



Aamar Indian Cuisine

Menu Prices — August 21, 2026

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Desserts

ITEM	PRICE
Laal-Mohon De tendres boules de fromage maison, dorées juste à point, reposent dans un sirop sucré au miel.	\$5.00
Rice Pudding Basmati Rice pudding in sweetened cream.	\$4.00

Relishes and Sides

ITEM	PRICE
Raita Freshly whipped yogurt dip with chopped fenugreek leaves, ground black pepper, etc.	\$3.00
Onion Slices with Lime Wedge	\$3.00
Mixed Vegetable Side	\$8.00
Spicy Onion Chutney Homemade spicy relish with chopped onion, peeled tomato, chopped cilantro, lime juice, and red chili powder.	\$3.00
Sweet Mango Chutney Sweet mango relish.	\$3.00
YOGURT SIDE	\$3.00
Extra Mint-Yogurt Sauce	\$3.00
Extra Tamarind Sauce false	\$3.00

Breads

ITEM	PRICE
Garlic Naan Pâte de naan cuite dans un four tandoori traditionnel, ornée d'une garniture parfumée de gousses d'ail fraîchement haché...	\$5.00
Cheese Naan Pain naan fait maison, généreusement garni de fromage râpé fondant, puis délicatement badigeonné de beurre.	\$5.00
Bullet Naan Naan bread stuffed with shredded cheese, freshly chopped Thai green chili, chopped onion, with a touch of butter.	\$5.00
Mixed Naan Pain naan garni aux oignons coupés, fromage râpé, ail haché et coriandre fraîche.	\$5.00
Butter Naan	\$4.00
Peshawari Naan Pain naan garni de noix de coco râpée sucrée et de raisins secs dorés.	\$5.00
Poratta Ce pain plat en farine blanche est soigneusement roulé à la main, puis cuit à la poêle avec une touche de beurre pour un...	\$5.00
Chapati Pain plat cuit à la poêle, façonné à la main avec de la farine blanche.	\$5.00

Specialty Rice Dishes

ITEM	PRICE
Extra Basmati Rice	\$2.00

ITEM	PRICE
Fruit Polao	\$4.00
Peas Polao	\$4.00
Jeera Rice	\$4.00
Vegetable Specials	
ITEM	PRICE
Aloo Gobi w/ FREE NAAN BREAD	\$16.00
Cauliflower florets & potatoes sautéed with grilled onion, turmeric, ginger, garlic, and cumin in a mild sauce.	
Aloo Motor w/ FREE NAAN BREAD	\$16.00
Green peas & 'aloo' (potatoes) sautéed with grilled onion, turmeric, ginger, garlic, and cumin in a mild sauce.	
Chaana Begoon w/ FREE NAAN BREAD	\$16.00
Sautéed chickpeas mixed with skinless pureed roasted eggplant, with garlic, onion, tomatoes and herbs.	
Okra Bhaji w/ FREE NAAN BREAD	\$16.00
Fresh sliced okra sautéed with ginger, garlic, tomatoes, and grilled onion. Served in brown curry sauce.	
Ponir Tik-ka Masala w/ FREE NAAN BREAD	\$18.00
Homemade 'ponir' (cheese) prepared in a special tomato buttery cream sauce with 'methi leaves'. CONTAINS DAIRY PRODUCTS.	
Shaag Ponir w/ FREE NAAN BREAD	\$18.00
Chopped 'paalong shaag' (spinach) prepared in a delightfully light cream sauce with cubed 'ponir' (Indian cheese). CONT...	
Chaana Masala w/ FREE NAAN BREAD	\$18.00
Chickpeas sautéed with grilled onion, tomatoes, ginger, and turmeric. CONTAINS DAIRY PRODUCTS.	
Motor Ponir Makhani w/ FREE NAAN BREAD	\$18.00
Green peas & homemade 'ponir' (cheese) prepared in a special tomato buttery cream sauce with 'methi leaves'. CONTAINS DA...	
Vegetable Jalfraizi w/ FREE NAAN BREAD	\$16.00
Mixed Vegetable sautéed in an Indian wok (Korai) with green bell pepper, onions, ginger, garlic & other spices.	
Seasonal Mixed Vegetable Curry w/ FREE NAAN BREAD	\$16.00
Assorted vegetable curry with carrots, green peas, cauliflower, green beans, zucchini, chickpeas, etc.	
Tarka Daal w/ FREE NAAN BREAD	\$16.00
"Moshoorer daal" (lentils) cooked with turmeric, tomatoes, onions, and topped with roasted garlic. Begun bhorta.	
Aloo Daal w/ FREE NAAN BREAD	\$16.00
'Moshoorer daal' (lentils) and 'aloo' (potatoes) cooked with turmeric, tomatoes, onions, and topped with roasted garlic.	
Begoon Bhorta w/ FREE NAAN BREAD	\$16.00
Skinless pureed roasted 'Begoon' (eggplant) with garlic, onion, tomatoes, and chef's special blend of herbs and spices.	
Chaana Bhaji w/ FREE NAAN BREAD	\$16.00
Sautéed chickpeas sautéed with grilled onion, turmeric, ginger, garlic, cubed tomatoes, and herbs.	
Shaag Bhaji w/ FREE NAAN BREAD	\$16.00
Chopped 'paalong shaag' (spinach) cooked with roasted garlic, onion, tomatoes, and chef's special blend of herbs.	
Shaag Aloo w/ FREE NAAN BREAD	\$16.00
Chopped 'paalong shaag' (spinach) & 'aloo' (potatoes) cooked with roasted garlic, onion, and tomatoes.	
Vegetable Masala w/ FREE NAAN BREAD	\$18.00
Mixed vegetables prepared in a special tomato buttery cream sauce with `kasoori methi` (fenugreek). CONTAINS DAIRY PROD...	
Vegetable Korma w/ FREE NAAN BREAD	\$18.00
Mixed vegetable cooked in a light yellow cream sauce with chef's special selection of herbs. CONTAINS DAIRY PRODUCTS.	
Gobi Masala w/ FREE NAAN BREAD	\$18.00
Cauliflower florets sautéed with grilled onion, tomatoes, ginger in mildly spiced masala sauce. CONTAINS DAIRY PRODUCTS.	

Tilapia Specials

ITEM	PRICE
Tilapia Shaag Paneer w/ FREE NAAN BREAD Prepared in a creamy sauce with Spinach (Shaag) & `Ponir` with garlic, tomatoes & Indian spices.	\$18.00
Tilapia Jalfraizi w/ FREE NAAN BREAD Prepared in an Indian wok (Korai) with green bell pepper, grilled onions, ginger, garlic & other spices.	\$18.00
Tilapia Chili w/ FREE NAAN BREAD Boneless Tilapia fillet prepared with onions, tomatoes; in Chef`s special red chili sauce.	\$18.00
Tilapia Shaag w/ FREE NAAN BREAD Cooked with chopped Spinach (Shaag), garlic, tomatoes, onion, & Indian spices.	\$18.00
Tilapia Tamarind w/ FREE NAAN BREAD Boneless Tilapia filet prepared in homemade spicy, sweet & sour tamarind sauce.	\$18.00
Tilapia Bhoona w/ FREE NAAN BREAD Sauteed with fresh ginger, garlic, tomatoes, grilled onions, mixed bell peppers, and other spices.	\$18.00
Tilapia Vindaloo slightly spicy w/ FREE NAAN BREAD Prepared in spicy vinegar sauce with potatoes (aloo). Slightly spicy.	\$18.00
Tilapia Dhaanshaag w/ FREE NAAN BREAD Prepared with a spicy, sour & sweet curry sauce with Lentils.	\$18.00
Tilapia with Mixed Vegetable Curry w/ FREE NAAN BREAD Cooked with carrots, green peas, cauliflower, green beans, zucchini, potato, etc.	\$18.00
Tilapia Curry w/ FREE NAAN BREAD India's favorite yellow curry sauce cooked with grilled onions, tumeric, garlic, and ginger.	\$18.00

Tandoori Specials

ITEM	PRICE
Chicken Tikka w/ FREE NAAN BREAD Grilled tender boneless white meat chicken marinated with yogurt, lemon juice & special 'tandoori sauce'.	\$20.00
Chicken Tandoori w/ FREE NAAN BREAD Grilled on-the-bone dark meat chicken marinated with yogurt, lemon juice & special 'tandoori sauce'.	\$18.00
Shrimp Tandoori w/ FREE NAAN BREAD Peeled jumbo shrimp marinated with yogurt 'methi leaves', lemon juice, and chef's special spices.	\$22.00
Mixed Tandoori Platter w/ FREE NAAN BREAD Chicken tandoori, chicken tikka, lamb tandoori, and shrimp tandoori grilled in 'Tandoori' oven.	\$24.00
Lamb Tandoori w/ FREE NAAN BREAD Lamb tenderloin marinated with yogurt, lemon juice, mint leaves, and 'paach-foron'.	\$22.00
Ponir Tandoori w/ FREE NAAN BREAD Cubed Ponir marinated in a special sauce made with yogurt and lemon juice, grilled in the `Tandoori` clay oven.	\$20.00

Masala Specials

ITEM	PRICE
Butter Chicken w/ FREE NAAN BREAD Succulent pieces of "butterfly cut" boneless white meat chicken marinated in 'tandoori sauce'. Grilled in tandoori clay o...	\$20.00
Chicken Tikka Masala w/ FREE NAAN BREAD Succulent pieces of boneless white meat chicken marinated in 'tandoori sauce'. Grilled in tandoori clay oven' and cooked...	\$20.00
Lamb Tikka Masala w/ FREE NAAN BREAD Boneless cubed grilled lamb kabab prepared in chef`s special tikka masala sauce. Served with plain baash-moti rice flavo...	\$22.00

ITEM	PRICE
Shrimp Tikka Masala w/ FREE NAAN BREAD Peeled jumbo shrimp grilled in tandoori oven & sauteed again in chef's special tikka masala sauce. Served with plain baa...	\$22.00
Ponir Tikka Masala w/ FREE NAAN BREAD Marinated in `Tandoori sauce' and then grilled in 'Tandoori` clay oven. Cooked again in a flavorful light cream sauce wi...	\$18.00
Mixed Tikka Masala w/ FREE NAAN BREAD Chicken, Lamb, and Shrimp Tikka Masala	\$22.00

Beverages

ITEM	PRICE
Mango Lassi Un smoothie maison à base de mangue juteuse et de yogourt frais, parfait pour se désaltérer.	\$5.00
Coke	\$3.00
Diet Coke false	\$3.00
Sprite false	\$3.00
Redbull Regular Can	\$5.00
Redbull Sugarfree Can	\$5.00
Ginger Ale false	\$3.00
Mango Juice false	\$4.00
Lemonade false	\$3.00
Bottled Water false	\$2.00
Monster Regular Can	\$6.00

Lamb Specials

ITEM	PRICE
Lamb Curry w/ FREE NAAN BREAD Mildly spiced with turmeric, onion, ginger, garlic, coriander, and cumin in a special curry sauce. Served with aromatic...	\$20.00
Lamb Korma w/ FREE NAAN BREAD Mildly spiced dish with turmeric, fresh chopped garlic, ginger in a thick creamy sauce. Served with aromatic baash-moti...	\$20.00
Lamb Vindaloo slightly spicy w/ FREE NAAN BREAD Prepared with cubed potatoes in a very spicy turmeric sauce with a touch of fresh lemon juice-vinegar mix. Served with a...	\$20.00
Lamb Shaag Ponir w/ FREE NAAN BREAD Prepared with chopped 'palong shaag' (spinach) in a light cream sauce with cubed homemade 'paneer' (cheese). served with...	\$20.00
Lamb Shaag w/ FREE NAAN BREAD Prepared with chopped 'palong shaag' (spinach), roasted garlic, grilled onions, tomato, and chef's special herbs. Served...	\$20.00
Lamb Coconut w/ FREE NAAN BREAD Mildly spiced dish with coconut milk, cream, in a special curry sauce. Served with aromatic baash-moti rice flavored wit...	\$20.00
Lamb Bhoona w/ FREE NAAN BREAD Stir-fried in a korai (Indian wok) with fresh onions, tomatoes & green bell peppers; served in chef's special sauce. Ser...	\$20.00

ITEM	PRICE
Lamb with Mixed Vegetable Curry w/ FREE NAAN BREAD Cooked with carrots, green peas, cauliflower, green beans, zucchini, potato, etc.	\$20.00
Lamb Dhaanshaag w/ FREE NAAN BREAD Prepared in a light 'moshoorer dal' (lentil) sauce with turmeric, ginger & garlic; with a chef's special sweet & spicy t...	\$20.00
Lamb Jalfraizi w/ FREE NAAN BREAD Prepared in an Indian wok (Korai) with green bell pepper, grilled onions, ginger, garlic & other spices.	\$20.00
Appetizers	
ITEM	PRICE
Vegetable Samosas (2 Pieces) Triangular puffed pastry stuffed with cubed potatoes, green peas, carrots & mildly spiced herbs.	\$7.00
Vegetable Pakoras (4 Pieces) Freshly sliced mixed vegetable fritters with chick-pea flour, whole coriander, black cumin, and other herbs.	\$7.00
Chicken Wings Aamar Style (6 Pieces) Wings marinated in special 'tandoori' sauce, grilled in clay 'tandoori' oven, with chef's special sauce. Mild, medium, s...	\$12.00
Ponir Tikka Appetizer (6 Pieces) Marinated in a special sauce made with yogurt and lemon juice, grilled in `Tandoori` clay oven.	\$12.00
Soups	
ITEM	PRICE
Coconut Soup Un mélange de lait de coco onctueux et de flocons de noix de coco râpés, agrémenté de feuilles de curry parfumées.	\$8.00
Mulligatawny Soup Soupe indienne réconfortante préparée avec des lentilles oranges "moshoorer daal", relevée de jus de citron et d'ail fra...	\$8.00
Biriyanis	
ITEM	PRICE
Chicken Tikka Biriyani Riz basmati parfumé mélangé avec du poulet infusé de feuilles de laurier, de cannelle et de cardamome noire, rehaussé pa...	\$20.00
Chicken Biriyani Riz baasmati parfumé mijoté avec du poulet, infusé de feuille de laurier, cannelle, cardamome noire et un mélange unique...	\$20.00
Lamb Biriyani Riz basmati parfumé, mélangé avec de l'agneau délicatement assaisonné de feuilles de laurier, cannelle, cardamome noire...	\$21.00
Beef Biriyani Riz basmati parfumé mélangé à du bœuf, relevé par des feuilles de laurier, de la cannelle et de la cardamome noire, le t...	\$18.00
Vegetable Biriyani Aromatic baash-moti rice sautéed with mixed vegetable flavored with bay leaves, cinnamon, black cardamom, special 'biri...	\$18.00
Goat Biriyani Riz baash-moti parfumé mélangé à la tendre viande de chèvre, infusé de feuilles de laurier, de cannelle et de cardamome...	\$22.00
Shrimp Biriyani Riz basmati parfumé mélangé avec des crevettes, infusé de laurier, cannelle et cardamome noire, relevé par notre mélange...	\$21.00
Lamb Tikka Biriyani Riz basmati parfumé mélangé avec de l'agneau tendre, infusé de feuilles de laurier, cannelle et cardamome noire, agrémen...	\$22.00
CHEF'S SPECIAL BIRIYANI Chicken, Lamb, and Shrimp Biriyani	\$22.00

Goat Specials

ITEM	PRICE
Goat Curry w/ FREE NAAN BREAD Mildly spiced with turmeric, onion, ginger, garlic, coriander, and cumin --- in a special curry sauce.	\$20.00
Goat Korma w/ FREE NAAN BREAD Mildly spiced dish with turmeric, fresh chopped garlic, ginger in a thick creamy sauce.	\$20.00
Goat Vindaloo w/ FREE NAAN BREAD Prepared with cubed potatoes in a very spicy turmeric sauce with a touch of fresh lemon juice-vinegar mix.	\$20.00
Goat Shaag w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach), roasted garlic, grilled onions, tomato, and chef's special herbs.	\$20.00
Goat Bhoona w/ FREE NAAN BREAD Stir-fried in a korai (Indian wok) with fresh onions, tomatoes & green bell peppers; served in chef's special sauce.	\$20.00
Goat Dhaanshaag w/ FREE NAAN BREAD Prepared in a light 'moshoorer dal' (lentil) sauce with turmeric, ginger & garlic; with a chef's special sweet & spicy t...	\$20.00
Goat Shaag Ponir w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach) in a light cream sauce with cubed homemade 'ponir' (cheese).	\$20.00
Goat Shobjir Jhol w/ FREE NAAN BREAD Prepared with a delightful assortment of fresh vegetables including carrots, green peas, potatoes, cauliflower, etc.	\$20.00

Shrimp Specials

ITEM	PRICE
Shrimp Curry w/ FREE NAAN BREAD Mildly spiced with turmeric, onion, ginger, garlic, coriander, and cumin --- in a special curry sauce.	\$20.00
Shrimp Shaag Ponir w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach) in a light cream sauce with cubed homemade 'ponir' (cheese).	\$20.00
Shrimp Coconut w/ FREE NAAN BREAD Mildly spiced dish with coconut milk, cream, in a special curry sauce.	\$20.00
Shrimp Bhoona w/ FREE NAAN BREAD Stir-fried in a korai (Indian wok) with fresh onions, tomatoes & green bell peppers; served in chef's special sauce.	\$20.00
Shrimp Vindaloo w/ FREE NAAN BREAD Prepared with cubed potatoes in a very spicy turmeric sauce with a touch of fresh lemon juice-vinegar mix.	\$20.00
Shrimp Dhaanshaag w/ FREE NAAN BREAD Prepared in a light 'moshoorer dal' (lentil) sauce with turmeric, ginger & garlic; with a chef's special sweet & spicy t...	\$20.00
Shrimp Shaag w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach), roasted garlic, grilled onions, tomato, and chef's special herbs.	\$20.00
Shrimp Korma w/ FREE NAAN BREAD Mildly spiced dish with turmeric, fresh chopped garlic, ginger in a thick creamy sauce.	\$20.00
Shrimp with Mixed Vegetable Curry w/ FREE NAAN BREAD Cooked with carrots, green peas, cauliflower, green beans, zucchini, potato, etc.	\$20.00
Shrimp Jalfraizi w/ FREE NAAN BREAD Prepared in an Indian wok (Korai) with green bell pepper, grilled onions, ginger, garlic & other spices.	\$20.00

Chicken Specials

ITEM	PRICE
Chicken Korma w/ FREE NAAN BREAD Mildly spiced dish with turmeric, fresh chopped garlic, ginger in a thick creamy sauce.	\$18.00

ITEM	PRICE
Chicken Curry w/ FREE NAAN BREAD Mildly spiced with turmeric onion ginger, garlic, coriander, and cumin in a special curry sauce.	\$18.00
Chicken Bhoona w/ FREE NAAN BREAD Stir-fried in a korai (Indian wok) with fresh onions, tomatoes & green bell peppers; served in chef's special sauce.	\$18.00
Chicken Coconut w/ FREE NAAN BREAD Mildly spiced dish with coconut milk, cream, in a special curry sauce.	\$18.00
Chicken Shaag w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach), roasted garlic, grilled onions, tomato and chef's special herbs.	\$18.00
Chicken Vindaloo w/ FREE NAAN BREAD Prepared with cubed potatoes in a very spicy turmeric sauce with a touch of fresh lemon juice-vinegar mix.	\$18.00
Chicken Shaag Ponir w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach) in a light cream sauce with cubed homemade 'ponir' (cheese).	\$18.00
Chicken Dhaanshaag w/ FREE NAAN BREAD Prepared in a light moshoorer dal (lentil) sauce with turmeric, ginger & garlic with a chef s special sweet & spicy tast...	\$18.00
Chicken with Mixed Vegetable Curry w/ FREE NAAN BREAD Cooked with carrots, green peas, cauliflower, green beans, zucchini, potato, etc.	\$18.00
Chicken Jalfraizi w/ FREE NAAN BREAD Prepared in an Indian wok (Korai) with green bell pepper, grilled onions, ginger, garlic & other spices.	\$18.00

Beef Specials

ITEM	PRICE
Beef Curry w/ FREE NAAN BREAD India`s favorite yellow curry sauce cooked with grilled onions, turmeric, garlic, and ginger.	\$18.00
Beef Coconut w/ FREE NAAN BREAD Mildly spiced dish with coconut milk, cream, in a special curry sauce.	\$18.00
Beef Korma w/ FREE NAAN BREAD Mildly spiced dish with turmeric, fresh chopped garlic, ginger in a thick creamy sauce.	\$18.00
Beef Vindaloo w/ FREE NAAN BREAD Prepared with cubed potatoes in a very spicy turmeric sauce with a touch of fresh lemon juice-vinegar mix.	\$18.00
Beef Shaag w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach), roasted garlic, grilled onions, tomato, and chef's special herbs.	\$18.00
Beef Shaag Ponir w/ FREE NAAN BREAD Prepared with chopped 'paalong shaag' (spinach) in a light cream sauce with cubed homemade 'ponir' (cheese).	\$18.00
Beef Bhoona w/ FREE NAAN BREAD Stir-fried in a korai (Indian wok) with fresh onions, tomatoes & green bell peppers; served in chef's special sauce.	\$18.00
Beef with Mixed Vegetable Curry w/ FREE NAAN BREAD Cooked with carrots, green peas, cauliflower, green beans, zucchini, potato, etc.	\$18.00
Beef Dhaanshaag w/ FREE NAAN BREAD Prepared in a light 'moshoorer dal' (lentil) sauce with turmeric, ginger & garlic; with a chef's special sweet & spicy t...	\$18.00
Beef Jalfraizi w/ FREE NAAN BREAD Prepared in an Indian wok (Korai) with green bell pepper, grilled onions, ginger, garlic & other spices.	\$18.00