

Delhi Palace

542 Saint Andrews Rd 29210-4517 · +18037507760 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 12

Vegetable Samosa	\$2.95
potato and peas stuffed in indian pastry	
Papri Chat	\$4.95
flour crisps served with potato, onions, moong dal, topped with mint, tamarind sauce and yogurt	
Chilli Pakora	\$3.95
stuffed long hot peppers dipped in chick pea batter and deep fired	
Onion Bhajia	\$3.95
onions fritters dipped in chick peas battered and fried, serve with mint tamarind sauce	
Paneer Pakora	\$4.50
cottage cheese fritters served with mint and tamarind sauce	
Bombay Bhel	\$5.95
a mixer of rice krispies, mix with chopped potato onion tomatoes, mint and tamarind sauce	
Delhi Palace Platter	\$5.95
assortment of vegetable fritters served with mint and tamarind sauce	
Vegetable Cutlet	\$3.95
minced vegetable mixed with spices, layered with crumbs, and deep fried	
Samosa Chat	\$5.95
smashed samosa topped with mildly spiced chickpeas, mint sauce, yogurt and tamarind	
Kabab Platter	\$10.95
assortment of chicken, lamb and fish, marinated in yogurt herbs and cooked in clay oven	
Hara Kabab	\$9.95
tender spreme of chicken marinated in spicy mint sauce	
Jhinga Bhagarella	\$10.95
shrimp sauteed in tomato, garlic, mustard sauce, and flavored with indian curry leaves and dry chillies	

SOUTH INDIAN SPECIALTIES - APPETIZERS 6

Idly	\$4.50
steamed lentil and rice dumplings	

Rava Idly	\$4.75
weekends only steamed lentil and semollina dumplings	
Medhu Vada	\$4.50
deep fried lentil donuts	
Dahi Vada	\$4.95
lenitl donuts seasoned in light spices with yogurt	
Dal Vada	\$4.95
lightly blend lentil mixed with onion, ginger, pepper, mild spices and deep fried	
Rasam	\$4.50
a south indian soup made with lentils, tomatoes, tamarind and chillies	

SOUPS AND SALADS 4

Mulligatwany Soup	\$3.95
traditional indian soup made with lentils and touch of mild spices	
Chicken Corn Soup	\$3.95
a traditional indian chinese chicken corn soup	
Tomato Soup	\$3.95
mildly spiced soup of pureed tomatoes	
Green Salad	\$3.50
mixed greens served with dressing oil and vinaigritte	

CHICKEN SPECIALTIES 12

Murg Tikka Masala	\$10.95
boneless chunks of chicken baked in clay oven and simmered in tomato based cream sauce	
Murg Balchao	\$11.95
chicken cooked in coconut milk and sauce, sauteed with curry leaves, dry chillies, and mustard seeds	
Murg Hara Masala	\$11.95
cubes of chicken cooked with chefs special spices in corlander sauce	
Murg Makhani	\$10.95
boneless pieces of tandoori chicken cooked in butter flavored cashew nut tomato base sauce	
Murg Do Piyaza	\$10.95
boneless chicken cooked with onions, bell peppers, tomatoes with herbs and spices	
Murg Saagwala	\$10.95
tandoori chicken fillets cooked with fresh spinach and freshly ground spices	
Murg Korma	\$10.95
boneless chicken cooked in mildly spiced creamy sauce flavored with raisins and nuts	

Murg Tikka Saagwala	\$11.95
chunks of chicken baked in a clay oven, cooked with spinach, spices, garlic and flavored with cream	
Murg Jatka	\$11.95
specialty of our chef-cubes of chicken cooked with onions, pepper, soya sauce and spices	
Murg Madras	\$10.95
boneless chicken cooked with onion, coconut based sauce and spices, sauteed with dry chillies	
Murg Chilli-chicken Chilli	\$11.95
cubes of chicken cooked in indian chinese style with peppers, onions, ginger and garlic	
Murg Jalfrezi	\$10.95
cubes of chicken cooked in a tangy sauce with fresh tomatoes, onions, bell peppers and freshly ground peppers	

SIDE ORDERS 5

Delhi Palace Masala Papadum	\$3.95
a fried crisp lentil wafers flavored with chopped onions, tomatoes, corlander and spices	
Raita	\$2.50
whipped yogurt with chopped cucumber and tomatoes with black pepper	
Roasted Papadum	\$1.00
a roasted crisp lentil wafers served with mint and tamarind sauce	
Mango Chutney	\$1.00
a sweet tangy mangoes flavored with herbs and spices	
Pickle	\$1.00
a mixed pickle of mango, lemon and chillies	

LAMB SPECIALTIES 9

Gosht Xaccutti	\$12.95
tender cubes of lamb cooked with coconut milk, flavored in grounded coconut and dry chillies	
Gosht Rogan Josh	\$12.95
cubes of lamb cooked in onion based red sauce and flavored with cardamon-specialty of kashmir	
Nilgiri Korma	\$12.95
lamb cooked with coconut milk, corinader fresh mint and blend of spices	
Gosht Vindaloo	\$12.95
cubes of lamb marinated and cooked in a hot vindaloo red sauce	
Gosht Hyderabad	\$12.95
baked lamb cubes cooked with onions, bell peppers and tomatoes in tangy sauce	
Gosht Saag	\$12.95
finely chopped garden fresh spinach cooked with lamb in an authentic indian herbal sauce	

Gosht Chilly Fry	\$13.95
marinated lamb cooked in tandoor, sliced and sauteed with peppers, onions, tomatoes and chillies	
Goat Curry	\$12.95
pieces of goat cooked in a curry sauce, flavored with cinnamon stick and oloves	
Gosht Jalfrezi	\$12.95
cubes of lamb cooked with spices, bell peppers, onions, tomatoes and garnished with fresh coriander	

SOUTH INDIAN SPECIALTIES - DOSA 12

Sada Dosa	\$6.95
plain thin rice and lentill crepe	
Paper Dosa	\$6.95
plain thin like paper very crisp rice and lentil crepe	
Paper Masala Dosa	\$7.95
plain thin like paper crispy rice and lentil crepe stuffed with seasoned potatoes, onions and nuts mixture	
Masala Dosa	\$7.95
rice and lentil crepe filled with mixture of seasoned potatoes, onions and nuts	
Butter Masala Dosa	\$7.95
butter flavored crepe filled with spices potatoes, onions and nuts	
Mysoore Masala Dosa	\$7.95
rice and lentill crepe layered with a spicy chutney and masala	
Sada Rava Dosa	\$6.95
crispy semolina, rice flour crepe	
Special Rava Dosa	\$7.95
crispy semolina, rice flour crepe layered with onions	
Special Rava Masala Dosa	\$8.95
special rava crispy semolina, rice flour, filled with potatoes and onions	
Spring Dosa	\$8.95
rice crepe layered with a mild spicy chutney, potatoes and fresh spring vegetables	
Keema Dosa	\$8.95
rice crepe stuffed with mildly spiced minced chicken	
Mushroom Cheese Dosa	\$8.95
rice crepe layered with a mildly spiced chutney and mushrooms	

SEAFOOD SPECIALTIES 7

Goa Fish Curry	\$15.95
fish cooked with coconut sauce and goan spices -a specialty of goa	

Kerala Jinga	\$16.95
shrimps cooked with black pepper, onions, tomatoes and flavored with curry leaves	
Fish Masala	\$15.95
fish cooked with onions, tomatoes and spices	
Jinga Jalfrezi	\$16.95
shrimps cooked with fresh tomatoes, onions, bell peppers and flavored with spices	
Jinga Vindaloo	\$16.95
jumbo shrimp cooked with red vindaloo sauce with vinegar flavor- a specialty of goa	
Jinga Kabab Masala	\$16.95
tandoori shrimp cooked in, chef's special sauce	
Jinga Masala	\$16.95
large shrimp cooked in a onion base masala sauce	

TANDOORI SPECIALTIES 10

Tandoori Murg	AVAILABLE OPTIONS
chicken marinated in yogurt based spices	
Full: \$14.95	
Half: \$8.95	
Murg Malai Kabab	\$11.95
supreme of chicken marinated in maldly with cream cheese	
Murg Kabuli Tikka	\$10.95
boneless chicken marinated in yogurt and freshly ground spices, cooked on a skewer over charcoal	
Hara Kholmi-delhi Palace Special	\$15.95
shrimp marinated in mint and corlander sauce with white pepper	
Macchili Ke Tikke	\$15.95
tender pieces of fish lightly marinated with spices, flavored with garlic and ginger	
Lahori Rack Of Lamb	\$19.95
tender lamb chops marinated with ginger, garlic, black pepper, spice and herbs	
Seekh Kabab	\$12.95
minced lamb seasoned with herbs, spices and cooked on the skewer in clay oven	
Tandoori Mixed Grill	\$15.95
a combination assortment of lamb, chicken, fish and malai kabab	
Tandoori Paneer Tikka	\$11.95
slice of home made cottage cheese marinated with yogurt, ginger, garlic, salt, white pepper and cooked in tandoor	
Bihari Kabab	\$12.95
thick slices of lamb marinated in biscuit past, flakes, coriander, ginger, garlic and green chillies lightly spiced and cooked in tandoor	

SOUTH INDIAN SPECIALTIES - VTAPAM 5

Plain Utapam	\$6.95
thick pancake made of rice and lentil mixture	
Tomato Peas Utapam	\$7.95
thick rice and lentil pancake topped with tomatoes and peas	
Onion Hot Chilly Utapam	\$7.95
thick rice and lentil pancake topped with onions and hot chillies	
Vegetable Utapam	\$7.95
thick rice pancake topped with carrots, tomatoes, onions, peas and green chillies	
Mushroom Utapam	\$8.95
thick rice pancake topped with mushrooms	

SOUTH INDIAN SPECIALTIES-TEA AND COFFEE 12

Tea Regular	\$2.00
Masala Chai	\$2.50
indian spice tea cooked with milk	
Herbs Lemon Tea	\$2.50
Herbs Green Tea	\$2.50
Herbs Darjeeling Tea	\$2.50
Herbs English And Mint Tea	\$2.50
Madras Coffee	\$2.75
Coffee Regular	\$2.00
De Caf Coffee	\$2.00
Caffine Free Tea	\$2.50
Ice Tea	\$2.00
Ice Coffee	\$2.00

SOUTH INDIAN SPECIALTIES - EXTRA 3

Melakai Podi	\$1.50
Samber	\$1.95
Coconut Chutney	\$1.50

MADRAS SPECIAL 1

Madras Special	\$8.95
combination of any one dosa or utapam with one idly or vada, serve with samber and chutney	

RICE SPECIALTIES 7

Goat Biryani	\$12.95
goat cooked with long grain basmati rice and flavored with saffron, herbs and spices	
Lamb Biryani	\$12.95
cubes of lamb cooked with long grain basmati rice and flavored with mint, saffron and spices	
Chicken Biryani	\$12.95
chunks of chicken cooked with long grain basmati rice and flavored with cardamon, saffron and spices	
Shrimp Biryani	\$15.95
shrimp cooked with long grain basmati rice and flavored with saffron, mint, cardamon and oloves	
Chicken Tikka Biryani	\$12.95
slices of chicken tikka cooked with long grain basmati rice and flavored with saffron and spices	
Vegetable Biryani	\$10.95
assortment of vegetables cooked with long grain basmati rice and flavored with saffron and spices	
Lemon Rice	\$5.95
basmati rice cooked with cumins, lemon flavored with indain curry leaves and mustard seeds	

BREADS SPECIALTIES 14

Naan	\$2.50
a flour bread made in a clayoven	
Roti	\$1.75
whole wheat bread	
Garlic Naan	\$2.95
flour bread layered with finely chopped garlic	
Onion Kulcha	\$2.95
flour bread stuffed with chopped onions and spices	
Aloo Paratha	\$3.50
a wheat bread stuffed with mashed potatoes and spices	
Gobi Paratha	\$3.50
a wheat bread stuffed with grated cauliflower and spices	
Keema Paratha	\$3.50
a whole wheat bread stuffed with minced meat and spices	
Pudina Paratha	\$2.95
a whole wheat bread flavored with fresh mint and mild spices	

Methi Paratha	\$2.95
a whole wheat bread layered with fresh methi and lightly spices	
Phoolka	\$1.50
a wheat thin bread made on traditional indian-tawa	
Poori	\$1.50
whole wheat puffy bread deep fried	
Peshawari Naan	\$3.50
a flour stuffed with raisin, coconut, and nuts-flavored with sugar	
Bhatura	\$3.50
a thick puffy deep fried flour bread	
Laccha Paratha	\$2.95
multi layered wheat flour bread made on a hot plate	

VEGETARIAN SPECIALTIES 17

Kadai Bhindi Masala	\$9.95
tender okra cooked with herbs and spices in a traditional fry pan kadal	
Paneer Mumtaz	\$11.95
cubes of cottage cheese cooked with butter flavored tomato based cream sauce	
Chole Peshwari	\$9.95
a chick peas cooked with freshly ground spices in traditon-north indian style	
Malai Kofta	\$11.95
assorted vegetables cheese dumpling cooked in mild creamy sauce	
Sarson Ka Saag	\$10.95
puree of mustard greens tempered with cumin, garlic and mustard seeds	
Bombay Aloo	\$9.95
cubes of potatoes cooked with cumin flavored onion based tangy sauce	
Alo Gobi	\$9.95
fresh cauliflower and potatoes cooked in tangy onion and tomato sauce	
Baingan Ka Bharta	\$10.95
eggplant baked over open flame and mashed, seasoned, and sauteed with onions and spices	
Navrattan Korma	\$10.95
fresh assorted vegetables homemade cottage cheese cooked in a creamy sauce topped with raisins and nuts	
Dal Fry	\$8.95
yellow lentils cooked on low flame and stirred fried with chopped onions, garlic, and flavored with fresh corlander leaves	
Dal Makhani	\$9.95
combination of black lentills, cooked over low flame, laced with butter, ginger and spices	

Paneer Saagwala-or Aloo	\$10.95
blend of spinach and homemade cheese, or potato cooked with mild spices flavored with cream	
Paneer Tikka Masala	\$12.95
cubes of tandoori paneer-homemade cheese, marinated and cooked in tomato base cream sauce and herbs	
Paneer Bhurji	\$12.95
shredded homemade cheese cooked with chopped onions, chillies with lightly spices	
Kadai Paneer	\$10.95
cotttage cheese and green peppers sauteed in kadal with tomatoes, onions, ginger and corlander leaves	
Mix Vegetable Curry	\$10.95
fresh garden vegetables cooked in a thick curry sauce	
Chole Bhature	\$9.95
chick peas cooked in mild spices and served with a puffy deep fried flour bread	

DELHI PALACE'S DESSERTS SPECIALTIES 3

Gulab Jamun	\$3.50
homemade dry milk balls soaked in honey syrup flavored with cardamon served warm	
Rasmalai	\$3.50
homemade cottage cheese patty served with condensed sweet milk topped with pistachio	
Kheer Royal	\$3.50
indian style sweet rice and milk pudding served with nuts and raisins, flavored in'saffron	

SOUTH INDIAN SPECIALTIES - BEVERAGES 15

Bottled Water	\$5.95
still large	
Sparkling Water	\$6.95
pellicreno large	
Bottled Water	\$1.95
small still	
Sparkling Water	\$4.95
small pellicreno	
Strawberry Lassi	\$4.50
chilled yogurt flavored with strawberries and sugar	
Rose Lassi	\$3.95
chilled yogurt drink flavored with rose syrup	
Sweet Lassi	\$3.95
Salted Lassi	\$3.95

Soda-coke	\$1.50
Soda-diet Coke	\$1.50
Soda-sprite	\$1.50
Soda-gingerale	\$1.50
Soda-orange	\$1.50
Lime Soda	\$1.50
All Can Soda's	\$2.00