



The India Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Appetizers - Non - Veg	
ITEM	PRICE
Assorted Appetizers Seekh kabab, vegetable pakora, vegetable samosa, chicken pakor, onion bhaji.	\$15.95
Chilli Chicken Delicious spicy chicken with green chillies and special sauce.	\$20.95
Chicken Pakora Delicately spiced chicken fritters.	\$11.95
Keema Samosa Deep fried patties stuffed with spiced ground meat.	\$12.95
Chicken Chat Small pieces of white chicken mixed with tomato, bell pepper, onion and sprinkled with black salt, lemon juice & special...	\$11.95
Fish Pakora Delicately spiced fried fish fritters.	\$15.95

Appetizers - Vegetarians	
ITEM	PRICE
Paneer(Cheese) Pakora Delicately spiced fried cheese fritters.	\$12.95
Veggie Manchurian Veggie fried balls with cheese in an Indo-Chinese style with chef's tangy and spicy sauces.	\$17.95
Peanut Salad Lightly spiced and salted peanuts with onions, tomatoes, cilantro.	\$9.95
Vegetable Samosa Deep fried patties stuffed with spicy potatoes & green peas.	\$6.95
Vegetable Pakora Freshly seasoned vegetable fritters.	\$9.95
Onion Bhaji Freshly diced onion mixed with flour and deep fried.	\$9.95
Veggie Springroll	\$9.95
Aloo Tikki Deep fried mashed potatoes served with chef's special spices.	\$9.95
Assorted Veg. Fritters Samosa, pakora, and onion bhaji platter.	\$13.95
Bhel Puree Puffed rice with crunch flour mixed with tomato, onion, potato & garnished with sweet & mint sauce.	\$9.95
Hara Bhara Kabab Veggie patty made with spinach, potatoes, and green peas topped with a garlic spinach creamy sauce.	\$17.95
French Fries French fries with Indian spices.	\$9.95
Paneer Tikka (Tandoori) Marinated homemade style cheese sautéed in a clay oven with bell peppers, tomatoes, and onions.	\$17.95
Gobi Manchurian Fried cauliflower in an Indo-Chinese style mixed with chef's tangy and spicy sauces.	\$17.95
Tawa Aloo Pan roasted potatoes served with Indian masalas.	\$17.95

ITEM	PRICE
Tawa Mushroom Sautéed mushroom with onion, tomatoes and bell pepper.	\$17.95
Veggie Chaat Mashed veggie samosa served with chef's special ingredient chana, yogurt and chutney.	\$12.95
Veggie Bullets Potato gingers stuffed with corn and peas, served with a sweet chili sauce.	\$9.95

Jain dishes made without onions or garlic for religious reasons. For all other veggie items, see Vegetarian Curries.

ITEM	PRICE
Shahi Paneer	\$17.95
Paneer Bhurji	\$17.95
Methi Matar Malai	\$17.95
Bhindi Masala	\$17.95
Yellow Daal	\$17.95
Tawa Mushroom (Jain dishes made without onions or garlic for religious reasons. For all other veggie items, see Vegetarian Curries.)	\$17.95
Mattar Paneer	\$17.95
Malai Paneer	\$17.95
Gobi Mattar	\$17.95
Chana Masala	\$17.95
Paneer Masala	\$17.95
Paneer Tikka (Tandoori) (Jain dishes made without onions or garlic for religious reasons. For all other veggie items, see Vegetarian Curries.)	\$17.95

Rice

ITEM	PRICE
Pillau Rice Basmati rice cooked in light butter with green peas, chopped onions, and saffron.	\$8.95
Jeera Rice Rice cooked with cumin seeds.	\$6.95
Goat Biryani Saffron flavored rice cooked with goat pieces and a blend of spices, served with raita.	\$24.95
Shrimp Biryani Saffron flavored rice, cooked with jumbo shrimp & a special blend of herbs and spices, served with raita.	\$26.95
Vegetable Biryani Highly aromatic yellow basmati rice cooked with fresh vegetables, herbs & spices served with raita.	\$17.95
Basmati Boiled Rice	\$5.95
Lamb Biryani Saffron flavored rice cooked with spiced lamb pieces served with raita.	\$24.95
Chicken Biryani Saffron flavored rice, cooked with chicken pieces and a special blend of herbs & spices, served with raita.	\$20.95

ITEM	PRICE
Fish Biryani Saffron flavored rice with fish and a blend of herbs and spices served with raita.	\$26.95
Tandoori(Clay Oven) Delicacies(All entrees come with rice)	
ITEM	PRICE
Garlic Chicken White pieces of chicken sautéed with garlic, bell peppers & onion tandoored in clay oven.	\$20.95
Tandoori Jumbo Shrimps Juicy & mildly spicy shrimps prepared with masala tandoored in clay oven.	\$26.95
Chicken Tikka (All white meat) tender boneless pieces of chicken marinated in spices & herbs.	\$20.95
Chicken Tandoori Juicy chicken marinated in yogurt, herbs & spices cooked in a clay oven.	\$16.95
Garlic Shrimp Shrimp sautéed with garlic, bell peppers and onion served sizzling.	\$26.95
Chicken Seekh Kabab Ground chicken mixed with minced garlic, ginger, onions & spices.	\$20.95
Tandoori Fish Boneless pieces of fish marinated with spices and tandoored in clay oven.	\$26.95
Lamb Seekh Kabab Minced meat with onion, herbs and spices cooked on skewers.	\$24.95
Lamb Chops Marinated rack of lamb cooked in tandoor.	\$30.95
Hariyali Chicken Chicken kebab topped with a spinach, fengreek and coriander-mint creamy sauce.	\$20.95

Chicken Curries(All entrees come with rice)	
ITEM	PRICE
Chicken Tikka Masala (All White Meat) Boneless chicken marinated in spices, tandoored in clay oven, then blended in our delicious curry.	\$20.95
Butter Chicken (Chicken Makhni) Chicken tandoored in a clay oven & cooked in a butter & tomato gravy.	\$20.95
Karahi Chicken Boneless marinated chicken cooked in fresh onions, bell peppers, ginger, & spices.	\$20.95
Chicken Vindaloo Boneless chicken cooked with hot spices & potatoes.	\$20.95
Methi Chicken Tender chicken chunks cooked with assorted spices and fenugreek leaves in a creamy sauce.	\$20.95
Chicken Malai All white meat marinated with herbs & spices, cooked with a coconut & almond creamy sauce. Tandoored in clay oven.	\$20.95
Chicken Keema Masala Grounded chicken cooked with spices, ginger, garlic tomatoes & cilantro.	\$20.95
Chicken Saag (Chicken with Spinach) Tender pieces of chicken cooked with special spices, served with creamy spinach curry.	\$20.95
Chicken Madras Boneless chicken cooked with garlic, ginger, onion, tomato, bell peppers, and coconut sauce.	\$20.95

ITEM	PRICE
Chicken Curry Boneless chicken cooked with tomatoes and spices.	\$20.95
Chicken Jalfrezi Tender chicken pieces cooked in fresh vegetables, ground herbs & spices.	\$20.95
Chicken Korma Diced chicken flavored with kashmiri herbs & spices.	\$20.95
Chicken Mushroom White meat & mushroom cooked with a coconut & almond creamy sauce.	\$20.95
Garlic Chicken Masala (All White Meat) Boneless chicken with garlic tomato & brown curry.	\$20.95
Seafood Curries(All entrees come with rice)	

ITEM	PRICE
Fish Garlic Masala Fish sautéed with tomatoes, green onion, garlic, & a brown curry.	\$26.95
Fish Madras Fish cooked with garlic, ginger, onion, tomato, bell pepper, and coconut sauce.	\$26.95
Fish Curry Fresh fish simmered in a savory sauce with tomatoes and Indian spices.	\$26.95
Fish Vindaloo Fish cooked with potatoes.	\$26.95
Fish Masala Boneless pieces of fish cooked in freshly ground spices, ginger & curry sauce.	\$26.95
Shrimp Jalfrezi Juicy shrimp cooked with assorted vegetables.	\$26.95
Shrimp Curry Tender shrimp cooked with exotic indian spices in a flavorful curry sauce.	\$26.95
Shrimp Karahi Shrimp cooked with onion, tomato, bell pepper ginger & garlic.	\$26.95
Shrimp Masala Tender shrimp cooked in an excellent rich curry.	\$26.95
Shrimp Madras Shrimp cooked w/ garlic, ginger, onion, tomato, bell pepper and coconut sauce.	\$26.95
Shrimp Saag Tender shrimps cooked with spinach, ginger and spices.	\$26.95
Shrimp Malai Jumbo shrimps cooked with coconut & almond creamy sauce garnished with dry leaves.	\$26.95
Shrimp Garlic Masala Shrimp sautéed with tomato, green onion, garlic. Served in a brown curry.	\$26.95
Shrimp Vindaloo Shrimps cooked in hot spices, tomato and potatoes.	\$26.95
Shrimp Korma Shrimp cooked in a creamy sauce with mild spices.	\$26.95

Lamb Curries(All entrees come with rice)	
ITEM	PRICE

Lamb Saag Tender pieces of lamb cooked with Indian spices served in a spinach curry.	\$24.95
Lamb Keema Masala Grounded lamb cooked with spices, onions, ginger, garlic, tomatoes and cilantro.	\$24.95
Lamb Jalfrezi Tender lamb pieces cooked in fresh vegetables, ground herbs and spices.	\$24.95
Lamb Madras Boneless lamb cooked with garlic, ginger, onion, tomato, bell pepper, and coconut sauce.	\$24.95
Keema Aloo Ground lamb sautéed with potato and tomato pieces & cooked with spices.	\$24.95
Lamb Korma Diced boneless lamb cooked in a creamy sauce with mild spices.	\$24.95
Karahi Gosht Diced boneless lamb cooked in chef's special spices with diced onions, bell pepper, ginger & garlic.	\$24.95
Lamb Shank Lamb with bone cooked in chef's special spices with diced onions, bell pepper, ginger & garlic.	\$24.95
Lamb Malai Lamb pieces marinated in yogurt, herbs & spices. Cooked with coconut & almond creamy sauce. Tandoored in clay oven.	\$24.95
Lamb Curry Boneless lamb specially herbs & tasty spices cooked with ginger, garlic.	\$24.95
Lamb Masala Boneless pieces of lamb and spices blended in a creamy yellow sauce.	\$24.95
Lamb Vindaloo Lamb pieces cooked in hot tomatoes and potatoes.	\$24.95
Lamb Garlic Masala Lamb sautéed with tomato, green onion, garlic. Served with brown curry.	\$24.95
Rogan Josh Boneless lamb cooked with Kashmiri herbs in a muguali style.	\$24.95
Exotic Curry Dish A unique dish prepared with chicken & lamb cooked together in chef's special sauce with rice & naan and dessert (gulab j...	\$24.95
Goat Curry Goat meat (bone in) spiced mildly in a special curry gravy and herbs.	\$24.95

Vegetarian Curries(All entrees come with rice)

ITEM	PRICE
Paneer Masala (Vegetarian Curries(All entrees come with rice)) Chunks of homemade style cheese sautéed with onions, tomatoes, bell pepper and served with a thick gravy.	\$17.95
Chana Masala (Vegetarian Curries(All entrees come with rice)) Spiced grabanzo beans served in gravy.	\$17.95
Aloo Gobi Fresh cauliflower & sautéed potatoes cooked dry with spices & tomato.	\$17.95
Gobi Mattar (Vegetarian Curries(All entrees come with rice)) Fresh cauliflower & sautéed peas cooked dry with spice & tomato.	\$17.95
Bengan Bharta (Eggplant) Fresh tandoor-roasted eggplant cooked with tomatoes in a curry sauce.	\$17.95
Yellow Dal (Tadka Daal) Yellow lentils cooked in a light butter.	\$17.95

ITEM	PRICE
Malai Kofta Fresh grated vegetables flour battered and deep fried, served in a tomato and onion gravy sauce.	\$17.95
Shahi Paneer (Vegetarian Curries(All entrees come with rice)) Homemade style cheese cooked in tomato sauce.	\$17.95
Mattar Paneer (Vegetarian Curries(All entrees come with rice)) Green peas and chunks of homemade style cheese cooked in creamy sauce.	\$17.95
Paneer Bhurji (Vegetarian Curries(All entrees come with rice)) Shredded cheese cooked with green peas.	\$17.95
Karahi Paneer Cubed cheese cooked with onions, tomato, & bell pepper with gravy.	\$17.95
Paneer Chilli Garlic Masala Cubed cheese cooked with tomatoes and brown curry.	\$17.95
Paneer Makhni Homemade style cheese cooked lightly in butter.	\$17.95
Methi Matar Malai (Vegetarian Curries(All entrees come with rice)) Peas and fenugreek leaves cooked in an assortment of spices and served in a almond creamy tomato sauce.	\$17.95
Jeera Aloo Cumin seed, sautéed potatoes, onion and tomatoes.	\$17.95
Saag Aloo Potatoes and spinach mildly flavored with fresh herbs & spices.	\$17.95
Saag (Palak) Paneer Cheese cubes cooked with spinach, mildly flavored with fresh herbs and spices.	\$17.95
Aloo Mattar Green peas & sautéed potatoes cooked in a punjabi style.	\$17.95
Aloo Bengan Potato and eggplant sautéed with spices and herbs.	\$17.95
Bhindi Masala (Okra) Fresh okra cooked in onion, tomato and ginger with mild spices topped with cilantro.	\$17.95
Daal Makhni Black lentils cooked in a light butter.	\$17.95
Vegetable Jalfrezi Assorted vegetables cooked with ground herbs & spices.	\$17.95
Vegetable Korma (Navratan Korma) Assorted fresh vegetables cooked in a creamy curry with mild spices.	\$17.95
Vegetable Madras Sautéed vegetables & cheese cooked in a coconut sauce.	\$17.95
Vegetable Malai Mixed vegetables with coconut & almond creamy sauce.	\$17.95
Mushroom Masala Mushrooms & vegetables with green peas in a creamy sauce.	\$17.95
Mushroom Bhaji Fresh mushrooms & peas cooked with chopped onion, tomatoes & spices.	\$17.95
Aloo Vindaloo Spiced potatoes cooked in a tomato gravy.	\$17.95

Combination Dinners

ITEM	PRICE
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Mix Tandoori Grill

An assortment of tandoori chicken, lamb seekh kabab, chicken tikka, fish tikka served in sizzler on a bed of onions with...

\$28.95

Soups

ITEM	PRICE
Lentil Soup Lentil soup mildly spiced.	\$5.95
Bombay Chicken Soup Tomato soup cooked with shredded chicken, herbs & mildly spiced.	\$5.95
Muligatawany Delicately spiced lentil soup with chicken.	\$5.95
Tomato Soup	\$5.95

Bread

ITEM	PRICE
Garlic Naan Naan stuffed with freshly diced garlic.	\$4.95
Butter Naan Traditional Indian leavened bread baked in a clay oven topped with butter.	\$3.95
Onion Kulcha Naan stuffed with freshly diced onion.	\$4.95
Paratha Indian style multi-layered whole wheat bread topped with butter.	\$4.95
Bhatura Fluffy deep-fried leavened bread (2 pcs.).	\$4.95
Naan Delicious leavened bread.	\$3.95
Roti Whole wheat bread.	\$3.95
Keema Naan Naan stuffed with spicy minced meat.	\$5.95
Cheese Naan Naan stuffed with cheese.	\$4.95
Garlic Chili Naan Naan with freshly diced garlic and chilies.	\$4.95
Butter Roti Whole wheat bread topped with butter.	\$3.95
Puree Whole wheat fluffy bread (2 pcs.).	\$4.95
Sweet Naan Naan stuffed with raisins and cashew nuts.	\$5.95
Aloo Paratha Paratha stuffed with mildly spiced mashed potatoes and peas.	\$4.95
Disco Naan Naan bread with onion, garlic, ginger, chili and cilantro.	\$4.95
Aloo Kulcha Naan stuffed with mildly spiced mashed potatoes and peas.	\$4.95

Extras

ITEM	PRICE
Mint Chutney A smooth blend of fresh mint, cilantro, and tangy spices.	\$0.50
Tamarind Chutney Rich, tangy tamarind chutney with a smooth texture and a hint of sweetness.	\$0.50
Masala Pappadam Crispy and mildly spicy wafers topped with fresh onions, cilantro, and tomatoes, finished with our special seasoning.	\$5.95
Salad A mixture of fresh seasonal vegetable garnished with spices & lemon.	\$5.95
Raita Yogurt salad with cucumbers, tomatoes & potato.	\$5.95

Dessert

ITEM	PRICE
Gulab Jamun Warm Indian milk ball cooked in rose flavored sugar syrup.	\$6.95
Rasmalai Milk balls immersed filled creamy milk sprinkled with pistachio.	\$6.95
Kulfi Indian ice cream flavored with cardamom & pistachio.	\$6.95
Mango Kulfi An Indian ice cream flavored with mango and cardamom.	\$6.95
Mango Fruit Cream A chilled dessert made with fruits and cream.	\$6.95
Kheer Basmati rice cooked with sweet milk and served chilled (rice pudding).	\$6.95
Gajar Halwa A hot sweet dessert made with carrots and milk (carrot pudding).	\$6.95

Bottled Water

ITEM	PRICE
Evian (Flat)	\$6.95
San Pellegrino (Sparkling)	\$6.95

Beverages

ITEM	PRICE
Lassi Mango, salt, sweet.	\$6.95
Juice Cranberry, mango, orange, apple.	\$3.95
Soft Drinks Ginger ale, coke, diet coke, sprite, dr. pepper, orange soda, lemonade, iced tea.	\$3.95

Tea and Coffee

\$3.95

Indian chai tea, black tea, and green tea.