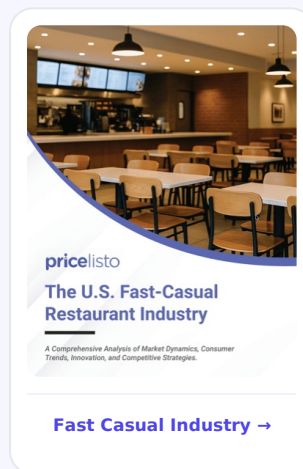




A taste of India

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers

ITEM	PRICE
VEGETABLE SAMOSA POTATOES AND GREEN PEAS IN HAND ROLLED PASTRY AND FRIED	\$7.37
ONION PAKORA SLICED ONION MIXED WITH INDIAN SPICES AND GOLDEN FRIED	\$7.37
Paneer Pakora Beignets de fromage frais enrobés de pâte et dorés à la perfection.	\$7.37
SAMOSA CHAT CRUNCHY SAMOSA MIXED WITH CHICKPEA, CURRY, YOGURT AND CHUTNEYS.	\$7.37
CHICKEN SAMOSA GRINDED CHICKEN AND INDIAN SPICES IN HAND ROLL PASTRY AND FRIED.	\$7.37

Tidbits

ITEM	PRICE
JEERA RICE	\$3.68
Vegetable Raita Une danse rafraîchissante de légumes mélangés dans un yaourt crémeux. Fraîcheur du concombre, douceur de la tomate et cé...	\$3.68
Papadam Un disque croustillant de lentilles noires, cuit à la flamme pour une texture légère et aérée. Ce papadam est délicateme...	\$3.68
VEG FRIED RICE BASMATI RICE FRIED WITH MIXED VEGETABLE AND INDIAN SPICES.	\$4.29

Dessert

ITEM	PRICE
Gulab Jamun JUICY LIGHT CREAM DUMPIINGS DIPPED IN HONEY SYRUP AND ROSE WATER	\$3.68

Beverages

ITEM	PRICE
Mango Lassi Une combinaison veloutée de yaourt fait maison et de mangue fraîche, offrant une boisson rafraîchissante et légèrement s...	\$4.29
Mango Shake false	\$4.29
Sweet Lassi Faite maison avec du yaourt crémeux, sucré avec du sucre, parfumé à la cardamome et une touche de menthe séchée.	\$4.29
SALTY LASSI YOGURT MIXED IN SALT WITH ROASTED CUMIN	\$4.29
Masala Chai HOT TEA MADE IN INDIAN STYLE	\$3.68
WATER BOTTLE 16.9 oz	\$1.22
JARRITOS	\$3.06

HOMEMADE BREADS

ITEM	PRICE
Roti Un pain moelleux préparé à partir de farine de blé complet.	\$3.06
NAAN LEAVENED BREAD OF FLOUR BACKED IN TANDOOR	\$3.06
Garlic Naan FLAT BREAD STUFFED WITH GARLIC	\$4.29
CHEESE NAAN FLAT BREAD STUFFED WITH COTTAGE CHEESE	\$4.29
COCONUT NAAN FLAT BREAD STUFFED WITH COCONUT POWDER	\$4.29
CLIAANTRO NAAN FLAT BREAD WITH CLIAANTRO TOPPING	\$4.29
LACHHA PARATHA A SOFT WHOLE WHEAT BREADS WITH BUTTER.	\$4.29
ALOO PARATHA A SOFT WHOLE WHEAT FLOUR STUFFED WITH POTATO AND INDIAN SPICES.	\$4.29

SOUPS

ITEM	PRICE
LENTIL SOUP YELLOW LENTIL SOUP	\$3.68

TANDOORI (CLAY OVEN)

ITEM	PRICE
CHICKEN TIKKA KEBAB CHICKEN LEG MARINATED IN INDAIN SPICES, SKEWERED AND COOKED IN TANDOOR	\$13.52
TANDOORI SHRIMP MARINATED SHRIMP IN INDIAN SPICES FROM TANDOOR	\$13.52
PANEER TIKKA COTTAGE CHEESE, ONION, PEPPER GRILLED IN CLAY OVEN	\$13.52
TANDOORI CHICKEN TIKKA MARINATED CHICKEN SKEWER COOKED IN TANDOORI	\$13.52

VEGETABLE ENTREE (SERVED WITH RICE AND NAAN)

ITEM	PRICE
PANEER TIKKA MASALA TOMATO SAUCE, CREAM WITH CUBES CHEESE	\$20.90
MATER PANEER GREEN PEAS AND HOMEMADE CHEESE, COOKED IN YOGURT CURRY SAUCE	\$20.90
VEGETABLES KORMA MIXED VEGETABLES COOKED IN CURRY, KORMA SAUCE AND COCONUT MILK	\$20.90
VEGETABLES TIKKA MASALA MIX VEGETABLES COOKED WITH CREAM , TOMATO SAUCE (MILD OR HOT)	\$20.90

ITEM	PRICE
VEGETABLES CURRY MIX VEGETABLES COOKED IN CURRY SAUCE (MILD OR HOT)	\$20.90
MALAI KOFTA VEGETABLES BALLS GOLDEN FRY COOKED IN CREAM AND KORMA SAUCE	\$20.90
Saag Paneer CUBES OF HOMEMADE CHEESE SMEATHERED IN FRESHLY GROUNDED SPINACH	\$20.90
ALLO GOVI MATER FRESH CAULIFLOWER, PEAS AND POTATOES COOKED WITH CURRY SAUCE AND SPICES	\$20.90
DAAL MAKHANI MAKHAN MIX	\$14.75
TAADKA YELLOW DAAL DESI TADKA MIX	\$14.75
CHANA MASALA CURRIED CHICKPEAS	\$20.90
CHANA SAAG CURRIED CHICKPEAS WITH SPINACH	\$20.90
KADAI PANEER CHEESE CUBE AND BELL PEPPER COOKED IN FRESH GROUND DPICE KNOWN AS KADAI MASALA	\$20.90
BUTTER PANEER CUBE CHEESE COOKED IN BUTTERY TOMATO SAUCE.	\$20.90
VEGETABLE VINDALOO MIXED VEGETABLES COOKED IN HOMEMADE VINDALOO SUACE	\$20.90

LAMB ENTREE (SERVED WITH RICE AND NAAN)

ITEM	PRICE
LAMB TIKKA MASALA TENDER LAMB CUBE COOKED IN CREAMY TOMATO SAUCE	\$27.05
Lamb Curry TENDER LAMB CUBES COOKED IN CURRY SAUCE	\$27.05
Lamb Saag Tendres morceaux d'agneau mijotés dans une purée d'épinards frais.	\$27.05
LAMB KORMA LEAN CUBES OF LAMB COOKED IN KORMA SAUCE	\$27.05
Lamb Rogan Josh TENDER LAMB CUBES COOKED IN CURRY SAUCE WITH YOGURT	\$27.05
LAMB VINDALOO LAMB AND POTATOES COOKED IN SILKY VINDALOO SAUCE.	\$27.05
LAMB BHUNA MASALA LAMB CUBES COOKED IN CURRY SAUCE WITH BELL PEPPER AND ONION.	\$27.05

SHRIMP ENTREE (SERVED WITH RICE AND NAAN)

ITEM	PRICE
SHRIMP TIKKA MASALA MARINATED SHRIMP COOKED IN LIGHT CREAM AND TOMATO SAUCE	\$23.36
Shrimp Curry Crevettes marinées mijotées avec oignons et poivrons, le tout enrobé d'une sauce curry parfumée.	\$23.36

ITEM	PRICE
Shrimp Saag Crevettes marinées, mijotées avec des épinards dans une sauce légèrement épicée.	\$23.36
HIMALAYAN FOOD	
ITEM	PRICE
CHILLY CHICKEN (with veg fried rice and naan) FRIED CHICKEN SAUTEED WITH ONION, BELL PEPPER IN CHILLY SAUCE	\$23.36
GOBI MANCHURIAN (with veg fried rice and naan) DEEP FRIED CAULIFLOWER SAUTEED IN A SPICY SAUCE FLAVORED SOY SAUCE	\$20.90
Any entree served with rice and naan (10 people)	
ITEM	PRICE
ANY VEGETABLE ENTREE	\$147.60
ANY CHICKEN ENTREE	\$172.20
ANY LAMB ENTREE	\$196.80
ANY APPETIZER ENTREE	\$73.80
Lunch hour (11 am to 3 pm)	
ITEM	PRICE
ANY LAMB ENTREE (Lunch hour (11 am to 3 pm))	\$18.44
CHICKEN ENTREE (SERVED WITH RICE AND NAAN)	
ITEM	PRICE
Chicken Tikka Masala Morceaux de poulet grillés soigneusement mijotés dans une sauce veloutée de crème et tomates.	\$23.36
BUTTER CHICKEN GRILLED CHICKEN BREAST COOKED IN BUTTER, TOMATO SAUCE	\$23.36
CHICKEN CURRY BONELESS CHIICKEN CUBES COOKED IN CURRY SAUCE	\$23.36
Chicken Saag BONELESS CHICKEN COOKED WITH SPINACH	\$23.36
CHICKEN KORMA CHICKEN CUBES COOKED IN KORMA SAUCE AND COCONUT MILK	\$23.36
Chicken Vindaloo Morceaux de poulet et pommes de terre mijotés dans une sauce vindaloo maison.	\$23.36
MANGO CHICKEN CHICKEN CUBES COOKED IN CURRY WITH MANGO AND YOGURT.	\$23.36
CHICKEN BHUNA MASALA CHICKEN CUBES COOKED IN CURRY SAUCE WITH BELL PEPPER AND ONION.	\$23.36
BIRYANI SPECIAL (SERVED WITH RAITA)	
ITEM	PRICE

VEGETABLE BIRYANI	\$17.21
CHICKEN BIRYANI	\$18.44
LAMB BIRYANI	\$19.67
Shrimp Biryani	\$18.44