



BADMAASH

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →



The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →



The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →



2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Basmati Pilaf (VEGAN) (GLUTEN FREE) Riz basmati infusé de cumin, de cannelle et de feuille de laurier.	\$5.00
Butter Chicken "Murgh Makhani" (GF) Indian wedding classic, 48-hour marinade of yogurt and spices, charred in the tandoor then finished in a creamy tomato c...	\$21.00
Chili Cheese Naan Un naan garni de cheddar blanc piquant, de piments serranos et de coriandre, puis cuit dans le tandoor.	\$10.00
Plain Naan Soft tandoori bread made of yeasted dough.	\$5.00
Chicken Tikka Masala (GF) Charred tandoori chicken sauteed with red onion, green pepper, and red pepper. Sauteed in a tomato curry with serrano ch...	\$22.00
SAMOSA - Potato and Pea (VEGAN) potato & sweet peas with coriander seeds, roasted cumin & ginger, in a short dough pastry	\$5.00
Rosemary Naan Naan made with with roasted rosemary	\$6.00
Good Ol' Saag Paneer (GF) Mom's recipe of baby spinach sauteed with tomato, onion, garam masala & Indian paneer cheese.	\$20.00
Cucumber Yogurt Raita (GF) Un mélange rafraîchissant de yogourt fouetté, concombres râpés et une touche de cumin grillé.	\$4.00
SAMOSA - Butter Chicken butter chicken deep fried in a short dough pastry	\$5.00
Creamy Black Lentils "Daal Makhani" (GF) 24 hours slow cook, black lentils, kidney beans with ginger, garlic, plum tomato, and butter.	\$19.00
Badass Chicken Tikka (GF) traditional “dhaba style” preparation with yogurt ginger, dried fenugreek & mustard oil	\$22.00
Traditional Indian	
ITEM	PRICE
Butter Chicken "Murgh Makhani" (GF) (Traditional Indian) Indian wedding classic, 48-hour marinade of yogurt and spices, charred in the tandoor then finished in a creamy tomato c...	\$21.00
Chicken Tikka Masala (GF) (Traditional Indian) Charred tandoori chicken sauteed with red onion, green pepper, and red pepper. Sauteed in a tomato curry with serrano ch...	\$22.00
Good Ol' Saag Paneer (GF) (Traditional Indian) Épinards jeunes mijotés avec tomates, oignons, garam masala et fromage paneer indien, selon la recette de maman.	\$20.00
Ghost Chili Lamb Vindaloo (GF) (DairyFree) Agneau tendre mijoté avec des pommes de terre dans un curry intense et épicé à base de bhoot jolokia, serrano et piments...	\$25.00
Creamy Black Lentils "Daal Makhani" (GF) (Traditional Indian) 24 hours slow cook, black lentils, kidney beans with ginger, garlic, plum tomato, and butter.	\$19.00
Punjabi Chickpeas "Channa Masala" (VEGAN) Garbanzo beans, tomato, and onion – stewed in warm spices and aromatics – topped with pickled onions.	\$19.00
PANEER Butter Paneer (GF) Désolé, je ne peux pas vous aider avec cela.	\$19.00
Goan Pork Curry (GF) (DairyFree) Épaule de porc mijotée lentement avec des graines de fenugrec, du jaggery, et du tamarin frais, offrant une palette de s...	\$22.00

ITEM	PRICE
Eggplant Kashmiri (VEGAN) (GF) Aubergine japonaise doucement rôtie à la poêle, mêlée de tomate, d'oignon, de graines de moutarde et de fenouil.	\$19.00
PANEER Tikka Masala (GF) Morceaux de paneer dorés, mélangés avec des oignons rouges et des poivrons verts et rouges, mijotés dans une sauce tomat...	\$20.00
Vegan Saag Aloo (VEGAN) (GF) Mom's recipe of baby spinach sauteed with tomato, onion, garam masala & potato	\$19.00
Aloo Gobi (VEGAN) (GF) Gramma's recipe of potato & cauliflower roasted with turmeric, ginger & cumin	\$19.00
Yellow Lentils (Vegan) Yellow Lentils braised slowly to release all the goodness, tempered with Red Onions, Plum Tomatoes, Ginger, Garlic, Serr...	\$19.00

Breads & Rice

ITEM	PRICE
Chili Cheese Naan (Breads & Rice) Our naan dough stuffed with strong white cheddar, serrano chilies, and cilantro. Cooked in the tandoor.	\$10.00
Plain Naan (Breads & Rice) Soft tandoori bread made of yeasted dough.	\$5.00
Roti (VEGAN) Vegan tandoori flatbread.	\$5.00
Basmati Pilaf (VEGAN) (GLUTEN FREE) (Breads & Rice) Basmati rice cooked with cumin, cinnamon, and bay leaf.	\$5.00
Rosemary Naan (Breads & Rice) Naan made with with roasted rosemary	\$6.00

Indian Streetfood

ITEM	PRICE
Punjabi Fish Fry (Macchi Amritsari) (GF) Faux-filet de poisson chat enrobé d'une pâte de pois chiches croustillante, infusé de graines d'Ajwain, paprika et poudr...	\$14.00
SAMOSA - Butter Chicken (Indian Streetfood) butter chicken deep fried in a short dough pastry	\$5.00
Homemade Indian Pickles (VEGAN) Seasonal veggies pickled in-house with Indian spices & aromatics.	\$11.00
SAMOSA - Potato and Pea (VEGAN) (Indian Streetfood) potato & sweet peas with coriander seeds, roasted cumin & ginger, in a short dough pastry	\$5.00
Onion Bhajjia Fritters (VEGAN) Tranches d'oignon enrobées de pâte de pois chiches épicée et frites jusqu'à une belle couleur dorée, accompagnées de chu...	\$11.00

Badmaash Favorites

ITEM	PRICE
Slow Cooked Beef Shortrib Beef shortrib mijoté à feu doux, issu de bœuf nourri à l'herbe et exempt d'hormones, dans une riche sauce au curry faite...	\$29.00
Chicken Tikka Poutine false	\$17.00
Badmaash Fried Chicken spice-battered chicken double-fried & dusted with paprika masala - served with serrano-cream sauce	\$18.00

ITEM	PRICE
Masala Potato Fries With paprika spiced mayo.	\$10.00
Channa Masala Poutine Frites épicées garnies de cheddar blanc, channa masala, oignons marinés et chutney de tamarin.	\$16.00
Badmaash Broccolini (VEGAN) marinated with mustard oil, garlic & chili, dusted with spiced chickpea four and roasted until crispy.	\$18.00
Vegan Channa Fries (VEGAN) Frites épicées rehaussées de Channa (pois chiches) Masala, garnies d'oignons marinés et d'une touche de sauce tamarin.	\$16.00

Tandoor & Kabaabs

ITEM	PRICE
Badass Chicken Tikka (GF) (Tandoor & Kabaabs) traditional “dhaba style” preparation with yogurt ginger, dried fenugreek & mustard oil	\$22.00

Beverages

ITEM	PRICE
Alphonso Mango Lassi - 16oz bottle	\$8.00
OAT MILK CHAI (6 pack) 6 x 8oz Bottles - "Chai" is 'tea' in Hindi. Served cold. Made with Indian black tea leaves & Indian spices. Vegan, Glute...	\$30.00
Thums Up *INDIAN COLA* Thums Up Indian Cola FROM INDIA!!!!	\$5.50
Coke false	\$3.50
OAT MILK CHAI - 8oz bottle Une infusion rafraîchissante de thé noir indien et d'épices authentiques, servie froide. Cette version sans produits ani...	\$5.00
Diet Coke Canette de 12 oz de Coca-Cola Diète.	\$3.50

Daily Specials **LIMITED**

ITEM	PRICE
Yellow Lentils (Vegan) (Daily Specials **LIMITED**) Yellow Lentils braised slowly to release all the goodness, tempered with Red Onions, Plum Tomatoes, Ginger, Garlic, Serr...	\$19.00
CHICKEN BIRYANI masala chicken layered with rice & cooked "slow & slow" with masala tomato, onion, ginger, garlic & aromatic spices. Ser...	\$29.00

Sauces & Condiments

ITEM	PRICE
Cucumber Yogurt Raita (GF) (Sauces & Condiments) Whipped yogurt, shredded cucumber, and roasted cumin.	\$4.00
Onions and Chilies (VEGAN) (GF) White onion, serrano chilies tossed with lemon, and chaat masala.	\$3.00
Mango Chutney (VEGAN) (GF) Chutney maison de mangue infusée avec du piment rouge et un soupçon de cumin.	\$2.00
HOT SAUCE - 5 Pepper "Boss Sauce" (VEGAN) (GF) Une sauce piquante maison, fumée et épicée, préparée avec un mélange de cinq piments, idéale pour ceux qui aiment releve...	\$2.00

Dessert