



Royal India

INDIAN CUISINE

royalindia-cuisine.com



Did you know...
that our food is available
for carry-out?

That's right!

Next time you're in a hurry
just call us to place your order.
We'll have it ready for you to pick up.



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 and green peas
2. **Keema Samosa (two)**..... 4.99
Beef spiced filled pastries
3. **Chicken Pakora** 7.99
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** 7.99
Home-made cheese cubes lightly spiced and batter fried
6. **Fish Pakora** 9.99
Swai fish marinated with chickpea batter and deep fried
7. **Aloo Tikki** 3.99
Mildly spiced minced fried potatoes
8. **Aloo Tikki Chat**..... 7.99
2 pieces of aloo tikki w/chickpeas yogurt, tangy sauce, tomato and onion
9. **Samosa Chat** 8.99
2 pieces of samosa served with chickpeas, yogurt, tangy sauce tomato, and onion
10. **Veggie Platter** 8.99
A sample of vegetarian appetizers
11. **Mixed Platter** 9.99
A sample of appetizers including chicken pakora and panner pakora
12. **Chicken Dippers** 6.99
Traditional boneless fried chicken
13. **Cal-Jone Chicken** 8.99
Boneless chicken Tandoori tossed with lightly spiced onions, stuffed in a pastry shell and deep fried
14. **Cal-Jone Veggie** 8.49
Home-made cheese tossed with lightly spiced onions and bell peppers, stuffed in a pastry shell and deep fried
15. **Dahi Bhalla** 9.99
Fried lentil fritters, they are covered in yogurt and topped with potatoes, mint-cilantro and mango chutneys, pomegranate seeds, and spices

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 and 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**..... 3.99
3. **Sweet Mango Chutney**..... 4.99

BREADS

1. **Tandoori (Roti)** 2.49
Traditional baked whole wheat bread
2. **Plain Paratha**..... 3.49
Multi-layered whole wheat bread
3. **Aloo Paratha** 4.49
Multi-layered whole wheat bread with potatoes
4. **Poori (two pieces)** 5.99
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)

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House Salad



Bhatura

BREADS (Continued)

5. **Bhatura** 3.49
Traditional deep fried bread
6. **Aloo Bhatura** 3.99
Crisp layered fried bread stuffed with mildly spiced potatoes
7. **Panner Bhatura** 4.49
Crisp layered fried bread stuffed with homemade cheese
8. **Gobi Paratha** 4.00
Whole wheat bread stuffed with cauliflower

NAAN TANDOORI BREAD

1. **Naan** 2.99
Traditional Indian style bread
2. **Onion Naan**..... 3.99
Onion stuffed bread
3. **Garlic Naan** 3.99
Garlic stuffed naan
4. **Chicken Naan** 4.99
Stuffed with broiled chicken pieces
5. **Aloo Naan** 3.99
Stuffed with lightly spiced potatoes
6. **Chef's Special** 4.99
Stuffed with a combination of onions, garlic, potatoes and chicken
7. **Keema Naan** 4.49
Stuffed with ground beef
8. **Panner Naan** 4.49
Stuffed with homemade cheese lightly seasoned
9. **Kashmiri Naan** 4.99
Stuffed with raisins and almonds
10. **Chili Naan** 3.99
Spicy chili stuffed bread
11. **Fire Naan** 3.99
Extra spicy chili stuffed bread

TANDOORI SPECIALTIES

1. **Chicken Tandoori** 14.99
Bone in chicken pieces marinated in yogurt, mild spices and herbs
2. **Chicken Tikka** 15.99
Boneless marinated chicken pieces
3. **Fish Tikka** 17.99
Delicately broiled to perfection (salmon fish)
4. **Shrimp Tikka** 16.99
Marinated and baked in clay oven
5. **Seekh Kabob (Chicken)** 15.99
Finely minced chicken seasoned with chopped onions, herbs and spices then baked on skewers in our tandoor
6. **Tandoori Mixed Platter** 20.99
Chicken tandoori, chicken tikka, seekh kabob chicken
7. **Panner Tikka** 16.99
Homemade large cheese cubes marinated in yogurt in a mixed of herbs and spices

RICE SPECIALTY DISHES* (Biryani)



1. **Vegetable Biryani**..... (*Lunch Portion 9.99) 13.99
Special rice blended with garden vegetables, with nuts and raisins
2. **Chicken Biryani**..... (*Lunch Portion 10.99) 14.99
Basmati rice cooked with tender chunks of chicken and fresh peas, nuts and raisins
3. **Lamb Biryani** (*Lunch Portion 13.99) 17.99
Basmati rice cooked with lamb cubes, fresh peas, nuts & raisins
4. **Shrimp Biryani** (*Lunch Portion 11.99)..... 17.99
Fresh shrimp lightly tossed with nuts, raisins, onion and green peas


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Garlic Naan

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Seekh Kabob (Chicken)



Vegetable Biryani

RICE SPECIALTY DISHES* (Biryani - Continued)

5. **Goat Biryani** (*Lunch Portion 13.99) 17.99
Basmati rice cooked with chunks of goat, fresh peas, nuts and raisins
6. **Beef Biryani**..... (*Lunch Portion 11.99)..... 15.99
Basmati rice cooked with chunks of beef, fresh peas, nuts and raisins

*All Biryani served with Riata

Extras: Rice 2.99, Curry Sauce 11.99, Mango Lassi by Gallon 19.99

VEGETARIAN SPECIALTIES

1. **Aloo Choley**..... (*Lunch Portion 8.99) 11.99
Chick peas and potatoes prepared North Indian style
2. **Mater Paneer** (*Lunch Portion 9.99) 12.99
Fresh mild cheese gently cooked with tender green peas and spices
3. **Aloo Sagg** (*Lunch Portion 8.99) 11.99
Potato cubes cooked in spinach and cream
4. **Saag Paneer** (*Lunch Portion 9.99) 12.99
Homemade cheese cubes cooked in spinach and cream
5. **Aloo Mater** (*Lunch Portion 8.99) 11.99
Homemade cheese cubes cooked in spinach and cream
6. **Malal Kofta**..... (*Lunch Portion 9.99) 12.99
Mixed vegetable balls with nuts cooked in onion and tomato sauce
7. **Mixed Vegetables** (*Lunch Portion 8.99) 11.99
Fresh vegetables blended with spices with a touch of curry sauce
8. **Dal Makhani**..... (*Lunch Portion 8.99) 11.99
Creamed lentils prepared with butter, cream with a touch of spice
9. **Bhartha** (*Lunch Portion 9.99) 12.99
Eggplant cooked with vegetables and mild spices
10. **NAV Rattan Korma** (*Lunch Portion 10.99) 13.99
Gentle blend of mixed vegetables, cashews and light creams
11. **Aloo Vindalooa** (*Lunch Portion 9.99) 12.99
Potatoes cooked in a tangy hot sauce
12. **Vegetable Jafrezi**..... (*Lunch Portion 9.99) 12.99
Fresh vegetables cooked with green peppers, tomatoes and onions
13. **Valoo Gobh**..... (*Lunch Portion 8.99) 11.99
Potatoes and cauliflower cooked with spices
14. **Mushroom Mater** (*Lunch Portion 9.99) 12.99
Tender mushrooms, green peas cooked w/tomatoes, spices and cream
15. **Saag Choley** (*Lunch Portion 8.99) 11.99
Chick peas and spinach cooked in tomato and cream sauce
16. **Saag Mushroom** (*Lunch Portion 8.99) 11.99
Tender mushrooms cooked with spinach and cream sauce
17. **Panner Mahkani** (*Lunch Portion 10.99) 13.99
Homemade cheese cubes cooked in tomato and cream sauce with nuts and raisins
18. **Shahi Panner**..... (*Lunch Portion 10.99) 13.99
Homemade cheese cubes cooked in heavy whipped cream and crushed tomato sauce
19. **Butter Panner Masala** (*Lunch Portion 10.99) 13.99
Homemade cheese cubes cooked in savory tomato, onion and butter sauce
20. **Saag Kofta** (*Lunch Portion 9.99) 12.99
Mildly spiced spinach cooked with vegetable balls
21. **Bartha Mushroom** (*Lunch Portion 10.99) 13.99
Mildly spiced eggplant cooked with fresh mushrooms
22. **Bindi Masala**..... (*Lunch Portion 9.99) 12.99
Okra cooked with onions and mild spices
23. **Tarka Dal**..... (*Lunch Portion 8.99) 11.99
Yellow dal cooked with fresh onions, tomatoes, zinger, and garlic


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Aloo Gobhi

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Saag Paneer

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

VEGETARIAN SPECIALTIES (Continued)



24. **Panner Choley**..... (*Lunch Portion 10.99) 13.99
Chick peas cooked with homemade cheese
25. **Paneer Jalfrezi**..... (*Lunch Portion 10.99) 13.99
Homemade cheese cubes cooked with green peppers, tomatoes and onions
26. **Saag Bhartha**..... (*Lunch Portion 10.99) 13.99
Spinach cooked with eggplant

GOAT SPECIALTIES



1. **Goat Curry** (*Lunch Portion 14.99) 17.99
Goat simmered in thick curry sauce
2. **Goat Vindaloo**..... (*Lunch Portion 14.99) 17.99
Goat simmered with potatoes in a tangy hot sauce

BEEF SPECIALTIES



1. **Beef Curry** (*Lunch Portion 12.99) 15.99
Beef simmered in thick curry sauce
2. **Beef Vindaloo**..... (*Lunch Portion 12.99) 15.99
Beef simmered with potatoes and tangy hot sauce
3. **Beef Do Piazza**..... (*Lunch Portion 12.99) 15.99
Beef smothered with tomato, onions, green bell peppers and spices

CHICKEN SPECIALTIES (Boneless)



1. **Chicken Curry** (*Lunch Portion 11.99)..... 14.99
Mildly spiced with lots of sauce
2. **Chicken Shahi Korma**..... (*Lunch Portion 11.99)..... 14.99
Succulent chicken pieces, gently simmered with nuts and raisins
3. **Chicken Jalfrezi**..... (*Lunch Portion 11.99)..... 14.99
Tender chicken cooked with green peppers, tomatoes and onions
4. **Chicken Vindaloo**..... (*Lunch Portion 11.99)..... 14.99
Chicken pieces and potatoes cooked in a tangy hot sauce
5. **Chicken Tikka Masala**..... (*Lunch Portion 12.99) 15.99
Lightly broiled chicken cooked in savory tomato, onion and butter sauce
6. **Chicken Saag** (*Lunch Portion 11.99)..... 14.99
Chicken pieces cooked with lightly spiced spinach and cream
7. **Chicken Dal** (*Lunch Portion 12.99) 15.99
Tender chicken pieces delicately blended with lightly creamed, spiced lentils
8. **Chicken Makhani**..... (*Lunch Portion 11.99)..... 14.99
Specially cooked marinated chicken pieces smothered with onions, tomatoes, butter and cream sauce, with nuts and raisins
9. **Chili Chicken** (*Lunch Portion 11.99)..... 14.99
Made with hot chilis and green bell peppers
10. **Chicken Mushroom**..... (*Lunch Portion 11.99)..... 14.99
Tender chicken cooked with mushrooms
11. **Chicken Tikka Saag**..... (*Lunch Portion 12.99) 15.99
Boneless marinated chicken cooked with spinach, cream and tomato sauce
12. **Sabaz Chicken**..... (*Lunch Portion 12.99) 15.99
Tender chicken pieces cooked with mildly spiced fresh vegetables
13. **Tikka Bhartha** (*Lunch Portion 12.99) 15.99
Marinated chicken tikka cooked with mildly spiced eggplant
14. **Special Chicken Tikka Masala**.....(*Lunch Portion 12.99)..... 15.99
Lightly broiled chicken cooked in a savory tomato sauce, with onion and bell peppers
15. **Butter Chicken** (*Lunch Portion 12.99) 15.99
Chicken pieces cooked in heavy whipped cream and crushed tomatoes sauce


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Goat Curry

1. Mild (Mild)
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Chicken Jalfrezi

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LAMB SPECIALTIES



1. **Lamb Curry**..... (*Lunch Portion 14.99) 17.99
Lamb simmered in thick curry sauce
2. **Lamb Do Piazza** (*Lunch Portion 14.99) 17.99
Lamb smothered with tomatoes, onions, green bell peppers and spices
3. **Lamb Korma**..... (*Lunch Portion 14.99) 17.99
Lamb blended with tomato cream sauce, cashews and raisins
4. **Lamb Saag**..... (*Lunch Portion 14.99) 17.99
Lamb cooked with spinach and light tomato sauce
5. **Lamb Vindaloo** (*Lunch Portion 14.99) 17.99
Lamb simmered with potatoes in a tangy hot sauce
6. **Lamb Mushroom** (*Lunch Portion 14.99) 17.99
Lamb cooked with mushrooms in a curry sauce
7. **Lamb Rogan Josh**..... (*Lunch Portion 14.99) 17.99
Lamb cooked in tomato sauce with a touch of yogurt
8. **Lamb Panjabi**..... (*Lunch Portion 14.99) 17.99
Lamb cubes cooked with a mix of vegetables

SHRIMP OR FISH SPECIALTIES



1. **Traditional Curry** (*Lunch Portion 14.99) 17.99
Your choice of shrimp or fish in thick curry sauce
2. **Masala**..... (*Lunch Portion 14.99) 17.99
Your choice of shrimp or fish, skewered, marinated in yogurt and pan fried with rich tomatoes, curry and cream
3. **Saag** (*Lunch Portion 14.99) 17.99
Your choice of shrimp or fish, simmered with spinach in a light tomato cream sauce
4. **Vindaloo**..... (*Lunch Portion 14.99) 17.99
Your choice of shrimp or fish, blended with potatoes in a tangy hot sauce
5. **Bhuna**..... (*Lunch Portion 14.99) 17.99
Your choice of shrimp or fish, smothered with onions, garlic, green bell peppers and tomatoes in curry sauce

DINNER SPECIALTIES

1. **Royal India Special** 22.99
Aloo tikki and pakora, chicken tandoori, lamb curry, dal makhani, mator paneer, served with naan bread and rice
2. **Vegetarian Thali** 21.99
Traditional Indian meal with aloo tikki and pakora, choley, matter panner, dal, naan, raita, rice and dessert
3. **Lamb Choley** 18.99
Chick peas cooked with lamb, served with Bhatura (fried bread) and rice
4. **Lamb & Shrimp Curry** 19.99
Mildly spiced shrimp & lamb in curry sauce served with naan and rice
5. **Chicken Choley** 18.99
Chick peas cooked w/chicken, served with Bhatura (fried bread) and rice
6. **Choley Bhature** 14.99
Chick peas prepared North Indian Style served with two pieces of bhaturas (a deep fried bread)


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Lamb Do Piazza

1. Mild (Mild)
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Massala

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Vegetarian Thali



Royal India Special

