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Meesha

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Menu Prices — October 23, 2026

Meesha menu with prices in United States, updated September 2021: 33 items across 5 categories, prices from $4.00 to $29.00.

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Meesha Menu with Prices (United States)

Meesha menu with prices in United States, updated September 2021: 33 items across 5 categories, prices from $4.00 to $29.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/meesha

Menu categories: Starters · Mains · Sides · Desserts · Vegan Dishes

Starters

ITEM	PRICE
Olives Fennel, aleppo (v, gf)	**$6.00**
Corn kebab Grains de maïs tendres mélangés avec de la farine de pois chiches et parfumés au gingembre, accompagnés d'une chutney à...	**$13.00**
Burrata salad Smoked eggplant, shishito peppers, pickled fresno	**$18.00**
Dal moradabadi Crispy lentils, buknu masala (v, gf)	**$14.00**
Moonglet Lentil crepe, achari aloo, chutneys (v, gf)	**$16.00**
Amritsari fish Panfried rockfish, fenugreek leaves, caraway, lime (gf)	**$16.00**
Chana chaat Pois chiches mélangés avec du citron confit, garnis de raita au concombre, radis croquants, et courgettes grillées. (v,...	**$15.00**
Rarah keema pao Spiced ground lamb, garam masala, pickled veggies, brioche sliders	**$17.00**

Mains

ITEM	PRICE
Paneer do pyaza Smoked tomato sauce, asparagus, pickled onions (v, gf)	**$21.00**
Sindhi kadhi Zucchini fritters, spiced yogurt sauce, curry leaf tadka (v, gf)	**$18.00**
Goan prawns Crevettes Goanaises baignées dans une sauce crémeuse au lait de coco et à la mangue verte, parfumée de feuilles de curry...	**$21.00**
Benarasi scallops Apple chutney, pickled celeriac, microgreens (gf)	**$27.00**
Connaught butter chicken Charcoal smoked chicken, fenugreek, spiced tomato cashew sauce (gf)	**$20.00**
Peshawari gosht Faux filet d'agneau mariné dans un yaourt épicé, accompagné d'une chimichurri fraîche à la coriandre, servi avec un jalf...	**$29.00**

Sides

ITEM	PRICE
Bukhara dal Slow cooked lentils, fenugreek, garam masala (v, gf)	**$12.00**
Red cabbage poriyal Un savoureux mélange de chou rouge râpé avec de la noix de coco fraîchement râpée et des graines de moutarde craquantes,...	**$12.00**

ITEM	PRICE
Beetroot raita Cumin yogurt, mint (v, gf)	**$11.00**
Onion fennel salad Mint, lime (v, gf)	**$5.00**
Kulcha bread Herbed butter (v)	**$5.00**
Mint paratha Whole wheat flat bread, ghee (v)	**$5.00**
Cardamom ghee rice - Small Riz au ghee parfumé à la cardamome et cumin (v, gf)	**$4.00**
Cardamom ghee rice - Large Cumin scented (v, gf)	**$7.00**

Desserts

ITEM	PRICE
Brioche bread pudding Chocolate, cherry, bourbon vanilla sauce (v)	**$13.00**
Cardamom panna cotta Strawberry rhubarb jam, rosewater (v, gf)	**$13.00**
Kesari phirni Saffron rice pudding, pistachios, seasonal fruit (v, gf)	**$13.00**

Vegan Dishes

ITEM	PRICE
Olives (Vegan Dishes) Olives rehaussées d'un mariage de fenouil parfumé et de piment d'Alep pour un goût délicatement épicé.	**$6.00**
Rose coconut kheer Rice pudding, honey, cardamom, fresh fruit (v, gf)	**$13.00**
Corn kebab (Vegan Dishes) Sweet corn, chickpea flour, ginger, mint chutney (gf)	**$13.00**
Vegan chana chaat Chickpea salad, preserved lemon, radish, grilled zucchini (gf)	**$15.00**
Moonglet (Vegan Dishes) Lentil crepe, achari aloo, chutneys (gf)	**$16.00**
Spring stew Braised veggies, tamarind, curry leaves (gf)	**$18.00**
Non dairy bukhara dal Lentilles mijotées doucement, parfumées au fenugrec et réchauffées par le garam masala.	**$12.00**
Vegan Rice - Large Mustard seeds, cilantro	**$7.00**