

Welcome to
Sahota Palace
Indian Restaurant



Exotic Indian Cuisine

*"We believe that the joy of eating
lies in the art of fine cooking."*



Wines & Beers Available

Phone: (315) 413-0016 • Fax: (315) 413-0295

668 Old Liverpool Road
Liverpool, NY 13088

APPETIZERS

- VEGETABLE SAMOSA** \$ 3.00
Deep-fried, mildly spiced vegetable turnovers stuffed with green peas and potatoes
- MEAT SAMOSA**..... \$ 3.95
Crispy, deep fried turnovers stuffed with mildly spiced minced meat
- CHICKEN PAKORA** \$ 3.95
Mildly spiced chicken fritters, flavored with fresh onions, garlic, ginger and chef's special mixture of Indian spices
- CHEESE PAKORA** \$ 3.50
Homemade cheese Indian style delicately stuffed with spices and deep-fried
- PAPADUM** \$ 1.50
Two crispy lentil wafers flavored with spices
- ALOO PAPRI CHAT** \$ 3.95
A mouth watering combination of crispy, chopped potatoes and chick peas tossed in yogurt, topped with tamarind sauce seasoned with Indian herbs
- VEGETABLE MIX PAKORA** \$ 2.95
A delicious combination of assorted vegetables with chick peas, battered and deep fried to perfection
- BATATA WADA** \$ 2.95
Battered spicy, deep-fried potatoes with peas
- VEGETARIAN PLATTER**..... \$ 6.95
Includes 2 pieces of paneer pakora, 2 pieces of samosa, 2 pieces of Batata Wada, 4 pieces of Vegetable Pakora
- NON-VEGETARIAN PLATTER**..... \$ 7.95
Chef's special recommendation of assorted appetizers including fresh Chicken Pakora, Vegetable Samosa, Chicken Tikka and Sheekh Kabab

SOUPS

- VEGETABLE SOUP** \$ 2.95
An authentic South Indian soup of lentils, diced vegetables and flavored with fresh herbs
- TOMATO SOUP** \$ 2.95
A spicy, tangy light tomato soup flavored with authentic Indian spices
- COCONUT SOUP** \$ 2.95
Creamy, shredded coconut soup with nuts
- SHAHI MURG SHORBA (Chicken Soup)** \$ 2.95
An authentic North Indian soup with chunks of chicken cooked in aromatic herbs and spices

TANDOORI

From the Traditional Clay Oven

All Tandoori items served with Basmati Rice

- CHICKEN TANDOORI HALF** \$ 9.95
FULL..... \$14.95
Half a spring chicken delicately marinated overnight in fresh aromatic spices, fresh yogurt and tenderly baked in our clay oven
- CHICKEN TIKKA** \$11.95
Boneless juicy chunks of chicken breast marinated in aromatic Indian herbs and baked in our clay oven
- MALAI KEBAB** \$11.95
Boneless chicken breast mixed with freshly chopped onions and bell peppers delicately flavored with fresh ginger and barbecued on skewers
- SHEEKH KEBAB** \$12.95
Finely chopped lamb seasoned with fresh onions and herbs baked in a clay oven on skewers
- SHRIMP TANDOORI**..... \$14.95
Jumbo shrimp marinated in chef's special mixture in ajwains flavored yogurt blended with Indian spices and cooked in clay oven

CHEF'S SPECIAL FISH TIKKA	\$14.95
Fish subtly seasoned with spices and baked on skewers in a clay oven	
SPECIAL MIXED GRILL	\$14.95
Special assortment of Tandoori Chicken, Chicken Tikka, Sheekh Kebab, Lamb Tikka and Tandoori Shrimp accompanied by Raita	
CHICKEN SHISLAK	\$12.95
Tender marinated pieces of chicken with fresh onions, tomatoes and bell peppers	
LAMB SHISLAK	\$13.95
Tandoori marinated pieces of lamb with fresh onions, tomatoes and bell peppers	
SHRIMP SHISLAK	\$16.95
Shrimp marinated with fresh onions, tomatoes and bell peppers	

CHICKEN SPECIALTIES

Served with Basmati Rice

CHICKEN CURRY	\$10.95
Chicken cooked in a special curry with traditional spices	
CHICKEN MAKHINI	\$11.95
Tender boneless breast, succulent pieces of chicken cooked in a sauce with a rich tomato base and fresh herbs, finished with butter and topped with cream	
CHICKEN JAL FAREZI	\$10.95
Boneless chicken cooked in a spicy sauce with onions, green peppers and tomatoes flavored with authentic Indian herbs	
CHICKEN TIKKA MASALA	\$11.95
Tender pieces of white meat chicken cooked in a mildly spiced tomato sauce	
CHICKEN CHILI	\$10.95
Tender pieces of boneless white meat chicken cooked in tomatoes, onions, green peppers	
CHICKEN VINDALOO	\$10.95
A Goant special for the lover of hot spice foods, a delicious combination of vinegar marinated chicken cubes in tomato sauce	
CHICKEN TIKKA SAAGWALA	\$11.95
Juicy, boneless pieces of white meat chicken cooked in fresh garden spinach with fresh herbs, a gourmet lovers delight	
CHICKEN MANGO	\$10.95
A favorite of Indian Bureaucrats; white meat chicken cooked with specially selected mango slices and mild spice sauce	
CHICKEN SHAHI KORMA	\$11.95
A classic Mughlai Entree. Succulent dark meat chicken pieces delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts	
CHICKEN TIKKA MUGHLAI	\$11.95
Tender pieces of boneless white meat chicken and mushrooms cooked in creamy tomato sauce	
CHICKEN MADRAS	\$10.95
Boneless chicken cooked with coconut in a spicy Tamarind sauce	

LAMB SPECIALTIES

Served with Basmati Rice

LAMB CURRY	\$12.95
Tender pieces of lamb cooked with onion, gravy and garnished with fresh coriander	
ROGAN JOSH	\$12.95
Tender pieces of lamb cooked in a mild sauce with freshly ground spices	
LAMB SAAG WALA	\$12.95
Tender morsels of lamb cooked in freshly minced spices with spinach	
LAMB VINDALOO	\$12.95
Chunks of lamb cooked in a hot, tangy sauce	
LAMB PASANDA	\$12.95
A northern delicacy. Juicy slices of lamb simmered in a sauce of poppy seeds, cashew nuts, almonds and herbs	
LAMB MUSHROOMS	\$12.95
Pieces of lamb cooked with mushrooms and a blend of fresh herbs and spices	
LAMB DO PIAZA	\$12.95
A gourmet specialty. Specially selected cubes of lamb cooked with onion, tomatoes and ginger in a thick sauce of herbs and spices	

LAMB MASALA	\$12.95
Selected cubes of lamb cooked with sliced onions and tomatoes in a fresh, mildly spiced sauce	
KEEMA MUTTER	\$12.95
Finely minced tender lamb cooked with peas, onions, garnished with fresh coriander	
LAMB MANGO	\$12.95
A favorite of Indian Bureaucrats. Lamb cooked with specially selected mango slices, mild sauce	
LAMB SHAHI KORMA	\$12.95
A classic Mughlai entree. Selected slices of lamb delicately flavored with coconut and gently simmered in yogurt with a selection of spices and nuts	

VEGETARIAN DELICACIES

Served with Basmati Rice

ALOO GOBHI	\$10.95
Cauliflower and potatoes cooked with fresh Indian spices	
ALOO PALAK	\$ 9.95
Minced spinach cooked with potatoes and spices	
ALOO MATTAR	\$ 9.95
Fresh garden peas and potatoes cooked in traditional Indian style curry sauce	
CHANNA SAAG	\$ 9.95
Minced spinach cooked with chick peas and spices	
NAVRATAN KORMA	\$10.95
Fresh garden vegetables delicately flavored with coconut and gently marinated in yogurt with a selection of nuts	
MALAI KOFTA	\$10.95
Fresh mixed vegetable balls cooked in a creamy sauce with nuts and authentic herbs	
CHANA MASALA	\$ 9.95
Chickpeas cooked in authentic Indian herbs and spices in a medium hot sauce	
BHINDI MASALA	\$10.95
Fresh okra cooked in authentic spices, onions and tomatoes; A Punjab specialty	
BAINGAN BHARTHA	\$10.95
Fresh eggplant toasted in the clay oven and cooked with green peas, fresh tomatoes, onions, ginger and garlic; a delicacy from the Punjab	
VEGETABLE JAL FREZI	\$ 9.95
Garden fresh mixed vegetables simmered in a mildly spiced thick sauce and flavored with authentic Indian herbs	
ALOO ZEERA	\$ 9.95
Potatoes cooked with cumin seeds flavored with authentic Indian herbs	
DAL MAKHINI	\$ 9.95
Black lentils harmoniously combined with tomatoes, garlic and ginger, simmered overnight on a charcoal fire	
PANEER MAKHINI	\$10.95
Cottage cheese cooked with butter, tomatoes and authentic spices in a delicate creamy sauce	
PALAK PANEER	\$10.95
Freshly minced spinach cooked with cubes of fresh cottage cheese in a special blend of authentic spices	
MUTTER PANEER	\$10.95
Homemade cottage cheese cooked with garden fresh peas in a mild authentic sauce	
PANEER KORMA	\$10.95
Tender chunks of homemade cheese, cooked with nuts and a touch of cream with fresh herbs and spices	
KADAI PANEER	\$10.95
Homemade cheese with peppers, tomatoes, onions, ginger, cooked in a traditional Indian wok, served sprinkled with freshly ground herbs and spices	
DIWANEE HANDI	\$ 9.95
A medley of spinach, eggplant, cauliflower, green peppers and radish cooked in a mild sauce. Our chef's special creation!	
PANEER Bhurji	\$11.95
Homemade blended cheese, with peas, tomatoes, onions and ginger, cooked in a traditional Indian style, served sprinkled with freshly ground herbs, spices, fresh green coriander	

BIRYANI

Rice Specialties

- CHICKEN BIRYANI** \$10.95
Rice cooked with boneless chicken and nuts with a touch of saffron, garnished with nuts and raisins
- LAMB BIRYANI** \$12.95
Tender cubes of lamb cooked with rice flavored with herbs and spices
- SHRIMP BIRYANI** \$13.95
In-house specialty. Tiger shrimps cooked with basmati rice and spices, garnished with dried nuts
- CHEF'S SPECIAL BIRYANI**..... \$14.95
Chef's own combination of authentic Indian spices, cooked with tender pieces of lamb, chicken and shrimp
- VEGETABLE BIRYANI**..... \$9.95
A royal treat. Basmati rice cooked with fresh vegetables, saffron and sprinkled with raisins and nuts

SEAFOOD DELICACIES

Served with Basmati Rice

- FISH TIKKA MASALA** \$13.95
Fish fillets smothered in rich sauce, cooked with onions, bell peppers and ginger
- SHRIMP NARGISI**..... \$13.95
Classic Mughlai specialty, large shrimp cooked with egg and nuts in a mild sauce
- SHRIMP SAAG** \$13.95
Large fresh shrimp sauteed with spinach and enhanced with mild spices
- SHRIMP MASALA** \$13.95
White shrimp smothered in a rich sauce and cooked with onions, bell peppers and ginger
- SHRIMP VINDALOO** \$13.95
White shrimp cooked in a highly spiced and tangy sauce
- SCALLOP BHUNA** \$15.95
Scallops cooked in specially prepared herbs and spices with a touch of garlic and ginger

TANDOORI BREADS

Baked to order in our charcoal fired clay oven

- NAAN** \$ 1.95
- BUTTER NAAN** \$ 2.95
Special semi leavened dough mixed with milk butter and baked in clay oven
- ONION KULCHA**..... \$ 2.95
Finely chopped onions, Indian spices stuffed in fresh dough, cooked in clay oven
- PANEER KULCHA**..... \$ 2.95
Finely mashed homemade cottage cheese stuffed in fresh dough cooked in clay oven
- LACHHA PARATHA** \$ 2.95
Whole wheat flour bread mixed with butter and cooked in clay oven in a special way to come out multi-layered
- ALU PARATHA**..... \$ 2.95
Multi-layered whole wheat bread stuffed with spicy potatoes and chopped onions
- GARLIC NAAN** \$ 2.95
Small chunks of fresh garlic along with onion seeds put on fresh dough and cooked in clay oven
- CHICKEN KULCHA** \$ 3.95
Finely chopped, mildly spiced chicken stuffed in fresh dough and cooked in clay oven
- METHI PARATHA** \$ 2.95
Fenugreek leaves mixed with whole wheat flour, milk, butter cooked in clay oven
- TANDOORI ROTI** \$ 1.95
Whole wheat bread cooked in clay oven
- GOBHI KULCHA** \$ 2.95
Finely chopped cauliflower mixed with mild spices and chopped onions stuffed in fresh dough and cooked in clay oven
- KEEMA NAAN** \$ 3.95
Minced lamb mixed with special herbs stuffed in fresh dough and cooked in clay oven
- PURI**..... \$ 2.95
Deep fried puffed bread

ACCOMPANIMENTS

RAITA	\$ 1.95
Homemade, fresh-whipped yogurt with grated cucumbers, herbs and Indian spices	
YOGURT	\$ 1.50
Homemade, fresh yogurt	
GREEN SALAD	\$ 2.95
Sliced fresh tomatoes, cucumber and onion rings served over cool bed of lettuce	
ACHAR	\$ 1.25
Hot and spicy Indian pickles	
MANGO CHUTNEY	\$ 1.50
Sweet and sour mango relish	

DESSERTS

KULFI	\$ 2.95
Traditional Indian ice cream made with milk and dried fruits and flavored with rose water; choice of mango or pistachio	
RASMALAI	\$ 2.95
Homemade cottage cheese patties in reduced milk flavored with cardamom and garnished with pistachios	
ICE CREAM	\$ 2.95
Vanilla	
KHEER	\$ 2.95
Chilled rice pudding flavored with cardamom and garnished with pistachios	
GULAB JAMUN	\$ 2.95
Homemade soft milk balls dipped in syrup. Served warm	

BEVERAGES

BOTTLED WATER	\$ 1.50
ICED TEA	\$ 1.50
INDIAN MASALA TEA	\$ 1.50
TEA OR COFFEE	\$ 1.50
SOFT DRINKS	\$ 1.50
MANGO LASSI	\$ 2.95
SWEET LASSI/SALTY LASSI	\$ 2.95
MANGO JUICE	\$ 2.95
MANGO SHAKE	\$ 2.95

Ask for house special condiments; 16 oz. all for \$5.95

All you can eat!

LUNCH BUFFET - \$8.95

7 days a week

Monday - Friday: 11:30 am - 2:30 pm

Saturday & Sunday: 12:00 pm - 3:00 pm

DINNER BUFFET - \$12.95

Friday, Saturday & Sunday: 5:00 pm - 10:00 pm

DINNER

Sunday - Thursday: 5:00 pm - 10:00 pm

Friday & Saturday: 5:00 pm - 10:00 pm

Ala carte also available

