



palette

INDIAN KITCHEN

Immerse Yourself in Flavor

281-362-5999

3559 Rayford Rd, Spring, TX 77386

www.paletteindian.com

LUNCH BUFFET SERVED EVERY DAY

(South Indian Breakfast items on Fri, Sat and Sun Buffet)

HOURS AND MENU SUBJECT TO CHANGE. THANKS FOR YOUR PATRONAGE AND PATIENCE.

Hours

Open Online Orders

Sunday - Thursday
9 am to 9 pm

Friday and Saturday
9 am to 9:30 pm

Dining Room Hours

Sunday - Thursday
11 am to 9:30 pm

Friday and Saturday
11 am to 10 pm

Online orders placed between 9 am - 11 am will be ready at 11:15 am

STARTERS / PLEASERS

Non-Vegetarian

- SP1. Chicken Manchurian** 🌶️ 15
 (Boneless cubes of fried chicken tossed in Indo-Chinese sauce)
- SP2. Chicken 65 (d)** 🍏🌶️ 15
 (Boneless cubes of chicken tossed in tangy sauce)
- SP3. Chicken 555 (d)** 🌶️ 15
 (Boneless cubes of chicken tossed in spicy and savory sauce)
- SP4. Chicken Keema Spring Rolls** 🌶️ 9
 (Minced chicken cooked with spices and rolled in a spring roll)
- SP5. Chilli Chicken** 🍏🌶️🌶️ 15
 (Boneless pieces of chicken tossed in spicy chilli sauce)
- SP6. Chicken Popsicles (d)** 🍏🌶️ 15
 (Baked Chicken Drumsticks dipped in cream based lemon sauce)
- SP7. Chicken Popsicles Boneless (d)** 🌶️ 15
 (Boneless pieces of Chicken dipped in cream based lemon sauce)
- SP8. Chilli Shrimp** 🌶️🌶️ 16
 (Shrimp tossed in spicy chilli sauce)
- SP9. Chicken Pepper Fry** 🌶️🌶️ 15
 (Boneless cubes of fried chicken tossed in pepper and other spices)
- SP10. Mirapakaya Kodi Vepudu** 🌶️🌶️ 15
 (Boneless cubes of fried chicken tossed in spices along with red and green chilli)
- SP11. Spicy Deviled Wings** 🍏🌶️🌶️ 14
 (Baked Spicy Deviled Wings)
- SP12. Tamarind Wings** 🍏🌶️ 14
 (Baked Tamarind Wings)
- SP13. Assorted Appetizer Platter** 🍏🌶️ 17
 (Mix Veg Pakora, 2 Samosas and 2 Chicken Keema Rolls)

Vegetarian

- SPV1. Gobi Manchurian (v)** 🍏🌶️ 14
 (Fried Cauliflower tossed in Indo-Chinese sauce)
- SPV2. Gobi 65 (d)** 🌶️ 14
 (Fried Cauliflower tossed in blend of spicy tangy sauce)
- SPV3. Vegetable Samosa (v)** 🍏🌶️ 7
 (2 Crispy triangle pastries filled with fresh potato and spices)
- SPV4. Mixed Veg Pakora (gf, v)** 🌶️ 8
 (Onion and Vegetable Fritters)
- SPV5. Vegetable Samosa Chat** 11
 (Mashed Vegetable Samosa, topped with chick peas, yogurt and spices)
- SPV6. Chilli Paneer** 🌶️🌶️ 15
 (Cooked Paneer tossed in spicy chilli sauce)
- SPV7. Chilli Gobi** 🍏🌶️🌶️ 15
 (Cooked Cottage cheese tossed in spicy chilli sauce)
- SPV8. Palette Naan Platter** 🍏🌶️ 18
 (Naan bites with 6 assorted sauces, chutneys and hummus)



SP7 Chicken Popsicles boneless 🌶️

FAN FAV ❤️



SPV1 Gobi Manchurian 🌶️

FAN FAV ❤️



SP12 Tamarind Wings 🌶️

FAN FAV ❤️



SPV8 Palette Naan Platter 🌶️

FAN FAV ❤️



Spicy Chart



Don't miss our **FAN FAVORITES** ❤️

DOSA AND TIFFIN 🌶️ Unless indicated otherwise

- DT1. Plain Dosa (gf, v)** 13
(Plain Indian Crepe made with rice and lentil batter)
- DT2. Masala Dosa (gf, v) ❤️** 15
(Indian Crepe stuffed with Potatoes and spices)
- DT3. Onion Rava Dosa (v)** 14
(Indian crepe with rice flour and dosa batter, onion and green chillies)
- DT4. Onion Rava Masala Dosa (v)** 16
(Same as Onion Rava with Potato stuffing)
- DT5. Mysore Dosa (gf, v) 🌶️🌶️** 14
(Indian crepe spread with special chilli paste)
- DT6. Mysore Masala Dosa (gf, v) ❤️🌶️🌶️** 16
(Indian crepe spread with special chilli paste with Potato stuffing)
- DT7. Cheese Dosa (gf) ❤️** 14
- DT8. Egg Dosa (gf)** 15
- DT9. Chicken Tikka Dosa (gf)** 16
- DT10. Chicken Keema Dosa** 16
- DT11. Onion Dosa** 13
- DT12. Podi Dosa** 13
- DT13. Paneer Dosa** 15
- DT14. Paper Roast Dosa** 13
- DT15. Ghee Roast Dosa** 13
- DT16. Kal Dosa** 13
- DT17. Plain Utthapam** 10
(Indian Savory Pancake)
- DT18. Onion & Chilli Utthapam 🌶️🌶️** 13

RICE

- R1. Jeera Rice (Cumin rice)** 6
- R2. Peas Pulao (Cumin and Peas)** 6
- R3. Lemon Rice** 6
- R4. White Rice** 4
- R5. Biryani Rice** 6
- R6. Bagara Rice (Hyderabadi fried rice)** 6

SOUPS & SALADS

- SS1. House Cucumber Salad** 7
- SS2. Tomato Soup (gf, d)** 7
- SS3. Rasam (gf) (Spicy tamarind Soup)** 7

DIPS / CONDIMENTS

- DC1. Original Hummus with Plain Naan** 9
- DC2. Original Hummus with Garlic Naan** 10
- DC3. Spicy Red Pepper Hummus with Plain Naan** 10
- DC4. Spicy Red Pepper Hummus with Garlic Naan** 11
- DC5. Raita (Indian Yogurt)** 5

HOT SIDES 6

- HS1. Saag Paneer (d,gf) ❤️🌶️**
(Spinach cooked with paneer cheese and spices)
- HS2. Veggie Korma (d,gf) ❤️🌶️**
(mixed vegetables cooked in creamy sauce)
- HS3. Spicy Aloo (gf, v) 🌶️🌶️** (Spicy Potato curry)
- HS4. Yellow Daal (Lentils) (gf, v) 🌶️**
- HS5. Fries**
- HS6. Spicy Fries 🌶️🌶️**
- HS7. Sambhar 🌶️**

FOOD INDEX

(v) (d) (n)* (gf)
vegan dairy nuts gluten-free

(*nuts may consist of almond, cashew, peanut or coconut)

NAAN PIZZAS & WRAPS

Pizzas served within 15 minutes

Unless indicated otherwise

- PW1. Chicken Tikka Pizza** 22
(Chicken Tikka masala sauce, green peppers, mozzarella cheese, red onions)
- PW2. Chicken Vindaloo Pizza** 22
(Vindaloo sauce & Jalapenos)
- PW3. Paneer Tikka Pizza** 22
(Cottage and Mozzarella cheese over Tikka sauce)
- PW4. Chicken Seekh Kabob Wrap** 17
(Chicken seekh Kabob wrapped in Naan bread with tomatoes and lettuce)
- PW5. Lamb Seekh Kabob Wrap** 18
(Lamb Seekh Kabob wrapped in Naan bread with tomatoes and lettuce)
- PW6. Paneer & Vegetable Wrap** 16
(Flavored cottage cheese wrapped in Naan bread with tomatoes and lettuce)
- PW7. Paneer Tikka Roll** 16
(Cottage cheese w/ tikka sauce and wrapped in Naan bread with onions and cilantro)
- PW8. Chicken Tikka Roll** 17
(Chicken mixed with tikka sauce and wrapped in Naan bread with onions and cilantro)



INDIAN BBQ SIZZLERS

Served within 10-15 minutes with rice and mint chutney

Unless indicated otherwise

- BS1. Chicken Tikka Kabob (gf,d)** 19
(Boneless chicken pieces marinated in yogurt and spices)
- BS2. Tandoori Chicken (gf,d)** 19
(2 Leg Quarters marinated in exotic spices and yogurt)
- BS3. Chicken Seekh Kabob (gf)** 19
(Ground chicken marinated in fresh herbs and spices)
- BS4. Chicken Malai Kabob (gf,d)** 19
(Boneless chicken pieces marinated in cream and spices)
- BS5. Shrimp Kabob (gf,d)** 20
(Shrimp marinated in special blend of spices)
- BS6. Lamb Seekh Kabob (gf)** 20
(Ground lamb marinated in fresh herbs and spices)
- BS7. Paneer & Vegetable Kabob (gf,d)** 19
(Homemade cottage cheese cubes and veggies)
- BS8. Mixed Grill Platter (gf,d)** 39
(2 pieces of Chicken Tandoori, Tikka, Malai, Lamb seekh)
- BS9. Goat Chops (gf,d)** 29
(5 pieces)

Don't forget we offer...

online **ORDERING**

& CATERING

for your event

Office - Home - Celebrations



FAN FAV ❤️

BY1 Chicken Biryani 🌶️🌶️

BIRIYANIS 🌶️🌶️ Unless indicated otherwise

Served with Saalan and Raita.

- BY1. Chicken Biryani (with bone) (gf,d) ❤️ ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 17
- BY2. Chicken Biryani (boneless) (gf,d) ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 17
- BY3. Lamb Biryani (gf,d) ❤️ ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 19
- BY4. Goat Biryani (gf,d) ❤️ ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 19
- BY5. Vegetable Biryani (gf,d) ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 16
- BY6. Paneer Biryani (gf,d) ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 17
- BY7. Shrimp Biryani (gf,d) ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 19
- BY8. Egg Biryani (gf,d) ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 16
- BY9. Raju Gari Kodi Pulao (gf,d) ❤️ ○○○○○○○○○○○○○○○○○○○○○○○○○○○○○ 17

CURRIES continued on next page



FAN FAV ❤️

CH2 Chicken Korma 🌶️

CHICKEN CURRIES ○○○○○○○○○○○○○○○○○○○○○○○ 17

Served with Basmati Rice

🌶️🌶️ Unless indicated otherwise

- CH1. Chicken Tikka Masala (gf,d) ❤️ 🌶️
(Boneless chicken breast cooked in Tikka sauce)
- CH2. Chicken Korma (gf,d,n) ❤️ 🌶️
(Tender chicken breast cooked in cream and special blend of spices)
- CH3. Chicken Vindaloo (gf) 🌶️🌶️🌶️
(Tender chicken breast cooked in special blend of spices and vinegar)
- CH4. Butter Chicken (gf,d) ❤️ 🌶️
(Boneless pieces of chicken in creamy tomato sauce)
- CH5. Butterless Chicken (gf) 🌶️
(Boneless chicken cooked in tomato and coconut sauce)
- CH6. Hariyali Chicken (gf,d) 🌶️🌶️🌶️
(Boneless pieces of chicken breast cooked with green herbs and spices)
- CH7. Karahi Chicken (gf)
(Boneless chicken breast cubes cooked with bay leaves, cumin and exotic spices)
- CH8. Chicken Saag (gf,d)
(Tender chicken breast cooked with spinach in aromatic spices)
- CH9. Almond Chicken (gf,d,n)
(Boneless chicken breast pieces cooked with almond paste and spices)
- CH10. Coconut & Tamarind Chicken (gf) ❤️
(Boneless pieces of chicken breast cooked with tamarind, coconut and spices)
- CH11. Chettinaad Chicken (gf) ❤️
(A south Indian delicacy made with an array of spices and peppercorn)
- CH12. Chicken Jalfrezi
(Boneless chicken cooked with spices and mixed bell peppers)
- CH13. Madras Chicken ❤️
(Chicken cooked in southern spices and coconut milk)
- CH14. Dum Ka Chicken
(Bone-in chicken curry cooked in spices, poppy seeds and yogurt)



FAN FAV ❤️

CH4 Butter Chicken 🌶️



FAN FAV ❤️

BS6 Lamb Seekh Kabob 🌶️🌶️

DAILY LUNCH SPECIALS

CURRY IN A HURRY

CURRY IN A HURRY.

Lunch Time Special

Choose one Hot side from HS1 to HS4(Pg.2)

LS1. Butter Chicken, Veggie Side, Rice, Naan 🌶️ ⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄ 15

LS2. Chicken Tikka Masala, Veggie Side, Rice, Naan 🌶️ ⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄ 15

LS3. Vegetarian Combo, 3 Sides, Rice, Naan 🌶️ ⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄ 14

LAMB OR GOAT CURRIES ⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄ 19

Served with Basmati Rice 🌶️🌶️ Unless indicated otherwise

LG1. Lamb or Goat - Tikka Masala (gf,d) 🌶️
(Lamb or Goat cooked in tikka masala sauce)

LG2. Lamb or Goat - Korma (gf,d,n) 🌶️
(Lamb or Goat cooked in cream and special blend of spices)

LG3. Lamb or Goat - Vindaloo (gf) ❤️🌶️🌶️🌶️
(Lamb or Goat cooked in special blend of spices and vinegar)

LG4. Lamb or Goat - Rogan Gosht (gf) ❤️
(Lamb or Goat cooked in special blend of spices)



LG5. Lamb or Goat - Saag (gf,d)
(Boneless pieces of lamb or goat cooked with spinach and spices)

LG6. Lamb or Goat - Karahi Gosht (gf)
(Lamb or Goat cooked with bay leaves, cumin and other exotic spices)

LG7. Keema Mutter (gf)
(Minced lamb cooked with peas in aromatic spices)

LG8. Lamb or Goat - & Potato Curry (gf)
(Lamb or Goat cooked with potatoes, herbs and spices)

LG9. Lamb or Goat - Pepper Fry (gf)
(Dry in texture but bold in flavors with pepper corn)

LG10. Lamb or Goat - Hara Masala (gf) 🌶️🌶️🌶️
(Lamb or Goat cooked in green herbs and spices)

LG11. Lamb or Goat - Chettinad (gf) ❤️
(Lamb or Goat cooked in chettinad spices..bold in peppercorn)

LG12. Lamb or Goat Coconut Curry (Madras Curry) (gf) ❤️
(Lamb or Goat cooked in southern spices and coconut milk)

SEAFOOD CURRIES ⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄⋄ 19

Served with Basmati Rice 🌶️🌶️ Unless indicated otherwise

SF1. Shrimp Tikka Masala (gf,d) ❤️ 🌶️
(Shrimp cooked in tikka masala sauce)

SF2. Shrimp Korma (gf,d,n) 🌶️
(Shrimp in cream and special blend of spices)

SF3. Shrimp Vindaloo (gf) 🌶️🌶️🌶️
(Shrimp cooked in special blend of spices and vinegar)

SF4. Karahi Shrimp (gf)
(Shrimp cooked with bay leaves, cumin and other exotic spices)

SF5. Goan Shrimp/Coconut Shrimp Curry (gf)
(Shrimp cooked in coconut milk with spices)

SF6. Salmon Curry (gf)
(Salmon cooked in coconut milk and spices)

SF7. Malabar Fish Curry (gf)
(A south Indian delicacy. Tilapia cooked in coconut milk and exotic spices)

SF8. Shrimp Chettinaad (gf) ❤️
(South Indian Delicacy. Shrimp cooked in chettinad spices, bold in pepper corn)



VEGAN CURRIES 14

Served with Basmati Rice 🌶️🌶️ Unless indicated otherwise

VG1. Channa Masala (gf) ❤️

(Chick Peas curry)

VG2. Bhindi Masala (gf) ❤️

(Okra cooked with onions and spices)

VG3. Baigan Bhartha (gf)

(Mashed egg plant cooked in mild spices)

VG4. Yellow Tadka Daal (gf) ❤️🌶️

(Lentils cooked with a bit of tomato sauce and spices)

VG5. Aloo Gobi (gf)

(Potato and Cauliflower cooked in tomatoes and spices)

VG6. Aloo Mutter (gf)

(Potato and Peas)

VG7. Channa Saag (gf)

(Chic Pea and Spinach)

VG8. Daal Palak (gf, n) 🌶️

(Lentils and Spinach)

VG9. Bagara Baingan (gf, n)

(Eggplant cooked in peanut, coconut and sesame gravy)

VG10. Mixed Vegetable Chettinaad (gf) ❤️

(Southern delicacy with peppercorn and coconut milk)

VG11. Vegetable Jalfrezi (gf)

(Mixed vegetable curry)

VG12. Mutter Tofu 🌶️

(Peas and Tofu cooked in tomato sauce and spices and coconut milk)

VG13. Tofu Tikka Masala 🌶️

(Tofu cooked in Tikka masala sauce and coconut milk)

VG14. Saag Tofu 🌶️

(Spinach and Tofu cooked with mild spices and coconut milk)

VG15. Karahi Tofu

(Tofu cooked with red pepper, onions and spices)



VEGETARIAN CURRIES 15

Served with Basmati Rice 🌶️🌶️ Unless indicated otherwise

VT1. Mutter Paneer (gf,d) 🌶️

(Peas and Paneer cooked in tomato sauce, spiced with garam masala)

VT2. Paneer Tikka Masala (gf,d) ❤️🌶️

(Indian cheese cubes cooked in thick creamy gravy)

VT3. Malai Kofta (gf,d,n) 🌶️

(Dumplings made with paneer, potato and mixed veggies in gravy sauce)

VT4. Daal Makhani (gf,d) ❤️

(Black lentils, red beans cooked with spices and cream)

VT5. Saag Paneer (d, gf) 🌶️

(Spinach cooked with spices and cream)

VT6. Paneer Hara Masala (gf, d) ❤️

(Paneer cooked in green herbs and spices)

VT7. Veggies Korma (gf,d)

(Mixed vegetables cooked with spices and cream)

VT8. Karahi Paneer (gf,d)



(Indian cheese cubes cooked with red pepper, onion and spices)



KIDS MEALS & BREADS

KIDS MEALS





Choose one Hot Side from HS1 through HS7 (Pg.2)

- KM1. 8 Piece Chicken Nuggets & Fries  9
- KM2. Kids Cone Dosa (gf, v)  11
- KM3. Butter Chicken, Veggie Side, Rice 10
- KM4. Veggie Combo 10
(Saag Paneer, Veggie Korma, Daal and Rice)



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BREADS

- BR1. Butter Naan 3
- BR2. Garlic Naan  4
- BR3. Tandoori Roti 3
- BR4. Roti 3
- BR5. Peshwari Naan  6.50
- BR6. Cheese Naan 6.50
- BR7. Papadam (4 pieces) 4.50
- BR8. Onion Kulcha 5.50
- BR9. Chilli Naan   4.30
- BR10. Sesame Naan 4.50
- BR11. Paneer Kulcha 7.50
- BR12. Assorted Bread Basket 11
(Plain, Garlic and Sesame Naan)

