

Sabzi Bagh Se - Vegetable

- 53 Channa Masala** 10.95
Garbanzo beans cooked delicately with fresh onions, ginger and spices in true Punjabi style
- 54 Mushroom do Pyaza** 10.95
Fresh mushrooms and green beans cooked with aromatic spices and lots of onion
- 55 Dal Makhani** 10.50
Creamed lentils tempered and seasoned in mild spices and clarified butter
- 56 Gobi Aloo** 10.95
Fresh cauliflower and potatoes cooked with fresh coriander, ginger and tomatoes
- 57 Kofta Dil Bahar** 11.95
Minced "Paneer" - homemade Indian fresh cream cheese and mixed vegetable balls stuffed with dry fruits and served in a mild cream sauce
- 58 Baigan Bhartha** 11.50
A classic vegetarian dish. Whole eggplants are roasted and peeled then pureed with fresh onions and tomatoes seasoned with herbs and spices
- 59 Hari Bhari Sabzi** 10.95
Assorted garden fresh vegetables cooked in our chef's special sauce
- 60 Navrattan Korma** 11.95
Vegetables cooked in a tangy tomato and cream sauce, with nuts and raisins
- 61 Saag Paneer** 11.50
Pureed spinach and paneer cooked with freshly ground spices
- 62 Bombay Aloo** 10.50
Potato cooked with onions, cumin seeds and spices in a sauce

Chawal Bhandar - Rice

- 63 Pulao** 3.00
Basmati Rice cooked with its own flavour
- 64 Patiala Pulao** 6.95
An elegant Punjabi preparation. Basmati rice cooked with green peas and mushrooms
- 65 Vegetable Pulao** 12.95
A vegetarian treat. Basmati rice cooked with fresh seasonal vegetables, saffron, nuts, raisins, cashews and mildly spiced
- 66 Lamb Pulao** 13.95
An Orate rice dish cooked with boneless lamb, and garnished with nuts, raisins and flavoured with saffron
- 67 Chicken Pulao** 13.95
Basmati rice cooked with boneless chicken, freshly ground spice, saffron, cashews and garnished with raisins

Side Orders

- 68 Papadum** 1.50
Crispy lentil wafers
- 69 Acchar** 1.95
Mixed variety of spicy pickles
- 70 Mango Chutney** 1.95
Sweet and tangy flavour
- 71 Raita** 2.95
Homemade yogurt with cucumber and carrots, mildly spiced

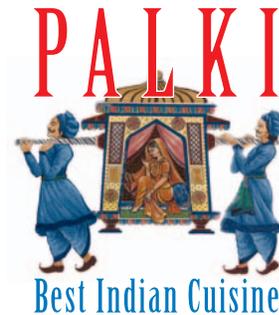
Beverages

- 72 Coke, Diet Coke or Sprite** 1.75

Lunch Buffet - Monday to Friday
11:30 am to 2:30 pm - \$10.95

Saturday & Sunday Brunch
11:30 am to 2:30 pm - \$11.95

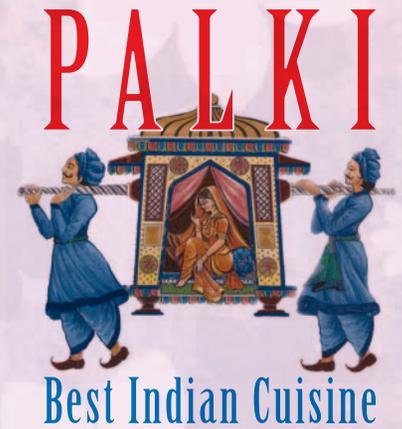
Dinner is served
Seven Days a Week
4:30 pm to 10:00 pm



Take Out & Delivery Menu

604.986.7555

116 East 15th Street
North Vancouver, B.C., Canada V7L 2P9
Fax: 604•986•5955



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www.palkirestaurant.com

Shuruat – Appetizer

- 01 Mulligatawny Soup**..... 6.50
A mildly flavoured lentil soup enriched with chicken and rice
- 02 Dal Soup**..... 6.00
Specially prepared lentil soup
- 03 Vegetable Samosa**..... 5.00
Spiced vegetables stuffed in a savory pastry (two per order)
- 04 Meat Samosa (beef)**.....5.00
Deep fried pastries filled with minced meat, onions, cilantro and green peas (two per order)
- 05 Wings From Hell** 7.95
Marinated chicken wings cooked in a hot zesty sauce
- 06 Vegetable Pakora** 5.95
Deep fried fritters of garden fresh vegetables
- 07 Onion Bhajia**..... 5.95
Deep fried battered onions
- 08 Chicken Pakora**..... 8.95
Breast of chicken dipped in special batter and deep fried
- 09 Prawn Pakora** 10.95
Prawn dipped in special batter and deep fried
- 10 Paneer Pakora** 8.95
Homemade cheese dipped in special batter and deep fried
- 11 Curried Mussels** 12.95
Fresh mussels sauteed with garlic, ginger and chef's special-curry sauce served with naan bread
- 12 Palki's Mixed Platter** 11.00
Vegetable Samosa, Chicken Pakora, Vegetable Pakora (serves two)
- 13 Kuchumber Salad**..... 7.95
Chopped cucumbers, onion, tomato and bell peppers

Rotiyan

Traditional breads baked on the hot walls of a clay oven

- 16 Tandoori Naan**..... 1.95
A must for every meal. Watch the chef prepare it by slapping it quickly on the inner wall of the Tandoor
- 17 Roti**..... 1.75
Whole wheat bread
- 18 Garlic Naan** 3.00
Indian style garlic and basil bread
- 19 Onion and Cilantro Naan** 3.00
Indian style onion and cilantro

- 20 Lacchedar Parantha**..... 3.50
Multi-layered flaky bread with butter
- 21 Spinach / Paneer Naan**..... 4.00
Stuffed bread with homemade cheese and spinach
- 22 Potato Naan**..... 4.00
Stuffed bread with spicy potatoes and spices
- 23 Keema Naan** 4.00
Stuffed bread with mince beef and spices
- 24 Kashmiri Naan** 4.00
Stuffed bread with dried fruit

Lamb / Beef Specialties

- 25 Lamb Pasnda** 12.95
Lamb marinated and cooked in special yogurt based curry sauce
- 26 Lamb Rogan Josh** 12.95
Boneless lamb cooked in chef's special sauce
- 27 Lamb Saagwala** 12.95
Lamb cubes cooked in spinach gravy, finished with a garlic cream sauce
- 28 Lamb Vindaloo** 12.95
Boneless lamb cooked with garlic, ginger, vinegar, potatoes and a dash of Indian spices
- 29 Beef Curry** 11.95
Boneless beef cooked in onions, tomatoes, ginger, garlic and exotic spices from India
- 30 Beef Vindaloo**..... 12.95
Tender pieces of beef cooked with garlic, ginger, vinegar, potatoes and a dash of Indian spices
- 31 Beef Korma**..... 12.95
Beef cooked in an enticing cream sauce with nuts and raisins

Tandoori Khazana from the clay oven

- 32 Chicken Tandoori**..... 12.95
Half spring chicken marinated with authentic Indian spices and grilled in the Tandoor
- 33 Chicken Tikka**..... 13.95
Tender pieces of boneless chicken marinated with our special ingredients and grilled in the Tandoor
- 34 Chicken Resmi Kebob**..... 13.95
Chicken white meat marinated with ginger, garlic, herbs and spices, delicately roasted in the Tandoor
- 35 Chicken Hariyali Kebob** 20.95
Chicken white meat marinated with herbs and spices, cooked in the Tandoor, served with garden fresh roasted vegetables

- 36 Tandoori Fish**..... 17.95
Fish marinated and cooked in the Tandoor
- 37 Lamb Kebob** 13.95
Tender lamb minced with ginger, garlic, green chillies, fresh coriander and onion, broiled in the Tandoor
- 38 Tandoori Vegetable** 17.95
Assorted vegetables marinated with authentic Indian spices and grilled in the Tandoor
- 39 Mixed Grill Platter** 22.95
Assorted barbequed meat
- 40 Tandoori Prawn**..... 18.95
Prawns marinated and cooked in the Tandoor
- 41 Lamb Barrah Kebob**..... 21.95
Rack of lamb marinated with garlic, ginger and spices then roasted in the Tandoor, served with garden fresh roasted vegetables

Curry – Mehekati Handi / Chicken

- 42 Murgh Tikka Masala**..... 12.95
Boneless chicken cooked in a creamy tomato gravy
- 43 Butter Chicken**..... 11.95
Boneless chicken cooked in butter, tomato sauce and cream
- 44 Murgh Jalfrazie** 11.95
Boneless chicken tossed with onions and green peppers in a sauce
- 45 Murgh Coconut**..... 11.95
A unique combination of coconut and cilantro
- 46 Murgh Saagwala** 12.50
Boneless chicken cooked in spinach with ginger and cumin
- 47 Murgh Vindalo**..... 12.50
Zesty brown curry cooked with vinegar, potatoes, ginger, garlic and spices
- 48 Murgh Korma**..... 12.50
Boneless pieces of chicken cooked in an enticing cream sauce with nuts and raisins

Samunder Se – Seafood

- 49 Prawn Goan Curry**..... 14.50
A unique combination of coriander and coconut curry
- 50 Prawn Dilwala**..... 14.95
Prawns cooked in our chef's special gravy finished with a sauce of white wine and whole butter
- 51 Prawn Vindaloo**..... 14.95
Prawns cooked with potato, garlic, ginger, vinegar and Indian spices
- 52 Prawn Makhani** 14.95
Prawns cooked with tomato sauce and cream



3rd Floor, 830 West Pender St.
Vancouver, BC V6C 1J8
Telephone: 604.683.6991 Fax: 604.681.1775

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