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Red Fort Cuisine of India

Menu Prices — October 24, 2026

Red Fort Cuisine of India menu with prices in United States, updated April 2020: 100 items across 10 categories, prices from $1.99 to $26.34.

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Red Fort Cuisine of India Menu with Prices (United States)

Red Fort Cuisine of India menu with prices in United States, updated April 2020: 100 items across 10 categories, prices from $1.99 to $26.34. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/red-fort-cuisine-of-india

Menu categories: Most Ordered · Appetizers · Bread · Veg & Vegan · Chicken · Lamb · Seafood · Desserts · Sides · N/A Bev

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**
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, onioin, 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**

ITEM	PRICE
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**

ITEM	PRICE
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**

ITEM	PRICE
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
Mango Lassi (N/A Bev)	**$5.95**
Strawberry Lassi	**$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	**$3.00**
Ginger Beer (Non alcoholic)	**$4.50**
Mineral Water	**$3.50**
Lemonade	**$3.00**
Indian Coffee	**$3.99**
Oranged spice	**$3.50**
Green tea	**$3.50**
Chamomile	**$3.50**