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Aamar Indian Cuisine

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Menu Prices — October 24, 2026

Aamar Indian Cuisine menu with prices in United States, updated October 2019: 137 items across 17 categories, prices from $2.00 to $24.00.

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Aamar Indian Cuisine Menu with Prices (United States)

Aamar Indian Cuisine menu with prices in United States, updated October 2019: 137 items across 17 categories, prices from $2.00 to $24.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/aamar-indian-cuisine

Menu categories: Desserts · Relishes and Sides · Breads · Specialty Rice Dishes · Vegetable Specials · Tilapia Specials · Tondoori Specials · Masala Specials · Beverages · Lamb Specials · Appetizers · Soups · Biriyanis · Goat Specials · Shrimp Specials · Chicken Specials · Beef Specials

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	**$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**

ITEM	PRICE
Chapati Pain plat cuit à la poêle, façonné à la main avec de la farine blanche.	**$5.00**

Specialty Rice Dishes

ITEM	PRICE
Extra Basmoti Rice	**$2.00**
Fruit Polao	**$4.00**
Peas Polao	**$4.00**
Jeera Rice	**$4.00**

Vegetable Specials

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

ITEM	PRICE
Vegetable Masala w/ FREE NAAN BREAD Mixed vegetables prepared in a special tomato buttery cream sauce with `kasoori methi` (fenugreek). CONTAINS DAIRY PROD...	**$18.00**
Vegetable Korma w/ FREE NAAN BREAD Mixed vegetable cooked in a light yellow cream sauce with chef's special selection of herbs. CONTAINS DAIRY PRODUCTS.	**$18.00**
Gobi Masala w/ FREE NAAN BREAD Cauliflower florets sautéed with grilled onion, tomatoes, ginger in mildly spiced masala sauce. CONTAINS DAIRY PRODUCTS.	**$18.00**

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**

Tondoori Specials

ITEM	PRICE
Chicken Tikka w/ FREE NAAN BREAD Grilled tender boneless white meat chicken marinated with yogurt, lemon juice & special 'tondoori sauce'.	**$20.00**
Chicken Tondoori w/ FREE NAAN BREAD Grilled on-the-bone dark meat chicken marinated with yogurt, lemon juice & special 'tondoori sauce'.	**$18.00**
Shrimp Tondoori w/ FREE NAAN BREAD Peeled jumbo shrimp marinated with yogurt 'methi leaves', lemon juice, and chef's special spices.	**$22.00**
Mixed Tondoori Platter w/ FREE NAAN BREAD Chicken tondoori, chicken tikka, lamb tondoori, and shrimp tondoori grilled in 'Tondoori' oven.	**$24.00**
Lamb Tondoori w/ FREE NAAN BREAD Lamb tenderloin marinated with yogurt, lemon juice, mint leaves, and 'paach-foron'.	**$22.00**
Ponir Tondoori w/ FREE NAAN BREAD Cubed Ponir marinated in a special sauce made with yogurt and lemon juice, grilled in the `Tondoori` 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 'tondoori sauce. Grilled in tondoori clay o...	**$20.00**
Chicken Tikka Masala w/ FREE NAAN BREAD Succulent pieces of boneless white meat chicken marinated in 'tondoori sauce'. Grilled in tondoori 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**
Shrimp Tikka Masala w/ FREE NAAN BREAD Peeled jumbo shrimp grilled in tondoori 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 `Tondoori sauce' and then grilled in 'Tondoori` 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	**$3.00**
Sprite	**$3.00**
Redbull Regular Can	**$5.00**
Redbull Sugarfree Can	**$5.00**
Ginger Ale	**$3.00**
Mango Juice	**$4.00**
Lemonade	**$3.00**
Bottled Water	**$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**

ITEM	PRICE
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**
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 'tondoori' sauce, grilled in clay 'tondoori' 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 `Tondoori` 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 'biriy...	**$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**

ITEM	PRICE
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**
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**