

we deliver in!
your favorite restaurant at your door.

To place an order call:
928-213-5671

Delhi Palace

Exotic Cuisine of India

Orders may be placed from 11:00am to 8:30pm

Appetizers

Vegetable Pakoras - \$2.95
Six mixed vegetables fritters

Vegetable Samosas - \$2.95
Two crisp patties filled with potatoes & peas mildly spiced and deep fried

Assorted Snacks - \$5.95
Vegetable Pakoras, Samosa & Chicken Pakora

Chicken Pakoras - \$5.95
Deliciously spiced & deep fried chicken

Onion Bhaji - \$3.95
Sliced onion deep fried with garbanzo flour

Fish Pakora - \$5.95
Deliciously spiced and deep fried fish in butter

Soups

Vegetable Soup - \$2.95
Vegetable soup with herbs.

Mulligataluny Soup - \$3.95
Delicious lentil soup with chicken, herbs & mild sauces.

Tandoori

The Tandoori is a special clay oven imported from India which has been used there for hundreds of years. Heated with mesquite charcoal, it's temperature ranges from 360° to 400° degrees.

Tandoori Chicken - \$9.95
Chicken marinated in yogurt and mild spices, cooked in its own juices over hot charcoal, roasted in the Tandoor.

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, Lamb Boti Kabab & Tandoori Shrimp.

Sheesh Kabab - \$11.95
Minced Lamb, marinated in spices and skewered over red hot charcoal, served with mint chutney & onion.

Lamb Boti Kabab - \$11.95
Marinated lamb meat in morsel size pieces & onion skewered over red hot charcoal, served with mint chutney & onion.

Chicken Tikka - \$10.95
Tandoori roasted boneless chicken breast pieces.

Tandoori Fish - \$13.95
Large pieces of fish prepared with Indian Spices.

Paneer Tikka - \$8.95
Paneer marinated in yogurt with mild spices, cooked in its own juices over hot charcoal, roasted in the Tandoor.

Complete Dinners

Vegetarian Dinner - \$13.95
One Papadum, two Vegetable Curries, one Daal Maharani, one Naan, one plate of Basmati Rice, one Raita, one Dessert, Coffee or Tea. **(no substitutions)**

Non-Vegetarian Dinner - \$15.95
One Papadum, one piece of Tandoori Chicken, one Meat Curry, one Vegetable Curry, one Daal Maharani, one plate of Basmati Rice, one Naan, one Raita, one Dessert & Coffee or Tea. **(no substitutions)**

Tandoori Dinner - \$16.95
Chicken Tikka, Sheesh Kabab, Tandoori Chicken, Lamb Tikka, one Vegetable Curry, one Naan, Rice & Coffee or Tea **(no substitutions)**

We're required by law to inform you that consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.

Vegetable Dishes

All entree selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.

Malia Kofta - \$8.95

Fresh grated vegetables cooked in grain flour batter & deep fried. Served in a fresh cream of tomato & onion sauce.

Bombay Aloo - \$8.95

Potatoes cooked in cumin seeds & fresh tomatoes in herbed spices.

Vegetable Korma - \$9.95

Mixed vegetables & nuts cooked in a delicately spiced cream.

Mushroom Bhajee - \$8.95

Mushrooms spiced with Indian herbs with fresh green peas.

Matar Paneer - \$8.95

Fresh peas with homemade cottage cheese in mildly spiced gravy.

Bengan Bhartha - \$8.95

Eggplant roasted to a delightful pulp, seasoned with gentle herbs & mild spices.

Aloo Gobhi - \$8.95

Cauliflower with potato.

Paneer Masala - \$9.95

Cooked with homemade cottage cheese, fresh peas & tomatoes in a special spiced sauce.

Bhindi Masala - \$9.95

Okra cooked with onions, Indian herbs & spices.

Chili Vegetables - \$9.95

Fresh vegetables cooked with fresh green chili, ginger, tomatoes and onions.

Daal Maharani - \$7.95

Split lentils cooked to a thick soup with herbs and spices.

Chana Masala - \$8.95

Garbanzo beans with ginger in a special spiced cream.

Aloo Matar - \$8.95

Potatoes & green peas cooked with onion & tomatoes mildly spiced.

Saag Paneer - \$8.95

Fresh spinach cooked curry style with homemade cheese, cream & seasoned with aromatic herbs.

Seafood Dishes

All entree selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.

Shrimp Curry - \$11.95

Shrimp cooked delicately in a special curry sauce.

Shrimp Korma - \$12.95

Cooked with Indian herbs, a touch of butter and cream.

Fish Curry - \$10.95

Fish cooked with delicately spiced curry sauce.

Fish Palak - \$11.95

Fresh fish cooked with chopped spinach, onions, tomatoes & Indian spices. Tossed in an iron skillet!.

Shrimp Vindaloo - \$12.95

Shrimp cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes & chili pepper.

Shrimp Saag & Fish Saag - \$12.95

Shrimp fried in butter, cooked with freshly chopped spinach & special sauce.

Fish Vindaloo - \$10.95

Fish cooked in spices in a highly seasoned gravy of potatoes, tomatoes & chili pepper.

Tandoori Shrimp Masala - \$12.95

Shrimp cooked with ginger in a special curry sauce.

Chili Shrimp - \$12.95

Shrimp cooked with green chili, ginger, tomatoes, herbs & spices.

Tandoori Fish Masala - \$12.95

Spiced and herbed fish fillets in a special sauce.

Chicken Dishes

All entree selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.

Chicken Curry - \$8.95

Traditional Indian chicken prepared with special spices.

Chicken Saag - \$9.95

Chicken cooked with freshly chopped spinach.

Chicken Vindaloo - \$9.95

Chicken meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes & chili pepper.

Chicken Korma - \$10.95

Chicken pieces cooked in rich spices, almonds & fruits.

Chicken Tikka Masala - \$10.95

Boneless Tandoori chicken in tomatoes and butter gravy.

Chicken Do Piazza - \$9.95

Chicken cooked in onions & tomatoes.

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Murg Makhani - \$10.95

Tandoori chicken cooked in butter in a special tomato gravy.

Mango Chicken - \$10.95

Chicken with mildly spiced mango gravy

Madras Chicken - \$8.95

Boneless chicken, cooked with coconut, special spices & curry sauce.

Chili Chicken - \$10.95

Chicken prepared with green chili, ginger, onions, tomatoes & special Indian spices.

Lamb Dishes

All entree selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.

Lamb Curry - \$9.95

Choicest lamb meat marinated & cooked with herbs & spices.

Lamb Vindaloo - \$10.95

Lamb meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes & chili pepper.

Keema Lamb - \$9.95

Minced lamb cooked with fresh green peas, tomatoes & meat herbed spices.

Lamb Saag - \$10.95

Lamb meat cooked in spinach & mildly spice gravy.

Lamb Do Piazza - \$10.95

Boneless pieces of lamb meat cooked with chopped onions & tomatoes in a mildly spice gravy.

Madras Lamb - \$10.95

Boneless lamb, cooked with coconut, special spices & curry sauce.

Lamb Korma - \$11.95

Boneless lamb meat marinated & cooked with yogurt, nuts, delicate herbs & spices.

Lamb Pasanda Newabi - \$ 11.95

Sliced lamb cooked in fresh cream sauce with cultured yogurt.

Chili Lamb - \$11.95

Lamb prepared with green chili, ginger, onions, tomatoes & special Indian spices.

Rice Dishes and Extras

Vegetable Biryani - \$8.95

Aromatic Basmati Rice with garden fresh vegetables cooked with nuts, herbs, spices & seasonings.

Pulau Rice - \$3.95

Basmati rice flavored with cumin, peas and onion.

Fish Biryani - \$10.95

Aromatic Basmati rice with fish pieces cooked with nuts, herbs & spices.

Mango Chutney - \$1.50

Mango in sweet sauce.

Shrimp Biryani - \$11.95

Aromatic Basmati rice with tender shrimp cooked with nuts, herbs & spices.

Lamb Biryani - \$10.95

Aromatic Basmati rice with lamb meat cooked with nuts, herbs & spices.

Raita - \$1.95

Yogurt with bits of cucumber, tomatoes, & potatoes w/ a sprinkle of spices.

Salad - \$2.95

Tomatoes, lettuce, carrots, cucumbers and onion.

Basmati Rice - \$1.95

Aromatic Basmati rice with dash of ghee or butter.

Chicken Biryani - \$9.95

Aromatic Basmati rice with chicken pieces cooked with nuts, herbs & spices.

Mixed, Pickled Vegetables - \$ 1.50

Fresh vegetables pickled in delicious sauce.

Tandoori Breads

Tandoori Roti - \$1.50

Traditional Indian style whole wheat bread.

Keema Naan - \$3.95

Naan stuffed with minced lamb.

Aloo Parantha - \$2.95

Parantha stuffed with spiced mashed potato.

Naan - \$1.95

Popular Indian style leavened bread.

Poori - \$2.95

Deep fried puffed bread made with whole flour.

Onion Kulcha - \$2.95

Naan stuffed with onion.

Garlic Naan - \$2.50

Naan with a touch of garlic.

Parantha - \$2.95

Multi-layered Indian style whole wheat bread.

Desserts

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Kheer - \$2.95

Basmati Rice Pudding sprinkled
with almonds & pistachios.

Gulab Jamon - \$2.50

Juicy homemade cheese balls made from
cream of milk in scented light syrup.

Walk-In Buffet 11:30am-2:30pm

(not available for delivery)

Kolfi (Mango or Pista) - \$2.75

Ice Cream with fresh mango.