

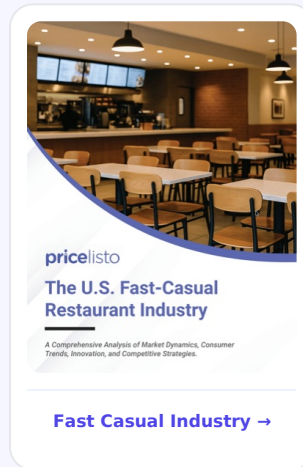


EKTA INDIAN CUISINE

Ekta Indian Cuisine

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered	
ITEM	PRICE
Garlic Naan White flour bread flavored with garlic.	\$4.50
Chicken Tikka Masala Morceaux de poulet sans os mijotés dans une sauce onctueuse à base d'oignons et de tomates.	\$16.50
Butter Chicken Chicken thigh cooked in a creamy tomato sauce.	\$16.50
Veggie Samosa (2 Pc) Vegetarian. Crispy flour pastry with potatoes and peas.	\$5.50
Naan Pain plat indien préparé avec de la farine blanche, tendre et idéal pour accompagner vos plats préférés.	\$3.50
Saag Aur Paneer Vegetarian. Cheese cubes (paneer) cooked with light cream, spinach, onion, and tomato sauce.	\$16.50
Paneer Tikka Masala Vegetarian. Cheese cubes (paneer) cooked with creamy onion and tomato sauce.	\$16.50
Flavored Lassi Yogurt base drink.	\$4.50
Onion Bhaji Vegetarian. Onions, spinach, potatoes dipped in gram flour and fried.	\$4.50
Malai Kofta Vegetarian. Cheese and potato dumplings cooked in a creamy cashew sauce onion and tomato sauce with almond and raisin.	\$16.50
Chicken Korma Chicken breast cooked in onion tomato and creamy cashew sauce.	\$17.50
Ekta Dal Lentilles jaunes mijotées doucement avec des oignons et tomates, offrant une option végétarienne authentique.	\$14.50
Non Vegetarian Entrées	
ITEM	PRICE
Chicken Tikka Masala (Non Vegetarian Entrées) Boneless chicken breast cooked in creamy onion and tomato sauce.	\$16.50
Butter Chicken (Non Vegetarian Entrées) Morceaux de poulet tendres mijotés dans une sauce onctueuse à la tomate.	\$16.50
Chicken Korma (Non Vegetarian Entrées) Morceaux de poulet mijotés dans une sauce onctueuse au oignon, tomate et noix de cajou.	\$17.50
Mango Chicken Chicken breast cooked with fresh mango, onion and creamy tomato sauce moderately spiced.	\$17.50
Chicken Saagwala Chicken breast cooked with spinach, onion tomato sauce and chopped ginger in light cream.	\$16.50
Chicken Vindaloo (Spicy) Hot. Chicken breast with hot onion and tomato sauce.	\$16.50
Chicken Curry Chicken breast cooked in onion tomato sauce (dhaba styles).	\$15.00
Kadai Chicken (Spicy) Poulet Kadai épicé: Poitrine de poulet mijotée avec une sauce tomate riche, agrémentée de poivrons verts et rouges croqu...	\$16.50

ITEM	PRICE
Ekta Murg Morceaux de poulet tendres mijotés dans une sauce à la tomate fraîche, relevés de graines de moutarde et adoucis par une...	\$16.50
Murg Goan Curry Chicken breast cooked with fresh coconut, onion and tomato sauce in light cream.	\$16.50
Chicken Jalfrezi Morceaux de poulet tendre mijotés avec des poivrons rouges et verts, accompagnés d'oignons dans une sauce à base d'oigno...	\$16.50
Vegetarian Entrées	
ITEM	PRICE
Saag Aur Paneer (Vegetarian Entrées) Vegetarian. Cheese cubes (paneer) cooked with light cream, spinach, onion, and tomato sauce.	\$16.50
Paneer Tikka Masala (Vegetarian Entrées) Vegetarian. Cheese cubes (paneer) cooked with creamy onion and tomato sauce.	\$16.50
Malai Kofta (Vegetarian Entrées) Vegetarian. Cheese and potato dumplings cooked in a creamy cashew sauce onion and tomato sauce with almond and raisin.	\$16.50
Mutter Paneer Cubes de paneer et petits pois mijotés dans une sauce onctueuse aux oignons, tomates et noix de cajou.	\$16.50
Ekta Dal (Vegetarian Entrées) Vegetarian. Yellow lentil cooked with onion and tomato.	\$14.50
Masaladar Chhola Vegetarian. Chick peas cooked with onion and tomato sauce, pomegranate seeds and roasted cumin seed.	\$14.50
Navratna Curry Vegetarian. Mixed vegetables cooked with creamy onion tomato and cashew sauce.	\$16.50
Alu Gobi Un plat végétarien composé de chou-fleur et pommes de terre mijotés doucement avec des oignons, des tomates et un mélange...	\$14.50
Dal Makhani Vegetarian. Black lentil cooked with cream, onion, omato, and ginger.	\$14.50
Baigan Bharta Vegetarian. Smoked eggplant cooked with fresh onion, tomato, green peas, and chopped ginger.	\$16.50
Paneer Mangoli Vegetarian. Cheese cubes (paneer) cooked in fresh mango, creamy onion and tomato sauce.	\$16.50
Bhindi Masala Vegetarian. Okra cooked with onion, tomato sauce, chopped ginger, and pomegranate seed.	\$15.50
Shabanam Curry Un mariage de légumes variés, fromage et pois, mijotés avec des oignons et tomates dans une sauce crémeuse aux noix de c...	\$16.50
Ekta Vegetables Un assortiment de légumes frais mijotés dans une sauce crémeuse à base de tomates fraîches et de graines de moutarde.	\$15.50
Kadai Paneer Vegetarian. Hot. Cheese cubes (paneer) cooked with tomato sauce, fresh red and green peppers and onions.	\$16.50
Paneer Malai Methi Vegetarian. Cheese cubes (paneer) cooked with fenugreek leaf onion tomato sauce and creamy cashew paste.	\$16.50
Kashmiri Aaloo Dam Vegetarian. Stuffed potato cooked in onion sauce with creamy cashew paste and dryfruits.	\$16.50
Kachha Aam Ki Sabzi Vegetarian. Mixed vegetables and raw mango cooked in creamy onion, tomato sauce with ginger, garlic, and spices.	\$16.50

Bread	
ITEM	PRICE
Garlic Naan (Bread) White flour bread flavored with garlic.	\$4.50
Naan (Bread) White flour bread.	\$3.50
Cheese Naan Ce pain plat à base de farine blanche se présente généreusement garni de mozzarella fondue.	\$5.50
Peshawari Naan Préparé à base de farine blanche, ce naan abrite un mélange doux de fruits secs et de noix.	\$5.50
Paneer Naan White flour bread stuffed with cheese.	\$5.50
Alu Naan White flour bread stuffed with potato.	\$5.50
Tandoori Roti Whole wheat plain bread.	\$4.50
Onion Naan White flour bread stuffed with onion.	\$4.50
Rosemary Naan White flour bread flavored with rosemary.	\$4.50
Ekta Naan White flour bread stuffed with black sesame seed dry fruits and nuts.	\$5.50
Pudina Naan White flour bread flavored with mint.	\$4.50
Chicken Naan Pain à base de farine blanche généreusement farci de poulet haché.	\$5.50
Basil Naan Pain plat cuit au four, infusé de basilic frais, fabriqué à partir de farine blanche.	\$4.50
Methi Ka Paratha Whole wheat bread stuffed with fenugreek leaf.	\$4.50
Lachha Paratha Layered whole wheat bread.	\$4.50
Hari Mirch Ka Naan Pain traditionnel à base de farine blanche, généreusement garni de piments verts pour une touche de chaleur.	\$4.50
Appetizers	

ITEM	PRICE
Veggie Samosa (2 Pc) (Appetizers) Vegetarian. Crispy flour pastry with potatoes and peas.	\$5.50
Onion Bhaji (Appetizers) Vegetarian. Onions, spinach, potatoes dipped in gram flour and fried.	\$4.50
Gobi Manchurian 65 Batter fried cauliflower chunks sautéed with onion, ginger and touch of garlic.	\$7.50
Samosa Chat Des savoureuses pâtisseries végétariennes croustillantes garnies de pois chiches, menthe fraîche, oignons croquants, tam...	\$6.50

ITEM	PRICE
Aaloo Aur Papri Chat Fines tranches de croustillantes gaufrettes de lentilles, couronnées de pommes de terre fondantes, pois chiches tendres,...	\$6.50
Paneer Tikka Cheese cubes (paneer), onion, bell pepper marinated with Indian spices and baked in the clay oven.	\$8.50
Chilli Chicken 65 Morceaux de poulet marinés aux épices maison, sautés avec oignons, gingembre, ail et poudre de piment fort.	\$7.50
Lamb Sekuwa Lamb cubes, fresh ginger, garlic, honey green chili with marinate Nepali style & spice.	\$10.50
Chicken Pakora Chicken breast marinated with ginger, green chillies, gram flour and Indian spices and fried.	\$6.50
Aaloo Tikki Vegetarian. Boiled potato, mixed with chick peas, green chillies, and Indian spices and fried.	\$6.50
Cashew Roll Vegetarian. Cashew, potatoes, cheese mixed with green chillies and ginger and fried.	\$6.50
Rasila Kabob Minced chicken breast marinated in ginger, green chillies and Indian spices and baked in tandoor oven.	\$6.50
Chicken Sekuwa Morceaux de poulet imprégnés de l'arôme de l'ail frais et du gingembre, relevés par une touche de miel et de piment vert...	\$9.50
Chandrakala Ces dumplings de farine blanche végétariens sont généreusement garnis de fruits secs, noix croquantes, et noix de coco f...	\$6.50
Kali Mirch Ka Machhi Une délicieuse portion de tilapia parfumé de poivres noirs concassés et de piments verts piquants, soigneusement marinée...	\$7.50

Lamb

ITEM	PRICE
Lamb Vindaloo-(Spicy) Hot. Lamb cubes with hot onion and tomato sauce.	\$17.50
Lamb Tikka Masala Lamb cubes cooked in a creamy onion and tomato sauce.	\$17.50
Lamb Saagwala Lamb cubes cooked with spinach,onion, tomato sauce and chopped ginger in light cream.	\$17.50
Lamb Rogan Josh Traditional lamb curry from Kashmir with onion and tomato sauce, in touch of yogurt.	\$17.50
Lamb Korma Lamb cubes cooked in onion tomato and creamy cashew sauce.	\$18.50
Lamb Madras Lamb cubes cooked with fresh coconut curry leaves onion and tomato sauce in light cream.	\$18.50
Lamb Chetnad Lamb cubes cooked with fresh coconut, curry leaves and mustard seed in a south Indian style.	\$17.50
Kadai Lamb- (Spicy) Cubes de viande d'agneau mijotées dans une sauce tomate épicée, accompagnées de poivrons verts et rouges croquants ainsi...	\$17.50

Biryani

ITEM	PRICE
Chicken Biryani Riz basmati parfumé mijoté avec des oignons et une sauce tomate épicée, rehaussé d'amandes, noix de cajou et raisins sec...	\$16.50

ITEM	PRICE
Shrimp Biryani Basmati rice cooked with onion and tomato sauce in aromatic spices along with almond cashew and raisin. served with rait...	\$19.50
Ekta Biryani Combination of chicken shrimp and lamb.	\$18.50
Vegetable Biryani Basmati parfumé mijote avec une sauce à l'oignon et à la tomate, enrichi d'épices savoureuses, le tout agrémenté d'amand...	\$15.50
Lamb Biryani Riz Basmati infusé avec une sauce à l'oignon et à la tomate, parfumé d'épices riches. Noix d'amande et de cajou y ajoute...	\$17.50

Beverage

ITEM	PRICE
Flavored Lassi (Beverage) Yogurt base drink.	\$4.50
Sodas	\$2.00

Tandoor

ITEM	PRICE
Tandoori Chicken Chicken leg marinated with yogurt, ginger,garlic, and other Indian spices baked in tandoor oven.	\$15.50
EKTA Kabob Morceaux de poulet marinés dans une combinaison de crème sure, gingembre, ail et épices, puis cuits lentement au four ta...	\$16.50
Tandoori Salmon Salmon fish marinated with ginger, garlic and Indian spices baked in tandoor oven.	\$19.50
Tandoori Shrimp Crevettes marinées avec piments verts et gingembre haché, délicatement enrobées de crème sure, puis grillées dans un fou...	\$19.50
Chicken Tikka Chicken Breast marinated with yogurt, ginger, garlic and other Indian spices. Baked in a traditional clay oven and serv...	\$15.50
Mirch Tikka Poulet épicé mariné avec soin dans une crème sure onctueuse, rehaussé par des poivrons verts et des piments verts, puis...	\$15.50
Boti Kabob Boneless lamb marinated overnight with ginger garlic and baked in tandoor oven.	\$18.50
Garlic Kabob Chicken breast marinated with sour cream garlic, herbs and spices baked in tandoor oven	\$15.50
Malai Seek Kabob Minced lamb marinated with onion, green chili and baked in tandoor oven	\$16.50

Seafood

ITEM	PRICE
Salmon Tikka Masala Salmon fish cooked in creamy onion and tomato sauce.	\$19.50
Shrimp Tikka Masala De tendres crevettes mijotées dans une sauce onctueuse à base d'oignons et tomates.	\$19.50
EKTA Shrimp Shrimp cooked with fresh tomato sauce and mustard seed in light cream.	\$19.50

ITEM	PRICE
Goan Fish Curry Tilapia fish cooked with fresh coconut, onion and tomato sauce in light cream.	\$19.50
Goan Shrimp Curry Crevettes mijotées dans une sauce onctueuse à la noix de coco fraîche, rehaussée de tomates et d'oignons.	\$19.50
Mango Shrimp Shrimp cooked with fresh mango, creamy onion tomato sauce moderately spiced.	\$19.50
Side Order	
ITEM	PRICE
Plain Basmati Rice	\$3.00
Coconut Rice	\$7.50
Raita	\$3.00
Mango Chutney	\$3.00
Papad	\$3.00
Ekta Pulau false	\$7.50
Pickles false	\$3.00
Onion Salad false	\$3.00
Dessert	
ITEM	PRICE
Gulab Jamun	\$4.00
Rice Pudding 2 pieces.	\$4.00
Special Announcement	
ITEM	PRICE
Chicken MOMO De tendres boulettes de poulet, cuites à la vapeur pour conserver leur moelleux, accompagnées d'une chutney de cacahuète...	\$12.00
Chicken Hakka Noodle Poulet Hakka Nouilles: Un plat animé par des nouilles sautées, agrémenté de chou croquant, d'oignons savoureux, de carot...	\$14.00
Chicken Fried Rice Rice Fried with Chicken and eggs.	\$10.50
Veg Hakka Noodle Noodle with mix vegetable cabbage, onion, carrot, capsicums and scallion with Nepali Style.	\$11.00
Vegetable Fried Rice Rice Fried with the mix vegetable	\$8.50
Ekta Chicken Taco Saute chicken keema, chopped onion, omato, ginger, garlic and Indian spice, mayonnaise cream cheese with wheat taco.	\$10.50
Ekta Paneer Taco Saute grated paneer, chopped onion, tomato, ginger, garlic and Indian spice, mayonnaise cream cheese with wheat taco.	\$10.50

ITEM	PRICE
Vegetable MOMO Raviolis vapeur remplis de légumes, infusés de saveurs népalaises. Accompagnés d'une sauce au sésame et aux arachides.	\$10.00
Ekta Shrimp Taco Saute chopped shrimp onion, tomato, ginger, garlic and Indian spice, mayonnaise cream cheese with wheat taco.	\$11.50
Soup	
ITEM	PRICE
Tomato Soup Freshly prepared tomato soup seasoned w herb and spies. .	\$5.50
Mulligatawny Soup Traditional soup w lentil & vegetable	\$5.50
Spinach Soup Fresh Spinach onion and garlic in a mint base.	\$5.50
Madras Peppers	
ITEM	PRICE
Chicken Madras Pepper An authentic Chicken Curry, delicious flavor of curry leaves, dry red pepper, mustard seed with onion and tomato sauce.	\$16.50
Paneer Madras Pepper An authentic Cheese cubes(Paneer) Curry ,delicious flavor of curry leaves ,dry red pepper, mustard seed with onion and t...	\$16.50
Fish (Tilapia) Madras Pepper An authentic Fish(Talapia) Curry ,delicious flavor of curry leaves, dry red pepper, mustard seed with onion and tomato s...	\$19.50
Shrimp Madras Pepper An authentic Shrimp Curry ,delicious flavor of curry leaves, dry red pepper, mustard seed with onion and tomato sauce.	\$18.50
Vegetables Madras Pepper An authentic Mixed Vegetable Curry ,delicious flavor of curry leaves ,dry red pepper, mustard seed with onion and tomato...	\$15.50
Lamb Madras Pepper An authentic lamb Curry ,delicious flavor of curry leaves, dry red pepper, mustard seed with onion and tomato sauce.	\$18.50