

<u>APPETIZERS</u>	
VEGETABLE SAMOSA (TWO PCS.) (V)	5
Lightly spiced turnovers stuffed with potatoes and green peas	
VEGETABLE PAKORA (V) / (GF)	5
Fritters made with freshly cut vegetables and lightly spiced chick-pea batter	
VEGETARIAN ASSORTED PLATTER	10
Combination of vegetable turnovers, fritters and potato patties (serves two)	
GOBI MANCHURIAN (V) (GF)	9
Cauliflower florets glazed in tangy sauce	
PANEER TIKKA (GF)	11
Homemade cheese cubes marinated with our specialty spice and baked in a clay oven	
TANDOORI ASSORTED MEAT PLATTER (GF)	13
Combination of tandoori chicken, Mint kabab and lamb boti kebab	
CHILI PANEER / CHICKEN (GF)	11
Paneer/chicken cubes glazed in tangy sauce with sliced onion, tomato, green pepper & cilantro	
CHANA PAPDI CHAT	6
Spiced chick peas, potatoes and flour dumplings delicately tossed in our own sweet and sour tangy sauce	
ALOO TIKKI CHAT	7
Spiced chick peas, potato patties, chopped onions, cilantro & tomato tossed in our own sweet & sour tangy sauce	
ONION BHAJIA (V) / (GF)	5
Fritters made with onions, fresh herbs & lightly spiced chick-pea batter	
CHICKEN 65 (GF)	10
Chicken cubes sautéed with sliced onion, tomato, green pepper, then glazed in tangy sauce with touch of yogurt garnished with cilantro	
FISH FRY (TILAPIA) (GF)	10
Crispy golden fish in mildly spiced batter	
SHRIMP COCONUT FRITTERS (GF)	13
Deep fried fresh shrimp in coconut based batter	
LAMB PEPPER (GF)	13
Lamb cooked with sliced onion, green pepper, tomato, fresh ginger & spices	

<u>SOUPS</u>	
MULLIGATWANY SOUP (GF)	
Traditional Indian soup mad with pureed lentils & vegetables	
CHICKEN SOUP (GF)	
Delicious chicken soup, with herbs and spices	
TOMATO SOUP (GF)	
Indian style prepared tomato soup with touch of black pepper and cream	
SEAFOOD SPECIAL SOUP (GF)	
Chef Special soup made with jumbo shrimps, crab and fish	

<u>SALAD</u>	
GARDEN SALAD (GF)	
Fresh garden vegetables and greens served with house dressing	
KACHUMBER SALAD (V) / (GF)	
Diced cucumbers, tomatoes, onions and cilantro with a touch of tangy sauce	

<u>TANDOORI ENTREES</u>	
TANDOORI CHICKEN TIKKA (GF)	18
Tender boneless chicken breast pieces marinated in delicately spiced yogurt and cooked on skewers in our tandoor	
TANDOORI SHRIMP (GF)	22
Fresh jumbo shrimps marinated in delicately spiced yogurt and cooked on skewer in our tandoor	
SHRIMP & CHICKEN TIKKA (GF)	21
Jumbo shrimp & chicken breast pieces marinated with freshly ground spices & herbs, grilled in our clay oven	
MINT CHICKEN KABAB (GF)	18
Chicken morsels marinated overnight in Chef's secret spices and cooked on skewers in our tandoor	
FISH & SHRIMP (GF)	23
Thick pieces of fresh salmon filet & jumbo shrimp marinated and baked in our tandoor, served with green vegetables	
BOTI KEBAB (GF)	21
Chunks of lean lamb marinated in spices and herbs then broiled to perfection on skewers in tandoor	
TANDOORI CHICKEN (GF)	16
Tender boned chicken marinated in yogurt & spices then cooked on skewers in our tandoor	
TANDOORI SALMON TIKKA (GF)	21
Thick pieces of fresh salmon filet marinated and baked in our tandoor, served with green vegetables	
TANDOOR MIXED GRILL (GF)	22
Combination of tandoori specialties like chicken, lamb , shrimp and fish served with fresh vegetables	
LAMB CHOPS (GF)	32
Lamb chops marinated in delicately spiced paste then barbecued to perfection in our tandoor	

<u>CHICKEN ENTREES</u>	
CHICKEN TIKKA MASALA (GF)	18
Tender chicken breast pieces cooked in our tandoor then simmered in a creamy tomato sauce	
CHICKEN SAAG (GF)	18
Boneless chicken pieces cooked with spinach and flavored with freshly ground ginger, garlic and spices	
CHICKEN CURRY (GF)	17
Boneless chicken pieces cooked in heavenly curry sauce, seasoned to your taste	
CHICKEN VINDALOO (GF)	17
Boneless chicken pieces cooked in tangy and highly spiced sauce with potato cubes	
CHICKEN KRAHI (GF)	17
Boneless chicken pieces cooked with sliced onion, green pepper, tomato, and fresh ginger, garlic and spices	
CHICKEN KORMA (GF)	17
Boneless chicken pieces cooked in cashew fried onion sauce, added with Indian spices cooked to perfection	
CHICKEN COCONUT (GF)	18
Boneless chicken pieces cooked in ginger, garlic, coconut milk, chili and fresh herbs	
CHICKEN ACHARI (GF)	17
Boneless chicken pieces cooked in curry sauce with a touch of mixed pickles	

<u>VEGAN & VEGETARIAN SPECIALTIES</u>	
MALAI KOFTA	15
Vegetable & homemade cheese balls cooked in onion and creamy sauce with almonds, cashews and raisins	
PALAK PANEER (GF)	16
Fresh spinach & cheese cubes cooked in mild spices & herbs	
MATAR PANEER (GF)	15
Fresh peas & homemade cheese cubes cooked in a mildly spiced sauce	
DAL MAKHNI (GF)	14
A variety of lentils, slow simmered and sautéed with fresh garlic, ginger, tomato, fresh herbs & spices	
DAL TADKA (V) (GF)	14
Fresh yellow lentils cooked with fresh garlic, ginger, tomato and herbs	
PANEER TIKKA MASALA (GF)	16
Homemade cheese cubes cooked in appetizing tomato and butter sauce with fresh herbs	
VEGETABLE KORMA (GF)	15
Variety of fresh garden vegetables cooked in light cream sauce and special blend of spices, garnished with nuts	
VEGETABLE COCONUT (V) / (GF)	15
Assortment of fresh garden vegetables cooked in ginger, garlic, coconut milk, fresh herbs and spices	
VEGETABLE JALFRIEZE (GF)	15
Fresh mixed vegetables sautéed with asparagus, scallion, green pepper, homemade cheese, onion, tomatoes, herbs & spices	
PANEER KRAHI (GF)	15
Homemade cheese cubes sautéed in a high flamed wok with onions, peppers, tomato, ginger, garlic and spices	
EGGPLANT BHARTHA (V) / (GF)	15
Tandoor roasted & mashed eggplant sautéed with onion, tomatoes, garlic, ginger, sprinkle of cilantro	
GOBI TAWA MASALA (V) / (GF)	15
Cauliflower florets cooked with onion, tomato, herbs & spices on a high heat flat pan	
CHANA MASALA (V) / (GF)	14
Garbanzo beans & diced potatoes in a North Indian sauce	
BHINDI MASALA (V) / (GF)	15
Fresh baby okra sautéed with onion, tomato, green pepper, cilantro, fresh herbs & spices	

<u>LAMB & GOAT ENTREES</u>	
KRAHI (GF)	20
Tender meat pieces cooked with sliced onion, green pepper, tomato and fresh ginger in a miniature wok	
ROGAN JOSH (GF)	21
Tender meat pieces cooked in delicately spiced sauce with touch of sour cream and fresh tomatoes	
KORMA (GF)	21
Tender meat pieces cooked in cashew nuts and almond paste enriched with fresh cream	
TIKKA MASALA (GF)	21
Tender meat pieces cooked in appetizing tomato and butter sauce with fresh herbs & spices	
CURRY / VINDALOO (GF)	20
Tender meat pieces cooked in thick classic / spicy curry sauce	
SAAG (GF)	21
Tender meat pieces cooked with spinach, spices & herbs	

SEAFOODS ENTREES

SHRIMP TIKKA MASALA (GF)

Marinated & skewer cooked fresh jumbo shrimps in rich creamy tomato sauce

SHRIMP PALAK (GF)

Fresh jumbo shrimp cooked in a creamy spinach sauce

SHRIMP COCONUT CURRY (GF)

Fresh jumbo shrimp cooked in ginger, garlic, coconut milk, chili and fresh herbs

SHRIMP KORMA (GF)

Jumbo shrimp cooked in a creamy sauce flavored with nuts

FISH CURRY (GF)

Fresh salmon cooked in a classic curry sauce garnished with cilantro

FISH TIKKA MASALA (GF)

Marinated & skewer cooked thick salmon cubes in rich creamy tomato sauce

FISH COCONUT CURRY (GF)

Fresh salmon cubes cooked in ginger, garlic, coconut milk, chili and fresh herbs

CRAB MEAT MASALA (GF)

Shredded crab meat sautéed with roasted spices in a zesty tomato onion sauce

SHRIMP LEMON PEPPER (GF)

Fresh jumbo shrimp cooked with fresh lemon & green pepper, garnished with cilantro

RICE ENTREES

VEGETABLE BIRYANI (V) / (GF)

Naturally fragrant basmati rice steam cooked with fresh garden vegetables and exotic spices

PANEER BIRYANI (GF)

Naturally fragrant basmati rice steam coked with homemade cheese and herbal spices garnished with nuts and raisins

CHICKEN BIRYANI (GF)

Chicken marinated with spices and saffron, then steam cooked with basmati rice, cashews and raisins

LAMB BIRYANI (GF)

Juicy lean pieces of lamb, cooked with basmati rice & spices with sprinkle of nuts

FISH BIRYANI (GF)

Long grain basmati rice and fresh salmon cooked with a blend of spices and nuts

SHRIMP BIRYANI (GF)

Long grain basmati rice and jumbo shrimp cooked with a blend of spices and nuts

GOAT BIRYANI (GF)

Fresh goat(with bone) cooked with basmati rice, herbs and spices, cilantro and nuts

FISH & SHRIMP BIRYANI (GF)

Basmati rice flavored with saffron, cooked with shrimp, fish, nuts and a blend of spices

LEMON RICE (V) / (GF)

Long grain lemon flavored rice, steam cooked with lightly spiced peas and mustard seeds

RICE PILAU (V) / (GF)

Flavored basmati rice cooked with green peas, cumin & nuts

SIDE ORDER OF BASMATI RICE (V) / (GF)

BREAD (ASK FOR VEGAN)

NAAN

Traditional Punjabi unleavened white flour bread baked in our tandoor

GARLIC NAAN

Unleavened white flour bread baked with fresh garlic and cilantro

ROTI

Whole wheat unleavened bread baked in our clay oven

PARATHA

Multilayered whole wheat bread topped with butter

ALOO PARATHA

Whole wheat bread stuffed with mildly spiced potatoes.

ONION & PANEER KULCHA / ONION KULCHA / ALOO KULCHA

Naan bread filled with spiced onions & cheese or spiced onions or mildly spiced potatoes

PESHAWARI NAAN

Unleavened white flour bread stuffed with cherries and slightly sweet coconut, baked in our clay oven

KEEMA NAAN

White flour bread stuffed with minced mildly spiced meat

ROSEMARY NAAN

BULLET NAAN

MASALA NAAN

POORI (2 PCS)

ASSORTED BASKET OF BREAD

Perfect combination of breads from our clay oven like plain naan, garlic naan and aloo paratha

SIDE ORDERS

RAITA (GF)

Refreshing yogurt with shredded cucumbers, roasted cumin and herbs

PLAIN YOGURT (GF)

Homemade plain yogurt

MANGO CHUTNEY (V) / (GF)

Sweet & mildly spiced mangoes and herbs.

ONION CHUTNEY (V) / (GF)

Spicy onion and tomato relish

ROASTED PAPAD (V) / (GF)

Thin and crispy wafers made from lentil flour, with black peppers

ACHAR (V) / (GF)

Hot & Spicy mixed Indian Pickles

STEAMED BROCCOLI (V) / (GF)

- All entrees served with long grain basmati rice
- (V) = Vegan
- (GF) = Gluten Free

**Tantalizing flavors.
A step above the rest**



**4719 Ashford Dunwoody Rd • Ste 104
(Perimeter Village Center)
Dunwoody, GA 30338
<http://www.viceroyindiandining.com>
770-353-3000**

Lunch (Buffet)

**Mon - Fri 11:30 am - 2:30 pm
Sat & Sun 12:00 pm - 3:00 pm**

Dinner

**Sun - Thur 5:00 pm - 10:00 pm
Fri & Sat 5:00 pm - 11:00 pm**

Our Other Locations

**Nawab Indian Cuisine - Winston-Salem, NC
Mint Restaurant - Boone, NC**

We cater for office parties, business meetings, personal events, large public events & weddings