

LIGHT MEALS (12:00 AM – 3:00 PM)

cholebhature (2 piece) 12

2 bhature served with chloe & laccha onions

poori bhaji (4 poori) 12

4 poori served with aloo bhaji and achar

paneer kulcha with chana 12

kulcha served with chana and dhai

aloo kulcha with chana 12

kulcha served with chana and dhai

SOUPS & SALADS

tomato and coriander soup 6

fresh coriander and tomato soup

mulligatawny soup 6

red lentil cooked with curry leaves, spices and coconut milk

taja salad V/GF 5

cucumber, tomato, lettuce, onions with lime & chillies

lachha pyaaz V/GF 3

sliced onion, lime and green chillies

APPETIZERS

> vegetarian <

samosa (2 pcs) V 6

crispy pyramids stuffed with potatoes, peas & mild spices

mirch & paneer pakora GF 8

fried cheese cubes stuffed with green chillis served with house made chutneys

vegetable pakora V/GF 7

potato, cauliflower, spinach, served with house made chutneys

mix paneer and veg pakora platter 10

vegetable pakora, mirch and paneer pakora

aloo tikki 7

spiced potato patties served with house made chutneys

> non vegetarian <

masala wings GF 11

fried marinated chicken wings tossed with curry leaves and spices

amrisari fish pakora GF 11

basa fish fritters served with house chutney

coconut shrimp 10

crispy coconut coated shrimp

basil chicken pakora 10

boneless chicken fillet marinated in basil, ginger, garlic, gram flour, rice flour and lemon juice

CHOWPATTY CHAT

papdi chaat 8

papdi, topped with potatoes, onions, chickpeas, chutneys, yogurt & spices

dahi vada 8

daal vada, yoghurt, red and green chutney and spices

phuchka V 8

a version of panipuri with potatoes and coriander chutney stuffed in a crispy puri drenched in a sour & spicy mint flavored water

peanut masala V/GF 6

roasted peanuts with green chillis, onions, tomatoes, and coriander in lemon dressing

bombey bhel 8

puffed rice, cucumber, chana chur, lemon, chili, salt and potato

samosa/aloo tikki chaat 8

topped with chickpeas, chutneys, spices & crispy sev

TANDOOR (CLAY OVEN)

lasoni soya chaap 15

chargrilled soya chaap marinated with cream cheese, garlic and spices

paneer tikka GF 15

roasted cottage cheese with peppers & pineapple, served with house made chutneys

tandoori chicken 16

barbeque bone in chicken marinated in a yogurt mixture & mustard oil

chicken tikka 16

boneless chicken cubes marinated with Indian spices and yogurt

afghani malai tikka 17

chicken breast marinated with ginger, garlic and lightly spiced cream cheese

chicken reshmi kabab 16

spiced ground chicken skewers, marinated with herbs and indian spices

lamb seekh kabab GF 16

spiced ground lamb skewers marinated with herbs and indian spices

ENTREES

> vegetarian <

tandoori paneer tikka masala 18

roasted cottage cheese with peppers, onion and pineapple cooked with tomato and onion gravy

kadhai paneer GF 15

cubed cottage cheese cooked with various herbs, coriander seeds, onions, peppers, and tomato gravy

mughlai shahi paneer GF 15

homemade cottage cheese in a yellow gravy with aromatic mughlai spices

palak paneer GF 15

cottage cheese cooked in freshly pureed spinach, mildly spiced with north Indian flavors

paneer butter masala GF 15

cottage cheese cubes in a smooth tomato & cream sauce, lightly spiced with a hint of tang & sweetness

malai kofta GF 16

cottage cheese and mawa stuffed balls cooked with, onion, tomato, and cashewnut light gravy

jodhpuri gatta curry GF 15

steamed gram flour dumplings cooked in a flavorful homemade yogurt curry, chef's specialty from rajasthan

aloo gobi adraki V/GF 14

fresh fried cauliflower and potatoes sauteed with ginger, onions, served in a tomato & ginger masala gravy

bhindi do-pyaza V/GF 13

stir fried okra with onions, tomatoes and spices

taja subzi masala V/GF 14

fresh vegetables sauteed with fresh herbs and ground spices served with coriander leaves

banarasi dum aloo 14

fried red skin potato cooked in yogurt, onion, and tomato gravy finished with Indian spices

yellow daal tadka V/GF 13

split yellow lentils tempered with asafetida, cumin & garlic

daal makhani GF 16

black lentils cooked with tomatoes, ginger, garlic, butter & cream

chana chandni chowk V/GF 13

chick peas with green chillies, onions, garlic, cilantro, tomatoes and a blend of spices

> non vegetarian <

chicken tikka masala 16

boneless chicken, onions, and peppers in a tomato gravy and spices

butter chicken 16

boneless chicken in a special tomato butter sauce with Indian spices

indian kitchen changezi 19

chargrilled marinated bone in chicken cooked in a tomato sauce with cream and spices

anda curry 14

boiled fried egg cooked with onion, tomato, and spices gravy

chicken vindaloo 15

fiery red traditional goan dish with vinegar & coconut

chicken korma 16

tender white chicken breast cooked with onion and cashew nut gravy

kadhai chicken 16

boneless chicken cooked with onion, pepper, tomato, and Indian spices

murgh curry 15

boneless chicken cooked with onions, garlic, tomatoes and savory spices

goat laal maas GF 18

bone in goat rajasthani curry cooked in a variety of spices and red chillis

lamb vindaloo 17

fiery red traditional goan dish with vinegar and coconut

lamb handi curry GF 17

tender lamb pieces cooked with garlic, ginger, and other ground spices

goan shrimp curry GF 16

marinated with spices tiger prawns sauteed with curry leaves, garlic, onion, and coconut milk

fish curry GF 15

mildly spiced fish curry cooked with rich spices

BREADS

naan (butter/plain) 3.5

soft indian bread baked in a clay oven

garlic naan 4

soft Indian bread topped with garlic

bullet naan 4

indian bread topped with fresh green chillis & cilantro

herbed garlic naan 4.5

soft indian bread topped with garlic and herbs

tandoori roti 3.5

whole wheat oven baked indian bread

lachha paratha 6

multi layered whole wheat indian bread brushed with clarified butter

podina paratha 6

layered indian whole wheat bread

RICE

- veg biryani GF 16**
aromatic & well seasoned basmati rice sauteed with vegetables
- chicken biryani 17**
aromatic & well seasoned basmati rice sauteed with chicken
- goat biryani 18**
aromatic and spicy flavored basmati rice with goat meat
- lamb biryani GF 18**
aromatic & spicy flavored basmati rice sauteed with lamb
- aloo anda biryani 16**
fried boiled egg and potatoes with seasoned basmati rice
- shrimp biryani 16**
aromatic & well seasoned basmati rice sauteed with shrimp
- jeera rice V/GF 5**
basmati rice flavored with cumin seeds
- safed chawal V/GF 4**
plain basmati rice
- vegetable pulao V/GF 7**
basmati rice sauteed with peas, carrots & indian spices

SIDES

- boondi raita GF 3**
spiced yogurt raita with crisp gram flour dumplings
- vegetable raita GF 3**
refreshing yogurt mixture with cucumber & onions
- plain dahi GF 2**
homemade fresh yogurt
- mixed achar 1**
indian style spiced vinaigrette pickle
- roasted papad 1.5**
pappadum roasted over direct fire
- chutneys 1**
choice of green, garlic, mango, or tamarind

DESSERTS

- gulab jamun 6**
soft dried milk dumplings soaked in sweet cardamom syrup
- mango matka kulfi GF 6**
authentic indian ice cream enriched with nuts
- gajar ka halwa GF 6**
grated carrots cooked in sweetened milk and topped with dry fruits
- ras malai 5**
flattened cheese cake dipped in sweet cardamom flavored milk, served with pistachios and almond
- moong dal halwa GF 6**
coarse mung lentil cooked with clarified butter

DRINKS

- lassi (sweet or salty) 5**
yoghurt based thick buttermilk flavored with spices
- mango lassi 6**
yoghurt based thick buttermilk flavored with fresh mango puree
- masala tea 3 (available until 5pm)**
flavored or plain tea beverage with a mixture of spices & herbs
- coffee 3**

CHINESE

SOUPS

- sweet corn veg GF/V 5 /chicken GF 5.5**
manchow soup 5 /chicken 5.5

BEGINNINGS

- veg spring rolls (6 pcs) V 8**
cabbage, carrot, bell pepper
- pan fried chili paneer* 11**
paneer, bell pepper, red onion
- crispy chili baby corn* V 10**
baby corn, red onion, green chili
- crispy chili potatoes** V 11**
potato strips, scallions
- chicken 65* 12**
chicken, curry leaf, bell pepper, red onion, dry red chili, cumin, mustard seed

MAINS

- *szechwan** | *manchurian* | veg coins 14 | paneer 15
chicken 15 (white chicken for \$1 extra) | shrimp 15
- cauliflower manchurian* V
 - chili chicken**
chicken, bell pepper, red onion
 - chili shrimp**
shrimp, bell pepper, red onion
 - chili fish**
tilapia fish, bell pepper, red onion (dry/saucy)

RICE

- fried rice**
carrot, bell pepper, cabbage, green onion
- szechwan fried rice****
bell pepper, cabbage, carrot, green onion
- veg V 12 | egg 13 | chicken 14 | shrimp 14

NOODLES

- hakka noodles**
thin eggless noodle, shredded vegetables, napa, celery
- chili garlic noodles****
thin eggless noodle, shredded vegetables, garlic, chili
- veg V 12 | egg 13 | chicken 14 | shrimp 14

*spicy **very spicy V=vegan *dry for \$1 extra

OUR OTHER LOCATION inchins indian kitchen

> 5928 clark ave <
niagara falls, on L2G 3W4 canada
289.296.2243
bamboo-gardens.com



INCHINS

indian kitchen

> 312 lake street <
st.catharines, on L2N 4H4 canada
905.935.2243
bamboo-gardens.com

DREAM ON

Dream big, and never stop dreaming!
We always dreamed of opening our own restaurant in a foreign country so that we could showcase the culinary delights of our city, Jaipur, in India.

After having worked in India, USA and Canada and with my wife's undying support and belief we got the opportunity of sharing our passion with you.

All goals can be achieved by being motivated, kind and hard work.
Shivraj Singh - Owner and Head Chef

Never give up on your dreams as its only a matter of time before they come true.
Pushpa Kanwar - Owner and Executive Chef