

## HOMEMADE SIGNATURE CURRIES

7.95 (16oz.)

Tikka-Masala	Patiala	Rogan-Josh
Makhani	① Vindaloo	① Basil
Korma	Pista	Coconut
Madras	Pasande	① Traditional Punjabi Curry

## DESSERTS

Ras Malai....4.95

A delightful pudding made from homemade cheese served chilled with sweet milk, rose water and nuts

Gulab Jamun....4.95

A light pastry made from non-fat dry milk soaked in honey, cardamom and sugar syrup

Gajjar Halwa....4.95

Indian style carrot pudding cooked on low fire with milk and nuts

Kheer....3.95

Traditional rice pudding served with almonds and pistachios. Very light delight

Ice Cream....4.95

Mango or Pistachio

## DRINKS

Lassi (Yogurt base)....3.95

Mango / Strawberry / Sweet / Salted

Shakes....3.95

Mango Milk / Mango Coconut (Vegan)

Juice....2.95

Apple / Mango

Hot Drinks....1.95

Ginger Chai, Herbal Tea, Coffee

Soft Drinks....1.95

Coke, Diet, Ginger Ale, Sprite, Orange Soda, Club Soda, Spring Water

## NEW LUNCH MENU

Vegetarian 12 • Chicken 14 • Lamb or Shrimp 15

Lunch Entrees are served with complementary Vegetable Samosa, Naan Bread, Basmati Rice, Rice Pudding (Kheer)

## NON-VEGETARIAN SPECIALITIES

Chicken/Lamb/Shrimp curry Cooked in traditional home-made curry

Chicken/Lamb/Shrimp Vindaloo Traditional south indian spicy curry with potatoes

Chicken/Lamb/Shrimp Tikka Masala Cooked in delicious sauce of onions, tomatoes and bell pepper

Chicken/Lamb/Shrimp Korma Mughlai delicacy cooked with coconut, nuts and raisins

Chicken/Lamb/Shrimp Saag-Wala Cooked with home made creamy spinach

Chicken/Lamb/Shrimp Rogan Josh Kashmiri delicacy cooked in brown sauce with almonds

## VEGETARIAN SPECIALITIES

① Dal-Tarka Choice of yellow or black lentils cooked with array of spices

① Channa-Masala Chickpeas cooked in our onions & tomato curry sauce

Saag-Paneer Home made creamy spinach & cheese cubes

Paneer-Tikka Masala Cheese cubes cooked in onions, bell pepper & tomato sauce

Matar-Paneer Peas & cheese cooked in onion, garlic, ginger creamy sauce

Mushroom-Matar Mushrooms & peas cooked in a delightful creamy curry sauce

Vegetable-Korma Mixed vegetables cooked in a coconut creamy curry sauce

① Baingan-Bhurtha Oven baked eggplant chopped & cooked with onions & tomatoes

① = Vegan

## LUNCH BOX SPECIAL

9.00

Includes Rice & Naan Bread

### VEGETARIAN PACK

Monday: Black Daal & Saag Paneer

Tuesday: Chana-Masala & Paneer Tikka Masala

Wednesday: Yellow Daal & Matar-Paneer

Thursday: Mushroom Matar & Baingan-Bhurtha

Friday: Mix Veg Korma & Saag Paneer

### NON-VEGETARIAN PACK

Monday: Chicken Curry & Saag Paneer

Tuesday: Chicken makhani & Chana Masala

Wednesday: Chicken Vindaloo & Matar-Paneer

Thursday: Chicken Saagwala & Mushroom Matar

Friday: Chicken Tikka Masala & Saag Paneer

\*\*\* 3 Packs minimum for Delivery (2.00 charge)

\*\*\* 5 Packs or More for Free Delivery

\*\*\* We use Halal Meat

## PARTY CATERING TRAY PRICE LIST\*

	SM. deep (8-10 ppl)†	LG. shallow (15-18 ppl)†	LG. deep (20-30 ppl)†
Naan or Rotee	25	50	75
Special Naan/Paranthas	40	80	120
Veg Pakoras or Samosa	45	70	110
Paneer/Crab/Lamb Samosa	60	85	140
Non-Veg Pakoras (fish or chicken)	50	80	120
Shrimp Pakoras	60	90	130
Paneer Apptz	55	95	140
Tandoori Mix App	70	110	150
Plain Jeera Rice	25	40	60
Flavored Rice or Pulav	35	55	75
Vegetable Biryani	40	75	100
Chicken Biryani	50	85	120
Lamb/Fish/Shrimp Biryani	60	100	140
Vegetarian Entree	50	90	130
Yellow Dal Tarka & Dal Makhani	40	80	120
Any Kofta or Paneer Entree	60	110	150
Any Chicken Entree	60	110	150
Any Lamb/Fish/Shrimp Entree	70	120	190
Lobster or Crab Entree	100	160	300
Raita (yogurt & cucumber)	35	65	105
Raw Onions & Green Chilies	15	25	45
Kachumber/Green Salad	30	55	80
Achhar (spicy indian pickles)	25	50	80
Dessert (Kheer/Halwa/Firni/Seviya)	45	80	120
Gulab Jamun or Ras Malai	60	120	180

5% Fee will be added for delivery.

†This calculation is based on full course menu.

\*Prices are subject to change

## PARTY PACKAGES\*

(All you can eat Buffet style)

VEGETARIAN PACK: 15 PP NON-VEGETARIAN PACK: 20 PP

2 Veg Apps + 3 Veg Entrees + 1 Dal	1 Veg App + 1 Non Veg App (fish or chicken)
Veg Biryani + Jeera Rice + Naan	1 Lamb Entree + 2 Chicken Entrees
2 Desserts + Condiments + Soft Drinks	2 Veg Entrees + 1 Dal + Veg Biryani
	Jeera Rice + Naan + 2 Desserts
	Condiments + Soft Drinks

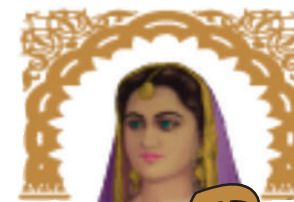
• Available Monday-Saturday lunch • Minimum 40 ppl for Private Party

• \$100 fee for private party, 18% gratuity & applicable tax •

\$4PP extra for each entree in addition \*Prices are subject to change

## WE DELIVER

(\$25 min.)



**Begum Palace**  
Authentic Indian Cuisine



300 Main Street

(in the Staples Plaza)

Madison NJ 07940

973-660-9100

Lunch A La Carte

Mon – Fri 11:30 AM – 2:30 PM

Sat. 12 PM - 3 PM

(Closed for Sunday Lunch)

Dinner A La Carte

Sun. – Thurs. 4:30 PM – 9:30 PM

Fri- Sat 4:30 PM – 10:30 PM

Exquisite Dinner Buffet

Every Sun 4:30 PM – 9:30 PM

We accommodate special dietary needs & allergies  
We only use Halal & kosher certified meat, and 100% canola oil

WE CATER FOR ALL OCCASIONS  
WE ACCEPT CORPORATE ACCOUNTS  
NEW LUNCH SPECIALS



Visit our website for  
easy ordering!



www.begumindiancuisine.com

begumpalacenj@yahoo.com



## APPETIZERS

- Mix Vegetarian Samosa Platter ..11.95**  
Potatoes & peas/ Spinach/Paneer (6 Pcs.)
- Meat Lover Samosa Platter ....12.95**  
Lamb/Crab/Tandoori Chicken (5 pcs.)
- Assorted Veg Pakora Platter ...10.95**  
Spring rolls/spinach/cauliflower/potato/paneer
- Tandoori Mix Appetizer .....10.95**  
Charbroiled assortments of chicken & lamb kababs
- Mango Coconut Shrimp.....11.95**  
Braised with garlic & mango chutney topped with spicy coconut glaze
- ① **Vegetable Samosa .....3.95**  
Potatoes, peas, golden raisins & spices
- ① **Vegetable Pakora .....3.95**  
Mix vegetable fritters dipped in spiced batter
- Assorted Snacks .....7.95**  
Veg samosa, mix veg fritters & chicken nuggets
- ① **Mirchi Pakora .....5.95**  
Hot peppers stuffed and dipped in flavorful batter
- Papdi Chaat .....5.95**  
Wheat crisp, potatoes, onions, yogurt, tamarind chutney and spices
- ① **Aaloo Tikki .....5.95**  
Potato patties flavored with spices served with chick peas and yogurt sauce

- Paneer Pakora .....6.95**  
Homemade cheese fritters dipped in mild spiced batter
- ① **Bhel Poori .....5.95**  
Puffed rice, thin noodles, wheat crisp, diced tomato, potatoes, onions and chutneys
- ① **Onion Bhajia .....4.95**  
Thin sliced onions, dipped in spiced batter
- Paneer Samosa .....9.95**  
Crispy turn over stuffed with cheese and spices
- Crab Samosa .....9.95**  
Crispy turn over stuffed with spiced lump crab meat
- Chicken Pakora .....5.95**  
Chicken fritters dipped in chick pea batter golden fried
- Meat Samosa .....7.95**  
Turnovers stuffed with minced spiced lamb meat
- Lamb Sticks .....9.95**  
Delicious seasoned ground lamb cooked on skewers

## ACCOMPANIMENTS

- Papadam..... 1.95**  
Crispy lentil bread
- Achar .....1.95**  
Spicy mix veg pickled indian style
- Mango Chutney .....2.95**  
Sweet and spicy mango relish
- Raita .....2.95**  
Fresh cucumbers, yogurt & spices mixed

- Kachumber Salad ..... 3.95**  
Fresh vegetables, hint of spices, lemon & vinegar
- Fresh Green Salad ..... 3.95**  
Mix greens, tomatoes, onions & cucumbers
- Raw Onions & Green Chillies ... 0.95**  
Traditional Indian side

## SOUP

- ① **Tomato ..... 3.95**  
Light soup made from fresh tomatoes and spices
- ① **Mulligatawny ..... 3.95**  
Lentils, tomatoes and spices a southern Indian creation

- Chicken ..... 4.95**  
Traditional chicken soup Indian style, flavored with lemon
- Spinach (Veg or Non-Veg) ..... 4.95**  
Fresh spinach, cardamom, cloves and peppercorn

## BREAD

- Naan .....2.95**  
Tear drop shaped bread baked in clay oven
- Lahsooni Naan (Garlic) ..... 3.95**  
Diced fresh garlic, cilantro garnish
- Keema Naan ..... 4.95**  
Delicately spiced ground lamb meat
- Peshwari Naan ..... 4.95**  
Stuffed with nuts, raisins & coconut crumbs
- Mint-Truffle or Basil or Rosemary Naan ..... 4.95**  
An aromatic touch to our traditional breads

- Paneer Kulcha ..... 4.95**  
Homemade cheese, spices and cilantro garnish
- Onion Kulcha ..... 3.95**  
Stuffed with chopped onions, spices and cilantro
- Tandoori Roti ..... 2.95**  
Traditional wheat bread baked in clay oven
- Paratha ..... 3.95**  
Choice of plain/aaloo/methi/lachha/vegetables
- Lajawaab Paratha ..... 4.95**  
Shredded chicken, spices and fresh cilantro
- Bread Basket ..... 10.95**  
Naan, Garlic Nann, Onion Kulcha

\*We offer vegan breads

## SEAFOOD SPECIALS

- Salmon, Lobster Or Crab Patiala 21.95**  
Cooked in a yellow curry sauce made with ginger, curry leaves yogurt and mustard
- Shrimp Tikka-Masala ..... 18.95**  
Jumbo shrimp cooked in thick rich gravy of tomatoes, onions and bell peppers
- Shrimp Saag-Wala ..... 17.95**  
Shrimp cooked with spinach, mild spices and fresh herbs. A must have dish.
- Shrimp Vindaloo ..... 16.95**  
Jumbo shrimp exotically prepared in hot sauce with potatoes. Southern Indian delight.

- Shrimp Coconut ..... 18.95**  
Our specialty. Shrimp cooked with fresh ground spices, ginger, cardamom and coconut sauce
- Shrimp Do-Pyaza ..... 17.95**  
Shrimp cooked with an authentic blend of spices, bell peppers and twice cooked onions
- Shrimp Masala..... 17.95**  
Gourmet delight from south India. Shrimp cooked in brown gravy and selected spices

## TANDOORI SPECIALS (CLAY OVEN)

- Tandoori Chicken..... 13.95**  
Spring chicken marinated in yogurt, select spices andlemon juice baked in clay oven
- Chicken Tikka..... 14.95**  
Northern Indian specialty subtly marinated and flavored with spices
- Chicken Begum Special ..... 16.95**  
Chef's select preparation. Boneless chicken breastmarinated in yogurt, garlic and authentic spices
- Boti Kabab ..... 17.95**  
Tender morsels of lamb seasoned and marinated overnight baked in clay oven

- Tandoori Rack Of Lamb..... 21.95**  
Charbroiled NZ rack of lamb marinated in yogurt & spices
- Seekh Kabab ..... 15.95**  
Ground lamb meat mixed with an array of spices baked in clay oven on skewers
- Tandoori Shrimp ..... 19.95**  
Tender shrimp carefully marinated with select spices and yogurt baked over charcoal fired clay oven
- Tandoori Mix Grill ..... 19.95**  
Assorted broiled delicacies from clay oven
- Tandoori Machli (Fish) ..... 19.95**  
Best quality salmon fillet marinated in herbs and spices slowly baked in clay oven

## CHICKEN & LAMB SPECIALS

- |  | Chicken      | Lamb         |  | Chicken | Lamb |
|--|--------------|--------------|--|---------|------|
| <b>Tikka Masala.....</b>   | <b>15.95</b> | <b>16.95</b> |  |         |      |
| A popular northern Indian dish. Tender pieces of meat marinated and baked in clay oven cooked in thick, rich tomato, onions and green pepper sauce |              |              |  |         |      |
| <b>Korma ..... 15.95.....</b>  | <b>16.95</b> |              |  |         |      |
| A Mughlai delicacy. Succulent pieces of meat delicately flavored with coconut, simmered in yogurt and spices                                       |              |              |  |         |      |
| <b>Pista ..... 15.95.....</b>  | <b>16.95</b> |              |  |         |      |
| Succulent pieces of meat delicately flavored with pistachio in a green curry sauce   |              |              |  |         |      |
| <b>Patiala ..... 15.95.....</b>  | <b>16.95</b> |              |  |         |      |
| Boneless meat cooked in yellow curry with mustard seeds, curry leaves & ginger   |              |              |  |         |      |
| <b>Naram-Garam ..... 15.95.....</b>  | <b>16.95</b> |              |  |         |      |
| Chef's select preparation. Boneless meat chunks cooked with cardamom, onion and tomato sauce   |              |              |  |         |      |
| <b>Makhani ..... 14.95.....</b>  | <b>16.95</b> |              |  |         |      |
| Marinated and baked in clay oven slowly cooked in a delicious buttery rich sauce   |              |              |  |         |      |
| <b>Saag-Wala ..... 14.95.....</b>  | <b>16.95</b> |              |  |         |      |
| A mouthwatering royal dish. Carefully prepared with authentic blend of spices and spinach  |              |              |  |         |      |
| <b>Balti ..... 14.95.....</b>  | <b>16.95</b> |              |  |         |      |
| Boneless chunks of meat cooked with tomatoes, capsicum and onions in spiced gravy  |              |              |  |         |      |
| <b>Kali-Mirch ..... 14.95.....</b>   | <b>16.95</b> |              |  |         |      |
| Pieces of tender boneless meat cooked with yogurt,ginger, garlic and ground peppercorns  |              |              |  |         |      |

- Kadai..... 14.95..... 16.95**  
Tender morsels cooked on slow fire with green peppers, onions, tomatoes and traditional Mughlai spice blend
- Pasande ..... 14.95..... 16.95**  
A northern delicacy. Succulent meat marinated overnight simmered in a light sauce of yogurt, onions and tomatoes
- Rogan Josh ..... 14.95..... 16.95**  
A Kashmiri delicacy prepared with blend of spices and brown gravy of onions, shallots and tomatoes
- Madras ..... 14.95 .... 16.95**  
A southern Indian delight with touch of cinnamon, ginger, tamarind and lemon. Can be made mild, med or hot
- Basil..... 14.95..... 16.95**  
A very special creation of chef, unique sauce made from an array of spices, brown gravy and fresh basil
- Saffron ..... 16.95..... 17.95**  
A very special creation of chef, unique sauce made from an array of spices, creamy saffron flavored curry
- Vindaloo ..... 12.95..... 14.95**  
A popular dish from south India prepared with potatoes and spicy sauce
- Curry ..... 13.95.... 15.95**  
Tender chunks of meat, carefully select spices in traditional gravy

## RICE SPECIALS

- ① **Basmati Jeera Rice ..... 2.95**  
Best quality basmati rice with seared cumin seeds
- ① **Patiala Pulav ..... 6.95**  
An elegant Punjabi preparation. Quality rice cooked with fragrant and aromatic spices
- ① **Shahi Sabz Biryani ..... 11.95**  
A royal treat. Basmati rice cooked with fresh vegetables, saffron and spices sprinkled with nuts and raisins
- Paneer & Veg Biryani..... 13.95**  
Basmati rice cooked with fresh vegetables, paneer cubes, saffron and spices sprinkled with nuts and raisins
- Chicken Biryani ..... 13.95**  
Long grain basmati rice cooked with tender chicken, exotic blend of spices fresh cilantro garnish

- Lamb Biryani ..... 15.95**  
A royal creation. An ornate rice dish cooked with lamb and yogurt, garnished with nuts and raisin
- Shrimp Biryani ..... 17.95**  
Select basmati rice flavored with saffron and spices tossed with tender sautéed shrimp nuts and raisin garnish
- Begum Special Biryani ..... 18.95**  
A house specialty. Chicken, lamb and shrimp cooked with aromatic basmati rice. A exotic dish.

## VEGETARIAN SPECIALS

- Saag-Paneer ..... 12.95**  
Chunks of cheese & chopped spinach cooked in a delicious rich sauce
- Malai Kofta ..... 12.95**  
Mixed vegetable dumplings simmered in a creamy sauce with nuts and raisins
- ① **Black or Yellow Daal Tarka .. 10.95**  
Textured lentils delicately tempered and cooked with exotic spices on low heat, cilantro garnish
- Chana Saag..... 11.95**  
Chick peas & spinach cooked in creamy spiced sauce
- Mushroom Matar ..... 12.95**  
Choice mushrooms and green peas cooked in a delicious curry sauce. A specialty of north India
- ① **Baingan Bhurtha ..... 11.95**  
Eggplant cooked on skewer in clay oven, chopped and mixed with tomatoes, onions and spices
- Mushroom Kaliyaan ..... 14.95**  
Garden fresh mushrooms cooked in a creamy sauce with herb and spices
- ① **Aaloo Gobi Masala ..... 11.95**  
Cauliflower & potatoes cooked with onion, tomatoes and spices on low heat, cilantro and ginger garnish

- ① **Chana-Masala ..... 11.95**  
Chick peas, onions and tomatoes cooked in a thick sauce infused with a combination of spices
- Shahi Sabz Korma ..... 12.95**  
A royal treat. Fresh vegetables gently cooked in creamy coconut sauce garnished with nuts and raisins
- ① **Bhooni Bhindi ..... 11.95**  
Fresh green okra cooked with onions, tomatoes and various herbs and spices
- Spinach Kofta ..... 14.95**  
Fresh spinach and mix vegetable dumplings in a thick brown gravy. A must have dish
- Saag Aaloo ..... 11.95**  
Potatoes cooked with fresh spinach and authentic spices
- Baghare Baingan ..... 12.95**  
Fresh baby eggplant simmered in tamarind and oconut gravy with touch of mustard and tomatoes
- Vegetable Patiala ..... 12.95**  
Garden fresh vegetables cooked with julianne ginger, mustard seed and curry leaves in a yogurt sauce

① = Vegan

## PANEER SPECIALS

- Saag-Paneer ..... 12.95**  
Chunks of cheese & chopped spinach cooked in a delicious rich sauce
- Paneer Tikka Masala ..... 14.95**  
Paneer spiced & baked in tandoor, cooked in our tikka masala sauce
- Paneer Makhani ..... 14.95**  
Paneer cooked in buttery tomato sauce & spices
- Kaaju-Paneer ..... 14.95**  
Paneer cooked in homemade cashew & tomato sauce
- Kesar-Paneer ..... 14.95**  
Chunks of Paneer cooked in saffron infused sauce

- Shahi-Paneer ..... 14.95**  
Paneer Cooked in a rich creamy, nutty & tomato sauce
- Paneer-Bhurji ..... 14.95**  
Shredded Paneer cooked with peppers, onions & tomatoes & spices
- Paneer-Jalfrezi ..... 12.95**  
Paneer cooked with chunks of tomatoes, bell peppers, onions & select spice blend
- Matar-Paneer ..... 12.95**  
A northern delight fresh peas & paneer cooked in a creamy sauce
- Kadaai-Paneer ..... 12.95**  
Oven roasted paneer cooked with fresh vegetables, spices semi dry preparation