

Recent Accolades:
Michelin Recommended!
Best Indian Restaurant
-Chicago Reader

Appetizers

Chicken Tikka

boneless chicken skewers marinated in tandoori spices and grilled, with kachoomber salad tossed in a lemon cumin vinaigrette
29.95

Samosa

flaky pastry dough filled with spiced potato and peas, served with mint and onion date chutney
24.95

Papadum Chips and Fresh Chutneys

your choice of three chutneys with chips
~mint~ ~cucumber yogurt raita~
~onion and date~ ~mango~
27.95

Boti Kabab

flame-grilled lamb skewers marinated in spicy red chili, fenugreek seed, onion seed and mustard oil sauce
39.95

Naanwich Bar

Choose one, two, or all three of our famous 'naanwich' preparations.

Served with fresh baked naan bread and with papadum chips

Chicken Tikka 'Naanwich'

wrapped in fresh mini naans, topped with fresh greens, corn bhuta, cucumber raita

Spicy Lamb 'Naanwich'

wrapped in fresh mini naans, topped with fresh greens, yogurt sauce

Kadhai Vegetables 'Naanwich'

mixed vegetables stir-fried in a zesty sauce spiced with fenugreek, nutmeg, ginger powder

\$84.95

Pick-up or Delivery

We can have your order ready for you when you want to pick it up, or we are happy to deliver it to you. Delivery charge may apply.

48 Hour Notice Required on All Parties

Marigold Parties To Go!

Gather some friends and family, serve up the fantastic flavors of Marigold Indian cuisine and you've got yourself an official party!

These buffet-style options are priced for a party of 10 and can be increased to suit your party's needs. Our Parties To Go can be as simple as spicing up your event with a few delicious appetizers, or creating a full meal of wonderful Indian flavors.

Traditional Curries

served with naan bread and basmati rice.

Murg Makhni

boneless spiced chicken tikkas simmered in a rich fenugreek spiced tomato cream sauce

Malai Kofta

savory dumplings of zucchini, mashed potato and paneer, tossed in a creamy tomato, red chili and coriander sauce

Seafood Chingaari

shrimp and squid tossed in a spicy sauce of red and green chilies, mustard seeds, turmeric and cream

Daal Makhni

buttery black urad lentils slowly simmered in pureed tomatoes, garam masala and cream

Lamb Vindaloo

boneless lamb slowly simmered in a goan sauce of vinegar, garlic, tamarind, jaggery, and red chilies

Chana Masala

garbanzo beans stewed with diced tomatoes, mango powder and whole red chillies

Saag Paneer

sautéed fresh spinach, house-made paneer cheese, diced tomatoes and onions

Daal Tarka

yellow split lentils cooked with green chilies and red bell peppers, finished with roasted cumin

Murgh Saagwalla

boneless marinated chicken slow cooked with fresh spinach and a spicy curry sauce of caramelized onions tomatoes, chilis, hot peppers

Kadhai Vegetables

mixed vegetables stir-fried in a zesty sauce spiced with fenugreek, nutmeg, ginger powder

\$149.95 for up to two selections

Service Items

Disposable cutlery and serving-ware available by request. Charges may apply.