



Red Fort Cuisine of India

Menu Prices — August 21, 2026

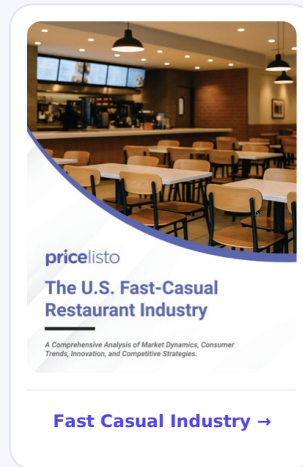
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Most Ordered	
ITEM	PRICE
Garlic Naan (G)(V) teardrop-shaped white flat bread with a touch of garlic baked in a tandoor	\$4.25
Chicken Makhani (Butter) Poulet tandoori mijoté avec oignons, ail, gingembre, tomates, noix de cajou, raisins dorés, beurre, crème, et un mélange...	\$18.94
Chicken Tikka Masala Tandoori chicken breast cooked with bell pepper, onions, tomatoes, garlic, ginger, cream and spices	\$18.94
Naan (G)(V) teardrop-shaped white flat bread baked in a tandoor	\$3.50
Basmati Rice (V) Riz basmati à grains longs, importé directement de l'Inde pour sa qualité aromatique exceptionnelle.	\$4.50
VEGETABLE SAMOSA (G) (V) potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried	\$6.50
Mango Lassi	\$5.95
Extra Rice	\$3.50
Cucumber Raita a tangy mixture of cucumber, and spices mixed with fresh homemade yogurt	\$4.25
Saag Paneer Épinards mijotés avec du fromage maison, agrémentés d'oignons, d'ail, de gingembre, de tomates, de crème et de riches ép...	\$18.95

Chicken Curry Traditional dish cooked with boneless chicken, garlic, ginger, tomato and curry spices	\$18.94
Paneer Masala Homemade cheese cooked with bell pepper, onions, tomatoes, garlic, ginger, cream and spices	\$18.95

Appetizers	
ITEM	PRICE
VEGETABLE SAMOSA (G) (V) (Appetizers) potatoes, green peas, and spices wrapped in a homemade flour pastry dough and deep fried	\$6.50
ASSORTED SNACKS Un assortiment savoureux comprenant des samosas aux légumes croustillants, des bhajis aux oignons dorés, des pakoras de...	\$10.99
CHICKEN PAKORA boneless chicken tenders seasoned and dipped in a chickpea batter and deep fried	\$8.95
VEGETABLE PAKORA (V) seasoned mixed vegetables mixed with chickpea flour and deep fried	\$7.95
Papadam	\$4.50
Daal Soup (V)	\$4.50
Saag Shorba Soup	\$4.50

Bread	
ITEM	PRICE
Garlic Naan (G)(V) (Bread) teardrop-shaped white flat bread with a touch of garlic baked in a tandoor	\$4.25

ITEM	PRICE
Naan (G)(V) (Bread) teardrop-shaped white flat bread baked in a tandoor	\$3.50
Peshawari Naan (G)(V) Pain plat blanc garni d'une combinaison de noix de coco, raisins secs et noix de cajou, cuit au four tandoor.	\$6.49
Tandoori Roti (G)(V) thin round-shaped whole wheat bread baked in a tandoor	\$3.50

Veg & Vegan

ITEM	PRICE
Paneer Masala (Veg & Vegan) Morceaux de paneer mijotés avec des poivrons croquants, des oignons doux, des tomates juteuses, de l'ail parfumé et du g...	\$18.95
Saag Paneer (Veg & Vegan) Spinach cooked with homemade cheese, onions, garlic, ginger, tomatoes, cream and spices	\$18.95
Aloo Gobi (V) Potatoes and cauliflower cooked with onions, tomatoes, garlic, ginger and spices	\$16.74
Malai Kofta Vegetable balls cooked with onions, tomatoes, cashew nuts, golden raisins, cream and spices	\$18.95
Mushroom Makhani Royal dish made with fresh mushroom, onion, garlic, ginger, tomatoes, butter, cream and spices	\$17.95
Channa Masala (V) Garbanzo beans (chick peas) cooked with onions, garlic, ginger, tomatoes and spices	\$15.95
Yellow Daal (V) Toor daal (yellow lentils) cooked with onions, garlic, ginger, tomatoes and spices	\$15.95
Coconut Tofu (V) Tofu mijoté avec des poivrons et des oignons, relevé d'ail et de gingembre, baignant dans une sauce onctueuse au lait de...	\$16.95
Mattar Paneer Green peas and homemade cheese cubes cooked with onions, tomatoes, garlic, ginger and spices	\$18.95
Vegetable Masala Mixed vegetables cooked with onions, tomatoes, garlic, ginger, cream and spices	\$16.95
Saag Aloo Spinach cooked with potatoes, onions, garlic, ginger, tomatoes, cream and spices	\$16.95
Vegetable Coconut Kurma(V) Une variété de légumes mijotés avec des oignons, tomates, noix de cajou et raisins dorés, le tout nappé de lait de coco...	\$17.95
Mixed Vegetable Curry (V) Traditional dish of mixed vegetables cooked with onions, garlic, ginger, tomatoes and spices	\$17.95
Mattar Mushroom (V) Fresh mushrooms cooked with green peas, onions, garlic, ginger, tomatoes and spices	\$16.95
Aloo Mattar (V) Potatoes and green peas cooked with onions, tomatoes, garlic, ginger and spices	\$15.95
Daal Maharani (V) Urad daal (black lentils) cooked with onions, garlic, ginger, tomatoes and spices to a thick sauce	\$15.95
Baygan Bharta Roasted eggplant cooked with green peas, onions, garlic, ginger, tomatoes, spices and a touch of cream	\$17.95
Daman Bhindi (V) okra cooked with, onions, garlic, ginger, tomatoes, coconut milk and spices	\$17.95
Vegetable Briyani Riz basmati parfumé agrémenté de légumes variés, oignons, ail, gingembre, noix de cajou et raisins dorés, le tout relevé...	\$19.95

Chicken

ITEM	PRICE
Chicken Tikka Masala (Chicken) Tandoori chicken breast cooked with bell pepper, onions, tomatoes, garlic, ginger, cream and spices	\$18.94
Chicken Makhani (Butter) (Chicken) Poulet tandoori mijoté avec des oignons, de l'ail, du gingembre, des tomates fraîches, des noix de cajou et des raisins...	\$18.94
Chicken Curry (Chicken) Traditional dish cooked with boneless chicken, garlic, ginger, tomato and curry spices	\$18.94
Chicken Briyani Basmati rice cooked with chicken, onions, garlic, ginger, cashew nuts, raisins and spices served with side of raita	\$20.94
Chicken Tandoori	\$19.94
Chicken Coconut Kurma Chicken cooked with coconut milk, onion, garlic, tomatoes, golden raisins, and spices	\$18.94
Chicken Aloo Traditional dish cooked with boneless chicken, potatoes, garlic, ginger, tomato and curry spices	\$18.94
Pineapple Chicken Morceaux de poulet désossé mijotés avec des pommes de terre, ananas juteux, tomates juteuses, oignons doux, ail parfumé,...	\$18.94
Chicken Saag Chicken cooked with spinach, onion, garlic, ginger, cream and spices	\$18.94
Chicken Mushroom Filet de poulet tandoori mijoté avec des champignons, poivrons, oignons, ail et gingembre. Le tout enveloppé d'une sauce...	\$18.94
Mango Chicken (New) Breast meat cooked with mango, tomatoes, onions, garlic, ginger, coconut milk and spices	\$18.94
Chicken Tikka	\$19.94

Lamb

ITEM	PRICE
Lamb Vindaloo lamb cooked with potatoes, onions, tomatoes, garlic, ginger, vinegar and spices	\$21.95
Lamb Curry Traditional dish cooked with lamb, onions, garlic, ginger, tomatoes and curry spices	\$20.95
Lamb Coconut Kurma Lamb cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	\$20.95
Rogan Josh Lamb cooked with onions, garlic, ginger, tomatoes, ground cashews, cream and spices	\$21.95
Lamb Briyani Basmati rice cooked with lamb, onions, garlic, ginger, cashew nuts, raisins, and spices served with side of raita	\$21.95
Lamb Boti Masala Grilled lamb cooked with bell peppers, onions, garlic, ginger, tomatoes, cream and spices	\$20.95
Lamb Saag Lamb cooked with spinach, onions, garlic, ginger, cream and spices	\$20.95
Lamb Mushroom Morceaux d'agneau mijotés aux champignons frais, accompagnés de tomates juteuses, d'oignons croquants, d'ail parfumé et...	\$20.95

Seafood

ITEM	PRICE
Shrimp Coconut Kurma Shrimp cooked with coconut milk, onions, garlic, ginger, tomatoes, cashew nuts, golden raisins and spices	\$21.95
Shrimp Curry Traditional dish cooked with shrimp, onions, garlic, ginger, tomatoes and curry spices	\$21.95
Shrimp Masala Grilled shrimp cooked with onions, bell peppers, tomatoes, garlic,ginger, cream and spices	\$21.95
Fish Curry Halibut cooked with curry spices, onions, garlic, ginger coconut milk and tamarind	\$26.34
Shrimp Tandoori	\$23.95
Assam Pineapple Shrimp Shrimp cooked with pineapple, onions, garlic, ginger, tomatoes, coconut cream and spices	\$21.95

Desserts

ITEM	PRICE
Gulab Jamun (G)	\$5.50
Kulfi	\$5.75
Kheer	\$5.50
Mango Ice Cream Crème glacée à la mangue onctueuse. Des morceaux de mangue mure écrasée se mêlent à une base crémeuse, apportant une dou...	\$5.50

Sides

ITEM	PRICE
Basmati Rice (V) (Sides) special aromatic long grain rice imported from India	\$4.50
Extra Rice (Sides)	\$3.50
Cucumber Raita (Sides) a tangy mixture of cucumber, and spices mixed with fresh homemade yogurt	\$4.25
Kachumbar diced onion, tomato & cucumber mixed with cilantro, lemon juice, and spices	\$4.25
Onion Salad (V) sliced onions, sliced hot peppers, and lemon wedges seasoned with spices	\$3.25
Mint Chutneys (V) chutney is a condiment of fruit or vegetables, spices, and herbs blended together	\$1.99
Mango Chutneys (V) Chutney aux mangues: une sauce onctueuse mariant mangues mûres, épices aromatiques, et une touche de fraîcheur herbacée.	\$2.99
Mixed Pickel (V)	\$1.99
Tamarind Chutneys (V) chutney is a condiment of fruit or vegetables, spices, and herbs blended together	\$1.99

N/A Bev

ITEM	PRICE
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Mango Lassi (N/A Bev)	\$5.95
Strawberry Lassi false	\$5.95
Indian Tea	\$3.99
Rose Lassi	\$5.95
Mango Lemonade	\$4.50
Coke	\$3.00
Fort Lime	\$4.50
Diet Coke	\$3.00
Dr. Pepper	\$3.00
Sprite	\$3.00
Mango Soy Shake	\$5.50
coke zero false	\$3.00
Ginger Beer (Non alcoholic)	\$4.50
Mineral Water	\$3.50
Lemonade false	\$3.00
Indian Coffee	\$3.99
Oranged spice false	\$3.50
Green tea	\$3.50
Chamomile	\$3.50