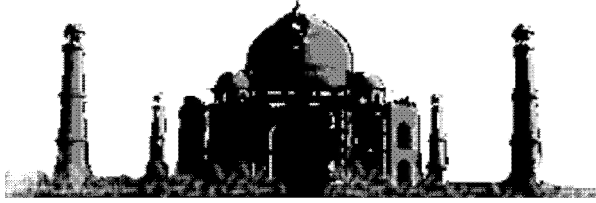


India Palace

Authentic Cuisine of India



Business Hours:

Mon-Sat

11:30 AM to 10:00 PM

Lunch Buffet:

Mon-Fri

11:30 AM to 2:30 PM

98 West Center Street
Provo, UT 84601

Phone: 801-373-7200

Fax: 801-373-0003

APPETIZERS

Vegetable Samosa

A savory fritter filled with potatoes and peas, and delicately flavored with spices

Onion Bhaji

The answer to onion lovers! Sliced onions are delicately seasoned, then immersed in a light batter

Chicken Pakoras

This is the popular Indian chicken tender in a tasty and mildly spiced batter

Keema Samosa

A samosa of fresh ground lamb in an aromatic mild spice

Vegetable Pakoras

A refreshing blend of mixed vegetables in a lightly spiced Indian batter. A tasty fritter

Assorted Snacks

Vegetable samosa, onion bhaji, chicken Pakora and vegetable Pakora

SOUPS

Mulligatawny

A South Indian creation made with lentils, onions, potatoes, tamarind and spices

South Indian Coconut Soup

Popular in South India. This refreshing soup is light and aromatic, delicately spiced, in a fragrant coconut broth

Chicken "Murgh" Shorba

A traditional Indian soup made with chicken, green peas, onions, tomatoes, and spices

Spinach "Saag" Shorba

Delicious soup made from spinach, onions, tomatoes, cream

SALADS

House Green Salad

Lettuce, tomato, cucumber, onions

FAVORITE INDIAN BREADS

(All our Breads are baked fresh to order)

Tandoori Naan

An unleavened bread cooked in our own Tandoori oven

Garlic Naan

Naan seasoned with garlic

Peshwari Naan

A naan filled with a delicate filling of coconut, cashews and golden raisins.

Keema Naan

A naan filled with aromatic ground lamb

Onion Kulcha

Onion Kulchas are naans filled with mildly spiced onions

Tandoori Roti

A tandoori bread made of whole wheat

Paratha

This is the crispy, layered variation of the Tandoori whole wheat bread

Potato "Aloo" Paratha

Paratha filled with savory potato mix

Poori

Pooris are whole wheat bread, deep fried to a light bread

FAMOUS RICE PREPARATIONS

Vegetable Briyani

Basmati rice cooked with mixed vegetables, onions, garlic, ginger raisins and cashew nuts and spices

Lamb Briyani

Imported basmati rice cooked with lamb, onions, ginger, cashew nuts, and golden raisins

Shrimp Briyana

Imported basmati rice cooked with shrimp, onion, garlic, ginger, cashew nuts, raisins and spices

Chicken Briyani

Imported basmati rice cooked with chicken, onions, garlic, ginger, cashew nuts, raisins and spices

NORTHERN INDIAN TANDOORI DISHES

(Barbequed Specialties)

These dishes are cooked in a traditional clay oven (Tandoor) using original blended spices, served on a sizzler with vegetables, onion, carrots and bell pepper

Chicken Tandoori

Chicken legs marinated in ginger, garlic paste and yogurt, then cooked in the Tandoor (clay oven), spices

Chicken Tikka

Boneless chicken breast cubes marinated in yogurt, garlic and fresh ground spices

Tandoori Lamb

Lean, tender lamb, marinated in yogurt and our own Tandoori spice mix, then Tandoori-barbecued

Seekh Kabab

Ground, lean lamb in a delicate spice mix, skewered and cooked in the Tandoor

Tandoori Mixed Kabab

Assortment of Tandoori Chicken, Lamb Boti and Chicken Tikka, Shrimp Tandoori

Shrimp Tandoori

Jumbo shrimps marinated in yogurt and fresh ground, then barbecued

VEGETARIAN SPECIALTIES

Entrees served mild, medium or hot with side of rice

Mixed Vegetable Masala

Mixed vegetables cooked with onions, ginger, cream and spices

Vegetable Korma

Mixed vegetables cooked with onions, cashews, golden raisins, cream and curry spices

Vegetable Coconut Korma

Mixed vegetables cooked in a sauce made of onions, garlic, ginger, curry and coconut cream

Paneer Masala

An Indian dish of curried homemade cheese in its own special masala

Aloo Gobi

Young cauliflower flowerettes with fresh potatoes in a delicately spiced sauce

Mutter Mushroom

A simple, everyday Indian dish of curried peas and fresh mushrooms cooked with onion, tomatoes and spices

Channa Masala

Garbanzo beans in a delicately spiced masala sauce, cooked with onions, tomatoes and spices

Karhi Pakora

Vegetable Pakoras cooked in curry made with yogurt, chick peas, flour, onions and spices

Saag Paneer

Spinach cooked with homemade soft cheese, onions, garlic, cream and spices

Saag Aloo

Spinach cooked with potatoes, onions, garlic, ginger, cream and spices

Paneer Makhanwala

Homemade cheese cooked in a sauce of tomatoes, butter and fenugreek

Mixed Vegetable Curry

Mixed vegetables cooked in sauce made of onions, garlic, ginger and spices

Malai Kofta

Veggie balls deep-fried and cooked with onions, tomatoes, cashew nuts, cream and spices

Bangan Bhartha

Fresh eggplant baked in a clay oven, then cooked with onions, ginger, tomatoes and fresh coriander in a spiced, thick sauce

Aloo Mutter

Fresh garden peas and potatoes cooked in a traditional Indian-style curry sauce

Daal

Black lentils cooked with onions, tomatoes, butter and spices to a thick sauce

Tadka Daal

Yellow lentils (Yellow Daal) cooked with cumin, ginger and fresh coriander

Bhindi Aloo

Fresh cut okra cooked with potatoes, onions, garlic, tomatoes and spices

TRADITIONAL FAVORITE CHICKEN SPECIALTIES

Entrees served mild, medium or hot with side of rice

Chicken Tikka Masala

Boneless chicken barbecued in Tandoori oven, then cooked with bell pepper, cream and spices

Chicken Tikka Saag

Boneless chicken barbecued in Tandoori oven, then cooked with spinach, onions, garlic, ginger, cream and spices

Chicken Saag

Boneless chicken cooked with spinach, onions, garlic, ginger, cream and spices

Chicken Vindaloo

Boneless chicken and potatoes cooked in a sauce made of onions, tomatoes, garlic, ginger and spices

Chicken Aloo

Boneless breast meat cooked with potatoes, tomatoes, onions, garlic, and spices.

Mango Chicken

Boneless chicken cooked in mango flavor curry sauce

Chicken Mushroom

Boneless breast meat cooked with fresh mushrooms, onions, and spices

Chicken Korma

Boneless chicken cooked with onions, cashews, golden raisins, cream and spices

Chicken Coconut Korma

Boneless chicken, cooked with coconut milk and curry spices

Chicken Pasanda

Boneless chicken pieces cooked in a mild cashew cream sauce

Chicken Madras

Chicken cooked in South Indian style curry, garnished with coconut and roasted ground spices

Chicken Dhansak

Boneless chicken cooked with tasty lentils, pineapple and spices, with sweet and sour sauce

Chicken Curry

Boneless chicken cooked in a sauce made of onions, garlic, ginger and spices

Chicken Makhani

Boneless chicken cooked with onions, garlic, ginger, tomatoes, butter, cream, and curry spices

TRADITIONAL FAVORITE LAMB SPECIALTIES

Entrees served mild, medium or hot with side of rice

Lamb Tikka Masala

Boneless lamb barbecued in Tandoor oven, then cooked with bell peppers, cream and spices

Shesh Kabab Masala

A ground lamb skub cooked in Tandoor oven then cooked with bell peppers, cream and spices

Lamb Saag

Boneless lamb cooked with spinach, onions, garlic, ginger, cream and spices

Lamb Mushroom

Boneless lamb cooked with fresh mushrooms, onions and spices

Lamb Curry

Boneless lamb cooked in a sauce made of onions, garlic, ginger and curry spices

Lamb Korma

Boneless lamb cooked with onions, cashew nuts, golden raisins, cream and spices

Lamb Coconut Korma

Boneless lamb cooked with coconut milk, onions, tomatoes and spices

Lamb Madras

A South Indian preparation of lamb with onions, tomatoes, spices and a touch of coconut

Lamb Bhunna

Boneless lamb cooked with onions, ginger, garlic, green pepper and spices

Lamb Vindaloo

Boneless lamb cooked with potatoes, onions, tomatoes, garlic, vinegar and spices

SEA FOOD SPECIALTIES

Entrees served mild, medium or hot with side of rice

Shrimp Tikka Masala

Shrimp barbecued in Tandoor oven and then cooked with onions, bell peppers, cream, and spices

Fish Tikka Masala

Boneless fish pieces cooked with onion, bell pepper, cream, and spices

Fish Coconut Korma

Boneless pieces of mahi mahi cooked with coconut milk, tomatoes, and curry spices

Shrimp Saag

Shrimp cooked with spinach, onions, garlic, ginger, cream and spices

Fish Curry

Fish cooked with curry spices, onions, garlic, ginger, coconut milk and tamarind

Shrimp Korma

Shrimp cooked with onions, cashew nuts, golden raisins, cream, and curry spices

Shrimp Coconut Korma

Shrimp cooked with coconut milk, onions, tomatoes, and curry spices

Shrimp Vandaloo

Shrimp cooked with potatoes, onions, tomatoes, garlic, vinegar, and spices

Shrimp Curry

Shrimp cooked in a sauce made of onions, garlic, ginger and spices

SIDE ORDERS

Raita

Cool refreshing homemade yogurt blended with diced cucumbers, carrots, potatoes, cumin seed and spices

Pulao Rice

Basmati rice cooked in light butter with green peas, cashew nuts, raisin

Mango Chutney

Special sweet mango chutney imported from India

Basmati Rice

Imported basmati rice from India

Papadm Wafer

Made from Lentil flower and flavored with black pepper and Cumin seed. Baked in Tandoori oven

DESSERTS

Mango Ice Cream

Favorite homemade Indian ice cream made with Indian mango pulp and vanilla

Gulab Jamun

A light pastry made from dry milk and flour and soaked in a thick sugary syrup

Kheer

Cardamon flavored rice pudding, garnished with cashews and cardamon seeds

Kulfi

Homemade Indian ice cream made with pistachios, cashews and cardamon seeds

BEVERAGES

Mango Lassi

Refreshing yogurt drink blended with mangos and homemade yogurt

Strawberry Lassi

Refreshing yogurt drink blended with strawberries and homemade yogurt

Sweet Lassi

Refreshing yogurt drink blended with rose water and sweetened homemade yogurt

Mago Shake

Indian-style shake made with delicious mango pulp and milk

Fruit Juices

Mango juice, pineapple juice, orange juice, cranberry juice

Indian Tea

Special tea from India boiled with milk and spices

Rose Milk

A sweetened milk drink made with milk and a touch of rose water

Indian Coffee

Special coffee from India made with hot milk

SOFT DRINKS

Coke, Diet Coke, Dr. Pepper, Sprite, Ice Tea, Root Beer, and Lemonade

Mineral Water/Bottled Water

BEER

Domestic Beer

Budweiser, Bud Lite

Imported Beer

Taj Mahal 22oz, India
Spatan Pils, 16oz, Germany
Kingfisher, India
St. Paul Girl (dark), Germany

Non-Alcoholic Beer

O'doul's

Local Microbrews

Squatters India Pale Ale (6% alcohol)