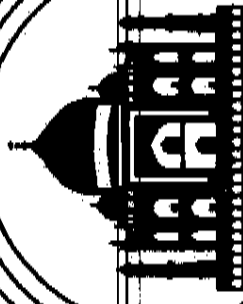


**EXOTIC CUISINE OF INDIA**



**India Palace**

1910 W Hwy 89A, Suite 102  
(Next to Bashas)  
Sedona, AZ 86336  
928-204-2300

**Delbi Palace**

2700 S. Woodlands Village Blvd., Suite 640  
(Walmart Shopping Center)  
Flagstaff, Arizona 86001  
928-556-0019

**Specialist in catering**  
**Original Indian Cuisine**

Open Everyday

Lunch 11 am - 2:30 pm • Dinner 5 pm - 10 pm

~~\$1.00 OFF~~  
Luncheon Buffet  
Mon. - Fri. only

~~15% OFF~~  
Dinner

**EXTRAS**

- RAITA..... 1.95  
Yogurt with bits of cucumbers tomatoes & potatoes with  
sprinkle of spices.
- MIXED, PICKLED VEGETABLES..... 1.50  
Fresh vegetables pickled in delicious sauce.
- PAPADUM..... 1.00  
Two delicious Indian wafers, mildly spiced.
- MANGO CHUTNEY..... 1.50**

**MANGO CHUTNEY**

- Mango in sweet sauce..... 2.95
- SALAD..... 2.95  
Tomatoes Lettuce Carrot, Cucumber and Onions

**BEVERAGES**

- COFFEE..... 1.50
- INDIAN TEA..... 1.50  
Indian tea made with cardamom & fennel seeds, ginger &  
herbs.
- ICED TEA..... 1.50
- MANGO MILKSHAKE..... 2.95
- PUNJABI LASSI..... 2.50  
Homemade yogurt shake sweetened, salted or plain as ordered
- MANGO LASSI..... 2.95  
Sweetened mango yogurt shake
- MILK..... 1.50
- SODA POP..... 1.50  
Regular or Diet
- MINERAL WATER..... 2.50
- MANGO JUICE..... 2.25

**RICE DISHES**

- VEGETABLE BIRYANI..... 8.95  
Aromatic Basmati rice with garden fresh Vegetables cooked  
with nuts,
- herbs, spices & Seasoning.
- SHRIMP BIRYANI..... 11.95  
Aromatic Basmati rice with tender shrimp. Cooked with nuts,  
herbs & spices.

**BASMATI RICE..... 1.95**

- Aromatic Basmati rice with dash of ghee or butter..... 3.95
- PALAU RICE..... 3.95  
Basmati rice flavored with cumin, peas and onions.
- LAMB BIRYANI..... 10.95  
Aromatic Basmati rice with lamb meat cooked in mild spices,  
saffron, nuts and seasonings.

**CHICKEN BIRYANI..... 9.95**

- Aromatic Basmati rice with chicken pieces. Cooked with nuts,  
herbs & spices.
- FISH BIRYANI..... 10.95  
Aromatic Basmati rice with fish pieces. Cooked with nuts,  
herbs & spices.

**TANDOORI BREADS**

- TANDOORI ROTI..... 1.50  
Traditional Indian Style whole wheat bread.
- NAAN..... 1.95  
Popular Indian style leavened bread.
- GARLIC NAAN..... 2.50  
Naan with a touch of garlic.
- KEEMA NAAN..... 3.95  
Naan stuffed with minced lamb.
- KASHMIRI NAAN..... 2.95  
Stuffed with Raisin & Nuts
- POORI..... 2.95  
Deep fried puffed bread made with whole wheat flour.
- PARATHA..... 2.95  
Multi-layered Indian style whole wheat bread.
- ALOO PARATHA..... 2.95  
Paratha stuffed with spiced mashed potato.
- ONION KULCHA..... 2.95  
Naan Stuffed with freshly chopped onions.

**DESSERTS**

- KHEER..... 2.95  
Basmati rice pudding sprinkled with almonds & pistachios,
- GUJAB JAMUN..... 2.50  
Juicy homemade cheese balls made from cream of milk in  
scented light syrup
- KULFI (MANGO OR PISTA)..... 2.95  
Indian style ice cream

*Please specify: Mild, Medium or Spicy at time of ordering*

*Flagstaff*

**LUNCHEON BUFFET**

All You Can Eat (Everyday) - 25 Items to choose from  
No take-outs, not even left overs

Sat. & Sun. Champagne or Soft Drink Included

**\$8.95**

*Sedona \$9.95 no champagne*



## APPETIZERS

VEGETABLE PAKORAS.....	2.95
Six mixed vegetable fritters.	
VEGETABLE SAMOSAS.....	2.95
Two crisp pastries filled with potatoes & peas mildly spiced and deep fried.	
ASSORTED SNACKS.....	5.95
Vegetable Pakoras, Samosa and Chicken Paloma.	
CHICKEN PAKORAS.....	5.95
Deliciously spiced & deep fried chicken.	
ONION BHAI.....	3.95
Sliced onion deep fried with garbanzo flour.	
FISH PAKORA.....	5.95
Deliciously spiced and deep fried fish in butter.	

## SOUPS

VEGETABLE SOUP.....	2.95
Vegetable soup with herbs.	
MULLIGA TALUNY SOUP.....	3.95
Delicious lentil soup with chicken, herbs & mild sauces.	

## TANDOORI

The Tandoori is a special clay oven imported from India which has been used there for hundreds of years. Heated with mesquite charcoal, it's temperature ranges from 360 to 400 degrees.

TANDOORI CHICKEN.....	9.95
Chicken marinated in yogurt and mild spices, cooked in its own juices over hot charcoal, roasted in the Tandoor.	
TANDOORI SHRIMP.....	14.95
Shrimp marinated in mild spices, cooked over charcoal.	
MIXED GRILL.....	14.95
A scrumptious combination of Tandoori Chicken, Chicken Tikka, Sheesh & Lamb Boti Kabob.	
SHEESH KABOB.....	11.95
Minced lamb, marinated in spices and skewered over red hot charcoal, served with mint chutney & onion.	
LAMB BOTI KABOB.....	11.95
Marinated lamb meat in morsel size pieces & onion skewered over red-hot charcoal, served with mint chutney & onion.	
CHICKEN TIKKA.....	10.95
Tandoori roasted boneless chicken breast pieces.	
TANDOORI FISH.....	13.95
Large pieces of fish prepared with Indian spices.	
PANEER TIKKA.....	8.95
Paneer marinated in yogurt and mild spices, cooked in its own juices over hot charcoal, roasted in the Tandoor.	

## COMPLETE DINNERS

VEGETARIAN DINNER.....	13.95
One Papadam, two Vegetable Curries, one Daal Matarani, one Naan, one plate of Basmati Rice, one Raita, one Dessert & Coffee or Tea.	
NON-VEGETARIAN DINNER.....	15.95
One Papadam, one piece of Tandoori Chicken, one Meat Curry, one Vegetable Curry, one Daal Matarani, one plate of Basmati Rice, one Naan, one Raita, one Dessert & Coffee or Tea.	
TANDOORI DINNER.....	16.95
Chicken Tikka, Sheesh Kabob, Tandoori Chicken, Lamb Tikka, one Vegetable Curry, one Naan, Rice & Coffee or Tea.	

## VEGETABLE DISHES

MALIA KOFTA.....	8.95
Fresh grated vegetables cooked in grain flour butter & deep fried. Served in a fresh cream of tomato & onion sauce.	
BENGAN BHARITHA.....	8.95
Eggplant roasted to a delightful pulp, seasoned with gentle herbs & mild spices.	
DAAL MAHARANI.....	7.95
Split lentils cooked to a thick soup with herbs and spices.	
BOMBAY ALOO.....	8.95
Potatoes cooked in cumin seeds & fresh tomatoes in herbod spices.	
ALOO GOBHI.....	8.95
Cariflower with potato.	
GHANA MASALA.....	8.95
Garbanzo beans with ginger in a special spiced cream.	
VEGETABLE KORMA.....	9.95
Mixed vegetables & nuts cooked in a delicately spiced cream.	

## SEAFOOD DISHES

SHRIMP CURRY.....	11.95
Shrimp cooked delicately in a special curry sauce.	
SHRIMP VINDALOO.....	12.95
Shrimp cooked in hot spices in a highly seasoned gravy of potatoes, tomatoes & chili pepper.	
SHRIMP MASALA.....	12.95
Shrimp cooked with ginger in a special tomato & butter gravy.	
SHRIMP KORMA.....	12.95
Cooked with Indian herbs, a touch of butter and cream.	
SHRIMP SAAG.....	12.95
Shrimp fried in butter, cooked with freshly chopped spinach & special sauce.	

## CHICKEN DISHES

CHICKEN CURRY.....	8.95
All entrée selections are presented a la carte in a serving dish. Served mild, medium or hot as ordered.	
Traditional Indian chicken prepared with special spices.	
CHICKEN VINDALOO.....	9.95
Chicken meat cooked in hot spices with a highly seasoned gravy of potatoes, tomatoes & chili pepper.	
CHICKEN TIKKA MASALA.....	10.95
Boneless Tandoori chicken in tomato & butter gravy.	
CHICKEN SAAG.....	9.95
Chicken cooked with freshly chopped spinach.	
CHICKEN KORMA.....	10.95
Chicken pieces cooked in rich spices, almonds & fruits.	
CHICKEN DO PLAZZA.....	9.95
Chicken cooked in onions & tomatoes.	
MURG MAKHANI.....	10.95
Tandoori chicken cooked in butter in a special tomato gravy.	
MADRASI CHICKEN.....	9.95
Boneless chicken cooked with coconut, special spices & curry sauce.	
CHILI CHICKEN.....	10.95
Chicken prepared with green chili, ginger, onions, tomatoes & special Indian Spices.	
MANGO CHICKEN.....	10.95
Chicken cooked with mango & broccoli mildly spiced gravy.	

## LAMB DISHES

LAMB CURRY.....	9.95
Choice lamb meat marinated & cooked with herbs & spices.	
LAMB SAAG.....	10.95
Lamb meat cooked in spinach & a mildly spiced gravy.	
LAMB KORMA.....	11.95
Boneless lamb meat marinated & cooked with yogurt, nuts, delicate herbs & spices.	
LAMB VINDALOO.....	10.95
Lamb meat cooked in hot spices with a lightly seasoned gravy of potatoes, tomatoes & chili pepper.	
LAMB DO PLAZZA.....	10.95
Boneless pieces of lamb meat cooked with drop-potatoes & tomatoes in a mildly spiced gravy.	
LAMB PASANDA NAWABI.....	11.95
Sliced lamb cooked in fresh cream sauce with cultured yogurt.	
KEEMA MATAR.....	9.95
Minced lamb cooked with fresh green peas, tomatoes & mint herbed spices.	
MADRASI LAMB.....	10.95
Boneless lamb, cooked with coconut, special spices & curry sauce.	
CHILI LAMB.....	11.95
Lamb prepared with green chili, ginger, onions, tomatoes & special Indian spices.	