



marigoldmaison

indian cuisine

appetizers

PANEER PAKORA (veg) 12
Cheese, lemon, chaat masala

CHICKEN PAKORA 12
Chickpea, chaat masala, lemon, ajwain

VEGETABLE PAKORA (veg) 14
Fresh veggies, chickpea, chaat masala

SEARED TOFU (gf) (v) 10
Fresh tofu, olive oil, chaat masala, lemon

VEGETABLE SAMOSA (2 PC.) (veg) 8
Potato, green peas, cumin, coriander

PAPADUM CRISPS (veg) 8
Lentil wafers, cumin seeds, black pepper, rice

CHICKEN DUMPLING 14
Vegetables, soy, sesame seeds, olive oil, spices

LENTIL CAKE (veg) 12
Potato, lentil, chaat masala

LAMB KEEMA NAAN PIE 14
Minced lamb, cheese, pico, olive oil

street food from India

BHEL PURI CHAAT (veg) 10
Crispy lentils, onion, mint, raita, tamarind, coriander

CHICKPEA CEVICHE CHAAT (veg) 10
Chickpea, onion, tomato, tamarind, mint, raita

SHRIMP CEVICHE CHAAT 15
Onion, tomato, mint, tamarind, cilantro

SAMOSA CHAAT (veg) 10
Potato, green peas, tamarind, mint, raita, cilantro

SAVORY PUFFS (PANI PURI) (veg) 12
Whole wheat puffs, potato, chickpea

manchurian

INDO-CHINESE

CAULIFLOWER 12 | CHICKEN 15 | SHRIMP 18
Corn starch, soy sauce, chili sauce, sesame oil, garlic

hakka noodles

INDO-CHINESE

VEGETABLE 18 | CHICKEN 20 | SHRIMP 25
Corn starch, soy sauce, chili sauce, sesame oil, garlic

from the grill

with lemon, yogurt, ginger, garlic, 9 spice,
olive oil, and vinegar

TANDOORI CHICKEN 24

CHICKEN TIKKA 24 | SHRIMP TIKKA 28

FISH TIKKA 28 | BBQ CHICKEN 24

LAMB SEEKH KABAB 28

LAMB CHOPS 32

soup & salad

LENTIL SOUP (gf) (v) 8
Yellow moong lentils, cumin seeds, turmeric,
lemon

ADD: CHICKEN 6

MANGO SALAD (gf) (v) 12
Mixed greens, mango, tomato, mixed nuts

QUINOA SALAD (gf) (v) 12
Mixed greens, quinoa, chickpea, tomato,
onion, lemon, olive oil

ADD: CHICKEN 6 | SHRIMP 8

add-on sides

GRILLED BROCCOLI 8 | ALOO GOBI 10
MIXED VEGGIES 10 | DAL TADKA 10
ACHAR 4 | MANGO CHUTNEY 4 | RAITA 4
ONION LEMON CHILI 4

hand-stretched fresh bread (v)

with olive oil, ajwain seeds, kosher salt, and baking powder

***ALSO AVAILABLE AS WHOLE WHEAT BREAD* (v)**

PLAIN NAAN 6 | GARLIC NAAN 6 | POTATO ALOO NAAN 6 | GARLIC SERRANO CHILI NAAN 6

Keep it Simple. Use Fresh Ingredients. Cook from Your Heart. Treat Every Guest Like Family.

~ CHEF SUNIL KUMAR ~

(gf) gluten free (veg) vegetarian (v) vegan  spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



entrées

PICK A PROTEIN:

VEGETABLE 22 | TOFU 22 | KOFTA 24 | PANEER 24 | CHICKEN 25 | LAMB 28
SHRIMP 30 | FISH 30

PICK A SAUCE:

SAAG SPINACH SAUCE
Spinach, broccoli, ginger, garlic, fenugreek

DAL MAKHANI
Black lentils, kidney beans, black chickpea, chana
lentils, ginger, garlic, onion, 9 spices

EGGPLANT BHATHA
Fire-roasted eggplant, onion, tomato, ginger, garlic,
fenugreek, 9 spices

BHINDI OKRA MASALA
Okra, olive oil, tomato, ginger, garlic, cilantro

CHANA MASALA
White chickpea, tamarind, tea water, onion, tomato,
garlic, ginger

YELLOW LENTIL DAL
Moong lentil, cumin seeds, tumeric, tomato, cilantro

MUTTER MASALA
Green peas, fenugreek, tomato, ginger, garlic,
9 spices

KASHMARI KORMA (MILD SAUCE)
Mild creamy saffron sauce, mixed fruit, fenugreek,
sugar, tumeric

MASALA
Tomato sauce, fenugreek, tumeric, 9 spices

MAKHANI (BUTTER SAUCE)
Tomato, saffron, fenugreek, tumeric, 9 spices

GOAN VINDALOO (SPICY SAUCE) 🌶️
Mustard seed, cumin seeds, vinegar, curry leaves,
fenugreek, 9 spices

BIRYANI RICE 🌶️
Long grain rice, bombay biryani spice, onions,
spinach, fried onions

CLASSIC CURRY
Onion puree, tomato, ginger, garlic, fenugreek,
tumeric, 9 spices

ALL ENTRÉES CAN BE MADE VEGAN

desserts

CHOCOLATE LAVA CAKE 12
Molten chocolate cake, served with ice cream

MANGO KULFI 8
Mango, milk, rose water, cashew, sugar, saffron,
cardamom

GULAB JAMUN 10
Warm cake, rose water, honey syrup, ice cream

RAS MALAI 12
Milk, pistachios, cardamom, saffron

home-made drinks

MANGO LASSI 7
Mango, yogurt, rose water, sugar

CHAI LATTE 7
Taj tea, milk, sugar, ginger, cardamom

MASALA ICED TEA 7
Taj tea, ginger, cinnamon, ajwain, cardamom

HIBISCUS ICED TEA 7
Taj tea, hibiscus leaves, lemon, mint

NIMBU PANI 7
Lemon, sugar, orange, clove, cardamom

SOFT DRINKS 4

kids menu

CHICKEN PAKORA 10 | NAAN PIZZA 10 | CHICKEN QUESADILLA 10

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