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Mithaas Indian Cuisine

Mithaas Indian Cuisine

Menu Prices — October 25, 2026

Mithaas Indian Cuisine menu with prices in United States, updated January 2020: 206 items across 15 categories, prices from $1.49 to $28.99.

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Mithaas Indian Cuisine Menu with Prices (United States)

Mithaas Indian Cuisine menu with prices in United States, updated January 2020: 206 items across 15 categories, prices from $1.49 to $28.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mithaas-indian-cuisine

Menu categories: Vegetarian Appetizers · Non-Vegetarian Appetizers · Beverages · Sides · Biryani's · Seafood · Lamb · Chicken · Vegetarian · Tandoori Specials · Bread · Biryanis · Tandoori specials · Non-vegetarian appetizers · Vegetarian appetizers

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**

ITEM	PRICE
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**
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 — $17.99
Battered shrimp with spices and chili sauce.

Shrimp Vindaloo — $17.99
Goan style shrimp and vegetable curry.

Shrimp Curry — $17.99
Aromatic flavorful shrimp curry.

Kadai Shrimp — $17.99
Semi-dry dish with onions, tomatoes and green peppers.

Fish Curry — $17.99
Authentic Indian fish curry.

Mango Shrimp — $18.99
Seafood, sweet potato and mango mingle in a Caribbean-inspired dish.

Kadai Fish — $17.99
Semi-dry fish preparation with wedges of vegetables.

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

ITEM	PRICE
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**
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 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**

ITEM	PRICE
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. Overally, 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**
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**

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...	**$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**
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**

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**
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**

ITEM	PRICE
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**

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

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**
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**

ITEM	PRICE
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
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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**
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 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 — **$14.99**
Yellow lentils topped with popped mustard seeds.

Chana Masala — **$14.99**
Chickpeas cooked in exotic spices with sauce.

Dum Aloo Kashmiri — **$15.99**
Whole potatoes in a curry sauce.

Chana Saag — **$14.99**
Chickpeas cooked in creamy spinach sauce.

Kadai Paneer — **$14.99**
A combination of spicy cheese and vegetables.

Navaratan Korma — **$14.99**
A blend of vegetables, cheese, herbs and nuts in a creamy sauce.

Aloo Poori — **$14.99**
Potatoes cooked in spices served with puffed bread.

Mutter Paneer — **$14.99**
Indian cheese and green peas in a creamy sauce.

Vegetable Curry — **$14.99**
Combination of mixed vegetables, herbs and spices.

Sookhi Sabji — **$14.99**
Seasonal fresh vegetables cooked with a blend of spices.

Palak Paneer — **$14.99**
Garden spinach finished with subtle spices and cheese.

Malai Kofta — **$14.99**
Deep fried vegetable balls simmered in a creamy sauce.

Dal Makhani — **$14.99**
Black lentils cooked with ginger and garlic.

Shahi Paneer — **$14.99**
Indian cheese cooked in mildly spiced sauce.

Bhindi Pyazz — **$14.99**
Diced and chopped okra with fresh onion pan fried in with the dish to give it a glazed finish. Overally, a savory dry-di...

Chole Batura — **$14.99**
Chickpeas cooked in spicy curry served with bread.

Paneer Tikka Masala — **$14.99**
Indian cheese cooked in a creamy sauce.

Aloo Gobi — **$14.99**
A traditional dish that combines the earthen flavors of turmeric and mixes potato and cauliflower in a light sauce finis...

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**

ITEM	PRICE
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**
Mithaas sweet naan cooked to the perfect taste.	**$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**
Aloo paratha A multi layered bread stuffed with grated cauliflower or potatoes to make it even more enjoyable with curries. pairs wel...	**$4.49**
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**
Bread basket The pakwan bread basked encompasses a variety of different forms of bread to give diners a holistic taste of tandoori ca...	**$14.99**
Gobi paratha A multi layered bread stuffed with grated cauliflower or potatoes to make it even more enjoyable with curries. pairs wel...	**$4.49**

ITEM	PRICE
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**
Poori A light deep fried bread that is a staple in Indian cuisine with turmeric based vegetable dishes.	**$5.99**

Vegetarian appetizers

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