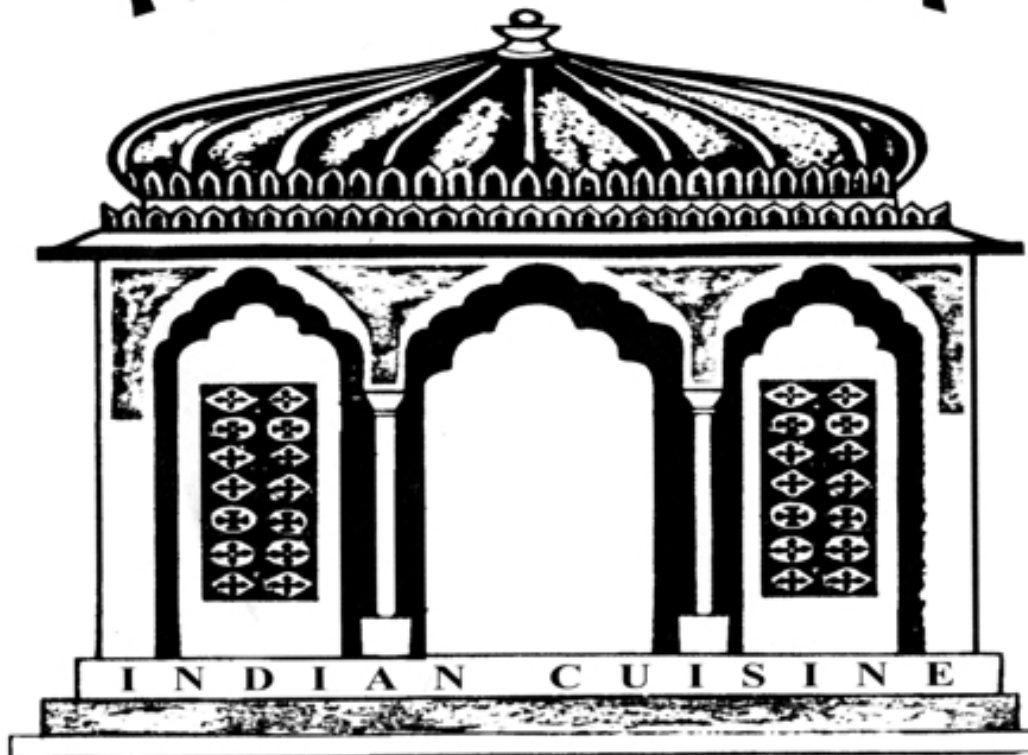


# ROYAL INDIA



2743 Hungary Spring Road • Richmond, VA 23294  
(804) 217-6646 • Fax: (804) 747-0091

*"Halal meat available on request"*

*Full Service Catering*

*We will bring Tandoor to your location*

*For any group or function*

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Here at Royal India, we have aspired to bring to your table a menu that reflects the cosmopolitan culture and culinary specialties of India.

We're committed to providing great food.

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**Hours of Business**  
Tuesday thru Sunday  
- CLOSED MONDAY -

*Lunch*  
11:30 - 2:30

*Brunch Buffet*  
Sat. & Sun.  
12:00 - 3:00

*Dinner*  
5:00 - 10:00

Website: [www.royalindiava.com](http://www.royalindiava.com)

# ROYAL RECOMMENDATIONS

## Royal Feast (for two) \$44.95

Tandoori Chicken, Chicken Tikka, Tandoori Shrimp, Chicken Kabab, Lamb Seekh Kabab, Samosa, Vegetable Curry, Creamed Lentils, Raita, Sweet Mango Chutney, Mixed Pickles, Naan, Rice, Dessert, and Hot Tea or Coffee.

## Clay Oven Grill \$22.95

An assortment of Tandoori special: Tandoori Chicken, Seekh Kabab, Chicken Tikka, Shrimp and Lamb Tikka served with Rice and Lentils

## Non-Vegetarian Thali \$16.95

Meat appetizer, Lamb Rogan Josh, Chicken Korma, Chicken Tikka, Roti/Naan, Rice, Raita, and Dessert.

## Vegetarian Thali \$13.95

Vegetable appetizer, Daal, Saag-Paneer, Malai Kofta, Roti/Naan, Rice, Raita, and Dessert.

## Appetizers

All items served with mint and tamarind chutney

### Non-Vegetarian

#### (A1) Meat Samosa (two pcs) \$4.50

Crispy pastry stuffed with minced lamb and spiced with fresh herbs and seasonings.

#### (A2) Chicken Chaat \$4.95

Cubes of chicken tikka mixed with chopped onions, diced potatoes, tomatoes, lemon, toasted cumin seeds and garnished with cilantro

#### (A3) Chicken Pakora (six pcs) \$4.95

Chicken breast pieces mixed with herbs, battered in chick peas flour and deep-fried to a golden brown.

#### (A4) Fish Pakora (six pcs) \$5.95

Fillets of fish battered in fresh Royal ground spices and herbs and deep fried.

#### (A5) Seekh Kabab (ten pcs) \$8.95

Fine minced lamb, mildly spiced, flavored with onions and cilantro cooked in the tandoor on a skewer.

#### (A6) Chicken 65 \$10.95

A traditional Hyderabadi dish made of boneless chicken cubes deep-fried and sauteed with onions, mustard seeds and ground spices

#### (A7) Royal Platter \$9.95

A delicious combination of meat samosa, chicken pakora, fish pakora, chicken tikka, and seekh kabab.

### Vegetarian

#### (A8) Vegetable Samosa (two pcs) \$3.25

Crispy pastry stuffed with seasoned potatoes and peas.

#### (A9) Aloo Tikki (two pcs) \$2.95

Golden brown patties of potatoes seasoned with herbs and spices.

#### (A10) Palak Kulcha \$2.99

Leavened bread of fine white flour stuffed with spiced spinach and fresh herbs.

#### (A11) Vegetables Pakora (six pcs) \$3.50

Chopped cauliflower, spinach, potatoes, and onions mixed with spices, battered in chick peas flour and deep-fried to a golden brown

#### (A12) Paneer Pakora (six pcs) \$4.95

Cubes of homemade cottage cheese lightly spiced and battered in lentil flour and deep-fried to a golden brown.

#### (A13) Veggie Platter \$7.50

A delicious selection of samosas, tikkis, and pakoras served with mint and tamarind chutney.

#### (A14) Gobhi Manchurian \$8.95

Indo-Chinese style cooked cauliflower florets marinated in cornflower, deep-fried, and then sauteed with onions, ginger, and tomatoes.

## Chaat Specials

#### (A15) Paapri Chaat \$3.95

Crispy flour chips mixed with potatoes, chopped onions, mint, tamarind, yogurt, and garnished with cilantro

#### (A16) Samosa Chaat \$4.50

Mashed samosa mixed with chopped onions, chick peas (garbanzo), tamarind, mint, and yogurt.

## Soups and Salads

#### (S1) Mulligatawny Soup (Chicken) \$2.95

A South Indian delicacy made with lentils, tomatoes, exotic Indian herbs, and chicken.

#### (S4) Naryal Soup \$2.50

Coconut milk soup with herbs and seasoned with coriander.

#### (S2) Tomato Soup \$2.50

Fresh tomatoes blended with Royal herbs and spices.

#### (S5) Kachumber Salad \$3.50

Chopped fresh tomatoes, cucumbers, onions, green peppers, lettuce, and dry masala.

#### (S3) Vegetable Shorba \$2.50

Most popular soup made in India with fresh vegetables, onions, and ginger.

#### (S6) Chicken Salad \$4.95

Skinned, boned, boiled chicken mixed with onions, coriander leaves, lemon, tomatoes, and dry masala, served on a bed of crisp lettuce.

## *Accompaniments*

<p><b>(AC1) Papadum</b> <span style="float: right;"><b>\$1.50</b></span> Mildly spiced crispy lentil wafers.</p> <p><b>(AC2) Raita</b> <span style="float: right;"><b>\$1.95</b></span> Fresh homemade yogurt mixed with ground spices, grated carrots and cucumbers.</p> <p><b>(AC3) Achaar</b> <span style="float: right;"><b>\$2.50</b></span> Spicy mixed vegetables pickle.</p>	<p><b>(AC4) Mango Chutney</b> <span style="float: right;"><b>\$2.50</b></span> Sweet &amp; Sour mango preserve.</p> <p><b>(AC5) Condiment Tray</b> <span style="float: right;"><b>\$5.95</b></span> Mint, tamarind, onion, raita and achaar.</p> <p><b>(AC6) Masala Papadum</b> <span style="float: right;"><b>\$2.50</b></span> Papadum with diced onions and garnished with a blend of spices</p>
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## *Tandoori Breads*

Freshly baked to order from the tandoor (clay oven)

<p><b>(B1) Naan</b> <span style="float: right;"><b>\$1.95</b></span> A popular leavened bread of fine white flour.</p> <p><b>(B2) Tandoori Roti</b> <span style="float: right;"><b>\$2.25</b></span> Unleavened whole wheat bread bakes in the tandoor.</p> <p><b>(B3) Tandoori Lacha Paratha</b> <span style="float: right;"><b>\$2.99</b></span> Multi-layered whole wheat bread lightly buttered.</p> <p><b>(B4) Royal Naan</b> <span style="float: right;"><b>\$3.50</b></span> White flour bread stuffed with chopped chicken, onions, and spices.</p> <p><b>(B5) Garlic Naan</b> <span style="float: right;"><b>\$2.50</b></span> Leavened white flour bread with garlic and cilantro.</p> <p><b>(B6) Kheema Naan</b> <span style="float: right;"><b>\$3.50</b></span> A house special, white flour bread with a filling of minced lamb.</p> <p><b>(B7) Aloo Naan</b> <span style="float: right;"><b>\$2.99</b></span> White flour bread stuffed with mildly spice potatoes and green peas.</p> <p><b>(B8) Kabli Naan</b> <span style="float: right;"><b>\$2.99</b></span> A popular white flour leavened bread stuffed with coconut, almonds, and raisins.</p>	<p><b>(B9) Onion Kulcha</b> <span style="float: right;"><b>\$2.99</b></span> White flour bread stuffed with chopped onions and herbs.</p> <p><b>(B10) Paneer Kulcha</b> <span style="float: right;"><b>\$3.50</b></span> A fluffy, delicate white flour bread filled with chopped onions, grated home-made cheese, and fresh herbs</p> <p><b>(B11) Poori</b> <span style="float: right;"><b>\$2.99</b></span> Crispy, puffy, deep-fried whole wheat bread (two pieces)</p> <p><b>(B12) Aloo Paratha</b> <span style="float: right;"><b>\$2.99</b></span> Whole wheat bread, stuffed with potatoes and lightly pan fried with butter.</p> <p><b>(B13) Plain Paratha</b> <span style="float: right;"><b>\$2.99</b></span> Whole wheat bread, lightly pan fried with butter.</p> <p><b>(B14) Gobi Paratha</b> <span style="float: right;"><b>\$3.50</b></span> Whole wheat bread, stuffed with freshly chopped cauliflower and lightly pan fried with butter.</p> <p><b>(B15) Royal Bread Basket</b> <span style="float: right;"><b>\$9.99</b></span> An assortment of Naan, Poori, Garlic Naan, Aloo Naan, and Roti.</p> <p><b>(B16) Garlic Chili Naan</b> <span style="float: right;"><b>\$3.50</b></span> Leavened bread stuffed with garlic, chili, and topped with cilantro.</p>
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## *Kabab Corner (Tandoori Specialties)*

### **Specialty of the House**

Meats, Poultry and Seafood marinated overnight and grilled on skewers in our traditional clay oven (tandoor), served on a sizzler.

All items served with rice and lentils

<p><b>(T1) Tandoori Chicken (leg quarters)</b> <span style="float: right;"><b>\$16.99</b></span> Tender spring chicken marinated in yogurt, garlic, ginger, and a combination of our royal tandoori spices Full Chicken Half Chicken</p> <p><b>(T2) Chicken Tikka</b> <span style="float: right;"><b>\$13.99</b></span> Boneless chicken marinated in garlic, ginger, cardamom, and the chef's special spice mix.</p> <p><b>(T3) Chicken Malai Kabab</b> <span style="float: right;"><b>\$13.99</b></span> A boneless chicken marinated in yogurt, garlic, qinqr, and a special royal spice mix.</p> <p><b>(T4) Pasanda Kabab</b> <span style="float: right;"><b>\$15.99</b></span> Boneless lamb steaks marinated in a special Royal Tandoori sauce.</p>	<p><b>(T5) Boti Kabab</b> <span style="float: right;"><b>\$15.99</b></span> Succulent chunks of lamb marinated in garlic, ginger, cardamom, and a special Royal Spice mix.</p> <p><b>(T6) Seekh Kabab</b> <span style="float: right;"><b>\$15.99</b></span> Fine mince lamb, mildly spiced, and flavored with coriander and ground qinqr</p> <p><b>(T7) Tandoori Shrimp</b> <span style="float: right;"><b>\$17.99</b></span> Jumbo shrimp marinated in yogurt, garlic, ginger, exotic spices, and our special Tandoor sauce.</p> <p><b>(T8) Tandoori Fish Kabab</b> <span style="float: right;"><b>\$16.99</b></span> Boneless fish marinated in garlic, ginger, cardamom, and the chef's special herbs.</p> <p><b>(T9) Chicken/Seekh Kabab Roll (two pcs)</b> <span style="float: right;"><b>\$11.99</b></span> Boneless chicken or lamb cooked in clay oven and wrapped in fresh baked naan with onions, lettuce, tomatoes, and chutney.</p>
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## Curry Cuisine

Curry (an Indian word for sauce) describes a stew. Each curry contains a different combination of spices and herbs that tends to its unique flavor.

Every Curry dish is prepared according to a level of "hotness" and "spiciness" as preferred by our customers.

All Halal meat.

### Vegetarian Specialties ( served with rice )

<b>(V1) Vegetable Jalfrezi</b> Garden fresh vegetables sauteed with an exotic array of spices.	<b>\$11.99</b>	<b>(V12) Paneer Masala</b> Fresh homemade cubes of cottage cheese lightly fried and cooked with mild spices with onions and bell peppers.	<b>\$13.99</b>
<b>(V2) Eggplant Bharta</b> Eggplant baked to tenderness, cooked with onions, tomatoes, and garnished with cilantro.	<b>\$11.99</b>	<b>(V13) Paneer Jalfrezi</b> Fresh homemade cubes of cottage cheese cooked in fresh ground spices and sauteed with garden fresh vegetables	<b>\$13.99</b>
<b>(V3) Aloo Gobhi Masala</b> Cauliflower and potatoes cooked with onions, tomatoes, and spices.	<b>\$11.99</b>	<b>(V14) Chilli Paneer</b> Fresh homemade cubes of cottage cheese sauteed with jalapenos, onions, minced ginger, tomato sauce, and soy sauce.	<b>\$13.99</b>
<b>(V4) Aloo Saag</b> Potatoes simmered in fresh cut spinach and flavored with ginger, garlic, and spices.	<b>\$10.99</b>	<b>(V15) Saag Paneer</b> Fresh homemade cubes of cheese lightly fried and cooked in a spinach and cream sauce.	<b>\$13.99</b>
<b>(V5) Aloo Punjabi</b> Boiled potatoes cooked with tomatoes, onions, ginger, garlic, and sauce	<b>\$10.99</b>	<b>(V16) Muttar Paneer</b> Fresh homemade cubes of cottage cheese lightly fried and cooked with green peas in an onion and tomato sauce	<b>\$13.99</b>
<b>(V6) Aloo Muttar</b> Potatoes with green peas cooked in fresh ground spices.	<b>\$10.99</b>	<b>(V17) Paneer Bhurji</b> Fresh homemade cottage cheese shredded and cooked with onions, tomatoes, ginger, garlic, and spices.	<b>\$13.99</b>
<b>(V7) Mushroom Bhaaji</b> Fresh cut mushrooms sauteed with onions, potatoes, green peas, tomatoes, and ground spices.	<b>\$11.99</b>	<b>(V18) Paneer Makhani</b> Fresh homemade cubes of cheese cooked in a delicate tomato sauce.	<b>\$13.99</b>
<b>(V8) Channa Masala</b> Chick peas (garbanzo) cooked with onions, ginger, garlic, tomatoes and spices.	<b>\$10.99</b>	<b>(V19) Shahi Paneer</b> Fresh homemade cottage cheese cubes and shreds, sauteed with onions and enriched with a nut and cream sauce. garnished with cilantro.	<b>\$13.99</b>
<b>(V9) Channa Saag</b> Chick peas (garbanzo) cooked with spinach and exotic seasoning.	<b>\$10.99</b>	<b>(V20) Kadhai Paneer</b> Fresh homemade cottage cheese cubes cooked with chopped onions, tomatoes, garlic, ginger, and spices and garnished with fresh cilantro.	<b>\$13.99</b>
<b>(V10) Bhindi Masala</b> Fresh cut okra sauteed with onions, tomatoes, and fresh herbs.	<b>\$10.99</b>	<b>(V21) Malai Kofta Curry</b> Fresh homemade cheese and vegetable croquettes simmered in a mild creamy sauce.	<b>\$12.99</b>
<b>(V11) Navratan Korma</b> Assorted vegetables cooked with tomatoes in a creamy sauce.	<b>\$11.99</b>	<b>(V22) Daal Makhani</b> Creamed lentils with aromatic spices.	<b>\$11.99</b>

### Chicken Specialties ( served with rice )

<b>(C1) Royal Chicken Bhunna</b> Tender pieces of boneless chicken sauteed with tomatoes, bell peppers, onions, ginger, and sauce.	<b>\$13.99</b>	<b>(C8) Chicken Curry</b> A traditional dish prepared in a spicy curry sauce of ground onions, garlic, ginger, tomatoes, and fresh seasonings.	<b>\$13.99</b>
<b>(C2) Chicken Tikka Masala</b> Boneless chunks of chicken tikka, grilled in the tandoor and then cooked in a tomato and cream sauce with fresh ground spices.	<b>\$14.99</b>	<b>(C9) Chicken Shahi Korma</b> A true to home milder preparation of chicken simmered in a traditional curry and enriched with a nut cream sauce, garnished with aromatic spices.	<b>\$14.99</b>
<b>(C3) Chicken Vindaloo</b> Boneless chicken and potato prepared in a spicy, tangy sauce and garnished with ginger and coriander.	<b>\$13.99</b>	<b>(C10) Chicken Makhani</b> Boneless Tandoori Chicken cooked in yogurt and tomato cream sauce.	<b>\$14.99</b>

<b>(C4) Chicken Jalfrezi</b>	<b>\$13.99</b>	<b>(C11) Chicken Madras</b>	<b>\$13.99</b>
Filletts of chicken marinated with fresh ground spices and sauteed with garden fresh vegetables.		A traditional South Indian dish with tender pieces of chicken cooked with coconut, ginger, garlic, and fresh ground spices	
<b>(C5) Chicken Saag</b>	<b>\$13.99</b>	<b>(C12) Chilli Chicken</b>	<b>\$13.99</b>
Tender pieces of chicken cooked in a subtly flavored spinach and cream sauce.		Strips of chicken sauteed with green pepper, onions, minced ginger, tomato sauce and fresh herbs.	
<b>(C6) Keema Muttar</b>	<b>\$14.99</b>	<b>(C13) Chicken Patia</b>	<b>\$13.99</b>
Ground minced chicken cooked with green peas, potatoes, onions, ginger and garnished with fresh cilantro		Succulent pieces of chicken cooked with sweet mango curry sauce.	
<b>(C7) Kadhai Chicken</b>	<b>\$13.99</b>	<b>(C14) Chicken Methi</b>	<b>\$13.99</b>
Boneless chicken cooked with chopped onions, tomatoes, garlic, ginger, spices, and garnished with fresh cilantro		Diced boneless chicken cooked in an aromatic fenugreek and winter spice sauce.	
<b>(C15) Chicken Tikka Saag</b>	<b>\$14.99</b>		
Boneless Chicken marinated in ground spices and cooked in the clay oven, then cooked in a subtly flavored spinach and cream sauce.			

### *Goat/Lamb Specialties ( served with rice )*

<b>(L1) Lamb Saag</b>	<b>\$15.99</b>	<b>(L6) Gosht Patiala</b>	<b>\$15.99</b>
Tender cubes of boneless meat cooked in a subtly flavored spinach and cream sauce.		Succulent chunks of lamb cooked in a deep pan with ginger, garlic, onions, tomatoes, bell peppers, and exotic spices.	
<b>(L2) Lamb Roganjosh</b>	<b>\$15.99</b>	<b>(L7) Lamb Tikka Masala</b>	<b>\$15.99</b>
A specialty from Kashmir, boneless meat cooked in yogurt and a blend of fragrant spices.		Lamb marinated in yogurt, roasted in the clay oven, and then cooked in a tomato and cream sauce with fresh herbs and spices	
<b>(L3) Lamb Shahi Korma</b>	<b>\$15.99</b>	<b>(L8) Kheema Muttar</b>	<b>\$15.99</b>
A true to home milder preparation of lamb simmered in a traditional curry and enriched with a nut cream sauce, garnished with cilantro.		Minced lamb cooked with green peas, onions, ginger, and flavored with fresh cilantro.	
<b>(L4) Lamb Do Piazza</b>	<b>\$14.99</b>	<b>(L9) Achaari Gosht</b>	<b>\$15.99</b>
Tender cubes of meat cooked with onions, coriander and spices.		Succulent chunks of lamb cooked with hot pickle sauce and fresh herbs and spices.	
<b>(L5) Lamb Vindaloo</b>	<b>\$15.99</b>	<b>(L10) Lamb Kadhai Gosht</b>	<b>\$15.99</b>
Boneless meat and potato prepared in a spicy, tangy sauce and garnished with ginger and coriander.		Tender cubes of lamb cooked with chopped onions, tomatoes, garlic, ginger, and ground spices.	

### *Seafood Specialties ( served with rice )*

<b>(SF1) Shrimp Masala</b>	<b>\$17.99</b>	<b>(SF5) Fish Vindaloo</b>	<b>\$16.99</b>
Jumbo shrimp simmered in garlic, ginger, and tomato cream sauce.		Tender fillets of fish prepared in a spicy, tangy sauce, and garnished with aonjhar and cilantro.	
<b>(SF2) Shrimp Vindaloo</b>	<b>\$17.99</b>	<b>(SF6) Machli Masala</b>	<b>\$16.99</b>
A classic Indian prepared in a spicy, tangy sauce and garnished with cilantro.		A famous fish curry of India, made with freshly ground herbs, and cooked in an array of skillfully blended spices and coconut.	
<b>(SF3) Shrimp Bhunna</b>	<b>\$17.99</b>	<b>(SF7) Fish Korma</b>	<b>\$16.99</b>
Succulent shrimp cooked with onions, bell peppers, tomatoes, ginger, and garnished with cilantro.		Tender fillets of fish simmered in a delicate aromatic sauce containing cumin, coriander, onions, aonjhar, garlic, and almonds.	
<b>(SF4) Shrimp Saag</b>	<b>\$17.99</b>	<b>(SF8) Shrimp Shahi Korma</b>	<b>\$17.99</b>
Jumbo shrimp cooked in a subtly flavored spinach and cream sauce.		Jumbo shrimp simmered in a traditional curry enriched with a nuts and cream sauce, and garnished with cilantro.	

## *Biryani Corner (Rice Specialties)*

<b>(R1) Vegetable Biryani</b> Aromatic Basmati rice flavored with saffron and cooked with vegetables in a delicate blend of exotic herbs and spices. Served with raita.	<b>\$12.99</b>	<b>(R4) Lamb Mumtaz Biryani</b> Aromatic Basmati rice flavored with saffron and cooked with lamb in a delicate blend of exotic herbs and spices. Served with raita.	<b>\$15.99</b>
<b>(R2) Chicken Biryani</b> Aromatic Basmati rice flavored with saffron and cooked with boneless chicken in a delicate blend of exotic herbs and spices. Served with raita.	<b>\$14.99</b>	<b>(R5) Shrimp Biryani</b> Aromatic Basmati rice flavored with saffron and cooked with shrimp in a delicate blend of exotic herbs and spices. Served with raita.	<b>\$17.99</b>
<b>(R3) Chicken Kashmiri Pulao</b> Aromatic Basmati rice prepared with boneless tender chicken and fresh fruits, Kashmiri style. Served with raita.	<b>\$14.99</b>	<b>(R6) Royal House Biryani</b> Aromatic Basmati rice flavored with saffron and cooked with chicken, lamb, and shrimp in a delicate blend of exotic herbs and spices. Served with raita.	<b>\$18.99</b>

## *Dessert Delicacies*

<b>(D1) Gulab Jamun</b> Dried milk balls served in rose flavored syrup.	<b>\$2.99</b>	<b>(D4) Ras Malai</b> A popular North Indian dessert of cottage cheese patties served with reduced milk and pistachio.	<b>\$3.99</b>
<b>(D2) Mango/Pistachio Kulfi</b> Homemade traditional ice cream made with mango or pistachio flavors.	<b>\$3.99</b>	<b>(D5) Kheer</b> Rice pudding made with fresh milk and Basmati rice flavored with saffron.	<b>\$2.99</b>
<b>(D3) Gaajar ka Halwa</b> Shredded carrot pudding cooked in milk with almonds, raisins and flavored with saffron.	<b>\$2.99</b>		

## *Beverages*

<b>(D1) Mango Lassi</b>	<b>\$3.99</b>	<b>(D7) Juice (mango)</b>	<b>\$2.50</b>
<b>(D2) Strawberry Lassi</b>	<b>\$3.99</b>	<b>(D8) Indian Chai</b>	<b>\$2.50</b>
<b>(D3) Sweet Lassi</b>	<b>\$2.99</b>	<b>(D9) Soft drinks (free refills)</b>	<b>\$2.25</b>
<b>(D4) Salty Lassi</b>	<b>\$2.99</b>	<b>(D10) Cold Coffee</b>	<b>\$2.99</b>
<b>(D5) Strawberry Shake</b>	<b>\$3.99</b>	<b>(D11) Tea/Coffee</b>	<b>\$1.50</b>
<b>(D6) Mango Shake</b>	<b>\$3.99</b>		