHANNA MASALA.....$9
Garbanzo beans cooked in traditional spices
41. PALAK PANEER.....$11
Cottage cheese cubes lightly fried and cooked in Spinach puree and cream sauce
42. PANEER BUTTER MASALA.....$11
Cottage cheese cubes lightly fried and cooked in home made Special Sauce and Butter
43. MUTTER PANEER.....$11
Cottage cheese cubes lightly fried and cooked with Green Peas and Special Sauce
44. KADAI PANEER.....$11
Cottage Cheese Cubes sautéed with onion, tomatoes, green peppers and finished with rich gravy
45. PANEER TIKKA MASALA.....$11
Cottage cheese barbecued in Tandoor and cooked with special sauce
46. MALAI KOFTHA.....$11
Freshly minced vegetables simmered in cardamom, saffron and garlic
47. NAVARATHAN KOORMA.....$10
Mixed vegetables cooked with Special Sauce
48. MIX VEG CURRY.....$10
Variety of vegetables cooked with homemade sauces.
49. GUTHI VANKAYA MASALA.....$10
Egg plants cooked with various herbs & spices.
50. VEG JHAL FARIJI.....$10
Mixed vegetables with bell peppers and onions
51. BAINGAN BARTHA.....$10
Baked egg plant & cooked with tomato & spices
52. BHINDI VEPUDU.....$10
Deep fried Okra and onions cooked in spices
53. ALOO GOBHI.....$10
Mouth watering blend of fresh cauliflower & potato seasoned to perfection

Chicken Entrees

Served with Rice Pilaf only

54. BUTTER CHICKEN.....$11
Chicken cooked with spices, herbs and butter
55. CHICKEN CURRY.....$11
Chicken finished with home made curry sauce
56. CHICKEN MASALA.....$11
Chicken cooked with hearty blend of tangy tomato sauce and spices
57. CHICKEN VINDALOO.....$11
For the one with true passion for spicy food, chicken and potatoes cooked in fiery red chilly & vinegar sauce
58. CHICKEN JHAL FARIZI.....$11
Chicken sautéed with vegetables & finished with Ginger, garlic & various herbs
59. CHICKEN KADAI.....$11
Chicken sautéed with onion, tomatoes, green peppers and finished with rich gravy
60. CHICKEN TIKKA MASALA.....$11
Breast chicken skewed in Tandoor and sautéed in a rich home made sauce
61. CHICKEN SHAHI KORMA.....$11
A true Moghulai delight, lightly sweet and spicy with flavor of cardamoms

Chicken Entrees

Served with Rice Pilaf only

62. CHICKEN ROGAN JOSH.....$11
Succulent pieces of chicken cooked closely in a special sauce
63. CHICKEN ROAST.....$11
Boneless chicken cooked along with various spices and finished on low fire
64. SPINACH CHICKEN.....$11
Chicken finished with mildly spiced Spinach
65. GINGER CHICKEN.....$12
Boneless Chicken sautéed with special ginger sauce along with herbs and spices
66. CHICKEN 65.....$12
A true Hyderabadi delight cooked with fried curry leaves, yogurt and spices
67. CHILLI CHICKEN.....$12
Boneless chicken sautéed with special sauce and chilies, herbs and spices
68. EGG MASALA.....$10
Boiled eggs cooked with hearty blend of tomato sauce & spices

Lamb Entrees

Served with Rice Pilaf only

69. LAMB CURRY.....$12
Boneless tender Lamb marinated & cooked in a curry sauce of fresh herbs & spices
70. LAMB MASALA.....$12
Lamb cooked in tangy tomato sauce & spices
71. LAMB VINDALOO.....$12
For the one with true passion for spicy food, lamb and potatoes cooked in fiery red chilly & vinegar sauce
72. KADAI LAMB.....$12
Lamb sautéed with onion, tomatoes, green peppers and finished with rich gravy
73. LAMB ROGAN JOSH.....$12
Succulent pieces of lamb cooked closely in a special sauce
74. PALAK GOSH.....$12
Succulent spices of lamb cooked with fresh spinach, traditional spices and sautéed with ginger & garlic
75. LAMB KORMA.....$12
A Moghulai delight, creamy sweet & spicy with the delicate flavor of cardamoms
76. RUCHI SPECIAL LAMB FRY..... $13
Succulent pieces of lamb cooked on low heat with spices

Goat Entrees

Served with Rice Pilaf only

77. GOAT CURRY.....$12
Tender goat marinated & cooked in a curry sauce of fresh herbs & spices
78. GOAT MASALA.....$12
Goat cooked with hearty blend of tangy tomato sauce & spices
79. KADAI GOAT.....$12
Goat sautéed with onion, tomatoes, green peppers and finished with rich gravy
80.GOAT ROGAN JOSH.....$12
Succulent pieces of goat cooked closely in a special sauce
81. GOAT VINDALOO.....$12
For the one with true passion for spicy food, goat and potatoes cooked in fiery red chilly & vinegar sauce