

"PATIALA INDIAN GRILL, NEW YORK" LOCATED IN THE HEART OF PENN STATION. WE ARE NOT ONLY SUCCESSFUL IN DINE-IN AUTHENTIC INDIAN FOOD BUT ALSO SPECIALIZED IN CORPORATE EVENTS, CATERING & PARTIES.

All party trays are served as follows: Half trays – Approximately 12 – 15 serving Large trays – Approximately 25 – 30 serving.

Note – "Jain menu is available on request"

- For dietary restrictions please specify in advance.
- All caterings are served with Disposable napkins, plates, cutleries, mouth Freshners, serving spoons, serving tongs.
- Catering staff is available for professional service with extra charges.
- *Pre-Tax and Pre-Gratuity, Delivery Charges as applicable.

Appetizers -		Half tray	Full Tray
Cocktail Samosa Regular samosa	Pastry turnovers stuffed with potatoes, peas, cumin, and spices. Served with tamarind & mint sauce.	\$69.95	\$139.95
Gobi 65	Florets of cauliflower marinated and fried.	\$74.95	\$114.95
Kurkuri Bhindi	Crispy okra with lime chaat masala.	\$74.95	\$114.95
Onion Bhajia	Onion fritters.	\$74.95	\$114.95

Paneer Pakora	Indian cheese fritter.	\$84.95	\$124.95
Chili Panner	Soft Indian cheese caremalized with onion, peppers, and scallion.	\$84.95	\$124.95
Lasoni Gobi	Cauliflower caremalized with onion, peppers, and scallion.	\$74.95	\$114.95
Chili Tofu	Tofu caremalized with onion, peppers, and scallion.	\$74.95	\$114.95
Dahi shole kebab	Tempered spinach, Hung yoghurt with mini paratha.	\$74.95	\$114.95
Lamb Pepper Fry	Lamb mutton sauted with black pepper, ginger & garlic paste, and curry leaves.	\$114.95	\$194.95
Fish 65	Spicy deep-fried fish dish. Special Patiala marination.	\$94.95	\$174.95
Chicken 65	Deep-fried chicken bites with ginger, garlic, and red chilies. Patiala signature.	\$84.95	\$124.95
Chili Chicken	Deep-fried chicken with onion and green chili. Caramalized spices.	\$84.95	\$150.95
Patiala Chaat		Half tray	Full Tray
Bhel Puri	Puffed rice snack with tangy chutneys.	\$54.95	\$84.95
Pani Puri	Hollow puris with spicy tamarind water/ chick peas Chutneys.	\$54.95	\$84.95
Samosa Chaat	Crispy samosas topped with chutneys. Chick peas & yoghurt.	\$54.95	\$84.95
Delhi Ki Papdi Chaat	Crispy dough wafers with toppings.	\$54.95	\$84.95
Aloo Tikki Chaat	Spiced potato patties with chutneys. Yoghurt & spicy chickpeas.	\$54.95	\$84.95
Appetizers - Tandoori		Half tray	Full Tray
Lamb Seekh Kebab	Skewered and grilled minced lamb kebabs.	\$90.95	\$160.95
Murgh Seekh Kebab	Grilled minced chicken skewers.	\$75.95	\$140.95
Murgh Tandoori	Yogurt-marinated barbequed chicken. Bone –in.	\$90.95	\$160.95
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Murgh Malai Kebab	Creamy barbequed chicken bites.	\$80.95	\$160.95
Patiala Murgh Tikka	Chicken tikka with Patiala touch.	\$95.95	\$170.95
Chicken Tikka	Grilled, spiced boneless chicken. Barbequed.	\$89.95	\$160.95
Adrak Ke Lamb Chops	Ginger-marinated lamb chops.	\$120.95	\$264.95
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Ajwaini Machi Tikka	Carom seeds-flavored fish tikka.	\$94.95	\$174.95
Galouti kebab	Ground meat seasoned with herbs and spices.		
Anari Machi Tikka	Pomegranate-infused fish tikka.	\$94.95	\$174.95
Tandoori Jhinga	Tandoor-grilled prawns.	\$110.95	\$220.95
Paneer Taash Kebab	Barbequed cubes of paneer/ Bell pepper /onion	\$84.95	\$140.95
Patiala Mushroom Kebab	Barbequed Patiala-inspired mushroom kebab.	\$89.95	\$140.95
Chicken Entrees		Half tray	Full Tray
Chicken Tikka Masala	Chicken tikka with tomato-cream sauce.	\$90.95	\$170.95
Chicken Vindaloo	Chicken with potatoes and onions in a spicy vinegar	\$85.95	\$150.95
	sauce.		
Kadhai Murgh	Chicken with peppers, onion, and gravy.	\$85.95	\$150.95
Murgh Kurma			
	Chicken with saffron and gravy. Cashew Sauce	\$90.95	\$150.95
Murgh Saag	Chicken with saffron and gravy. Cashew Sauce Chicken with spinach, cream, and spices.	\$90.95	\$150.95 \$150.95
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Murgh Saag	Chicken with spinach, cream, and spices.	\$85.95	\$150.95
Murgh Saag Chicken Chutneywala	Chicken with spinach, cream, and spices. Chicken with creamy mint chutney and mango.	\$85.95 \$90.95	\$150.95 \$150.95
Murgh Saag Chicken Chutneywala	Chicken with spinach, cream, and spices. Chicken with creamy mint chutney and mango. Chicken with black pepper, coconut gravy, and curry	\$85.95 \$90.95	\$150.95 \$150.95
Murgh Saag Chicken Chutneywala Chicken Chettinad	Chicken with spinach, cream, and spices. Chicken with creamy mint chutney and mango. Chicken with black pepper, coconut gravy, and curry	\$85.95 \$90.95 \$90.95	\$150.95 \$150.95 \$150.95
Murgh Saag Chicken Chutneywala Chicken Chettinad Lamb Entrees	Chicken with spinach, cream, and spices. Chicken with creamy mint chutney and mango. Chicken with black pepper, coconut gravy, and curry leaves.	\$85.95 \$90.95 \$90.95	\$150.95 \$150.95 \$150.95

Lamb Madras	Lamb curry with coconut, dry red chilies, and curry leaves.	\$110.95	\$220.95
Lamb Vindaloo	Lamb with potatoes and onions in a spicy vinegar sauce.	\$110.95	\$220.95
Lamb Makhani	Lamb with creamy makhani gravy.	\$110.95	\$220.95
Lamb Kurma	Lamb with saffron and cahew gravy.	\$110.95	\$220.95
Patiala Lamb Curry	Lamb curry prepared in the robust & aromatic spices	\$110.95	\$220.95
Mutton Entrees – Bone- In		Half tray	Full Tray
Mutton Chettinad	Baby Goat meat with black pepper, coconut gravy, and curry leaves.	\$115.95	\$225.95
Mutton Vindaloo	Baby Goat meat with potatoes and onions in a spicy vinegar sauce.	\$105.95	\$225.95
Mutton Makhani	Baby Goat meat with creamy makhani gravy.	\$105.95	\$225.95
Seafood Entrees		Half tray	Full Tray
Meen Moiley	Fish with moiley gravy.	\$95.95	\$180.95
Patiala Fish Curry	Home style Tilapia fish curry	\$95.95	\$180.95
Shrimp Curry	With onion, tomato gravy, and herbs.	\$115.95	\$230.95
Shrimp Makhani	Shrimp with creamy makhani gravy.	\$115.95	\$230.95
Shrimp Chettinad	Shrimp with black pepper, coconut gravy, and curry leaves.	\$115.95	\$230.95
Shrimp Korma	Shrimp, saffron creamy gravy/ Cashew Sauce	\$115.95	\$230.95
Shrimp Vindaloo	Shrimp cooked in a tangy fiery sauce.	\$115.95	\$230.95
Shrimp Saag	Shrimp, Creamy Spinach	\$115.95	\$230.95
Fish Chettinad	Tilapia cooked / Blk pepper/ coconut gravy, curry leaves.	\$115.95	\$230.95
Fish Makhani	Tilapia Cooked / original creamy Makhani gravy.	\$115.95	\$230.95
Vegetarian Entrees		Half tray	Full Tray
Saag Paneer	Soft Indian cheese with spinach, cream, and spices.	\$85.95	\$155.95
Broccoli Kurma	Broccoli with saffron-cream sauce. Cashew Gravy.	\$85.95	\$155.95
Mattar Paneer	Soft Indian cheese with green peas in tomato sauce.	\$85.95	\$155.95
Daal Makhani	Black lentils with butter.	\$80.95	\$140.95
Sarson Ka Saag	Spinach & mustard greens with ghee and green chilies.	\$85.95	\$155.95

Paneer Makhani	Soft Indian cheese with tomato gravy.	\$90.95	\$150.95
Malai Kofta	Vegetable croquettes in creamy onion and tomato sauce with cashew gravy.	\$80.95	\$150.95
Tofu Makhani	Tofu in tomato & creamy gravy.	\$80.95	\$150.95
Paneer Bhurji	Soft Indian grated cheese with onions and peppers.	\$80.95	\$150.95
Punjabi Kadhi	Onion fritters with yogurt gravy.	\$80.95	\$150.95
Navaratan Chettinad	Vegetables & soft Indian cheese in coconut pepper sauce.	\$80.95	\$150.95
Kadhai Paneer	Spiced paneer stir-fried with bell peppers and onions.	\$80.95	\$140.95
Vegan Entrees		Half tray	Full Tray
Vegan Aloo Gobi	Potatoes and cauliflower with spices.	\$90.95	\$140.95
Vegan Subz Panchmael	Assorted vegetables with garlic, onions, and tomato masala.	\$90.95	\$140.95
Vegan Chana Masala	Chickpeas with tomato gravy.	\$80.95	\$130.95
Vegan Achari Aloo	Pickled potatoes with onion masala.	\$80.95	\$130.95
Vegan Baigan Patiala	Stir-fried eggplant with onion and ginger masala.	\$80.95	\$130.95
Vegan Baigan Ka Bharta	Eggplant baked in a clay oven mashed with onion and ginger masala.	\$80.95	\$130.95
Vegan Aloo Saag	Potatoes with pureed spinach.	\$80.95	\$130.95
Vegan Aloo Mutter	Potatoes with peas and ginger & Patiala spices.	\$80.95	\$130.95
Vegan Bhuni Gobi Mattar	Cauliflower & green peas with ginger & Indian spices.	\$80.95	\$130.95
Vegan Bhindi Masala	Wok-tossed okra with onions and peppers.	\$80.95	\$130.95
Vegan Daal Tadka	Split yellow lentils with onions and spices.	\$80.95	\$130.95
Vegan Rajma	Curried kidney beans with herbs.	\$80.95	\$130.95
Vegan Sabji Saag	Vegetables with spinach and spices.	\$80.95	\$130.95
Vegan Tofu Saag	Tofu with spinach and spices.	\$80.95	\$130.95
Vegan Chana Saag	Chickpeas with spinach and spices.	\$80.95	\$130.95
Vegan Kadhai Tofu	Tofu with peppers and onion gravy.	\$90.95	\$150.95
Patiala Royal Dum Biryani		Half tray	Full Tray
Vegetable Biryani	Fine extra long grain Indian Zafrani rice, cooked with vegetables along with traditional Indian spices.	\$80.95	\$140.95
Chicken Biryani/Boneless	Fine extra long grain Indian Zafrani rice, cooked with Chicken along with traditional Indian spices.	\$95.95	\$156.95

Lamb Biryani/ Boneless	Fine extra long grain Indian Zafrani rice, cooked with lamb meat along with traditional Indian spices.	\$105.95	\$210.95
Mutton Biryani	Fine extra long grain Indian Zafrani rice, cooked with Goat meat along with traditional Indian spices	\$110.95	\$220.95
Seafood Biryani	Fine extra long grain Indian Zafrani rice, cooked with seafood along with traditional Indian spices.	\$120.95	\$250.95
Fish Biryani	Fine extra long grain Indian Zafrani rice, cooked with Fish along with traditional Indian spices.	\$110.95	\$215.95
Prawn Biryani	Fine extra long grain Indian Zafrani rice, cooked with Prawns along with traditional Indian spices.	\$120.95	\$250.95
Paneer Biryani	Fine extra long grain Indian Zafrani rice, cooked with Paneer along with traditional Indian spices.	\$90.95	\$150.95
Jeera Ghee Rice	Aromatic Long grain rice with cumin seeds & curry leaves	\$75.95	\$120.95
Keema Pulao	Minced with home made spices/ steamed aromatic long grain rice	\$95.95	\$150.95
Basmati Rice	Steamed Aromatic long grain rice	\$55.95	\$110.95
Lemon Rice	Lemon flavored rice	\$70.95	\$130.95
Hyderabad Zafrani Pulao	Rice with saffron infused milk & blend with tempered nuts & dry fruit, loaded with sliced Almonds/cashew nuts/golden raisins. CONTAINS NUTS	\$90.95	\$150.95
Bread – Oven Baked	No Eggs	Half tray	Full Tray
Garlic Naan	Leavened flatbread with garlic.	\$75.95	\$130.95
Butter Naan	Leavened flatbread with butter.	\$64.95	\$120.95
Makki Ki Roti	Unleavened flatbread. Maize flour.	\$80.95	\$140.95
Mint Paratha	Flaky, buttery flatbread with mint.	\$74.95	\$140.95
Naan	Leavened flatbread baked in a clay oven.	\$60.95	\$110.95
Lacha Paratha	Flaky, buttery flatbread. Whole Wheat.	\$64.95	\$130.95
Cheese & Raisin Naan	Leavened flatbread with cheese and raisins.	\$75.95	\$150.95
Cheese Naan	Leavened flatbread with cheese.	\$70.95	\$150.95
Chili Garlic Naan	Leavened flatbread with chili and garlic.	\$75.95	\$150.95
Broccoli & Cheese Naan	Leavened flatbread with broccoli and cheese.	\$70.95	\$150.95
Tandoori Roti	Unleavened flatbread. Whole wheat.	\$54.95	\$120.95
Butter Roti	Grilled, unleavened flatbread with butter. whole wheat.	\$74.95	\$125.95

Aloo Paratha	Flaky flatbread stuffed with potatoes. Whole Wheat.	\$74.95	\$130.95
Onion Kulcha	Leavened flatbread with fried onions.	\$64.95	\$125.95
Paneer Kulcha	Leavened flatbread with soft Indian cheese.	\$74.95	\$140.95
Keema/ lamb Kulcha	Leavened flatbread with spiced minced lamb filling.	\$84.95	\$140.95
Chicken Kulcha	Leavened flatbread with spiced minced chicken.	\$74.95	\$140.95

<u>Sides</u>		Half tray	Full Tray
Kachumber Raita	Yogurt with grated carrot cucumber and Patiala spices.	\$34.95	\$64.95
Boondi Raita	Yogurt with fried gram flour balls. Grated carrot & cucumber.	\$39.95	\$69.95
Mango Chutney	Sweet and tangy condiment made with ripe mangoes and spices.	\$50.95	\$95.95
Patiala Salad	With cucumber, onion, carrot, black olives and lemon.	\$55.95	\$100.95
Spicy Pickle	Pickled vegetables or fruits infused with fiery spices for a zesty kick.	\$34.95	\$64.95
Papadam	Crispy lentil wafers.	\$45.95	\$80.95
<u>Desserts</u>		Half tray	Full Tray
Rasmalai	Milk patties with cardamom. CONTAINS NUTS	\$90.95	\$150.95
Gulab Jamun	Soft and spongy milk dumplings soaked in sweet syrup, a popular Indian dessert.	\$90.95	\$150.95
Patiala Kheer	Creamy and fragrant rice pudding, likely prepared in the Patiala style.	\$70.95	\$125.95
Gajar Ka Halwa	Dense carrot pudding with cashews and saffron.	\$90.95	\$150.95
Jalebi Garam doodh	A funnel cake like treat made by piping spirals of fermented batter/ sugar syrup.	\$124.95	\$224.95
Shahi Tukda	Crisp bread toast in sugar syrup, rabdi sweet milk/topped with dried rose petals.	\$124.95	\$224.95
Patiala Kulfi	Frozen creamy dessert w.Fusion of Pistachios 7 zafrani flavor.	\$94.95	\$184.95
Ice cream – Butter scotch	Butter scotch flavored Ice cream.	\$94.95	\$184.95
Ice cream - Vanilla	Vanilla flavored Ice cream.	\$94.95	\$184.95
Ice cream - Chocolate	Chocolate flavored Ice cream.	\$94.95	\$184.95

<u>Beverages</u>			
Mango Lassi	A mango-yogurt drink.	\$74.95	\$149.95
Sweet Lassi	A sweet yogurt drink.	\$74.95	\$149.95
Salt Lassi	A yogurt drink with salt, mint, and cumin.	\$74.95	\$149.95
Assorted Individual Sodas	Can soda	\$74.95	\$149.95
Sparkling Water		\$74.95	\$149.95
Bottled Water		\$24.95	\$54.95
Masala Chai	A spiced Indian tea made with black tea, milk, and a blend of aromatic spices.	\$75.95	\$140.95
Black Tea	Strong and robust tea made from fully oxidized tea leaves.	\$65.95	\$120.95
Lemonade	Refreshing drink made from squeezed lemons, sugar, and water.	\$75.95	\$140.95
Green Tea	Light and antioxidant-rich tea made from minimally processed tea leaves.	\$65.95	\$120.95
Iced Tea	Chilled tea served over ice, often flavored with lemon or sweetened to taste.	\$65.95	\$120.95