



Seafood Entrees



Special Feasts



All entrees are served with rice.

RIMP CURRY Cooked delicately in a special curry sauce	10.95	FISH CURRY Fish cooked in delicately spiced curry sauce	10.95
RIMP VINDALOO Cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes & chili pepper	10.95	FISH VINDALOO Fish cooked in spices in a highly seasoned gravy of potatoes, tomatoes and chili pepper	10.95
INDOORI SHRIMP MASALA Cooked with ginger in a special curry sauce	10.95	TANDOORI FISH MASALA Spiced and herbed fish fillets in special sauce	10.95
RIMP KORMA Cooked with Indian herbs, a touch of butter and cream	10.95	SAG SHRIMP Shrimp fried in butter, cooked with freshly chopped spinach & special sauce	10.95
CHILI SHRIMP Cooked with green chilis, ginger, tomatoes, herbs and spices	10.95	CHILI FISH Fish cooked with green chilis, ginger, tomatoes, herbs and spices	10.95



Palace Specialties



Served in skillet with Basmati rice.

UTTER CHICKEN (Chicken Makhan) Tender chicken cooked in a creamy sauce	9.95	KARAHAI FISH & SPINACH Fresh fish cooked with chopped spinach, onions, tomatoes, & Indian spices, tossed in Indian iron skillet	11.95
CHICKEN-KORMA Chicken marinated and cooked with yogurt, nuts, delicate herbs and spices	9.95	KARAHAI CHICKEN Fresh chicken cooked in fresh ground Indian spices with onions & bell pepper; tossed in Indian iron skillet	8.95
LAMB VEGGIE Lamb cooked with onions & tomatoes with mixed vegetables.	10.95	CHICKEN FRAIZEE Specialty of India Palace, cooked in special gravy; onions, tomatoes & bell pepper; tossed in Indian iron skillet	9.95
ROGAN JOSH Lamb cooked in mixed spices.	10.95	KARAHAI SHRIMP & POTATOES Fresh jumbo shrimp marinated with Indian spices cooked with ginger, fresh tomatoes, onions, bell pepper; tossed in Indian iron skillet	12.95
LAMB FRAIZEE Specialty of India Palace, cooked in special gravy; onions, tomatoes & bell pepper; tossed in Indian iron skillet	10.95	KARAHAI TANDOORI CHICKEN SPINACH Boneless Tandoori chicken made with special spices & fresh spinach	10.95
CHICKEN VINDALOO Pieces of chicken in hot spices, in a highly seasoned gravy of potatoes, tomatoes & chili pepper	9.95	LAMB SAG Lamb cooked in spinach in a mildly spiced gravy	10.95
CHICKEN TIKKA MASALA Boneless Tandoori chicken in tomato & butter gravy	9.95	LAMB KORMA Boneless lamb marinated and cooked with yogurt, nuts, delicate herbs and spices	10.95
CHICKEN SPINACH Chicken cooked with freshly chopped spinach	9.95	LAMB MADRAS Boneless lamb, cooked with coconut, special spices & curry sauce	9.95
KEEMA MATTAR Ground lamb meat cooked in a blend of spices and ground potato	10.95	CHILI CHICKEN OR LAMB Chicken or lamb cooked with green chilis, ginger, tomatoes, herbs and spices	10.95

PALACE KING SPECIAL Shrimp Curry, Dahi, Royal Chicken Curry, Rice, Onion Paneer Kulcha, Goubi Jamin, Tea	16.95	PALACE PRINCE SPECIAL Tandoori Chicken, Butter Chicken, Dahi, Onion Paneer Kulcha, Rice, Kheer	14.95
PALACE QUEEN SPECIAL Chicken Curry, Palak Paneer, Dahi, Rice, Onion Paneer Kulcha, Goubi Jamin, Tea	15.95	PALACE PRINCESS SPECIAL Mixed Vegetables, Paneer Masala, Dahi, Onion Paneer Kulcha, Rice, Kheer	14.95

PALACE VEGETARIAN BHOJAN 12.95
Dahi, Palace Paneer, Aloo Eggplant, Nam, Rice, Kheer & Tea.



Vegetables

All the dishes & entrees served with Basmati Rice

DAAL KOFTA Fresh ground vegetable dumplings cooked with yellow dal (lentils)	6.95	VEGETABLE JAL FRAIZEE Fresh blend of vegetables cooked in mixed spices from India	8.95
KOFTA CURRY Curry cooked in onion, tomatoes, ginger, and garlic	8.95	ALOO MATAR Peas and green peas cooked with onion & tomatoes, mildly spiced	6.95
MALAI KOFTA Fresh ground vegetables cooked in grain flour batter & deep fried, served in a fresh cream of tomato & onion sauce	8.95	ALOO GUCHI (MUSHROOM) Mushrooms, potatoes spiced with Indian herbs & spices	6.95
EGGPLANT BHARATHA Eggplant roasted to a delightful pulp, seasoned with garlic herbs & spices	7.95	OKRA MASALA Okra cooked with onions, Indian herbs & spices	7.95
DAAL MAHARANI Lentils cooked to a thick soup with herbs & spices	6.95	PALAK PANEER Fresh spinach cooked curry style with homemade cheese, cream & seasoned with aromatic herbs	7.95
DUM ALOO Potatoes cooked in cumin aacha & fresh tomatoes in herbed spices	6.95	MATAR PANEER Fresh peas with homemade cottage cheese in mildly spiced gravy	7.95
POTATOES CAULIFLOWER Cauliflower with potato	6.95	YOGURT MASALA (KADHI) Graham flour with yogurt, fried in herbed spices with vegetable fritters	7.95
ALOO-CHH OLEY Garbanzo beans with ginger in a specially spiced sauce cooked with potatoes	6.95	PANEER MASALA Cooked with homemade cottage cheese, fresh peas & tomato in specially spiced sauce	7.95
VEGETABLE KORMA Mixed vegetables & nuts cooked in a cream delicately spiced	7.95	CHILI VEGETABLE Vegetables mixed and cooked in a hot sauce made from chilies predominantly	6.95



Tandoori Breads



TANDOORI ROTI Traditional Indian style whole wheat bread	1.95	ALOO PARATHA Paratha stuffed with spiced mashed potato	2.50
NAAN Popular Indian style leavened bread	1.95	ONION PANEER KULCHA Leavened bread stuffed with onion and homemade cheese	2.50
PALACE NAAN Chicken stuffed with milk or hot spices	2.95	MEAT KEEMA NAAN Naan stuffed with minced lamb	2.95
GARLIC NAAN Naan with a touch of Garlic	2.25	PARANTHA Multi-layered Indian style whole wheat bread	2.25
CAULIFLOWER PARATHA Paratha stuffed with spice mashed cauliflower	2.50	POORI Whole wheat flour, puffed bread deep fried	1.95
KABULI NAAN Leavened bread stuffed with ground nuts and raisins	2.95	BHATURA Leavened bread deep fried	1.95



Rice Dishes



- VEGETABLE BIRYANI**
Aromatic Basmati rice with garden fresh vegetable cooked with nuts, herbs, spices and saffronings. **6.95**
- SHRIMP BIRYANI**
Aromatic Basmati rice with tender shrimp cooked with nuts, herbs & spices. **10.95**
- PALACE SPECIAL BIRYANI**
Rice cooked with Barbeque chicken breast. **10.95**
- LAMB BIRYANI**
Aromatic Basmati rice with lamb meat cooked in mild spices, dilleni, nuts and saffronings. **9.95**
- KABULI**
Rice cooked with vegetables in special blend of spices. **9.95**

- CHICKEN BIRYANI**
Aromatic Basmati rice with chicken pieces cooked with nuts, herbs and spices. **9.95**
- FISH BIRYANI**
Aromatic Basmati rice with fish pieces cooked with nuts, herbs and spices. **10.95**
- EXTRAS: MIXED, PICKLED VEGETABLES**
Fresh vegetables pickled in a delicious sauce. **1.95**
- RAITA**
Cool yogurt dip with sliced cucumbers and carrots. **2.25**
- MANGO CHUTNEY**
Fresh mango in sweet sauce. **.85**
- BASMATI PULAO RICE**
Basmati rice cooked in rich elack flavored with cumin seed, peas and onions. **3.95**



Desserts



- GULAB JAMUN**
Two juicy orange cakes made from cream of milk in light syrup. **2.50**
- KULFI**
Indian apple ice cream. **2.50**
- MANGO KULFI**
Ice cream with fresh mangoes. **2.50**

- KHEER**
Basmati rice pudding sprinkled with almonds & pistachios. **2.50**
- RASMALAI**
Fresh homemade chunks of cottage cheese in spiced milk, almonds & pistachios. **2.75**
- GAJAR HALWA**
Carrots, cooked with milk and homemade cheese. **2.50**



Beverages



- INDIAN COFFEE** **2.00**
- INDIAN TEA**
Indian tea made with cardamom & lemon seeds, ginger & herbs. **1.25**
- MANGO MILKSHAKE** **2.50**
- PUNJABI LASSI**
Homemade yogurt shake, sweetened, salted or plain as ordered. **2.25**

- ORANGE JUICE** Fresh juice. **2.50**
- MANGO LASSI**
Mango yogurt shake, sweetened. **2.50**
- MILK** Glass of milk. **1.25**
- PEPSI, SPRITE** Regular or Diet. **1.25**
- MINERAL WATER** **1.50**
- MANGO JUICE** **2.50**

Please specify: **Mild, Medium or Spicy** At Time Of Ordering.
We Reserve The Right To Refuse Service To Anyone.

INDIA PALACE



Catering Available

2401 NE Cornell Rd, Suite Q
Hillsboro, OR 97124

Phone: 503.844.6161
Fax: 503.547.0179

Authentic Indian Cuisine

Specializing in North & South Indian Cuisine



Appetizers



- VEGETABLE PAKORAS**
Six mixed vegetable fritters. **2.95**
- VEGETABLE SAMOSAS**
Two crisp pastries filled with potatoes & peas - mildly spiced and deep fried. **2.95**
- TANDOORI WINGS**
Six pieces. **5.95**
- ASSORTED SNACK**
Vegetable Pakoras, Bamosa, Chicken Pakoras. **4.95**

- CHICKEN PAKORAS**
Delicately spiced and deep fried chicken in batter. **3.50**
- PAPADUM**
Two delicious Indian wafers, mildly spiced. **1.85**
- ONION BHAJI**
Sliced onion deep fried with garbanzo flour. **2.95**
- CHEESE PAKORA**
Deep fried fritters stuffed with home made cheese. **3.50**



Soups



- VEGETABLE SOUP**
Vegetable soup with herbs. **2.95**
- MADRAS SOUP**
Cream of tomatoes and coconut. **3.50**

- MULLGATANY SOUP**
Delicious lentil soup with chicken, herbs & mild spices. **3.50**



Tandoori



The tandoori is a very special clay oven imported from India, which has been used there for hundreds of years. It is heated with mesquite charcoal up to 400 to 600 degrees. All entrees served with Basmati Rice.

- TANDOORI CHICKEN**
Chicken marinated in yogurt & mild spices, cooked in its own juices over regional charcoal, roasted in the "tandoor". **9.95**
- TANDOORI SHRIMP**
Shrimp marinated in mild spices, cooked over charcoal. **12.95**
- MIXED GRILL**
A scrumptious combination of Tandoori Chicken, Chicken Tikka, Roast Kabob, Lamb Ball Kabob and Shrimp. **13.95**
- TANDOORI FISH**
Large pieces of fish prepared with Indian spices. **11.95**
- TANDOORI PANEER**
Homemade cheese broiled on charcoal on skewers. **10.95**

- SHEESH KABOB**
Marinated meat, marinated in spices and skewered over regional charcoal with mini chutney and onion. **10.95**
- LAMB BOTI KABOB**
Marinated lamb meat in masek also pieces, skewered over regional charcoal, with mini chutney and onion. **10.95**
- CHICKEN TIKKA**
Boneless chicken pieces - tandoori roasted. **10.95**
- RESHAMI KABOB**
Boneless chicken breast marinated in spices. **10.95**
- PALACE CHICKEN**
Sweet & sour boneless chicken breast. **10.95**