

# PAL'S INDIAN CUISINE

Open Daily from 11am-2.30pm & 4.30-10 pm • 2923 28th Street se, Kentwood, Michigan  
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*Authentic Indian Cuisine At affordable price*

## VEG STARTERS

**Mixed Veggie Pakoras | 2.99** *Medium*

*Spice flavored deep fried onion fritters*

**Samosa | 2.99** *Medium*

*Homemade pastry puffs filled with spicy potatoes and peas*

**House Salad | 1.99** *Medium*

*Bowl of fresh mixed greens*

**Papadam's | 1.99** *Medium*

*Deep fried lentil wafers with chutneys*

**Aaloo Tikki | 2.99**

*Spiced potato patties with different sauce*

**Masala Wada | 2.99** *Medium*

**French Fries | 2.99**

**Cheese Sticks | 5.99**

**Cheese Bread | 2.99**

**Onion Rings | 2.99**

**Gobi-de-Pakorras | 2.99**

*Cauliflower pakoras*

## NON VEG STARTERS

**Chicken Samosas | 3.99**

*Homemade pastry puff with Indian style cooked chicken and spices*

**Chicken Nuggets | 3.99**

**Chicken Wings | 3.99**

## WHITE BREAD (NAAN)

**Plain White Bread | 1.59**

**Topped with Onion | 1.95**

**Garlic | 1.95**

**Masala Kulcha | 2.95**

*A unique mix of chilies and spices*

**Aaloo Kulcha (Potato) | 2.95**

**Saag Kulcha (Spinach) | 2.95**

**Whole Wheat Bread (ROTI) | 1.59**

**with Garlic | 1.95**

**with Onion | 1.95**

**Paratha | 1.95**

*Butter layered wheat bread*

**Masala roti | 1.95**

*Chilies, onion, coriander and whole spice*

**Laccha Paratha | 1.95**

*Soft whole wheat flour cooked in butter*

## VEGETABLE DISHES

All vegetable delicacies served with steamed rice

**Kadhi Pakora** | 9.99 Mild to medium

A folk dish of Punjab, vegetable dumplings in yogurt sauce

**Masala Chana** | 10.99 Medium

Garbanzo cooked in delicious medium spiced sauce with Onions and green pepper

**Mattar Paneer** | 10.99 Medium to hot

Paneer (fresh Indian Cheese) and creamed tomato sauce with a touch of methi-fenugreek

**Pachranga Subzi** | 10.99 Medium to hot

Five fresh garden vegetables in North Indian sauce

**Malai Kofta** | 10.99 Mild to medium

Spiced potato patties in a creamy tomato curry

**Shahi Vegetable Korma** | 10.99 Mild to medium

An aromatic cashew-flavored dish mixed with a variety of fresh garden vegetables

**Aloo Gobhi** | 10.99 Medium to hot

A delicious dish combining cauliflower and potatoes in a medium spiced sauce

**Daal Masala** | 9.99 Medium to hot

Vegetables and lentils together with onion and bell peppers

**Palak Paneer** | 10.99 Mild to medium

Homemade fresh Indian cheese and spinach

**Gobi Dilpasand** | 10.99 Mild to medium

Creamed tomato and onion sauced cauliflower and potatoes.

**Baingan Bartha** | 10.99 Mild to medium

Tint of cream stuffed egg plant with Indian spices contains cashews

**Paneer Masala** | 10.99 Medium

Indian cheese with a blend of Indian spices

**Shahi Paneer** | 10.99 Medium

Indian cheese, creamed tomato, and ground cashew

**Khumb Mattar** | 10.99 Medium

Mushroom and peas in tomato sauce with honey

**Vegetable Jalfrezi** | 10.99 Medium to hot

Fresh vegetable, tomato sauce, honey and cream

**Vegetable Biryani** | 11.99 Medium to hot

Basmati rice flavored with Indian spices

## CHICKEN DISHES

All chicken delicacies served with steamed rice

**Chicken Curry** | 11.99 Medium to Hot

Seasoned breast chunks cooked in a delicious North Indian style sauce

**Masala Tikka** | 11.99 Medium to Hot

Chicken pieces cooked in a traditional Punjabi masala with onions and green peppers

**Vindaloo** | 11.99 Hot

A hot, spicy chicken dish from Southern India

**Shahi Chicken Korma** | 11.99

An aromatic chicken dish flavored with cashew

**Butter Chicken** | 11.99 Mild

Chief selected herbs, charbroiled chicken in a smooth creamy tomato sauce

**Methi Chicken** | 11.99 Medium to Hot

A tangy, creamed tomato sauce with a touch of methi-fenugreek

**Saag-e-Murg** | 11.99 Medium to Hot

A delicious blend of tomatoes and spinach lightly creamed and buttered

**Chicken Jalfrezi** | 11.99 Medium

Fresh tomatoes, honey, cream and Indian spices

**Chicken Biryani** | 12.99 Medium to Hot

Basmati rice flavored Indian spices

**Kashmiri Korma** | 10.99 Medium

Cream based tomato sauce, sweet onion and cashews.

## TANDOORI DISHES

*Skewered meats and seafood cooked in clay ovens and served on a bed of sizzling vegetables and rice. Best presented as a banquet style meal for two people sharing different dishes*

**Tandoori Murg | 11.99** *Mild to medium*  
*A roasted half spring chicken marinated in yogurt, garlic, ginger and fresh ground spices*

**Murg Tikka | 11.99** *Hot*  
*Tender pieces of chicken marinated in a spicy masala and broiled in our clay ovens (contains peanuts)*

**Murg Malai Tikka | 11.99** *Mild to medium*  
*Boneless pieces of chicken soaked in a delicate marinade flavored with almonds and cardamon*

**Seekh Kabab | 11.99** *Medium*  
*Finely minced chicken with chef's own combination on herbs and spices skewered and roasted over glowing charcoal*

**Salmon Tandoori | 12.99** *Medium*  
*Paste of ginger, garlic and Indian spices*

**Shrimp Tandoori | 12.99** *Medium*  
*Paste of ginger, garlic, yogurt and Indian spices*

## **SEA FOOD**

*All shrimp dishes served with steamed rice*

**Vindaloo Prawn | 13.99** *Medium to Hot*  
*A hot and spicy shrimp dish from Southern India.*

**Masala Prawn | 13.99** *Medium to Hot*  
*Shrimp cooked in a traditional Punjabi masala.*

**Prawn Curry | 13.99** *Medium to Hot*  
*A creamed tomato sauce with a touch of methi-fenugreek.*

**Shrimp Biryani | 14.99** *Medium to Hot*  
*Basmati rice, flavored with Indian spices*

## **LAMB**

*All lamb delicacies served with steamed rice*

**Lamb Vindaloo | 13.99** *Hot*  
*South Indian style dish, spicy hot and mouth watering*

**Shahi Lamb Korma | 13.99** *Medium -Hot*  
*A vintage recipe from Hyderabad cooked with a unique combination fresh and rare flavoring spices*

**Lamb Curry | 13.99** *Medium to Hot*  
*Lamb cooked in a unique combination of Kashmiri spices*

**Saag-e-lamb | 13.99** *Medium to Hot*  
*Spinach and lamb cooked in North Indian sauce*

**Lamb Biryani | 14.99** *Medium*  
*Basmati rice, flavored with Indian spices*

## **DESSERTS & SIDES**

**Kesar Kulfi / Mango Kulfi | 2.49**  
*Homemade Indian ice cream with saffron/ mango pulp*

**Gajar ka halwa | 2.49**  
*Fresh carrots, sugar and milk, raisins and cashews*

**Gulab Jamun | 2.49**  
*Milk powder dumplings and sugar syrup*

**Kheer | 2.29**  
*A pudding containing milk, rice, almonds and raisins*

**Raita | 1.29**  
*Our cooling yogurt sauce with fresh tomatoes, onions, cucumbers and Indian spices*

**Chutneys, Steamed Rice, Extra Rice | 0.99**

## **BEVERAGES**

**Traditional Indian/ Mango Lassi | 2.49**  
*Delightful yogurt based beverage in mango flavor*

**Indian Masala Chai | 1.49**  
*Traditional Indian tea with different spices*

**Punjabi Chai | 1.99**  
*Blend of water, milk, sugar and Indian spices*

**Coffee or Soda | 1.59**  
**Soda Refills | .79**

## ***LUNCH BUFFET***

*Come in to try out a range of delicacies of Indian food on our lunch buffet, from Sunday to Friday, between 11am-2.30pm. What's more . . . . We have different items every day.*

*We do carryout orders on regular menu items and also for different occasions like birthday parties, get together and any other occasion. You can also use our space for these occasions and for business meetings.*

*Some of our mouth watery and tantalizing dishes*



*The Veggie Pakoras and Samosas*



*Murg Tikka*



*Tandoori Murg*