



Marigold fine Indian cuisine

Menu Prices — August 7, 2026

Restaurant & Food Industry Reports



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Most Ordered	
ITEM	PRICE
Garlic Naan Naan topped with chopped garlic.	\$3.99
Butter Chicken Chicken cooked in a mild buttery curry sauce with fenugreek.	\$17.99
Butter Naan Traditional bread made with leavened dough flavored with butter.	\$3.49
Rice Pudding The popular dessert made with boiling milk and rice with cardamom.	\$4.99
Aromatic Steamed Rice Steamed plain rice in traditional style.	\$4.99
Chicken Tikka Masala Chicken breast pieces cooked with spices in creamy tomato butter sauce.	\$17.99
Vegetable Samosa Crispy fried dumplings stuffed with potatoes and vegetables.	\$5.99
Mango Lassi Blend of yogurt, mango pulp, milk and sugar.	\$5.99
Chicken Biryani Tender marinated chicken, topped with cashews and cilantro, served over basmati rice.	\$17.99
Spicy Chili Garlic Naan Naan flavored with chillies, garlic and cilantro.	\$4.99
Paneer Tikka Masala Homemade cottage cheese cooked in a creamy tomato gravy.	\$15.99
Yellow Dal Vegan. Yellow lentils, cumin seeds, onion, garlic, and curry leaves.	\$14.99

Chicken Dishes	
ITEM	PRICE
Butter Chicken (Chicken Dishes) Chicken cooked in a mild buttery curry sauce with fenugreek.	\$17.99
Chicken Tikka Masala (Chicken Dishes) Chicken breast pieces cooked with spices in creamy tomato butter sauce.	\$17.99
Chicken Vindaloo Boneless chicken cooked served with potatoes in a spicy sauce.	\$15.99
Chicken Korma Chicken pieces cooked with Kashmiri herbs, cashews and raisins in a creamy onion sauce.	\$16.99
Chicken Karahi Chicken stir-fried with bell peppers, tomatoes and onion.	\$16.99
Chicken Coconut Curry Boneless chicken cooked in coconut milk with ginger garlic and spices.	\$16.99
Chicken Saag Chicken and spinach cooked with a variety of Indian spices and touch of creamy sauce.	\$15.99
Chicken Jalfrezi Chicken with fresh vegetables in classic curry sauce.	\$15.99
Chicken Mint Curry	\$15.99

ITEM	PRICE
Traditional Chicken Curry Boneless chicken cooked in onion sauce with ginger garlic and Indian spices.	\$15.99
Mango Chicken Boneless chicken cooked in mango and ginger sauce.	\$15.99
Tandoori Breads	
ITEM	PRICE
Garlic Naan (Tandoori Breads) Naan topped with chopped garlic.	\$3.99
Butter Naan (Tandoori Breads) Traditional bread made with leavened dough flavored with butter.	\$3.49
Spicy Chili Garlic Naan (Tandoori Breads) Naan flavored with chillies, garlic and cilantro.	\$4.99
Paneer Paratha Flatbread baked in a tandoor and stuffed with paneer.	\$6.99
Keema Naan Flatbread stuffed with spiced minced lamb and cilantro.	\$7.99
Kabuli Naan A delicious sweet bread made with almonds, raisins and cherry.	\$6.99
Spicy Chili Naan Naan covered with chillies.	\$4.99
Tandoori Roti Whole-wheat wholesomeness baked in tandoor.	\$4.99
Onion Kulcha Flatbread stuffed with red onions, cilantro and herbs.	\$6.99
Rice & Biryani	
ITEM	PRICE
Chicken Biryani (Rice & Biryani) Tender marinated chicken, topped with cashews and cilantro, served over basmati rice.	\$17.99
Vegetable Biryani Vegetable medley topped with cashews and cilantro, served over basmati rice.	\$15.99
Lamb Biryani Roasted lamb and root vegetables, topped with cashews and cilantro, served over basmati rice.	\$18.99
Aromatic Steamed Rice (Rice & Biryani) Steamed plain rice in traditional style.	\$4.99
Goat Biryani Traditional style goat curry cooked with aromatic rice and variety of Indian spices.	\$18.99
Egg Biryani Boiled egg dum style cooked with traditional style rice and Indian spices.	\$15.99
Peas Pulao Rice Steamed rice cooked with green peas.	\$7.99
Vegetable Fried Rice Mixed vegetable cooked with rice and Indian spices.	\$12.99
Shrimp Biryani Seared scallops and shrimp, topped with cashews and cilantro, served over basmati rice.	\$18.99

ITEM	PRICE
Jeera Rice Steamed rice cooked with cumin, cardamon, clove and cinnamon.	\$5.99
Aromatic SteamRice Half	\$2.99
Vegetable Dishes	
ITEM	PRICE
Paneer Tikka Masala (Vegetable Dishes) Homemade cottage cheese cooked in a creamy tomato gravy.	\$15.99
Saag Paneer Curry Spinach and homemade cheese cooked in a curry sauce.	\$15.99
Dal Makhani Black lentils and red beans simmered in a lightly spiced tomato gravy.	\$15.99
Karahi Paneer Cottage cheese stir-fried with bell peppers, tomatoes and onion.	\$15.99
Shahi Paneer Cottage cheese cooked in a thick gravy of cream, tomatoes, and Indian spices.	\$15.99
Navratan Korma Assorted vegetables cooked in a rich cream-based gravy.	\$15.99
Mutter Paneer Green peas cooked with home-made unprocessed cheese.	\$15.99
Royal Rajma Masala Red kidney beans simmered in a delicately spiced sauce of tomatoes and onion.	\$15.99
Vegetable Jalfrezi Mixed vegetables cooked with tangy tomato sauce.	\$15.99
Paneer Bhurji Paneer bhurji is a popular and delicious North Indian recipe made from crumbled paneer with Indian spices.	\$17.99
Appetizers	
ITEM	PRICE
Vegetable Samosa (Appetizers) Crispy fried dumplings stuffed with potatoes and vegetables.	\$5.99
Vegetable Chow Mein Noodles cooked with vegetables and flavored with variety of Indian spices.	\$11.99
Chicken Chow Mein Noodles cooked with vegetables, chicken, and a variety of Indian spices.	\$13.99
Chicken Samosa (2 Pieces) Crispy fried dumplings stuffed with chicken and vegetables.	\$6.99
Vegetarian Appetizer Platter Assortment of samosa, pakoras, aloo tikki with mint chutney and tamarind sauce.	\$11.99
Samosa Chaat Two vegetable samosas topped with onion, yogurt, cilantro and Indian spices.	\$7.99
Lamb Samosa (2 Pieces) Crispy fried dumplings stuffed with lamb and vegetables.	\$7.99
Vegetable Pakora (7 Pieces) Chopped mixed vegetables coated in a chickpea batter and fried.	\$5.99

ITEM	PRICE
Paneer Pakora (7 Pieces) It is made by batter frying Indian cottage cheese aka paneer.	\$7.99
Onion Bhaji Finely sliced onion smothered in a simple, flagrantly spiced batter and fried to crispy perfection.	\$5.99
Chicken Pakora (7 Pieces) Chopped chicken and onions coated in a chickpea batter and fried.	\$6.99
Non-Vegetarian Platter The assortment of chicken samosa, chicken pakora, and aloo tikki platter.	\$13.99
Chicken Chili Indo-Chinese dish made with boneless chicken, onion, bell pepper and cooked in sweet chili sauce.	\$14.99
Paneer Chili Cottage cheese, onion, bell pepper cooked in sweet chili sauce with herbs and Indian spices.	\$13.99

Vegan Dishes

ITEM	PRICE
Yellow Dal (Vegan Dishes) Vegan. Yellow lentils, cumin seeds, onion, garlic, and curry leaves.	\$14.99
Chana Masala Vegan. Chickpeas cooked with onion, tomatoes, ginger-garlic and other variety of traditional Indian spices.	\$14.99
Eggplant Curry Vegan. Whole eggplants roasted and peeled then pureed with fresh onions, and tomatoes, seasoned with herbs and Indian sp...	\$14.99
Bhindi Masala Vegan. Okra tossed with onions, tomatoes, bell pepper, ginger-garlic and flavored with a variety of Indian spices.	\$15.99
Chana Saag Vegan. Chickpeas cooked with pureed spinach sauce with Indian spices and herbs.	\$14.99
Aloo Gobi Vegan. Cauliflower and potatoes cooked with a blend of onion, tomatoes, and variety of Indian spices.	\$14.99
Mushroom Masala Vegan. Mushroom and green peas cooked with variety of Indian spices.	\$14.99
Mushroom Matar Curry Vegan. Mushroom with green peas cooked in traditional style tomato-onion sauce.	\$14.99
Plain Saag Vegan. Fresh Indian baby spinach cooked with cream, tomato, onion sauce, and Indian spices.	\$14.99
Aloo Saag Vegan. A variety of greens, including mustard greens, potatoes, and Indian spices.	\$14.99
Jeera Aloo Vegan. Deeply fried potatoes tossed in Indian spices and cumin seeds.	\$14.99
Vegetable Coconut Curry Vegan. Fresh mixed vegetables cooked with coconut milk and Indian spices.	\$14.99

Lamb Dishes

ITEM	PRICE
Lamb Curry Boneless chunks of lamb cooked in curry sauce.	\$18.99
Lamb Vindaloo Boneless chunks of lamb and potatoes cooked in a spicy sauce.	\$18.99

ITEM	PRICE
Lamb Rogan Josh Tender pieces of lamb cooked in onion sauce and sautéed chili paste.	\$18.99
Lamb Korma Creamy cashews sauce with cubes of boneless lamb.	\$18.99
Lamb Tikka Masala Cubes of boneless lamb in creamy tomato butter sauce with cashews.	\$19.99
Lamb Saag Cubes of boneless lamb and spinach cooked with a variety of Indian spices and touch of creamy sauce.	\$18.99
Lamb Chili Indo-Chinese dish made with boneless lamb, onion, bell pepper and cooked in a sweet chili sauce.	\$19.99
Lamb Jalfrezi Cubes of lamb with fresh vegetables.	\$18.99
Lamb Mango Curry Boneless chunks of lamb cooked in curry sauce and flavored with mango.	\$18.99
Lamb Mint Curry Boneless chunks of lamb cooked in curry sauce and flavored with mint and other Indian spices.	\$18.99
Lamb Coconut Curry Cubes of boneless lamb in creamy coconut sauce.	\$18.99

Tandoori

ITEM	PRICE
Chicken Tandoori Six pieces. Chicken on-the-bone marinated in yogurt and spices cooked in a tandoor and served over a bed of bell peppers...	\$16.99
Chicken Tikka Chicken breast marinated in herb spices, cheese and cream and broiled in clay oven.	\$18.99
Paneer Tikka Paneer (tofu) onion, tomato and bell pepper medley marinated in spices and cooked in the tandoor oven.	\$17.99
Lamb Sheekh Kabob Ground lamb seasoned with cilantro, mint, green chili, ginger garlic and other variety of Indian spices.	\$19.99
Chicken Sheekh Kabob Ground chicken seasoned with cilantro, mint, green chili, ginger garlic and other variety of Indian spices.	\$17.99
Tandoori Shrimp Jumbo shrimp marinated and cooked skewers in a tandoori oven.	\$18.99
Hariyali Chicken Tikka Pieces of marinated chicken with mint flavor and cooked inside clay oven.	\$18.99
Tandoori Platter Platter of tandoori chicken, shrimp, kabob and chicken tikka.	\$24.99

Beverages

ITEM	PRICE
Mango Lassi (Beverages) Blend of yogurt, mango pulp, milk and sugar.	\$5.99
Lassi Sweet salted or plain blend of yogurt.	\$4.99
Masala Chai Traditional tea made with milk and Indian spices.	\$3.99

ITEM	PRICE
Soda Coke, Diet Coke, Sprite, Dr Pepper, Ginger ale	\$2.99
Goat Dishes	
Goat Karahi Stir-fried with bell peppers, tomato, onions with Indian spices.	\$18.99
Goat Mint Curry Traditional goat curry flavored with mint and Indian spices.	\$18.99
Goat Vindaloo Delicious combination of goat meat and potatoes sautéed with cumin seeds, onion, cilantro, vinegar, and other Indian spi...	\$18.99
Goat Mango Curry Goat curry cooked with mango, ginger, garlic, curry leaf, and other Indian spices.	\$18.99
Goat Rogan Josh Traditional goat curry cooked in a onion sauce, sautéed chili paste and black pepper.	\$18.99
Traditional Goat Curry Goat cooked in onion, tomatoes, garlic-ginger and spices.	\$18.99
Goat Coconut Curry Goat curry cooked in coconut milk with ginger, garlic, and Indian spices.	\$18.99
Desserts	
Rice Pudding (Desserts) The popular dessert made with boiling milk and rice with cardamom.	\$4.99
Gulab Jamun (3 pieces) Fluffy milk pastry soaked in honey and saffron.	\$4.99
Ras Malai (2 Pieces) Fluffy cottage cheese with sugar syrup.	\$4.99
Pistachio Kulfi Ice cream made with condensed milk and nuts.	\$4.99
Mango Kulfi Mango ice cream with nuts.	\$4.99
Condiments	
Raita Yogurt with diced cucumber, carrot, onion and Indian spices.	\$3.99
Mixed Pickle Hot pickle made from a variety of vegetables and flavored with different Indian spices.	\$1.49
Mango Chutney Thick, sweet and tangy chutney with a chunk of mango.	\$1.49
Plain Yogurt Plain homemade yogurt.	\$2.99
Papadam (4 Pieces) Crispy flatbread made with lentils and cumins.	\$2.99

Soups and Salads	
ITEM	PRICE
Tikka sauce Tomato and cream-based sauce with lots of traditional Indian spices	\$10.99
Chicken Dal Soup Soup made with chicken, lentil and Indian spices	\$6.99
Desi Salad Onion, Chili, and lemon seasoned with chat masala	\$0.49
Korma Sauce Yogurt sauce that's seasoned with aromatic spices. It often carries a nutty undertone from blended almonds, cashews, coc...	\$9.99
Lentil Soup Soup made with yellow lentils and Indian spice	\$5.99
Chicken Basil Soup Soup made with chicken broth and sweet basil	\$6.99
Seafood	

ITEM	PRICE
Fish or Shrimp Coconut Curry Cooked in a coconut sauce with mustard paste and other Indian spices.	\$18.99
Fish or Shrimp Curry Cooked in gravy with mustard paste and Indian spices.	\$18.99
Fish or Shrimp Korma Cooked in a creamy tomato sauce with mustard paste and other variety of Indian spices.	\$18.99
Fish or Shrimp Saag Stewed with spinach, mustard paste, tomato and Indian spices.	\$18.99
Fish or Shrimp Vindaloo Cooked with curry paste, vinegar, ginger, chili sauce, potatoes and Indian spices.	\$18.99
Shrimp Mango Curry Cooked in a curry sauce with mustard paste Indian spices and flavored with mango.	\$18.99
Shrimp Chili Sautéed in sweet-spicy chili sauce.	\$18.99
Shrimp Jalfrezi Shrimp marinated in mustard paste, Indian spices and cooked with fresh veggies.	\$18.99