★ Rate your favorite items and earn points →

pricelisto

Indian Garden

Indian Garden

Menu Prices — October 23, 2026

Indian Garden menu with prices in United States, updated October 2019: 171 items across 14 categories, prices from $2.50 to $30.00.

Restaurant & Food Industry Reports



Fast Food Industry →



Pizza Industry →



Fast Casual Industry →



Casual Dining Industry →

Competitor Price Intelligence →

Indian Garden Menu with Prices (United States)

Indian Garden menu with prices in United States, updated October 2019: 171 items across 14 categories, prices from $2.50 to $30.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/indian-garden

Menu categories: Appetizers · Cold Appetizers · Accompaniments · Chicken Specialties · Lamb Delicacies · Seafood Specialties · Tandoori Specialties · Bread · Tempting Desserts · Beverages · Soups and Salads · Biriyani and Pulav - Rice Special · Goat with Bones Specialties · Vegan and Vegetarian Specialties

Appetizers

ITEM	PRICE
Samosa Two per order. Crisp turnovers stuffed with spiced potatoes and peas. Served with tamarind chutney and mint chutney.	**$5.50**
Gobi Manchurian Deep-fried crispy cauliflower florets tossed in a spicy sauce with onion and bell peppers. Served with tamarind chutney an...	**$14.00**
Chicken Pakora Tender strips of mildly spiced chicken dipped in lentil flour batter and deep-fried. Served with tamarind chutney and min...	**$10.00**
Vegetable Pakora Vegetables in lightly seasoned lentil flour batter and deep-fried. Served with tamarind chutney and mint chutney.	**$5.50**
Tandoori Assorted Appetizers Un délicieux assortiment de malai kabab, de tendre poulet tikka et de savoureux kabab d'agneau. Accompagné de chutneys d...	**$11.00**
Onion Bhajiya Spring onion fritters served with chutney. Served with tamarind chutney and mint chutney.	**$5.50**
Paneer Pakora Homemade Indian cheese square dipped in batter and fried to golden perfection. Served with tamarind chutney and mint chu...	**$7.50**
Aloo Tikki Chole Small patties made with potatoes, coriander, and ginger. Served with or without chickpeas. Served with tamarind chutney...	**$10.00**
Chili Paneer Une farce épicée garnit des piments verts frais, enrobés de pâte à frire, puis dorés à la perfection. Accompagné d'une t...	**$14.00**
Fish Pakora Tender strips of mildly spiced fish dipped in lentil flour batter and deep-fried. Served with tamarind chutney and mint ch...	**$11.00**
Chili Pakora Piments verts farcis avec un mélange d'épices, enrobés dans une pâte et frits à la perfection. Accompagnés de chutney de...	**$7.50**
Vegetable Assorted Appetizers Serves for two. Vegetable samosa and vegetable pakora. Served with tamarind chutney and mint chutney.	**$11.00**
Palak Kulcha Scrumptious bread stuffed with lightly sautéed spiced spinach and herbs. Served with tamarind chutney and mint chutney.	**$5.50**
Tandoori Paneer Tikka Fresh Indian homemade cheese cubes, marinated in spices, grilled to perfection in a clay oven, and served with onions an...	**$15.00**
Shrimp Pakora Shrimps dipped in lentil flour batter and deep-fried. Served with tamarind chutney and mint chutney.	**$11.00**
Corn Manchurian Deep-fried crispy cauliflower florets tossed in a spicy sauce with onion and bell peppers. Served with tamarind chutney an...	**$14.00**

Cold Appetizers

ITEM	PRICE
Aloo Chana Papdi Chat Morceaux de pommes de terre et pois chiches mélangés avec des papdis croustillants, nappés d'une sauce au yaourt aigre-d...	**$9.00**

ITEM	PRICE
Dahi Papdi Chat Lentil flour chips papad is topped with yogurt, potatoes, onions, tomatoes, coriander, spices, and tamarind sauce.	**$9.00**
Sev Puri All-purpose flour sev topped on round puris gol guppies stuffed with potatoes, onions, chickpeas, coriander, and tamarind...	**$9.00**
Bhel Mix Puffed rice, gram flour sev, onion, potatoes, coriander, and tamarind sauce.	**$9.00**
Dahi bhalla/ Vada yellow lintle balls in yougert and topping with chupnis and herbs .	**$9.00**

Accompaniments

ITEM	PRICE
Papadum Thin crispy wafers made from lentil flour with black peppers.	**$4.00**
Raita Yogourt crémeux fait maison mélangé avec du concombre râpé et assaisonné d'herbes aromatiques.	**$4.00**
Achar Un mélange piquant de légumes marinés aux épices indiennes.	**$4.00**
Onion Chutney Cut onions in tomato sauce.	**$4.00**
Mango Chutney Sweet and mild spiced mangoes and herbs.	**$4.00**

Chicken Specialties

ITEM	PRICE
Chicken Tikka Masala Tender chicken breast roasted in our clay oven, then simmered in a tomato and cream sauce. Served with long grain basmat...	**$18.00**
Chicken Makhani Boneless shredded, succulent breast of chicken roasted in our clay oven and then simmered in a tomato and cream sauce. S...	**$18.00**
Chicken Curry Boneless chicken cooked in a heavenly curry sauce, seasoned to your taste. Served with long grain basmati rice.	**$18.00**
Chicken Vindaloo South Indian favorite chicken with potatoes in a highly spiced tangy hot sauce. Served with long grain basmati rice.	**$18.00**
Chicken Muglai Morceaux de poulet juteux mijotés dans une sauce tomate onctueuse rehaussée de crème et d'aromates indiens. Accompagné d...	**$18.00**
Chili Chicken Fresh pieces of chicken pan-fried and sauteed in chili sauce with onions and bell peppers. Served with long grain basmat...	**$18.00**
Chicken Korma Morceaux de poulet tendre mijotés dans une sauce crémeuse subtile, parsemés d'amandes et de noix de cajou croquantes. Ac...	**$18.00**
Chicken Saag Tender pieces of chicken sauteed with deliciously spiced spinach and fresh herbs with a touch of cream. Served with long...	**$18.00**
Chicken Angara Boneless chicken cooked with ginger, garlic, cashew nuts, cloves, cardamoms, cinnamon in onion and tomato sauce with a t...	**$18.00**
Chicken Jal-Frezi Fresh chicken morsels sautéed in a wok with ginger, onion, bell pepper, tomato, and spices. Served with long grain basma...	**$18.00**
Chicken Peshawari Tendres morceaux de poulet délicatement marinés dans du yaourt et du poivre noir. Accompagnés de riz basmati à grains lo...	**$18.00**

ITEM	PRICE
Chicken Madras South Indian special boneless chicken cooked with coconut, sweet and sour sauce. Served with long grain basmati rice.	**$18.00**
Bewali Chicken Faux-filet de poulet mariné dans une sauce crémeuse parfumée aux épices, grillé dans un four en argile, ensuite mijoté e...	**$18.00**
Chicken Shahi Supreme breast of chicken marinated with fruits and nuts in mild cream sauce and spice. Served with long grain basmati r...	**$18.00**
Chicken Methi Dark chicken cooked in an aromatic and delightful fenugreek sauce. Served with long grain basmati rice.	**$18.00**
Chicken Kadai Boneless chicken cooked in a thick sauce with onion, bell pepper, tomato, ginger, garlic, and herbs. Served with long gr...	**$18.00**
Chicken Adraki Boneless chicken cooked with onion, ginger, and tomato curry sauce. Served with long grain basmati rice.	**$18.00**
Chicken Patia Boneless chicken cooked with sweet and sour mangoes, spices, and a touch of ginger and scallions. Served with long grain...	**$18.00**

Lamb Delicacies

ITEM	PRICE
Lamb Tikka Masala Tender pieces of lamb roasted in our clay oven, then simmered in a tomato and cream sauce. Served with long grain basmat...	**$18.00**
Lamb Vindaloo A south Indian favorite highly spiced lamb with potato cooked in a tangy hot sauce. Served with long grain basmati rice.	**$18.00**
Lamb Rogan Josh Pieces of lean lamb cooked in heavenly curry sauce with a touch of sour cream. Served with long grain basmati rice.	**$18.00**
Lamb Curry Agneau mariné mijoté dans une sauce onctueuse à base d'oignons et de tomates. Accompagné de riz basmati aux grains longs...	**$18.00**
Saag Gosht Agneau tendre mijoté avec une généreuse portion d'épinards et d'herbes, agrémenté d'une touche de crème. Accompagné de r...	**$18.00**
Lamb Mango Lamb with mango, aromatic herbs, a touch of ginger, garlic, and scallion. Served with long grain basmati rice.	**$18.00**
Lamb Korma Lamb cooked with mild cream sauce garnished with almond and cashews. Served with long grain basmati rice.	**$18.00**
Keema Matar Minced lamb with green peas cooked in a creamy sauce and ground spices. Served with long grain basmati rice.	**$18.00**
Kadai Gosht Diced lamb sautéed in a wok with onion, pepper, tomato, ginger, garlic, and herbs. Served with long grain basmati rice.	**$18.00**
Lamb Methi Diced lamb cooked in a delightfully aromatic fenugreek sauce. Served with long grain basmati rice.	**$18.00**
Lamb Sabji Tender pieces of cooked lamb sauteed with your choice of garden fresh mushrooms or broccoli or mixed vegetables. Served...	**$18.00**

Seafood Specialties

ITEM	PRICE
Seafood Masala Shrimp or scallop or salmon simmered in a tomato and cream sauce with a touch of fenugreek leaves. Served with long grai...	**$20.00**
Seafood Vindaloo Jumbo shrimp, scallop, and fish cooked with potatoes in a highly spiced and tangy sauce. Served with long grain basmati r...	**$20.00**

ITEM	PRICE
Shrimp Curry Jumbo shrimp simmered slowly in onion and tomato curry sauce. Served with long grain basmati rice.	**$20.00**
Scallop Kadai Des savoureux pétoncles sautés dans un kadhai avec de l'oignon, du poivron, de la tomate, du gingembre et de l'ail, infu...	**$20.00**
Scallop Patia Coquilles Saint-Jacques sautées avec des mangues sucrées et acidulées, une pointe de gingembre, des échalotes et des épi...	**$20.00**
Shrimp Goa Curry All the way from Goa. Shrimp simmered in a special coconut sauce. Served with long grain basmati rice.	**$20.00**
Fish Goa Curry All the way from Goa. Fresh salmon simmered in a special coconut sauce. Served with long grain basmati rice.	**$20.00**
Shrimp Mushroom Shrimp with fresh mushrooms sautéed with mildly spiced tomato and onion curry sauce. Served with long grain basmati rice...	**$20.00**
Scallop Mushroom Scallop with fresh mushrooms sautéed with mildly spiced tomato and onion curry sauce. Served with long grain basmati ric...	**$20.00**
Fish Methi Fish cooked in an aromatic and delightful fenugreek sauce	**$20.00**
Fish Curry Fish simmered slowly in onion and tomato curry sauce. Served with long grain basmati rice.	**$20.00**
Shrimp Korma Crevettes mijotées dans une sauce crémeuse et douce, ornées d'amandes et de noix de cajou. Accompagnées de riz basmati à...	**$20.00**
Shrimp Chilli Pan-fried shrimp sautéed in chili sauce with onions and bell peppers. Served with long grain basmati rice.	**$20.00**
Scallop Korma Scallop simmered in a mild cream sauce, garnished with almonds, and cashews. Served with long grain basmati rice.	**$20.00**
Shrimp Patia Shrimp sautéed with sweet and sour mangoes, a touch of ginger, scallions, and spices. Served with long grain basmati ric...	**$20.00**
Shrimp Kadai Jumbo Shrimp sautéed in a wok with onions, bell peppers, tomato, ginger, garlic, and herbs. Served with long grain basma...	**$20.00**
Shrimp Methi Jumbo shrimp cooked in an aromatic and delightful fenugreek sauce. Served with long grain basmati rice.	**$20.00**
Shrimp Saag Crevettes géantes sautées accompagnées d'épinards épicés et d'herbes fraîches, le tout légèrement adouci par un soupçon...	**$20.00**

Tandoori Specialties

ITEM	PRICE
Tandoori Chicken Tikka Boneless, succulent breast of chicken marinated in our special recipe and broiled to perfection in the tandoor. The tand...	**$18.00**
Tandoori Chicken Poulet tendre, avec ou sans os, imprégné d'un mélange crémeux de yaourt, jus de citron et d'épices douces. Légèrement pa...	**$18.00**
Sheekh Kabab Minced lamb marinated in spices and herbs and broiled to perfection. The tandoor is a clay oven, which is fired with nat...	**$20.00**
Fish Tikka Boneless fresh salmon marinated in aromatic herbs and spices, then broiled in a clay oven. The tandoor is a clay oven, w...	**$22.00**
Chicken Hariyali Morceaux de poulet désossés infusés de menthe et de coriandre, grillés dans un four traditionnel tandoor chauffé au char...	**$18.00**
Tandoori Shrimp Jumbo shrimp marinated in herbs and delicately broiled in the clay oven. The tandoor is a clay oven, which is fired with...	**$22.00**

ITEM	PRICE
Vegetable Tandoori Soya Chop	**$18.00**
Malai Kabab Filet of chicken breast, marinated in Cream cheese and freshly ground spices, then grilled in the tandoor. The tandoor i...	**$18.00**
Tandoori Lamb Tender morsels of lamb chop marinated in spice and herbs, cooked in a clay oven. The tandoor is a clay oven, which is fi...	**$30.00**

Bread

ITEM	PRICE
Garlic Naan Naan bread topped with fresh garlic and herbs, then baked in our clay oven. Bread is freshly baked per order in our tand...	**$5.50**
Naan Traditional Punjabi white bread baked in our clay oven.	**$3.50**
Cheese Naan Naan bread stuffed with American yellow cheese. Bread is freshly baked per order in our tandoor clay oven.	**$5.50**
Bread Basket Assortment from our clay oven, garlic naan, roti, and naan. Bread is freshly baked per order in our tandoor clay oven.	**$11.00**
Roti Whole wheat bread. Bread is freshly baked per order in our tandoor clay oven.	**$3.50**
Mushroom Naan Indian bread stuffed with chopped mushrooms and fresh herbs. Bread is freshly baked per order in our tandoor clay oven.	**$5.50**
Peshawari Naan Soft and fluffy naan bread stuffed with cherries, cashews, almonds, and raisins. A delicious treat. Bread is freshly bake...	**$5.50**
Onion and Aloo Kulcha Bread stuffed with onion and spiced potatoes. Bread is freshly baked per order in our tandoor clay oven.	**$5.50**
Onion and Paneer Kulcha Bread stuffed with onion and homemade cheese. Bread is freshly baked per order in our tandoor clay oven.	**$5.50**
Onion and Methi Kulcha Bread stuffed with onion and fenugreek leaves. Bread is freshly baked per order in our tandoor clay oven.	**$5.50**
Chili Naan Ce naan est tout feu tout flamme. Scellé à la chaleur dans notre four tandoor, il est garni de piments verts pour un goû...	**$5.50**
Laccha Paratha Fausses couches de pain plat de blé entier, cuit à la perfection dans notre tandoor traditionnel et garni d'une touche d...	**$5.00**
Keema Naan Scrumptious naan bread stuffed with shredded chicken and herbs. Bread is freshly baked per order in our tandoor clay ove...	**$5.50**
Paratha Uneven layered whole wheat bread topped with melted butter. Bread is freshly baked per order in our tandoor clay oven.	**$5.00**
Aloo Paratha Paratha bread stuffed with mildly spiced potato. Bread is freshly baked per order in our tandoor clay oven.	**$5.50**
Mint Paratha Paratha moelleux garni d'une délicate couche de menthe légèrement épicée, cuit à la perfection dans notre four tandoor t...	**$5.50**

Tempting Desserts

ITEM	PRICE
Gulab Jamun Light pastry balls dipped in cinnamon-flavored sweet syrup.	**$4.50**

ITEM	PRICE
Kheer Riz au lait indien crémeux, doucement parfumé au cardamome et à la rose, agrémenté de morceaux de noix croquants.	**$4.50**
Ras Malai Served chilled. Chilled cream cheese dumplings topped with reduced sweetened milk and exotic nuts.	**$4.50**
Mango Pudding Mango flavored vanilla pudding.	**$4.50**
Kesar-Pista Kulfi An authentic Indian ice cream made with milk, saffron, cardamom, and pistachios.	**$7.00**
Cheese Cake New York-style cheesecake.	**$4.50**
Gajjar Halwa Sweet dessert pudding made with grated carrots, whole milk, dried fruits, and nuts.	**$6.00**
Malai Kulfi Traditional Indian ice cream made with milk malai and nuts.	**$7.00**
Kulfi Onctueux dessert glacé indien préparé à partir de lait entier et parsemé de savoureuses pistaches et amandes.	**$5.00**
Paan Ice Cream Indian ice cream with sugar, unsweetened, paan leaves (betal leaves), fennel seeds. cardamom pods	**$7.00**

Beverages

ITEM	PRICE
Soda	**$2.50**
Lassi Sweet (Mango) Refreshing yogurt shake served plain or mango or strawberry or rose-flavored.	**$5.50**
Lassi Sweet (Rose) Refreshing yogurt shake served plain or mango or strawberry or rose-flavored.	**$5.50**
Lassi Sweet (Strawberry) Refreshing yogurt shake served plain or mango or strawberry or rose-flavored.	**$5.50**
Mango Lassi	**$5.00**
Mango Shake Un mélange rafraîchissant de lait et de mangue mûre.	**$5.00**
Mango Juice	**$5.00**

Soups and Salads

ITEM	PRICE
Kachumber Salad Tomato, cucumber, and onion salad with lemon and herbs.	**$7.00**
Mulligatwani Soup Traditional Indian soup made with delicately spiced lentil (pureed).	**$5.50**
Tomato Soup Fresh tomato puree sautéed with ginger and Indian spices.	**$5.50**
Mixed Garden Salad Lettuce, tomatoes, and cucumber with dressing on the side.	**$7.00**
Coccunut soup Made with fresh milk and soft coccunt and sweets.	**$7.00**

Biriyani and Pulav - Rice Special

ITEM	PRICE
Chicken Biriyani Chicken marinated with spices and saffron, then steam cooked naturally fragrant basmati rice sprinkled with nuts.	**$18.00**
Vegetable Biriyani Naturally, fragrant basmati rice steamed cooked with fresh garden vegetables and sprinkled with nuts.	**$15.00**
Lamb Biriyani A classic Mughal dish succulent pieces of curried lamb cooked with basmati rice gently flavored with saffron and nuts.	**$18.00**
Goat with Bones Biriyani Mutton with bones marinated with spices and saffron, then steam cooked with naturally fragrant basmati rice sprinkled wi...	**$19.00**
Garden Special Biriyani Riz basmati parfumé au safran, mijoté avec des crevettes, des pétoncles, du poulet, et des noix, le tout infusé dans un...	**$19.00**
Shrimp Biriyani Long grain basmati rice flavored with saffron and cooked together with shrimp and nuts in a delicate blend of spices.	**$19.00**
Peas Pulav Rice cooked with green peas and fried onion.	**$12.00**
Jeera Rice Plain rice with cumin seeds.	**$5.50**
Kashmiri Pulav Rice pulav cooked with fresh fruits, vegetables, nuts, Homemade cheese and served with raita.	**$15.00**

Goat with Bones Specialties

ITEM	PRICE
Goat Curry Marinated goat cooked in a thick onion and tomato curry sauce. Served with long grain basmati rice.	**$20.00**
Goat Vindaloo A South Indian favorite highly spiced goat meat with potato cooked in tangy hot sauce. Served with long grain basmati ri...	**$20.00**
Goat Methi Diced goat cooked in an aromatic delightful fenugreek sauce. Served with long grain basmati rice.	**$20.00**
Goat Kadai Diced goat sautéed in a wok with onion, pepper, tomato, ginger, garlic, and herbs. Served with long grain basmati rice.	**$20.00**

Vegan and Vegetarian Specialties

ITEM	PRICE
Paneer Tikka Masala Homemade cheese cubes cooked with onions, bell peppers in tomato creamy sauce. Served with long grain basmati rice.	**$16.00**
Saag Paneer Deliciously cooked spinach with or without homemade Indian cheese cubes cooked in mild spices and herbs with a touch of...	**$16.00**
Dal Tadka Yellow lentil sautéed in butter with fresh garlic, ginger, and tomato. Served with long grain basmati rice.	**$15.00**
Paneer Bhurji Makhani Homemade shredded cheese cooked in onions and tomato cream sauce with fresh herbs. Served with long grain basmati rice.	**$16.00**
Chana Masala Chickpeas cooked with onion and tomato curry sauce. Served with long grain basmati rice.	**$15.00**
Malai Kofta De savoureuses boulettes composées de fromage indien maison et légumes, mijotées dans une sauce crémeuse subtilement épi...	**$16.00**

ITEM	PRICE
Paneer Makhani De tendres morceaux de fromage frais mijotent doucement dans une sauce veloutée à base d'oignons et de tomates, agrément...	**$16.00**
Aloo Gobhi Matar Potatoes, peas, and cauliflower cooked in spices with ginger, garlic, and tomato. Served with long grain basmati rice.	**$15.00**
Shahi Paneer Homemade cheese cubes cooked in a light creamy sauce and a special blend of spice sprinkled with nuts. Served with long...	**$16.00**
Paneer Angara Diced homemade cheese cooked with ginger, garlic, cashew nut, cloves, cardamoms, cinnamon in onion and tomato sauce with...	**$16.00**
Dal Makhani Slow simmered black lentil sautéed in butter with fresh garlic, ginger, and tomato. Served with long grain basmati rice.	**$15.00**
Vegetable Makhani Garden fresh mixed vegetables cooked in light cream, onion, and tomato sauce with a special blend of spices. Served with...	**$15.00**
Vegetable Korma Garden fresh vegetable cooked in light cream sauce and a special blend of spices, sprinkled with nuts. Served with long...	**$15.00**
Chana Saag Chickpeas cooked with spices, spinach, and herbs with a touch of cream. Served with long grain basmati rice.	**$15.00**
Corn Saag Corn cooked with spices, spinach, and herbs with a touch of cream. Served with long grain basmati rice.	**$15.00**
Aloo Baingan Potatoes and eggplant sautéed with ginger, tomato, onion, and spices. Served with long grain basmati rice.	**$15.00**
Rajmah Red kidney beans in a thick gravy with spices. Served with long grain basmati rice.	**$15.00**
Kaju Curry Cashew nuts cooked with mild creamy sauce. Served with long grain basmati rice.	**$16.00**
Baingan Bhartha Roasted eggplant cooked with green peas, onion, tomato, and mild spices. Served with long grain basmati rice.	**$15.00**
Matar Paneer Green peas with homemade Indian cheese cooked in a mild creamy sauce. Served with long grain basmati rice.	**$16.00**
Leechi Nargis Leech fruit and cubes of homemade cheese in a mild creamy sauce. Served with long grain basmati rice.	**$16.00**
Aloo Curry Morceaux de pommes de terre mijotés dans une sauce au curry épicée, accompagnés de riz basmati à longs grains.	**$15.00**
Baingan Bahar Eggplant cooked with a sweet and sour sauce with onion, bell pepper, tomato, garlic, ginger, and herbs. Served with long...	**$15.00**
Mushroom Broccoli Kadai Fresh mushrooms and broccoli sautéed in a wok with onion, bell pepper, tomato, garlic, and herbs. Served with long grain...	**$15.00**
Chana Peshawari Pois chiches mijotés avec du yaourt et du poivre noir dans une recette traditionnelle du nord de l'Inde. Accompagnés de...	**$15.00**
Vegetable Kadai Vegetable mixed with onion, bell pepper, tomato, thick sauce, ginger, garlic, and herbs. Served with long grain basmati...	**$15.00**
Paneer Methi Homemade cheese cubes cooked in an aromatic and delightful fenugreek sauce. Served with long grain basmati rice.	**$16.00**
Paneer Jalfrezi Homemade cheese cubes sautéed in a wok with ginger, garlic, onions, bell pepper, and tomato. Served with long grain basm...	**$16.00**
Bombay Aloo Diced potatoes with onion, peppers, tomato, and mustard seeds. Served with long grain basmati rice.	**$15.00**

ITEM	PRICE
Sabji Vindaloo Un assortiment de légumes mijotés dans une sauce relevée et acidulée. Accompagné de riz basmati parfumé.	**$15.00**
Aloo Palak Diced potatoes cooked with spiced spinach and herbs or mixed vegetables. Served with long grain basmati rice.	**$15.00**
Mushroom Saag Champignons mijotés avec des épices, des épinards et des herbes, enrichis d'une pointe de crème. Accompagné de riz basma...	**$15.00**
Matar Aloo Green peas with potato cooked in a mildly spiced sauce. Served with long grain basmati rice.	**$15.00**
Sabji Palak Diced potatoes cooked with spiced spinach and herbs or mixed vegetables. Served with long grain basmati rice.	**$15.00**
Bhindi Masala Fresh baby okra sautéed in butter with onion, pepper, tomato, and spices. Served with long grain basmati rice.	**$15.00**
Methi Malai Matar Fenugreek leaves and green peas in a rich creamy curry. Served with long grain basmati rice.	**$16.00**
Mushroom Matar Champignons frais et pois verts mijotés dans une sauce crémeuse douce. Accompagnés de riz basmati à longs grains.	**$16.00**
Vegetable Patia Un mélange de légumes frais mijotés avec des mangues à la fois sucrées et acidulées, relevé de gingembre, d'épices et de...	**$15.00**