



Royal India

INDIAN CUISINE

royalindia-cuisine.com



Daily Lunch Buffet

Monday - Sunday
11:00AM - 3:00PM

Dinner

Monday - Sunday
3:00PM - 10:00PM

(775) 507.7444 (775) 507.7373
575 Keystone Ave • Reno, NV 89503

APPETIZERS

1. **Vegetable Samosa (two)** 2.99
Deep fried crisp pastries stuffed with mildly spiced potatoes and green peas
2. **Keema Samosa (two)** 3.99
Beef spiced filled pastries
3. **Chicken Pakora** 3.99
Tender boneless batter fried chicken marinated with spices
4. **Vegetable Pakora** 3.25
Fresh cut vegetables deep fried in chick pea batter
5. **Panner Pakora** 3.99
Home-made cheese cubes lightly spiced and batter fried
6. **Fish Pakora** 5.99
Swai fish marinated with chickpea batter and deep fried
7. **Aloo Tikki** 2.99
Mildly spiced minced fried potatoes
8. **Papardi Chat** 4.95
A tangi sweet blend of chickpeas potatoes, papardies and touch of yogurt sprinkled with black Indian salt served chilled
9. **Samosa Chat** 4.95
2 pieces of Samosa served with chick peas, yogurt and clutmers (good for two)
10. **Assorted Veggie Platter** 6.49
A sample of vegetarian appetizers
11. **Mixed Platter** 6.95
A sample of appetizers including chicken pakora and panner pakora
12. **Chicken Dippers** 5.99
Traditional boneless fried chicken
13. **Cal-Jone Chicken** 6.99
Boneless chicken Tandoori tossed with lightly spiced onions, stuffed in a pastry shell and deep fried
14. **Cal-Jone Veggie** 5.99
Home-made cheese tossed with lightly spiced onions and bell peppers, stuffed in a pastry shell and deep fried



1. Mild (Mild)
2. Regular (R)
3. Medium (M)
4. Medium Hot (MH)
5. Hot (H)
6. Extreme Hot (XH)

FOOD ALLERGY NOTICE:

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS:

MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH

SOUPS

1. **Dal Soup** 2.99
Deliciously mild lentil soup
2. **Tomato Soup** 2.99
Lightly seasoned

SALADS

1. **House Salad** 1.99
Freshly made tossed salad with herbs and lemon
2. **Tomato & Onions** 1.99
Lightly seasoned



SIDE DISHES

1. **Raita** 2.50
A tangy mixture of potatoes, cucumbers and tomatoes in fresh home-made yogurt
2. **Hot Pickles** 1.99
3. **Sweet Mango Chutney** 1.99

BREADS

1. **Tandoori (Roti)** 1.95
Traditional baked whole wheat bread
2. **Plain Paratha** 2.75
Multi-layered whole wheat bread
3. **Aloo Paratha** 3.50
Multi-layered whole wheat bread with potatoes



BREADS (Continued)

- 4. **Poori (two pieces)** 3.50
Whole wheat bread lightly fried
- 5. **Bhatura** 1.95
Home-made cheese cubes lightly spiced and batter fried
- 6. **Aloo Bhatura** 2.25
Crisp layered fried bread stuffed with mildly spiced potatoes
- 7. **Panner Bhatura** 2.25
Crisp layered fried bread stuffed with home-made cheese

NAAN TANDOORI BREAD

- 1. **Naan** 1.99
Traditional Indian style bread
- 2. **Onion Naan** 2.99
Onion stuffed bread
- 3. **Garlic Naan** 2.50
Garlic stuffed naan
- 4. **Chicken Naan** 3.55
Stuffed with broiled chicken pieces
- 5. **Aloo Naan** 2.99
Stuffed with lightly spiced potatoes
- 6. **Chef's Special** 3.50
Stuffed with a combination of onions, garlic, potatoes and chicken
- 7. **Keema Naan** 3.50
Stuffed with ground beef
- 8. **Panner Naan** 3.50
Stuffed with homemade cheese lightly seasoned
- 9. **Kashmiri Naan** 2.99
Stuffed with raisins and almonds
- 10. **Chili Naan** 3.00
Spicy chili stuffed bread
- 11. **Gobi Paratha** 3.00
Stuffed with cauliflower

TANDOORI SPECIALTIES

- 1. **Chicken Tandoori** 11.99
Half chicken marinated in yogurt, mild spices and herbs
- 2. **Chicken Tikka** 12.99
Boneless marinated chicken pieces
- 3. **Fish Tikka** 13.99
Delicately broiled to perfection
- 4. **Shrimp Tikka** 13.99
Marinated and baked in clay oven
- 5. **Seekh Kabob (Chicken)** 13.99
Finely minced chicken seasoned with chopped onions, herbs and spices then baked on skewers in our tandoor

RICE SPECIALTY DISHES* (Biryani)

- 1. **Vegetable Biryani** 9.99
Special rice blended with garden vegetables, with nuts & raisins
- 2. **Chicken Biryani** 10.99
Bastami rice cooked with tender chunks of chicken and fresh peas, nuts and raisins
- 3. **Lamb Biryani** 13.50
Basmati rice cooked with lamb cubes and fresh peas, nuts and raisins
- 4. **Shrimp Biryani** 13.50
Fresh shrimp lightly tossed with nuts and raisins, onion, green peas

*All Biryani served with Riata

Extras: Rice 1.99, Curry Sauce 7.99, Mango Lassi by Gallon 12.49



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VEGETARIAN SPECIALTIES

1. **Aloo Choley** 9.99
Chick peas and potatoes prepared North Indian style
2. **Mater Paneer** 10.49
Fresh mild cheese gently cooked with tender green peas and spices
3. **Aloo Saag** 9.99
Potato cubes cooked in spinach and cream
4. **Saag Paneer** 9.99
Homemade cheese cubes cooked in spinach and cream
5. **Aloo Mater** 9.95
Peas and potato combination blended with aromatic spices
6. **Malai Kofta** 9.99
Mixed vegetable balls with nuts cooked in onion and tomato sauce
7. **Mixed Vegetables** 9.95
Fresh vegetables blended with spices with a touch of curry sauce
8. **Dal Makhan** 9.99
Creamed lentils prepared with butter, cream and a touch of spice
9. **Bhartha** 9.99
Eggplant cooked with vegetables and mild spices
10. **NAV Rattan Korma** 11.99
Gentle blend of mixed vegetables, cashews and light creams
11. **Aloo Vindaloo** 10.59
Potatoes cooked in a tangy hot sauce
12. **Vegetable Jafrezi** 10.59
Fresh vegetables cooked with green peppers, tomatoes and onions
13. **Aloo Gobhi** 9.99
Potatoes and cauliflower cooked with spices
14. **Mushroom Mater** 10.99
Tender mushrooms and green peas cooked with tomatoes, spices and cream
15. **Saag Choley** 9.99
Chick peas and spinach cooked in tomato and cream sauce
16. **Saag Mushroom** 9.99
Tender mushrooms cooked with spinach and cream sauce
17. **Panner Mahkani** 10.99
Homemade cheese cubes cooked in tomato and cream sauce with nuts and raisins
18. **Saag Kofta** 10.49
Mildly spiced spinach cooked with vegetable balls
19. **Bartha Mushroom** 10.49
Mildly spiced eggplant cooked with fresh mushrooms
20. **Bindi Masala** 10.99
Okra cooked with onions and mild spices
21. **Tarka Dal** 9.99
Yellow dal cooked with fresh onions and tomatoes
22. **Paneer Choley** 10.49
Chick peas cooked with homemade cheese
23. **Paneer Jalfrezi** 10.19
Homemade cheese cubes cooked with green peppers, tomatoes and onions
24. **Saag Bhartha** 10.49
Spinach cooked with eggplant



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GOAT SPECIALTIES

1. **Goat Curry** 12.99
Goat simmered in thick curry sauce
2. **Goat Vindaloo** 12.99
Goat simmered with potatoes in a tangy hot sauce

BEEF SPECIALTIES

1. **Beef Curry** 12.99
Beef simmered in thick curry sauce

CHICKEN SPECIALTIES (Boneless)

1. **Chicken Curry** 10.99
Mildly spiced with lots of sauce
2. **Chicken Shahi Korma** 11.99
Succulent chicken pieces, gently simmered with nuts and raisins
3. **Chicken Jalfrezi** 10.99
Tender chicken cooked with green peppers, tomatoes and onions
4. **Chicken Vindaloo** 10.99
Chicken pieces and potatoes cooked in a tangy hot sauce
5. **Chicken Tikka Masala** 11.99
Lightly broiled chicken cooked in savory tomato, onion and butter sauce
6. **Chicken Saag** 11.49
Chicken pieces cooked with lightly spiced spinach and cream
7. **Chicken Dal** 12.49
Tender chicken pieces delicately blended with lightly creamed, spiced lentils
8. **Chicken Mater** 11.99
Tender chicken pieces cooked with green peas and spices
9. **Chicken Makhani** 11.99
Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce, with nuts and raisins
10. **Chili Chicken** 11.99
Made with hot chilis and green bell peppers
11. **Chicken Ajwain** 12.99
Tender chicken cooked with green peppers, tomatoes and caraway seeds
12. **Chicken Mushroom** 11.99
Tender chicken cooked with mushrooms
13. **Chicken Tikka Saag** 12.99
Boneless marinated chicken cooked with spinach, cream and tomato sauce
14. **Sabaz Chicken** 11.99
Tender chicken pieces cooked with mildly spiced fresh vegetables
15. **Tikka Bhartha** 12.99
Marinated chicken tikka cooked with mildly spiced eggplant
16. **Special Chicken Tikka Masala** 12.99
Lightly broiled chicken cooked in a savory tomato sauce, with onion and bell peppers
17. **Butter Chicken** 12.49
chicken pieces cooked in heavy whipped cream and crushed tomatoes sauce



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LAMB SPECIALTIES

1. **Lamb Curry** 12.99
Lamb simmered in thick curry sauce
2. **Lamb Do Piazza** 12.99
Lamb smothered with tomatoes, onions, green bell peppers and spices
3. **Lamb Korma** 12.89
Lamb blended with tomato cream sauce, cashews and raisins
4. **Lamb Saag** 12.89
Lamb cooked with spinach and light tomato sauce
5. **Lamb Vindaloo** 12.59
Lamb simmered with potatoes in a tangy hot sauce
6. **Lamb Mushroom** 12.59
Lamb cooked with mushrooms in a curry sauce
7. **Lamb Rogan Josh** 12.99
Lamb cooked in tomato sauce with a touch of yogurt
8. **Lamb Panjabi** 12.59
Lamb cubes cooked with a mix of vegetables



SHRIMP OR FISH SPECIALTIES

1. **Traditional Curry** 9.99
Your choice of shrimp or fish in thick curry sauce
2. **Masala** 10.49
Your choice of shrimp or fish, skewered, marinated in yogurt and pan fried with rich tomatoes, curry & cream
3. **Saag** 9.99
Your choice of shrimp or fish, simmered with spinach in a light tomato cream sauce
4. **Vindaloo** 9.99
Your choice of shrimp or fish, blended with potatoes in a tangy hot sauce
5. **Bhuna** 9.95
Your choice of shrimp or fish, smothered with onions, garlic, green bell peppers and tomatoes in curry sauce



DINNER SPECIALTIES

(Please allow extra time for preparation)

1. **Vegetarian Thali** 14.99
Traditional Indian meal with aloo tikki, choley, mator paneer, dal, naan, raita, rice and dessert topped with papadum served on a silver platter
2. **Royal India Special** 15.99
Aloo tikki and pakora, chicken tandoori, lamb curry, dal, mator paneer, naan, chick peas cooked with lamb, served with naan bread and rice
3. **Lamb Choley** 13.99
Chick peas cooked with lamb, served with Bhatura (fried bread) and rice
4. **Lamb & Shrimp Curry** 13.99
Mildly spiced shrimp and lamb in curry sauce served with naan and rice
5. **Chicken Choley** 11.99
Chick peas cooked w/chicken, served with Bhatura (fried bread) and rice



DESSERTS

1. **Gulab Jamun** 2.99
Fried cheese balls soaked in honey syrup, served warm or cold (2 pieces)
2. **Kheer** 2.99
Indian style rice pudding served cool with pistachios
3. **Kulfi** 2.99
Indian style ice cream with the nutty taste of pistachios and a touch of rose water
4. **Rice Malai** 3.25
Homemade cheese patty in sweet cream, served cold with pistachios
5. **Gajar Halwa** 3.50
Carrot cooked with cream and milk
6. **Mango Ice Cream** 2.99
Made with heavy cream, mango pulp, evaporated milk, sweetened condensed milk

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BEVERAGES

1. **Lassi** 2.50
Refreshing yogurt drink sweetened with rose water or salted with crushed cumin seeds
2. **Mango Lassi** 2.50
Chilled sweet mangoes blended with a touch of rose water and fresh homemade yogurt
3. **Mango Shake** 2.50
4. **Aam Ras** 2.50
Chilled sweet mango juice
5. **Special Tea** 1.99
Freshly brewed with cardamom spices and milk
6. **Iced Tea, Tea or Coffe** 1.49
Freshly brewed
7. **Soft Drinks / Juice (Orange, Apple, Cranberry)** 1.99
Pepsi, Diet Pepsi, Dr. Pepper, Raspberry Tea, Mist Twist & more



BEERS

Taj Mahal
Flying HorseBuckler
(Non-Alcoholic)
Hard liquor shots
also available