



India Palace

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Appetizers

ITEM	PRICE
Vegetable Samosas 2 crisp patties filled with potatoes and peas mildly spiced and deep fried.	\$4.99
Papadom Two delicious Indian wafers, mildly spiced.	\$1.99
Raita Cool whipped yogurt with bits of cucumbers, tomatoes and potatoes with a sprinkle of spices.	\$2.99
Vegetable Assorted Snacks Vegetable pakoras, samosa and onion bhaji.	\$7.99
Vegetable Pakoras 6 mixed vegetable fritters.	\$4.99
Chicken Pakoras	\$6.99
Onion Bhaji Sliced onion deep fried with garbanzo flour.	\$4.99
Paneer Pakoras	\$7.99
Fish Pakora Deliciously spiced and deep fried fish in butter.	\$6.99
Non-Vegetable and Assorted Snacks Chicken pakora, fish pakora and sheesh kabab.	\$8.99
Aloo Tikki	\$4.99
Salad Garden salad.	\$2.99

Soups

ITEM	PRICE
Monatawny Soup Delicious lentil soup with chicken, herbs and mild sauces.	\$4.99
Vegetable Soup Vegetable soup with herbs.	\$3.99
Tomato Soup	\$3.99

Rice Dishes

ITEM	PRICE
Basmati Rice Plate Aromatic basmati rice with dash of ghee or butter.	\$3.00
Basmati Paluo Rice Basmati rice flavored with cumin, peas, and onions.	\$4.99
Lamb Biryani Aromatic basmati rice with lamb meat cooked in mild spices, saffron, nuts and seasonings.	\$16.99
Chicken Biryani Aromatic basmati rice with chicken pieces cooked with nuts, herbs and spices.	\$15.99
Vegetable Biryani Aromatic basmati rice with garden fresh vegetables cooked with nuts, herbs, spices, and seasonings.	\$14.99

ITEM	PRICE
Fish Biryani Aromatic basmati rice with fish pieces cooked with nuts, herbs and spices.	\$16.99
Beef Biryani Aromatic basmati rice with beef cooked in mild spices, saffron, nuts, and seasonings.	\$16.99
Shrimp Biryani Aromatic basmati rice with tender shrimp cooked with nuts, herbs and spices.	\$17.99

Tandoori

ITEM	PRICE
Tandoori Chicken Spring chicken marinated in secret tandoori masala & barbecued until tender.	\$16.99
Mixed Grill A scrumptious combination of tandoori chicken, chicken tikka, sheesh and lamb boti kabab.	\$18.99
Chicken Tikka Boneless white meat chicken cubes marinated in a yogurt blend of selected spices, cooked in the tandoor.	\$16.99
Paneer Tikka Paneer marinated in yogurt and mild spices, cooked in its own juices over hot charcoal, roasted in the tandoor.	\$15.99
Seekh Kabab Lamb Finely minced lamb marinated with a combination of freshly ground herbs & spices, wrapped on skewer & grilled. A delicio...	\$17.99
Seekh Kabab Chicken Finely minced chicken marinated with a combination of freshly ground herbs & spices, wrapped on skewer & grilled. A deli...	\$17.99
Lamb Boti Kabab Marinated lamb meat in morsel size pieces & onion skewered over red hot charcoal, served with mint chutney & onion.	\$17.99
Tandoori Fish Large pieces of fish prepared with Indian spices.	\$16.99
Tandoori Prawns	\$18.99

Vegetable Dishes

ITEM	PRICE
Palak Paneer Fresh spinach cooked curry style with homemade cheese, cream and seasoned with aromatic herbs.	\$14.99
Paneer Masala Cooked with homemade cottage cheese, fresh peas and tomatoes in a special spiced sauce.	\$14.99
Daal Makhani Simmered black lentils slow cooked in a base gravy of butter, ginger, garlic and vine ripe tomatoes.	\$14.99
Malai Kofta Mixed vegetables balls cooked in a tomato base curry sauce with cashews, almonds and a touch of cream.	\$14.99
Vegetable Korma Mixed vegetables and nuts cooked in a delicately spiced cream.	\$14.99
Matar Paneer Fresh pea with homemade cottage cheese in mildly spiced gravy.	\$14.99
Aloo Matar Potatoes and green peas cooked with onion and tomatoes mildly spiced.	\$14.99
Aloo Gobhi Cauliflower with potato.	\$14.99

ITEM	PRICE
Chana Masala Garbanzo beans with ginger in a special spiced cream.	\$14.99
Chili Vegetables Fresh vegetables cooked with fresh green chili, ginger, tomatoes and onions.	\$14.99
Bhindi Masala Okra cooked with onions, Indian herbs and spices.	\$14.99
Palak Aloo White potatoes cooked with fresh spinach in a blend of Indian spices.	\$14.99
Mushroom Bhajee Mushroom spiced with Indian herbs with fresh green peas.	\$14.99
Yogurt Masala Graham flour with yogurt and fried in a herbed spices with vegetable fritters.	\$14.99
Bengan Bhartha Eggplant roasted to a delightful pulp, seasoned with gentle herbs and mild spices.	\$14.99
Mushroom Palak Mushroom cooked with spinach.	\$14.99
Bombay Aloo Potatoes cooked in cumin seeds and fresh tomatoes in herbed spices.	\$14.99

Seafood

ITEM	PRICE
Shrimp Korma Cooked with Indian herbs, a touch of butter and cream.	\$17.99
Fish Masala Fish cooked in onion, ginger, garlic, & tomato-based curry.	\$17.99
Tandoori Fish Masala Spiced and herbed fish fillets in a special sauce.	\$17.99
Tandoori Shrimp Masala Shrimp cooked with ginger in a special curry sauce.	\$17.99
Fish Vindaloo Fish cooked in spices in a highly seasoned gravy, tomatoes, herbs, and chili pepper.	\$17.99
Saag Shrimp Shrimp fried in batter, cooked with freshly chopped spinach & special sauce.	\$17.99
Fish Curry Fish cooked with delicately spiced curry sauce.	\$17.99
Chili Shrimp Shrimp cooked with green chili, ginger, tomatoes, herbs, and spices.	\$17.99
Prawn Vindaloo Prawns cooked in special vindaloo aromatic sauce with potatoes.	\$18.99
Shrimp Curry Shrimp cooked delicately in a special curry sauce.	\$17.99
Shrimp Vindaloo Shrimp cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes, & chili pepper.	\$17.99

Chef's Specialties

ITEM	PRICE
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Chicken Fraizee A palace specialty. Chicken cooked in special gravy with onions, tomatoes & bell peppers. Cooked traditionally and serve...	\$16.99
Karahi Lamb Boti Masala Boneless tandoori lamb in a special tomato and butter gravy. Cooked traditionally and served in an Indian iron skillet w...	\$17.99
Karahi Vegetables Fresh mixed vegetables cooked with traditional Indian herbs & spices. Cooked traditionally and served in an Indian iron...	\$15.99
Karahi Chicken Fresh chicken cooked in fresh ground Indian spices with onion & bell pepper. Cooked traditionally and served in an India...	\$16.99
Karahi Shrimp Fresh jumbo shrimp marinated with Indian spices and cooked with ginger fresh tomatoes, onions and bell pepper. Cooked tr...	\$16.99
Karahi Lamb Boneless lamb cooked with herbs, onions, tomatoes and Indian spices. Cooked traditionally and served in an Indian iron s...	\$17.99
Lamb Fraizee A palace specialty. Lamb cooked in special gravy with onions, tomatoes & bell pepper. Cooked traditionally and served in...	\$17.99
Karahi Fish Palak Fresh fish cooked with chopped spinach, onion, tomatoes & Indian spices. Cooked traditionally and served in an Indian ir...	\$16.99
Karahi Tandoori Chicken Sag Boneless tandoori chicken made with special spices and fresh spinach tossed in an iron skillet. Cooked traditionally and...	\$16.99
Karahi Aloo Palak Fresh chopped spinach cooked with fresh potatoes, onions, tomatoes & Indian spices. Cooked traditionally and served in a...	\$15.99
Karahi Beef Palak Fresh chopped spinach cooked with fresh beef, onions, tomatoes and Indian spices. Cooked traditionally and served in an...	\$16.99

Chicken Dinners	
ITEM	PRICE
Chicken Tikka Masala Boneless tandoori chicken in tomato and butter gravy.	\$16.99
Murg Makhani Tandoori chicken cooked in butter in a special tomato gravy.	\$16.99
Chicken Curry Traditional Indian chicken prepared with special spices.	\$15.99
Chicken Vindaloo Chicken meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes and chili pepper.	\$15.99
Madrasi Chicken Boneless chicken cooked with coconut, special spices and curry sauce.	\$15.99
Chicken Korma Chicken pieces cooked in rich spices, almonds, & fruit.	\$15.99
Saag Chicken Chicken cooked with freshly chopped spinach.	\$15.99
Chili Chicken Chicken prepared with green chili, ginger, onions, tomatoes and special Indian spices.	\$15.99
Chicken Masala Chicken pieces in delicately spiced gravy with diced tomatoes.	\$15.99
Chicken Mushroom Boneless chicken cooked with mushrooms, special spices and curry sauce.	\$15.99
Chicken Do Piazza Chicken cooked in onion & tomatoes.	\$15.99

ITEM	PRICE
Chicken Methi	\$15.99
Lamb Dinners	
Lamb Vindaloo	\$16.99
Lamb meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes and chili pepper.	
Madrasi Lamb	\$16.99
Boneless lamb, cooked with coconut, special spices and curry sauce.	
Sag Lamb	\$16.99
Lamb meat cooked in spinach and a mildly spiced gravy.	
Lamb Curry	\$16.99
Choicest lamb meal marinated and cooked with herbs and spices.	
Lamb Korma	\$16.99
Boneless lamb meat marinated and cooked with yogurt, nuts, delicate herbs and spices.	
Lamb Dopiaza	\$16.99
Boneless pieces of lamb meat cooked with chopped onions and tomatoes in a mildly spiced gravy.	
Chili Lamb	\$16.99
Lamb prepared with green chili, ginger, onions, tomatoes and special Indian spices.	
Keema Matar	\$16.99
Minced lamb cooked with fresh green peas, tomatoes and meat herbed spices.	
Lamb Pasanda Newabi	\$16.99
Sliced lamb cooked in fresh cream sauce with cultured yogurt.	
Beef Dishes	
Beef Vindaloo	\$16.99
Beef cooked with hot spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper.	
Beef Curry	\$16.99
A traditional beef prepared with special spices.	
Beef Korma	\$16.99
Beef marinated and cooked with yogurt, nuts seasoned with delicate herbs and spices.	
Chili Beef	\$16.99
Beef cooked with green chilies, ginger, tomatoes, herbs and spices.	
Beef Dopiaza	\$16.99
Pieces of beef cooked with chopped onions and tomatoes in a mildly spiced gravy.	
Tandoori Breads	
Garlic Naan	\$3.49
Naan with a touch of garlic.	
Plain Naan	\$3.00
The light-leavened bread of Punjab baked in tandoor.	
Tandoori Roti	\$2.50
Traditional Indian style whole wheat bread.	

ITEM	PRICE
Garlic Roti Traditional Indian style whole wheat bread with garlic.	\$3.00
Paneer Naan White flour bread stuffed with lightly spiced homemade cottage cheese baked in tandoor.	\$3.99
Aloo Parantha Parantha stuffed with spiced mashed potatoes.	\$3.99
Chicken Naan Stuffed chicken with mild or hot spices.	\$3.99
Onion Naan White flour bread stuffed with lightly spiced onions baked in tandoori.	\$3.99
Keema Naan Naan stuffed with minced lamb.	\$4.49
Onion Kulcha Leavened bread stuffed with onion.	\$3.99
Gobhi Parantha Parantha stuffed with spiced mashed cauliflower.	\$3.99
Parantha Multi-layered Indian style whole wheat bread.	\$3.50
Poori Deep fried puffed bread made with whole wheat flour.	\$3.49
Onion Parantha Parantha stuffed with special spices.	\$3.99
Peshawari Naan	\$4.99
Methi Paratha Multi-layered Indian style whole wheat bread.	\$3.49
Butter Naan Naan with a touch of butter	\$3.49

Extras

ITEM	PRICE
Raita (Extras) Cool whipped yogurt with bits of cucumbers, tomatoes and potatoes with sprinkle of spices.	\$2.99
Mango Chutney Mango in sweet sauce.	\$2.99

Beverages

ITEM	PRICE
Mango Lassi Sweetened mango yogurt shake.	\$4.00
Punjabi Lassi Homemade yogurt shake.	\$4.00
Indian Tea Indian tea made with cardamom & fennel seeds, ginger & herbs.	\$4.00
Dr Pepper	\$3.00
Coca-Cola	\$3.00

ITEM	PRICE
Fanta Orange	\$3.00
Diet Coke	\$3.00
Indian Coffee	\$3.99
Sprite	\$3.00
Iced Tea	\$4.00
Milk	\$1.99
Coffee	\$4.00
Desserts	

ITEM	PRICE
KHEER	\$3.49
Basmati rice pudding made with milk, sprinkled with almonds, pistachios and served cold.	
Gulab Jamun	\$3.49
Soft dumplings made of milk, a touch of saffron, and many more ingredients, dipped in cardamom and saffron-based sugar s...	
Kulfi (Mango or Pista)	\$3.49
Indian style ice cream.	