



PATIALA INDIAN GRILL
NEW YORK

*A Trusted Name In
Food Quality & Luxury Dining*

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.



WE STRICTLY FOLLOW OUR CUSTOMER'S DIETARY RESTRICTIONS & FOOD ALLERGIES.
PLEASE SPECIFY IN ADVANCE TO WAITER



PATIALA INDIAN GRILL
NEW YORK

"A Trusted Name In Food Quality & Luxury Dining"

★★★

PROUD TO SERVE YOU

WE ARE SPECIALIZED IN VEGAN & JAIN FOOD

(INCLUDING BREAD AND PARATHAS)

AIR FRIER EQUIPPED KITCHEN

★★★

"GLUTEN FREE MEALS"

"TENDER MEAT OR DARK MEAT"

"BUTTER | GHEE | OIL | MARGARINE"

MILD | MEDIUM SPICY | EXTRA SPICY

★★★

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★★★

*To ensure we provide a legendary service to all our guests,
for any discrepancy in food quality and service,*

Feel free to contact our floor team any time during your dining experience.

★★★

WE ARE SPECIALIZED IN CORPORATE EVENTS, CATERING & PARTIES.

info@patialany.com

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

CHICKEN LOLLIPOP

Chicken Drumette | Marinated & Batter Fred

16.95

PANEER 65

Cubes of Paneer

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 PATA CHAAT

Crispy Battered Spinach Leaves | SmoothYogurt

Chutnies | Home Spices

10.95

SOUP

MULIGATAWNY SOUP

Lentil Coconut Soup

8.95

MIX VEGETABLE SOUP

Beans | Carrot | Green Peas | Celery

9.95

MUTTON MARAG

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

12.95

CHICKEN CORN SOUP

Shredded Chicken | Sweet Corn | Creamy Sauce | Garden Herbs

10.95

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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 Tender | 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

19.95

PATIALA MUSHROOM KEBAB

Stuffing Cottage Cheese | Spinach | Grilled

19.95

VEGAN

PURE VEGETARIAN
(NO DAIRY)

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 PALAK

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

17.95

CHANA SAAG

Spinach | Chickpeas | Garden Herbs

17.95

KADAHI TOFU

Tofu | Bell Pepper | Onion Gravy

17.95

LANGER WALI DAAL

Five Different Daal Preparation with Ginger Garlic

Home Made Spices

17.95

PURE INDIAN
VEGETARIAN

PALAK PANEER

Cream Spinach | Cheese | Garden Herbs

19.95

BROCCOLI KORMA

Slow Cooked Broccoli | Saffron Cream

| *Cashew Nuts*

19.95

PANEER BUTTER MASALA

*Cottage Cheese | Creamy Makhani
& Traditional Tomato*

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

Creamy Makhani | Cottage Cheese Tikkas

Onions | Bell Pepper | Cashew Nuts

Traditional Tomato Gravy

19.95

PALAK KOFTA

Mix Vegetables Dumpling | Chopped Spinach Leaves

Simmered In A Luscious Tangy Yoghurt Gravy

| *Cashew Nuts*

19.95

PANEER KALI MIRCH

Cube Cottage Cheese with Home Spices

| *Crushed black pepper*

19.95

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CHICKEN

(BONELESS)

CHICKEN TIKKA MASALA

*Chicken Tikka Cooked
Original Creamy Tomato Sauce*

19.95

MURGH KORMA

*Slow Cooked Chicken Tender | 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 Tender 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 MIRCH

*Cooked Chicken Tender With Home Spices
| Crushed Black Pepper*

18.95

SEAFOOD

(TILAPIA FISH)

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

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LAMB (BONELESS)

ROGANJOSH

*Kashmiri Style Lamb Curry | Yogurt
| Fresh Coriander*

22.95

LAMB MADRAS

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

23.95

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

KADAHI LAMB

Lamb | Bell Peppers | Onion Gravy

22.95

MUTTON (BABY GOAT MEAT) (BONE IN)

PATIALA MUTTON CURRY

*A Homestyle Bone-In Goat Curry
Patiala Signature*

22.95

MUTTON VINDALOO

*Goat Bone-In | In A Tangy
Fiery Sauce*

22.95

MUTTON MAKHANI

*Baby Goat Bone-In Cooked
Original Creamy Makhani Gravy*

23.95

MUTTON CHETTINAD

*Goat Bone-In Cooked | Tempered
Curry w. Coconut | Dry Red Chillies
Black Pepper | Curry Leaves*

23.95

KEEMA MUTTAR

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

22.95

MUTTON KADAHI

*Baby Goat Meat | Pepper Onion |
Onion Tomat Gravy*

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
MUTTON BIRYANI <i>(Bone In)(Baby Goat Meat)</i>	24.95	LEMON RICE <i>Lemon Flavoured Basmati Rice Curry Leaves Mustard Seeds</i>	7.95
FISH BIRYANI <i>(Tilapia)</i>	23.95	ZEERA GHEE RICE	8.95
SHRIMP BIRYANI	25.95	BASMATI RICE <i>Aromatic Long Grain Rice</i>	3.95
VEG BIRYANI	18.95		

BREAD (NO EGG) TANDOOR BAKED

WHITE FLOUR BREAD

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

WHOLE WHEAT VEGAN BREAD

For Vegan We Replace Butter with Margarine

TANDOORI ROTI <i>No butter</i>	4.95
BUTTER ROTI	5.95
GARLIC ROTI	6.95
LACCHA PARATHA	6.95
MINT PARATHA	7.95
GOBHI PARATHA	7.95
ALOO PARATHA	9.95
PANEER PARATHA <i>(Not Vegan) Cottage Cheese & Patiala Masala</i>	9.95
POORI <i>Deep Fried Puffy Bread</i>	4.95

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CONDIMENTS

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
PLAIN YOGHURT	4.95
MASALA ONION	2.95
<i>Fresh Sliced Red Onion Green Chilli Lemon</i>	

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 Cashew Nuts</i>	

BEVERAGE

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