

## SOUPS & SALADS

**tomato and coriander soup** 4  
fresh coriander and tomato soup

**taja salad** V/GF 4  
cucumber, tomato, lettuce, onions with lime & chillies

**lachha pyaaz** V/GF 3  
sliced onion, lime and green chilies

### A P P E T I Z E R S > vegetarian <

**samosa (2 pcs)** V 4  
crispy pyramids stuffed with potatoes, peas, and mild spices

**mirsch & paneer pakora** GF 6  
fried cheese cubes stuffed with green chilis served with house made chutneys

**vegetable pakora** V/GF 5  
potato, cauliflower, spinach, served with house made chutneys

**aloo tikki** 5  
spiced potato patties served with house made chutneys

### S E R S > non vegetarian <

**masala wings** GF 9  
fried marinated chicken wings tossed with curry leaves and spices

**fish pakora** GF 7  
basa fish fritters served with house chutney



**coconut shrimp** 8  
crispy coconut coated shrimp

## CHOWPATTY CHAT

**papdi chaat** 6  
papdi, topped with potatoes, onions, chickpeas, chutneys, yogurt & spices

**phuchka** V 6  
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 5  
roasted peanuts with green chilis, onions, tomatoes, and coriander in lemon dressing

**samosa/aloo tikki chaat** 6  
topped with chickpeas, chutneys, spices & crispy sev

## TANDOOR (CLAY OVEN)

**paneer tikka** GF 12  
roasted cottage cheese with peppers & pineapple, served with house made chutneys

**tandoori chicken** 13  
barbeque bone in chicken marinated in a yogurt mixture & mustard oil

**chicken tikka** 13  
boneless chicken cubes marinated with Indian spices and yogurt

**afghani malai tikka** 13  
chicken breast marinated with ginger, garlic and lightly spiced cream cheese

**chicken reshmi kabab** 13  
spiced ground chicken skewers, marinated with herbs and indian spices

**lamb seekh kabab** GF 13  
spiced ground lamb skewers marinated with herbs and indian spices

## BREADS

**naan (butter/plain)** 3  
soft indian bread baked in a clay oven

**garlic naan** 3.5  
soft indian bread topped with garlic

**bullet naan** 3.5  
indian bread topped with fresh green chilis and cilantro

**tandoori roti** 3  
whole wheat oven baked indian bread

**lachha paratha** 5  
multi layered whole wheat indian bread brushed with clarified butter

**pudina paratha** 5  
layered indian whole wheat bread stuffed

**aloo kulcha** 6  
crispy leavened bread stuffed with mashed potatoes & spices

**paneer kulcha** 6  
crispy leavened indian flatbread stuffed with spicy paneer mixture

## ENTREES

### > vegetarian <

**kadhaj paneer** GF 13  
cubed cottage cheese cooked with various herbs, coriander seeds, onions, peppers, and tomato gravy

**mughlai shahi paneer** GF 13  
homemade cottage cheese in a yellow gravy with aromatic mughlai spices

**palak paneer** GF 13  
cottage cheese cooked in freshly pureed spinach, mildly spiced with north indian flavors

**paneer butter masala** GF 13  
cottage cheese cubes in a smooth tomato & cream sauce, lightly spiced with a hint of tang & sweetness

**jodhpuri gatta curry** GF 12  
steamed gram flour dumplings cooked in a flavorful homemade yogurt curry, chef's specialty from rajasthan

**aloo gobi masala fry** V/GF 12  
flash fried cauliflower and potatoes sauteed with onions, served in a tomato & ginger masala gravy

**jaipuri bhindi masala** V/GF 12  
stir fried okra with onions, tomatoes and spices

**subzi masala** V/GF 12  
fresh vegetables sauteed with fresh herbs and ground spices served with coriander leaves

**yellow daal tadka** V/GF 12  
split yellow lentils tempered with asafetida, cumin & garlic

**daal makhani** GF 14  
black lentils cooked with tomatoes, ginger, garlic, butter & cream

**chana chandni chowk** V/GF 12  
chick peas with green chilies, onions, garlic, cilantro, tomatoes and a blend of spices

### > non vegetarian <

**chicken tikka lababdar** 14  
boneless chicken, onions, and peppers in a tomato gravy and spices

**butter chicken** 14  
boneless chicken in a special tomato butter sauce with indian spices

**indian kitchen changezi** 15  
chargrilled marinated bone in chicken cooked in a tomato sauce with cream and spices

**chicken korma** 14  
tender white chicken breast cooked with onion and cashew nut gravy

**chicken vindaloo** 14  
fiery red traditional goan dish with vinegar and coconut

**rogani murgh curry** 14  
boneless chicken cooked with onions, garlic, tomatoes and savory spices

**goat laal maas** GF 15  
bone in goat rajasthani curry cooked in a variety of spices and red chilis

**lamb vindaloo** 15  
fiery red traditional goan dish with vinegar and coconut

**lamb handi curry** GF 15  
tender lamb pieces cooked with garlic, ginger, and other ground spices

**shrimp khurchan** GF 15  
marinated tiger prawns sauteed with mustard, onion, peppers and indian spices, and garnished with coriander leaves

**fish curry** GF 14  
mildly spiced fish curry cooked with rich spices

## RICE

**veg biryani** GF 13  
aromatic & well seasoned basmati rice sauteed with vegetables

**chicken biryani** 14  
aromatic & well seasoned basmati rice sauteed with chicken

**lamb biryani** GF 15  
aromatic & spicy flavored basmati rice sauteed with lamb

**shrimp biryani** 14  
aromatic & well seasoned basmati rice sauteed with shrimp

**jeera rice** V/GF 4.5  
basmati rice flavored with cumin seeds

**safed chawal** V/GF 4  
plain basmati rice

**vegetable pulao** V/GF 6  
basmati rice sauteed with peas, carrots & indian spices

## SIDES

**boondi raita** GF 2.5  
spiced yogurt raita with crisp gram flour dumplings

**vegetable raita** GF 2.5  
refreshing yogurt mixture with cucumber and onions

**plain dahi** GF 2  
homemade fresh yogurt

**mixed achar** 1  
indian style spiced vinaigrette pickle

**roasted papad** 1  
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 5  
authentic Indian ice cream enriched with nuts and flavors

**gajar ka halwa** GF 5  
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 5  
coarse mung lentil cooked with clarified butter

**lassi (sweet or salty)** 4  
yoghurt based thick buttermilk flavored with spices

**mango lassi** 5  
yoghurt based thick buttermilk flavored with fresh mango puree

**mango shake** 5  
a thick milkshake made with fresh mango puree

**coffee** 3

**masala tea** 3  
flavored or plain tea beverage with a mixture of spices & herbs



## CH/NESE

### SOUPS

**sweet corn** veg GF/V 4 /chicken GF 4.5  
**hot and sour\*** veg V 4 /chicken 4.5

### BEGINNINGS

**pan fried chili paneer\*** 10  
paneer, bell pepper, red onion.

**crispy chili baby corn\*** V 9  
baby corn, red onion, green chili

**crispy chili potatoes\*\*** V 9  
potato strips, scallions

**chinese bhel\*** V 9  
crispy noodle, red onion, cucumber, tomato  
at room temperature

**chicken 65\*** 11  
chicken, curry leaf, bell pepper, red onion, dry red chili, cumin, mustard seed

### MAINS

•szechwan\*\* | •manchurian\* | veg coins 12  
paneer 13 | chicken 13 (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\*\* 14  
basa 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 10 | chicken 11 | shrimp 12

### NOODLES

**hakka noodles**  
thin eggless noodle, shredded vegetables, napa, celery

**chili garlic noodles\*\***  
thin eggless noodle, shredded vegetables, garlic, chili

vegetable V 10 | chicken 11 | shrimp 12

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



# INCH/NS

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.

Phushpa Kanwar - Owner and Executive Chef