



Mithaas Indian Cuisine

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Vegetarian Appetizers	
ITEM	PRICE
Bhel Puri Crispy popped rice, mixed with diced onion, tomato, spices, nuts, chickpeas, tamarind and fresh mint chutney.	\$7.99
Chili Paneer Fresh restaurant made cheese with a spicy twist. A combination of pan-fried bell-pepper, onion and cheese in a fusion sa...	\$14.99
Vegetable Samosas A traditional, crispy pastry stuffed with mashed potatoes, green peas and light savory spices.	\$7.99
Mithaas's Vegetable Platter Our vegetarian special appetizer platter that is ladden with our unique options. You have a vegetable samosa, aloo (pota...	\$13.99
Paneer Pakora Our house paneer in a lightly spiced chickpea flour batter which is deep fried to give it a crunchy yet soft finish.	\$7.99
Samosa Chat Samosa turned inside out, crushed samosa served with chickpeas, onion and our combination of house chutneys to give you...	\$7.99
Vegetable Pakora A combination of julienne vegetables in a chickpea flour batter, rolled up and fried to make it into the crunchy, childh...	\$6.99

Non-Vegetarian Appetizers	
ITEM	PRICE
Chicken 65 Mithaas's Famous Chicken 65! If you know, you know! 🍗 Mild-spicy chicken, fried and tossed with curry leaves and mustar...	\$18.99
Keema Samosa Minced lamb with peas stuffed inside a crisp pastry, crunchy, warm and savory. A true non-vegetarian delight.	\$7.99
Chicken Tikka A house favorite, yogurt marinated chicken breast with a moist finish. Cooked in our traditional clay oven to a soft and...	\$16.99
Mithaas's Non-Vegetarian Platter Our non-vegetarian special appetizer platter, ladden with our best fried options. You have a keema samosa as the center...	\$16.99
Chicken Pakora Chicken breast cuts battered in a sour-cream and chickpea flour mixture and then fried to a crisp. An Indian take on chi...	\$7.99

Beverages	
ITEM	PRICE
Lassi Yogurt smoothly blended with sweet or salt.	\$4.99
Madras Coffee Hot. Strong Indian coffee with milk.	\$3.99
Mango Lassi Mango yogurt smoothly blended with sweet.	\$5.99
Almond Milk Shake Blended almonds with milk, often enhanced with a hint of saffron and cardamom for a traditional flavor profile.	\$4.99
Thumbs Up Indian coca cola.	\$2.99
Masala Tea Hot. Tea with Indian spices.	\$3.99
Coca Cola Products The cold, refreshing, sparkling classic that America loves.	\$1.69

ITEM	PRICE
Cashew Milk Shake A creamy beverage blending rich cashews with milk, often complemented by a hint of sweetness.	\$4.99
Bottled Water Pure and refreshing bottled water.	\$1.49
Sides	
ITEM	PRICE
Raitha Yogurt sauce with cucumber and tomatoes.	\$2.99
Papad Crispy lentil wafers.	\$1.49
Indian Salad Red onion, green chili and lemon pieces.	\$5.99
Mango Chutney A blend of ripe mangoes and traditional spices, creating a sweet and tangy condiment.	\$2.99
Masala Papad Crispy papad topped with a mix of diced onions, tomatoes, cilantro, and a hint of tangy spices, typically served roasted...	\$5.99
Combo Chutney Varieties of chutney and hot pickle.	\$6.99
Hot Pickle Homemade hot and spicy.	\$2.99
Biryani's	
ITEM	PRICE
Lamb Biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$18.99
Vegetable Biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$15.99
Goat Biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$19.99
Chicken Biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$17.99
Mithaas Combo Biryani Combination of meat biryani.	\$22.99
Seafood	
ITEM	PRICE
Garlic Shrimp Battered shrimp with spices and chili sauce.	\$17.99
Shrimp Vindaloo Goan style shrimp and vegetable curry.	\$17.99
Shrimp Curry Aromatic flavorful shrimp curry.	\$17.99
Kadai Shrimp Semi-dry dish with onions, tomatoes and green peppers.	\$17.99

ITEM	PRICE
Fish Curry Authentic Indian fish curry.	\$17.99
Mango Shrimp Seafood, sweet potato and mango mingle in a Caribbean-inspired dish.	\$18.99
Kadai Fish Semi-dry fish preparation with wedges of vegetables.	\$17.99

Lamb

ITEM	PRICE
Lamb Chops Lamb chops cooked in tandoor and garnished with grilled vegetables.	\$24.99
Lamb Saag A unique combination of lamb and spinach.	\$17.99
Lamb Vindaloo A fiery goan delicacy of potatoes with a touch of vinegar.	\$17.99
Rogan Josh Lamb cubes simmered in a delicate creamy sauce.	\$17.99
Lamb Curry Tender lamb cubes in a curry sauce.	\$17.99
Kadai Lamb Spicy semi-dry preparation of lamb with vegetables.	\$17.99
Mango Lamb Chops Lamb chops sizzled and marinated in our special mango sauce.	\$28.99
Lamb Madras South Indian style lamb curry with coconut.	\$17.99
Lamb Tikka Masala Tender bites of boneless lamb marinated in a blend of freshly ground herbs in the tandoor.	\$17.99
Shepard's Choice Marinated lamb cubes gently cooked in tandoor and simmered in Kashmir sauce.	\$17.99

Chicken

ITEM	PRICE
Chicken Korma Chicken cubes cooked in mildly spiced sauce.	\$16.99
Chicken Madras South Indian style chicken curry.	\$16.99
Chicken Saag Juicy chicken cubes in a creamy spinach sauce.	\$16.99
Chicken Do-Pyaaza Stir fried combination of chicken, bell pepper, onions, tomato finished with cream.	\$16.99
Kadai Chicken Spicy semi dry chicken dish with vegetables.	\$16.99
Mango Chicken Chicken cubes in savory mango sauce.	\$17.99
Chicken Vindaloo Chicken cubes and potatoes in a sauce.	\$16.99

ITEM	PRICE
Chicken Tikka Masala Chicken tikka cooked in a rich creamy gravy.	\$16.99
Butter Chicken The official go to when you get Indian food! The absolute creamy, buttery and delicious cubes cooked into perfecti...	\$16.99
Chicken Curry Chicken in traditional curry sauce.	\$16.99
Chicken Jalfrazie Medium spiced chicken curry prepared with vegetables.	\$16.99

Vegetarian

ITEM	PRICE
Dal Tadka Yellow lentils topped with popped mustard seeds.	\$14.99
Chana Masala Chickpeas cooked in exotic spices with sauce.	\$14.99
Dum Aloo Kashmiri Whole potatoes in a curry sauce.	\$15.99
Chana Saag Chickpeas cooked in creamy spinach sauce.	\$14.99
Kadai Paneer A combination of spicy cheese and vegetables.	\$14.99
Navaratan Korma A blend of vegetables, cheese, herbs and nuts in a creamy sauce.	\$14.99
Aloo Poori Potatoes cooked in spices served with puffed bread.	\$14.99
Mutter Paneer Indian cheese and green peas in a creamy sauce.	\$14.99
Vegetable Curry Combination of mixed vegetables, herbs and spices.	\$14.99
Sookhi Sabji Seasonal fresh vegetables cooked with a blend of spices.	\$14.99
Palak Paneer Garden spinach finished with subtle spices and cheese.	\$14.99
Malai Kofta Deep fried vegetable balls simmered in a creamy sauce.	\$14.99
Baigan Bartha Fantastic combination of green peas and pulp of eggplant.	\$14.99
Dal Makhani Black lentils cooked with ginger and garlic.	\$14.99
Shahi Paneer Indian cheese cooked in mildly spiced sauce.	\$14.99
Bhindi Pyazz Diced and chopped okra with fresh onion pan fried in with the dish to give it a glazed finish. Overallly, a savory dry-di...	\$14.99
Chole Batura Chickpeas cooked in spicy curry served with bread.	\$14.99
Paneer Tikka Masala Indian cheese cooked in a creamy sauce.	\$14.99

ITEM	PRICE
Aloo Gobi A traditional dish that combines the earthen flavors of turmeric and mixes potato and cauliflower in a light sauce finis...	\$14.99
Tandoori Specials	
ITEM	PRICE
Boti Kebab Juicy lamb cubes. Served on sizzling griddle.	\$16.99
Seekh Kebab Skewered minced lamb. Served on sizzling griddle.	\$17.99
Murgh Tikka Boneless chicken cubes served on a sizzling griddle.	\$16.99
Mixel Grill Murgh tandoori, murgh tikka, reshmi, boti, seekh and jinga kebabs. Served on sizzling griddle.	\$28.99
Reshmi Kebab Skewered minced chicken served on a sizzling griddle.	\$15.99
Shrimp Tandoori Skewered shrimp.	\$17.99
Lamb Tandoori Juicy lamb cubes. Served on sizzling griddle.	\$17.99
Murgh Tandoori Sizzling half chicken.	\$16.99
Bread	
ITEM	PRICE
Chapati A pan grilled, soft and round whole wheat bread that is a staple of most traditional North-Indian dinners. Being light a...	\$3.49
Dry Fruits Naan Leavened bread, enriched with a variety of dry fruits and nuts, baked in a tandoor to achieve a delightful texture.	\$6.99
Gobi Paratha A multi-layered bread stuffed with grated cauliflower to make it even more enjoyable with curries. Pairs well with our d...	\$4.49
Special Paratha A malai or cream layered take on the Paratha, giving it a soft and velvety finish that is always going to leave you want...	\$5.99
Roti A tandoori baked whole wheat bread, with a crunchy yet moist finish.	\$3.49
Naan A traditional delight, also called "butter naan" that is simplistic yet an undeniable member of every meal here at mitha...	\$3.99
Keema Naan Stuffed naan with a savory minced lamb filling. Imagine a soft savory center to an already delectable bread.	\$5.99
Garlic Naan A naan with a fresh cilantro garnish applied to it along with finely chopped garlic before it is tossed into the oven to...	\$6.99
Bullet Naan Our way to acknowledge the lovers of spice and bestow them with bread truly made for the capsaicin loving eaters. Fresh,...	\$5.99
Paratha A traditionally flat, multi-layered whole wheat bread that is eaten as a breakfast bread with protein.	\$3.99
Poori A light deep fried bread that is a staple in Indian cuisine with turmeric based vegetable dishes.	\$5.99

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Aloo Paratha A multi-layered bread stuffed with grated potatoes to make it even more enjoyable with curries. Pairs well with our dahi...	\$5.99
Bread Basket The pakwan bread basked encompasses a variety of different forms of bread to give diners a holistic taste of our tandoor...	\$15.99
Kulcha Naan with a generous stuffing of onion and/or paneer. A Punjabi flat bread that you can't eat chickpea or chole without!	\$5.99
Spicy Naan Our way to acknowledge the lovers of spice and bestow them with bread truly made for the capsaicin loving eaters. Fresh,...	\$5.99
Mithaas Sweet Naan Add a description about this item dry fruits naan (upon request).	\$6.99
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Hot Pickle Homemade hot and spicy.	\$2.99
Biryanis	
ITEM	PRICE
Lamb biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$17.99
Chicken biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$17.99
Vegetable biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$14.99
Mithaas special biryani Traditional basmati rice recipes made to your taste with herbs and spices all mixed. lamb, shrimp, chicken, veg	\$22.99
Goat biryani Traditional basmati rice recipes made to taste with herbs and spices.	\$19.99
Seafood	
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Garlic Shrimp Battered shrimp with spices and chili sauce.	\$17.99
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Tandoori specials

ITEM	PRICE
Murgh tandoori Sizzling half chicken.	\$16.99
Lamb tandoori Juicy lamb cubes. served on a sizzling griddle.	\$15.99
Reshmi kebab Skewered minced chicken. served on a sizzling griddle.	\$15.99
Shrimp tandoori Skewered shrimp.	\$15.99
Murgh tikka Boneless chicken cubes served on a sizzling griddle.	\$14.99
Seekh kebab Skewered minced lamb. served on a sizzling griddle.	\$14.99
Jinga kebab Skewered shrimp.	\$15.99
Boti kebab Juicy lamb cubes. served on a sizzling griddle.	\$15.99

Non-vegetarian appetizers

ITEM	PRICE
Garlic naan A naan with a fresh cilantro garnish applied to it along with finely chopped garlic before it is tossed into the oven to...	\$4.99
Naan bread A traditional delight, also called "butter naan" that is simplistic yet an undeniable member of every meal here at mitha...	\$3.49
Keema samosa Minced lamb with peas stuffed inside a crisp pastry, crunchy, warm, and savory. a true non vegetarian delight. cooked to...	\$6.99
Chicken 65 Mithaas’s Famous Chicken 65! If you know, you know! 🍴 Mild-spicy chicken, fried and tossed with curry leaves and mustar...	\$18.99
Keema naan Stuffed naan with a savory minced lamb filling. imagine a soft savory center to an already delectable bread. cooked to t...	\$5.99
Chicken tikka A house favorite, yogurt marinated chicken breast with a moist finish. cooked in traditional clay oven to a soft and flu...	\$13.99
Roti A tandoori baked whole wheat bread, with a crunchy yet moist finish.	\$3.49
Mithaas’s non-vegetarian platter Non-vegetarian special appetizer platter, laden with best fried options. have a keema samosa as the center piece surroun...	\$13.99
Spicy naan Our way to acknowledge the lovers of spice and bestow them with bread truly made for the capsaicin loving eaters. fresh,...	\$5.99
Kulcha Naan with a generous stuffing of onion and/or paneer. A Punjabi flat bread that you can't eat chickpea or chole without!	\$5.99
Paratha A traditionally flat, multi-layered whole wheat bread that is eaten as a breakfast bread with protein.	\$3.99
Chicken pakora Chicken breast cuts battered in a sour cream and chickpea flour mixture and then fried to a crisp. an indian take on chi...	\$7.99
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Poori A light deep fried bread that is a staple in Indian cuisine with turmeric based vegetable dishes.	\$5.99

Vegetarian appetizers

ITEM	PRICE
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Vegetable samosas	\$6.99
A traditional, crispy pastry stuffed with mashed potatoes, green peas, and light savory spices.	
Samosa chat	\$7.99
Samosa turned inside out and crushed samosa. served with chickpeas, onion, and combination of house chutneys to give you...	
Mithaas's vegetable platter	\$13.99
Vegetarian special appetizer platter that is laden with unique options. have a vegetable samosa, aloo potato pakora, veg...	
Vegetable pakora	\$5.99
A combination of julienne vegetables in a chickpea flour batter, rolled up, and fried to make it into the crunchy, child...	
Bhel puri	\$5.99
Crispy popped rice, mixed with diced onion, tomato, spices, nuts, chickpeas, tamarind, and fresh mint chutney.	
Chilli paneer	\$14.99
Fresh restaurant made cheese with a spicy twist. a combination of pan fried bell pepper, onion, and cheese in a fusion s...	
Paneer pakora	\$6.99
House paneer in a lightly spiced chickpea flour batter which is deep fried to give it a crunchy yet soft finish.	