

TANDOORI SPECIALTIES

All are gluten free

CHICKEN TANDOORI Half of a bird marinated in yogurt with spices and barbequed.	19.95
CHICKEN TIKKA Chicken marinated in spices barbecued on skewers over charcoal.	19.95
SEEKH KEBAB Ground Lamb marinated in spices and barbecued on skewers over charcoal.	21.95
BOTTI KEBAB Boneless lamb marinated in spices and barbecued on skewers over charcoal.	23.95
FISH TANDOORI Haddock fish marinated in yogurt, with spices and barbequed.	23.95
MIXED GRILL Assortment of Tandoori specialties.	25.95

BAY OF BENGAL

All are gluten free

FISH CURRY Boneless skinless haddock cooked in a sauce of onions, tomatoes, ginger and garlic & blend of spices.	20.95
SHRIMP DO PIAZA Large fresh shrimp with green peppers, onions, tomatoes, and spices.	20.95
FISH VINDALOO Boneless skinless haddock cooked with onion and potatoes. Spiced according to the choice of the customer.	20.95
SHRIMP VINDALOO Large fresh shrimp with onion and potatoes. Spiced according to the choice of the customer.	20.95
SHRIMP SAAG Large fresh shrimp served on a bed of spinach & light cream.	20.95
FISH VEGETABLE Boneless skinless haddock cooked with chef's choice of vegetables	22.95
FISH BUTTER Boneless skinless haddock marinated in yogurt cooked in Turmeric and spices in creamy tomatoe sauce with a touch of butter. Served with lentil soup.	24.95
PRAWN EGGPLANT Shrimp & Eggplant	22.95
SHRIMP TANDOORI MASALA Large fresh shrimp marinated in Tandoori masala and cooked in a creamy tomato sauce. Served with lentil soup	22.95
FISH TIKKA MASALA Haddock fish spice marinated cooked in clay oven and sauted in tomatoe creamy sauce. Served with lentil soup.	24.95

BEEF SPECIALTIES

BEEF CURRY Cubes of beef cooked in onion,tomatoes, herbs & spices.	19.95
BEEF BHUNA Beef curry cooked with green peppers and onion.	21.95
BEEF VINDALOO Beef with onion sauce and potatoes spiced according to choice of the customer.	21.95

LUNCH SPECIALTIES

(All Are Gluten Free)

PALAK ALOO (ask for vegan) Potatoes, spinach, tomatoes and light cream, cinnamon and other spices.	10.95
CHANNA MASALA (ask for vegan) Chickpeas steamed with tomatoes, ginger, garlic, onion, and spices - the Sultan's summer supper.	10.95
ALOO MUTTER (ask for vegan) Fresh green peas in a sauce with potatoes	10.95
SAAG PANEER A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese & spices.	10.95
MUTTER PANEER Our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs.	11.95
VEGETABLE KORMA Our choice of nine seasonal vegetables with paneer, cashews, raisins, and a thick korma sauce with a hint of sweetness.	11.95
CHICKEN CURRY Chicken breast cooked in sauce of onions, tomatoes, garlic, and spices	11.95
TIKKA SAAG Boneless barbequed chicken breast cooked with spinach in a light cream sauce.	11.95
CHICKEN TIKKA MASALA Barbequed chicken breast in a spicy creamed tomato sauce lite	12.95
KEEMA MUTTER Ancient recipe of ground lamb, peas, coriander, and ginger	12.95
FISH CURRY Boneless skinless haddock cooked in a sauce of onions, tomatoes, ginger and garlic & blend of spices.	12.95
LAMB CURRY Cubes of lamb cooked in onion, tomatoes, herbs, and spices.	12.95

All dishes served with Basmati Rice & Chutney

Gift Certificates Available

DESSERTS

KHEER Rice pudding with raisins and cashews	3.00
KULFEE Mango & pistachio ice cream or Coconut & pistachio ice cream	3.00
GULAB JAMON Sweet cheese ball with honey drizzle	3.00

SIDE ORDERS

All are gluten free

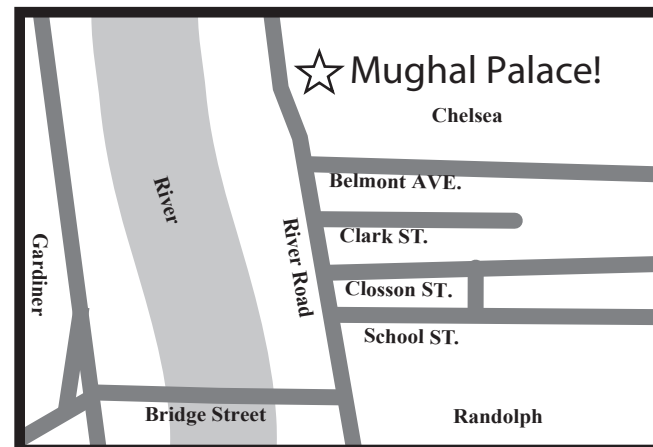
MIX VEGETABLE PICKLES/MANGO CHUTNEY	2.00
RAITA (YOGURT WITH CUCUMBER SAUCE)	2.00
GREEN CHUTNEY 4 oz (Vegan)	0.75
RED ONION 4 oz (Vegan)	0.75
BROWN SAUCE 4 oz (Vegan)	0.75
EXTRA RICE 16 oz	2.00
EXTRA RICE 32 oz	3.50

SPECIALTY DRINKS

LASSI Sweetended yogurt shake	3.00
Salty Lassi Unsweetend yougurt with a taste of salt.	3.00
MANGO LASSI Sweetend yougurt blended with mango pulp	3.00
MANGO JUICE	3.00
MANGO MILKSHAKE Mango pulp blended with milk	3.00
MASALA CHAI TEA Traditional Indian spiced milk tea	3.00
DARGILING TEA Unsweeted spice black tea	3.00

SODA

Pepsi, Sierra Mist, Ginger Ale, Diet Pepsi, Sunkist	2.20
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Mughal Palace

*Fine Indian Cuisine
Take-Out Menu*



We accept all major debit/credit cards.
Catering and Gift certificates available.

730 River Road Chelsea, ME 04330

Ph: 207-203-0388

Hours: Tue.-Thur, 11:00-8:30
Fri. 3:00-8:30 Sat. & Sun. 11:00-8:30
Mon. Closed

Please ordr by 8:00 pm

Choose your spice level: Mild, Medium, Hot, Super Hot.
All Dishes Served with Basmati Rice & Chutney.

Our dishes are gluten free

mughalpalacechelsea.com
*Revised September 2024

SOUPS

MULLIGATAWNY SOUP (Gluten Free)	3.95
Deliciously Spiced Seasonal Fresh Lentils, Tomato & Chicken Broth	
DAAL SHORBA SOUP (Vegetarian,Gluten Free,Vegan)	3.50
Our Hearty Stew of Split Peas, Garlic, and Ginger	
COCONUT SOUP (Gluten Free) (Ask for Vegan)	2.95
Creamy Shredded Coconut, Milk, Coconut Cream.	
TOMATO SOUP (Gluten Free, Ask for Vegan)	3.50
Soup made with fresh tomatoes, ginger, onions & garlic	

APPETIZERS

CHICKEN PAKORA (Gluten Free)	5.00
Chicken fritters coated in chickpea batter and spices, deep fried	
NIZAM'S VEGETARIAN CHOICE (Vegan)	7.50
Mixed Platter with Samosa, Pakora, Rikki Tikki Tabi, Gobi Pakora and Pappadam	
MIX VEGETABLE PAKORA (4 Pieces - wheat free) (Vegetarian,Gluten Free,Vegan)	3.95
Seasonal veggies deep fried in chickpea batter	
PANEER PAKORA (4 Pieces) (Gluten Free)	4.95
Chunks of homemade cheese fritters coated in chickpea batter and spices, deepfried.	
GOBI PAKORA (4 Pieces - wheat free) (Gluten Free,Vegan)	4.50
Cauliflower fritters deep fried in chickpea batter	
RIKKI TIKKI TABI (2 Pieces) (Vegan)	4.00
Deep fried spiced vegetables	
SAMOSAS (2 Pieces) (Vegan)	4.00
Shredded potatoes and green pea turnovers deep fried	
KEEMA SAMOSA (2 Pieces)	4.95
With pieces of spiced lamb	
PAPPADAM (wheat free) (Vegan)	2.50
Spiced fried lentil wafers	

BREADS

NAAN/BUTTER NAAN/ROTI/TANDOOR ROTI/BHATURA	2.50
Choice of Indian Traditional Bread (Ask for Vegan)	
GARLIC NAAN/ONION KULCHA (Ask for Vegan)	3.95
Choice of mild-unleavened bread with fresh garlic or onions	
KEEMA NAAN	4.95
Clay oven bread stuffed with very lean minced lamb mixed with herbs and spices.	
KABULI NAAN/HONEY NAAN (Ask for Vegan)	3.95
Clay oven bread stuffed with coconut, raisins, cashews, and almonds. Add honey if you please.	

POORI (Vegan)	4.50	
This soft pillow of bread is the perfect accompaniment to any dish with a savory sauce.		
ALOO PARATHA (Vegan)	4.95	
Pan fried wheat paratha bread stuffed with sauteed potatoes		
MIXED VEGETABLE PARATHA (Vegan)	4.95	
Pan fried wheat paratha bread layered with butter and stuffed with vegetables		
BREAD BASKET (Ask for Vegan)	12.95	
Chef's choice of four breads		
Fresh home made cheese with Indian spices		3.95
MUGHAL PARATH	5.00	
Pan fried white flower bread stuffed with fresh egg, onion,tomato & cilantro		
PALAK NAAN	4.95	
Stuffed bread with potato peas & fresh spinach		

CHICKEN SPECIALTIES

All are gluten free

CHICKEN CURRY	17.95
Boneless chicken thigh cooked in sauce of onions, tomatoes, garlic, and spices	
CHICKEN SAAG	17.95
Boneless chicken thigh cooked with a spinach cream sauce	
CHICKEN DANSAK	17.95
Boneless chicken thigh sauteed with lentils, ginger, garlic, onions, and spices	
TIKKA SAAG	17.95
Barbequed boneless chicken breast in spinach cream sauce	
CHICKEN SHAMI KORMA	18.95
Boneless chicken thigh , cashews, raisins, almonds, and creamy sauce	
CHICKEN VINDALOO	18.95
Boneless chicken with onion sauce and potatoes spiced according to the choice of the customer.	
CHICKEN TIKKA MASALA	19.95
Boneless BBQ chicken breast in a spicy creamed tomato sauce	
BUTTER CHICKEN	19.95
Boneless chicken breast marinated in yogurt, charbroiled & butter sauteed in herbs. Simply fantastic!	
CHICKEN DILRUBA	19.95
Bonless chicken thigh cooked with fresh mushroom, onion, ginger and tomatoes.	
CHICKEN JALFREZI	20.95
Boneless chicken cooked with fresh green peppers, onions, ginger, and tomatoes: served with lentil soup.	
CHICKEN KASHMIRI	20.95
Bonless chicken thigh cooked in a sweet sauce with fruit, onion, cashews & raisons.	
CHICKEN LAJAWAB	20.95
Chicken thigh sauted with coconut, bellpeppers, onions and cashews in a tomatoe and cream sauce	

LAMB SPECIALTIES

All are gluten free

LAMB CURRY	21.95
Cubes of lamb cooked in onion, tomatoes, herbs, and spices	
KEEMA MUTTER	21.95
Ancient recipe of ground lamb, peas, coriander, and ginger	
LAMB SAAG	21.95
Lamb cubes served on a bed of spinach and light cream	
LAMB KORMA	22.95
Lamb cubes with cashews, raisins, almonds, and creamy sauce	
LAMB DO-PIAZA	22.95
Lamb curry cooked with green peppers and onions	
LAMB VINDALOO	22.95
Lamb with onion sauce and potatoes spiced according to the choice of the customer.	
GOSHT DAAL	22.95
Lamb cubes cooked with lentils.	
LAMB ACHARI	22.95
Lamb cubes cooked with curry sauce and a touch of pickles.	
LAMB DILREUBA	22.95
Lamb and cut mushroomsprepared in creamy onion herb & spice sauce.	
LAMB KASHMIRI	22.95
Lamb cooked in sweet sauce with fruit, onions, nuts and raisons.	
LAMB PASANDA	24.95
Cubed lamb in a Masala sauce with herbs, spices & slices of almonds, cashews & raisin. Served with lentil soup.	
LAMB ROGHAN JOSH	24.95
Lamb cubes with ginger, garlic, coconut flakes, and a balanced creamy sauce. Served with lentil soup.	
BUTTER LAMB	24.95
Boneless lamb marinated in yogurt, charbroiled & sautead in butter & herbs	
LAMB TIKKA MASALA	24.95
Bonless BBQ lamb tikka masala in a spicy creamed tomatoe sauce	

BIRYANI SPECIALTIES

All are gluten free

TAJ BIRYANI (SERVED FOR TWO)	29.95
Basmati rice cooked in butter with Lamb, Chicken, Shrimp, Almonds, Cashews & Raisins Garnished with fresh Herbs. Served with two Lentil soups.	
BIRYANI WITH CHOICE OF LAMB, SHRIMP OR VEGETABLES	21.95
Sauteed in herbs & spices, cooked with special Basmati rice. Served with Lentil Soup	

VEGETABLES SPECIALTIES

All are gluten free

PALAK ALOO (ask for vegan)	15.95
Potatoes, spinach, tomatoes and a light cream sauce with cinnamon and other spices	
CHANNA SAAG (ask for vegan)	15.95
Chickpeas and fresh spinich cooked with garlic, ginger and cream sauce	
DAAL MAKHINI (ask for vegan)	15.95
An aromatic marriage of yellow Lentils and garlic Favorite of Queen of Mumtaz	
ALOO MUTTER (ask for vegan)	15.95
Fresh green peas in a sauce with potatoes	
BOMBAY BAZI	17.95
Fried vegetables simmered in cardamon, saffron, garlic & a light cream sauce	
CHANNA MASALA (ask for vegan)	17.95
Chickpeas steamed with tomatoes, ginger, garlic onion and spices The Sultan's summer supper	
SAAG PANEER	17.95
A mound of lightly seasoned spinach in a steaming blend of light cream, our own cottage cheese & spices	
BAIGAN BORTHA	18.95
Eggplant baked and pan fried in the Chef's choice of spices	
MUTTER PANEER	18.95
Our favorite blend of homemade cottage cheese and green peas lightly seasoned with fresh herbs	
NAV RATTAN KORMA	18.95
Our choice of nine seasonal vegetables with paneer, cashews, raisins, and a thick korma sauce with a hint of sweetness	
MALAI KOFTA	19.95
Balls of freshly minced vegetables simmered in a light cream sauce with ginger, cardamon, saffron, cashews & raisins	
SHAHI PANEER	19.95
Chunks of cheese sauteed with ginger, garlic, onion, cashews, and tomatoes cooked in a creamy sauce	
OKRA MASALA (ask for vegan)	19.95
Garden fresh okra cut cooked with tomatoes, ginger, garlic & spices	
DAAL SAAG (ask for vegan)	19.95
Spinach with lentils cooked with a light cream sauce. Served with lentil soup.	
MIXED VEGETABLE CURRY (ask for vegan)	19.95
Our choice of seasonal fresh vegetables cooked in a sauce of onion, tomatoes, ginger, garlic & a blend of spices. Served with lentil soup.	