



Tandoori Breads

- TANDOORI ROTI** 1.50 Traditional Indian style whole wheat bread
- NANN** 1.95 Popular Indian style leavened bread
- GARLIC NAAN** 2.25 Naan with a touch of garlic
- PARANTHA** 2.95 Multi-layered Indian style whole wheat bread
- POORI** 2.95 Whole wheat flour, puffed bread deep fried
- GOBHI PARANTHA** 2.95 Parantha stuffed with spiced mashed cauliflower



Rice Dishes

- BASMATI RICE PLATE** 2.50 Aromatic rice with dash of Ghee or butter
- BASMATI PLOW RICE** 4.95 Basmati rice cooked in rich stock flavored with cumin seed, peas, onions, raisins & cashew nuts
- SPINACH RICE** 6.95 Spinach rice cooked in rich stock flavored with cumin seed, peas, fennels, spinach, onions, raisins & cashew nuts
- VEGETABLE BIRYANI** 8.95 Aromatic Basmati rice with garden fresh vegetables cooked with nuts, herbs, spices, & mashed seasonings
- CHICKEN BIRYANI** 9.95 Aromatic Basmati rice with chicken pieces cooked with nuts, herbs and spices
- Extras - MANGO CHUTNEY** 1.50 Fresh mango in sweet sauce



Desserts

- GULAB JAMUN** 2.95 Juicy balls made from cream of milk in light syrup
- MANGO KULFI** 2.95 Indian style ice cream with fresh mangos



Beverages

- COFFEE** 1.35
- INDIAN TEA** 1.35 Indian Tea made with cardamom & fennel seeds, ginger & herbs
- COKE, DIET COKE, SPRITE, DR. PEPPER** 1.00
- MILK** 1.50 Glass of milk, hot or cold
- MINERAL WATER** 1.50
- CLUB SODA** 1.50

Please specify: **Mild, Medium or Spicy** at the time of ordering.
Prices subject to change without notice. We reserve the right to refuse service to anyone.



901-278-1199

1720 Poplar Avenue, Memphis, Tennessee 38104

"Voted No. 1 Indian Restaurant in Memphis"

MEMPHIS FLYER 1997, 1998, 1999, 2000, 2001, 2002, 2003, 2004



Appetizers

- PAPADUM** 1.00 Two delicious Indian wafers, mildly spiced
- RAITA** 2.95 Cool whipped yogurt with bits of cucumber, tomatoes, potatoes and a sprinkle of spices
- VEGETABLE SAMOSAS** 2.95 Two crisp patties filled with potatoes & peas: mildly spiced & deep fried
- SALAD BAR** 3.50 Fresh garden salad
- VEGETABLE PAKORAS** 3.95 Six mixed vegetable fritters
- ALOO TIKKI** 3.95 Fritters filled with potatoes and peas, mildly spiced
- CHICKEN PAKORAS** 4.95 Deliciously spiced and deep fried chicken in butter
- ONION BHAJI** 3.95 Sliced onion deep fried with garbanzo flour
- ASSORTED SNACK** 4.95 Vegetable Pakoras, Samosa, and Chicken Pakoras
- CHICKEN WINGS** 4.95 Marinated chicken wings cooked in the "Tandoori"



Soups

- VEGETABLE SOUP** 2.95 Vegetable soup with herbs
- MULIGATAWNY SOUP** 3.50 Delicious lentil soup with chicken, herbs, & mild sauces



Tandoori

- TANDOORI CHICKEN** 8.95 Chicken marinated in yogurt & mild spices, cooked in its own juices over red hot charcoal, roasted in the "Tandoori"
- CHICKEN TIKKA** 10.95 A favorite among North Indians-Boneless pieces of Tandoori roasted chicken breast
- LAMB BOTI KABAB** 11.95 Marinated lamb meat in morsel size pieces, skewered over red hot charcoal with mint chutney & onion
- SHEESH KABAB** 11.95 Minced meat, marinated in spices and skewered over red hot charcoal with mint chutney and onion
- TANDOORI SHRIMP** 14.95 Shrimp marinated in mild spices: cooked over charcoal
- MIXED GRILL** 14.95 A scrumptious combination of Tandoori Chicken, Chicken Tikka, Sheesh Kabab, Lamb Boti Kabab and Shrimp
- TANDOORI FISH** 13.95 Large piece of fish prepared with Indian spices

The Tandoori is a very dry oven imported from India which has been used there for hundreds of years. It is heated with mesquite charcoal up to 400 to 550 degrees.



Complete Dinner

- VEGETARIAN DINNER** 12.95 Two Vegetable Curries, Daal Maharani, Basmati Rice, Naan, Raita, Dessert of the day and Hot Tea or Coffee
- NON-VEGETARIAN DINNER** 14.95 One Piece of Tandoori Chicken, One Vegetable Curry, Chicken Tikka Masala, Daal Maharani, Basmati Rice, Naan, Raita, Dessert of the day and Hot Tea or Coffee
- TANDOORI DINNER** 14.95 (per person) Chicken Tikka, Sheesh Kabab, Tandoori Chicken, Lamb Tikka, One Vegetable Curry, Naan, Rice, Dessert of the day and Hot Tea or Coffee



Vegetables

All the dishes & entrees served with Basmati Rice Served Mild, Medium or Hot as ordered

DAAL MAHARNI Split lentils cooked to a thick soup with herbs & spices	8.95
CHANA MASALA Garbanzo beans with ginger in a specially spiced sauce	8.95
VEGETABLE CURRY Traditional dish cooked with fresh mixed vegetables, onion, ginger, tomatoes & curry spices	8.95
BOMBAY ALOO Potatoes cooked in fumin seeds & tomatoes in herb spices	8.95
ALOO GHOBHI Cauliflower with potato	9.95
ALOO MATAR Potatoes & green peas cooked with onion & tomatoes mildly spiced	8.95
BENGAL BHARTHA Eggplant roasted to a delightful pulp, seasoned with gentle herbs & mild spices	9.95
MUSHROOM BHAJI Mushrooms spiced with Indian herbs & green peas	9.95
BHINDI MASALA Okra cooked with onions, Indian herbs & spices	9.95



Seafood

FISH CURRY Fish cooked with delicately spiced curry sauce	10.95
FISH VINDALOO Fish cooked in spices in a highly seasoned gravy of potatoes, tomatoes & chili pepper	11.95
TANDOORI FISH MASALA Spiced and herbed fish filets in special sauce	12.95
FISH KORMA Fish cooked with onion, cashew nuts, golden raisins, cream & mild curry spices	13.95
FISH COCONUT KORMA Fish cooked with coconut milk, onion, tomatoes, cashew nuts & spices	14.95



Chef's Specialties

All cooked traditionally and served in an Indian Iron Skillet served with rice.

KARAHAI ALOO PALAK Fresh chopped spinach cooked with fresh potatoes, onions, tomatoes & Indian spices; tossed in Indian iron skillet	10.95
KARAHAI VEGETABLES A fresh mixed vegetables cooked in traditional Indian herbs & spices; tossed in Indian iron skillet	10.95
KARAHAI CHICKEN Fresh chicken cooked in fresh ground Indian spices with onions & bell pepper; tossed in Indian iron skillet	11.95
KARAHAI TANDOORI CHICKEN SAG Boneless Tandoori chicken made with special spices & fresh spinach; tossed in Indian iron skillet	11.95
CHICKEN FRAIZEE Specialty of India Palace, cooked in special gravy; onion, tomatoes & bell pepper; tossed in Indian iron skillet	12.95
KARAHAI LAMB Fresh lamb cooked with herbs, Indian spices, onions, tomatoes & Indian spices; tossed in Indian iron skillet	12.95



Chicken

CHICKEN CURRY Traditional dish cooked with boneless chicken, onion, garlic, ginger, tomatoes & curry spices	9.95
CHICKEN VINDALOO Pieces of chicken in hot spices; in a highly seasoned gravy of potatoes, tomatoes & chili pepper	9.95
MADRASI CHICKEN Boneless chicken cooked with coconut, spices & curry sauce	9.95
CHICKEN MUSHROOM Boneless chicken cooked with mushrooms, spices & curry sauce	9.95
SAG CHICKEN Chicken cooked with freshly chopped spinach	10.95
CHICKEN KORMA Boneless chicken cooked with onion, cashew nuts, golden raisins, cream & mild curry spices	10.95
MURG MAKHANI Boneless Tandoori chicken cooked in butter & tomato gravy	10.95
CHILI CHICKEN Chicken prepared with green chili, ginger, onions, tomatoes & special Indian spices	10.95
CHICKEN TIKKA MASALA Mesquite broiled Chicken-Tikka cooked with bell pepper, onions in a tomato butter sauce	11.95
CHICKEN COCONUT KORMA Boneless chicken cooked with coconut milk, onion, tomatoes, cashew nuts & spices	11.95

LAMB FRAIZEE Specialty of India Palace, cooked in special gravy; onions, tomatoes & bell pepper; tossed in Indian iron skillet	13.95
KARAHAI-LAMB-BOTI MASALA Boneless Tandoori lamb in tomatoes & butter special gravy; tossed in Indian iron skillet	13.95
KARAHAI LAMB BOTI SAG Boneless Tandoori lamb cooked with special spices, fresh spinach, tossed in Indian iron skillet	13.95
KARAHAI SHRIMP Fresh jumbo shrimp marinated with Indian spices cooked with ginger, fresh tomatoes, onions, bell pepper; tossed in Indian iron skillet	13.95
KARAHAI FISH PALAK Fresh fish cooked with chopped spinach, onions, tomatoes & Indian spices; tossed in Indian iron skillet	13.95



Lunch Buffet

Lunch Served 11 AM to 2:30 PM, Monday thru Thursday
Friday thru Sunday 11 AM to 3:00 PM
Dinner Served 5:00 PM to 10:00 PM Daily

CHICKEN WINGS, TANDOORI CHICKEN, 2 MEAT CURRY, 3 VEGETABLE CURRIES, DAAL, BASMATI RICE, GARLIC NAAN, CHUTNEY, 3 DESSERTS & FULL SALAD BAR

\$7.95 Per Person - Children Under 6 Pay \$4.50 No Take Outs, Please!