



ROYAL INDIA

INDIAN CUISINE

royalindia-cuisine.com



HOURS

Mon, Wed, Thu

11AM - 2:30PM

4:PM - 10PM

Fri, Sat, Sun

11AM - 10PM

CLOSED TUESDAY

Dine In & Carry Out

Delivery Options *Uber Eats • GrubHub • DoorDash*

(775) 507.7444 (775) 507.7373

575 Keystone Ave • Reno, NV 89503

Please Note: Prices on our food items are based on current costs and therefore subject to change without notice.

APPETIZERS

- 1. Vegetable Samosa (two)**..... 3.99
Deep fried crisp pastries stuffed with mildly spiced potatoes & green peas
- 2. Keema Samosa (two)**..... 4.99
Beef spiced filled pastries
- 3. Chicken Pakora** 6.99
Tender boneless batter fried chicken marinated with spices
- 4. Vegetable Pakora** 4.99
Fresh cut vegetables deep fried in chick pea batter
- 5. Panner Pakora** 6.99
Home-made cheese cubes lightly spiced & batter fried
- 6. Fish Pakora** 8.99
Swai fish marinated with chickpea batter & deep fried
- 7. Aloo Tikki** 3.99
Mildly spiced minced fried potatoes
- 8. Aloo Tikki Chat**..... 6.99
2 pieces of aloo tikki served with chickpeas in discrimination, yogurt and clutmers
- 9. Papardi Chat** 6.99
A tangi sweet blend of chickpeas potatoes, papardies & touch of yogurt sprinkled with black Indian salt served chilled
- 10. Samosa Chat** 8.99
2 pieces of Samosa served with chick peas, yogurt & clutmers (good for two)
- 11. Veggie Platter** 8.99
A sample of vegetarian appetizers
- 12. Mixed Platter** 8.99
A sample of appetizers including chicken pakora & panner pakora
- 13. Chicken Dippers** 6.99
Traditional boneless fried chicken
- 14. Cal-Jone Chicken** 7.99
Boneless chicken Tandoori tossed with lightly spiced onions, stuffed in a pastry shell & deep fried
- 15. Cal-Jone Veggie** 7.49
Home-made cheese tossed with lightly spiced onions & bell peppers, stuffed in a pastry shell & deep fried

SOUPS

- 1. Dal Soup**..... 3.99
Deliciously mild lentil soup
- 2. Tomato Soup**..... 3.99
Lightly seasoned

SALADS

- 1. House Salad** 4.99
Freshly made tossed salad with herbs & lemon
- 2. Tomato & Onions** 3.99
Lightly seasoned

SIDE DISHES

- 1. Raita** 3.99
A tangy mixture of potatoes, cucumbers & tomatoes in fresh home-made yogurt
- 2. Hot Pickles** 2.99
- 3. Sweet Mango Chutney** 3.99

BREADS

- 1. Tandoori (Roti)** 1.99
Traditional baked whole wheat bread
- 2. Plain Paratha**..... 2.99
Multi-layered whole wheat bread
- 3. Aloo Paratha** 3.99
Multi-layered whole wheat bread with potatoes
- 4. Poori (two pieces)** 3.99
Whole wheat bread lightly fried



Mixed Platter

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, SOY-
BEAN, PEANUTS, TREE NUTS,
FISH AND SHELLFISH



House Salad



Bhatura

BREADS (Continued)

- | | | |
|----|---|------|
| 5. | Bhatura | 2.99 |
| | Traditional deep fried bread | |
| 6. | Aloo Bhatura | 3.49 |
| | Crisp layered fried bread stuffed with mildly spiced potatoes | |
| 7. | Panner Bhatura | 3.99 |
| | Crisp layered fried bread stuffed with homemade cheese | |
| 8. | Gobi Paratha | 3.50 |
| | Whole wheat bread stuffed with cauliflower | |



Bhatura

NAAN TANDOORI BREAD

- | | | |
|-----|--|------|
| 1. | Naan | 2.49 |
| | Traditional Indian style bread | |
| 2. | Onion Naan | 3.49 |
| | Onion stuffed bread | |
| 3. | Garlic Naan | 3.49 |
| | Garlic stuffed naan | |
| 4. | Chicken Naan | 3.99 |
| | Stuffed with broiled chicken pieces | |
| 5. | Aloo Naan | 3.49 |
| | Stuffed with lightly spiced potatoes | |
| 6. | Chef's Special | 3.99 |
| | Stuffed with a combination of onions, garlic, potatoes & chicken | |
| 7. | Keema Naan | 3.99 |
| | Stuffed with ground beef | |
| 8. | Panner Naan | 3.99 |
| | Stuffed with homemade cheese lightly seasoned | |
| 9. | Kashmiri Naan | 3.99 |
| | Stuffed with raisins & almonds | |
| 10. | Chili Naan | 3.49 |
| | Spicy chili stuffed bread | |
| 11. | Fire Naan | 3.49 |
| | Extra spicy chili stuffed bread | |



Garlic Naan

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TANDOORI SPECIALTIES

- | | | |
|----|---|-------|
| 1. | Chicken Tandoori | 14.99 |
| | Bone in chicken pieces marinated in yogurt, mild spices & herbs | |
| 2. | Chicken Tikka | 14.99 |
| | Boneless marinated chicken pieces | |
| 3. | Fish Tikka | 16.99 |
| | Delicately broiled to perfection (salmon fish) | |
| 4. | Shrimp Tikka | 16.99 |
| | Marinated and baked in clay oven | |
| 5. | Seekh Kabob (Chicken) | 14.99 |
| | Finely minced chicken seasoned with chopped onions, herbs & spices then baked on skewers in our tandoor | |
| 6. | Tandoori Mixed Platter | 16.99 |
| | Chicken tandoori, chicken tikka, seekh kabob chicken | |
| 7. | Panner Tikka | 16.99 |
| | Homemade large cheese cubes marinated in yogurt in a mixed of herbs & spices | |



Seekh Kabob (Chicken)

RICE SPECIALTY DISHES* (Biryani)

- | | | |
|----|--|-------|
| 1. | Vegetable Biryani | 11.99 |
| | Special rice blended with garden vegetables, with nuts & raisins | |
| 2. | Chicken Biryani | 12.99 |
| | Bastami rice cooked with tender chunks of chicken and fresh peas, nuts & raisins | |
| 3. | Lamb Biryani | 15.99 |
| | Basmati rice cooked with lamb cubes, fresh peas, nuts & raisins | |
| 4. | Shrimp Biryani | 15.99 |
| | Fresh shrimp lightly tossed with nuts, raisins, onion & green peas | |



Vegetable Biryani

RICE SPECIALTY DISHES* (Biryani - Continued)

5. **Goat Biryani**..... 16.99
Basmati rice cooked with chunks of goat, fresh peas, nuts & raisins
6. **Beef Biryani** 14.99
Basmati rice cooked with chunks of beef, fresh peas, nuts & raisins

***All Biryani served with Riata**

Extras: Rice 2.49, Curry Sauce 9.99, Mango Lassi by Gallon 16.99

VEGETARIAN SPECIALTIES

1. **Aloo Choley** 10.99
Chick peas and potatoes prepared North Indian style
2. **Mater Paneer**..... 11.99
Fresh mild cheese gently cooked with tender green peas & spices
3. **Aloo Saag** 10.99
Potato cubes cooked in spinach & cream
4. **Saag Paneer** 11.99
Homemade cheese cubes cooked in spinach & cream
5. **Aloo Mater** 10.99
Peas and potato combination blended with aromatic spices
6. **Malal Kofta**..... 11.99
Mixed vegetable balls with nuts cooked in onion & tomato sauce
7. **Mixed Vegetables** 10.99
Fresh vegetables blended with spices with a touch of curry sauce
8. **Dal Makhani** 10.99
Creamed lentils prepared with butter, cream with a touch of spice
9. **Bhartha** 11.99
Eggplant cooked with vegetables & mild spices
10. **NAV Rattan Korma** 12.99
Gentle blend of mixed vegetables, cashews & light creams
11. **Aloo Vindaloo** 11.99
Potatoes cooked in a tangy hot sauce
12. **Vegetable Jafrezi** 11.99
Fresh vegetables cooked with green peppers, tomatoes & onions
13. **Aloo Gobhi** 10.99
Potatoes and cauliflower cooked with spices
14. **Mushroom Mater**..... 11.99
Tender mushrooms, green peas cooked w/tomatoes, spices & cream
15. **Saag Choley** 10.99
Chick peas & spinach cooked in tomato & cream sauce
16. **Saag Mushroom** 10.99
Tender mushrooms cooked with spinach & cream sauce
17. **Panner Mahkani** 12.99
Homemade cheese cubes cooked in tomato & cream sauce with nuts & raisins
18. **Shahi Panner** 12.99
Homemade cheese cubes cooked in heavy whipped cream & crushed tomato sauce
19. **Butter Panner Masala**..... 12.99
Homemade cheese cubes cooked in savory tomato, onion & butter sauce
20. **Saag Kofta**..... 11.99
Mildly spiced spinach cooked with vegetable balls
21. **Bartha Mushroom** 12.99
Mildly spiced eggplant cooked with fresh mushrooms
22. **Bindi Masala**..... 11.99
Okra cooked with onions & mild spices
23. **Tarka Dal**..... 10.99
Yellow dal cooked with fresh onions, tomatoes, zinger, & garlic



Aloo Gobhi

1. Mild (Mild)
2. Regular (R)
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5 Hot (H)
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Saag Paneer

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VEGETARIAN SPECIALTIES (Continued)

- 24. **Panner Choley** 11.99
Chick peas cooked with homemade cheese
- 25. **Paneer Jalfrezi**..... 11.99
Homemade cheese cubes cooked with green peppers, tomatoes & onions
- 26. **Saag Bharcha**..... 11.99
Spinach cooked with eggplant

GOAT SPECIALTIES

- 1. **Goat Curry** 15.99
Goat simmered in thick curry sauce
- 2. **Goat Vindaloo**..... 15.99
Goat simmered with potatoes in a tangy hot sauce

BEEF SPECIALTIES

- 1. **Beef Curry** 13.99
Beef simmered in thick curry sauce
- 2. **Beef Vindaloo** 13.99
Beef simmered with potatoes & tangy hot sauce
- 3. **Beef Do Piazza** 13.99
Beef smothered with tomato, onions, green bell peppers & spices

CHICKEN SPECIALTIES (Boneless)

- 1. **Chicken Curry** 12.99
Mildly spiced with lots of sauce
- 2. **Chicken Shahi Korma** 12.99
Succulent chicken pieces, gently simmered with nuts & raisins
- 3. **Chicken Jalfrezi** 12.99
Tender chicken cooked with green peppers, tomatoes & onions
- 4. **Chicken Vindaloo** 12.99
Chicken pieces and potatoes cooked in a tangy hot sauce
- 5. **Chicken Tikka Masala** 13.99
Lightly broiled chicken cooked in savory tomato, onion & butter sauce
- 6. **Chicken Saag**..... 12.99
Chicken pieces cooked with lightly spiced spinach & cream
- 7. **Chicken Dal** 13.99
Tender chicken pieces delicately blended with lightly creamed, spiced lentils
- 8. **Chicken Mater** 12.99
Tender chicken pieces cooked with green peas & spices
- 9. **Chicken Makhani** 12.99
Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce, with nuts & raisins
- 10. **Chili Chicken** 12.99
Made with hot chilis & green bell peppers
- 11. **Chicken Ajwain** 14.99
Tender chicken cooked with green peppers, tomatoes & caraway seeds
- 12. **Chicken Mushroom** 12.99
Tender chicken cooked with mushrooms
- 13. **Chicken Tikka Saag** 13.99
Boneless marinated chicken cooked with spinach, cream & tomato sauce
- 14. **Sabaz Chicken**..... 13.99
Tender chicken pieces cooked with mildly spiced fresh vegetables
- 15. **Tikka Bharcha** 13.99
Marinated chicken tikka cooked with mildly spiced eggplant
- 16. **Special Chicken Tikka Masala** 13.99
Lightly broiled chicken cooked in a savory tomato sauce, with onion & bell peppers
- 17. **Butter Chicken** 13.99
Chicken pieces cooked in heavy whipped cream & crushed tomatoes sauce



Goat Curry

- 1. Mild (Mild)
- 2. Regular (R)
- 3. Medium (M)
- 4. Medium Hot (MH)
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Chicken Jalfrezi

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LAMB SPECIALTIES

1. Lamb Curry 14.99

Lamb simmered in thick curry sauce
2. Lamb Do Piazza..... 14.99

Lamb smothered with tomatoes, onions, green bell peppers & spices
3. Lamb Korma 14.99

Lamb blended with tomato cream sauce, cashews & raisins
4. Lamb Saag 14.99

Lamb cooked with spinach & light tomato sauce
5. Lamb Vindaloo 14.99

Lamb simmered with potatoes in a tangy hot sauce
6. Lamb Mushroom 14.99

Lamb cooked with mushrooms in a curry sauce
7. Lamb Rogan Josh 14.99

Lamb cooked in tomato sauce with a touch of yogurt
8. Lamb Panjabi 14.99

Lamb cubes cooked with a mix of vegetables



Lamb Do Piazza

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

SHRIMP OR FISH SPECIALTIES

1. Traditional Curry 15.99

Your choice of shrimp or fish in thick curry sauce
2. Masala..... 15.99

Your choice of shrimp or fish, skewered, marinated in yogurt and pan fried with rich tomatoes, curry & cream
3. Saag 15.99

Your choice of shrimp or fish, simmered with spinach in a light tomato cream sauce
4. Vindaloo 15.99

Your choice of shrimp or fish, blended with potatoes in a tangy hot sauce
5. Bhuna 15.99

Your choice of shrimp or fish, smothered with onions, garlic, green bell peppers and tomatoes in curry sauce
6. Sea Scallops 19.99

Cooked in savory tomato, onion and butter sauce



Massala

DINNER SPECIALTIES

1. Royal India Special 20.99

Aloo tikki and pakora, chicken tandoori, lamb curry, dal makhani, mater paneer, served with naan bread & rice
2. Vegetarian Thali 19.99

Traditional Indian meal with aloo tikki and pakora, choley, matter panner, dal, naan, raita, rice & dessert
3. Lamb Choley 15.99

Chick peas cooked with lamb, served with Bhatura (fried bread) & rice
4. Lamb & Shrimp Curry 16.99

Mildly spiced shrimp & lamb in curry sauce served with naan & rice
5. Chicken Choley 15.99

Chick peas cooked w/chicken, served with Bhatura (fried bread) & rice

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FISH AND SHELLFISH



Vegetarian Thali



Royal India Special

