

Welcome to

Delhi Palace

RESTAURANT

FOR RESERVATION PLEASE CALL 317-955-1700 FAX 317-955-1701

FREE PARKING FOR CUSTOMERS

MINIMUM CHARGE AT DINNER \$11 PER PERSON

delhipalace12@att.net

Fine Indian Cuisine

OPEN DAILY LUNCH BUFFET 10:30AM - 3:00PM
DINNER MONDAY - SUNDAY 4:00 PM - 9:30 PM

901 B Indiana Ave. Indianapolis, IN 46202

BEVERAGES

Mango Milk Shakle\$2.99
 Lassi.....\$2.99
A soothing drink. Sweet or Salted
 Mango Lassi\$2.99
 Mango Juice\$2.99

Milk.....\$1.99
 Bottled Water (0.5 Liter)\$1.99
 Soft Drinks (Free Refills).....\$1.99
*Coke, Diet Coke, Pibb Xtra, Sprite
 & Lemonade*

Iced Tea.....\$1.99
 Black Tea or Coffee\$1.99
 Green Tea.....\$1.99
 Indian Masala Tea (*hot or cold*) \$1.99
Made with Indian spices and milk

BEER

INDIAN BEERS

Taj Mahal 22oz.\$6.99
 Flying Horse 22oz\$6.99
 Maharaji 12oz\$3.99

DOMESTIC BEERS

Bud Light\$2.99
 Budweiser\$2.99
 Miller Genuine Draft ..\$2.99
 Coors Light\$2.99
NON ALCOHOLIC BEERS
 Bud Zero\$2.99

IMPORTED BEERS

Newcastle\$3.99
 Corona\$3.99
 Beck's Dark.....\$3.99
 Guinness Stout\$3.99
 Heineken\$3.99

MICRO ~ CRAFT BEERS

Michelob Ultra\$3.99
 Samuel Adams.....\$3.99
 Killian's\$3.99
 Singha\$3.99

WINE

WHITE WINEGlass

Bottle

Ecco Domani Pinot Grigio.....\$5.99\$19.99

*Light, Crisp and refreshing with
 a hint of melon. Excellent with
 Tandoori Chicken or Bhindi Masala*

Starling Castle Riesling\$5.99\$19.99

*Lightly sweet wine with crisp apple
 and pear flavors. Great with Shrimp
 Tandoori Masala or Paneer Shahi Korma*

Canyon Road Chardonnay.....\$5.99\$19.99

*Lush & rich aromas of citrus
 fruit, great with lightly spiced food*

Kendall Jackson Chardonnay\$7.99\$29.99

*Lush & rich aromas of citrus
 fruit, great with lightly spiced food*

Canyon Road White Zinfandel.....\$5.99\$19.99

*Light-bodied with hints of strawberry,
 cherry, and watermelon flavors*

RED WINEGlass

Bottle

Eco Domani Merlot.....\$5.99\$19.99

*Silky, smooth with flavors of cherry
 and berry. An excellent choice with
 Lamb Curry or Boti Kabab Masala*

Canyon Road Cabernet Sauvignon\$5.99\$19.99

*Medium-bodied wine,
 try this with lamb vindaloo*

19 Crimes Shiraz\$6.99\$21.99

Ripe Berries with spicy finish

Notes from Management (Please Read)

- 1) IF YOU PREFER FOOD SPICED (MILD, MEDIUM, HOT OR EXTRA HOT) PLEASE LET YOUR SERVER KNOW.
- 2) RICE IS SERVED WITH EVERY ENTREE. EXTRA RICE WILL CHARGE.
- 3) WE RESERVE THE RIGHT TO REFUSE TO SERVE ALCOHOL TO ANY CUSTOMER WE FEEL IS TOO INTOXICATED
- 4) DELHI PALACE RESERVES THE RIGHT TO CHARGE 18% GRATUITY ON ALL PARTIES 4 OR MORE
- 5) WE AT DELHI PALACE VALUE YOU AS A CUSTOMER, IF YOU ARE NOT SATISFIED WITH FOOD OR SERVICE, WE WILL MAKE IT RIGHT
- 6) WE ALSO CATER FOR PRIVATE PARTIES.

APPETIZERS

All appetizers served with Mint, Tamarind, and Onion Chutney.

1 VEGETABLE SAMOSAS (2)	\$2.99
Crisp triangular patties stuffed with peas & potatoes cooked with spices & deep fried	
2 VEGETABLE PAKORAS (5)	\$2.99
Fritters of assorted fresh vegetables gently seasoned and deep fried	
3 ALOO TIKKI (2)	\$2.99
Spicy potato stuffing dipped in chick pea batter, then breaded and deep fried	
4 PANEER PAKORA (5)	\$4.99
Pieces of homemade cheese, dipped in chick-pea batter and deep fried	
5 CHICKEN PAKORA (5)	\$5.99
Tender pieces on boneless chicken marinated in spices and batter fried	
6 VEGETARIAN PLATTER	\$8.99
Assorted vegetable appetizers	
7 HOUSE SPECIAL PLATTER	\$9.99
Combination of appetizers, including Chicken Pakora, Vegetable Samosa, Aloo Tikki, Vegetable Pakora & Paneer Pakora	
8 FISH PAKORA	\$9.99
Fish marinated in spices & batter fried	
9 SAMOSA CHAT	\$7.99
Crumbled Samosas topped with curried chick peas, chutney, chopped onion, tomatoes & yogurt	
10 TIKKI CHAT	\$7.99
Mashed potato topped with curried chick peas, onion, tomato chutney & yogurt	
11 CHANA POORI OR CHANA BUTURA	\$10.99
Chick peas cook with garlic ginger & cilantro, served with fried bread poori whole wheat or butura white bread	
12 CHICKEN CHILLI DRY	\$13.99
Indo Chi Style	
13 PANEER CHILLI DRY	\$11.99
Indo Chi Style	

SOUPS

1 CHICKEN SOUP	\$ 2.99
2 LENTIL SOUP	\$ 2.99
3 COCONUT SOUP	\$ 2.99

CHEF'S SPECIALS

1 CHICKEN MAKHANI	\$14.99
Boneless tandoori chicken cooked in appetizing tomato and butter sauce with crushed cashews	
2 PANEER SHAHI KORMA	\$11.99
Homemade cheese cooked with nuts and touch of cream	
3 CHICKEN BHUNA	\$14.99
Tender pieces of chicken cooked with onions, green peppers and spices	
4 LAMB BHUNA	\$15.99
Cubes of lamb cooked with fresh-cut tomatoes, bell pepper and onions	

TANDOORI SPECIALTIES

Served with Rice, Masala Sauce and Onion Chutney.

1 TANDOORI CHICKEN (6 PCS.)	\$13.99
Chicken marinated in yogurt with spices and grilled in Tandoor oven	
2 CHICKEN TIKKA	\$14.99
Tender boneless pieces of chicken breast marinated in yogurt with spices and grilled in Tandoor oven	
3 PANEER TIKKA KABAB	\$12.99
Marinated roasted cubes of farmers cheese	
4 SEEKH KABABS	\$14.99
Finger rolls of spiced ground lamb cooked on a skewer in Tandoor oven	
5 TANDOORI SHRIMP	\$16.99
Spiced jumbo shrimp cooked on a skewer in Tandoor oven.	
6 TANDOORI MIXED GRILL	\$17.99
A delicious combination of chicken, lamb, seekh kebab, and shrimp	

BREAD

All our breads are baked fresh to your order.

1. TANDOORI ROTI	\$1.99
Wheat flour bread cooked in tandoor	
2. CHAPATHI	\$1.99
Wheat flour bread cooked on the griddle	
3. NAAN	\$1.99
Plain unleavened bread made in tandoor	
4. PARATHA	\$2.79
Multi layered whole wheat flour bread cooked with vegetable oil	
5. ALOO PARATHA	\$2.99
Whole wheat flour bread stuffed with spiced mashed potatoes	
6. POORI (2) OR BUTURA (20)	\$2.99
Fried whole wheat or white flour bread (puff bread)	
7. GARLIC NAAN	\$2.99
Naan bread with fresh garlic, cilantro and seasoning	
8. GINGER NAAN	\$2.99
Naan bread with fresh ginger, cilantro and seasoning	
9. CHILI NAAN	\$2.99
Naan baked with jalapenos	
10. ONION KULCHA	\$2.99
Naan bread stuffed with onion	
11. PANEER KULCHA	\$2.99
Naan stuffed with mildly spiced cottage cheese	
12. PASHWARI NAAN	\$3.99
Naan stuffed with raisin, nuts and coconuts	
13. HOUSE SPECIAL NAAN	\$3.99
Naan stuffed with garlic, onion, potato and cheese	
14. CHICKEN NAAN	\$3.99
Naan stuffed with chicken	
15. KEEMA NAAN	\$3.99
Naan bread stuffed with ground lamb and cilantro	

VEGETARIAN SELECTIONS

Served with Rice and Onion Chutney (add mushrooms to entrée \$1.00)

All entrées 8 thru 17 can be made vegan at your request

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|---|----------------|
| 1. SAAG | \$10.99 |
| Spinach cooked with fresh spices, your choice of (paneer, mushroom, potato or chana) | |
| 2. MATTAR PANEER | \$10.99 |
| Fresh homemade cottage cheese cooked gently with tender green peas and fresh spices | |
| 3. NAV RATAN SHAHI KORMA | \$10.99 |
| 9 assorted garden fresh vegetables sauteed in fresh herbs with cashews and raisins | |
| 4. MALAI KOFTA | \$10.99 |
| Minced garden fresh vegetable balls cooked in rich gravy and mildly spiced | |
| 5. PANEER MASALA | \$10.99 |
| Tender chunks of homemade cheese cooked with tomato and butter sauce | |
| 6. PUNJABI BHAJI | \$10.99 |
| Deep fried fresh vegetable fritters, simmered in ginger, garlic and tomato sauce | |
| 7. MATTAR MUSHROOM | \$10.99 |
| Fresh green peas cooked with mushrooms and fresh spices | |
| 8. MUSHROOM CURRY | \$10.99 |
| Mushrooms cooked in mild spices | |
| 9. DAL MAKHANI | \$10.99 |
| Lentils flavored with freshly ground spices and sauteed in cream | |
| 10. DAL FRY | \$10.99 |
| Lentil tempered, cooked with onions, tomato, ginger and garlic | |
| 11. CHANA MASALA | \$10.99 |
| A North Indian specialty subtly flavored chick peas tempered with ginger and garlic | |
| 12. ALOO GOBHI | \$10.99 |
| Cauliflower and potatoes cooked with herbs and spices | |
| 13. ALOO MATTAR | \$10.99 |
| Fresh green peas, cooked in spice sauce with potatoes | |
| 14. ALOO VINDLOO | \$10.99 |
| Potato cooked in hot spice sauce | |
| 15. BAINGAN BHARTHA | \$10.99 |
| Grilled eggplant cooked with onion, tomatoes and fresh herbs | |
| 16. BHINDI MASALA | \$10.99 |
| Garden fresh okra cooked with garlic, ginger and cilantro | |
| 17. VEGETABLE JALPHAREZI | \$10.99 |
| Fresh vegetables cooked with spices in slightly tangy sauce | |
| 18. PANEER CHILLI | \$10.99 |
| Homemade cottage cheese, cooked in tomato sauce with seasoned bell peppers, shredded onions | |
| 19. PANEER BHURJI | \$11.99 |
| Shredded farmers cheese with peppers and spices | |
| 20. DAL TURKA | \$9.99 |
| Yellow lentils cooked and garnished with onion, garlic and ginger | |
| 21. GOBHI MANCHOORIAN | \$10.99 |

CHICKEN SPECIALTIES

Served with Rice and Onion Chutney (add mushrooms to entrée \$1.00)

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|--|-----------------|
| 1 CHICKEN TIKKA MASALA | \$14 .99 |
| Boneless chicken breast marinated in yogurt and spices. Roasted on the skewer sauteed in tomato and butter sauce | |
| 2 CHICKEN CURRY | \$13.99 |
| Chicken cooked with spices in a thick curry sauce | |
| 3 CHICKEN KORMA | \$13.99 |
| Boneless chicken cooked with cashews and raisins with a touch of cream | |
| 4 CHICKEN VINDALOO | \$13.99 |
| Chicken cooked in hot and spicy sauce with potatoes | |
| 5 CHICKEN SAAG | \$13.99 |
| Tender pieces of chicken sauteed with spinach and blended with green herbs | |
| 6 CHICKEN JALPHAREZI | \$13.99 |
| Tender pieces of chicken cooked with mixed vegetables | |
| 7 CHICKEN DAL PIYAZA | \$13.99 |
| Tender pieces of chicken cooked with onion, green peppers, spices and dal (lentils) | |
| 8 CHICKEN 65 | \$13.99 |
| Chicken Pakora cooked with yoghurt, tomato sauce and soy sauce. | |
| 9 CHICKEN MANCHURIAN | \$13.99 |
| Chicken cooked Indo-Chinese style. | |
| 10 CHICKEN CHILLI | \$13.99 |
| Boneless chicken pieces simmered in tomato sauce with seasoned bell pepper and shredded onions | |

LAMB DELICACIES OR GOAT ITEMS

Served with Rice and Onion Chutney (add mushrooms to entrée \$1.00)

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|--|----------------|
| 1 LAMB CURRY | \$14.99 |
| Chunks of lamb cooked with herbs and spices in gravy sauce | |
| 2 LAMB VINDALOO | \$14.99 |
| Lamb cooked in hot and spicy sauce with potatoes. | |
| 3 BOTI KABAB MASALA | \$14.99 |
| Tender cubes of Tandoori Kabab sautéed in tomato and butter sauce | |
| 4 LAMB SHAHI KORMA | \$14.99 |
| Lamb cooked in cream sauce with cashews and raisins. | |
| 5 LAMB SAAG | \$14.99 |
| Tender pieces of lamb cooked with spinach and flavored with fresh spices | |
| 6 LAMB DAL PIYAZA | \$14.99 |
| Tender pieces of lamb cooked with onions, bell pepper, and Dal (Lentils) | |
| 7 LAMB JALPHAREZI | \$14.99 |
| Tender pieces of lamb cooked in specially prepared vegetables | |
| 8 ROGAN JOSH | \$14.99 |
| Lamb cooked in onion, tomato sauce, with touch of yogurt | |
| 9 KEEMA MATTAR | \$14.99 |
| Spiced ground lamb cooked with peas, onion, and diced tomato | |

SEAFOOD SPECIALTIES

Served with Rice and Onion Chutney (add mushrooms to entrée \$1.00)

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|--|----------------|
| 1 SHRIMP OR FISH CURRY. | \$14.99 |
| Cooked in gravy sauce with herbs and spices | |
| 2 SHRIMP TANDOORI MASALA OR FISH | \$14.99 |
| Marinated in Tandoori masala sauteed in tomato sauce | |
| 3 SHRIMP VINDALOO OR FISH | \$14.99 |
| Cooked in hot and spicy sauce with potatoes | |
| 4 SHRIMP BHUNA OR FISH | \$14.99 |
| Cooked in specially prepared vegetables with a touch of ginger & garlic | |
| 5 FISH MAKHANI OR SHRIMP | \$14.99 |
| Marinated pieced of fish or shrimp, roasted on skewer and cooked in tomato and better sauce with mild spices | |
| 6 SHRIMP SAAG OR FISH | \$14.99 |
| Cooked in spinach and fresh spices | |
| 7 SHRIMP KORMA OR FISH | \$14.99 |
| Cooked in cream sauce with cashews and raisins | |
| 8 SHRIMP JALPHAREZI OR FISH | \$14.99 |
| Cooked in specially prepared vegetables | |

HOUSE RECOMMENDATIONS

No substitutions allowed – not available with any coupons or discount offers.

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|---|----------------|
| VEGETARIAN THALI | \$15.99 |
| A traditional Indian meal served in silver platter with Vegetable Samosa, Nav Ratan Korma, Saag Paneer, Dal, Rice, Raitha, Naan, Kheer (Dessert), | |
| NON VEGETARIAN THALI | \$17.99 |
| A traditional Indian meal served in silver platter with Tandoori Chicken, Chicken Pakora, Lamb Curry, Chicken Tikka Masalla, Dal, Rice, Raitha, Naan, Kheer (Dessert) | |

RICE SPECIALTIES (BASMATI)

All Rice items served with Onion Chutney and Raitha.

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|---|----------------|
| 1 VEGETABLE BIRYANI | \$10.99 |
| Classic Muglai dish of curried vegetables in rice | |
| 2 CHICKEN BIRYANI | \$12.99 |
| Classic Muglai dish of curried chicken in rice | |
| 3 LAMB BIRYANI | \$13.99 |
| Classic Muglai dish of curried lamb in rice | |
| 4 SHRIMP BIRYANI OR FISH | \$14.99 |
| Classic Muglai dish of curried rice, & simmered in ginger garlic, & fresh coriander | |
| 5 EGG BIRYANI | \$10.99 |
| Classic Muglai dish of curried eggs in rice | |
| 6 HOUSE SPECIAL BIRYANI | \$14.99 |
| Classic Muglai dish of curried chicken, lamb, shrimp, paneer, & vegetables in rice. | |
| 7 PLAIN BASMATI RICE SMALL \$1.99 LARGE | \$2.99 |
| 8 PEAS PULAO | \$8.99 |
| Flavored Basmati Rice cooked with green peas | |
| 9 EGG PULAO | \$9.99 |
| Flavored Basmati Rice cooked with eggs | |

EGGS DISHES

- 1. EGG CURRY** \$10.99
Egg pieces cooked with curry sauce
- 2. EGG BURJI**..... \$10.99
Egg scrambled with onions, green peppers, tomatoes and touch of Indian spices

ZAICA, ACCOMPANIMENTS

- 1 PAPPAD (2)** \$1.99
Crisp lentil wafers.
- 2 GREEN SALAD** \$3.99
- 3 RAITHA** \$1.99
Whipped yogurt with cucumbers, and chopped tomatoes.
- 4 YOGURT** \$1.99
Homemade fresh yogurt.
- 5 PICKLES** \$1.99
Imported mixed pickles.
- 6 MANGO CHUTNEY** \$1.99
Sweet and sour mango relish.
- 7 MASALA SAUCE**..... \$4.99
Tomato and butter sauce
- 8 CURRY SAUCE** \$4.99
Spicy gravy sauce

DESSERTS

- 1. RAS MALAI (2)** \$3.99
A Dessert from Bengal, made from fresh cheese in sweetened milk. Served cold with nuts
- 2. GULAB JAMUN** \$2.99
A North Indian sweet made from essence of milk, fried in vegetable oil. Soaked in honey syrup
- 3. KHEER (RICE PUDDING)** \$2.99
A famous Indian sweet made from milk and rice, flavored with nuts, raisins and cardamon seeds
- 4. CARROT HALWA**..... \$3.99
Grated carrots cooked in sweeten milk with nuts and raisins
- 5. KULFEE** \$2.99
Homemade ice cream made with milk and nuts
- 6. MANGO KULFEE** \$2.99
Homemade mango ice cream
- 7. MANGO PUDDING** \$2.99
Homemade mango pudding mixed with assorted fruits
- 8. VANILLA ICE CREAM**..... \$2.99

THANK YOU
PLEASE COME AGAIN