



Marina Indian Restaurant

Menu Prices — August 6, 2026

Restaurant & Food Industry Reports



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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 Paneer 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, chillies, 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
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

ITEM	PRICE
Chilli Wings Deep fried wings tossed with chilli sauce	\$16.99
Veg Entrees	
ITEM	PRICE
Saag Paneer 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 Paneer 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 Paneer 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

ITEM	PRICE
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 chillies, 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 chillies, 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
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

ITEM	PRICE
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
ShrimpBiryani Shrimp Biryani is a layered rice dish made with Shrimp, basmati rice, spices & herbs.	\$19.99

Tandoor

ITEM	PRICE
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Chicken Tandoori	\$18.99
Chicken marinated in yogurt and spices is roasted in a Tandoor clay oven.	
Chicken Tikka	\$19.99
Boneless chicken breast pieces are marinated with yogurt and spice and then grilled in a Tandoor clay oven.	
Tandoori Pappad 4 Pcs	\$3.99
Indian lentil cracker roasted in clay oven	
Paneer Tikka (Tandoor)	\$18.99
Cubes of Indian cottage cheese and vegetables marinated with yogurt & spices cooked in clay oven	
Bread	
ITEM	PRICE
Garlic Naan	\$5.99
Un pain plat indien fermenté à base de farine tout usage, délicatement aromatisé à l'ail.	
Butter Naan	\$5.49
Pain plat indien confectionné dans un four tandoor, ce naan est rehaussé d'une touche généreuse de beurre, offrant une t...	
Naan	\$4.99
A traditional soft Indian flatbread made in the tandoori oven.	
Roti	\$5.49
Un pain plat non levé préparé avec de la farine de blé, cuit doucement dans un four en terre cuite appelé tandoor.	
Peshwari Naan (Sweet Naan)	\$7.99
Peshwari Naan is Indian leavened flatbread filled with desiccated Coconut,raisins,dates,pistachio,cashews,almond and so...	
Aloo Paratha - 2 Pcs	\$7.49
Whole wheat flatbread stuffed with a delicious spiced potato filling.	
Bhatura	\$7.49
A fluffy deep-fried leavened bread	
Chapathi (2 pcs)	\$5.99
Chapati is Indian flat bread made of whole wheat flour	
Chilli Garlic Naan	\$5.99
Bevarages	
ITEM	PRICE
Mango Lassi	\$6.49
Mango lassi is a delicious creamy drink with mango, yogurt, milk, a little sugar	
Soda	\$3.99
Water Bottle	\$2.45
false	
Thums Up	\$4.99
Tea	\$2.99
Limca	\$4.99
Filter Coffee	\$3.99
Soda 12 Fl Oz	\$2.59
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