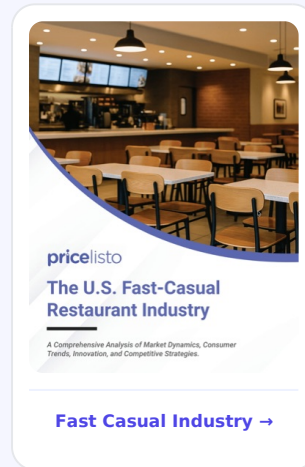




Indian Rasoi

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

APPETIZER

ITEM	PRICE
Pani Puri (6 Pcs) Mini crispy balls stuffed with spiced lentil and onion. Served with Tamarind and Mint pani.	\$9.00
VEG SAMOSA (2PCS) Crispy puffs filled with sauteed potato & peas	\$5.00
SAMOSA CHAAT WITH GARBANZO BEANS Smashed samosas served with Garbanzo Beans curry	\$9.00
VEGPAKODA Chickpea flour fritter with mixed vegetables	\$7.00
CHOLE BHATURA (2PCS) Crispy soft fried bread with garbanzo bean curry	\$13.00
LAMB SAMOSA (2PCS) Crispy puffs filled with sauteed lamb	\$8.00
DHAI PAPDI CHAAT Crispy cracker topped with spiced potato & tamarind chutney	\$7.00
CHICKEN SAMOSA (2PCS) Crispy puffs filled with sauteed chicken	\$7.00
PANEER PAKODA (4 PCS) Cottage Cheese Coated in Chickpea Flour and deep fry	\$7.00
PAPADUM (2 PCS) Lentil wafer	\$3.00
BHELPURI puffed rice, crispy bread, potatoes, onions, spicy tangy chutneys	\$8.00
ALDO TIKKI (4PCS) Deep fried crispy potato patties	\$5.00
ALDO TIKKI CHAAT Deep fried crispy potato patties in garbanzo bean & chutney	\$9.00

NAANBREAD

ITEM	PRICE
PLAIN NAAN Noon bread with butter	\$4.00
GARLIC NAAN Noon bread topped with garlic	\$5.00
PANEER NAAN Noon bread stuffed with paneer	\$6.00
ONION NAAN Noon bread topped with onion	\$5.00
CHICKEN NAAN Noon bread stuffed with chicken	\$7.00
KEEMA NAAN Noon bread stuffed with lamb	\$8.00

SOUP AND SALAD

ITEM	PRICE
------	-------

DAAL SOUP Delicately spiced lentil soup cooked with vegetables	\$6.00
INDIAN SALAD Tomatoes, carrots, cucumber, onions with Indian dressing	\$5.00
MANGO CHUTNEY Savory-spiced sweet and tangy chutney	\$2.00
MANGO PICKLE Spicy condiment made with raw mango, spice powders, salt,	\$2.00
RAITA Made with yogurt and onion	\$4.00
RICE DISHES	
ITEM	PRICE
PLAIN BASMATI RICE	\$3.00
CHICKEN BIRYANI Rice cooked with Indian spices & chicken pieces	\$17.00
VEG BIRYANI Rice cooked with Indian spices & sauteed mixed vegetables	\$16.00
LAMB BIRYANI Rice cooked with Indian spices & fender lamb	\$18.00
SEAFOOD BIRYANI Ricecooked with Indian spices, prawn and mahi fish	\$19.00
RICE PULAO Rice cooked with vegetables, spices & herbs	\$6.00
VEGGIE ENTREE	
ITEM	PRICE
PANEER TIKKA MASALA Grilled paneer cooked in creamy sauce	\$15.00
BINDI MASALA Okra simmered in a spiced onion-tomato gravy	\$15.00
BAINGAN BHARTA Fire roasted eggplant mashed and cooked with spices	\$15.00
ALDO GOBI Souteed potatoes & coullflower cooked In onion gravy & spices.	\$14.00
SAAG PANEER Spinach cooked with cottage cheese .	\$14.00
CHANA SAAG Chickpea & Spinach cooked In tomato-onion gravy & spices.	\$14.00
CHANNA DAAL Split lentils cooked with Indian spices and herbs.	\$14.00
SHAHI PANEER Grilled paneer cooked in onion creamy gravy	\$15.00
ALOO SAAG Spinach cooked with potatoes & other spices.	\$14.00
DAL MAKHANI Block lentils and kidney beans cooked with spices, cream.	\$14.00

ITEM	PRICE
MIX VEG MASALA Mixed vegetables cooked In gravy & spices.	\$14.00
MATAR PANEER Paneer & peas cooked in onion tomato gravy	\$14.00
CHANNA MASALA Garbanzo beans cooked with Indton spices	\$14.00
MIX VEG KORMA Mixed vegetables cooked In creamy curry	\$15.00
MALAI KOFTA Veg dumpling cooked in onion curry sauce	\$15.00
MUSHROOM HAKHANI Mushroom and peas cooked In tikka sauce	\$15.00

CHICKEN ENTREE

ITEM	PRICE
CHICKEN TIKKA MASALA Boneless grilled chicken cooked in Tikka Sauce and herbs	\$17.00
CHICKEN VINDALOO Boneless chicken cooked with potatoes and spicy onion curry	\$16.00
COCONUT CHICKEN CURRY Boneless Chicken cooked in coconut cream and Indian spices	\$16.00
CHICKEN CURRY Boneless Chicken cooked with Indian spices and onion gravy	\$16.00
CHICKEN DAAL Boneless Chicken cooked lentils and Indian spices	\$16.00
CHICKEN SAAG Boneless Chicken cooked with spinach and Indian spices	\$16.00
CHICKEN KORMA Boneless chicken cooked in creamy curry and Indian spices	\$17.00

LAMBENTREE

ITEM	PRICE
LAMB CURRY Boneless lamb cooked with Indian Spices and onion gravy	\$17.00
LAMB VINDALOO Boneless lamb cooked with potatoes and spicy onion curry	\$17.00
LAMB SAAG Boneless lamb cooked with mashed spinach spices	\$17.00
LAMB KORMA Boneless lamb cooked with creamy curry and Indian spices	\$18.00
LAMB TIKKA MASALA Boneless lamb cooked in Tikka sauce and Indian spices	\$18.00
GOAT CURRY	\$18.00

TANDOORI

ITEM	PRICE
TANDOORI CHICKEN Chicken legs marinated with spices and yogurt cooked in clay oven	\$16.00
CHICKEN TIKKA KEBAB Boneless skinless chicken marinated with spices and yogurt cooked in clay oven	\$16.00
MINT CHICKEN KEBAB chicken breast marinated with mint paste and Indian spices cooked in clay oven	\$16.00
MALAI CHICKEN KEBAB Chicken breast marinated in yogurt, cream, cashew nuts and other Indian spices and grilled in clay oven	\$16.00
LAMB BOTI KEBAB Lamb chunks marinated in yogurt, ginger garlic paste, chilies and Indian spices and cooked in clay oven	\$17.00

SEA FOOD

ITEM	PRICE
SHRIMP KORMA Shrimp cooked in creamy curry	\$19.00
SHRIMP CURRY Shrimp cooked in onion gravy & other spices	\$18.00
FISH CURRY (MAHI MAHI) Fish cooked in onion gravy & other spices	\$18.00
FISH TIKKA MASALA (MAHI MAHI) Mahi Mahi fish cooked in tikka masala sauce	\$19.00
FISH KORMA (MAHI MAHI) Fish cooked in creamy curry	\$19.00

DRINKS

ITEM	PRICE
MANGO LASSI	\$5.00
SWEET LASSI	\$5.00
MANGO SHAKE	\$5.00
HOT CHAI	\$4.00
ICE CHAI LATTE	\$4.00
BOTTLE SODA	\$4.00

DESSERT

ITEM	PRICE
RASMALAI	\$5.00
GULAB JAMUN	\$4.00

SOUTH INDIAN

ITEM	PRICE
------	-------

Mini Dosa (2 Pcs)	\$8.00
Flat cooked lentil batter served with Sambar and Chutney	

LUNCH BOWL

ITEM	PRICE
CHICKEN BOWL	\$15.99
LAMB BOWL	\$17.99
VEG BOWL	\$13.99