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# All India Authentic Cuisine

Menu Prices — October 24, 2026

All India Authentic Cuisine menu with prices in United States, updated January 2024: 177 items across 16 categories, prices from $1.50 to $21.99.

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# All India Authentic Cuisine Menu with Prices (United States)

All India Authentic Cuisine menu with prices in United States, updated January 2024: 177 items across 16 categories, prices from $1.50 to $21.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/all-india-authentic-cuisine

**Menu categories:** Most Ordered · Chicken & Egg · Biryani · Breads · Appetizers · Vegetarian Entrée · Drinks · Goat & Lamb Entrées · Indo Chinese · South Indian · Tandoori Sizzler · Soups & Salad · Desserts · Seafood Specialties · Extras · Chutney & Yogurt

## Most Ordered

| ITEM | PRICE |
|---|---|
| **Garlic Naan**<br>Leavened homemade bread baked in a clay oven with garlic, cilantro and butter. | **$4.50** |
| **Chicken Tikka Masala**<br>Tandoor roasted boneless chicken pieces cooked in rich creamy sauce. | **$16.85** |
| **Butter Chicken**<br>Boneless chicken tenders cooked in butter and creamy tomato sauce. | **$16.85** |
| **Mango Lassi**<br>Mango flavored yogurt beverage. | **$6.99** |
| **Special Chicken Biryani**<br>Long grain basmati rice cooked in mint special ingredients, fresh herbs and spices, cooked with special chicken curry. | **$18.99** |
| **Vegetable Samosa**<br>Triangle shaped pastry filled with mashed potatoes and peas. | **$6.99** |
| **Butter Naan**<br>Pain maison levé cuit dans un four en terre cuite, généreusement badigeonné de beurre. | **$4.50** |
| **Chicken Biryani**<br>Basmati rice cooked with chicken with bone and Indian herbs garnished with cilantro and a lime wedges. | **$17.99** |
| **Palak Paneer**<br>Indian cheese cubes cooked with spinach, fresh herbs and spices. | **$15.99** |
| **Gobi Manchurian**<br>Deep-fried battered cauliflower cooked in a fiery Manchurian sauce. | **$10.99** |
| **Paneer Tikka Masala**<br>Grilled cottage cheese cubes cooked in a rich creamy sauce. | **$15.99** |
| **Special Paneer Biryani**<br>Long grain basmati rice cooked in special ingredients, fresh herbs and spices, cooked with special paneer (cottage chees... | **$18.99** |

## Chicken & Egg

| ITEM | PRICE |
|---|---|
| **Chicken Tikka Masala (Chicken & Egg)**<br>Tandoor roasted boneless chicken pieces cooked in rich creamy sauce. | **$16.85** |
| **Butter Chicken (Chicken & Egg)**<br>Boneless chicken tenders cooked in butter and creamy tomato sauce. | **$16.85** |
| **Chicken Curry**<br>Poulet mijoté dans une sauce gongura, accompagné d'oignons, d'épices et d'herbes fraîches. | **$16.99** |
| **Kadhai Chicken**<br>Boneless chicken stir fried with bell peppers, tomatoes, onions and green chillies. | **$16.99** |
| **Mango Chicken Curry**<br>Chicken cooked in mango, onion, tomato sauce, spices and fresh herbs..... | **$16.99** |

| ITEM | PRICE |
|---|---|
| **Chicken Vindaloo**<br>Chicken and potatoes cooked in sharply spiced gravy. | **$16.99** |
| **Egg Curry**<br>Œufs durs mijotés dans une sauce au tamarin et à la noix de coco. | **$15.99** |
| **Chicken Korma**<br>Chicken cooked with almonds, cashews, saffron and spices. | **$16.99** |
| **Chicken Chettinad**<br>Chicken simmered in black pepper sauce, coconut and mild spices. | **$16.99** |
| **Kashmiri Murg Masala**<br>Boneless chicken cooked with nuts, fruits, spices and creamy sauces. | **$16.99** |
| **Chicken Pepper Fry**<br>Boneless chicken pan fried with black pepper and cinnamon. | **$16.99** |
| **Gongura Chicken**<br>Chicken cooked with almonds, cashews, saffron and spices. | **$16.99** |
| **Spinach Chicken**<br>Poulet mijoté dans une sauce aux épinards relevée d'un mélange harmonieux d'épices. | **$16.99** |

## Biryani

| ITEM | PRICE |
|---|---|
| **Special Chicken Biryani (Biryani)**<br>Long grain basmati rice cooked in mint special ingredients, fresh herbs and spices, cooked with special chicken curry. | **$18.99** |
| **Chicken Biryani (Biryani)**<br>Basmati rice cooked with chicken with bone and Indian herbs garnished with cilantro and a lime wedges. | **$17.99** |
| **Special Paneer Biryani (Biryani)**<br>Long grain basmati rice cooked in special ingredients, fresh herbs and spices, cooked with special paneer (cottage chees... | **$18.99** |
| **Lamb Biryani**<br>Un mélange de riz basmati parfumé et d'agneau tendre mijote avec des herbes variées, couronné de feuilles de coriandre e... | **$18.99** |
| **Veg Biryani**<br>Basmati rice cooked with select vegetables and fresh aromatic herbs. | **$16.99** |
| **Egg Biryani**<br>Basmati rice cooked with boiled egg, onions, tomatoes, spices and fresh herbs. | **$16.99** |
| **Goat Biryani**<br>Basmati rice cooked with goat with bone and Indian herbs garnished with cilantro and a lime wedge. | **$18.99** |
| **Shrimp Biryani**<br>Basmati rice cooked with shrimp and exotic herbs garnished with cilantro and a lime wedge. | **$19.99** |

## Breads

| ITEM | PRICE |
|---|---|
| **Garlic Naan (Breads)**<br>Leavened homemade bread baked in a clay oven with garlic, cilantro and butter. | **$4.50** |
| **Butter Naan (Breads)**<br>Leavened homemade bread baked in a clay oven with butter. | **$4.50** |
| **Plain Naan**<br>Leavened homemade bread baked in a clay oven. | **$3.99** |
| **Onion Naan**<br>Leavened homemade bread baked in a clay oven with onion and butter. | **$4.50** |

| ITEM | PRICE |
|---|---|
| **Roti**<br>Unleavened flat bread made with whole wheat flour, baked in a clay oven. | **$4.50** |
| **Aloo Paratha**<br>Whole wheat bread stuffed with potatoes and fresh herbs, baked in a clay oven. | **$5.99** |
| **Peshwari Naan**<br>Leavened homemade bread baked in a clay oven with dry fruits and butter. | **$4.99** |
| **Sesame Naan**<br>Leavened homemade bread baked in a clay oven with sesame, cilantro and butter. | **$4.50** |
| **Chili Naan**<br>Leavened homemade bread baked in a clay oven with green chilis. | **$4.50** |
| **Rosemary Naan**<br>Un pain naan moelleux et parfumé, subtilement infusé au romarin, cuit à la perfection dans un four en terre cuite. | **$4.99** |
| **Bread Basket**<br>Garlic naan,Butter naan,Aloo paratha | **$11.99** |
| **Paneer Kulcha**<br>Pain à base de levain cuit dans un four en argile, garni de fromage paneer et badigeonné de beurre. | **$5.99** |

## Appetizers

| ITEM | PRICE |
|---|---|
| **Chicken 65**<br>Deep-fried boneless chicken in spicy ginger, garlic, red chili and ground black pepper marinade. | **$11.99** |
| **Vegetable Samosa (Appetizers)**<br>Triangle shaped pastry filled with mashed potatoes and peas. | **$6.99** |
| **Gobi Manchurian (Appetizers)**<br>Deep-fried battered cauliflower cooked in a fiery Manchurian sauce. | **$10.99** |
| **Chicken 555**<br>Deep-fried boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chili sauce. | **$11.99** |
| **Chili Chicken**<br>Poulet désossé frit, sauté avec oignons, poivrons verts, gingembre, ail et oignons verts. | **$11.99** |
| **Vegetable Pakora**<br>Delicately spiced vegetables dipped in chickpea batter and deep fried. | **$8.99** |
| **Chicken Majestic**<br>Chicken lightly coated with yellow colored sauce and tossed in aromatic spice tadka. | **$9.99** |
| **Chicken Samosa**<br>Seasoned Chicken wrapped in a light Pastry. | **$8.99** |
| **Mint Chicken**<br>Morceaux de poulet désossés, délicatement frits, infusés d'épices uniques et d'herbes fraîches. | **$11.99** |
| **Samosa Chat**<br>A samosa with chana masala, sweet and mint chutney and yogurt sauce. | **$8.99** |
| **Chili Paneer**<br>Deep-fried Indian cheese tossed with onions, green peppers, ginger and garlic and green onions. | **$10.99** |
| **Baby Corn Manchurian**<br>Deep-fried battered corn cooked in a fiery Manchurian sauce. | **$9.99** |
| **Chicken Nugget**<br>• Deep-fried boneless breast chicken sautéed in seasonal sauce dipped in tomato ketchup. | **$10.99** |
| **Chicken Manchurian**<br>Morceaux de poulet enrobés d'une pâte croustillante, mijotés dans une sauce manchurienne épicée. | **$11.99** |

| ITEM | PRICE |
|---|---|
| **Gobi Majestic**<br>Gobi strip lightly coated with yellow colored sauce and tossed in aromatic spice tadka. | **$10.99** |
| **Vegetable Spring Roll**<br>Rolls filled with lightly spiced crunchy vegetables. | **$10.99** |
| **Shrimp Majestic**<br>Crevettes enrobées d'une sauce jaune délicate et agrémentées d'un mélange parfumé d'épices sautées. | **$11.99** |
| **Fried Butterfly Shrimp**<br>• Deep-fried shrimp crunchy and crispy coating dipped in tomato Ketchup . | **$12.50** |

## Vegetarian Entrée

| ITEM | PRICE |
|---|---|
| **Palak Paneer (Vegetarian Entrée)**<br>Morceaux de fromage indien mijotés avec de l'épinard tendre, rehaussés d'herbes fraîches et d'un mélange d'épices aromat... | **$15.99** |
| **Paneer Tikka Masala (Vegetarian Entrée)**<br>Grilled cottage cheese cubes cooked in a rich creamy sauce. | **$15.99** |
| **Chana Masala**<br>Chickpeas cooked with onions, tomatoes, potatoes, spices and fresh herbs. | **$15.99** |
| **Yellow Dal Tadka**<br>Moong dal cooked with ginger, tomatoes and tempering cumin seeds. | **$15.99** |
| **Butter Paneer**<br>Cottage cheese cubes cooked in tomatoes, crème and mild spices. | **$15.99** |
| **Dal Makhani**<br>Black lentils simmered with freshly ground spices in a creamy spices. | **$15.99** |
| **Malai Kofta**<br>Faux. | **$15.99** |
| **Matar Paneer**<br>Morceaux de fromage et pois verts mijotés dans un mélange d'épices indiennes. | **$15.99** |
| **Baigan Bharta**<br>Eggplant cooked with herbs, and spices. | **$15.99** |
| **Aloo Gobhi Masala**<br>Fresh cauliflower florets and potato stir-fried with ground spices and herbs. | **$15.99** |
| **Bhindi Masala**<br>Okra cooked with onions, tomatoes, and a touch of ginger. | **$15.99** |
| **Aloo Matar**<br>Potato & peas stir-fried with onion, tomatoes, ground spices and herbs | **$15.99** |
| **Navratan Korma**<br>Vegetables and dry fruits cooked in chef's special creamy sauce. | **$15.99** |
| **Aloo Palak**<br>Potato cubes cooked with spinach, fresh herbs and spices | **$15.99** |
| **Gongura Vegetables**<br>Un mélange de légumes mijotés dans une sauce au gongura rehaussée d'épices sélectionnées avec soin. | **$15.99** |
| **Vegetable Chettinad**<br>Mixed veg cooked with coconut milk, green peppers, fresh herbs and spices. | **$15.99** |
| **Kadhai Paneer**<br>Cottage cheese stir-fried with bell pepper, tomatoes, onions, fresh herbs& spices | **$15.99** |
| **Methi Matar Malai**<br>Une combinaison savoureuse de fenugrec parfumé et de pois verts, mijotée dans une sauce onctueuse d'herbes et d'épices s... | **$15.99** |

## Drinks

| ITEM | PRICE |
|---|---|
| **Mango Lassi (Drinks)**<br>Cette boisson rafraîchissante mélange du yogourt doux et crémeux avec la pure saveur du mangue, pour une expérience gour... | **$6.99** |
| **Coke**<br>Orginal flavor, Can Regular Bottle | **$3.50** |
| **Rose Lassi**<br>Mango flavored yogurt beverage. | **$6.99** |
| **Buttermilk**<br>A refreshing yogurt beverage made with salt, mint, curry leaves and ice.. | **$6.99** |
| **Minute Maid Lemonade**<br>Regular can bottle | **$3.50** |
| **Dr Pepper**<br>Dr Pepper Regular Can | **$4.50** |
| **Pepsi**<br>Regular Can bottle | **$3.50** |
| **Sweet Lassi**<br>A refreshing yogurt beverage served sweet or salty. | **$6.99** |
| **Sprite**<br>Sprite Regular Can bottle | **$3.50** |
| **Salt Lassi**<br>Une boisson à base de yaourt, légèrement salée, offrant une touche rafraîchissante et authentique. | **$6.99** |
| **Water**<br>Regular Water Bottle | **$1.50** |
| **Diet Pepsi**<br>Regular Can bottle | **$3.50** |
| **Masala Tea** | **$5.99** |
| **Ginger Ale**<br>Regular can bottle | **$3.50** |
| **Madras Coffee** | **$6.99** |
| **Fanta**<br>Fanta Orange can 355 ML | **$3.50** |
| **Diet Coke**<br>Diet Coke Can Regular Bottle | **$3.50** |
| **Green Tea** | **$5.99** |

## Goat & Lamb Entrées

| ITEM | PRICE |
|---|---|
| **Lamb Curry**<br>Boneless lamb spices cooked in tomatoes, onions, fresh herbs and spices. | **$17.99** |
| **Lamb Vindaloo**<br>Lamb and potatoes cooked in sharply spiced gravy. | **$16.99** |
| **Goat Curry**<br>Goat cubes with medium spices and herbs. | **$17.99** |

| ITEM | PRICE |
|---|---|
| **Goat Rogan Josh**<br>Des morceaux de chèvre désossée, tendres et mijotés dans une sauce authentique. | **$17.99** |
| **Lamb Tikka Masala**<br>Tandoor roasted lamb chunks delicately cooked in a traditional gravy. | **$17.99** |
| **Lamb Roganjosh**<br>Boneless tender chunks of lamb cooked in a traditional gravy. | **$17.99** |
| **Lamb Korma**<br>Lamb cooked with almonds, cashews, saffron and spices. | **$17.99** |
| **Goat Korma**<br>Goat cooked with almonds, cashews, saffron and spices. | **$17.99** |
| **Spinach Lamb**<br>Tendres morceaux d'agneau dénoyautés mijotés avec des épinards et des épices traditionnelles. | **$17.99** |
| **Gongura Lamb**<br>De tendres morceaux d'agneau désossé mijotent dans une sauce riche en tomates et oignons, rehaussée par un mélange de fi... | **$17.99** |
| **Spinach Goat**<br>Goat cooked in spinach and blend of spices. | **$17.99** |
| **Goat Chettinad**<br>Goat simmered in black pepper sauce, coconut and mild spices. | **$17.99** |
| **Mango Goat Curry**<br>Goat cooked in mango, onion, tomato sauce, spices and fresh herbs | **$17.99** |
| **Lamb Pepper Fry**<br>Boneless lamb pan fried with black pepper and cinnamon garnished. | **$17.99** |
| **Goat Kadhai**<br>Goat cooked with onion, tomato, green pepper, spices and herbs | **$17.99** |
| **Lamb Chettinad**<br>Lamb simmered in black pepper sauce, coconut and mild spices. | **$17.99** |
| **Mango Lamb Curry**<br>Faux filet d'agneau mijoté dans une sauce onctueuse de mangue, oignon et tomate, relevée par des épices aromatiques et d... | **$16.99** |
| **Lamb Kadhai**<br>Lamb cooked with onion, tomato, green pepper, spices and herbs | **$17.99** |
| **Dry Mutton Sukha**<br>Goat cooked with grated coconut, spices and herbs. | **$17.99** |
| **Gongura Goat**<br>Goat cooked in and blended with gongura sauce, onions, spices and fresh herbs. | **$17.99** |

## Indo Chinese

| ITEM | PRICE |
|---|---|
| **Chicken Hakka Noodles**<br>Traditional fried noodles (Hakka style) cooked w/Chicken and soya Sauce | **$17.99** |
| **Vegetable Hakka Noodles**<br>Traditional fried noodles (Hakka style) cooked w/vegetables and soya Sauce | **$16.99** |
| **Special chicken fried rice**<br>Basmati parfumé sauté avec du poulet mariné, agrémenté d'herbes et d'épices pour une saveur riche et aromatique. | **$17.99** |
| **Chili Paneer Gravy**<br>Cubes de fromage indien croustillants, doucement frits, enveloppés d'un mélange piquant de piments verts, gingembre frai... | **$14.99** |
| **Special Paneer fried Rice**<br>Steamed Basmati Rice stir-fried with paneer, herbs & soya sauce | **$16.99** |

| ITEM | PRICE |
|---|---|
| **Gobi Manchurian Gravy**<br>Deep-fried battered cauliflower florets cooked in a spicy soya sauce cardamom. | **$14.99** |
| **Chicken Fried Rice**<br>Riz Basmati cuit à la vapeur, sauté avec du poulet juteux, enrichi d'herbes aromatiques et d'épices délicates. | **$17.99** |
| **Special Hakka Noodles**<br>Traditional fried noodles cooked w/special spices and soya Saucel’m | **$17.99** |
| **Egg Fried Rice**<br>Steamed basmati rice stir-fried with assorted vegetables, egg, and soya sauce. | **$15.99** |
| **Vegetable Fried Rice**<br>Steamed Basmati Rice stir-fried with assorted vegetables & soya sauce | **$15.99** |
| **Chili Chicken Gravy**<br>Deep-fried battered boneless chicken tossed with onion, green peppers, spicy ginger and garlic. | **$16.99** |

## South Indian

| ITEM | PRICE |
|---|---|
| **Masala Dosa**<br>Crepe made with lentil and rice flour w/ potato filling , served with chutney and Sambar | **$11.99** |
| **Chana Bhatura**<br>Deep-fried large fluffy whole wheat bread,served with chana curry | **$12.99** |
| **Butter Dosa**<br>Crepe made with lentil and rice flour, served with chutney and Sambar | **$10.99** |
| **Cheese Dosa**<br>Crepe made with lentil and rice flour w/ cheese filling served w/ chutney and sambar | **$11.99** |
| **Plain Dosa**<br>Crepe made with lentil and rice flour, served with chutney and Sambar | **$9.99** |
| **Chicken Dosa**<br>Crepe made with lentil and rice flour, with chicken filling | **$12.99** |
| **Egg Dosa**<br>Crepe made with lentil and rice flour covered with egg , served with chutney and Sambar | **$11.99** |
| **Spicy Uttapam**<br>Thick pancake (made with lentil and rice flour) stuffed w/onions and chilis, serve w/ chutney and sambar | **$12.99** |
| **Spring Dosa**<br>Fine crêpe faite de farine de lentilles et de riz, garnie de légumes croquants, servie accompagnée de chutney vibrant et... | **$11.99** |
| **Onion Dosa**<br>crepe made with lentil and rice flour w/ onion served w/ chutney & sambar. | **$10.99** |
| **Poori Bhaji**<br>Pain frit à base de blé entier, accompagné d'un curry de légumes. | **$12.99** |
| **Set Dosa**<br>Pancake size crepe made w/ lentil & rice flour served with Chana masala | **$11.99** |

## Tandoori Sizzler

| ITEM | PRICE |
|---|---|
| **Tandoori Chicken**<br>Chicken marinated in yogurt, ginger, garlic, lemon & freshly ground spices, slow roasted in a clay oven. | **$14.99** |
| **All India Tandoori Platter**<br>2pcs malai kabab,2pcs chicken tikka,2pcs tandoori chicken,2pcs desi chicken wings,1pcs salmon fish | **$19.99** |

| ITEM | PRICE |
|---|---|
| **Lamb Chop**<br>Lamb chops marinated with yogurt, ginger, garlic, lemon and freshly ground spices, then slowly roasted in a clay oven. | **$21.99** |
| **Chicken Tikka Kabab**<br>Boneless chicken breast cubes marinated with fresh herbs and mild spices, then slowly roasted in a clay oven. | **$14.99** |
| **Paneer Tikka**<br>Homemade cheese roasted in tandoor with bell pepper and onions, marinated in Indian spices. | **$13.99** |
| **Malai Kabab**<br>Morceaux de poulet désossés imprégnés de crème sure et d'épices douces, lentement grillés dans un four en argile. | **$14.99** |
| **Desi Chicken Wings**<br>Herb-marinated, lean chicken wings cooked in tandoor clay oven. | **$13.99** |
| **Grilled Fish**<br>Grilled fish with spices. | **$14.99** |
| **Tandoori Shrimp Tikka**<br>Shrimp marinated with yogurt, ginger, garlic, lemon and freshly ground spices, then slowly roasted in a clay oven. | **$15.99** |

## Soups & Salad

| ITEM | PRICE |
|---|---|
| **Sweet Corn Chicken**<br>Delicious creamy corn soup with chicken. | **$9.99** |
| **Lentil Soup**<br>Ground lentil soup. | **$8.99** |
| **Chicken Tikka Salad**<br>Delicious creamy corn soup with chicken. | **$9.99** |
| **Green Salad**<br>Spinach, iceberg lettuce, tomatoes, onions, bell peppers and dressing. | **$8.99** |
| **Sweet Corn Veg Soup**<br>Delicious creamy corn soup. | **$8.99** |

## Desserts

| ITEM | PRICE |
|---|---|
| **Rice Kheer**<br>Saffron flavored Indian rice pudding topped with nuts and raisins. | **$5.99** |
| **Ras Malai**<br>Flattened cheese balls soaked in sweet thickened milk delicately flavored with saffron and cardamom. | **$5.99** |
| **Rasgulla**<br>Soft and spongy balls made of fresh paneer and dipped in sugar syrup. | **$5.99** |
| **Ice Cream**<br>Choice of vanilla or chocolate ice cream. | **$5.99** |
| **Gulab Jamun**<br>Stuffed golden brown fried dumplings steeped in sugar syrup. | **$5.99** |
| **Kulfi**<br>Glace à la crème onctueuse, disponible en saveurs de mangue, amande ou pistache. | **$5.99** |

## Seafood Specialties

| ITEM | PRICE |
|---|---|

**Fish Curry** **$17.99**
Tilapia fish with fresh green peppers and onions.

**Shrimp Vindaloo** **$17.99**
Shrimp and potatoes cooked in sharply spiced gravy.

**Shrimp Tikka Masala** **$17.99**
Crevettes et pommes de terre mijotées dans une sauce épicée.

**Gongura Shrimp** **$17.99**
Shrimp with medium spices and herbs.

**Goan Shrimp Curry** **$17.99**
Tilapia fish with fresh green peppers and onions.

**Fish Tikka Masala** **$17.99**
Tilapia fish and potatoes in a sharply spiced gravy.

**Spinach Shrimp** **$17.99**
Crevettes savoureuses mijotées avec des épinards frais, accompagnées de coriandre et subtilement rehaussées d'épices.

**Shrimp Jalfrezi** **$17.99**
Shrimp, onions, and green pepper.

## Extras

| ITEM | PRICE |
|---|---|
| **Extra Biryani Rice** | **$6.99** |
| **White Rice** | **$4.99** |
| **Papadam 3pcs**<br>Un accompagnement croustillant, les papadams sont délicatement grillés pour révéler une texture légère et aérée. Fabriqu... | **$3.99** |

## Chutney & Yogurt

| ITEM | PRICE |
|---|---|
| **Raita**<br>Homemade yogurt mixed with onion, cucumber & carrot. | **$4.99** |
| **Tamarind Chutney**<br>Homemade yogurt with cucumbers, tomatoes, and mint. | **$4.99** |
| **Green Chutney**<br>Fresh cilantro & lemon juice. | **$4.99** |
| **Plain Yogurt**<br>Gluten free. | **$4.99** |