



# INDIAN APPETIZER



## FISH AMRITSARI - 14

*Fish fried in spiced gram flour (besan)  
deep fried to perfection*

## PUNJABI SAMOSA (3 PCS) - 8

*Deep fried triangular shaped puff pastry  
filled with spiced potato filling*

## SAMOSA CHAAT - 12

*Samosa served with chole, sweet yogurt,  
tamarind and mint*

## PAPDI CHAAT - 10

*North Indian street food snack topped with  
sweet yogurt, pomegranate tamarind, mint*

## MASALA PAPAD - 8

*Jeera papad topped with onion tomato green  
chillies and lemon*

## VADA PAV (2 PCS) - 10

*Deep fried potato dumpling placed inside  
a bun (pav)*

## SEV PURI - 8

*Crispy flat puri (papdi) sev boiled potatoes  
and onions served with assortment of  
chutneys on top*

## PANI PURI (8 PCS) - 10

*Crispy puris filled with potatoes, chickpeas  
served with spicy, tangy water*

## VEGETABLE PAKORA - 12

*Fresh seasonal vegetables fritters served with  
tamarind mint*

## PANEER PAKORA - 10

*Fresh cottage cheese deep fried*

## PAO BHAIJI (2 PCS) - 12

*Mumbai's fav street food with spiced mash  
vegetables in a thick gravy served with  
battered pao*

## DAHI BHALLA - 10

*Deep fried lentil fritters dunked in  
creamy yogurt topped with mint &  
tamarind chutney*

## ALOO TIKKI CHAAT - 8

*Crispy fried potato patties topped with yogurt  
mint & tamarind chutney*

*Add pao (2 pcs) - 3*





## TANDOOR APPETIZER

### TANDOORI CHICKEN HALF - 17 / FULL - 28

*Whole chicken cooked in clay oven marinated in indian spices yogurt, ginger, garlic*

### CHICKEN TIKKA - 19

*Chicken cubes marinated with tandoori spices cooked to perfection*

### ROYAL'S SOYA CHAAP - 19

*Soy marinated in Chef's special spices*

### TANDOORI SHRIMP - 22

*Shrimp marinated in Indian spices cooked in clay oven*

### FISH TIKKA SALMON - 21

*Marinated salmon skewered and roasted to perfection on clay oven*

### MALAI TIKKA - 19

*Chicken cubes marinated in spiced hung yogurt and cream cheese*

### CHICKEN HARIYALI - 19

*Chicken cubes marinated in mint, cilantro, green fenugreek and green chillies*

### SOYA TANDOORI KEBAB - 20

*Chef's special grounded spices with hung yogurt and green chillies*

### GOBI MALAI - 16

*Cauliflower florets marinated in yogurt, cashew paste and ginger garlic*

### POMFRET FISH - 23

*Whole fish marinated in yellow marination*

### MAKHMALI PANEER (4 PCS) - 20


*Chef's special paneer stuffed with mawa,cheese, bell pepper*

### MALAI CHAAP - 18

*Soy marinated in yogurt, cashew paste and ginger garlic*

### PANEER TIKKA - 18

*Paneer cubes marinated in yellow marination cooked in clay oven*



*Guest with food allergies, please let your server know about any food allergies or sensitivities  
18% gratuity with a table of 5 or more will be added.*



# — VEG ENTRÉE (INDIAN) —

## **PALAK PANEER - 19**

*Fresh spinach based curry with soft paneer cubes*

## **SARSO THE SAAG & MAKKI DI ROTI - 20**

*Mustard greens cooked with spices served with cornmeal bread and butter*

## **DAL TADKA - 16**

*All time favorite yellow lentil slow cooked with spices and tempered with garlic*

## **BHINDI MASALA - 17**

*Okra with onion tomato ginger*

## **BAINGAN BHARTA - 17**

*Smoked eggplant mash w/diced onion tomato, fresh cilantro*

## **METHI MALAI MATAR - 18**

*A blend of fresh fenugreek leaves, sweet green peas, cream sauce*

## **PUNJABI KADHI - 17**

*Spiced yogurt sauce with gram flour fritters (pakoras)*

## **MATAR PANEER - 18**

*Indian cottage cheese and peas cooked in onion tomato gravy*

## **DAL MAKHANI - 18**

*Black lentils simmer overnight finished with ginger garlic tomato and butter*

## **CHANA MASALA - 17**

*Chickpeas cooked in onion tomato gravy*

## **MALAI KOFTA - 18**

*Paneer and veg dumplings simmered in cashew sauce*

## **PANEER BHURJI - 18**

*Crumbled cottage cheese sautéed w/onion, ginger, green chillies, cumin*

## **SOYA TIKKA MASALA - 17**

*Soya cooked in tandoor with onion & tomato gravy*

## **AMRITSARI STUFFED KULCHA & CHLOE - 21**

*Traditional amritsari kulcha served with chickpeas*

## **RAJMA MASALA - 17**

*Red kidney beans cooked in spiced onion tomato gravy*

## **SHAHI PANEER - 19**

*Indian cottage cheese cooked in creamy sauce with nuts & raisins*

# — SALAD —

## **CAESAR SALAD - 8**

*Romaine hearts, croutons, parmesan cheese*

## **HOUSE SALAD - 10**

*Artisan lettuce, cucumber, carrots, dressed with red wine vinaigrette*

**Enhancements Chicken - 8 / Shrimp (5 pcs) - 12 / Salmon - 15**

*Guest with food allergies, please let your server know about any food allergies or sensitivities  
18% gratuity with a table of 5 or more will be added.*





## NON VEG ENTRÉE (INDIAN)



### ROYAL'S SPECIAL CHICKEN CURRY - 20

*Chef's house made spices curry with boiled egg*

### CHICKEN TIKKA MASALA - 20

*Marinated chicken cooked in a creamy tomato onion sauce with bell peppers*

### GOAT KORMA - 22

*Goat cooked in yogurt & cashew gravy*

### BHUNA GOSHT (LAMB) - 23

*Dry, rich and highly spiced curry made with tomatoes, onion, garlic and soft lamb*

### ALLEPPEY SHRIMP CURRY - 20

*Simmering fish pieces in raw mango, coconut tomato sauce*



### BUTTER CHICKEN - 20

*Slow cooked chicken in clay oven tossed in fresh tomato sauce*

### ROGAN JOSH - 21

*Tender goat flavored w/cardamom, cloves, spices in a fresh ginger garlic sauce*

### KONKANI STYLE FISH CURRY - 22

*Chef's special konkani spice with coconut milk & curry leaves*

### COCONUT SHRIMP CURRY - 22

*Shrimp curry cooked with traditional spices, finished with coconut milk*

### CHICKEN SAAG - 20

*Tender chicken pieces simmered in warmly spiced fresh spinach based gravy*

## BIRYANI

*All our Biryanis are served with raita or yogurt.*

### VEGETABLE DUM BIRYANI - 15

*Fresh basmati rice cooked with fresh vegetables infused with biryani masala*

### CHICKEN DUM BIRYANI - 18

*Chicken cooked with flavored rice and whole spices*

### PANEER BIRYANI - 17

*Paneer cubes tossed in flavored rice with biryani masala*

### GOAT DUM BIRYANI - 19

*Goat cooked with biryani rice fried onions and Chef's special biryani masala*

### SHRIMP BIRYANI - 18

*Shrimp tossed with biryani rice topped with fried onions*



*Guest with food allergies, please let your server know about any food allergies or sensitivities  
18% gratuity with a table of 5 or more will be added.*



# BREADS

## GARLIC NAAN - 4

*Soft leavened flat bread with fresh garlic and cilantro*

## TANDOORI ROTI - 3 / BUTTER - 4

*Traditional whole wheat bread cooked in clay oven*

## CHEESE NAAN - 6

*Soft, pillowy naan bread stuffed with cheese finished with herbs*

## PURI (3 PCS) - 6

*Puffy, deep fried Indian bread made from whole wheat flour*

## ONION KULCHA - 6

*Diced bell peppers with kalonji seeds on the kulcha*

## PUDINA PARATHA - 6

*Chopped mint into the layers of paratha*

## MISSI ROTI- (2 PCS) - 4

*Chickpea flour (besan) with onions, ginger and kasuri methi*

## LACHHA PARATHA - 5

*Multi layered whole wheat bread from North India*

## MAKKI DI ROTI - 4

*Corn meal bread cooked on flat tawa*

## PLAIN NAAN - 3

*Flat bread baked in clay oven*

## BHATURA (2 PCS) - 6

*Fluffy deep fried indian bread made with all purpose flour*

## TAWA ROTI (2 PCS) - 3

*Whole wheat indian flatbread cooked on tawa*

## BREAD BASKET - 15

*1 garlic, 1 tandoori roti, 1 butter, 1 onion kulcha*

## BUTTER NAAN - 4

*Flat bread baked in clay oven finished with butter*

## CHILLI NAAN - 3

*Fresh green chillies on soft flat bread*

## CHILLI GARLIC NAAN - 4

*Fresh green chillies and garlic on soft flat bread*





## DESSERTS

### ROYAL'S SPECIAL KHEER

*Reduced milk with sago pistachios*

### GULAB JAMUN WITH RABRI (3 PCS)

*Hot gulab jamun served with rabri*

### RAS MALAI (3 PCS)

*Cottage cheese balls soaked in thickened flavored milk*

### TIRAMISU

*Ladyfinger pastries dipped in coffee*

### SHAHI TUKDA

*Ghee fried bread slices soaked in rose and cardamom syrup*

### PISTA PHIRNI

*Rice kheer flavored with pista cardamom and saffron*



## DRINKS



### AMRITSARI LASSI

*Creamy frothy yogurt based drink from the streets of amritsar*

### MANGO LASSI

*Creamy frothy yogurt based drink with mango pulp*

### LEMONADE

*Fresh lemons, pure cane sugar, water*

### MASALA CHAI

*Black tea with blend of aromatic herbs served with milk and sugar*

### SALTED LASSI

*Savory yogurt based drink with salt, cumin and mint*

### SODA - DIET COKE, GINGER ALE, SPRITE, COKE

### INDIAN SODA - LIMCA / THUMPS UP



*Guest with food allergies, please let your server know about any food allergies or sensitivities  
18% gratuity with a table of 5 or more will be added.*