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Marina Indian Restaurant

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Menu Prices — October 24, 2026

Marina Indian Restaurant menu with prices in United States, updated October 2019: 121 items across 12 categories, prices from $2.45 to $20.99.

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Marina Indian Restaurant Menu with Prices (United States)

Marina Indian Restaurant menu with prices in United States, updated October 2019: 121 items across 12 categories, prices from $2.45 to $20.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/marina-indian-restaurant

Menu categories: Appatizers · Veg Entrees · Non Veg Entrees · Indo-Chiness · Biryani · Tandoor · Bread · Bevarages · Desserts · Extras · Delivery · Today's Special

Appatizers

ITEM	PRICE
Samosa 3pcs A samosa is a fried pastry with a savory filling, including ingredients such as spiced potatoes, onions, peas.	**$9.99**
Samosa Chat Samosa chaat is a lip-smacking chaat made with samosa, chickpea curry, various chutneys and spices.	**$13.99**
Mix Veg Pakoda Vegetable Pakora, the flavorful deep fried crispy fritters made using mixed vegetables, gram flour and spices	**$10.99**
Chicken 65 Delicious, juicy, deep-fried spicy piece of chicken meat bursting with the flavor of chilly and curry leaves.	**$16.99**
Chicken Manchuriyan Crispy fried chicken pieces are tossed in a sweet and savoury sauce.	**$16.99**
Onion Pakoda Des fines tranches d'oignon sont enrobées dans une pâte de farine de pois chiches relevée, puis frites pour créer de sav...	**$10.99**
Chilli Chicken Morceaux de poulet croustillants sautés avec des légumes indiens et parfumés d'une touche d'arômes chinois.	**$16.99**
Gobi manchuriyan Crispy cauliflower florets are tossed in a manchurian sauce.	**$15.99**
Chilli Panneer Cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili.	**$16.99**
Veg Ball Manchurian Des boulettes de légumes croustillantes, frites à la perfection, sont enrobées d'une sauce manchurienne savoureuse.	**$15.99**
Chicken Chukka Cooked chicken sauté with black pepper, dry spices and curry leaves	**$16.99**
Chilli Gobi The cauliflower is cooked with onions, chilies, flour, and spices, giving it a crispy texture and a spicy taste.	**$15.99**
Aloo Tikki 4 Pcs Crispy potato patties made with boiled and mashed potatoes,peas,spices and herbs	**$9.99**
Chilli Babycorn Sweet and tender pieces of baby corn, battered and fried to crispy perfection.	**$15.99**
Chilli Shrimp Fried shrimp tossed in a spicy sauce made with soy sauce, vinegar, chili.	**$18.99**
Lamb fry Cooked boneless Lamb sauté with black pepper, dry spices curry and leaves	**$19.99**
Aloo Tikki Chaat Chaat made with Aloo tikki, chickpea curry, various chutneys and spices.	**$13.99**
Mutton Chukka Chunks de chèvre savoureux mijotés avec des oignons dorés, du gingembre, de l'ail et un mélange harmonieux d'épices.	**$19.99**
Babycorn Manchurian Le maïs miniature est enrobé de farine de maïs et d'épices, puis frit jusqu'à obtenir une belle teinte dorée. Enfin, il...	**$15.99**

ITEM	PRICE
Shrimp Pepper Fry Les crevettes savoureuses sont sautées avec un masala de poivre fraîchement moulu pour un plat épicé et aromatique.	**$18.99**
Cashew Chicken Pakoda Delicious, juicy, deep fried spicy pieces of chicken meat bursting with the flavours of cashews, curry leaves and chilli...	**$16.99**
Veg Spring Rolls Crispy rolls filled with a savory mixed vegetables stuffing	**$10.99**
Chilli Wings Deep fried wings tossed with chilli sauce	**$16.99**

Veg Entrees

ITEM	PRICE
Saag Panneer Épinards parfumés mijotés, parsemés de morceaux de fromage paneer doré.	**$16.99**
Malai Kofta A delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with onions and tomatoes.	**$16.99**
Panneer Butter Masala A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.	**$16.99**
Channa Masala Pois chiches tendres mijotés avec des oignons et des tomates juteuses, enveloppés dans un riche mélange d'épices aromati...	**$15.99**
Aloo Gobi Potatoes and califlower cooked with onino,tomato sauce and spices	**$15.99**
Navarathna Korma Un curry onctueux et parfumé du Nord de l'Inde, préparé avec soin à partir de neuf variétés de légumes et agrémenté de n...	**$15.99**
Panneer Tikka Masala A marinated paneer cubes grilled to perfection and then cooked in spicy gravy,	**$16.99**
Dal Tadka Soft cooked dal aka lentils are simmered with a fried tempering consisting of ghee,	**$14.99**
Cholae Bhatura Pain doré et moelleux, puffy et doré, concocté à partir de farine blanche et accompagné d'un Channa Masala savoureux, ri...	**$15.99**
Veg Chettinad A mixture of assorted spices, an aromatic curry made in onion and tomato sauce with coconut milk.	**$15.99**
Kadai Panneer Bouchées de paneer mijotées dans une sauce savoureuse à base de tomates et d'oignons, enrichies par un mélange d'épices...	**$16.99**
Veg Ball Manchurian - Gravy Boulettes de légumes frits accompagnées d'une sauce manchurienne onctueuse.	**$16.99**
Dal Makhani Creamy north Indian dish made with black gram lentil, black beans,butter and cream	**$15.99**
Bagara Baingan - Egg Plant Curry Fried eggplants in a masala curry with coconut, sesame seeds,peanut and tamarind	**$15.99**
Saag Channa A classic Indian curry made with chickpeas, spinach, onion, tomato, ginger, garlic, and warm spices.	**$16.99**
Mutter Panneer Cubes de paneer et pois verts cuisinés dans une sauce au curry douce et veloutée typique du nord de l'Inde.	**$16.99**
Saag Potato Classic Indian curry of potato cooked together with fresh spinach and spices.	**$15.99**
Aloo Mutter Potatos and Green Peas cooked with Onion, tomato sauce and spices	**$15.99**

Non Veg Entrees

ITEM	PRICE
Chicken Tikka Masala Morceaux de poitrine de poulet marinés dans un mélange épicé de curry et de yogourt nature, mijotés avec des tomates fra...	**$17.99**
Butter Chicken The chicken is tossed in a well-seasoned tomato gravy that includes cream and butter.	**$17.99**
Chicken Korma A traditional Indian dish of light, flavorful almond curry made with tomato paste, spices and coconut milk.	**$16.99**
Lamb Rogan Josh Lamb Rogan Josh is a slow cooked dish made with lamb, spices, herbs and yogurt.	**$19.99**
Chicken Vindaloo The classic Indian dish is made up of chicken, garlic, red chilies, vinegar, and other spices.	**$16.99**
Village Mutton Curry A classic mutton (Bone-In Goat) curry slow-cooked with tomato and onion sauce spiced with aromatic Indian spices and coc...	**$19.99**
Chicken Saag Classic Indian curry of chicken cooked together with fresh spinach and spices.	**$16.99**
Chicken Curry Morceaux de poulet désossé mijotés dans un mélange d'épices indiennes savoureuses.	**$16.99**
Lamb Korma A slow-cooked Indian delicious lamb korma curry consisting of soft and juicy pieces of meat.	**$19.99**
Lamb Vindaloo Tender lamb chunks cooked in a vindaloo sauce made with lots of red chillies, vinegar, garlic and spices.	**$19.99**
Chicken Chettinad Poulet Chettinad: Savourez un plat traditionnel indien où le poulet est cuisiné dans une symphonie d'épices uniques, reh...	**$16.99**
Lamb Tikka Masala Des morceaux de mouton marinés au yaourt, délicatement grillés, sont mijotés dans une sauce tikka masala épicée et onctu...	**$19.99**
Egg Curry Boiled Egg cooked with onion and tomato sauce	**$15.99**
Lamb Saag De tendres morceaux d'agneau mijotés dans une sauce parfumée, combinant des épinards frais hachés et une sélection d'épi...	**$19.99**
Kadai Chicken Morceaux de poulet mijotés dans une sauce tomate épicée, accompagnés de poivrons croquants et d'oignons savoureux.	**$16.99**
Mutton Korma A slow-cooked Indian delicious mutton korma curry consisting of soft and juicy pieces of Bon-In- Goat with coconut milk.	**$19.99**
Shrimp Curry Succulent, shrimp in a spicy curry with ground red chilies, tangy tamarind, balanced with nutty aromatic fenugreek seeds...	**$18.99**
Lamb Curry Lamb slowly-cooked with tomato and onion sauce spiced with aromatic Indian spices and coconut milk.	**$19.99**
Lamb Pasanda Faux-filet d'agneau mariné mijoté, agrémenté d'une sauce onctueuse avec du yaourt, de la crème, des tomates et un mélang...	**$19.99**
Shrimp Tikka Masala Roasted shrimp in spiced curry sauce.	**$18.99**
Kadai Shrimp Shrimps stir-fried in chunky tomato curry tempered with coriander and mustard seeds	**$18.99**
Mutton Vindaloo Goat (With bones) cooked in a vindaloo sauce made with lots of red chillies, garlic and spices	**$19.99**

ITEM	PRICE
Shrimp Vindalo Shrimp cooked in a vindaloo sauce made with lots of red chillies, vinegar, garlic and spices.	**$18.99**
Salmon Tikka Masala (Non Veg Entrees) Marinated salomn grilled and cooked with creamy tomato sauce and cashew paste	**$20.99**
Mango Chicken (Non Veg Entrees) Sweet and savory dish with aromatic spices and mango puree	**$15.99**
Shrimp Saag Shrimp cooked with spinach and cream.	**$18.99**
Shrimp Korma	**$18.99**

Indo-Chiness

ITEM	PRICE
Chicken Hakka Noodles Chinese dish of cooked noodles tossed with boiled and shredded chicken and vegetables in Chinese sauces.	**$16.99**
Chicken fried Rice Stir-fried rice with loads of colorful vegetables, chicken, and egg	**$16.99**
Veg Hakka Noodles Un plat de nouilles sautées à la poêle avec une variété de légumes croquants, enrobées d'une sauce chinoise savoureuse.	**$14.99**
Veg Fried Rice Flavoured rice recipe made with cooked rice, finely chopped veggies and seasoning ingredients.	**$14.99**
Shrimp Fried Rice Riz sauté garni de crevettes juteuses, enrichi de légumes variés et d'œufs pour une harmonie de saveurs.	**$17.99**
Egg Hakka Noodles Made by tossing noodles with stir fried egg in Chinese Sauce	**$15.99**
Egg Fried Rice Riz sauté avec des légumes variés et agrémenté d'œufs.	**$15.99**
Shrimp Hakka Noodles Made by tossing noodles with stir-fried shrimp in Chinese Sauce	**$17.99**

Biryani

ITEM	PRICE
Marina Special Chicken Bonless Biryani Aromatic and authentic Indian dish with succulent bone-less chicken in layers of fluffy rice, fragrant spices and fried...	**$17.99**
Mutton Biryani Savoureuse recette indienne, le biryani de mouton combine de tendres morceaux de chèvre avec un riz parfumé, baigné d'ép...	**$19.99**
Hyderabad Chicken Dum Biryani Aromatic and authentic Indian dish with succulent chicken in layers of fluffy rice, fragrant spices and fried onions	**$16.99**
Lamb Biryani Riz basmati parfumé enveloppant de tendres morceaux d'agneau, rehaussé par une délicate combinaison d'épices et parsemé...	**$19.99**
Veg Biryani An aromatic rice dish made with basmati rice, spices & mixed veggies.	**$15.99**
Egg Biryani Riz basmati parfumé doucement mélangé à des épices et des herbes, accompagné d'œuf savoureux.	**$15.99**
ShrimpBiriyani Shrimp Biryani is a layered rice dish made with Shrimp, basmati rice, spices & herbs.	**$19.99**

Tandoor

ITEM	PRICE
Chicken Tandoori Chicken marinated in yogurt and spices is roasted in a Tandoor clay oven.	**$18.99**
Chicken Tikka Boneless chicken breast pieces are marinated with yogurt and spice and then grilled in a Tandoor clay oven.	**$19.99**
Tandoori Pappad 4 Pcs Indian lentil cracker roasted in clay oven	**$3.99**
Paneer Tikka (Tandoor) Cubes of Indian cottage cheese and vegetables marinated with yogurt & spices cooked in clay oven	**$18.99**

Bread

ITEM	PRICE
Garlic Naan Un pain plat indien fermenté à base de farine tout usage, délicatement aromatisé à l'ail.	**$5.99**
Butter Naan Pain plat indien confectionné dans un four tandoor, ce naan est rehaussé d'une touche généreuse de beurre, offrant une t...	**$5.49**
Naan A traditional soft Indian flatbread made in the tandoori oven.	**$4.99**
Roti Un pain plat non levé préparé avec de la farine de blé, cuit doucement dans un four en terre cuite appelé tandoor.	**$5.49**
Peshwari Naan (Sweet Naan) Peshwari Naan is Indian leavened flatbread filled with desiccated Coconut,raisins,dates,pistachio,cashews,almond and so...	**$7.99**
Aloo Paratha - 2 Pcs Whole wheat flatbread stuffed with a delicious spiced potato filling.	**$7.49**
Bhatura A fluffy deep-fried leavened bread	**$7.49**
Chapathi (2 pcs) Chapati is Indian flat bread made of whole wheat flour	**$5.99**
Chilli Garlic Naan	**$5.99**

Bevarages

ITEM	PRICE
Mango Lassi Mango lassi is a delicious creamy drink with mango, yogurt, milk, a little sugar	**$6.49**
Soda	**$3.99**
Water Bottle	**$2.45**
Thums Up	**$4.99**
Tea	**$2.99**
Limca	**$4.99**
Filter Coffee	**$3.99**
Soda 12 Fl Oz	**$2.59**

ITEM	PRICE
Soda 2 Liter	**$5.49**

Desserts

ITEM	PRICE
Gulab Jamun Petites boules de pâte frites, trempées dans un sirop de sucre parfumé à la cardamome.	**$5.99**
Carrot Halwa Grated carrots are simmered with milk and sugar, flavored with cardomom,cashews and raisins.	**$5.99**
Rasamalai A Bengali delicacy of spongy soft cheese dumplings that are cooked in sugar syrup and then soaked in creamy cardamom-saf...	**$5.99**

Extras

ITEM	PRICE
Rice Steamed basmati rice	**$3.99**
Raitha Yogurt mixed with onion,salt and cilantro	**$3.99**
Tikka Masala Sauce (8oz)	**$7.99**
Ghee Rice With Green Peas Steamed basmathi rice tempering with ghee,coriander leaves,cumin seeds and green peas	**$6.99**
Extra Meat - Seafood /goat / Lamb	**$5.99**
Extra Meat - Chicken	**$3.99**
Extra Samosa	**$3.25**

Delivery

ITEM	PRICE
Delivery Fee 1	**$3.99**
Delivery Fee 2	**$5.99**
DELIVERY FEE 3	**$6.99**

Today's Special

ITEM	PRICE
Salmon Tikka Masala Marinated salomn grilled and cooked with creamy tomato sauce and cashew paste	**$20.99**
Mango Chicken Sweet and savory dish with aromatic spices and mango puree	**$15.99**
Paneer Tikka Cubes of Indian cottage cheese and vegetables marinated with yogurt & spices cooked in clay oven	**$18.99**