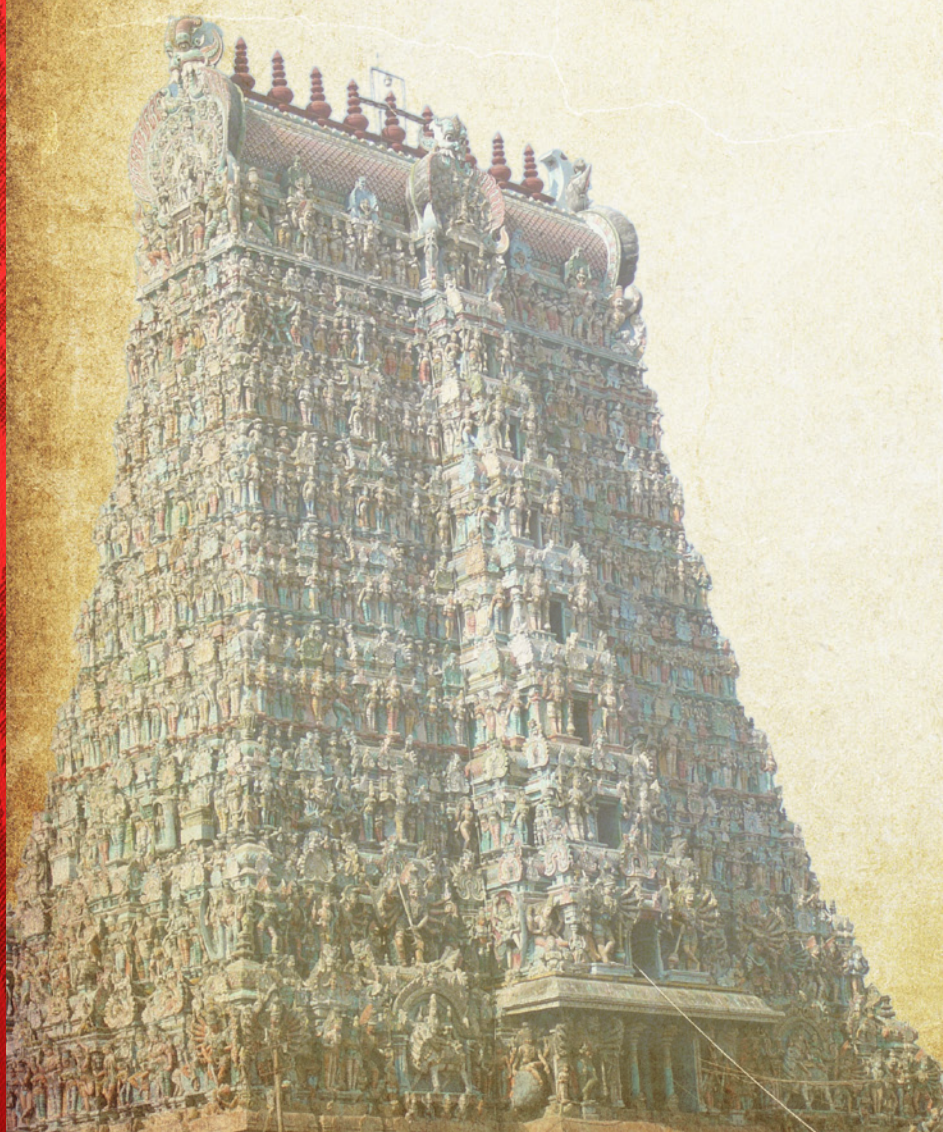


# *Royal*



Indian Cuisine





## VEG APP

1. **Iddly (qty. 3)** Steamed Rice & Lentil Patties served with Sambar & Chutney. .... \$4.49
2. **Medu Vada (qty. 2)** ..... \$4.25  
Lentil Donuts served with Sambar & Chutney (Rasa Vada/Dahi Vada/Sambar Vada - qty. 2)
3. **Veg Samosa (qty. 2)** ..... \$4.49  
Crispy, Deep Fried, Cone Shaped Patties Stuffed with Potatoes, Green Peas and Fresh Spices. Served with 2 Chutneys
4. **Pakora (qty. 7) Chilly / Mix** ..... \$3.99  
Pieces of Mixed Vegetables (or) Vegetables of your choice Battered and Deep Fried.
5. **Gobi 65** Crispy, Fried, Battered Cauliflower Florets ..... \$5.99
6. **Veg Cutlets (qty. 4)** ..... \$4.49  
Mildly Spiced, Deep Fried, Minced Veg Patties or Potato Patties served with Chutneys
7. **Panneer Pakora (qty. 6)** Fresh, Home Made Cottage Cheese, Battered and Deep Fried ..... \$5.99
8. **Iddly Vada Combo** Combination of Two Iddly and One Vada ..... \$ 4.99
9. **Combo Platter** Combination of Samosa, Gobi 65, Pakora Mix and Cutlet. .... \$4.99

## CHAT SPECIAL

All Dishes Covered with Sweet Chutney, green Chutney, Yogurt, Chopped Onions, Tomatoes, and Chilis

10. **Bhel Puri** ..... \$3.49  
Finely Chopped Tomatoes, Onions and Cilantro Mixed with Puffed Rice and Sev. Topped with Chutney to your Taste
11. **Papadu Chat** Wheat Crisps Layered with Garbanzo & Potato ..... \$3.49
12. **Samosa Chat** Mashed Samosas on Top Chat Spices and Chutney. .... \$4.49

## NON VEG APP

13. **Chicken 65** ..... \$6.49  
Boneless, Chunks of Chicken Marinated with Chef's Blend of Special Spices and Fried to Perfection
14. **Kheema Samosa** Crispy, Deep Fried, Cone Shaped Patties Filled with ground Lamb. .... \$5.49
15. **Prawn 65** Shallow Fried Curry Leaved Flavored Prawns ..... \$7.95
16. **Masal Fish Fry** Spicy, Juicy, Hot Griddled Fish ..... \$5.99

## INDO CHINESE

17. **Gobi Manchurian** Cauliflower Florets with Tangy Manchurian Sauce ..... \$8.99
18. **Chili Paneer** ..... \$9.99  
Diced, Home Made Cheese Cooked with Onions, Bell Peppers & Blend of Indian and Chinese Spices
19. **Chilli Chicken** Crispy, Battered, Fried Chicken Coated in Chilli Sauce. .... \$9.49
20. **Veg Noodles** Noodles Prepared with a Touch of Soya Sauce and Spices. .... \$7.49
21. **Veg Fried Rice** Chinese Fried Rice Made Indian Style ..... \$6.99
22. **Chicke/Egg/Shrimp Noodle** Noodles Flavored with Each Topping (Shrimp add \$1.00) ..... \$7.99
23. **Chicke/Egg/Shrimp Fried Rice** Fried Rice Flavored with Each Topping (Shrimp add \$1.00). ... \$7.99



## TANDOOR SPECIAL

- |      |   |         |
|------|---|---------|
| 24.  | <b>Paneer Tikka</b> Cubes of Home Made Paneer, Onions, Bell Peppers with Mild Spices .....                  | \$10.99 |
| 25.  | <b>Chicken Tikka</b> Succulent Cubes of Boneless Chicken Breast Cooked in a Clay Oven .....                 | \$10.99 |
| 26.  | <b>Chicken Malai Kabab</b> .....  | \$10.99 |
|      | Succulent, Juicy pieces of Chicken Marinated with the Lovely taste of Garlic, Cooked in a Clay Oven         |         |
| 27.  | <b>Chicken Lasooni Kabab</b> .....  | \$10.99 |
|      | Boneless Pieces of Chicken with the Lovely Taste of Garlic, Cooked in a Clay Oven                           |         |
| 28.  | <b>Tandoori Chicken</b> .....   | \$10.99 |
|      | Chicken Meat on the the Bone Cooked in our Charcoal Clay oven. Special Blend of Spices Marinate the Chicken |         |
| 29.  | <b>Tandoori Shrimp</b> Tiger Shrimp Soaked in Flavored Ajwain, Yogurt and Spices .....                      | \$11.99 |
| 30.  | <b>Tandoori Mix Grill</b> Chicken Tikka, Malai Tikka, Tandoori Chicken, Shrimp & Sheek Kabab .....          | \$13.99 |
| 31.  | <b>Fish Tikka</b> Ajwain Flavoured Fish, Skewed and Cooked in a Clay Oven .....                             | \$11.99 |
| 32.* | <b>Lamb Chops</b> Lamb Chops Marinated with Dry Herbs and Spices .....                                      | \$19.99 |
| 33.  | <b>Lamb Sheek Kabab</b> .....   | \$11.99 |
|      | Finely Minced Meat with Aromatic Herbs and Spices Wrapped around Skewer and Roasted in a Clay Oven          |         |

## SOUP / SALAD / ACCOMPANIMENT

- |     |                      |            |                |
|-----|----------------------|------------|----------------|
| 34. | Soup of the Day..... | Veg \$2.99 | Non Veg \$3.99 |
| 35. | Sambar (16 oz) ..... |            | \$3.49         |
| 36. | Rasam (16 oz) .....  |            | \$2.49         |
| 37. | House Salad .....    |            | \$2.49         |
| 38. | Papad.....           |            | \$0.99         |
| 39. | Raitha (8 oz) .....  |            | \$1.49         |
| 40. | Pickle.....          |            | \$0.99         |
| 41. | Rice (16 oz) .....   |            | \$2.49         |
| 42. | Plain Yogurt .....   |            | \$2.49         |
| 43. | Channa Salna .....   |            | \$3.99         |

## KIDS SPECIAL

(Served with Ketchup)

- |     |                      |        |
|-----|----------------------|--------|
| 44. | Fruit Naan .....     | \$3.49 |
| 45. | Cheese Naan .....    | \$3.49 |
| 46. | French Fries .....   | \$2.99 |
| 47. | Chicken Fingers..... | \$3.99 |
| 48. | Cone Dosa .....      | \$4.75 |



## DOSA VARIETIES

All Dosa Served with Sambar & Chutnies

49. **Plain Dosa** Thin Rice Crepe served with Sambar and Chutney .....\$5.49
50. **Masala Dosa** Thin Rice Crepe Rolled with Spiced Potatos .....\$6.49
51. **Onion Dosa** Thin Rice Crepe Stuffed with Sauteed Onion and Cilantro .....\$6.49
52. **Mysore Masala Dosa** Rice Crepe Topped with Red Chili, Hot Chutney .....\$6.99
53. **Plain Ravas Dosa** Crispy Jeera, Peppercorn Flavored Cream of Wheat Batter .....\$6.99
54. **Rava Masala Dosa** Flavored Cream of Wheat Crepe Stuffed with Potato .....\$7.49
55. **Andhra Spici Masal Dosa** Blend of Chilies, Cumin and Tamrin, Spicy Dosa .....\$7.49
56. **Madurai Malli Masal Dosa** Mint, Coriander and Chickpeas Flavored Homely Dosa .....\$6.99
57. **Chettinadu Podi Dosa** Thin Rice Crepe Topped with Chef Special Southern Spices .....\$6.99
58. **Hot Garlic Dosa** Spicy Garlic Delight Crepe. ....\$6.99
59. **Vegetable Spring Dosa** Julienne of Mixed Vegetables Rolled in s Thin Crepe .....\$6.99
60. **Karalkudi Chicken Dosa** Pepper and Curry Leaves Flavored Chicken Dosa .....\$8.99
61. **Kheema Dosa** Spiced Ground Lamb Dosa .....\$8.99
62. **Egg Dosa** Pepper Flavored Egg Rolled in Thin Crepe .....\$7.25
63. **Plain Uttappam** Infian Fermented Rice & Lentil Pancake .....\$5.99
64. **Onion Chillies / Veg Uttappam** Uttappam topped with Onion Chillies or Veg .....\$6.49
65. **Kal Dosa (qty 3)** Leavened Rice and Lentil Thin Pancake .....\$5.49
66. **Paper Roast** Ghee Flavored Thin Rice and Lentil Large Rolled Crepe .....\$6.99
67. **Royal Dosa Platter** .....\$10.99

Chef Choice of Four Variety Veg Dossa's (Masala, M. Malli, Andra, Podidosa, Hot garlic)

### SUBJECT TO AVAILABILITY

68. **Kuzhu Paniyaram Sweet/Karam (qty 5)** Southern Special Rice and Lentil Dumplings ...\$5.49
69. **Idiyappam** Steamed Rice Fine Noodle .....\$4.99
70. **Appam** Fermented Fine Raw Rice and Lentil Pancake, Made in a Special Wok .....\$5.49
71. **Coconut Milk** veg in Mild, Creamy Sauce / Sweetened Fresh Cocnut Milk .....\$1.99



### SPICY SUBJECT TO AVAILABILITY





## VEG ENTRÉES

All Served with Rice or Kal Dosa

- |   |  |        |
|---|--|--------|
| 72. <b>Veg Korma ( South Special)</b>             | Mixed Vegetables Cooked in Southern Spices & Coconut Sauce . . .                     | \$8.99 |
| 73. <b>Kara Kozhambu</b>                          | Mixed Vegetables in a South Indian Traditional Tamrind Base Sauce . . . . .          | \$8.99 |
| 74. <b>Veg Jalfrezi</b>                           | Mixed Vegetables tossed in a Tangy Sauce. . . . .                                    | \$8.49 |
| 75. <b>Navarathna Korma</b>                       | Mixed Vegetables with nuts and Cream Sauce . . . . .                                 | \$8.99 |
| 76. <b>Malai Kofta</b>                            | Mixed Vegetables and Cheese Dumplings in a Savory Cream Sauce . . . . .              | \$8.99 |
| 77. <b>Gobu Pepper Fry</b>                        | Cauliflower Sautéed with Ground Peppercorn and Spices . . . . .                      | \$8.99 |
| 78. <b>Aloo Gobi</b>                              | Sauteed Blend of Potatoes, Cauliflower & Ginger . . . . .                            | \$7.99 |
| 79. <b>Bhindi Masala</b>                          | Fresh Okra Sautéed with Onions, Tomatoes & Indian Mild Spices . . . . .              | \$8.99 |
| 80. <b>Dal Fry</b>                                | Lentil with Onions, Tomatoes, Ginger & Mild Spices . . . . .                         | \$8.49 |
| 81. <b>Dal Makani</b>                             | Black Lentil slowly cooked with Ginger & Creamy Tomato Sauce . . . . .               | \$8.99 |
| 82. <b>Dal Palak</b>                              | Lentil Cooked with Fresh Spinach . . . . .   | \$8.99 |
| 83. <b>Channa Masala</b>                          | Chick-Peas Cooked with Onions, Tomatoes and Tangy Spices . . . . .                   | \$8.49 |
| 84. <b>Baingan Bhartha</b>                        | Roasted Baby Eggplant cooked with Indian Spices . . . . .                            | \$8.49 |
| 85. <b>Sarsoan Ka Saag</b>                        | Mustard leaves & Greens cooked in Mild Spices in a Punjabi Style. . . . .            | \$8.99 |
| 86. <b>Palak Paneer</b>                           | Fresh Spinach cooked with Tomatoes, Mild Spices & Toch Creamy Sauce . . . . .        | \$9.99 |
| 87. <b>Mutter Paneer</b>                          | Green Peas & Home Made Cheese Sautéed with Indian Spices in a Rich Onion Sauce . .   | \$8.99 |
| 88. <b>Paneer Makhani / Kadhai / Tikka Masala</b> |  | \$9.99 |
|   | Home Made Cheese cooked with Creamy Tomato Sauce and Dry Herbs                       |        |
| 89.* <b>Punjabi Kadi</b>                          | Onion Fritters cooked in a Yogurt Based Sauce Blended with Red Chili & Cumin Seeds . | \$8.49 |
| 90. <b>Mirchi Ka Salan (Hydrabad Special)</b>     |  | \$8.99 |
|   | Banana Peppers cooked with Delicious Peanuts & Sesame Gravy                          |        |
| 91. <b>Bagara Baingan (Hydrabad Special)</b>      |  | \$8.99 |
|   | Indian Eggplant cooked with Delicious Peanuts & Coconut gravy                        |        |

## RICE SPECIAL

Herb Marinated Meat with Exotic Spices and Layered with Aromatic Rice.

This is Sealed in Handi and Allowed to be Steam Cooked for Spices to be Blended.

- |                              |  |         |
|------------------------------|--|---------|
| 92. <b>Veg Biryani</b>       |  | \$9.99  |
| 93. <b>Chicken Biryani</b>   |  | \$10.99 |
| 94. <b>Lamb/Goat Biryani</b> |  | \$11.99 |
| 95. <b>Shrimp Biryani</b>    |  | \$12.99 |
| 96. <b>Egg Biryani</b>       |  | \$9.99  |
| 97. <b>Jeera Rice</b>        |  | \$3.99  |
| 98. <b>Pease Pulav</b>       |  | \$4.99  |
| 99. <b>Curd Rice</b>         |  | \$4.99  |



## CHICKEN ENTRÉES

All Served with Rice or Kal Dosa

100. **Chicken Chettinadu** ..... \$10.99  
Tender Boneless Chicken cooked in Old Fashion Way with an Exotic Blend of 18 Southern Spices
101. **Neelgiri Chicken** ..... \$10.99  
This Scrumptious Chicken Curry gets its Flavor from Mint Coriander, Coconut & Spices
102. **Andra Style Kozhi Vepudu** A Delicate Preparation of Andhra Spices made with Green Chillies . \$10.99
103. **Chicken Pepper Fry** Chicken Flavored with Ground Peppercorn ..... \$10.49
104. **Chicken Korma** Chicken Cooked in Southern Spices in a Creamy Coconut Sauce ..... \$10.49
105. **Kadia Chicken** Marinated Chicken Sautéed with Bell Peppers, Tomatoes and Onions ..... \$10.99
106. **Chicken Tikka Masala** ..... \$10.99  
Tender Boneless Chicken Grilled in Tandoor. Then cooked with our Signature Buttery Creamy Tomato Sauce
107. **Chicken Makhani/Butter Chicken** ..... \$10.99  
Clay Oven Chicken Cooked with Tomato Creamy Sauce
108. **Chicken Saagwala** Marinated Chicken Cooked with Fresh Creamy Spinach Sauce ..... \$10.99
109. **Chicken Vindaloo** Boneless Chicken in a Tangy, Spicy Sauce ..... \$10.49
110. **Chicken Madras Curry** ..... \$10.99  
Boneless Chicken cooked in a Tomato/Onion based Sauce with Madras Spices
111. **Egg Burji** Scrambled Eggs Flavored with Indian Spices. .... \$8.99
112. **Egg Curry** Eggs cooked with Onions & Tomatoes and Creamy Sauce. .... \$8.99

## LAMB/GOAT

113. **Lamb/Goat Chettinadu** Lamb cooked with 7 Special Southern Spices. .... \$11.99
114. **Lamb/Goat Pepper Fry** Tender Lamb Flavored with Roasted Peppercorn & Chettinadu Spices .. \$11.99
115. **Lamb Korma** Coconut based Creamy Curry with Tender Pieces of Lamb ..... \$11.99
116. **Lamb Roganjosh** Succulent Pieces of Lamb Cooked in Lots of Tomatoes, Gingers & Spices ..... \$11.99
117. **Lamb Saagwalla** Exotic Cooked Lamb Mixed with Fresh Spinach & Herbs ..... \$11.99
118. **Lamb Pasanda** Lamb Cooked in an Exotic Blend of Cream, Almonds & Spices ..... \$11.99
119. **Lamb Vindaloo** ..... \$11.99  
For the One with True Passion for Spicy Food, Lamb and Potatoes in a Fiery Red Chili Sauce

## SEAFOOD

120. **Meen (Fish) Kolambu** Fish Cooked in Onions, Tomatoes and Tamrind Base Sauce ..... \$11.99
121. **Malabar Fish Curry** Mustard & Chili Tampered Touch of Coconut Curry ..... \$11.99
122. **Goan Shrimp/Fish** Shrimp cooked in Anise Flavored Coconut Sauce (add \$1.00 for Shrimp) ..... \$11.99
123. **Nandu (Crab) Curry** Crab Meat cooked in Ginger, Garlic Flavored Spicy Coconut Sauce ..... \$13.99
124. **Shrimp Masala** Shrimp Sautéed with Onions, Tomatoes, Chili, Ginger & Exotic Indian Spices ..... \$13.99



## INDIAN BREAD

125. **Plain Naan** Leavened Bread made from a Fine Dough of White Flour cooked to Perfection on Clay Oven ..\$1.75
126. **Butter Naan** Baked Fine Flour Bread Topped with Clarified Butter .....\$1.99
127. **Garlic/Bullet/Onion Naan** .....\$2.25  
Naan Bread Touched with Fresh Garlic and Herbs or any Stuffing of your choice in our Clay Oven
128. **Kashmiri Naan** A Light Bread stuffed with Nuts, Dry Fruit & Cherries .....\$3.49
129. **Cheese Naan** Extra Soft Naan with any of the Above Specialty Toppings. ....\$3.49
130. **Kheema Naan (Ground Lamb)** .....\$3.49  
Ground Lamb with Spices cooked to Perfection and stuffed on a Flat Bread
131. **Chappathi** Whole Wheat Flour Rolled and Cooked on a Griddle.....\$1.25
132. **Tandoori Roti** Flat Whole Wheat Flour Bread Cooked in a Clay Oven.....\$1.99
133. **Paratha (Methi/Mint)** Whole Wheat Layered Bread Clubbed on the Walls in a Clay Oven.....\$2.49
134. **Aloo Paratha** Whole Wheat Bread stuffed with Mashed Potatoes and Indian Spices .....\$2.99
135. **Poori Bhaji** Deep Fried and Puffed Whole Wheat Flour Served with a Mildly Spiced Mashed Potatoes ..\$6.99
136. **Chole Batoora** Deep Fried Leavened & Fermented Flour Bread served with Channa Masala .....\$7.99
137. **Malabar Tawa Paratha** Fermented & Layered Bread cooked on a Hot Griddle.....\$3.99
138. **Kotthu Paratha** Minced Leavened Paratha with Southern Spices and Tossed with Scrambled Eggs... \$10.99

Chicken add \$2.00      Egg Delight add \$4.00

## DESSERT

139. **Gulab Jamun**.....\$3.49  
Spongy, Milk Solids Dumpling soaked in a Sugar Flavored Syrup with Cardamon Seeds, Rose Water and Saffron
140. **Gajar Ka Halwa** Grated Carrots cooked in Reduced Sweetened Milk .....\$3.49
141. **Rice Kheer** Rice cooked with Sweetened Milk and Topped with Raisin & Nuts .....\$2.99
142. **Mango/Pista Kulfi** Traditional Mango or Pistachio Flavored Indian Ice Cream .....\$3.49
143. **Vanilla/Mango Ice Cream**.....\$2.99

## SOFT DRINKS

144. **Mango Milkshake** .....\$3.49
145. **Mango Lassi**.....\$3.25
146. **Sweet/Salt Lassi** .....\$2.99
147. **Rose Milk** Flavored Sweetened Milk with Rose Syrup.....\$2.99
148. **Neer More** Buttermilk Flavored with Ginger, Green Chillies and Cilantro .....\$2.99
149. **Coke, Diet Coke, Fanta, Sprite, Iced Tea** .....\$1.49
150. **Tea / Coffee (Hot)**.....\$2.49



