



PATIALA

INDIAN GRILL & BAR

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 Indian 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 & JAIN FOOD

(INCLUDING BREAD AND PARATHAS)

"GLUTEN FREE MEALS"

"WHITE MEAT OR DARK MEAT"

"BUTTER | GHEE | OIL | MARGARINE"

MILD | MEDIUM SPICY | EXTRA SPICY

"FISH" SALMON AND TILAPIA

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

PLEASE SPECIFY IN ADVANCE TO WAITER

WE ARE SPECIALIZED IN CORPORATE EVENTS, CATERING & PARTIES.

hello@patialany.com



Patiala Indian Grill
First Location



Patiala Indian Grill & Bar



PATIALA
SCAN JOIN OUR WIFI

PATIALA CHAAT

(POPULAR STREET CART FOODS)

BHELPURI

*Vegan | Puffed Rice | Savory Morsels | **Peanut**
Chutnies | Served with Khakhara*

13.95

PAANI PURI

Potato Chickpea Filling | Tamarind | Mint | Water

15.95

SAMOSA CHAAT

Crushed Samosa | Spiced Chickpeas | Yogurt | Chutnies

15.95

ALOO TIKKI CHAAT

Potato Patties | Chickpeas Yogurt | Chutnies

15.95

PALAK PATTI CHAAT

*Crispy Battered Spinach Leaves | Spiced Chickpeas
Yogurt | Chutnies | Home Spices*

15.95

DELHI KI PAPDI CHAAT

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

15.95

DAHI SEV POORI

*(Cold) Round Puffed Shell
Chick Peas | Sweet Yogurt | Chutnies*

15.95

SOUP

MULLIGATAWNY SOUP

Lentil Coconut Soup

14.95

VEGETABLE SOUP

*Beans | Carrot | Corn
Green Peas | Celery*

14.95

CHICKEN CORN SOUP

*Shredded Chicken | Sweet Corn | Creamy
Sauce | Garden Herbs*

16.95

MUTTON MARAG

*Marag Soup Made With **Cashew Nut** Sauce
Tender | Goat Meat With Bone*

Patiala Signature

19.95

APPETIZERS

SAMOSA

Vegan | Spiced Potatoes | Filling
Served With Khakhara

11.95

ONION BHAJIA

Vegan | Crispy Onion Fritters
Served With Khakhara

14.95

PANEER PAKORA

Paneer Cheese Fritters
Served With Khakhara

18.95

KURKURI BHINDI

Vegan | Crispy Okra
Lime & Patiala Masala

16.95

CHILLI PANEER

Tangy Paneer | Onion | Bell Pepper | Scallion

18.95

LASONI GOBHI

Vegan | Florets Of Cauliflower Caramelized
With Sweets And Chilli Sauce | Sauteed With
Bell Pepper | Onion

16.95

PANEER 65

Paneer Cubes | A Modern Day Classic In India

18.95

CHILLI TOFU

Vegan | Tangy Tofu | Onion | Bell Pepper
| Scallion

16.95

TALE HUE KAJU

Pan Fried Roasted Spiced **Cashews**
Onion | Bell Pepper | Black Pepper

16.95

GOBHI 65

Florets Of Cauliflower | Marinated
| Fried

16.95

DAHI PALAK SHOLEY

Tempered Spinach | Hung Yogurt
With Mini Paratha

19.95

CHICKEN 65

Cubes Of Boneless Chicken Bite Size.
A Modern Day Classic In India

19.95

CHILLI CHICKEN

Tangy Chicken | Onion | Bell Pepper

19.95

LAMB PEPPER FRY

Lamb Cubes Marinated
With Black Pepper |
Ginger Garlic Paste | Curry Leaves

22.95

AMRITSARI MACHCHI

Tilapia Fish Marinated And Fried

18.95

HOUSE OF BARBEQUE

CHARCOAL GRILL

ROYAL LAMB CHOPS

*Marinated w. Mustard Flavored | Hung Yogurt |
Roasted Patiala Shahi Spices*

38.95

LAMB SEEKH KEBAB

*Five Spice Minced Lamb
Grilled*

26.95

MURGH SEEKH KEBAB

*Five Spice Minced Chicken
Grilled*

21.95

MURGH MALAI KEBAB

*Cardamom Cream Chicken Breast
Ground Spices Marinade
Grilled*

21.95

MURGH TANDOORI

*Original Tandoor Grilled Chicken (Bone-In)
Patiala Signature*

22.95

PATIALA MURGH TIKKA

*Black Pepper | Pomegranate
Marinate Chicken Grilled | Patiala Signature*

21.95

CHICKEN TIKKA

*Chicken Thigh | Red Marinade |
Yogurt | Patiala Ground Spices | Grilled*

21.95

GALOUTI KEBAB

*Ground Meat Seasoned With Bouquet Of
Herbs & Spices | Laced With Pure Ghee
Fresh Cream | Home Made Spices
Served with Mini Paratha*

26.95

AJWAINI MACCHI TIKKA

*Mustard Carom Flavoured Tilapia Fish
Grilled*

24.95

ANARI MACCHI TIKKA

*Pomegranate | Yogurt Marinated Tilapia Fish
| Black Pepper*

24.95

SALMON FISH TIKKA

*Scottish Salmon | Marinated With Ground Spices
| Yogurt | Sea Salt | Lime Juice*

35.95

MALAI MACCHI

*Scottish Salmon | Green | Black Cordon | Cloves
Cream Cheese | Sour Cream*

35.95

TANDOORI JHINGA

*Spencer Gulf King Prawns Marinated
In Greek Yogurt With Fine Indian
Spices BBQ In Slow Charcoal Fire Brushed With
Extra Virgin Olive Oil Garshined With Fresh Herbs*

35.95

PANEER TAASH KEBAB

*Ricotta | Bell Pepper | Onion | Herb | Cottage
Cheese Grilled*

21.95

PATIALA MUSHROOM KEBAB

*Stuffed with Cottage Cheese
| Spinach*

21.95

SOYA SEEKH KEBAB

*Minced Soya Cheese
Homemade Spices*

19.95

TANDOORI BHUNI CHAAT

*Pineapple | Green Apple | Red Apple
| Sweet Potato | Pear | Grapes
| Marinate with Pomagrante Powder
| Yogurt & Black Pepper*

21.95

TANDOORI MIX GRILL

*Lamb Chop | Malai Kebab | Chicken Tikka |
Jumbo Shrimp*

35.95

VEGETARIAN

SAAG PANEER

Cream Spinach | Cottage Cheese | Garden Herbs

23.95

PALAK KOFTA

Mix Vegetables Dumpling | Chopped Spinach Leaves | Simmered In A Luscious Tangy Yoghurt Gravy

23.95

BROCCOLI KORMA

*Slow Cooked Broccoli | Saffron Cream | **Cashew Nuts***

23.95

PANEER MAKHANI

Cottage Cheese | Traditional Tomato Creamy & Gravy

23.95

MALAI KOFTA

*Croquettes Creamy Onion Tomato Gravy | **Cashew Nuts***

23.95

VEGETABLE KORMA

*Slow Cooked Vegetable Paneer | Saffron | Creamy Gravy | **Cashew Nuts***

23.95

PANEER LABABDAR

Cottage Cheese Cubes | Onions | Bell Pepper

23.95

VEGETABLE TIKKA MASALA

Assorted Vegetable Tikka Cooked | Original Creamy | Makhani Gravy

23.95

PANEER BHURJI

Creamy Grated Cottage Cheese | Onions | Bell Pepper

23.95

PANEER KALI MIRICH

Cube Cottage Cheese with home spices | crushed black pepper

23.95

BAIGAN PATIALA

Steamed Eggplant | Onion | Ginger Masala

21.95

PUNJABI KADHI

Tangy Yogurt Preparation | Onion Fritters Gram Flour

21.95

NAVARATAN CHETTINAD

Vegetable | Coconut Milk | Black Pepper Sauce

22.95

KADAHI PANEER

Cottage Cheese | Bell Pepper | Onion Gravy

23.95

EGG CHETTINAD

Hard Boiled Egg | Black Pepper | Coconut Gravy

22.95

EGG CURRY

Tomato Onion Gravy | Bay Leaves | Ground Spices Boiled Egg

22.95

MUTTAR PANEER

Cottage Cheese | Green Peas | Tangy Tomato Creamy & Gravy

23.95

DAAL MAKHANI

Black Lentils | Home Churned Butter

23.95

TOFU MAKHANI

Tofu Traditional Tomato Gravy | Creamy Sauce

21.95

SARSON KA SAAG

Spinach | Mustard Greens | Ghee Green Chillies

21.95

DAHI BHINDI

Stir Fried Okra | Yogurt Gravy | Fenugreek | Cumin Seed | Ginger Garlic

21.95

VEGAN

VEGETABLE JALFREZI

*Stir Fried Bell Pepper | Green Chili | Onion
| Tangy Flavor*
21.95

ACHARI ALOO

Pickled Baby Potatoes | Onion Masala
21.95

ZEERA ALOO

Pan Sauteed Potato | Cumin Seed | Black Pepper
21.95

BHUNI GOBHI MUTTAR

Cauliflower | Green Peas | Ginger
21.95

BHINDI MASALA

Stir Fried Okra | Onion | Bell Pepper
21.95

BAIGAN KA BHARTA

*Tandoor Smoked Eggplant Mashed
Garden Herbs*
21.95

TOFU SAAG

Spinach | Tofu | Garden Herbs
20.95

CHANA SAAG

Spinach | Chickpeas | Garden Herbs
20.95

KADAH TOFU

Tofu | Bell Pepper | Onion Gravy
21.95

TOFU CHETINAD

*Mix Vegetable | Tofu | Fresh Coconut
| Black Pepper*
21.95

SUBZ PANCHMEAL

*Cauliflower | Potato | Beans | Carrot
Onion | Tomato Masala | Fresh baby spinach*
21.95

DAAL TADKA

Yellow Lentils | Cumin Tempering
20.95

RAJMA

Curried Kidney Beans | Garden Herbs
20.95

SABZI SAAG

Spinach | Vegetables | Garden Herbs
21.95

CHANA MASALA

Chickpeas | Tangy Tomato Gravy
20.95

ALOO GOBHI

*Cauliflower | Baby Potatoes
Onion | Tomato Sauce*
21.95

ALOO SAAG

Spiced Potatoes | Pureed Spinach
21.95

ALOO MUTTAR

Spiced Potato | Green Peas | Ginger
21.95

KADAH SOYA CHOP

Soya chop | Bell Pepper | Onion Gravy
21.95

LANGER WALI DAAL

*Five Different Daal Preparation w. Ginger Garlic |
Home Made Spices*
21.95

JAIN FOOD

NO ONION | NO GARLIC

RAJMA

Curried Kidney Beans and Garden Herbs.

20.95

METHI PANEER MUTTAR

Creamy Green Peas, Cottage Cheese and Fenugreek

21.95

SOYA CHOP MUTTAR

Soya with Tomato Gravy

21.95

DAAL TADKA

Yellow Lentils | Cumin Tempering

20.95

PANEER BHURJI

Creamy Grated Cottage Cheese | Bell Pepper

23.95

VEG PANEER BIRYANI

Beans | Cauliflower | Paneer

24.95

VEGETABLE CURRY

Eggplant | Beans | Cauliflower | Muttar | Soyachops

21.95

CHICKEN

(BONELESS)

CHICKEN TIKKA MASALA

Chicken Tikka Cooked | Original Creamy Tomato Sauce

25.95

MURGH KORMA

Slow Cooked Chicken | Saffron | Creamy Gravy | Cashew Nuts

25.95

KADAHI MURGH

Cooked Chicken | Bell Peppers | Onion Gravy

24.95

MURGH SAAG

Chicken | Creamy Spinach

25.95

CHICKEN CHUTNEYWALA

*Chicken Cubes Creamy Mango & Mint |
Chutney Garnished With Fresh Mango Slices*

24.95

CHICKEN CHETTINAD

Cooked Chicken w. Black Pepper | Coconut Gravy Curry Leaves

25.95

PATIALA CHICKEN CURRY

A Home-Style Boneless Chicken Curry | Pastured Baby Chicken

25.95

CHICKEN VINDALOO

Chicken In A Tangy | Fiery Sauce

25.95

BUTTER CHICKEN

*Boneless Chicken | Cooked In Original Creamy
Tomato And Onion | Bell Pepper*

26.95

CHICKEN KALI MIRICH

Cooked Chicken With Home Spices | Crushed Black Pepper

25.95

CHICKEN JALFREZI

Stir Fried Bell Pepper | Chicken | Green Chili | Onion | Tangy Flavor

25.95

LAMB (BONELESS)

ROGANJOSH

*Kashmiri Style Lamb Curry | Yogurt |
Fresh Coriander*

27.95

LAMB MADRAS

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

27.95

PALAK GOSHT

*Fine Leaves Of Green Spinach | Traditionally
Cooked With Tender Cubes Of Lambs With
Ground Indian Spices*

27.95

LAMB VINDALOO

Lamb In A Tangy | Fiery Sauce

27.95

RARRA GOSHT

*Minced And Lamb Cubes Cooked
In Ground Spices & Herbs*

28.95

LAMB MAKHANI

*Lamb Cubes Cooked in Original Creamy
Makhni Gravy*

26.95

LAMB KORMA

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

28.95

PATIALA LAMB

Curry Lamb Meat | Cooked | Patiala Signature

27.95

KADAHI LAMB

Lamb | Bell Peppers | Onion Gravy

25.95

GOAT (BONE IN)

PATIALA GOAT CURRY

*A Homestyle
Goat Curry*

29.95

MUTTON CHETTINAD

*Goat Meat Tempered | Curry W. Coconut
Dry Red Chillies Curry Leaves
Ground Black Pepper*

29.95

BRAIN SIGNATURE MASALA

*Goat Brain | Cooked With Meat Gravy |
Home Made Spices | Fresh Herbs
Served With Masala Pav*

31.95

GOAT VINDALOO

Goat Meat In A Tangy Fiery Sauce

29.95

GOAT MAKHANI

*Goat Meat | Cooked in Original Creamy
Makhani Gravy*

29.95

KEEMA MUTTAR

*Ground Goat Minced | Green Peas
Ginger Garlic | Ground Spices*

29.95

LAMB SHANK MASALA

*Lamb Chops & Minced Meat
Cooked In Tomato Onion Gravy
Ginger Garlic | Patiala Spices
Served with Lemon Rice
Patiala Signature*

48.95

SEAFOOD

SALMON OR TILAPIA

MEEN MOILEY

Tilapia Fish Coastal Moiley Gravy | Coconut Milk

24.95

PATIALA FISH CURRY

A Homestyle Tilapia Fish Curry

24.95

FISH CHETTINAD

Fish | Black Pepper | Coconut Gravy | Dry Red Chillies | Curry Leaves

24.95

FISH TIKKA MASALA

Salmon Fish Tikka Cooked in Original Creamy | Makhani Gravy

35.95

SHRIMP KORMA

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

24.95

SHRIMP MAKHANI

Shrimp Cooked | Original Creamy Makhani Gravy

24.95

SHRIMP JALFREZI

Stir-Fried Bell Pepper | Shrimp | Green Chili | Onion | Tangy Flavor

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

PRAWN CURRY

King Prawn | Onion | Tomato Gravy | Garden Herbs

33.95

PATIALA LOBSTER

*Maine Lobster | Cooked with Meat Gravy | Home Made Spices
Fresh Herbs | Served with Lemon Rice | Patiala Signature Dish*

45.95

ROYAL CRAB

*Spiky Shell Argentinian Crabs | Cooked W. Meat Gravy | Home Made Spices |
Fresh Herbs | Patiala Signature Dish | Served with Lemon Rice*

45.95

PATIALA ROYAL DUM BIRYANI

Fine extra long grain Indian zafrani rice, cooked with meat or vegetable or seafood, along with traditional Indian spices. Typically the pot is covered with roghani naan & cooked in a slow fire clay-oven to preserve the breathtaking flavour.

MURGH BIRYANI <i>(Chicken)</i>	25.95
LAMB BIRYANI	29.95
GOAT BIRYANI <i>(Bone-In)</i>	31.95
FISH BIRYANI <i>(Cod)</i>	34.95
PRAWN BIRYANI	35.95
VEG BIRYANI	26.95
EGG BIRYANI	24.95
PANEER BIRYANI	25.95
LOBSTER BIRYANI	45.95
JEERA GHEE RICE	14.95
KEEMA PULAO <i>Minced Goat with Homemade Spices Sauteed with Fragrant Basmati Rice</i>	24.95
BASMATI RICE <i>Steamed Aromatic Long Grain Rice</i>	7.95
LEMON RICE <i>Lemon Flavoured Basmati Rice Curry Leaves Mustard Seeds</i>	12.95
HYDERABAD ZAFRANI PULAO <i>(Sweet)</i> <i>Rice with Saffron Infused Milk & Blend with Tempered Nuts & Dry Fruit (Loaded with Sliced Almonds Cashew Nut Golden Raisins)</i>	19.95

BREAD (NO EGG)

TAWA & TANDOOR BAKED

WHITE FLOUR BREAD

NAAN	5.95
BUTTER NAAN	6.95
GARLIC NAAN	6.95
CHILLI GARLIC NAAN	7.95
CHEESE & GARLIC NAAN	10.95
CHILLI CHEESE & GARLIC NAAN	10.95
CHEESE NAAN <i>Cheddar Cheese Mozzarella</i>	10.95
CHEESE RAISIN NAAN <i>Cheddar Cheese Mozzarella Raisins</i>	10.95
BROCCOLI CHEESE NAAN <i>Cheddar Cheese Mozzarella</i>	10.95
ONION KULCHA	9.95
PANEER KULCHA	10.95
KEEMA KULCHA <i>Chicken or Lamb Stuffing</i>	13.95
PESHAWARI NAAN <i>Coconut Raisin Cashew Nuts</i>	10.95

WHOLE WHEAT VEGAN BREAD

For Vegan We Replace Butter With Margarine

TANDOORI ROTI <i>No butter</i>	5.95
BUTTER ROTI	6.95
GARLIC ROTI	6.95
MISSI ROTI <i>Gram Flour Whole Wheat Home Spices Shallot Onion Green Chilli</i>	8.95
MAKKI KI ROTI <i>Maize Flour</i>	8.95
LACCHA PARATHA	7.95
MINT PARATHA	8.95
GOBHI PARATHA	10.95
ALOO PARATHA	10.95
PANEER PARATHA <i>(Not Vegan)</i> <i>Cottage Cheese & Patiala Masala</i>	10.95
POORI <i>Deep Fried Puffy Bread</i>	9.95
CHAPATI <i>Tawa Roti</i>	5.95

YOGURT / SIDE

KACHUMBER RAITA

Cucumber Carrot | Yogurt | Garnished with Tomato | Onion
6.95

MASALA PAPAD

Fried | With Tangy & Spicy Onion Tomato Mix
8.95

BOONDI RAITA

Crisp Fried Gram Flour | Yogurt
7.95

MANGO CHUTNEY

5.95

PAPADAM

Crispy Lentil Wafer Roasted or Fried
6.95

PICKLE

5.95

PATIALA SHAHI SALAD

Fresh | Organic | Crunchy
10.95

CHUTNEY TASTING

Three Seasonal Chutneys
9.95

COLD BEVERAGES

STILL WATER

(Sm) 5.95 (Lg) 9.95

SPARKLING WATER

(Sm) 5.95 (Lg) 9.95

PATIALA KI ORIGINAL LASSI

KESARI MANGO LASSI 9.95

SHAHI SWEET LASSI 9.95

MAHARAJA SALT LASSI 9.95

FRESH LEMONADE 6.98

FRESH ORANGE JUICE 6.95

CRANBERRY JUICE 6.95

SODA \$5.95

COKE

DIET COKE

SPRITE

GINGER ALE

CLUB SODA

TONIC

FANTA ORANGE

LIMCA

THUMSUP

LEMON SWEET ICED TEA

PEACH PASSION WITH GINGER ICED TEA

HOT BEVERAGES

MINT TEA 5.95

GREEN TEA 5.95

BLACK TEA 5.95

JASMINE TEA 5.95

CHAMOMILE TEA 5.95

MADRAS COFFEE 9.95

Filter Coffee

MASALA CHAI 9.95

Home Style

DESSERT

PATIALA KHEER

Rice Pudding | Pistachios

10.95

GULAB JAMUN

Sugar Syrup | Milk Khoya | Fried Balls

10.95

RASMALAI

Milk Patties | Cardamom Flavour | Pistachios

10.95

GAJAR KA HALWA

Carrot Pudding

12.95

PATIALA KULFI

Frozen Creamy Dessert w. Fusion Of Pistachios & Zafrani Flavor

10.95

JALEBI GARAM DOODH

A Funnel-Cake-Like Treat Made By Piping Spirals Of Slightly Fermented Batter Into Hot Oil 'And Then Soaking The Whorls In Warm Sugar Syrup. Served With Home Made Rabdi And Hot Saffron Milk | Pistachios

14.95

SHAHI TUKDA

Crisp Bread Toast dip Sugar Syrup | Rabdi Sweet thikend Milk | Home Made Green Cardamom Flavore | Topping With Crushed Pistachio & Dried Rose Petals | Pistachios

17.95