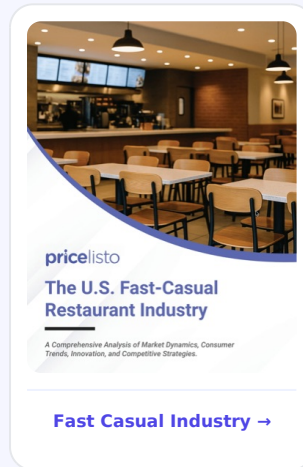




India Palace Indian Restaurant

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Chicken Biryani Chicken pieces cooked with fragrant rice, nuts, raisins, and flavored with saffron.	\$14.95
Cheese Naan Naan bread stuffed with cottage cheese.	\$4.95

Lamb

ITEM	PRICE
Lamb Vindaloo Highly spiced lamb in a sharp and tangy with potato.	\$15.95
Lamb Curry Cubes of lamb cooked in onions and tomato gravy.	\$14.95
Lamb Jalfrezi Tender lamb cooked in broccoli, bell peppers, spinach, tomatoes, onion, and a combination of spices and fresh vegetables...	\$16.95
Lamb Dhansak L'agneau désossé mijoté avec lentilles crémeuses.	\$15.95
Lamb Shahi Korma Tender lamb cubes cooked with butter, raisins, almonds, fresh cream sauce, and ground spices.	\$16.95
Lamb Kadahi Cooked with fresh ginger, onion, garlic, bell pepper, and tomatoes.	\$15.95
Lamb Saag Tender lamb cooked in broccoli, bell peppers, spinach, tomatoes, onion, and a combination of spices and fresh herbs.	\$15.95
Lamb Pasanda De tendres morceaux d'agneau mijotent dans une sauce riche au beurre, rehaussée de noix, de crème fraîche, d'épices moul...	\$16.95
Lamb Mushroom Lamb curry cooked with mushroom.	\$15.95
Lamb Madras Pieces of lamb cooked with fresh tomatoes.	\$15.95
Lamb Rogan Josh Pieces of lamb cooked with yogurt, tomatoes, onion, garlic, and spice flavored curry sauce.	\$16.95

Chicken

ITEM	PRICE
Chicken Tikka Masala Oven baked diced chicken cooked in a creamy sauce with bell peppers, onion, ginger, and garlic.	\$15.95
Chicken Curry Morceaux de poulet mijotés dans une sauce légère infusée d'épices moulues.	\$13.95
Chicken Kadhai Succombez à notre Chicken Kadhai, où des morceaux de poulet s'imprègnent de gingembre frais, d'oignons et d'ail. Les poi...	\$15.95
Chicken Kadhai (Chicken) Cooked with fresh ginger, onion, garlic, bell pepper, tomatoes, and herbs.	\$15.95
Chicken Dhansak Boneless chicken cooked with dal makhani.	\$15.95
Chicken Dopiazza Diced chicken cooked with shredded onion green peppers and spices.	\$14.95

ITEM	PRICE
Jeera Chicken Tender boneless chicken cooked with butter cumin seeds, garlic, ginger, onion, and green pepper.	\$15.95
Chicken Makhani Boneless pieces of tandoori chicken cooked in oriental spices, tomato gravy, and butter.	\$15.95
Keema Matar Poulet haché mijoté avec oignons, ail et gingembre.	\$14.95
Chili Chicken Boneless fried chicken cooked with tomato ketchup.	\$15.95
Butter Chicken Boneless pieces of tandoori chicken breast cooked in oriental spices with tomato gravy and butter.	\$15.95
Chicken Korma Boneless supreme of chicken, cooked in a creamy sauce with fresh tomatoes, and oriental spices.	\$15.95
Mango Chicken Morceaux de poulet mijotés avec des oignons, des tomates, des poivrons et une purée de mangue douce.	\$15.95
Chicken Saag Chicken cooked in spinach with mild spices.	\$15.95
Chicken Madras Boneless chicken, cooked with fresh tomatoes, and onions in fiery spices Madras style.	\$14.95
Chicken Jalfrezi Slices of chicken sauteed with broccoli, red peppers, tomatoes, onion, and a combination of spices and fresh vegetables....	\$15.95
Chicken Vindaloo Highly spiced chicken in a sharp and tangy sauce with potato.	\$15.95

Ocean Window

ITEM	PRICE
Shrimp Curry Fresh jumbo shrimp cooked in a gravy sauce with onion, fresh tomatoes, herb, and spices.	\$16.95
Fish Masala Fresh fish with tomato sauce, onions, green peppers, and Indian spices.	\$18.95
Fish Masala (Ocean Window) Poisson frais mijoté dans une sauce tomate riche, agrémentée d'oignons, de poivrons verts, et relevée d'un mélange uniqu...	\$18.95
Shrimp Vindaloo Shrimp and potatoes cooked in hot and tangy curry sauce.	\$17.95
Lobster Curry Small chunks of lobster cooked with tomato and spicy sauce in Madras style.	\$19.95
Shrimp Bhuna Selected jumbo shrimp cooked in prepared herbs with ginger, garlic, and bell peppers.	\$17.95
Shrimp Masala Crevettes fraîches mijotées dans une sauce onctueuse aux herbes et épices.	\$18.95
Shrimp Jalfrezi Fresh shrimp sauteed with broccoli, red peppers, tomatoes, onions, and a combination of spice and fresh vegetables.	\$17.95

Vegetables

ITEM	PRICE
Tadka Dal Yellow lentils cooked with fresh ginger, garlic, onions, and tomatoes.	\$10.95

ITEM	PRICE
Shahi Paneer Ground cheese, cooked in a creamy sauce with nuts, and raisins.	\$13.95
Chili Paneer Cheese paneer cooked with tomato ketchup, onion, bell pepper, and Indian spices.	\$13.95
Mixed Vegetable Curry Un mélange de légumes variés mijotés avec un savoureux assortiment d'épices et d'herbes indiennes.	\$11.95
Aloo Gobi Fresh cauliflower and sauteed potatoes stir fried with mild to medium spices.	\$11.95
Vegetable Korma Fresh vegetables cooked in a sauce of onion, rich cream, and nuts.	\$13.95
Dal Makhani Lentils with fresh ground spices, sauteed in butter, onions, and tomatoes.	\$10.95
Saag Panner Cubes de paneer délicatement mijotés avec des épinards parfumés, agrémentés d'un mélange subtil d'épices et d'herbes ind...	\$11.95
Bombay Aloo Potatoes cooked in the unique Bombay style spicy and tangy.	\$10.95
Mixed Vegetable Vindaloo Onion and green peppers, pan roasted with mushrooms, broccoli, potatoes, cauliflower, tomatoes 7 spices.	\$12.95
Mushroom Bhaji Mushrooms cooked with green peppers, onions, tomatoes, and Indian spices.	\$14.95
Paneer Bhurji Cheese cooked in onion, garlic, ginger, tomatoes, spices, and herbs	\$13.95
Mattar Paneer Cheese with green peas cooked in a mildly spiced sauce.	\$11.95
Baingan Bharta L'aubergine grillée dans notre four traditionnel est mijotée avec de l'oignon, de la tomate et un mélange d'épices parf...	\$11.95
Malai Kofta Cheese stuffed in vegetable balls cooked in mildly spiced creamy sauce.	\$13.95
Paneer Makhani Cheese cooked in a creamy sauce with spices.	\$13.95
Channa Masala Chick peas steamed with tomatoes, onions, ginger, garlic and other herbs.	\$11.95
Bhindi Masala Petits gombos cuisinés avec des oignons, tomates, et un mélange d'épices aromatiques.	\$13.95
Kadhai Paneer Cheese cooked in spices, tomatoes, bell peppers, and garlic sauce.	\$13.95
Paneer Masala Tender chunks of cheese, cooked with tomato, and butter sauce.	\$14.95
Aloo Matar Potatoes cooked with peas in a tomato sauce cooked with fresh ginger, garlic, and onion.	\$11.95

Tandoori

ITEM	PRICE
Chicken Tandoori (Half) Tender chicken marinated in yogurt and mild spices roasted in a clay oven.	\$14.95
Chicken Tandoori (Full) Tender chicken marinated in yogurt and mild spices roasted in a clay oven.	\$25.95

ITEM	PRICE
Chicken Tikka Kebab Tender chicken marinated with fresh herbs, ground spices, and grilled over charcoal.	\$15.95
Seikh Kebab Agneau haché mélangé avec oignon et herbes fraîches, grillé sur brochettes dans un four tandoor.	\$15.95
Tandoori Shrimp Jumbo shrimp marinated in yogurt, mild spices, and roasted in clay oven.	\$16.95
Mixed Tandoori Platter Assorted tandoori special.	\$19.95
Kalmi Kebab Chicken legs marinated in yogurt, spices, and roasted.	\$12.95
Rice Special	

ITEM	PRICE
Chicken Biryani (Rice Special) Morceaux de poulet mijotés avec un riz parfumé, agrémenté de noix et de raisins secs, le tout subtilement infusé de safr...	\$14.95
Lamb Biryani Lamb pieces cooked with fragrant rice, nuts, raisins, and flavored with saffron.	\$15.95
Vegetable Biryani Fragrant rice cooked with fresh garden vegetables, nuts, and raisins.	\$12.95
Vegetable Pilaf Rice cooked with fresh vegetables.	\$6.95
Egg Rice Rice cooked with an egg.	\$5.95
Basmati Rice	\$3.00
Shrimp Pillow Riz basmati long grain infusé de safran, garni de crevettes et d'un mélange subtil d'épices.	\$18.95
Mushroom Rice Rice cooked with mushrooms.	\$5.95
Kashmiri Pillow Fried long grain rice cooked with green peas fancy nuts and grains.	\$5.95
Pillow Rice Flavorful thin rice and cooked with saffron.	\$5.95
Special Nawabi Une combinaison de viande d'agneau, poulet et crevettes mijotés avec des légumes frais et un mélange d'épices, rehaussée...	\$18.95

From the Dough	
ITEM	PRICE
Tandoori Roti Plain whole bread, baked in our clay oven.	\$2.25
Bullet Naan Superfine flour bread topped with fresh green hot chilies.	\$3.95
Naan White flour bread, baked in our clay oven.	\$2.25
Garlic Naan A tandoori naan topped with garlic.	\$3.50

ITEM	PRICE
Cheese Naan (From the Dough) Naan bread stuffed with cottage cheese.	\$4.95
Aloo Paratha Pain plat farci aux pommes de terre assaisonnées délicatement.	\$3.95
Keema Naan Rich and delicious unleavened bread, stuffed with minced chicken and onions.	\$4.95
Chapati Thin round bread. The tava version of tandoori roti made with wholewheat.	\$2.00
Bhatura Two pieces. White flour puffed bread and deep fried.	\$3.95
Aloo Naan Un naan cuit au tandoor, généreusement garni de pommes de terre épicées.	\$3.95
Laccha Paratha Plain wholewheat layered bread and baked in clay oven.	\$3.00
Paratha Unleavened and layered wholewheat bread topped with melted butter.	\$2.95
Puri Two pieces. Wholewheat puffed bread and deep fried.	\$3.95
Peshawari Naan Naan topped of with almonds, cherries, fennel seeds, and raisins.	\$3.95
Onion Kulcha Superfine flour bread, stuffed with fresh, lightly spiced onion, and green coriander baked in a clay oven.	\$4.95

Beverages

ITEM	PRICE
Apple Juice false	\$2.95
Mango Nectar Juice	\$2.95
Soft Drink	\$1.95
Mango Lassi	\$3.95
Grape Juice false	\$2.95
Florida Orange Juice	\$2.95
Sweet Lassi	\$2.95
Salted Lassi	\$2.95
Iced Tea	\$1.95

Desserts

ITEM	PRICE
Gulab Jamun Soft cheese balls, fried and dipped in sugar syrup.	\$2.95
Rice Pudding Du riz mijoté dans du lait avec une touche de sucre.	\$2.95

ITEM	PRICE
Mango Ice Cream Home made delicious ice cream, Indian style.	\$3.95

Kulfi \$3.95
Simmered milk with nuts, frozen into an ice cream.

Picked for you

ITEM	PRICE
Chicken Tikka Tender boneless chicken breast, marinated in yogurt, herbs, and cooked in clay oven. Served with tamarind chutney, mint...	\$7.25
Paneer Pakora Tranches de fromage paneer enrobées de farine de pois chiches et rehaussées d'épices, délicatement frites pour une textu...	\$4.95

Appetizers

ITEM	PRICE
Vegetable Samosa Two pieces. Crisp turnover filled with mild spices, potatoes, and fresh peas. Served with tamarind chutney, mint chutney...	\$3.95
Aloo Pakora Potato fritters prepared with gram and spices. Served with tamarind chutney, mint chutney, and onion chutney.	\$3.95

Vegetable Pakora \$3.95
 Mixed vegetable fritters containing spinach, cauliflower, onions, and potatoes prepared with gram and spices. Served with...

Paneer Pakora (Appetizers) **\$4.95**
Cheese fried with chickpeas, gram flour, and spices. Served with tamarind chutney, mint chutney, and onion chutney.

Mirchi Pakora	\$4.95
Chilli fritter prepared with chickpeas, gram flour, and spices. Served with tamarind chutney, mint chutney, and onion ch...	

Chicken Tikka (Appetizers) **\$7.25**

Morceaux juteux de poitrine de poulet désossée marinés avec soin dans un mélange de yogourt et d'herbes aromatiques, pui...

Masala Papadam **\$1.95**
 Sun dried lentil crackers, deep fried topped off with chopped onions, tomatoes, and spices. Served with tamarind chutney...

Meat Samosa \$3.95
Two pieces. Crisp turnover filled with minced chicken, and mild spices. Served with tamarind chutney, mint chutney, and...

French Fries **\$3.95**
 Potato slices. Served with tamarind chutney, mint chutney, and onion chutney.

Chicken Pakora \$4.95

Morceaux de poulet croustillants enrobés d'épices et frits à la perfection. Accompagnés de chutneys de tamarin, de menth...

Onion Bhaji Pakora \$3.95
Deep fried and lightly spiced onion fritters. Served with tamarind chutney, mint chutney, and onion chutney.

Papadam	\$1.00
Sun dried lentil crackers, deep fried or roasted. Served with tamarind chutney, mint chutney, and onion chutney.	

Chicken Nuggets **\$7.95**
With fries and coke. Served with tamarind chutney, mint chutney, and onion chutney.

Chef's Special Appetizer **\$10.95**
Consisting of vegetable samosa, chicken samosa, onion bhaji, cheese pakora, chicken pakora, vegetable pakora, and papada...

Soup

Vegetable Soup A fresh garden vegetable served with papadam.	\$3.95
Tomato Coconut Soup Purée de tomates mûries et lait de coco crémeux se mêlent harmonieusement dans ce potage velouté. Des épices indiennes d...	\$3.95
Lentil Soup Yellow lentils.	\$3.95
House Special Dinner	
ITEM	PRICE
India Palace Dinner For two. A variety of appetizers, vegetable samosa, aloo pakora, cheese pakora, chicken pakora, chicken samosa, papadam....	\$41.95
Vegetable Dinner For one. Served in thali. Vegetable samosa, mixed vegetable curry, rice, raita, matar paneer, chapati or naan, and gulab...	\$15.95
Tandoori Dinner Samosas végétariens croustillants, poulet tandoori juteux, riz parfumé, raita rafraîchissante, naan chaud avec daal savo...	\$18.95