



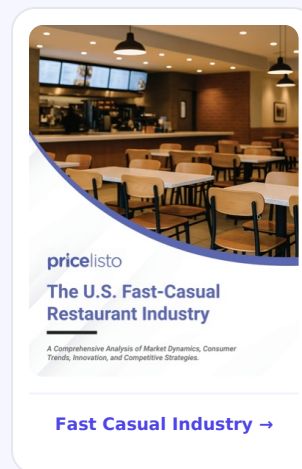
The India Restaurant

## The India Restaurant

Menu Prices — October 24, 2026

The India Restaurant menu with prices in United States, updated January 2020: 167 items across 16 categories, prices from \$0.50 to \$30.95.

### Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

## The India Restaurant Menu with Prices (United States)

The India Restaurant menu with prices in United States, updated January 2020: 167 items across 16 categories, prices from \$0.50 to \$30.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at [www.pricelisto.com/menu-prices/the-india-restaurant](http://www.pricelisto.com/menu-prices/the-india-restaurant)

**Menu categories:** Appetizers - Non - Veg · Appetizers - Vegetarians · Jain dishes made without onions or garlic for religious reasons. For all other veggie items, see Vegetarian Curries. · Rice · Tandoori(Clay Oven) Delicacies(All entrees come with rice) · Chicken Curries(All entrees come with rice) · Seafood Curries(All entrees come with rice) · Lamb Curries(All entrees come with rice) · Vegetarian Curries(All entrees come with rice) · Combination Dinners · Soups · Bread · Extras · Dessert · Bottled Water · Beverages

### Appetizers - Non - Veg

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

### Appetizers - Vegetarians

| ITEM                                                                                                                           | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Paneer(Cheese) Pakora</b><br>Delicately spiced fried cheese fritters.                                                       | <b>\$12.95</b> |
| <b>Veggie Manchurian</b><br>Veggie fried balls with cheese in an Indo-Chinese style with chef's tangy and spicy sauces.        | <b>\$17.95</b> |
| <b>Peanut Salad</b><br>Lightly spiced and salted peanuts with onions, tomatoes, cilantro.                                      | <b>\$9.95</b>  |
| <b>Vegetable Samosa</b><br>Deep fried patties stuffed with spicy potatoes & green peas.                                        | <b>\$6.95</b>  |
| <b>Vegetable Pakora</b><br>Freshly seasoned vegetable fritters.                                                                | <b>\$9.95</b>  |
| <b>Onion Bhaji</b><br>Freshly diced onion mixed with flour and deep fried.                                                     | <b>\$9.95</b>  |
| <b>Veggie Springroll</b>                                                                                                       | <b>\$9.95</b>  |
| <b>Aloo Tikki</b><br>Deep fried mashed potatoes served with chef's special spices.                                             | <b>\$9.95</b>  |
| <b>Assorted Veg. Fritters</b><br>Samosa, pakora, and onion bhaji platter.                                                      | <b>\$13.95</b> |
| <b>Bhel Puree</b><br>Puffed rice with crunch flour mixed with tomato, onion, potato & garnished with sweet & mint sauce.       | <b>\$9.95</b>  |
| <b>Hara Bhara Kabab</b><br>Veggie patty made with spinach, potatoes, and green peas topped with a garlic spinach creamy sauce. | <b>\$17.95</b> |

| ITEM                                                                                                                              | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>French Fries</b><br>French fries with Indian spices.                                                                           | <b>\$9.95</b>  |
| <b>Paneer Tikka (Tandoori)</b><br>Marinated homemade style cheese sautéed in a clay oven with bell peppers, tomatoes, and onions. | <b>\$17.95</b> |
| <b>Gobi Manchurian</b><br>Fried cauliflower in an Indo-Chinese style mixed with chef's tangy and spicy sauces.                    | <b>\$17.95</b> |
| <b>Tawa Aloo</b><br>Pan roasted potatoes served with Indian masalas.                                                              | <b>\$17.95</b> |
| <b>Tawa Mushroom</b><br>Sautéed mushroom with onion, tomatoes and bell pepper.                                                    | <b>\$17.95</b> |
| <b>Veggie Chaat</b><br>Mashed veggie samosa served with chef's special ingredient chana, yogurt and chutney.                      | <b>\$12.95</b> |
| <b>Veggie Bullets</b><br>Potato gingers stuffed with corn and peas, served with a sweet chili sauce.                              | <b>\$9.95</b>  |

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

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

**Rice**

| ITEM                                                                                                           | PRICE          |
|----------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pillau Rice</b><br>Basmati rice cooked in light butter with green peas, chopped onions, and saffron.        | <b>\$8.95</b>  |
| <b>Jeera Rice</b><br>Rice cooked with cumin seeds.                                                             | <b>\$6.95</b>  |
| <b>Goat Biryani</b><br>Saffron flavored rice cooked with goat pieces and a blend of spices, served with raita. | <b>\$24.95</b> |

| ITEM                                                                                                                                   | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Shrimp Biryani</b><br>Saffron flavored rice, cooked with jumbo shrimp & a special blend of herbs and spices, served with raita.     | <b>\$26.95</b> |
| <b>Vegetable Biryani</b><br>Highly aromatic yellow basmati rice cooked with fresh vegetables, herbs & spices served with raita.        | <b>\$17.95</b> |
| <b>Basmati Boiled Rice</b>                                                                                                             | <b>\$5.95</b>  |
| <b>Lamb Biryani</b><br>Saffron flavored rice cooked with spiced lamb pieces served with raita.                                         | <b>\$24.95</b> |
| <b>Chicken Biriyani</b><br>Saffron flavored rice, cooked with chicken pieces and a special blend of herbs & spices, served with raita. | <b>\$20.95</b> |
| <b>Fish Biriyani</b><br>Saffron flavored rice with fish and a blend of herbs and spices served with raita.                             | <b>\$26.95</b> |

Tandoori(Clay Oven) Delicacies(All entrees come with rice)

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

Chicken Curries(All entrees come with rice)

| ITEM                                                                                                                                               | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chicken Tikka Masala (All White Meat)</b><br>Boneless chicken marinated in spices, tandoored in clay oven, then blended in our delicious curry. | <b>\$20.95</b> |
| <b>Butter Chicken (Chicken Makhni)</b><br>Chicken tandoored in a clay oven & cooked in a butter & tomato gravy.                                    | <b>\$20.95</b> |
| <b>Karahi Chicken</b><br>Boneless marinated chicken cooked in fresh onions, bell peppers, ginger, & spices.                                        | <b>\$20.95</b> |
| <b>Chicken Vindaloo</b><br>Boneless chicken cooked with hot spices & potatoes.                                                                     | <b>\$20.95</b> |

| ITEM                                                                                                                                       | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Methi Chicken</b><br>Tender chicken chunks cooked with assorted spices and fenugreek leaves in a creamy sauce.                          | <b>\$20.95</b> |
| <b>Chicken Malai</b><br>All white meat marinated with herbs & spices, cooked with a coconut & almond creamy sauce. Tandoored in clay oven. | <b>\$20.95</b> |
| <b>Chicken Keema Masala</b><br>Grounded chicken cooked with spices, ginger, garlic tomatoes & cilantro.                                    | <b>\$20.95</b> |
| <b>Chicken Saag (Chicken with Spinach)</b><br>Tender pieces of chicken cooked with special spices, served with creamy spinach curry.       | <b>\$20.95</b> |
| <b>Chicken Madras</b><br>Boneless chicken cooked with garlic, ginger, onion, tomato, bell peppers, and coconut sauce.                      | <b>\$20.95</b> |
| <b>Chicken Curry</b><br>Boneless chicken cooked with tomatoes and spices.                                                                  | <b>\$20.95</b> |
| <b>Chicken Jalfrezi</b><br>Tender chicken pieces cooked in fresh vegetables, ground herbs & spices.                                        | <b>\$20.95</b> |
| <b>Chicken Korma</b><br>Diced chicken flavored with kashmiri herbs & spices.                                                               | <b>\$20.95</b> |
| <b>Chicken Mushroom</b><br>White meat & mushroom cooked with a coconut & almond creamy sauce.                                              | <b>\$20.95</b> |
| <b>Garlic Chicken Masala (All White Meat)</b><br>Boneless chicken with garlic tomato & brown curry.                                        | <b>\$20.95</b> |

Seafood Curries(All entrees come with rice)

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

| ITEM                                                                                                     | PRICE          |
|----------------------------------------------------------------------------------------------------------|----------------|
| <b>Shrimp Garlic Masala</b><br>Shrimp sautéed with tomato, green onion, garlic. Served in a brown curry. | <b>\$26.95</b> |
| <b>Shrimp Vindaloo</b><br>Shrimps cooked in hot spices, tomato and potatoes.                             | <b>\$26.95</b> |
| <b>Shrimp Korma</b><br>Shrimp cooked in a creamy sauce with mild spices.                                 | <b>\$26.95</b> |

Lamb Curries(All entrees come with rice)

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

Vegetarian Curries(All entrees come with rice)

| ITEM                                                                                                                                                                               | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Paneer Masala (Vegetarian Curries(All entrees come with rice))</b><br>Chunks of homemade style cheese sautéed with onions, tomatoes, bell pepper and served with a thick gravy. | <b>\$17.95</b> |

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

| ITEM                                                                                          | PRICE          |
|-----------------------------------------------------------------------------------------------|----------------|
| <b>Vegetable Malai</b><br>Mixed vegetables with coconut & almond creamy sauce.                | <b>\$17.95</b> |
| <b>Mushroom Masala</b><br>Mushrooms & vegetables with green peas in a creamy sauce.           | <b>\$17.95</b> |
| <b>Mushroom Bhaji</b><br>Fresh mushrooms & peas cooked with chopped onion, tomatoes & spices. | <b>\$17.95</b> |
| <b>Aloo Vindaloo</b><br>Spiced potatoes cooked in a tomato gravy.                             | <b>\$17.95</b> |

## Combination Dinners

| ITEM                                                                                                                                                     | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Mix Tandoori Grill</b><br>An assortment of tandoori chicken, lamb seekh kabab, chicken tikka, fish tikka served in sizzler on a bed of onions with... | <b>\$28.95</b> |

## Soups

| ITEM                                                                                           | PRICE         |
|------------------------------------------------------------------------------------------------|---------------|
| <b>Lentil Soup</b><br>Lentil soup mildly spiced.                                               | <b>\$5.95</b> |
| <b>Bombay Chicken Soup</b><br>Tomato soup cooked with shredded chicken, herbs & mildly spiced. | <b>\$5.95</b> |
| <b>Muligatawany</b><br>Delicately spiced lentil soup with chicken.                             | <b>\$5.95</b> |
| <b>Tomato Soup</b>                                                                             | <b>\$5.95</b> |

## Bread

| ITEM                                                                                             | PRICE         |
|--------------------------------------------------------------------------------------------------|---------------|
| <b>Garlic Naan</b><br>Naan stuffed with freshly diced garlic.                                    | <b>\$4.95</b> |
| <b>Butter Naan</b><br>Traditional Indian leavened bread baked in a clay oven topped with butter. | <b>\$3.95</b> |
| <b>Onion Kulcha</b><br>Naan stuffed with freshly diced onion.                                    | <b>\$4.95</b> |
| <b>Paratha</b><br>Indian style multi-layered whole wheat bread topped with butter.               | <b>\$4.95</b> |
| <b>Bhatura</b><br>Fluffy deep-fried leavened bread (2 pcs.).                                     | <b>\$4.95</b> |
| <b>Naan</b><br>Delicious leavened bread.                                                         | <b>\$3.95</b> |
| <b>Roti</b><br>Whole wheat bread.                                                                | <b>\$3.95</b> |
| <b>Keema Naan</b><br>Naan stuffed with spicy minced meat.                                        | <b>\$5.95</b> |
| <b>Cheese Naan</b><br>Naan stuffed with cheese.                                                  | <b>\$4.95</b> |

| ITEM                                                                                | PRICE         |
|-------------------------------------------------------------------------------------|---------------|
| <b>Garlic Chili Naan</b><br>Naan with freshly diced garlic and chilies.             | <b>\$4.95</b> |
| <b>Butter Roti</b><br>Whole wheat bread topped with butter.                         | <b>\$3.95</b> |
| <b>Puree</b><br>Whole wheat fluffy bread (2 pcs.).                                  | <b>\$4.95</b> |
| <b>Sweet Naan</b><br>Naan stuffed with raisins and cashew nuts.                     | <b>\$5.95</b> |
| <b>Aloo Paratha</b><br>Paratha stuffed with mildly spiced mashed potatoes and peas. | <b>\$4.95</b> |
| <b>Disco Naan</b><br>Naan bread with onion, garlic, ginger, chili and cilantro.     | <b>\$4.95</b> |
| <b>Aloo Kulcha</b><br>Naan stuffed with mildly spiced mashed potatoes and peas.     | <b>\$4.95</b> |
| <b>Extras</b>                                                                       |               |

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

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

| Bottled Water                                                                     |        |
|-----------------------------------------------------------------------------------|--------|
| ITEM                                                                              | PRICE  |
| Evian (Flat)                                                                      | \$6.95 |
| San Pellegrino (Sparkling)                                                        | \$6.95 |
| Beverages                                                                         |        |
| ITEM                                                                              | PRICE  |
| Lassi                                                                             | \$6.95 |
| Mango, salt, sweet.                                                               |        |
| Juice                                                                             | \$3.95 |
| Cranberry, mango, orange, apple.                                                  |        |
| Soft Drinks                                                                       | \$3.95 |
| Ginger ale, coke, diet coke, sprite, dr. pepper, orange soda, lemonade, iced tea. |        |
| Tea and Coffee                                                                    | \$3.95 |
| Indian chai tea, black tea, and green tea.                                        |        |