



ROYAL ORCHID

Bar & Grille

1200 North Westshore Blvd. Tampa, Florida 33607 • Tel: 813.282.3636 Fax: 813.282.0055

NON-ALCOHOLIC BEVERAGES

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| 1. PLAIN LASSI (sweet or salty)\$2.95
A refreshing yogurt drink to keep your body cool | 5. ASSORTED JUICES.....\$2.95
Orange, Apple, Tomato, Cranberry |
| 2. MANGO LASSI.....\$3.95
Fresh yogurt drink made with mango pulp and topped with crushed pistachios | 6. HOT TEA, GREEN TEA, HERBAL TEA, COFFEE, DECAFFEINATED OR REGULAR\$1.95 |
| 3. FRESH COCONUT DRINK\$3.95
Natural, fresh coconut water | 7. ICED TEA & SOFT DRINKS.....\$1.95 |
| 4. MASALA TEA\$2.95
Indian tea made with spices and herbs for a perfect ending after dinner | |

SALADS & SOUPS

SALADS:

1. SOAM TAUM\$6.95
Special salad of shredded raw papaya with green beans and bean sprouts in sweet tamarind and lemon sauce.
2. KUCHUMBER SALAD\$5.95
A traditional mix of diced vegetables, tossed with fresh lemon, chat masala, and cilantro.
3. GRILLED CHICKEN CAESAR SALAD\$9.95
Romaine lettuce with strips of chicken, served with Caesar dressing, parmesan cheese, and croutons.
4. BLACKENED CHICKEN SALAD.....\$9.95
Mixed greens with slices of blackened chicken, tossed with red onions, tomatoes, and monterey jack with choice of dressing.
5. CHICKEN STRIP SALAD.....\$9.95
Thinly sliced chicken with torn leaf lettuce, sliced olives, pimentos, onions, and green peppers, served with choice of dressing.

SOUPS:

1. TOM YAM KOONG (THAI SHRIMP SOUP)\$6.95
Thai style shrimp soup, flavored with kaffir lime leaves, fresh lime juice, mushrooms, coconut milk, and spices (Mild, Medium or Hot)
2. TOM KHA GAI(COCONUT CHICKEN SOUP)\$5.95
A Thai style chicken and coconut soup, flavored with lemon grass, kaffir lime leaves and mushrooms, with crushed chili and spice. (Mild, Medium, or Hot).
3. DAL SOUP (mild, medium, hot)\$4.95
Yellow lentil soup with cilantro, served with fresh lemon.
4. CHICKEN CORN SOUP WITH EGG DROP\$4.95
A Chinese chicken and corn soup with diced vegetables and eggs, finished with soy sauce and spice (Mild, Medium, or Hot).
5. CREAM OF BROCCOLI & CHEDDAR SOUP.....\$4.95
Fresh broccoli blended with cheddar cheese and heavy cream.

APPETIZERS

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| 1. CHICKEN OR VEG DUMPLINGS (8)\$7.95
Stuffed chicken or vegetable dumplings, fried or steamed, served with chili sauce. | 8. CHICKEN MANCHURIAN\$9.95
Boneless chicken cubes, marinated and deep fried then tossed in a ginger soy sauce. (Mild, Medium or Hot) |
| 2. VEGETABLE SPRING ROLLS (4).....\$7.95
Stir fried vegetables, wrapped and deep fried, served with sweet and sour sauce. | 9. CHILI PANNEER\$8.95
Bite sized chunks of homemade cottage cheese, cooked in soy chili sauce. (Mild, Medium or Hot) |
| 3. CHICKEN OR BEEF SATAY (5)\$8.95
Indonesian style marinated strips of chicken or beef, served with peanut butter sauce. | 10. GOBI MANCHURIAN\$8.95
Crispy cauliflower florets, marinated and deep fried, then tossed with ginger soy sauce. (Mild, Medium, or Hot) |
| 4. CRAB CAKE PRINCESS (3).....\$8.95
Fresh crab meat, served with special remoulade sauce. | 11. VEGETABLE PAKORA\$3.95
A combination of vegetable fritters, coated in chick pea flour then deep fried and served with tamarind chutney. |
| 5. COCONUT SHRIMP (6).....\$9.95
Homemade deep fried coconut shrimp with Thai chili sauce. | 12. VEGETABLE SAMOSA\$3.95
A crispy deep fried triangular Indian pastry, filled with potatoes and green peas, served with mint and tamarind chutney. |
| 6. CHICKEN 65\$9.95
Boneless chicken cubes, cooked and tossed with an Indian spice and chili garlic sauce. (Mild, Medium or Hot) | |
| 7. CHILI CHICKEN\$8.95
Bite sized chunks of chicken, cooked in soy chili sauce. (Mild, Medium or Hot) | |

BURGERS & SANDWICHES

1. **HAMBURGER**\$8.95
Full ½ lb. hamburger, served with mayonnaise, lettuce, tomato, onion, and pickles.
2. **CHEESE AND BACON BURGER**\$9.95
Full ½ lb. burger with bacon and double cheese, served with mayonnaise, lettuce, tomato, onion, and pickles.
3. **MUSHROOM CHEESE BURGER**\$9.95
Full ½ lb. burger, sautéed mushrooms and double cheese, served with mayonnaise, lettuce, tomato, onion, and pickles.
4. **NEW ORLEANS BURGER**\$9.95
Full ½ lb. burger, mayonnaise, spiced tomato, bell peppers, cheese and pickles.
5. **ROYAL CHICKEN BURGER**\$8.95
Full ½ lb. homemade chicken patty, stuffed with red bell peppers, carrots, and onions, served with lettuce, tomato, mayo, and cheddar cheese.
6. **ORCHID VEGETARIAN BURGER**\$8.95
Vegetarian patty with tomato, onion, lettuce, and cheddar cheese.
7. **HOT BEEF PASTRAMI SANDWICH**.....\$10.95
A true taste of New York authentic navel pastrami with havarti cheese, served on artisan rye bread.
8. **HOT CORNED BEEF SANDWICH**.....\$10.95
Our famous corned beef, stacked high with sauerkraut, served on rye bread with, horseradish, cheddar cheese, and thousand island dressing.

9. GRILLED CHICKEN

- BREAST SANDWICH**\$9.95
Grilled chicken breast with monterey jack cheese, mayonnaise, lettuce, tomato, and onion on a ciabatta roll.
10. **FRIED GROUPER SANDWICH**\$12.95
Fresh grouper filet, fried with monterey jack, lettuce, tomato, onion, and tartar sauce on a hoagie roll.
11. **BLACKENED CHICKEN TACOS**.....\$9.95
Served with pico, guacamole, lettuce, tomato, sour cream, monterey jack cheese, and cilantro.
12. **GRILLED MAHI MAHI TACOS**.....\$10.95
Served with lettuce, guacamole, tomato, sour cream, and cilantro
13. **PHILLY CHEESE STEAK SANDWICH**.....\$9.95
Sautéed philly steak with onions, bell peppers, mushrooms, and provolone cheese.
14. **CLASSIC SHRIMP PO'BOY**\$9.95
Hand breaded fried shrimp, tossed with boom boom sauce, served with lettuce and tomatoes on a hoagie roll.

All burgers & sandwiches served with french fries

MEAT

1. **HAWAIIAN PEPPERCORN STEAK** \$19.95
10 oz. New York strip in pineapple peppercorn sauce, served with white rice or stir fried vegetables.
2. **RIBEYE STEAK** \$19.95
10 oz. Ribeye steak with mushroom sauce, served with fried rice or boiled vegetables.
3. **MEDITERRANEAN MIXED GRILL** \$14.95
Mediterranean style marinated shrimp skewer, chicken skewer, beef kofta, and smack onion, served with fried rice or boiled vegetables.
4. **STIR FRIED LEMONGRASS BEEF** \$14.95
Lemongrass flavored beef, sautéed with bok choy and basil leaves, served with white rice.
5. **NEW ZEALAND LAMB CHOPS** \$19.95
Grilled Lamb Chops with fresh mint sauce, served with fried rice or boiled vegetables.

All entrees are served with basmati rice.
please specify your spice requirement
(mild, medium OR hot)

LAMB AND GOAT (indian style)

1. **LAMB ROGAN JOSH**..... \$14.95
Tender lamb pieces, cooked Kashmiri style.
2. **LAMB KORMA**..... \$14.95
Tender lamb pieces, cooked in rich almond gravy.
3. **LAMB BHUNA**..... \$14.95
Sautéed tender lamb pieces, cooked with onions, garlic, and spices
4. **Lamb spinach** \$14.95
Tender lamb pieces, cooked with spinach, onions, tomatoes, garlic, and Indian spices.
5. **LAMB VINDALOO** \$14.95
Tender lamb pieces, marinated overnight in Indian spices and light vinegar. Cooked to perfection.
6. **LAMB JHALFREZI** \$14.95
Tender lamb pieces, cooked in a special combination of green bell peppers, onions, and Indian spices.
7. **GOAT CURRY WITH BONE** \$13.95
Bone-in mutton pieces, cooked in thick curry sauce.

CHICKEN(indian style)

1. **BUTTER CHICKEN (MURGH MAKHANI)**..... \$12.95
Boneless chicken pieces, cooked in an authentic rich, creamy, tomato gravy with Indian spices.
2. **CHETTINADU CHICKEN CURRY**..... \$12.95
Amazing south Indian style chicken curry, cooked in freshly ground black pepper, coconut, cardamom, cinnamon, curry leaves, and Indian spices.
3. **CHICKEN TIKKA MASALA** \$12.95
Marinated boneless chicken pieces, cooked in tandoor and finished in rich gravy and Indian spices.
4. **CHICKEN CURRY MASALA** \$12.95
Boneless chicken pieces, cooked in a thick curry sauce.

CHICKEN(indian style)

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| 5. CHICKEN KORMA \$12.95
Boneless chicken pieces, cooked in a rich almond Indian sauce. | 7. CHICKEN JHALFREZI \$12.95
Boneless chicken pieces, cooked in a special combination of green bell peppers, onions, and Indian spices. |
| 6. CHICKEN VINDALOO \$12.95
Boneless chicken pieces, marinated overnight in Indian spices and light vinegar, then cooked to perfection. | 8. KARAHÍ CHICKEN \$12.95
Boneless chicken pieces, cooked in a tomato gravy with Indian spices. |

All entrees are served with basmati rice. please specify your spice requirement (Mild, medium OR Hot)

CHICKEN (thai, chinese, & western style)

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| 1. THAI CHICKEN CURRY \$12.95
Boneless chicken pieces, cooked in Thai curry sauce, coconut milk, and bamboo shoots, served with steamed rice. (Mild, Medium, or Hot) | 3. ROSIE'S CHICKEN BREAST \$12.95
Chicken breast, marinated in rosemary marinade, grilled Tender and tasty, served with fried rice or boiled vegetables. |
| 2. BASIL GINGER CHICKEN \$12.95
Shredded chicken and ginger, stir fried with onions, mushrooms, broccoli, vegetables, chilies, garlic, and oyster sauce, served with steamed rice. | 4. BLACKENED CHICKEN \$12.95
Blackened seasoned grilled chicken breast, served with fried rice or boiled vegetables . |

FRESH SEAFOOD DELIGHTS

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| 1. FRESH GRILLED SALMON \$10.95
Fresh salmon, marinated with lemon juice and mustard, grilled and served with fried rice or steamed vegetables. | 5. MACHLI PUNJABI (GRILLED) \$13.95
Boneless tilapia, deliciously flavored with coriander seeds and spice, grilled to perfection, served with basmati rice. (Mild, Medium or Hot) |
| 2. FIJI FISH CURRY \$13.95
A traditional Fiji style curry, served with basmati rice. (Mild, Medium or Hot) | 6. GRILLED SHRIMP SKEWER \$13.95
Marinated grilled shrimp, served with fried rice or french fries. |
| 3. SWEET & SOUR SHRIMP \$13.95
Chinese style shrimp, sautéed with bell peppers, onions, and pineapples, served with brown rice and sweet & sour sauce. | 7. GRILLED AHI TUNA \$16.95
Fresh fillet of tuna, seasoned and grilled, served with steamed vegetables or fried rice and Thai Ginger sauce. |
| 4. GOAN SHRIMP CURRY \$13.95
Tropical and traditional Goan style shrimp curry, cooked in rich coconut, tomato and onion sauce, served with basmati rice. (Mild, Medium or Hot) | 8. BLACKNED FILLET OF TILAPIA \$12.95
Fresh fillet of tilapia, seasoned and grilled, served with steamed vegetables or fried rice. |

VEGETARIAN DELIGHTS

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| 1. VEGETABLE GREEN CURRY \$11.95
Mixed vegetables in green curry with coconut milk sauce. | 6. MATTAR PANEER MASALA \$11.95
Homemade Indian cottage cheese, cooked with fresh green peas in a light onion and tomato gravy. |
| 2. GHOBI MANCHURIA (GRAVY) \$11.95
Crispy cauliflower florets marinated and deep fried then tossed in garlic soy sauce. | 7. KADAI PANEER \$11.95
Cottage cheese, cooked in thick tomato and onion curry |
| 3. NAVRATAN KORMA \$11.95
Nine kinds of vegetables, cooked together in a rich, mild, creamy sauce. | 8. DAL FRY \$10.95
Yellow lentils, tempered with Indian herbs. |
| 4. PALAK PANEER \$11.95
Fresh spinach leaves with Indian cottage cheese, cooked in a combination of Indian spices. | 9. DAL MAKHANI \$10.95
Black lentils, steamed and cooked on low heat with Indian herbs, butter, and cream. |
| 5. PANEER MAKHNI \$11.95
Cubes of Indian cottage cheese, cooked in a tomato and creamy butter sauce with dried fenugreek leaves. | 10. CHANA AMRITSARI \$10.95
Chickpeas, cooked in a combination of garam masala with tomatoes and onions. |

VEGETARIAN DELIGHTS

12. **ALOO GOBI MASALA**\$11.95
Fried florets of cauliflower and potatoes cooked in an authentic Indian way.
13. **SHAHI MALAI KOFTA**.....\$11.95
Mixed vegetable dumpling, stuffed with Indian cottage cheese and dried nuts, cooked in mild gravy.

14. **BAIGAN BHARTA**
(MASHED EGGPLANT)\$11.95
Onions and eggplant sautéed, mashed with tomatoes, green peas, spring onions, and ginger, with garlic and Indian spices.
15. **BHINDI MASALA (OKRA CURRY)**\$11.95
Fresh seasonal okra fried and cooked in a thick curry sauce.

All entrees are served with basmati rice. please specify your spice requirement (Mild, medium OR Hot)

RICE FACTORY

1. **SZECHWAN FRIED RICE** \$12.95
Aromatic rice fried with vegetables, chicken, shrimp, and Szechwan soy sauce.
2. **NASI GORENG RICE** \$12.95
Indonesian style stir fried rice with vegetables, chicken, shrimp, and mushrooms with shrimp paste and chili soy sauce.
3. **CHICKEN FRIED RICE**\$10.95
Stir fried rice with vegetables, chicken, and soy sauce.
4. **VEGETABLE FRIED RICE**.....\$10.95
Stir fried rice with vegetables and soy sauce.
5. **SHRIMP FRIED RICE**\$12.95
Stir fried rice with vegetables, shrimp, and soy sauce.

- BIRYANI**
- vegetable\$11.95
chicken\$12.95
Lamb\$14.95
Goat\$13.95
shrimp\$13.95
egg\$11.95
(Any meat or vegetable and basmati rice are cooked together as layers with special herbs and spices. Biryani is an extraordinary dish served with Raita). Please specify your spice requirement. (Mild, medium or Hot)

NOODLES

1. **japanese soba noodle** \$12.95
Stir fried japanese noodles with vegetables, chicken, and cashews.
2. **PAD THAI WITH SHRIMP** \$12.95
Stir fried Thai rice noodles with shrimp, bean sprouts, and eggs.
3. **VEGETABLE CHOW MEIN**.....\$10.95
Stir fried noodles with vegetables.
4. **Fettuccini Alfredo with chicken** \$12.95
Fettuccini, grilled chicken, parmesan, and alfredo sauce.

5. **CHICKEN CHOW MEIN**\$11.95
Stir fried noodles with vegetables and chicken.
6. **BEEF CHOW MEIN**\$11.95
Stir fried noodles with vegetables and beef.

please specify your spice requirement
(Mild, medium OR Hot)

CLAY OVEN DELIGHTS (FROM THE TANDOOR)

1. **TANDOORI PANEER TIKKA (DRY)** \$12.95
Cottage cheese cubes, marinated in tandoori spices and yogurt then skewered and cooked in a clay oven.
2. **TANDOORI MURGH (DRY)** \$12.95
Chicken, marinated in a mix of yogurt and Indian herbs and spices, then cooked in a clay oven.
3. **MURGH TIKKA (DRY).** \$12.95
Boneless chicken chunks, marinated in aromatic Indian herbs and cooked in a clay oven.
4. **MURGH MALAI KABAB (DRY)** \$12.95
Boneless chicken chunks, marinated in yogurt and dry fruit paste and cooked in a clay oven.

5. **RESHMI KABAB (DRY)** \$12.95
Minced chicken, mixed with special herbs and spices, skewered and grilled on charcoal.
6. **SHEEK KABAB (DRY)** \$14.95
Freshly minced lamb, mixed in special herbs and spices and cooked on skewers on charcoal.
7. **TANDOORI JINGA (DRY)**..... \$15.95
Shrimp, marinated in Indian spices and herbs, cooked on skewers in a clay oven.

All tandoori items served with chutney and rice

TANDOORI NAANS (Indian breads)

1. NAAN \$1.95
Light and fluffy Indian bread baked in the tandoor and brushed with butter.
2. GARLIC NAAN \$2.95
Light and fluffy Indian bread baked in the tandoor. Topped with chopped garlic and brushed with butter.
3. ALOO PARATHA \$3.95
Indian bread, stuffed with seasoned grated potato and cooked on hot tawa then brushed with butter.

4. TANDOORI ROTI \$1.95
Flat whole wheat bread, baked in the tandoor.
5. ONION KULCHA \$2.95
Light and fluffy Indian bread, stuffed with lightly spiced onions then baked in the tandoor and brushed with butter.
6. LACHA PARATHA \$3.95
Multi-layered Indian flat bread, cooked on hot tawa.
7. BULLET NAAN \$2.95
Light and fluffy Indian bread, baked in the tandoor and topped with green chilies and cilantro, then brushed with butter.

MITHAI AND CAKES (Desserts)

1. TROPICAL DELIGHT \$6.95
Assorted fruits, mixed with a creamy delicious sauce.
2. COCONUT ALMOND
VERMICELLI PUDDING \$4.95
Fiji style vermicelli, cooked in coconut milk with almonds.
3. GULAB JAMUN \$4.95
Round dumplings of Indian cottage cheese, fried and immersed in a sweet cardamom flavored syrup.
4. KHEER (RICE PUDDING) \$4.95
Indian style rice pudding served with pistachios and almonds.

5. MANGO RAMBHUTTAN \$4.95
A delicious Indonesian dessert.
6. Raspberry Almond Biscotti cheese cake \$7.95
7. AUTHENTIC KEY WEST KEY LIME PIE ... \$6.95
8. triple chocolate supreme \$7.95