



PATIALA

INDIAN GRILL

NEW YORK

PATIALA CURRY HOUSE

British, Nizam Style

Our curries are inspired by increasingly popular dishes in England, where they have become more and more of a staple. “Curry” is a term that was previously nonexistent in the Indian culinary landscape and was traditionally used by the British in Colonial India to mean anything with “spicy gravy.” Our selection of curries below showcase that unique Anglo-Indian flavor.

We also intend to introduce traditional dishes in Hyderabadi cuisine to our beloved customers using our unique insight and vast knowledge, including Mutton marag, Hyderabadi biryani and kebabs.

Mutton marag is a rich soup recipe made with tender mutton attached to the bone, a dish that has been popular in Hyderabad for years. Additionally, biryani and kebabs are believed to have originated in the kitchens of the Nizam, rulers of the historic Hyderabad state, as a blend of Mughlai cuisine.



PROUD TO SERVE YOU

WE ARE SPECIALIZED IN VEGAN
(INCLUDING BREAD AND PARATHAS)

★★★

"GLUTEN FREE MEALS"

"WHITE MEAT OR DARK MEAT"

"BUTTER | GHEE | OIL | MARGARINE"

MILD | MEDIUM SPICY | EXTRA SPICY

★★★

WE STRICTLY FOLLOW OUR CUSTOMER'S
DIETRY RESTRICTIONS & FOOD ALLERGIES.

PLEASE SPECIFY IN ADVANCE TO WAITER

APPETIZERS

SAMOSA ✨

Vegan | Spiced Potatoes | Filling

8.95

ONION BHAJIA ✨

Vegan | Crispy Onion Fritters

10.95

PANEER PAKORA

Paneer Cheese Fritters

13.95

KURKURI BHINDI ✨

Vegan | Crispy Okra | Onions | Lime Chaat Masala

13.95

CHILLI PANEER 🍴

Tangy Paneer | Onion | Bell Pepper | Scallion

14.95

LASONI GOBI ✨

Vegan | Tangy Cauliflower | Onion | Bell Pepper | Scallion

13.95

PANEER 65

Cubes of Panner
a Modern Day Classic in India

14.95

CHILLI TOFU 🍴

Tangy Tofu | Onion | Bell Pepper | Scallion

12.95

GOBI 65

Florets Of Cauliflower | Marinated | Fried

13.95

CHICKEN 65

Cubes Of Boneless Chicken | A Modern Day Classic In India

15.95

CHILLI CHICKEN 🍴

Tangy Chicken | Onion | Bell Pepper

15.95

LAMB PEPPER FRY 🍴

Lamb Mutton Marinated w. Black Pepper
Ginger Garlic Paste | Curry Leaves

18.95

PATIALA CHAAT

(POPULAR STREET CART FOODS)

BHEL PURI ✨

Vegan | Puffed Rice | Savory Morsels
Chutnies | **Peanut**

10.95

PANI PURI (COLD)

Potato Chickpea Filling | Tamarind Water

10.95

SAMOSA CHAAT

Crushed Samosa | Spiced Chickpeas
Yogurt | Chutnies

10.95

DELHI KI PAPDI CHAAT

(Cold) Crunchy Savouries
Potato | Chickpeas | Yogurt | Chutnies

10.95

ALOO TIKKI CHAAT

Potato patties | Chickpeas | Yogurt | Chutnies

10.95

PALAK PATTI CHAAT

Crispy Battered Spinach Leaves | Smooth Yogurt
Chutnies | Home Spices

10.95

SOUP

MULIGATAWNY SOUP

Lentil Coconut Soup | with Rice

8.95

MUTTON MARAG

Marag soup made with **Cashew nut** sauce
tender | goat meat with bone | Patiala Signature

12.95

HOUSE OF BARBEQUE

CHARCOAL GRILL

MURGH SEEKH KEBAB

Five Spice Minced Chicken, Grilled

18.95

LAMB SEEKH KEBAB

Five Spice Minced Lamb, Grilled

19.95

MURGH TANDOORI

The Original Tandoor Grilled

Chicken (Bone in), Patiala Signature

20.95

MURGH MALAI KEBAB

Cardamom Cream Chicken Breast | Cheese | Marinade Grilled

19.95

PATIALA MURGH TIKKA

Grilled, Black Pepper | Pomegranate Marinade Chicken

19.95

CHICKEN TIKKA

Chicken Thigh | Red Marinade | Grilled

19.95

AJWAINI MACCHI TIKKA

Mustard Carom Flavoured Tilapia Fish | Grilled

21.95

ANARI MACCHI TIKKA

Pomegranate | Yogurt Marinated Tilapia Fish | Black Pepper | Grilled

21.95

TANDOORI JHINGA

Curry Leaves Tempered | Grilled Prawns

22.95

PANEER TAASH KEBAB

Ricotta | Peppers | Herb | Cottage Cheese Grilled

17.95

PATIALA MUSHROOM KEBAB

Stuffing Cottage Cheese | Spinach | Grilled

17.95

VEGAN

SUBZ PANCHMAEL

*Cauliflower | Potato | Beans | Carrot
Onion | Tomato Masala*

17.95

ACHARI ALOO

Pickled Baby Potatoes | Onion Masala

17.95

BAIGAN PATIALA

Stir Steamed Eggplant | Onion | Ginger Masala

17.95

BAIGAN KA BHARTA

Tandoor Smoked Eggplant | Onion | Ginger Masala

17.95

CHANA MASALA

Chickpeas | Tangy Tomato Gravy

16.95

ALOO GOBI

Cauliflower | Baby Potatoes | Hearty Tomato Sauce

17.95

ALOO SAAG

Spiced Potatoes | Pureed Spinach

17.95

ALOO MATTAR

Spiced Potato | Green Peas | Ginger

17.95

TOFU CHETINAD

Mix Vegetable | Tofu | Fresh Coconut | Black Pepper

17.95

ZEERA ALOO

Pan Sauteed Potato | Cumin Seed | Black Pepper

17.95

BHUNI GOBI MATTAR

Cauliflower | Green Peas | Ginger

17.95

BHINDI MASALA

Wok Tossed Okra | Onion | Bell Pepper

17.95

DAAL TADKA

Yellow Lentils | Cumin Tempering

16.95

RAJMA

Curried Kidney Beans | Garden Herbs

16.95

SABZI SAAG

Spinach | Vegetables | Garden Herbs

17.95

TOFU SAAG

Spinach | Tofu | Garden Herbs

16.95

CHANA SAAG

Spinach | Chickpeas | Garden Herbs

16.95

KADAHI TOFU

Tofu | Bell Pepper | Onion Gravy

17.95

LANGER WALI DAAL

*Five Different Daal Preparation with Ginger Garlic
Home Made Spices*

17.95

VEGETARIAN

SAAG PANEER

Cream Spinach | Cheese | Garden Herbs

19.95

BROCCOLI KORMA

Slow Cooked Broccoli | Saffron Cream

| *Cashew Nuts*

19.95

PANEER MAKHANI

Cottage Cheese

| *Traditional Tomato Gravy*

19.95

MALAI KOFTA

Croquettes | Creamy Onion Tomato Gravy

| *Cashew Nuts*

19.95

MATTAR PANEER

Paneer Cheese | Green Peas

| *Tangy Tomato Gravy*

19.95

DAAL MAKHANI

Black Lentils

| *Home Churned Butter*

18.95

TOFU MAKHANI

Tofu Traditional Tomato Gravy

18.95

SARSON KA SAAG

Spinach | Mustard Greens | Ghee

| *Green Chillies*

18.95

VEGETABLE TIKKA MASALA

Assorted Vegetable Tikka Cooked | Original Creamy |

Makhani Gravy

19.95

PANEER BHURJI

Creamy Grated Cheese | Onions | Bell Pepper

18.95

PUNJABI KADHI

Tangy Yogurt Preparation

| *Onion Fritters*

17.95

NAVARATAN CHETTINAD 🍴

Vegetable | Paneer Cheese

| *Coconut Pepper Souce*

19.95

KADAHI PANEER

Cottage Cheese | Bell Pepper

| *Onion Gravy*

19.95

EGG CHETTINAD

Hard Boiled Eggs | Black Pepper | Coconut Gravy

18.95

EGG CURRY

Tomato Onion Gravy | Bay Leaves | Ground Spices

Boiled Eggs

18.95

VEGETABLE KORMA

Slow Cooked Vegetable Paneer

Saffron | Creamy Gravy | Cashew Nuts

19.95

PANEER LABABDAR

Cottage Cheese Tikkas | Onions | Bell Pepper

Traditional Tomato Gravy

19.95

PALAK KOFTA

Mix Vegetables Dumpling | Chopped Spinach Leaves

Simmered In A Luscious Tangy Yoghurt Gravy

19.95

PANEER KALI MIRICH

Cube Cottage Cheese with home spices

| *crushed black pepper*

19.95

CHICKEN

CHICKEN TIKKA MASALA

*Chicken Tikka Cooked
Original Creamy Tomato Sauce*

19.95

MURGH KORMA

*Slow Cooked Chicken | Saffron |
Creamy Gravy | **Cashew Nuts***

19.95

KADAHI MURGH

Cooked Chicken | Bell Peppers | Onion Gravy

18.95

MURGH SAAG

Cooked Chicken | Creamy Spinach

18.95

CHICKEN VINDALOO 🍴

Cooked Chicken In A Tangy | Fiery Sauce

18.95

BUTTER CHICKEN

*Boneless Chicken | Cooked in original Creamy
Tomato and Onion | Bell Pepper*

20.95

CHICKEN CHUTNEYWALA

*Chicken Cubes Creamy
Mango & Mint | Chutney*

18.95

CHICKEN CHETTINAD 🍴

*Cooked Chicken with Black Pepper
Coconut Gray | Curry Leaves*

18.95

PATIALA CHICKEN CURRY 🍴

A Home-style Boneless Chicken Curry

18.95

CHICKEN KALI MIRICH

Cooked Chicken With Home Spices | Crushed Black Pepper

18.95

SEAFOOD

MEEN MOILEY

Tilapia Cooked | Coastal Moiley Gravy

22.95

PATIALA FISH CURRY

A Homestyle Tilapia Fish Curry

22.95

FISH CHETTINAD 🍴

*Tilapia Cooked | Black Pepper | Coconut Gravy
Dry Red Chillies | Curry Leaves*

22.95

FISH MAKHANI

Tilapia Cooked | Original Creamy Makhani Gravy

22.95

SHRIMP CURRY

*Shrimp Cooked | Onion Tomato Gravy
Garden Herbs*

24.95

SHRIMP KORMA

*Slow Cooked Shrimp | Saffron
| Creamy Gravy | **Cashew Nuts***

24.95

SHRIMP MAKHANI

*Shrimp Cooked
Original Creamy Makhani Gravy*

24.95

SHRIMP VINDALOO 🍴

Shrimp Cooked | In A Tangy | Fiery Sauce

24.95

SHRIMP SAAG

Shrimp Creamy Spinach

24.95

SHRIMP CHETTINAD 🍴

*Shrimp Cooked | Black Pepper | Coconut Gravy
Dry Red Chillies | Curry Leaves*

24.95

LAMB

ROGANJOSH

*Kashmiri Style Lamb Curry | Yogurt
| Fresh Coriander*

22.95

LAMB MADRAS

*Curry With Coconut | Dry Red Chillies
Black Pepper | Curry Leaves*

22.95

PALAK GOSHT

*Fine Leaves Of Green Spinach
| Traditionally Cooked
w. Tender Cubes of Lambs
w. Ground Indian Spices*

22.95

LAMB VINDALOO

Lamb In A Tangy | Fiery Sauce

22.95

LAMB MAKHANI

*Lamb Cooked | Original Creamy
| Makhani Gravy*

23.95

LAMB KORMA

*Slow Cooked Lamb | Saffron
| Creamy Gravy | Cashew Nuts*

23.95

PATIALA LAMB CURRY

Lamb Meat | Cooked | Patiala Signature

22.95

KADAH LAMB

Lamb | Bell Peppers | Onion Gravy

22.95

GOAT

PATIALA GOAT CURRY

A Homestyle Bone-In Goat Curry

22.95

GOAT VINDALOO

Goat Bone-In | In A Tangy

Fiery Sauce

22.95

GOAT MAKHANI

Goat Bone-In Cooked

Original Creamy Makhani Gravy

22.95

MUTTON CHETTINAD

Goat Meat | Tempered

Curry w. Coconut | Dry Red Chillies

Black Pepper | Curry Leaves

22.95

KEEMA MUTTAR

Ground Goat Minced | Green Peas

Ginger Garlic | Ground Spices

22.95

PATIALA ROYAL DUM BIRYANI

MURGH BIRYANI <i>(Chicken)</i>	20.95	EGG BIRYANI	18.95
LAMB BIRYANI	24.95	PANEER BIRYANI	19.95
GOAT BIRYANI	24.95	LEMON RICE	7.95
FISH BIRYANI	23.95	<i>Lemon Flavoured Basmati Rice Curry Leaves Mustard Seeds</i>	
SHRIMP BIRYANI	25.95	JEERA GHEE RICE	8.95
VEG BIRYANI	18.95	BASMATI RICE	3.95
		<i>Aromatic Long Grain Rice</i>	

BREAD (NO EGG) TANDOOR BAKED

WHITE FLOUR BREAD

NAAN	4.95
BUTTER NAAN	5.95
GARLIC NAAN	5.95
CHILLI GARLIC NAAN	5.95
CHEESE & GARLIC NAAN	10.95
CHILLI CHEESE & GARLIC NAAN	10.95
CHEESE NAAN <i>Cheddar Cheese Mozzarella</i>	9.95
CHEESE RAISIN NAAN <i>Cheddar Cheese Mozzarella Raisins</i>	10.95
BROCCOLI CHEESE NAAN <i>Cheddar Cheese Mozzarella</i>	10.95
ONION KULCHA	7.95
PANEER KULCHA	9.95
KEEMA KULCHA <i>Chicken or Lamb Stuffing</i>	10.95
PESHAWARI NAAN <i>Coconut Raisin Cashew Nuts</i>	10.95

WHOLE WHEAT VEGAN BREAD

For Vegan We Replace Butter with Margarine

TANDOORI ROTI <i>Nobutter</i>	4.95
BUTTER ROTI	5.95
GARLIC ROTI	5.95
LACCHA PARATHA	6.95
MINT PARATHA	7.95
GOBHI PARATHA	7.95
ALOO PARATHA	9.95
PANEER PARATHA <i>(Not Vegan)</i> <i>Cottage Cheese & Patiala Masala</i>	9.95
POORI <i>Deep Fried Puffy Bread</i>	4.95

YOGURT / SIDE

KACHUMBER RAITA	5.95
<i>Yogurt Cucumber Carrot</i>	
BOONDI RAITA	5.95
<i>Yogurt Cucumber Carrot Crisp Fried Gram Flour</i>	
PAPADAM	2.95
<i>Crispy Lentil Wafer Roasted</i>	
MANGO CHUTNEY	3.95
PICKLE 🍴	3.95

DESSERT

PATIALA KHEER	5.95
<i>Rice Pudding</i>	
GULAB JAMUN	5.95
<i>Sugar Syrup, Milk Khoya, Fried Balls</i>	
RASMALAI	5.95
<i>Milk Patties, Cardamom Flavour, Pistachios</i>	
GAJAR KA HALWA	5.95
<i>Carrot Pudding</i>	

BEVERAGE

SODA	2.45
<i>Coke Sprite Diet Coke Ginger Ale Club Soda</i>	
SPARKLING WATER	4.95
POLAND SPRING WATER	2.95
LEMONADE	3.95
LASSI SWEET	5.95
LASSI MANGO	5.95
LASSI SALTED	5.95
BLACK TEA	2.95
GREEN TEA	3.95
ICED TEA	3.95