

**INDIAN PALACE**  
**AN INDIAN SPECIALITY –CUISINE RESTAURANT**

**STARTERS**

**MUSHROOM DYNAMITE **G E** €9.49**

Button Mushroom marinated with flour batter and deep fried, tossed with chilli garlic sauce and mayonnaise and Tomatoes sauce, served with chopped bell paper.

**ALOO CHANA CHAAT- **Glutin-free** €8.49**

Chickpeas, served with boiled potatoe ,tomatoe sauce, typical Dehli Street Food

**ONION BHAJJI – **E,cel** €8.99**

Sliced of onion, completely deep flavoured and fried with a touch of herbs & spices.

**Vegetable Samosa **G,E** €8.49**

Crispy fried light pastry filled with potatoes, green peas & mildly spiced

**VEGETABLE PAKORA-**(GLUTINFREE)cel** €7.49**

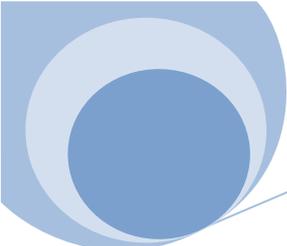
Fresh grated vegetables mixed with fresh herbs and spices, deep fried in gram flour batter.

**ALOO TIKKI – **G** €8.49**

Potatoe cakes stuffed with mashed potatoe and Indian spice battered in gram flour & deep fried

**PANEER TIKKA AMRITSARI- **D** €10.99**

Chunks of home-made Indian cottage cheese marinated in a tandoori masala and cooked with peppers and onions.



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### **CHICKEN ANGARA TIKKA D €9.49**

Tender pieces of chicken breast marinated overnight in yoghurt, freshly ground spices and slowly cooked in tandoor.

### **CHICKEN TIKKA D €8.99**

Diced Chicken fillet marinated in yoghurt, Herbs and Indian Spices grilled in the clay oven.

### **SEEKH KABAB –D €9.99**

Lucknowi style hand pounded lamb kebab prepared with cheese, ginger and garlic.

### **PRWAN PURI –C,D ,SEA €11.49**

Prawns cooked with Indian spices and served with khatta metha sauce.puri made with wheat flour

### **CHICKEN MALAI – D €9.49**

Chicken marinated in yoghurt, herbs and Indian spices

### **TANDOORI LAMB RIBS–D €11.49**

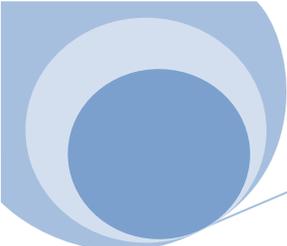
Select cuts of lamb chops, marinated in crushed garlic, cloves, coriander, Deghi Deghi chilli, fennel and hung yoghurt, slow cooked in Tandoor.

### **TANDOOR PRAWN STARTER –C ,SEA D €13.49**

Prawn marinated in hung yoghurt, delicate spices, Kashmiri saffron and slowly cooked in tandoor.

### **INDIAN PALACE SPECIAL PLATTERS**

- **VEGETARIAN PLATTERS- G, E, D , CEL €14.49**
- **MEAT PLATTERS - C, E , D,SEA €16.99**



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**INDIAN BREADS**

**PLAIN NAAN – G,D** €3.49

Traditional soft bread cooked Tandoor.

**G.O.C NAAN – G,D** €3.99

Traditional soft bread topped with chopped garlic, red onion and coriander.

**PESHWARI NAAN – G ,N ,D** €4.99

*Light whole wheat bread buttered filled with Almonds, coconuts and sultanas*

**TANDOORI ROTI – D** €3.49

An unleavened whole wheat bread cooked in clay oven.

**GARLIC AND CHEESE NAAN – G, D** €4.49

Light whole wheat bread buttered and pan fried / mint parantha.

**KEEMA NAAN – G , D** €4.99

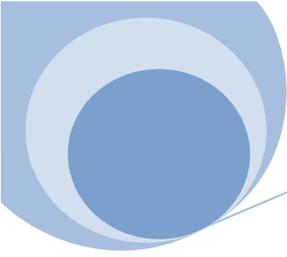
Naan bread filled with hand pounded lamb minced.

**CHILLI NAAN – G , D** €3.49

Naan bread filled with green chilli and made in clay oven.

**CHEESE NAAN – G , D** €3.99

Naan bread filled with cheese and made in clay oven.



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**RICE**

**STEAMED RICE – €3.49**

Steamed basmati rice.

**GREEN PEAS PULAO RICE – D €3.99**

Basmati rice flavoured with cinnamon, cumin seeds, bay leaves and saffron and green peas

**VEG NAVRATTAN PILAU –D,N €4.99**

*Basmati rice flavoured with mixed vegetables and fruit cocktail*

**KASHMIRI PILAUO ( N,D ) €5.99**

*Basmati rice flavoured with fruit cocktail and dry fruit*

**LEMON RICE – D, MUS €3.99**

Basmati rice tossed in lemon juice, mustard seeds, curry leaves, split Bengal gram, asafoetida and pure ghee

**PILAU RICE – D €3.99**

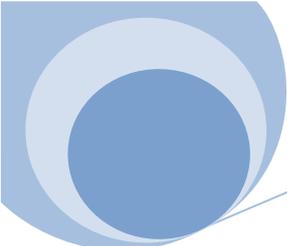
Basmati rice flavoured with cinnamon, cumin seeds, bay leaves and saffron .

**RAITA - D €5.49**

Home-made yoghurt, cucumber, roasted cumin, chillies and fresh coriander.

**PINEAPPLE RAITA /MIXED RAITA D €5.99**

yoghurt mixed with pine apple slices and mixed vegetables chopped .



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**VEGETARIAN DISHES**

**VEGETABLE KOFTA – D , G** **€18.49**

Vegetable dumplings with Indian cottage cheese and cashew nuts cooked in a tomato and sauce and finished with fresh cream.

**PANEER TIKKA MASALA – N , D** **€20.95**

Paneer tikka with tomato, chillies, fenugreek leaves and finished with cream.

**TARKA DAL – D,** **€15.99**

Choice lentils cooked with fresh ginger, garlic, fresh herbs and spices with a touch of butter.

**DAL MAKHANI – D** **€16.49**

It is a classic north Indian dish made with whole urad dal,rajma butter and spices.

**MUSHROOM BHAJJI – D** **€16.49**

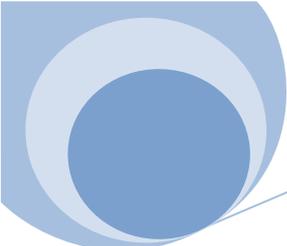
Mushroom cooked in an onion and saffron sauce.

**ALOO GOBHI -D** **€15.99**

Fresh cauliflower, potatoes and fresh ginger cooked in north Indian spices.

**SAAG PANEER – D** **€18.49**

Fresh spinach and Indian cottage cheese cooked with fresh ginger, garlic, tomatoes spices and gram masala.



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**ZEERA ALOO - D**

**€15.99**

Potatoes cooked with roasted cumin, red onions, fresh, ginger, garlic, spices and a touch and raw mango powder.

**AMRITSARI CHANA MASALA-D**

**€15.99**

Traditional chickpeas masala with Assam tea leaves, onion and whole spices.

**BHINDI SABJI - D**

**€15.99**

Fresh okra tossed with ginger red onion, cumin and fresh coriander.

**MIXED VEGETABLES D**

**€16.99**

A combination of fresh vegetables, tomatoes, fresh ginger, chillies in a spicy sauce.

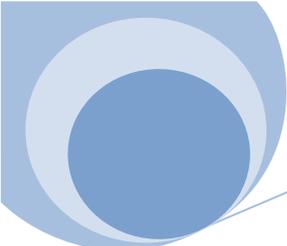
**SHAHI PANEER D , N**

**€20.95**

Paneer pices are simmered in flavourful and aromatic almond powder gravy and onion sauce

**ALLERGENS**

**G - GLUTIN, N - NUTS, D - DAIRY , E - EGGS , C – CRUSTACEAN , M – MOLLUSCA , L – LUPIN , S – SULPHITES , CEL – CELERY , F – FISH , SES – SEASAME , MUS – MUSTARD , P –PEANUTS , SOY – SOYA,SEA-SEAFOOD**



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**TANDOOR-SIZZLERS**

**TANDOORI CHICKEN – D** **€21.95**

A half chicken marinated overnight in hung yoghurt , freshly ground spices and slowly cooked in tandoor until moist and tender.

**TANDOORI LAMP CHOPS – D** **€22.95**

Select cuts of lamb chops in a marinade of crushed garlic, cloves, coriander, deghi chilli.fennel and hung yoghurt, slow cooked in tandoor.

**PRAWN MAKHANI – C , D , N ,SEA** **€25.95**

Jumbo prawn marinated in hung yoghurt, delicate spices and finished in a creamy cashew nut sauce.

**CHICKEN SHASHLIK– D** **€21.95**

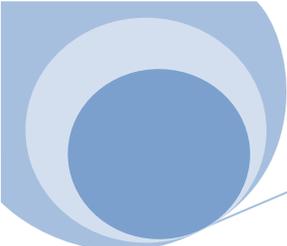
Diced chicken marinated in Himalayan herbs and yoghurt, freshly ground spices and slowly cooked in tandoor until moist and tender.

**TANDOORI MIXED SIZZELERS – D,SEA** **€25.95**

Mixed platter of prawns,tandoori chicken tikka,seekh kabab & lamb tikka

**TANDOORI JUMBO PRAWNS – D,SEA** **€25.95**

Jumbo prawns marinated over night with yoghurt and Indian spices ,cooked in clay oven



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**CHEF SPECIAL RECOMMENDATION**

**SPECIAL DUCK CURRY – D,MUS ,SUL** **€22.95**

Boneless duck,marinated in ginger garlic paste. Homemade spices, bell peppers,onion sauce,finished with red wine

**SPECIAL IN-HOUSE CURRY– D,SEA ,N**

**( Chicken €21.95,LAMB €23.95 ,PRAWN €25.95 ,VEG €20.95 )**

A medium hot dish cooked with fresh chicken,Lamb,Prawn tossed with ginger,garlic and tomatoe paste severed with chef's special saucemade by mixture of coconut powder,onion and touch of yoghurt.

**HIMALAYAN CURRY– D,CEL**

**( Chicken €21.95,LAMB €23.95 ,PRAWN €25.95 ,VEG €20.95 )**

Traditional Sherpa dish from the himalyan region of Nepalcooked in Himalayan spices with yoghurt and mint

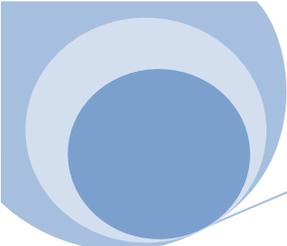
**BUTTER CHICKEN – N , D** **€22.95**

*Chicken breast pieces flavoured with ginger, cardamom, dried fenugreek leaves, cashew nuts, melon seeds and finished with cream and a streak of honey.*

**CHILLI GARLIC– D**

**( Chicken €21.95,LAMB €23.95 ,PRAWN €25.95 ,VEG €20.95 )**

Cooked with fresh ginger and garlic, green chillies & coriander in a medium hot sauce



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**FAVOURITE DISHES**

**CHICKEN - €21.95**

**LAMB- €23.95**

**VEG - €20.99**

**PANEER - €21.49**

**PRAWN - €25.95**

**PASANDA – N , D ,SUL ( MILD )**

**€21.99**

Fresh breast of chicken stuffed , pistachios, and fennel and served in saffron and cardamom flavoured sauce added some white wine

**TIKKA MASALA – N , D ( MILD )**

Choices of meat slowly cooked in tandoor and gently simmered in tomatoes, almonds mild spices and finished with fresh cream.

**KORMA – D , N ( MILD )**

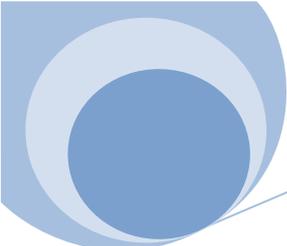
Boneless meat diced and cooked in a cashew nut and melon seeds gravy.

**BHUNA -D ( MEDIUM )**

Boneless pieces of meat cooked in brown onion and gram masala, garnished with spring onions (Medium).

**SAAG – D ( MEDIUM )**

Boneless pieces of lean meat cooked with fresh spinach and flavoured with garlic fenugreek leaves and fresh ginger.



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### **ROGAN JOSH – D ( MEDIUM )**

Lean pieces of meat cooked in a medium spicy sauce, flavoured with fresh herbs, onions, tomatoes, home-made yoghurt and freshly ground spices.

### **KARAHI- D ( MEDIUM TO SPICY )**

Our classic dish of lean meat accompanied with red onion, bell peppers, tomatoes, fresh ginger and chilli, along with other spices .

### **BALTI- D,MUS ( MEDIUM TO SPICY )**

Traditional specialities,prepared in ethnic round bottom pots,cooked with peppers,cumin seeds,onion tomatoes,herbs & spiced pickling flavour.

### **JALFREZI- D ( MEDIUM TO SPICY )**

Fresh dish prepared with great culinary art with an infusion of diced peppers,onion & corander leaves,has a wonderful aroma.

### **MADRAS- D,MUS,SUL ( SPICY )**

A south Indian speciality of curry leaves,mustard seeds & cocnut finished with lemon.

### **VINDALOO - D ( SPICY )**

Tender pieces of meat cooked with fresh tomatoes in a fiery hot sauce, a typical village speciality.

## **BIRYANI'S**

**CHICKEN BIRYANI – N,D** **€21.95**

Traditional combination of Chicken, basmati rice and special spices cooked semi-dry.

Served with a vegetable sauce or roasted cumin raita.

**LAMB BIRYANI – N,D** **€23.95**

Traditional combination of lamb, basmati rice and special spices cooked semi-dry.

Served with a vegetable sauce or roasted cumin raita.

**PRAWN BIRYANI –C,S, N** **€25.95**

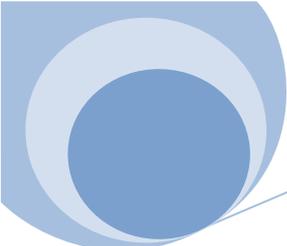
Traditional south Indian combination of jumbo prawn, basmati rice and wet coastal spices. Served with vegetable sauce.

**VEGETABLE BIRYANI – N,D** **€20.95**

Traditional combination of fresh vegetables, basmati rice and special spices cooked semi-dry.Served with roasted cumin Raita

**IN-HOUSE SPECIAL BIRYANI – N ,SEA , D** **€25.95**

Traditional combination of Chicken, Prawn, lamb basmati rice and special spices cooked semi-dry.Served with a vegetable sauce .



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**KIDS MEAL FOR 1**

**€18.99**

**STARTER**—Chicken Tikka/chicken pakora/veg pakora/chicken nuggets/chicken popcorn

**MAIN**—Chicken tikka masala/chicken korma/tandori butter chicken

**SIDES**—Boiled rice/pilou rice/chips

**DRINKS**—Black current cordial/orange cordial

**FOR ALLERGENS PLEASE REFER TO MAIN MENU**

**ALLERGENS**

**G - GLUTIN, N - NUTS, D - DAIRY , E - EGGS , C – CRUSTACEAN ,**

**M – MOLLUSCA , L – LUPIN , S – SULPHITES , CEL – CELERY ,**

**F – FISH , SES – SEASAME , MUS – MUSTARD , P –PEANUTS ,**

**SOY – SOYA, SEA-SEAFOOD**