

MINAR  PALACE  
INDIAN CUISINE

"We believe that the joy of eating lies in the art of fine cooking"

**MINAR PALACE INDIAN RESTAURANT**

1304 WALNUT STREET, PHILADELPHIA, PENNSYLVANIA 19107

**215.546.9443 / 215.546.9446**

OPEN MONDAY THRU FRIDAY / 11:30 AM TO 9:00 PM, OPEN SATURDAY / 11:30 AM TO 7:00 PM

MINIMUM **DELIVERY** \$15.00 ( Limited Area )  
WE ACCEPT VISA & MASTERCARD ( Minimum Charges \$15.00 )  
*\*LAST DELIVERY & SEATING ONE HOUR PRIOR TO POSTED CLOSING TIME*

COMMENTS & CONCERNS EMAIL : [MINARPHILLY@GMAIL.COM](mailto:MINARPHILLY@GMAIL.COM)



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**TASTE ROYALTY**

## APPETIZERS

SAMOSA (2 PIECES) Crisp turnover filled with spiced potatoes and peas	2.95
VEGETABLE PAKORA Vegetable fritters prepared with thick chick peas, flour, and spices	3.75
CHICKEN TIKKA Chicken cubes marinated in yogurt & spices	4.95
SEEKH KABAB Finely minced lamb seasoned w/fresh onions, bell peppers & spices	5.25
PAPADUM Crispy lentil wafers flavored with spices	1.95
MINAR SAMPLER Mixture of Samosa, Pakora, Chicken Tikka & Seekh Kabab	8.95

## COLD APPETIZERS

BHEL PURI Puffed rice, onions with chutneys & spices	5.25
CHICKEN CHAT Boneless chicken, onions, tomatoes, chutneys & spices	5.25
PAPRI CHAT Floured chips, chickpeas, potatoes, chutneys, yogurts & spices	5.25
SAMOSAS CHAT Two samosas topped with onions, tomatoes, chickpeas, chutneys, yogurt & spices	5.25
CHANNAS CHAT Chickpeas, potatoes, chutneys, yogurt & spices	5.25

## VEGETARIAN SPECIALITIES

*Served w/Rice, Salad & Raita*

NAVRATAN CURRY Vegetables cooked in delicate spices, tomatoes and onions	6.95
ALU GOBHI MASALA Delicate sauté of cauliflower pieces with potatoes	6.95
ALU MATAR Potatoes and green peas cooked in a mildly spiced sauce	6.95
BRINJAL BARTHA Roasted and mashed eggplant cooked with onions and tomatoes	6.95
KOFTA CURRY Croquettes of fresh vegetables simmered in light creamy sauce	6.95
SAAG ALU Creamed spinach cooked with potatoes	6.95

## DESSERTS

RAS MALAI Homemade cottage cheese sweetened w/condensed milk & garnished with pistachios	2.95
KHEER Rice pudding garnished with pistachios	2.95
MANGO ICE CREAM Mango flavored Indian style ice cream	2.95
PISTA ICE CREAM Pistachio flavored Indian style ice cream	2.95

## BEVERAGES

COFFEE	1.25
INDIAN CHAI Indian tea made with cloves & cardamoms boiled in milk	1.50
MANGO SHAKE A cool, refreshing mango drink blended with milk	2.95
SWEET LASSI A cool, refreshing yogurt drink flavored with rose water	2.95
BOTTLED DRINKS	1.50
CAN SODA	1.00

# DAILY SPECIAL

<b>MONDAY SPECIAL / ALU BAINGAN</b> Morsels of eggplant and potatoes sautéed in mild spices	7.00
<b>TUESDAY SPECIAL / DUM ALU</b> Chunks of potatoes in a thick tomato gravy mildly spiced	7.00
<b>WEDNESDAY SPECIAL / RAJMAAH</b> Kidney beans in a thick tomato gravy medium spiced	7.00
<b>THURSDAY SPECIAL / VEGETABLE JALFRAZI</b> Assorted vegetables in a highly spiced tangy gravy	7.00
<b>FRIDAY SPECIAL / CHILLY CHICKEN</b> Succulent pieces of chicken breast sautéed w/onions & bell peppers in a spicy sauce	7.95

## INDIAN BREADS

ONION PARATHA Whole wheat bread stuffed with chopped onions and Indian spices	3.50
GOBHI PARATHA Whole wheat bread stuffed with shredded cauliflower and Indian spices	3.50
ALU PARATHA Whole wheat bread stuffed with mashed potatoes and Indian spices	3.50
CHICKEN PARATHA Whole wheat bread stuffed with shredded white meat chicken and Indian spices	3.95
KEEMA PARATHA Whole wheat bread stuffed with ground lamb and Indian spices	3.95
PARATHA Whole wheat flatbread	2.50
POORI Wheat bread deep fried to a golden crispy puff	2.00
NAAN Round flatbread made of unleavened white flour	1.95
BHATURA Deep fried bread made of flour	1.95
CHAPATI Round flatbread made from whole wheat flour	1.95

## ACCOMPANIMENTS

HOUSE SALAD (Served with Raita) A bed of fresh lettuce with red cabbage, green cabbage, cucumbers and tomatoes	3.95
MANGO CHUTNEY (Sweet & Sour Mango Relish)	2.50
MANGO PICKLE (Indian style hot mango pickles)	1.50
RICE	3.00
RICE w/Gravy	3.95
RAITA (Cucumber and carrot yogurt)	Sm/Lrg .50/2.50
TAMRIND CHUTNEY	Sm/Lrg 1.00/3.50
MINT CHUTNEY	Sm/Lrg 1.00/3.50

SAAG PANEER Fresh homemade cheese cubes cooked in a creamy spinach sauce	6.95
SHAHI PANEER Homemade cheese cubes cooked w/bell peppers in a tomato based sauce	7.50
DAL TADKA Yellow lentils tempered with onions and garlic	6.95
CHANNA MASALA Chickpeas cooked in mildly spiced gravy	6.95
CHANNA SAAG Chickpeas cooked with spices in a creamy spinach sauce	6.95
CHANNA BHATURA (No Rice included) Chickpeas cooked in spices served with two deep fried Bhatura breads	6.95

## CHICKEN SPECIALITIES

*Served w/Rice, Salad & Raita*

CHICKEN CURRY Savory chicken legs cooked in mildly spiced gravy	7.95
CHICKEN SAAG Boneless chicken cooked in a creamy spinach sauce	7.95
CHICKEN ZALFRAZI Boneless chicken in mildly spiced sauce topped w/onions, tomatoes & bell peppers	7.95
CHICKEN VINDALOO Boneless chicken cooked with morsels of potatoes in a highly spiced sauce	7.95
CHICKEN KORMA Mildly spiced boneless chicken cooked in a yogurt based creamy sauce	7.95
CHICKEN CHICKPEAS Boneless chicken cooked w/chickpeas in a blend of herbs and spices	7.95
CHICKEN MAKHANI Oven roasted, white meat chicken cooked in a tomato based curry sauce	8.95
CHICKEN TIKKA MASALA (CHEF'S SPECIAL) Savory morsels of slow roasted chicken cooked w/fresh bell peppers in a tomato sauce	8.95

## LAMB SPECIALITIES

*Served w/Rice, Salad & Raita*

KEEMA PEAS Ground lamb cooked with fresh green peas in a lightly spiced sauce	8.95
KEEMA VINDALOO Ground lamb cooked with potatoes in a highly spiced sauce	8.95
KABAB CURRY Sliced Seekh Kabab cooked in mildly spiced tomato gravy	8.95

LAMB ROGAN JOSH Boneless cubes of lamb cooked in a mildly spiced curry	8.95
LAMB MASALA Boneless chunks of lamb cooked w/bell peppers in a tomato based sauce	8.95
LAMB KORMA Mildly spiced boneless lamb cooked in a yogurt based cream sauce	8.95
LAMB ZALFRAZI Boneless lamb in mildly spiced sauce topped w/onions, tomatoes & bell peppers	8.95
LAMB BHUNA Morsels of lamb sautéed with fresh bell peppers and tomatoes	8.95
LAMB SAAG Boneless lamb cooked in a creamy spinach sauce	8.95
LAMB VINDALOO Boneless lamb cooked with morsels of potatoes in a highly spiced sauce	8.95
LAMB CHICKPEAS Boneless lamb cooked w/chickpeas in a blend of herbs and spices	8.95

### GOAT SPECIALITIES

*Served w/Rice, Salad & Raita*

GOAT CURRY Bone-in savory portions of goat cooked in mildly spiced gravy	8.95
GOAT SAAG Bone-in portions of goat cooked in a creamy spinach sauce	8.95
GOAT VINDALOO Bone-in portions of goat cooked with morsels of potatoes in a highly spiced sauce	8.95
GOAT KORMA Bone-in pieces of goat cooked in a yogurt based cream sauce mildly spiced	8.95
GOAT MASALA Bone-in chunks of goat cooked w/bell peppers in a tomato based sauce	8.95
GOAT CHICKPEAS Bone-in pieces of goat cooked w/chickpeas in a blend of herbs and spices	8.95

### SHRIMP SPECIALITES

*Served w/Rice, Salad & Raita*

SHRIMP MASALA Portions of shrimp sautéed w/tomatoes and fresh green peppers	11.95
SHRIMP SAAG Portions of shrimp cooked in a creamy spinach sauce	11.95
SHRIMP NIRGISI Portions of shrimp cooked with shredded coconut in a spiced tomato based sauce	11.95

SHRIMP VINDALOO Portions of shrimp cooked with morsels of potatoes in a highly spiced sauce	11.95
SHRIMP CHICKPEAS Portions of shrimp cooked w/chickpeas in a blend of herbs and spices	11.95

### ROYAL TANDOORI CHICKEN

An absolute Minar Palace treat in Mughal style! Half portion of slow roasted chicken marinated in yogurt and spices. Served with fresh gravy on fragrant rice, salad, raita and chutneys.

9.25

### PALACE BIRYANIS

*Served w/Salad & Raita*

VEGETABLE BIRYANI Rice cooked w/fresh garden vegetables, garnished w/almonds & raisins	7.95
CHICKEN BIRYANI Boneless chicken cooked w/rice flavored with almonds & raisins	8.95
LAMB BIRYANI Boneless lamb cooked w/rice flavored with almonds & raisins	8.95
GOAT BIRYANI Bone-in morsels of goat cooked w/rice flavored with almonds & raisins	8.95
KEEMA BIRYANI Ground lamb cooked w/rice garnished w/almonds & raisins	8.95
SHRIMP BIRYANI (HOUSE SPECIALITY) Morsels of savory Shrimp cooked w/rice richly flavored w/almond & raisins	12.95

### MINAR PLATTERS

*Served w/Salad & Raita. Dishes may not be substituted*

VEGETABLE CURRY PLATTER Any two vegetables of the day and Dal, served over rice	7.95
KEEMA CURRY PLATTER Ground lamb and peas w/any vegetable of the day and Dal, served over rice	8.95
CHICKEN CURRY PLATTER Bone-in chicken w/any vegetable of the day and Dal, served over rice	8.95
LAMB CURRY PLATTER Boneless lamb w/any vegetable of the day and Dal, served over rice	8.95
GOAT CURRY PLATTER Bone-in goat w/any vegetable of the day and Dal, served over rice	8.95
CHICKEN TIKKA MASALA PLATTER Chicken Tikka Masala w/any vegetable of the day and Dal, served over rice	8.95