



All India Authentic Cuisine

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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Most Ordered	
ITEM	PRICE
Garlic Naan Leavened homemade bread baked in a clay oven with garlic, cilantro and butter.	\$4.50
Chicken Tikka Masala Tandoor roasted boneless chicken pieces cooked in rich creamy sauce.	\$16.85
Butter Chicken Boneless chicken tenders cooked in butter and creamy tomato sauce.	\$16.85
Mango Lassi Mango flavored yogurt beverage.	\$6.99
Special Chicken Biryani Long grain basmati rice cooked in mint special ingredients, fresh herbs and spices, cooked with special chicken curry.	\$18.99
Vegetable Samosa Triangle shaped pastry filled with mashed potatoes and peas.	\$6.99
Butter Naan Pain maison levé cuit dans un four en terre cuite, généreusement badigeonné de beurre.	\$4.50
Chicken Biryani Basmati rice cooked with chicken with bone and Indian herbs garnished with cilantro and a lime wedges.	\$17.99
Palak Paneer Indian cheese cubes cooked with spinach, fresh herbs and spices.	\$15.99
Gobi Manchurian Deep-fried battered cauliflower cooked in a fiery Manchurian sauce.	\$10.99
Paneer Tikka Masala Grilled cottage cheese cubes cooked in a rich creamy sauce.	\$15.99
Special Paneer Biryani Long grain basmati rice cooked in special ingredients, fresh herbs and spices, cooked with special paneer (cottage chee...	\$18.99
Chicken & Egg	
ITEM	PRICE
Chicken Tikka Masala (Chicken & Egg) Tandoor roasted boneless chicken pieces cooked in rich creamy sauce.	\$16.85
Butter Chicken (Chicken & Egg) Boneless chicken tenders cooked in butter and creamy tomato sauce.	\$16.85
Chicken Curry Poulet mijoté dans une sauce gongura, accompagné d'oignons, d'épices et d'herbes fraîches.	\$16.99
Kadhai Chicken Boneless chicken stir fried with bell peppers, tomatoes, onions and green chillies.	\$16.99
Mango Chicken Curry Chicken cooked in mango, onion, tomato sauce, spices and fresh herbs.....	\$16.99
Chicken Vindaloo Chicken and potatoes cooked in sharply spiced gravy.	\$16.99
Egg Curry Œufs durs mijotés dans une sauce au tamarin et à la noix de coco.	\$15.99
Chicken Korma Chicken cooked with almonds, cashews, saffron and spices.	\$16.99

ITEM	PRICE
Chicken Chettinad Chicken simmered in black pepper sauce, coconut and mild spices.	\$16.99
Kashmiri Murg Masala Boneless chicken cooked with nuts, fruits, spices and creamy sauces.	\$16.99
Chicken Pepper Fry Boneless chicken pan fried with black pepper and cinnamon.	\$16.99
Gongura Chicken Chicken cooked with almonds, cashews, saffron and spices.	\$16.99
Spinach Chicken Poulet mijoté dans une sauce aux épinards relevée d'un mélange harmonieux d'épices.	\$16.99
Biryani	

ITEM	PRICE
Special Chicken Biryani (Biryani) Long grain basmati rice cooked in mint special ingredients, fresh herbs and spices, cooked with special chicken curry.	\$18.99
Chicken Biryani (Biryani) Basmati rice cooked with chicken with bone and Indian herbs garnished with cilantro and a lime wedges.	\$17.99
Special Paneer Biryani (Biryani) Long grain basmati rice cooked in special ingredients, fresh herbs and spices, cooked with special paneer (cottage chees...	\$18.99
Lamb Biryani 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 Basmati rice cooked with select vegetables and fresh aromatic herbs.	\$16.99
Egg Biryani Basmati rice cooked with boiled egg, onions, tomatoes, spices and fresh herbs.	\$16.99
Goat Biryani Basmati rice cooked with goat with bone and Indian herbs garnished with cilantro and a lime wedge.	\$18.99
Shrimp Biryani Basmati rice cooked with shrimp and exotic herbs garnished with cilantro and a lime wedge.	\$19.99

Breads	
ITEM	PRICE
Garlic Naan (Breads) Leavened homemade bread baked in a clay oven with garlic, cilantro and butter.	\$4.50
Butter Naan (Breads) Leavened homemade bread baked in a clay oven with butter.	\$4.50
Plain Naan Leavened homemade bread baked in a clay oven.	\$3.99
Onion Naan Leavened homemade bread baked in a clay oven with onion and butter.	\$4.50
Roti Unleavened flat bread made with whole wheat flour, baked in a clay oven.	\$4.50
Aloo Paratha Whole wheat bread stuffed with potatoes and fresh herbs, baked in a clay oven.	\$5.99
Peshwari Naan Leavened homemade bread baked in a clay oven with dry fruits and butter.	\$4.99

ITEM	PRICE
Sesame Naan Leavened homemade bread baked in a clay oven with sesame, cilantro and butter.	\$4.50
Chili Naan Leavened homemade bread baked in a clay oven with green chilis.	\$4.50
Rosemary Naan Un pain naan moelleux et parfumé, subtilement infusé au romarin, cuit à la perfection dans un four en terre cuite.	\$4.99
Bread Basket Garlic naan,Butter naan,Aloo paratha	\$11.99
Paneer Kulcha 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 Deep-fried boneless chicken in spicy ginger, garlic, red chili and ground black pepper marinade.	\$11.99
Vegetable Samosa (Appetizers) Triangle shaped pastry filled with mashed potatoes and peas.	\$6.99
Gobi Manchurian (Appetizers) Deep-fried battered cauliflower cooked in a fiery Manchurian sauce.	\$10.99
Chicken 555 Deep-fried boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chili sauce.	\$11.99
Chili Chicken Poulet désossé frit, sauté avec oignons, poivrons verts, gingembre, ail et oignons verts.	\$11.99
Vegetable Pakora Delicately spiced vegetables dipped in chickpea batter and deep fried.	\$8.99
Chicken Majestic Chicken lightly coated with yellow colored sauce and tossed in aromatic spice tadka.	\$9.99
Chicken Samosa Seasoned Chicken wrapped in a light Pastry.	\$8.99
Mint Chicken Morceaux de poulet désossés, délicatement frits, infusés d'épices uniques et d'herbes fraîches.	\$11.99
Samosa Chat A samosa with chana masala, sweet and mint chutney and yogurt sauce.	\$8.99
Chili Paneer Deep-fried Indian cheese tossed with onions, green peppers, ginger and garlic and green onions.	\$10.99
Baby Corn Manchurian Deep-fried battered corn cooked in a fiery Manchurian sauce.	\$9.99
Chicken Nugget • Deep-fried boneless breast chicken sautéed in seasonal sauce dipped in tomato ketchup.	\$10.99
Chicken Manchurian Morceaux de poulet enrobés d'une pâte croustillante, mijotés dans une sauce manchurienne épicée.	\$11.99
Gobi Majestic Gobi strip lightly coated with yellow colored sauce and tossed in aromatic spice tadka.	\$10.99
Vegetable Spring Roll Rolls filled with lightly spiced crunchy vegetables.	\$10.99
Shrimp Majestic Crevettes enrobées d'une sauce jaune délicate et agrémentées d'un mélange parfumé d'épices sautées.	\$11.99

ITEM	PRICE
Fried Butterfly Shrimp	\$12.50
• Deep-fried shrimp crunchy and crispy coating dipped in tomato Ketchup .	

Vegetarian Entrée

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

Drinks

ITEM	PRICE
Mango Lassi (Drinks)	\$6.99
Cette boisson rafraîchissante mélange du yogourt doux et crémeux avec la pure saveur du mangue, pour une expérience gour...	

ITEM	PRICE
Coke false	\$3.50
Rose Lassi Mango flavored yogurt beverage.	\$6.99
Buttermilk A refreshing yogurt beverage made with salt, mint, curry leaves and ice..	\$6.99
Minute Maid Lemonade false	\$3.50
Dr Pepper Dr Pepper Regular Can	\$4.50
Pepsi Regular Can bottle	\$3.50
Sweet Lassi A refreshing yogurt beverage served sweet or salty.	\$6.99
Sprite Sprite Regular Can bottle	\$3.50
Salt Lassi Une boisson à base de yaourt, légèrement salée, offrant une touche rafraîchissante et authentique.	\$6.99
Water Regular Water Bottle	\$1.50
Diet Pepsi Regular Can bottle	\$3.50
Masala Tea	\$5.99
Ginger Ale Regular can bottle	\$3.50
Madras Coffee	\$6.99
Fanta Fanta Orange can 355 ML	\$3.50
Diet Coke Diet Coke Can Regular Bottle	\$3.50
Green Tea	\$5.99

Goat & Lamb Entrées

ITEM	PRICE
Lamb Curry Boneless lamb spices cooked in tomatoes, onions, fresh herbs and spices.	\$17.99
Lamb Vindaloo Lamb and potatoes cooked in sharply spiced gravy.	\$16.99
Goat Curry Goat cubes with medium spices and herbs.	\$17.99
Goat Rogan Josh Des morceaux de chèvre désossée, tendres et mijotés dans une sauce authentique.	\$17.99
Lamb Tikka Masala Tandoor roasted lamb chunks delicately cooked in a traditional gravy.	\$17.99

ITEM	PRICE
Lamb Roganjosh Boneless tender chunks of lamb cooked in a traditional gravy.	\$17.99
Lamb Korma Lamb cooked with almonds, cashews, saffron and spices.	\$17.99
Goat Korma Goat cooked with almonds, cashews, saffron and spices.	\$17.99
Spinach Lamb Tendres morceaux d'agneau dénoyautés mijotés avec des épinards et des épices traditionnelles.	\$17.99
Gongura Lamb 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 Goat cooked in spinach and blend of spices.	\$17.99
Goat Chettinad Goat simmered in black pepper sauce, coconut and mild spices.	\$17.99
Mango Goat Curry Goat cooked in mango, onion, tomato sauce, spices and fresh herbs	\$17.99
Lamb Pepper Fry Boneless lamb pan fried with black pepper and cinnamon garnished.	\$17.99
Goat Kadhai Goat cooked with onion, tomato, green pepper, spices and herbs	\$17.99
Lamb Chettinad Lamb simmered in black pepper sauce, coconut and mild spices.	\$17.99
Mango Lamb Curry 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 Lamb cooked with onion, tomato, green pepper, spices and herbs	\$17.99
Dry Mutton Sukha Goat cooked with grated coconut, spices and herbs.	\$17.99
Gongura Goat Goat cooked in and blended with gongura sauce, onions, spices and fresh herbs.	\$17.99

Indo Chinese

ITEM	PRICE
Chicken Hakka Noodles Traditional fried noodles (Hakka style) cooked w/Chicken and soya Sauce	\$17.99
Vegetable Hakka Noodles Traditional fried noodles (Hakka style) cooked w/vegetables and soya Sauce	\$16.99
Special chicken fried rice Basmati parfumé sauté avec du poulet mariné, agrémenté d'herbes et d'épices pour une saveur riche et aromatique.	\$17.99
Chili Paneer Gravy Cubes de fromage indien croustillants, doucement frits, enveloppés d'un mélange piquant de piments verts, gingembre frai...	\$14.99
Special Paneer fried Rice Steamed Basmati Rice stir-fried with paneer, herbs & soya sauce	\$16.99
Gobi Manchurian Gravy Deep-fried battered cauliflower florets cooked in a spicy soya sauce cardamom.	\$14.99
Chicken Fried Rice Riz Basmati cuit à la vapeur, sauté avec du poulet juteux, enrichi d'herbes aromatiques et d'épices délicates.	\$17.99

ITEM	PRICE
Special Hakka Noodles Traditional fried noodles cooked w/special spices and soya Saucel'm	\$17.99
Egg Fried Rice Steamed basmati rice stir-fried with assorted vegetables, egg, and soya sauce.	\$15.99
Vegetable Fried Rice Steamed Basmati Rice stir-fried with assorted vegetables & soya sauce	\$15.99
Chili Chicken Gravy Deep-fried battered boneless chicken tossed with onion, green peppers, spicy ginger and garlic.	\$16.99

South Indian

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

Tandoori Sizzler

ITEM	PRICE
Tandoori Chicken Chicken marinated in yogurt, ginger, garlic, lemon & freshly ground spices, slow roasted in a clay oven.	\$14.99
All India Tandoori Platter 2pcs malai kabab,2pcs chicken tikka,2pcs tandoori chicken,2pcs desi chicken wings,1pcs salmon fish	\$19.99
Lamb Chop Lamb chops marinated with yogurt, ginger, garlic, lemon and freshly ground spices, then slowly roasted in a clay oven.	\$21.99
Chicken Tikka Kabab Boneless chicken breast cubes marinated with fresh herbs and mild spices, then slowly roasted in a clay oven.	\$14.99

ITEM	PRICE
Paneer Tikka Homemade cheese roasted in tandoor with bell pepper and onions, marinated in Indian spices.	\$13.99
Malai Kabab Morceaux de poulet désossés imprégnés de crème sure et d'épices douces, lentement grillés dans un four en argile.	\$14.99
Desi Chicken Wings Herb-marinated, lean chicken wings cooked in tandoor clay oven.	\$13.99
Grilled Fish Grilled fish with spices.	\$14.99
Tandoori Shrimp Tikka 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 Delicious creamy corn soup with chicken.	\$9.99
Lentil Soup Ground lentil soup.	\$8.99
Chicken Tikka Salad false	\$9.99
Green Salad Spinach, iceberg lettuce, tomatoes, onions, bell peppers and dressing.	\$8.99
Sweet Corn Veg Soup Delicious creamy corn soup.	\$8.99

Desserts

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

Seafood Specialties

ITEM	PRICE
Fish Curry Tilapia fish with fresh green peppers and onions.	\$17.99
Shrimp Vindaloo Shrimp and potatoes cooked in sharply spiced gravy.	\$17.99

ITEM	PRICE
Shrimp Tikka Masala Crevettes et pommes de terre mijotées dans une sauce épicée.	\$17.99
Gongura Shrimp Shrimp with medium spices and herbs.	\$17.99
Goan Shrimp Curry Tilapia fish with fresh green peppers and onions.	\$17.99
Fish Tikka Masala Tilapia fish and potatoes in a sharply spiced gravy.	\$17.99
Spinach Shrimp Crevettes savoureuses mijotées avec des épinards frais, accompagnées de coriandre et subtilement rehaussées d'épices.	\$17.99
Shrimp Jalfrezi Shrimp, onions, and green pepper.	\$17.99

Extras

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

Chutney & Yogurt

ITEM	PRICE
Raita Homemade yogurt mixed with onion, cucumber & carrot.	\$4.99
Tamarind Chutney Homemade yogurt with cucumbers, tomatoes, and mint.	\$4.99
Green Chutney Fresh cilantro & lemon juice.	\$4.99
Plain Yogurt false	\$4.99