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PAID  
EDDM Retail

## Seafood Entree

Served with fresh basmati rice.. Extra Shrimp +\$4.99

<b>Shrimp Tikka Masala</b> <b>21.99</b>	<b>Shrimp Jalfrezi</b> <b>21.99</b>
<i>Local shrimp cooked in rich creamy tomato-based sauce</i>	<i>Local shrimp cooked in rich creamy tomato based sauce</i>
<b>Shrimp Vindaloo</b> <b>21.99</b>	<b>Shrimp Madras</b> <b>21.99</b>
<i>Local shrimp cooked with potatoes in a hot &amp; tangy curry sauce</i>	<i>Local shrimp cooked in coconut milk based curry sauce</i>
<b>Fish Curry</b> <b>20.99</b>	<b>Shrimp Curry</b> <b>21.99</b>
<i>Tilapia cooked in curry sauce with mustard seeds, dried red chili pepper &amp; curry leaves</i>	<i>Local shrimp cooked in tomato &amp; onion based sauce with aromatic spices</i>
<b>Fish Tikka Masala</b> <b>20.99</b>	<b>Butter Fish Curry</b> <b>20.99</b>
<i>Tilapia cooked in a rich creamy tomato-based sauce</i>	<i>Tilapia cooked in Chef's special sauce</i>

## Nepalese Specialities

Items marked with \* are Entrees

<b>Grilled Masala Wings</b> <b>15.99</b>	<b>Lamb Sekuwa*</b> <b>19.99</b>
<i>Eight tender bone-in wings, marinated overnight, cooked in tandoor oven</i>	<i>Marinated overnight &amp; roasted in a wood fire for a smoky flavor</i>
<b>Chicken Tikka Masala Wrap</b> <b>11.99</b>	<b>Chicken Sekuwa*</b> <b>17.99</b>
<i>Our delicious chicken tikka masala served with lettuce, tomatoes, &amp; onions wrapped in naan</i>	<i>Chicken marinated overnight &amp; roasted in a wood fire for smoky flavor</i>
<b>Butter Chicken Wrap</b> <b>11.99</b>	<b>Nepali Chicken Curry*</b> <b>17.99</b>
<i>Our delicious pulled butter chicken served with lettuce, tomatoes &amp; onions wrapped in naan</i>	<i>Bone-in chicken cooked in a blend of Himalayan spices</i>
<b>Palak Paneer Wrap</b> <b>10.99</b>	<b>Chicken Choila</b> <b>17.99</b>
<i>Our delicious homemade palak paneer served with lettuce, tomatoes &amp; onions wrapped in naan</i>	<i>Barbequed chicken marinated in ginger, garlic, onions, fenugreek seeds mustard oil &amp; other spices</i>
<b>Piro Tareko Aloo</b> <b>9.99</b>	<b>Vegetable Momo</b> <b>10.99</b>
<i>Nepali deep-fried spicy potatoes</i>	<i>Nepali steamed dumplings filled with various vegetables &amp; spices</i>
<b>Bhatmas Sadeko</b> <b>7.99</b>	<b>Chicken Momo</b> <b>12.99</b>
<i>Spiced Nepali soybean tossed in mustard oil, onions, chili, garlic &amp; ginger</i>	<i>Nepali steamed dumplings filled with ground chicken, various vegetables &amp; spices</i>
<b>Chicken Chowmein</b> <b>13.99</b>	<b>C-Momo</b> <b>14.99</b>
<i>Noodles, chicken &amp; veggies stir-fried in a blend of spices</i>	<b>Fried Momo</b> <b>13.99</b>
<b>Veggie Chowmein</b> <b>12.99</b>	<b>Jhol Momo</b> <b>15.99</b>
<i>Noodles &amp; vegetables stir-fried in a blend of spices</i>	<b>Momo with soup</b> <b>15.99</b>
	<b>Veg. Jhol Momo</b> <b>14.99</b>

<b>Goat Bhutan</b> <b>18.99</b>	<b>Lamb Sukuti</b> <b>18.99</b>
<i>Goat tripe &amp; internal organs stir-fried in a blend of spices &amp; herbs</i>	<i>Thinly sliced smoked lamb marinated in house spices</i>
<b>Goat Sadeko</b> <b>18.99</b>	<b>Lamb Sukuti</b> <b>18.99</b>
<i>Goat marinated in spices, grilled and mixed with mustard oil &amp; fresh herbs</i>	<i>Thinly sliced smoked goat marinated in house spices</i>
<b>Goat Sekuwa</b> <b>19.99</b>	<b>Chicken Sadeko</b> <b>18.99</b>
<i>Tender bone in goat marinated in house spices &amp; grilled to perfection.</i>	<i>Chicken marinated in spices, grilled and mixed with mustard oil &amp; fresh herbs</i>
<b>Lamb Sadeko</b> <b>19.99</b>	
<i>Tender lamb marinated in spices, grilled and mixed with raw onions, mustard oil &amp; herbs</i>	

## Rice Specialties

Biryani comes with a complimentary order of raita

<b>Plain Basmati Rice</b> <b>5.99</b>	<b>Shrimp Biryani</b> <b>20.99</b>
<b>Matar Palao</b> <b>10.99</b>	<i>Fragrant saffron rice cooked with local shrimp &amp; indian spices</i>
<i>Basmati rice cooked with peas</i>	<b>Vegetable Biryani</b> <b>16.99</b>
<b>Vegetable Biryani</b> <b>16.99</b>	<i>Fragrant saffron rice cooked with chicken &amp; indian spices</i>
<i>Fragrant saffron rice cooked with vegetables &amp; indian spices</i>	<b>Chicken Biryani</b> <b>18.99</b>
<b>Goat Biryani</b> <b>20.99</b>	<i>Fragrant saffron rice cooked with chicken &amp; indian spices</i>
<i>Fragrant saffron rice cooked with goat &amp; indian spices</i>	<b>Lamb Biryani</b> <b>20.99</b>
	<i>Fragrant saffron rice cooked with lamb &amp; indian spices</i>

## Bread

<b>Naan</b> <b>2.99</b>	<b>Bullet Naan</b> <b>4.99</b>
<i>White flour flatbread cooked in tandoor oven</i>	<i>Stuffed with green chilis</i>
<b>Butter Naan</b> <b>3.99</b>	<b>Kashmiri Naan</b> <b>4.99</b>
<b>Garlic Naan</b> <b>4.99</b>	<i>Stuffed with cherries, coconut &amp; cashew</i>
<i>Stuffed with fresh minced garlic</i>	<b>Tandoori Roti</b> <b>4.99</b>
<b>Cheese Naan</b> <b>5.99</b>	<i>Whole wheat flatbread</i>
<i>Stuffed with homemade cheese</i>	<b>Poori</b> <b>4.99</b>
<b>Keema Naan</b> <b>5.99</b>	<i>Whole wheat deep fried indian bread</i>
<i>Stuffed with minced lamb/chicken</i>	<b>Bhatoora</b> <b>4.99</b>
<b>Onion Kulcha</b> <b>4.99</b>	<i>Leavened &amp; fermented bread fried in hot oil</i>
<i>Stuffed with onions and cilantro</i>	<b>Paratha</b> <b>4.99</b>
<b>Bread Basket</b> <b>10.99</b>	<i>Multi-layered pan fried whole wheat bread</i>
<i>Includes plain naan, garlic naan &amp; onion kulcha</i>	<b>Aloo Paratha</b> <b>4.99</b>
	<i>Whole wheat bread stuffed with mashed potatoes &amp; spices</i>

## Drinks

<b>Sweet Lassi</b> <b>4.99</b>	<b>Soda</b> <b>2.99</b>
<b>Salt Lassi</b> <b>4.99</b>	<b>Masala Chai</b> <b>1.99</b>
<b>Mango Lassi</b> <b>4.99</b>	<b>Iced Tea</b> <b>1.99</b>

## Dessert

<b>Gulab Jamun</b> <b>4.99</b>	<b>Kheer</b> <b>4.99</b>
<i>Fried dough balls submerged in syrup &amp; honey</i>	<i>Nepali rice pudding with saffron</i>
<b>Rasmalai</b> <b>5.99</b>	<b>Gajar Ka Halwa</b> <b>4.99</b>
<i>Flattened cottage cheese discs submerged in sweet rosewater syrup</i>	<i>Grated carrots cooked in milk, sugar &amp; butter to a pudding-like consistency</i>
	<b>Cheese Cake</b> <b>6.99</b>

# Royal Spice

Nepalese & Indian Restaurant & Bar

410-589-5166

810 Nursery Road, Linthicum Heights, MD 21090

DINE-IN • CARRY-OUT • DELIVERY  
Goat, Chicken, & Vegetarian Thali available in store on Weekends Only

Buffet

Tuesday - Friday 11:30 AM to 2:30 PM

We cater for all occasions

Email: Royalspice19@gmail.com

Present this menu to redeem 10% off your next order

\*Valid until July 2023\*

## Hours of Operation

Closed Everyday from 3PM- 4PM

<b>Monday</b>	<b>CLOSED</b>
<b>Tuesday</b>	<b>10:30AM - 9:45PM</b>
<b>Wednesday</b>	<b>10:30AM - 9:45PM</b>
<b>Thursday</b>	<b>10:30AM - 9:45PM</b>
<b>Friday</b>	<b>10:30AM - 9:45PM</b>
<b>Saturday</b>	<b>10:00AM - 10:00PM</b>
<b>Sunday</b>	<b>11:00AM - 9:45PM</b>

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## Appetizers

<b>Vegetable Samosa</b> 5.99 <i>Triangular pastry stuffed with seasoned potatoes, peas, and herbs.</i>	<b>Chicken 65</b> 13.99 <i>Boneless chicken deep-fried, sautéed in curry leaves &amp; aromatic chillies</i>
<b>Vegetable Pakora</b> 6.99 <i>Golden fried mixed vegetable fritters marinated in chickpea flour</i>	<b>Chicken Chilli</b> 13.99 <i>Boneless chicken tossed in soy sauce &amp; house sauces with onions, peppers &amp; spring onions</i>
<b>Paneer Pakora</b> 9.99 <i>Indian cottage cheese deep fried in chick pea batter</i>	<b>Chicken Manchurian</b> 13.99 <i>Chicken cooked with peppers, spring onions &amp; blend of spices</i>
<b>Aloo Tikki</b> 8.99 <i>Deep fried potato patties stuffed with lentil, onion and red chili flakes</i>	<b>Chicken Pakora</b> 7.99 <i>Marinated in spiced chickpea batter and golden fried</i>
<b>Samosa Chaat</b> 10.99 <i>Crushed Samosas topped with chickpeas, yogurt and chutney</i>	<b>Shrimp Pakora</b> 9.99 <i>Marinated in spiced chickpea batter and golden fried</i>
<b>Chaat Papri</b> 9.99 <i>Homemade wheat chips mixed with potatoes, chickpeas, spices &amp; topped with yogurt &amp; chutney</i>	<b>Fried Fish</b> 10.99 <i>Lightly battered with spices &amp; fried</i>
<b>Gobi Manchurian</b> 12.99 <i>Cauliflower cooked with peppers, spring onions &amp; blend of spices</i>	<b>Onion Bhaji</b> 6.99 <i>Thinly sliced onions, lightly deep fried in chickpea batter</i>
<b>Paneer Chilli</b> 13.99 <i>Fried Indian cheese sauteed with bell peppers, onions &amp; chillies</i>	<b>Chicken Fingers</b> 7.99 <i>Lightly battered in spices &amp; fried. Served with side of fries</i>
<b>Assorted Vegetarian Platter</b> 11.99 <i>Includes Vegetable Samosas, Vegetable Pakoras &amp; Aloo Tikki.</i>	<b>Assorted Non-Vegetarian Platter</b> 15.99 <i>Includes Chicken Tikka, Tandoori Chicken, Malai Kebab &amp; Tandoori Shrimp</i>

## Soups and Salads

<b>Daal Sorba</b> 6.99 <i>Nepali Lentil Soup</i>	<b>Chicken Tikka Salad</b> 11.99 <i>Chicken tikka served over garden salad with house dressing</i>
<b>Chicken Soup</b> 7.99 <i>Gourmet Nepali chicken soup with aromatic spices</i>	<b>Fresh Garden Salad</b> 6.99 <i>Lettuce, tomato, onions &amp; cucumber with house dressing</i>

## Sides

<b>Papadum</b> 2.99	<b>Plain Yogurt</b> 3.99
<b>Tamarind Chutney</b> 2.99	<b>Raita</b> 3.99 <i>Chilled yogurt mixed with onions, cucumber with a touch of spices</i>
<b>Mint Chutney</b> 2.99	<b>Chana Masala -8 oz</b> 7.99
<b>Onion salad</b> 2.99	
<b>Indian Mixed Pickle</b> 2.99	

## From the Grill

Grilled in Tandoor and served with fresh basmati rice

<b>Paneer Tikka</b> 18.99 <i>Homemade cheese marinated in spices &amp; cooked to perfection</i>	<b>Boti Kebab</b> 23.99 <i>Boneless lamb marinated overnight in Chef's special herbs &amp; spices</i>
<b>Malai Kebab</b> 19.99 <i>Chicken breast marinated in cashew &amp; cream paste</i>	<b>Seekh Kebab</b> 24.99 <i>Ground lamb marinated in herbs &amp; spices, skewered &amp; grilled</i>
<b>Chicken Tikka</b> 19.99 <i>Boneless chicken marinated overnight in herbs &amp; spices</i>	<b>Salmon Tikka</b> 25.99 <i>Salmon marinated in herbs &amp; spices</i>
<b>Tandoori Chicken</b> Half 19.99 Full 26.99 <i>Chicken marinated in yogurt &amp; spices, skewered &amp; grilled to perfection</i>	<b>Tandoori Prawns</b> 24.99 <i>Jumbo shrimps marinated in</i>
<b>Lamb Chops</b> 25.99 <i>Skewered lamb marinated overnight in Chef's special sauce</i>	<b>Tandoori Mixed Platter</b> 29.99 <i>Includes Tandoori Chicken, Seekh Kebab, Chicken Tikka, Malai Kebab &amp; Tandoori Prawns</i>

## Vegetable Entree

Served with fresh basmati rice

<b>Paneer Tikka Masala</b> 17.99 <i>Homemade cheese cooked in tomato-based sauce with spices</i>	<b>Mixed Vegetable Vindaloo</b> 16.99 <i>Mixed vegetables cooked in a tangy curry sauce</i>
<b>Palak Paneer</b> 17.99 <i>Homemade cheese cooked with pureed spinach</i>	<b>Vegetable Jalfrezi</b> 16.99 <i>Cooked in a blend of spices, onions &amp; green peppers</i>
<b>Paneer Makhani</b> 17.99 <i>Homemade cheese cooked in creamy tomato sauce &amp; butter</i>	<b>Baingan Bharta</b> 16.99 <i>Fire-roasted eggplant mashed &amp; cooked with house blend spices</i>
<b>Matar Paneer</b> 17.99 <i>Homemade cheese &amp; green peas cooked in creamy curry sauce</i>	<b>Aloo Gobi</b> 16.99 <i>Cauliflower &amp; potatoes cooked with a blend of spices</i>
<b>Paneer Bhurji</b> 18.99 <i>Homemade cottage cheese scrambled &amp; cooked in house blend spices</i>	<b>Aloo Matar</b> 16.99 <i>Potatoes &amp; peas cooked with a blend of spices</i>
<b>Shahi Paneer</b> 17.99 <i>Homemade cheese cooked in a creamy sauce with home blend spices</i>	<b>Chana Masala</b> 16.99 <i>Chickpeas cooked in tomato-based sauce with spices</i>
<b>Navrattan Korma</b> 17.99 <i>Nine different vegetables cooked in creamy curry sauce &amp; nuts</i>	<b>Chana Saag</b> 16.99 <i>Chickpeas &amp; pureed spinach cooked with a blend of spices</i>
<b>Malai Kofta</b> 17.99 <i>Vegetables &amp; homemade cheese nuggets cooked in creamy sauce</i>	<b>Bhindi Masala</b> 17.99 <i>Okra cooked with tomatoes onions &amp; spices</i>
<b>Mixed Vegetable Curry</b> 16.99 <i>Cooked in a blend of spices &amp; tomato-based sauce</i>	<b>Dal Makhani</b> 15.99 <i>Creamy black lentils cooked in butter &amp; spices</i>
	<b>Dal Tadka</b> 15.99 <i>Yellow lentils cooked in spices</i>

## Chicken Entree

Served with fresh basmati rice... Extra Chicken +3.99

<b>Chicken Tikka Masala</b> 19.99 <i>Marinated boneless chicken grilled in Tandoor &amp; cooked in rich creamy tomato based sauce</i>	<b>Chicken Jalfrezi</b> 18.99 <i>Boneless chicken cooked with onions, bell peppers &amp; tomatoes</i>
<b>Butter Chicken</b> 19.99 <i>Tandoor grilled tender pulled chicken cooked in Chef's special sauce</i>	<b>Chicken Vindaloo</b> 18.99 <i>Boneless chicken cooked with potatoes in a hot &amp; tangy curry sauce</i>
<b>Chicken Korma</b> 18.99 <i>Boneless chicken breast slowly cooked in cashew &amp; cream sauce</i>	<b>Chicken Kadai</b> 18.99 <i>Cooked with green peppers &amp; onions with herbs &amp; spices served in a traditional kadai</i>
<b>Chicken Curry</b> 18.99 <i>Boneless chicken simmered in tomato &amp; onion based sauce with fresh aromatic spices</i>	<b>Chicken Saag</b> 18.99 <i>Boneless chicken and pureed spinach cooked with a blend of spices</i>
<b>Chicken Madras</b> 18.99 <i>Tender chicken cooked in coconut milk based curry sauce</i>	

## Lamb and Goat Entree

Served with fresh basmati rice

<b>Lamb Tikka Masala</b> 21.99 <i>Marinated boneless lamb grilled in Tandoor &amp; cooked in rich creamy tomato based sauce</i>	<b>Keema Curry</b> 20.99 <i>Minced lamb &amp; green peas cooked in tomato based curry sauce</i>
<b>Lamb Korma</b> 20.99 <i>Boneless lamb pieces slowly cooked in cashew &amp; cream sauce</i>	<b>Lamb Rogan Josh</b> 20.99 <i>Tender cubes of lamb cooked with saffron &amp; spices</i>
<b>Lamb Saag</b> 20.99 <i>Boneless lamb &amp; pureed spinach cooked with a blend of spices</i>	<b>Lamb Chop Masala</b> 22.99 <i>Overnight marinated Lamb Chops grilled in Chef's special sauce &amp; cooked in a blend of aromatic spices</i>
<b>Lamb Madras</b> 20.99 <i>Cooked in coconut milk based curry sauce with herbs &amp; spices</i>	<b>Goat Curry</b> 20.99 <i>Bone in goat cooked in tomato &amp; onion based sauce with aromatic spices</i>
<b>Lamb Curry</b> 20.99 <i>Boneless lamb simmered in tomato &amp; onion based sauce with aromatic spices</i>	<b>Goat Rogan Josh</b> 20.99 <i>Tender goat cooked with saffron &amp; spices</i>
<b>Lamb Chana</b> 20.99 <i>Lamb &amp; chickpeas cooked in tomato-based curry sauce</i>	<b>Goat Saag</b> 20.99 <i>Goat and pureed spinach cooked with a blend of spices</i>
<b>Lamb Vindaloo</b> 20.99 <i>Boneless lamb cooked with potatoes in a hot &amp; tangy curry sauce</i>	<b>Goat Dopiazza</b> 20.99 <i>Tender goat cooked in spices &amp; a generous amount of onions</i>
<b>Lamb Jalfrezi</b> 20.99 <i>Cooked in a blend spices, onions &amp; green peppers</i>	