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Marigold fine Indian cuisine

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Menu Prices — October 25, 2026

Marigold fine Indian cuisine menu with prices in United States, updated January 2022: 133 items across 15 categories, prices from $0.49 to $24.99.

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# Marigold fine Indian cuisine Menu with Prices (United States)

Marigold fine Indian cuisine menu with prices in United States, updated January 2022: 133 items across 15 categories, prices from $0.49 to $24.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/marigold-fine-indian-cuisine

**Menu categories:** Most Ordered · Chicken Dishes · Tandoori Breads · Rice & Biryani · Vegetable Dishes · Appetizers · Vegan Dishes · Lamb Dishes · Tandoori · Beverages · Goat Dishes · Desserts · Condiments · Soups and Salads · Seafood

## Most Ordered

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

## Chicken Dishes

| ITEM | PRICE |
|---|---|
| **Butter Chicken (Chicken Dishes)**<br>Chicken cooked in a mild buttery curry sauce with fenugreek. | **$17.99** |
| **Chicken Tikka Masala (Chicken Dishes)**<br>Chicken breast pieces cooked with spices in creamy tomato butter sauce. | **$17.99** |
| **Chicken Vindaloo**<br>Boneless chicken cooked served with potatoes in a spicy sauce. | **$15.99** |
| **Chicken Korma**<br>Chicken pieces cooked with Kashmiri herbs, cashews and raisins in a creamy onion sauce. | **$16.99** |
| **Chicken Karahi**<br>Chicken stir-fried with bell peppers, tomatoes and onion. | **$16.99** |

| ITEM | PRICE |
|---|---|
| **Chicken Coconut Curry**<br>Boneless chicken cooked in coconut milk with ginger garlic and spices. | **$16.99** |
| **Chicken Saag**<br>Chicken and spinach cooked with a variety of Indian spices and touch of creamy sauce. | **$15.99** |
| **Chicken Jalfrezi**<br>Chicken with fresh vegetables in classic curry sauce. | **$15.99** |
| **Chicken Mint Curry** | **$15.99** |
| **Traditional Chicken Curry**<br>Boneless chicken cooked in onion sauce with ginger garlic and Indian spices. | **$15.99** |
| **Mango Chicken**<br>Boneless chicken cooked in mango and ginger sauce. | **$15.99** |

## Tandoori Breads

| ITEM | PRICE |
|---|---|
| **Garlic Naan (Tandoori Breads)**<br>Naan topped with chopped garlic. | **$3.99** |
| **Butter Naan (Tandoori Breads)**<br>Traditional bread made with leavened dough flavored with butter. | **$3.49** |
| **Spicy Chili Garlic Naan (Tandoori Breads)**<br>Naan flavored with chillies, garlic and cilantro. | **$4.99** |
| **Paneer Paratha**<br>Flatbread baked in a tandoor and stuffed with paneer. | **$6.99** |
| **Keema Naan**<br>Flatbread stuffed with spiced minced lamb and cilantro. | **$7.99** |
| **Kabuli Naan**<br>A delicious sweet bread made with almonds, raisins and cherry. | **$6.99** |
| **Spicy Chili Naan**<br>Naan covered with chillies. | **$4.99** |
| **Tandoori Roti**<br>Whole-wheat wholesomeness baked in tandoor. | **$4.99** |
| **Onion Kulcha**<br>Flatbread stuffed with red onions, cilantro and herbs. | **$6.99** |

## Rice & Biryani

| ITEM | PRICE |
|---|---|
| **Chicken Biryani (Rice & Biryani)**<br>Tender marinated chicken, topped with cashews and cilantro, served over basmati rice. | **$17.99** |
| **Vegetable Biryani**<br>Vegetable medley topped with cashews and cilantro, served over basmati rice. | **$15.99** |
| **Lamb Biryani**<br>Roasted lamb and root vegetables, topped with cashews and cilantro, served over basmati rice. | **$18.99** |
| **Aromatic Steamed Rice (Rice & Biryani)**<br>Steamed plain rice in traditional style. | **$4.99** |
| **Goat Biryani**<br>Traditional style goat curry cooked with aromatic rice and variety of Indian spices. | **$18.99** |

| ITEM | PRICE |
|---|---|
| **Egg Biryani**<br>Boiled egg dum style cooked with traditional style rice and Indian spices. | **$15.99** |
| **Peas Pulao Rice**<br>Steamed rice cooked with green peas. | **$7.99** |
| **Vegetable Fried Rice**<br>Mixed vegetable cooked with rice and Indian spices. | **$12.99** |
| **Shrimp Biryani**<br>Seared scallops and shrimp, topped with cashews and cilantro, served over basmati rice. | **$18.99** |
| **Jeera Rice**<br>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)**<br>Homemade cottage cheese cooked in a creamy tomato gravy. | **$15.99** |
| **Saag Paneer Curry**<br>Spinach and homemade cheese cooked in a curry sauce. | **$15.99** |
| **Dal Makhani**<br>Black lentils and red beans simmered in a lightly spiced tomato gravy. | **$15.99** |
| **Karahi Paneer**<br>Cottage cheese stir-fried with bell peppers, tomatoes and onion. | **$15.99** |
| **Shahi Paneer**<br>Cottage cheese cooked in a thick gravy of cream, tomatoes, and Indian spices. | **$15.99** |
| **Navratan Korma**<br>Assorted vegetables cooked in a rich cream-based gravy. | **$15.99** |
| **Mutter Paneer**<br>Green peas cooked with home-made unprocessed cheese. | **$15.99** |
| **Royal Rajma Masala**<br>Red kidney beans simmered in a delicately spiced sauce of tomatoes and onion. | **$15.99** |
| **Vegetable Jalfrezi**<br>Mixed vegetables cooked with tangy tomato sauce. | **$15.99** |
| **Paneer Bhurji**<br>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)**<br>Crispy fried dumplings stuffed with potatoes and vegetables. | **$5.99** |
| **Vegetable Chow Mein**<br>Noodles cooked with vegetables and flavored with variety of Indian spices. | **$11.99** |
| **Chicken Chow Mein**<br>Noodles cooked with vegetables, chicken, and a variety of Indian spices. | **$13.99** |
| **Chicken Samosa (2 Pieces)**<br>Crispy fried dumplings stuffed with chicken and vegetables. | **$6.99** |

| ITEM | PRICE |
|---|---|
| **Vegetarian Appetizer Platter**<br>Assortment of samosa, pakoras, aloo tikki with mint chutney and tamarind sauce. | **$11.99** |
| **Samosa Chaat**<br>Two vegetable samosas topped with onion, yogurt, cilantro and Indian spices. | **$7.99** |
| **Lamb Samosa (2 Pieces)**<br>Crispy fried dumplings stuffed with lamb and vegetables. | **$7.99** |
| **Vegetable Pakora (7 Pieces)**<br>Chopped mixed vegetables coated in a chickpea batter and fried. | **$5.99** |
| **Paneer Pakora (7 Pieces)**<br>It is made by batter frying Indian cottage cheese aka paneer. | **$7.99** |
| **Onion Bhaji**<br>Finely sliced onion smothered in a simple, flagrantly spiced batter and fried to crispy perfection. | **$5.99** |
| **Chicken Pakora (7 Pieces)**<br>Chopped chicken and onions coated in a chickpea batter and fried. | **$6.99** |
| **Non-Vegetarian Platter**<br>The assortment of chicken samosa, chicken pakora, and aloo tikki platter. | **$13.99** |
| **Chicken Chili**<br>Indo-Chinese dish made with boneless chicken, onion, bell pepper and cooked in sweet chili sauce. | **$14.99** |
| **Paneer Chili**<br>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)**<br>Vegan. Yellow lentils, cumin seeds, onion, garlic, and curry leaves. | **$14.99** |
| **Chana Masala**<br>Vegan. Chickpeas cooked with onion, tomatoes, ginger-garlic and other variety of traditional Indian spices. | **$14.99** |
| **Eggplant Curry**<br>Vegan. Whole eggplants roasted and peeled then pureed with fresh onions, and tomatoes, seasoned with herbs and Indian sp... | **$14.99** |
| **Bhindi Masala**<br>Vegan. Okra tossed with onions, tomatoes, bell pepper, ginger-garlic and flavored with a variety of Indian spices. | **$15.99** |
| **Chana Saag**<br>Vegan. Chickpeas cooked with pureed spinach sauce with Indian spices and herbs. | **$14.99** |
| **Aloo Gobi**<br>Vegan. Cauliflower and potatoes cooked with a blend of onion, tomatoes, and variety of Indian spices. | **$14.99** |
| **Mushroom Masala**<br>Vegan. Mushroom and green peas cooked with variety of Indian spices. | **$14.99** |
| **Mushroom Matar Curry**<br>Vegan. Mushroom with green peas cooked in traditional style tomato-onion sauce. | **$14.99** |
| **Plain Saag**<br>Vegan. Fresh Indian baby spinach cooked with cream, tomato, onion sauce, and Indian spices. | **$14.99** |
| **Aloo Saag**<br>Vegan. A variety of greens, including mustard greens, potatoes, and Indian spices. | **$14.99** |
| **Jeera Aloo**<br>Vegan. Deeply fried potatoes tossed in Indian spices and cumin seeds. | **$14.99** |
| **Vegetable Coconut Curry**<br>Vegan. Fresh mixed vegetables cooked with coconut milk and Indian spices. | **$14.99** |

## Lamb Dishes

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

## Tandoori

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

## Beverages

| ITEM | PRICE |
|---|---|

**Mango Lassi (Beverages)** — $5.99
Blend of yogurt, mango pulp, milk and sugar.

**Lassi** — $4.99
Sweet salted or plain blend of yogurt.

**Masala Chai** — $3.99
Traditional tea made with milk and Indian spices.

**Soda** — $2.99
Coke, Diet Coke, Sprite, Dr Pepper, Ginger ale

## Goat Dishes

| ITEM | PRICE |
|---|---|
| **Goat Karahi**<br>Stir-fried with bell peppers, tomato, onions with Indian spices. | $18.99 |
| **Goat Mint Curry**<br>Traditional goat curry flavored with mint and Indian spices. | $18.99 |
| **Goat Vindaloo**<br>Delicious combination of goat meat and potatoes sautéed with cumin seeds, onion, cilantro, vinegar, and other Indian spi... | $18.99 |
| **Goat Mango Curry**<br>Goat curry cooked with mango, ginger, garlic, curry leaf, and other Indian spices. | $18.99 |
| **Goat Rogan Josh**<br>Traditional goat curry cooked in a onion sauce, sautéed chili paste and black pepper. | $18.99 |
| **Traditional Goat Curry**<br>Goat cooked in onion, tomatoes, garlic-ginger and spices. | $18.99 |
| **Goat Coconut Curry**<br>Goat curry cooked in coconut milk with ginger, garlic, and Indian spices. | $18.99 |

## Desserts

| ITEM | PRICE |
|---|---|
| **Rice Pudding (Desserts)**<br>The popular dessert made with boiling milk and rice with cardamom. | $4.99 |
| **Gulab Jamun ( 3 pieces)**<br>Fluffy milk pastry soaked in honey and saffron. | $4.99 |
| **Ras Malai (2 Pieces)**<br>Fluffy cottage cheese with sugar syrup. | $4.99 |
| **Pistachio Kulfi**<br>Ice cream made with condensed milk and nuts. | $4.99 |
| **Mango Kulfi**<br>Mango ice cream with nuts. | $4.99 |

## Condiments

| ITEM | PRICE |
|---|---|
| **Raita**<br>Yogurt with diced cucumber, carrot, onion and Indian spices. | $3.99 |
| **Mixed Pickle**<br>Hot pickle made from a variety of vegetables and flavored with different Indian spices. | $1.49 |
| **Mango Chutney**<br>Thick, sweet and tangy chutney with a chunk of mango. | $1.49 |

| ITEM | PRICE |
|---|---|
| **Plain Yogurt**<br>Plain homemade yogurt. | **$2.99** |
| **Papadam (4 Pieces)**<br>Crispy flatbread made with lentils and cumins. | **$2.99** |

## Soups and Salads

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

## Seafood

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