

Monsoon

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APPETIZERS 5

Vegetables Somosa (2 Pieces)	\$4.00
crispy patties stuffed with potatoes and peas with aromatic spices	
Vegetable Pakora	\$5.00
mixed vegetable fritters in batter	
Paneer Pakora	\$6.00
homemade cottage cheese fritters fried in lentil batter	
Assorted Platter	\$10.99
combination of all above vegetable appetizers	
Somosa & Channa Chaat	\$6.99
vegetable somosas topped with channa masala, sweet, sour and spicy chutneys with aromatic spices	

NON-VEG APPETIZER 5

Tandoori Chicken (1/2 Chicken)	\$9.95
chicken marinated in yogurt, garlic, ginger, fresh herbs and spices cooked in clay oven	
Malai Tikka (mild)	\$8.00
boneless chicken marinated in yogurt, spices, and flavored with almond and cashew nut paste	
Lamb Seek Kabab	\$8.00
minced lamb blended with spices, herbs, and cooked in tandoor (clay oven)	
Prawn Tandoori (mild / Tiger Shrimp)	\$10.99
jumbo prawns marinated overnight in spices and cooked in clay oven	
Assorted Platter	\$16.99
combination of all non-veg appetizers	

SOUP 3

Tamatar Ka Shorba	\$3.00
tomato soup flavored with indian spices and black pepper	
Murgh Ka Shorba	\$4.00
chicken soup flavored with indian spices	

Lamb Ka Shorba	\$4.00
lamb soup flavored with indian spices	

ENTREES - VEGETARIAN 11

Malai Kofta (mild)	\$11.99
vegetable dumpling cooked with mild spices, almond and cashew nut gravy	
Palak Paneer	\$10.99
homemade cheese cooked with fresh blended spinach and aromatic peas	
Baigan Bharta	\$10.99
eggplant roasted and smoked in clay oven and flavored with mild herbs and spices	
Mushroom Korma	\$10.99
fresh button mushrooms cooked with mild spices, almond, cashew nut and onion gravy	
Mattar Paneer	\$10.99
combination of peas and homemade cottage cheese cooked with onion and tomato sauce	
Navratan Korma	\$11.99
a unique combination of nine vegetables and fruit cooked in light onion, cashew nut and almond gravy	
Bhindi-do-payza	\$10.99
okra sauteed and cooked with tomatoes, onions, and flavored with mustard seed	
Channa Masala	\$10.99
chick peas spiced with fresh ginger, garlic, green chiles and house spices with delightful gravy	
Daal Makhani	\$10.99
a mixture of black lentils cooked with aromatic herbs and spices	
Aloo Gobi	\$10.99
cauliflower and potatoes cooked in ginger, garlic and house spices	
Paneer Makhani	\$11.99
homemade cottage cheese cooked in rich creamy tomato sauce and mildly flavored with dry herbs	

CHICKEN SPECIALTY 6

Chicken Tikka Masala	\$13.99
boneless oven roasted chicken cooked with creamy tomato based gravy	
Chicken Kadhi	\$12.99
boneless chicken cooked with unique combination of bell pepper, tomatoes, and onion with aromatic flavore of spices	
Chicken Saag	\$12.99
boneless chicken spiced and cooked in fresh spinach gravy	
Chicken Curry	\$12.99
the famous dish of boneless chicken combination with onion, tomato gravy and spices	

Chicken Vindaloo	\$12.99
boneless chicken cooked in hot and spicy sauce with tangy taste	
Chicken Korma (mild)	\$13.99
boneless chicken cooked in a very mild creamy based sauce and flavored with aromatic spices	

FISHERMANS SPECIALTY 4

Prawn Spinach	\$16.00
fresh jumbo prawn flavored with spices and cooked with spinach	
Prawn Vindaloo	\$16.99
prawn sauteed in spices and cooked with hot and spicy tomato and onion based sauce	
Prawn Kadhi	\$16.99
another unique combination of vegetables and prawn with house special sauce and spices	
Fish Curry	\$16.99
fresh fish cooked in flavored house special sauce an aromatic spices	

SHEPARD CHOICE 5

Lamb Curry	\$14.99
boneless lamb cubes with a combination of onion and tomato gravy with spices	
Lamb Rogam Josh	\$14.99
boneless lamb made in typically kishmiri style. it is combination of onion, tomato, yogurt and spices	
Lmb Vindaloo	\$14.99
boneless cured lamb cooked in hot and spicy sauce with tangy taste	
Lamb Korma (mild)	\$14.99
dish from royal magual cuisine. marinated lamb cubes cooked with cashew nut, almond and white onion based sauce	
Lamb Kadhi	\$14.99
lamb cubes cooked with fresh bell pepper, tomato, diced onion, and flavored with mint	

TANDOOR (CLAY OVEN) 7

Tandoori Chicken (full Order)	\$17.99
chicken marinated in ginger, garlic, yogurt, spices and baked in clay oven	
Malai Tikka (mild)	\$14.99
boneless chicken marinated with fresh herbs, yogurt, spices and baked in clay oven	
Saffron Seek Kabab	\$14.99
minced lamb blended with chopped garlic, ginger, fresh herbs and baked in clay oven	
Chicken Tikka	\$13.99
boneless chicken marinated with mild spices, yogurt and baked in clay oven	

Jhingha Malai	\$16.99
jumbo prawn mildly prepared wit fresh herbs and spices and cooked at very low temperature	
Mix Grill	\$24.99
combination of all above items tandoori items	
Fish Tikka	\$21.99
fresh cubes marinated in special house spices and baked in a clay oven	

INDIAN BREAD 6

Naan	\$2.50
leavened white bread baked in clay oven	
Keema Naan	\$4.00
naan stuffed with fresh minced spiced lamb	
Garlic Naan	\$3.00
naan topped with chopped garlic	
Onion Kulcha	\$3.00
naan stuffed with chopped onion and flavored with herbs and spices	
Roti	\$2.00
a leavened whole wheat bread	
Aloo Parantha	\$3.00
whole wheat bread stuffed with mashed potatoes and flavored with spices	

BASMATI RICE 3

Biryanis	AVAILABLE OPTIONS
aromatic basmati rice cooked with mild spices, herbs and selection of:	Chicken: \$12.99
	Lamb: \$14.99
	Shrimp: \$14.99
Jeera & Peas Palau	\$9.99
aromatic rice flavored with cumin seeds and fresh green peas	
Vegetable Biryani	\$10.99
aromatic rice flavored with saffron and fresh vegetables	

ORGANIC FOODS - ENTREE - VEGETARIAN 5

Sweet And Sour Potatoes	\$16.99
small organic potatoes fried and cooked in tangy special sauce	
Mushroom Masala	\$18.99
fresh button mushroom cooked with onion, tomato sauce and fresh spices	

Palak Paneer	\$18.99
homemade cheese cooked with fresh blended spinach and aromatic spices	
Aloo Gobi	\$18.99
cauliflower and potatoes cooked in ginger, garlic and house spices	
Baigan Bharta	\$18.99
eggplant roasted and smoked in clay oven and flavored with mild herbs and spices	

ORGANIC FOODS - CORNISH HEN SPECIALTY 3

Chicken Tikka Masala	\$22.99
boneless oven roasted chicken cooked with creamy tomato based gravy	
Chicken Khadi	\$22.99
boneless chicken cooked with unique combination of bell pepper and onion diced with aromatic flavored of spices	
Chicken Saag	\$22.99
boneless chicken spiced and cooked in fresh spinach gravy	

ON THE SIDE 3

Raita	\$2.99
delicious natural yogurt prepared with grated cucumbers	
Salad	\$3.99
a plate of cucumbers, onions, tomatoes, and green chiles sprinkled with homemade masala	
Papadam	\$1.99
crispy lentil wafers	

DESSERTS 5

Kheer	\$5.00
(rice pudding) basmati rice with milk, served cold and topped with sliced almonds	
Mango Kulfi	\$5.00
a rich mango flavored indian ice cream	
Gulab Jamun (2 Pieces)	\$4.00
milk and cheese ball fried and soaked in sugar soup	
Gajar Halva	\$5.00
shredded carrots cooked with mildly flavored green cardamons and garnished with pistachios	
Ice Cream	\$4.00
your choice of vanilla, chocolate, and strawberry	