

## — APPETIZERS—

*Modern Indian dishes that capture the flavors of the season*

## \*APPS\*

## — SAMOSA —

Crispy Indian savory pastry filled with mildly  
seasoned potatoes and peas

\$10.95

## — ONION BHAJI —

Sliced onions mixed with spices and chickpea flour

\$10.95

## — VEGETABLE PAKORA —

Mixed vegetables mixed with chickpea flour,  
cilantro, spices and fried until crisp

\$9.95

## — FRIED CHICKEN MASALA —

Chicken strips marinated in spices, flour mix and  
fried

\$10.95

## — CHICKEN PAKORA —

Boneless chicken pieces battered with chickpea

## \*SOUPS &amp; SALADS\*

## — DAL SOUP —

Mildly spiced Indian lentil soup

\$10.95

## — KACHUMBER SALAD —

Chopped salad with lettuce, cabbage, cucumber,  
tomato, onions-dressed with lemon juice, mild  
spices, cilantro

\$10.95

## — TANDOORI SALAD —

Chopped salad with lettuce, cabbage, cucumber,  
tomato, onions-dressed with lemon juice, mild  
spices, cilantro and topped with tandoori chicken

\$15.95

## \*SIDES\*

## — BASMATI RICE —

\$3.95

## — MANGO CHUTNEY —

\$3.95

## — PAPADUM —

\$3.95

## — HOT PICKLE —

\$3.95

## — RAITA —

\$3.95

## — RAW ONION SALAD —

\$2.95

## — YOGURT —

\$4.95

flour and spices

\$10.95



– CURRY –

*(with a side of basmati rice) Add a side of Butter Naan for only \$3.75*

CHICKEN

LAMB

OTHER

– CHICKEN CURRY –

Traditional Indian curry with light masala sauce

\$17.95

– LAMB CURRY –

Lamb pieces cooked in a delicious sauce with tomatoes, onions and special Indian spices

\$19.95

– CHANA MASALA –

Chickpeas cooked with a variety of spices in curry sauce

\$17.95

– COCONUT CHICKEN –

Chicken cooked with shredded coconut & coconut milk base

– LAMB SAAG –

Tender lamb cooked in a richly spiced thick sauce

– DAL TADKA –

Lentil soup seasoned with garlic, curry leaves,

\$17.95	with minced spinach	cumin and mustard seeds
	\$19.95	\$17.95
– CHICKEN SAAG –	– LAMB KORMA –	– VEGETABLE CURRY –
Boneless chicken pieces cooked in a richly spiced thick sauce with minced spinach	Tender lamb cooked in a delectable sauce made of cashews, almonds, coconut and spices	Mixed seasonal vegetables cooked in masala sauce
\$17.95	\$21.95	\$18.95
– CHICKEN VINDALOO –	– LAMB VINDALOO –	– SAAG MUSHROOM –
Boneless chicken pieces cooked in a blend spices, hot chili and tamarind sour	Tender lamb pieces cooked in a spices, hot chili and tamarind sauce	A delicious curry of spinach and mushrooms simmered with Indian spices
\$17.95	\$18.95	\$17.95
– CHICKEN TIKKA MASALA –		– ALOO GOBI –
Tandoori oven roasted boneless chicken pieces cooked with tomatoes, red onions, and cilantro in a richly spiced sauce. Not creamy like most popular style. Instead, a better masala flavor	OTHER	A dry curry made from cauliflower and potatoes cooked with Indian spices
\$18.95		\$17.95
– BUTTER CHICKEN –	– JACKFRUIT CURRY –	– PALAK PANEER –
Tender pieces of tandoori grilled white meat simmered in a creamy Indian butter sauce with house spices	Chef's Special: Jackfruit cooked chef's style in curry sauce \$18.95	Pan seared paneer cooked with a rich spinach sauce infused with spices
\$19.95	– FISH MASALA –	\$18.95
– CHICKEN KORMA –	Tilapia simmered with tomatoes, onions, cilantro and masala sauce	– VEGETABLE KORMA –
Boneless chicken pieces cooked in a delectable sauce made with cashews, almonds, coconut and spices	\$18.95	Mixed seasonal vegetables cooked in a creamy sauce with almonds, cashews, coconut and spices
\$19.95	– SHRIMP CURRY –	\$18.95
	Shrimp curry prepared in Indian spices, tomatoes and coconut milk	– SAHI PANEER –
	\$21.95	Home made special korma sauce cooked with diced Indian style cottage cheese
		\$18.95

– BUTTER LOBSTER –

Lobster pieces cooked in creamy butter sauce

Market Price \$\$



– TANDOORI SPECIALS –

*(cooked in traditional clay lined tandoori oven)*

TANDOORI

– LOBSTER TANDOORI –

Fresh Maine lobster marinated in Indian spices and yogurt and cooked in traditional clay-lined tandoori oven. Served with caramelized lime, onion salad.

\$34.95

– CHICKEN TIKKA –

Boneless chicken breast marinated in tandoori sauce and mild spices

\$17.95

– CHICKEN TANDOORI (HALF) –

Two chicken leg pieces marinated overnight in yogurt, masala, and Indian spices

\$19.95

– CHICKEN TANDOORI (FULL) –

Two chicken leg pieces and boneless chicken breasts marinated overnight in yogurt, masala, and Indian spices

\$35.95

– LAMB TANDOORI –

Tender lamb pieces marinated with spices and cooked in tandoori oven

(rice cooked in biryani masala mix. raita on side)

\$28.95

– CHICKEN BIRYANI –

\$18.95

– LAMB BIRYANI –

\$21.95

– VEGETABLE BIRYANI –

\$18.95



## DESSERTS

### – GULAB JAMUN –

Milk, semolina, wheat based fried dough in aromatic sugar syrup

\$4.95

### – RAS MALAI –

Classic dessert of juicy cheese discs served with thickened milk

\$4.95

## CONTACT

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## ROYAL INDIAN



Made with [Squarespace](#)

## HOURS

OPEN DAILY 4pm - 9pm

Seating is done on a first come first serve basis.

Last Opening Day before Winter Break - Sunday October 26, 2025  
or While Stock Lasts!

*We do not accept reservations, however, if you are travelling with a large group, please give us a courtesy call.*