

SOUP / SALAD

Cream of Tomato	7.99
Perfect flavorful fresh tomato soup	
Multigatawny	7.99
Lentil cooked with vegetables and herb	
Garden Salad	7.99
Combination of sliced cucumber, onion, tomatoes, lettuce with lemon	
Kuchumber Salad	7.99
Sliced tomatoes, cucumber, onions and lime with Indian chaat masala	



APPETIZERS

Veg. Samosas	4.99
Fried pastry puff filled with combinations of spiced peas and potatoes	
Veg. Pakoras	7.99
Lightly fried fresh seasonal vegetables fritter, served with chutney	
Paneer. Pakoras	10.99
Lightly fried fresh cottage cheese fritter, served with chutney	
Onion Bhajia	7.99
sliced onion battered with indian herbs and spices, served with chutney	
Mixed Veggie Platter	11.99
Combination of Veggie Samosa, Paneer Pakoras, Veg Pakora & Onion Bhajia	
Samosa Chat	7.99
Crispy samosas garnished with home-made yogurt, tamarind sauce and mild spices	
Chaat Papri	7.99
Mixture of crispy wafers, chick peas & potatoes laced with chutney	
Fish / Chicken Pakora	11.99
Lightly battered and fried fish / chicken	
Chicken/Vegetable Chowmein	14.99
Stir fried wheat noodles with freshly cut vegetables/chicken	
Chicken Momo	14.99
Typical chicken dumplings made with fresh coriander, ginger and garlic, steamed and served with home-made achar "dipping sauce"	
Chilli Momo	16.99
Typical chicken duplings pan fried and prepared on Hakka style chilli sauce	

please advise us of any food allergy

TANDOORI ITEMS

Tandoori Chicken

An Indian version of Barbeque chicken, marinated in spicy yogurt mixture

16.99 half

26.99 full

25.99

Lamb Chops (4 pcs)

Lamb chops marinated in blend of special Indian ground spices and herbs cooked in tandoori clay oven

Murgh Malai Tikka (8 pcs)

17.99

Boneless chicken breasts with delicate spices and a hint of almond

Chicken Hariyali Tikka (8 pcs)

17.99

Roasted fillets of chicken breasts, marinated in a blend of yogurt, ginger, garlic, pepper, nuts, coriander & mint

Chicken Tikka (8 pcs)

17.99

Boneless chicken breast marinated in a blend of yogurt and spices, cooked in clay oven

Chicken Seekh Kebab

16.99

Finely chopped chicken wrapped in a skewer assorted with a mixture of fresh herbs & spices

Reshmi Kebab

17.99

Soft & silky boneless chicken supreme marinated in blend of spices and cooked in clay oven

Paneer Tikka

16.99

Cubbed cottage cheese, marinated in blend of yogurt & carom seeds then boiled

Lamb Seekh Kebab

17.99

Finely chopped lamb wrapped in a skewer assorted with a mixture of fresh herbs & spices

Tandoori Fish Tikka (8 pcs)

17.99

Marinated in mixture of cumin, coriander, turmeric and finally baked in tandoor

Tandoori Prawns

19.99

Prepared by a clay oven, but still have a juicy taste due to marinating in a delicious spicy yogurt

Tandoori Mixed Chicken Platter

19.99

Murgh Malai Tikka, Chicken Hariyali Tikka & Chicken Tikka



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LAMB / GOAT

Lamb/Goat Curry	16.99
Lamb/goat traditional cooked with onions, ginger, garlic, tomatoes and ground spices	
Lamb/Goat Korma	17.99
Lamb/goat prepared in creamy sauce with ground almonds and cashew nuts	
Lamb/Goat Masala	17.99
Lamb/goat prepared in onion, ginger, garlic, tomatoes and special Indian ground spices	
Butter Lamb/Goat	17.99
Lamb/goat cooked in tomato gravy with cream and butter	
Lamb/Goat Madras	17.99
Lamb/goat flavoured with coconut milk & seasoned, a traditional South Indian Recipe from the Madras region	
Lamb/Goat Vindaloo	17.99
Lamb/goat and potato cooked and enhanced with red hot curry sauce	
Lamb/Goat Rogan Gosh	17.99
Lamb/goat cooked in an exotic Kashmiri masala & flavored with saffron	
Lamb/Goat Saag	17.99
Lamb/Goat cooked with fresh spinach	
Lamb/Goat Kadai	17.99
Lamb/Goat prepared with indian spices, sliced green peppers, tomato and onion sauce	



FISH ITEMS

Prawn Masala	19.99
Cooked in onions, ginger, garlic, tomatoes & special spices	
Prawn Madras	19.99
Prepared with coconut based spicy sauce & tomatoes	
Prawn Vindaloo	19.99
Prepared with spicy hot sauce with potatoes	
Prawn Jalfrezi	19.99
Prepared with tomatoes, onions & green peppers then garnished with fresh coriander	
Fish Masala	17.99
Boneless Basa sautéed with onions, ginger, garlic & tomatoes based sauce	
Goan Fish Curry	17.99
Basa cooked in coconut sauce; a traditional recipe of Goa	
Prawn Butter Masala	19.99
Prepared in tomato gravy, cream & butter	

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CHICKEN ITEMS

Butter Chicken 17.99

Boneless broiled chicken cooked in tomato gravy, cream & butter

Kadhai Chicken 17.99

Chicken cooked with capsicum and onion in an exceptional, ginger garlic flavored thick gravy

Chicken Jalfrezi 17.99

Boneless chicken cooked with tomatoes, onions & green peppers then garnished with fresh coriander

Saag Chicken 16.99

Chicken cooked with fresh spinach and spices

Madras Chicken 17.99

Flavoured with coconut milk & seasoned, a traditional South Indian recipe from the Madras region

Chicken Vindaloo 17.99

Chicken cooked with potatoes and a hot spicy gravy

Chicken Tikka Masala 17.99

Boneless barbecued chicken cooked in onion & tomato sauce with capsicum, ginger & fresh coriander

Chicken Curry 16.99

Chicken cooked traditionally with onions, tomatoes and Indian ground spices

Chilli Chicken 17.99

Boneless chicken coated in pepper flavoured with ginger-garlic paste, soya sauce, Hakka Style

Chicken Korma 17.99

Chicken prepared in creamy sauce with ground almonds and cashew nuts

Mango Chicken 17.99

Chicken curry traditionally cooked with sweet mango and special spices



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VEGETABLE ITEMS

Saag Paneer	15.99
Cubed cottage cheese cooked with fresh spinach	
Saag Chana	14.99
Fresh spinach cooked with chickpeas, tomatoes, onion and aromatic spices	
Kadai Paneer	15.99
Cubed cottage cheese cooked in a kadai with tomatoes, onions, capsicum and hints of spices	
Chilli Paneer	15.99
Cottage prepared in pepper flavoured with ginger-garlic paste, soya sauce, Hakka Style	
Shahi Paneer	15.99
Cubed cottage cheese, simmered in traditional butter tomato curry sauce	
Paneer Butter Masala	15.99
Cottage cheese cooked with creamy tomato gravy	
Paneer Tikka Masala	16.99
Barbecued cottage cheese cooked with green pepper & onion, chefs special recipe	
Paneer Dhaniya Adraki	15.99
Cottage cheese cooked with ginger coriander masala with tomato curry sauce	
Malai Kofta	15.99
Cheese based preparation served in an exotic malai gravy	
Mutter Paneer	15.99
Green peas and cottage cheese cooked in cashew nut sauce	
Vegetable Korma	15.99
Mixed vegetables cooked in cashew nuts sauce, garnished with dried fruits	
Okra Masala	15.99
Fresh okra sautéed in onions, tomatoes and spices	
Aloo Gobi	15.99
Cauliflower and potatoes cooked with tomatoes and onion	
Eggplant Bharta	15.99
Fire roasted eggplant cooked with fresh tomatoes, ginger, garlic, onion and spices	
Chana Masala	14.99
Chickpeas cooked with onions, tomatoes and aromatic spices	
Daal Makhani	15.99
Black lentils and kidney beans cooked with butter and cream	
Daal Tadka	14.99
Yellow lentils cooked with tomatoes and spices	
Mixed Vegetables	15.99
Variety of fresh vegetables cooked with aromatic spices	



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RICE

Basmati Rice	3.99
Peas Pulao Rice	7.99
Fragrant rice served with fresh green peas	
Kasmiri Pulao	8.99
Fragrant rice cooked with dry fruits, cream and sweet and salty in taste	
Vegetable Fried Rice	11.99
Fragrant rice cooked with freshly cut vegetables in hakka style	

BIRYANI ITEMS

Cooked in exotic spices and served in layers of rice garnished with fried onions

Chicken / Goat	16.99
Lamb	17.99
Prawn	18.99
Vegetable	15.99



INDIAN BREAD

Tandoori Roti / Naan bread	2.99
Whole wheat flour bread / Exceptional leavened bread	
Pudhina Paratha	5.99
Layers of whole wheat bread topped with fresh mint	
Aaloo Paratha / Gobi Paratha	5.99
Whole wheat bread stuffed with a mixture of mashed potatoes/cauliflower and spices	
Garlic Naan	3.99
Leavened bread topped with chopped garlic and coriander	
Onion Kulchha	5.99
Leavened bread stuffed with chopped onion and coriander with spices	
Lachha Paratha	5.99
Whole wheat bread, baked in layers	
Kashmiri Naan	6.99
Leavened bread stuffed with dry fruits and herbs	
Cheese Naan	6.99
Leavened bread stuffed with cottage cheese and herbs	

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CONDIMENT

Raita	5.99
Whipped yogurt accumulated with crushed cucumbers and sprinkled cumin seeds	
Mango Chutney	2.49
Prserved mango in exotic spices	
Achar	2.49
Spicy and sour made of mixed pickles	
Papadam	2.49
Home made lentil chips served with home made chutney	
Plain Yogurt	4.99



DESSERTS

Rasmalai (2 pcs)	4.99
Cottage cheese served with milky syrup and garnished with pistachio and saffron	
Gulaab Jamun (2 pcs)	4.99
Dried milk ball served in sweet and rose flavoured syrup	
Rice Pudding	4.99
Traditionally made pudding rice with milk and sugar	
Ice Cream	4.99
Chocolate / Vanilla / Mango	

COMBO

Dinner for 2	52.99
Choice of any two dishes (chicken/veg/lamb/goat) with appetizer combo (includes samosa, onion bhaji, veg/chicken pakora) with complimentary chana masala, a rice and two naan/roti	
Dinner for 4	104.99
Choice of any four dishes(chicken/veg/lamb/goat) with appetizer combo (includes samosa, onion bhaji, veg/chicken pakora) with complimentary chana masala, two portion of rice and three naan/roti	

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BAR-MENU

House Wine

Santa Carolina Chardonnay | White
 Santa Carolina Merlot | Red

6oz

6.75
 6.75

½ ltr

17
 17

Wine by Bottle (White)

35

Cave Spring Riesling Dry Canada
 Wolf Blass Yellow Label Sauv-Blac

Wood Bridge Pinot Grigo California
 Wolf Blass Yellow Label Carb-Sauv

Wine by Bottle (Red)

30

Yellow Tale Shiraz Aus

Argento Melbec Argentina

Scotch / Whiskey (1 oz)

Johnnie Walker Red Label

6.00

Johnnie Walker Black Label

6.50

Glenfiddich

6.50

Canadian Club

6.00

Crown Royal

6.00

Vodka, Rum, Gin & Tequila (1oz)

6.00

Smirnoff

Sauza Silver

Bacardi White

Cocktails (1.5 to 2 oz)

8

Screw driver

Tequila Sunrise

Long Island Iced Tea

Bloody Ceasar

Black Russian

Champagne

45

Henkell (Germany)

Beer

Indian

6.50

Cheetah

Light / Dark / Mango flavor

Imported

6.50

Heineken

Corona

Domestic

6.00

Coorslight

Keith

Molson Canadian

Soft Drink

2.49

Coke

Diet Coke

Sprite

Ginger Ale

Iced Tea

Soda Water

Perrier

3.50

Juices

3.99

Mango

Cranberry

Orange

Masala Tea / Coffee / Green Tea

2.99

Other Drink

5.49

Mango/Sweet/Salted Lassie

Fresh Lime Soda

Mango/Vanilla/Chocolate Shake