

LIGHT MEALS (11:30 AM - 3:00 PM)

- idli sambar (2 piece) 10**
sambar and served with 2 types of chutney
- cholebature (2 piece) 12**
2 bhature served with chole and 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
- veg kathi roll (1x2 piece) 11**
- chicken kathi roll (1x2 piece) 12**

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
- amritsari fish pakora GF 10**
basa fish fritters served with house chutney
- coconut shrimp 9**
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 7**
daal vada, yoghurt, red and green chutney and spices
- phuchka V 7**
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

- jhal muri 8**
puffed rice, cucumber, chana chur, mustered oil mixed with lemon chili, salt and potato

- samosa/aloo tikki chaat 8**
topped with chickpeas, chutneys, spices & crispy sev

TANDOOR (CLAY OVEN)

- lasoni soya chaap 14**
chargrilled soya chaap marinated with cream cheese, garlic and spices
- paneer tikka GF 14**
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 16**
chicken breast marinated with ginger, garlic and lightly spiced cream cheese
- ajwani mahi tikka 16**
marinated basa fish fillets with indian spices, yogurt, ginger garlic cooked in a clay oven
- chicken reshmi kabab 15**
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 12**
stir fried okra with onions, tomatoes and spices
- taja subzi masala V/GF 13**
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 12**
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 13**
boiled fried egg cooked with onion, tomato, and spices gravy
- chicken vindaloo 15**
fiery red traditional goan dish with vinegar & coconut
- chicken korma 15**
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 17**
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 14**
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
- pudina paratha 6**
layered indian whole wheat bread

RICE

veg biryani GF 15

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 15

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 5

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

coffee 4 (available until 5pm)

masala tea 4

flavored or plain tea beverage with a mixture of spices & herbs

CHINESE

SOUPS

sweet corn veg GF/V 5 /chicken GF 5.5

hot and sour* veg V 5 /chicken 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* 11

chicken, curry leaf, bell pepper, red onion, dry red chili, cumin, mustard seed

MAINS

*szechwan** | *manchurian* | veg coins 14 | paneer 14
chicken 14 (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

vegetable V 12 | chicken 13 | shrimp 12

NOODLES

hakka noodles

thin eggless noodle, shredded vegetables, napa, celery

chili garlic noodles**

thin eggless noodle, shredded vegetables, garlic, chili

vegetable V 11 | chicken 12 | shrimp 12

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



INCHINS

indian kitchen

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DREAM ON

Only if you dream can they come true.
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