



CUISINE OF INDIA



INDIA PALACE

*Original & Authentic Indian
Cuisine*

Lunch Buffet

11:30 AM – 2:30 PM

Dinner

5:00 PM – 9:00 PM

Tues - Sun Lunch; Tues - Sat Dinner; Mon CLOSED

Specialists in Catering

Special Offers for Parties and Catering. Take Out also Available.

WWW.INDIAPALACEELPASO.COM

5380 N. Mesa, Ste. 115 & 116, Festival Crossing Plaza, El Paso, Texas – 79912. (915) 833-2245





APPETIZERS

VEGETABLE SAMOSA	\$3.50	VEGETABLE ASSORTED	\$6.95
Two deep fried crisp patties filled with mildly spiced potatoes & peas		Vegetable samosa, vegetable pakora and onion bhaji	
CHEESE PAKORAS	\$7.95	CHICKEN PAKORA	\$6.95
Deep fried homemade cheese coated in chickpea batter		Deep fried chicken tenders coated in chickpea batter	
ONION BHAJI	\$5.95	VEGETABLE PAKORA	\$5.95
Deep fried sliced onion coated in chickpea batter		Deep fried mixed vegetable fritters coated in chickpea batter	
SALAD	\$3.50	CHILI PAKORA	\$5.95
Fresh Garden Salad		Deep fried green chili coated in chickpea batter	

SOUPS

VEGETABLE SOUP	\$5.95	MULIGATAWNY SOUP	\$5.95
Vegetables soup with herbs		Delicious lentil soup with chicken, herbs and mild sauces	
TOMATO SOUP	\$4.95	DAL SOUP	\$4.95
Delicious tomato soup with Indian herbs		Lentil soup with Indian herbs	

TANDOORI

The "Tandoor" is a special clay oven imported from India which has been used there for hundreds of years. Heated with mesquite charcoal, it's temperature ranges from 360 to 400 degrees

TANDOORI CHICKEN	\$9.95	MIXED GRILL	\$16.95
Chicken marinated in yogurt and mild spices, cooked in its own juices & roasted over hot charcoal in the "Tandoor"		A scrumptious combination of Tandoori Chicken, Chicken Tikka, Seekh Kabab, Lamb Boti Kabab & Shrimp	
PANEER TIKKA	\$15.95	LAMB BOTI KABAB	\$13.95
Homemade cheese marinated in spices skewered over red hot charcoal		Marinated lamb meat in morsel size pieces & onions skewered over red hot charcoal	
SEEKH KABAB	\$14.95	TANDOORI SHRIMP	\$15.95
Minced lamb, marinated in spices & skewered over red hot charcoal		Shrimp marinated in mild spices & cooked over charcoal	
CHICKEN TIKKA	\$14.95	TANGDI KABAB	\$11.95
Tandoori roasted boneless chicken breast pieces		Chicken Drumsticks marinated in yogurt and mild spices, roasted over hot charcoal in the "Tandoor". Served with mint chatni	





COMPLETE DINNERS

VEGETARIAN DINNER

Dal, Vegetable Korma, Saag Paneer, Naan, Basmati Rice, Raita, Dessert & Coffee or Tea

\$15.95

(Per Person)

NON-VEGETARIAN DINNER

Butter chicken, Lamb Curry, Dal, Basmati Rice, Naan, Raita, Dessert & Coffee or Tea

\$16.95

(Per Person)

TANDOORI DINNER

Tandoori Chicken, Chicken Tikka, Seekh Kabab, Lamb Boti, Mixed Vegetable, Basmati Rice, Naan, Dessert & Coffee or Tea

\$19.95

(Per Person)

INDIA PALACE SPECIAL DINNER

Soup, Onion Bhaji, Mix Grill, Mix Vegetables, Chicken Curry, Basmati Rice, Naan, Dessert & Coffee or Tea

\$35.95

(For Two)

KIDS MEAL

Chicken pakora, cheese naan & rice pudding

\$6.95

(Per Person)

CHICKEN DISHES

(All entries served with rice)

CHICKEN TIKKA MASALA

Boneless Tandoori chicken breast cooked with tomato and creamy sauce

\$13.95

CHICKEN MAKHANI

Boneless Tandoori Chicken cooked in tomato and creamy sauce

\$13.95

CHICKEN CURRY

Boneless chicken cooked with fresh ginger, garlic, onions and tomato sauce

\$10.95

CHICKEN MUSHROOM

Boneless chicken cooked with mushrooms, special spices and curry sauce

\$10.95

CHICKEN MADRAS

Boneless chicken cooked with coconut, special spices and curry sauce

\$10.95

CHICKEN VINDALOO

Pieces of chicken & hot spices in a highly seasoned gravy of potatoes, tomatoes & chili pepper

\$10.95

CHICKEN KORMA

Chicken pieces cooked in a creamy sauce with nuts

\$13.95

CHICKEN SAAG

Chicken cooked with freshly chopped spinach

\$10.95

KASHMIRI CHICKEN

Chicken cooked in a creamy sauce with mixed fruit

\$11.95

CHICKEN JALFRAZY

Chicken cooked with mixed vegetables and spices

\$10.95

CHICKEN MUGHLAI

Chicken pieces cooked in a creamy sauce with eggs and spices

\$13.95

CHICKEN DOPIAZA

Chicken pieces cooked with freshly chopped onions & tomatoes in a mildly spiced gravy

\$10.95

CHILLI CHICKEN

Chicken prepared with bell pepper, ginger, onions, tomatoes and special Indian spices

\$10.95

CHICKEN ROGAN JOSH

Tender chicken cooked with fresh tomatoes and fenugreek in an onion sauce

\$11.95





LAMB DISHES
(All entries served with rice)

LAMB CURRY Choicest lamb meat cooked in curry sauce, garlic, ginger and Indian Spices	\$11.95	LAMB JALFRAZY Lamb cooked with mixed vegetables in a curry sauce	\$12.95
LAMB KORMA Tender lamb cooked in a creamy sauce with nuts	\$14.95	KASHMIRI LAMB Lamb cooked in a creamy sauce with mixed fruit	\$13.95
LAMB MADRAS Boneless lamb cooked with coconut, special spices and curry sauce	\$12.95	LAMB VINDALOO Lamb meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes and chili pepper	\$12.95
LAMB ROGAN JOSH Tender lamb cooked with fresh tomatoes and fenugreek in an onion sauce	\$12.95	LAMB DOPIAZA Boneless lamb meat cooked with chopped onions & tomatoes in a mildly spiced gravy	\$12.95
LAMB CHILI Lamb prepared with bell pepper, ginger, onions, tomatoes and special Indian spices	\$12.95	LAMB SAAG Lamb pieces cooked with spinach, herbs and spices	\$12.95
GOAT CURRY Choicest goat meat cooked in a curry sauce with garlic, ginger and Indian Spices			\$11.95

SEAFOOD DISHES
(All entries served with rice)

SHRIMP VINDALOO Spicy Shrimp cooked with a highly seasoned gravy of potatoes, tomatoes and chili pepper	\$12.95	SHRIMP MASALA Shrimp cooked in onions, tomatoes and herbs in a creamy sauce	\$14.95
SHRIMP KORMA Shrimp cooked with a creamy sauce and nuts	\$13.95	SHRIMP MADRAS Shrimp cooked in onion sauce with coconut and spices	\$13.95
SHRIMP SAAG Shrimp cooked with spinach, herbs and spices	\$13.95	SHRIMP CURRY Shrimp cooked delicately in a special curry sauce	\$12.95
SHRIMP CHILI Shrimp cooked with bell pepper, ginger, tomatoes, herbs and spices	\$13.95	FISH VINDALOO Fish cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes and chili pepper	\$12.95
FISH CURRY Fish cooked with a delicately spiced curry sauce	\$11.95	FISH MASALA Fish cooked with tomatoes in a creamy sauce	\$13.95





VEGETARIAN DISHES

(All entries served with rice)

MALAI KOFTA Deep fried vegetable balls coated in gram flour and served in an onion and creamy sauce	\$13.95	BENGAN BHARTA Eggplant roasted to a delightful pulp, seasoned with gentle herbs and mild spices	\$10.95
ALOO GOBI Cauliflower with potatoes and spices	\$9.95	CHANA MASALA Chickpeas with ginger in a special spiced sauce	\$9.95
DALAK PANEER Fresh spinach cooked curry style with homemade cheese, cream & seasoned with aromatic herbs	\$11.95	MATAR PANEER Fresh peas with homemade cottage cheese in mildly spiced gravy	\$11.95
NAVRATAN KORMA Mixed vegetables and nuts cooked in a delicately spiced creamy sauce	\$12.95	MUSHROOM BHAJI Mushrooms spiced with Indian herbs and fresh green peas	\$9.95
MUSHROOM MASALA Chopped mushrooms cooked with spices in a tomato and creamy sauce	\$11.95	DAL MAKHANI Black lentils cooked to a thick soup with herbs and spices	\$9.95
BHINDI MASALA Okra cooked with onions, Indian herbs and spices	\$10.95	DAL TURKA Lentil cooked with herbs and spices	\$9.95
MIXED VEGETABLE Mixed vegetables cooked with onions, tomatoes and herbs	\$9.95	PUNJABI VINDALOO Potatoes, tomatoes & onions cooked with vinegar & spices	\$9.95
ALOO MATAR Mildly spiced potatoes and green peas cooked with onions and tomatoes	\$9.95	SHAHI PANEER Homemade cheese cooked with nuts in a creamy sauce	\$12.95
PANEER MASALA Homemade cheese cooked in a tomato and creamy sauce	\$13.95	YOGURT MASALA Chick peas flour with yogurt, spices and vegetable fritters	\$9.95
CHANA SAAG Chopped spinach cooked with chick peas, spices and herbs	\$9.95	CHILI VEGETABLE Fresh vegetables cooked with fresh bell pepper, ginger, tomatoes & onions	\$9.95
VEGGIE MASALA Mixed vegetables cooked with tomato and creamy sauce	\$12.95	ALOO SAAG Chopped spinach cooked with potatoes, spices and herbs	\$9.95





BEEF DISHES

(All entries served with rice)

BEEF CURRY Beef cooked delicately in a special curry sauce	\$9.95	BEEF KORMA Tender beef cooked in a creamy sauce and nuts	\$12.95
CHILI BEEF Beef cooked with bell pepper, ginger, tomatoes, herbs and spices	\$10.95	BEEF MASALA Pieces of beef cooked in tomato & creamy sauce.	\$12.95
BEEF VINDALOO Beef cooked with hot spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper	\$10.95	BEEF SAAG Beef pieces cooked with spinach, herbs and spices	\$10.95

CHEF'S SPECIALITIES

(All cooked traditionally & served in an Indian Copper skillet with rice)

KARAHI CHICKEN BHUNA Fresh chicken cooked in fresh ground spices with tomatoes, onions & bell pepper tossed in an Indian copper skillet	\$13.95	KARAHI CHICKEN TIKKA BHUNA Boneless tandoori chicken breast cooked in fresh ground spices with tomatoes, onions & bell pepper tossed in an Indian copper skillet	\$14.95
KARAHI TANDOORI CHICKEN SAAG Boneless tandoori chicken made with special spices & fresh spinach tossed in an Indian copper skillet	\$13.95	KARAHI LAMB BOTI MASALA Boneless tandoori lamb cooked with tomatoes in a creamy sauce tossed in an Indian copper skillet	\$15.95
KARAHI LAMB BHUNA Boneless lamb cooked with herbs, onions, tomatoes & bell pepper tossed in an Indian copper skillet	\$14.95	KARAHI FISH BHUNA Fresh fish cooked with onions, tomatoes & bell pepper tossed in an Indian copper skillet	\$14.95
KARAHI SHRIMP BHUNA Fresh jumbo shrimp marinated with Indian spices and cooked with ginger, fresh tomatoes, onions & bell pepper tossed in an Indian copper skillet	\$15.95	KARAHI PANEER BHUNA Homemade cheese cooked in fresh ground spices with tomatoes, onions & bell pepper tossed in an Indian copper skillet	\$14.95
KARAHI BEEF BHUNA Fresh beef cooked with Indian spices, ginger, fresh tomatoes, onions & bell pepper tossed in an Indian copper skillet	\$13.95	KARAHI MUSHROOM SAAG Fresh chopped spinach cooked with mushrooms, onions, tomatoes & Indian spices tossed in an Indian copper skillet	\$11.95
KARAHI CHICKEN TIKKA SAAG Boneless chicken tikka made with special spices & fresh spinach tossed in an Indian copper skillet	\$14.95	KARAHI LAMB TIKKA BHUNA Boneless tandoori lamb cooked in fresh ground spices with tomatoes, onions & bell pepper tossed in an Indian copper skillet	\$14.95





BIRYANI AND RICE DISHES

CHICKEN BIRYANI Aromatic Basmati rice with chicken cooked in herbs, spices and nuts	\$11.95	LAMB BIRYANI Aromatic Basmati rice with lamb meat cooked in mild spices, seasonings and nuts	\$13.95
SHRIMP BIRYANI Aromatic Basmati rice with tender shrimp cooked in herbs, spices and nuts	\$13.95	VEGETABLE BIRYANI Aromatic Basmati rice with garden fresh vegetables cooked in herbs, spices and nuts	\$10.95
BEEF BIRYANI Aromatic Basmati rice with beef cooked in mild spices, seasonings and nuts	\$11.95	FISH BIRYANI Aromatic Basmati rice with fish pieces cooked in herbs, spices and nuts	\$13.95
COMBO BIRYANI Aromatic Basmati Rice with a combination of chicken, lamb & mixed vegetables cooked in herbs, seasonings and nuts	\$13.95	BASMATI PILAV RICE Aromatic Basmati rice cooked with onions and green peas	\$5.95
BASMATI RICE Aromatic Basmati rice cooked with cumin seeds	\$3.00	KASHMIRI PILAV RICE Aromatic Basmati rice cooked with mixed fruit	\$6.95

TANDOORI BREADS (Breads baked in clay oven)

PLAIN NAAN Popular Indian style leavened bread	\$2.50	ALOO KULCHA Leavened Bread stuffed with spicy potatoes	\$3.50
GARLIC NAAN Naan with a touch of garlic	\$3.50	PLAIN PARANTHA Multi-layered Indian style whole wheat bread	\$4.00
CHEESE NAAN Naan stuffed with cheese	\$4.00	ALOO PARANTHA Parantha stuffed with spicy potatoes	\$4.00
KABULI NAAN Naan stuffed with nuts & raisins	\$4.00	BHATURA Special deep-fried bread	\$3.00
KEEMA NAAN Naan stuffed with minced lamb	\$4.00	POORI Deep fried whole wheat bread	\$3.00
ONION KULCHA Leavened bread stuffed with onions	\$4.00	TANDOORI ROTI Traditional Indian style whole wheat bread	\$2.50





EXTRAS

VEGGIE RAITA Yogurt with cucumbers, carrots and spices	\$3.50	MINT RAITA Veggie raita with mint and spices	\$3.50
MIXED VEGETABLE PICKLE Fresh vegetables pickled in a delicious sauce	\$1.95	MANGO CHUTNEY Mango in sweet sauce	\$2.95
SPICY ONION Onions soaked in vinegar and spices	\$2.50	PAPADAM Two delicious wafers mildly spiced	\$1.95

BEVERAGES

INDIAN TEA (One free refill) Made with cardamom, fennel seeds, ginger and herbs	\$2.50	SWEET PUNJABI LASSI Sweetened yogurt shake	\$2.95
MANGO LASSI Sweetened mango yogurt shake	\$3.50	SALTY PUNJABI LASSI Salted yogurt shake	\$2.95
ROOHAFZA Sweet rose syrup mixed with ice cold water	\$2.50	SOFT DRINKS (One free refill) Regular or diet (Coke products only)	\$2.25
MANGO MILK SHAKE	\$3.50	MANGO JUICE	\$2.95
ICED TEA	\$2.25	LEMONADE	\$2.50
CLUB SODA	\$2.25	INDIAN COFFEE	\$2.95
PLAIN MILK	\$2.50	WATER BOTTLE	\$1.95

DESSERTS

KHEER Basmati rice pudding sprinkled with almonds and pistachios	\$4.95	RASMALAI Fresh homemade chunks of cottage cheese in evaporated milk, almonds and pistachios	\$4.95
GULAB JAMUN Juicy homemade cheese balls made from cream of milk in a scented light syrup	\$2.50	MANGO KULFI Ice cream with mangoes	\$3.95
MANGO CUSTARD Mango pulp with custard	\$4.95	PISTA KULFI Ice cream with pistachios	\$4.50

BUFFET: TUES – FRI \$9.95 & SAT – SUN \$10.95

Kids Under 7 Years
\$5.95