

Voted the Best Indian restaurant in S.D.  
GOLD MEDALLION AWARD WINNER

**GASLAMP**  
329 Market Street  
San Diego, CA 92101  
619-269-9999



**MIRAMAR**  
8990 Miramar Road  
San Diego, CA 92126  
858-457-9999

Restaurants Carryout Catering Banquet Hall  
[www.royalindia.com](http://www.royalindia.com) **619-269-9999**

*Exotic Appetizers*

**VEG. SAMOSA (Most popular)**

Two crispy pastries stuffed with mildly spiced potatoes and peas and deep-fried \$5

**ONION BHAJI (Like onion rings)**

Mildly spiced onion slices dipped in chickpea batter and fried \$9

**HUMMUS & NAN**

Special spiced hummus served with plain nan \$10

**PAPADUM**

Two pieces of roasted, spiced crisp lentil crackers \$3

**CHICKEN PAKORA**

Boneless chicken coated in a Seasoned batter and deep-fried \$11

**PANEER PAKORA (Farmer's Cheese)**

Farmers cheese coated in a Seasoned batter and deep-fried \$9

**VEGETABLE PAKORA**

Cauliflower and potatoes coated in a Seasoned batter and deep-fried \$9

**SAMOSA CHAAT**

Vegetable samosa topped with curried garbanzos, Onions, tomatoes, cilantro and chutneys \$10

**ALOO TIKKI**

Spiced potato patties pan fried to golden perfection \$10

**TAWA CHICKEN**

Marinated chicken breast pan fried & sauteed with tomato sauce, onions & bell peppers \$10

**BHEL PURI**

Puffed rice, crushed chips, peanuts tossed with tamarind & mint chutneys \$9

*Biryani*

*Biryani is a complete dish (like pasta) made with basmati rice, sauteed onions, herbs, spices, raisins and nuts with your choice of the following*

**CHICKEN BIRYANI \$25**

**LAMB BIRYANI \$26**

**SHRIMP BIRYANI \$29**

**VEGETABLE BIRYANI \$19**

*Fresh Baked Breads*

*Leavened Soft Breads*

**NAN**

Fresh Baked in clay oven - \$4

**GARLIC NAN**

Nan stuffed with Garlic and Cilantro -\$5

**CHILI NAN**

Nan stuffed with chillies then baked -\$5

**NAN BASKET**

Nan, Kabuli Nan, Garlic Nan - \$13

*Whole Wheat Breads*

**TANDOORI ROTI**

Whole wheat thin bread -\$4

**PARATHA**

Whole wheat baked bread -\$5

**POORI**

Whole bread puffed fried bread -\$8

*Sides*

**RAITA**

Yogurt dressing - \$4

**HOT SAUCE**

Spicy chili sauce \$3

**MANGO CHUTNEY**

Sweet and tangy mango relish \$4

**MIXED PICKLE**

Mixed Indian Pickle - \$4

**ONION LEMON CHILI SALAD**

Traditional onions chili salad \$3

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## MIRAMAR

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### *Tandoori Specialties* (Baked in clay oven)

#### **CHICKEN GARLIC MALAI KABAB**

Chicken tenders marinated in yogurt, garlic, fresh herbs and cilantro \$19

#### **CHICKEN LEMON CHILLI KABAB**

Chicken tenders marinated in yogurt, fresh lemon juice, green chillies and ginger \$19

#### **CHICKEN ACHARI KABAB**

Chicken tenders marinated in yogurt, Indian pickles, and ginger then roasted \$19

#### **TANDOORI CHICKEN**

2 Pieces of bone-in chicken leg marinated in yogurt, fresh herbs, lemon juice and baked \$16

#### **PANEER TIKKA KABAB**

Farmers cheese marinated in yogurt and spices and baked in clay oven \$17

#### **SEEKH KABAB**

Minced meat mixed with exotic spices then roasted on special skewers \$25

#### **CHICKEN TIKKA KABAB**

Boneless pieces of chicken breast marinated in yogurt and delicate spices and herbs \$19

### *Royal Meat Curry Specialties*

*Curry is a healthy blend of onions, tomatoes, garlic, ginger, spices and herbs.*

*All curries are made from the finest ingredients & fresh vegetables. Mention MILD, MED or HOT*

#### **CHICKEN TIKKA MASALA**

Boneless chicken roasted in a clay oven and cooked with a delicious blend of creamed tomato curry \$19

#### **CHICKEN COCONUT PINEAPPLE**

Boneless chicken cooked with a sweetened creamy coconut curry, pineapple chunks and spices \$19

#### **CHICKEN MANGO PINEAPPLE**

Chicken marinated in yogurt and spices then cooked with fruity mango pineapple curry

#### **KARAHI CHICKEN**

Chicken and fresh peppers, sliced onions, tomatoes, garlic, ginger and curry cooked in a Karahi "wok" \$19

#### **BONE IN BUTTER CHICKEN**

Bone-in chicken roasted in clay oven, finished with a buttery, smoked- tomato curry \$19

#### **CHICKEN TIKKA WHITE WINE**

Chicken marinated in yogurt and spices then cooked with white wine creamy garlic curry \$19

#### **CHICKEN CHILLI CHETTINAD -HOT**

Very spicy combination of different chillies, herbs and traditional curry. \$19

#### **LAMB ROGAN JOSH**

Boneless lamb cooked with a curry sauce of onions, garlic, ginger, tomatoes & almonds \$23

#### **LAMB VINDALOO**

Lamb cooked with tangy tomato curry with a healthy medley of spices \$23

#### **LAMB SHANK**

Slow roasted in a clay oven with onion, garlic, ginger tomato curry, herbs and spices \$35

#### **ROYAL LAMB COCONUT MALAI**

Lamb marinated then cooked in sweetened coconut creamy curry, cashew almond paste and raisins \$23

#### **SEEKH KABAB CURRY**

Minced meat mixed with exotic herbs and spices roasted in clay oven, cooked with onions, garlic, ginger, bell peppers and curry \$23

#### **PRAWN PEPPER MASALA**

Prawns cooked with fresh, peppers, sliced onions, tomatoes, garlic, ginger and a healthy curry \$27

#### **PRAWN COCONUT KORMA**

Prawns cooked with sweetened creamy coconut curry, pineapple chunks and spices \$27

### *Royal Vegetarian Curry Specialties*

Items with "J" can be made Jain and items "V" can be made Vegan

#### **PANEER TIKKA MASALA (J)**

Farmers cheese smoked over mesquite then cooked in a curry sauce of tomatoes, onions, garlic and a touch of cream \$19

#### **PALAK PANEER(SAAG)**

A healthy blend of spinach, broccoli, garlic, ginger, onions, exotic spices & cubed farmers cheese \$18

#### **VEGETABLE COCONUT KORMA (J)**

Vegetables cooked in a curry of cream, sweetened coconut, cashew paste, nuts, raisins and spices \$16

#### **VEGETABLE COCONUT PINEAPPLE (J)**

Vegetables cooked in a curry of cream, sweetened coconut, pineapple, cashew paste, nuts, raisins and spices \$16

#### **VEGETABLE MALAI KOFTA**

Homemade vegetable balls cooked with a creamed curry of onions, garlic, ginger and cashew paste \$21

#### **CHANNA MASALA (V) (J)**

Garbanzo beans in a tangy tomato, onion and garlic curry \$15

#### **ALOO MUTTER MASALA (V)**

Potato cubes cooked with peas, garlic, ginger, curry \$15

#### **VEGETABLE MANGO PINEAPPLE (V)**

Seasonal vegetables cooked with fruity mild mango pineapple curry \$15

#### **BUTTER TARKA KOFTA**

Homemade vegetable balls sauteed with herbs and cooked with smoked buttery tomato, onions, garlic, ginger and herb curry \$21

#### **DAL TARKA(YELLOW LENTILS) (V)(J)**

Mixture of yellow lentils cooked with butter, onions, tomatoes, ginger, garlic and spices \$13

#### **DAL MAKHNI (BLACK LENTILS) (V)**

Mixture of black lentils cooked with butter, onions, tomatoes, ginger, garlic and spices \$13

#### **PUNJABI DUM ALOO (V)**

Fresh potatoes cooked with a spicy curry sauce of garlic, ginger, onions and tomatoes \$16

#### **PUNJABI BUTTER SAAG**

Pureed spinach, broccoli, garlic, ginger, onions, and tomatoes in a traditional butter tarka \$19

#### **BHINDI MASALA (V)(J)**

Mild spiced okra pan fried with onions, tomatoes and spices \$17

#### **BENGAN BHARTHA (V)**

Roasted eggplant pulp, cooked with peas, onions, herbs, tomatoes, with or without cream \$18

#### **ALOO GOBI (V)**

Cauliflower and fresh potatoes cooked with onions, ginger, garlic, tomatoes and spices \$18