

LIGHT MEALS (12:00 AM – 3:00 PM)

cholebhatu (2 piece) 13

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 7

crispy pyramids stuffed with potatoes, peas & mild spices

mirch & paneer pakora GF 9

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

vegetable pakora V/GF 7

potato, cauliflower, spinach, served with house made chutneys

mix paneer and veg pakora platter 11

vegetable pakora, mirch and paneer pakora

aloo tikki 8

spiced potato patties served with house made chutneys

soya 65 9

shocked and marinated soya nuggets, curry leaves, green paper onions and hot spices

> non vegetarian <

masala wings GF 11

fried marinated chicken wings tossed with curry leaves and spices

amritsari fish pakora GF 11

basa fish fritters served with house chutney

coconut shrimp 10

crispy coconut coated shrimp

basil chicken pakora 11

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

sweet potato chat 8

oven baked sweet potato, onions tomatoes and cilantro topped with house made masala and chutney

peanut masala V/GF 6

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

bombey bhel 6

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

samosa/aloo tikki chaat 9

topped with chickpeas, chutneys, spices & crispy sev

dhai puri 9

pain puri stuffed with seasoned potatoes ,tamarind sauce green chutney and yogurt and served with fine sav

TANDOOR (CLAY OVEN)

lasoni soya chaap 16

chargrilled soya chaap marinated with cream cheese, garlic and spices

paneer tikka GF 16

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

tandoori chicken 17

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

chicken tikka 17

boneless chicken cubes marinated with Indian spices and yogurt

afghani malai tikka 18

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

chicken reshmi kabab 17

spiced ground chicken skewers, marinated with herbs and indian spices

lamb seekh kabab GF 17

spiced ground lamb skewers marinated with herbs and indian spices

ENTREES

> vegetarian <

tandoori paneer tikka masala 19

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

kadhai paneer GF 16

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

mughlai shahi paneer GF 16

homemade cottage cheese in a yellow gravy with aromatic mughlai spices

palak paneer GF 16

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

paneer butter masala GF 16

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

malai kofta GF 17

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

jodhpuri gatta curry GF 16

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

aloo gobi adraki V/GF 15

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

bhindi do-pyaza V/GF 14

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

soya changezi 20

chargrilled marinated soya chap cooked in a tomato and onions, gravy finish with cream butter and spices.

yellow daal tadka V/GF 14

split yellow lentils tempered with asafetida, cumin & garlic

daal makhani GF 17

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

chana chandni chowk V/GF 14

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

> non vegetarian <

chicken tikka masala 17

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

butter chicken 17

boneless chicken in a special tomato butter sauce with Indian spices

indian kitchen changezi 20

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

anda curry 15

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

chicken vindaloo 16

fiery red traditional goan dish with vinegar & coconut

chicken korma 17

tender white chicken breast cooked with onion and cashew nut gravy

kadhai chicken 17

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

murgh curry 16

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

goat laal maas GF 19

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

lamb vindaloo 18

fiery red traditional goan dish with vinegar and coconut

lamb handi curry GF 18

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

lamb korma 18

boneless lamb cubes cooked with onions cashew nuts yogurt green chili and spices

goan shrimp curry GF 17

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

fish curry GF 16

mildly spiced fish curry cooked with rich spices

BREADS

naan (butter/plain) 4

soft indian bread baked in a clay oven

garlic naan 4.5

soft Indian bread topped with garlic

bullet naan 4.5

indian bread topped with fresh green chillis & cilantro

herbed garlic naan 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 17

aromatic & well seasoned basmati rice sauteed with vegetables

chicken biryani 18

aromatic & well seasoned basmati rice sauteed with chicken

goat biryani 19

aromatic and spicy flavored basmati rice with goat meat

lamb biryani GF 19

aromatic & spicy flavored basmati rice sauteed with lamb

aloo anda biryani 17

fried boiled egg and potatoes with seasoned basmati rice

shrimp biryani 17

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

burani raita 3.5

yogurt fried garlic roasted cumin and spices

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 kulfı 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 4 (available until 5pm)

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

CH/NESE

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

•veg manchurian

•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



INCH/INS 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