

# TANDOORI GRILL

— A Celebration of Flavour, Served with Pride —

🌿 FROM OUR INDIAN KITCHEN 🌿

## VEGETARIAN STARTERS



- Vegetable Pakora** [DF · GW] 🌿 Mild \$9.95  
*Spinach, potato & onion fritters, crisp-fried in chickpea batter. Served with tamarind chutney.*
- Vegetable Samosas** [DF] 🌿 Mild \$9.95  
*Spiced potato & peas in flaky pastry. Served in pairs with tamarind chutney.*
- Aloo Channa Chaat** [GW] 🌿🌿 Medium \$12.95  
*Spiced potato & chickpeas with onion, cilantro & lemon.*
- Fruit Chaat** [DF · GW] 🌿 Mild \$12.95  
*Seasonal fruits dusted with chaat masala & lime.*
- Papdi Chaat** 🌿 Mild \$13.95  
*Crisp wafers layered with yogurt, chickpeas & three chutneys.*
- Samosa Chaat** 🌿🌿 Medium \$14.95  
*Crushed samosa, chickpea curry, yogurt & sweet-tangy chutneys.*
- Paneer Tikka** [GW] 🌿🌿 Medium \$16.95  
*Tandoori-marinated paneer, chargrilled with bell peppers & onions to perfection.*

## NON-VEGETARIAN STARTERS



- Fish Pakora** [DF · GW] 🌿🌿 Medium \$14.95  
*Basa marinated in ginger, garlic & ajwain, fried golden.*
- Indian Fish & Chips** 🌿 Mild \$17.95  
*Cajun-crumbed cod loin, fries, tartar & lemon.*
- Tandoori Fish Tikka** [GW] 🌿🌿 Medium \$16.95  
*Tandoori-marinated basa fillets, chargrilled until smoky and tender.*
- Chicken Lollypop** 🌿🌿 Medium \$15.95  
*Frenched drumettes glazed in Indo-Chinese chili sauce.*
- Tandoori Chicken Tikka** [GW] 🌿🌿 Medium \$16.95  
*Tandoori-marinated juicy chicken thigh cutlets, chargrilled to perfection.*
- Afghani Malai Chicken Tikka** [GW] 🌿 Mild \$16.95  
*Creamy yogurt & cashew marinated chicken, mild and tender from the grill.*

- Chilli Chicken** 🌶️🌶️ **Medium** **\$16.95**  
*Dry or gravy. Wok-tossed with peppers & soy-chili glaze.*
- Chicken 65** 🌶️🌶️ **Medium** **\$16.95**  
*South Indian classic — dry or gravy, curry leaves & chili.*

## KATHI ROLLS



*Indian street-style wraps with spiced fillings & chutneys*

- Chicken Tikka Kathi Roll** 🌶️🌶️ **Medium** **\$14.95**  
*Spiced grilled chicken tikka rolled in flaky paratha with onions, mint chutney & tamarind.*
- Malai Chicken Kathi Roll** 🌶️ **Mild** **\$14.95**  
*Creamy malai chicken with onions & cilantro, wrapped in flaky paratha.*
- Paneer Kathi Roll** 🌶️🌶️ **Medium** **\$14.95**  
*Tandoori paneer with peppers, onions & mint chutney in flaky paratha.*

## NON-VEG MAINS



*served with basmati rice*

- Butter Chicken** [GW] 🌶️🌶️ **Medium** **\$18.95**  
*Roasted marinated chicken in silky tomato, cream & fenugreek sauce.*
- Mango Chicken** [GW] 🌶️ **Mild** **\$18.95**  
*Sweet Alphonso mango & cream. A guest favourite.*
- Chicken Tikka Masala** [GW] 🌶️🌶️ **Medium** **\$18.95**  
*Grilled tikka in a bold, smoky tomato-onion masala.*
- Kadahi Chicken** [DF · GW] 🌶️🌶️ **Medium** **\$18.95**  
*Roasted marinated chicken wok-tossed with bell peppers & crushed coriander.*
- Vindaloo (Pork / Chicken / Lamb)** [DF · GW] 🌶️🌶️🌶️ **Spicy** **\$17.95 / \$18.95**  
**/ \$21.95**  
*Goan classic — fiery vinegar & chili heat.*
- Korma (Chicken / Lamb)** [GW] 🌶️ **Mild** **\$19.95 / \$22.95**  
*Cashew & yogurt curry, delicately spiced.*
- Chef's Special** **Market**  
*Ask your server — changes with the season.*

## VEGETARIAN MAINS



served with basmati rice

|  |                |
|--|----------------|
| <b>Aloo Shimla Mirch</b> [DF · GW] <b>Medium</b>   | <b>\$16.95</b> |
| <i>Potato &amp; bell pepper in cumin-scented masala.</i>   |                |
| <b>Mix Veg Jalfrezi</b> [GW] <b>Medium</b>   | <b>\$16.95</b> |
| <i>Seasonal vegetables in a bright tomato-pepper sauce.</i>  |                |
| <b>Aloo Matar</b> [GW] <b>Medium</b>   | <b>\$16.95</b> |
| <i>Potato &amp; green peas in fragrant onion-tomato gravy.</i>   |                |
| <b>Channa Masala</b> [DF · GW] <b>Medium</b>   | <b>\$16.95</b> |
| <i>Slow-cooked chickpeas with ginger &amp; amchur.</i>   |                |
| <b>Dal Fry</b> [DF · GW] <b>Medium</b>   | <b>\$16.95</b> |
| <i>Mixed lentils with ginger, garlic &amp; curry leaves.</i>   |                |
| <b>Dal Makhani</b> [GW] <b>Mild</b>  | <b>\$16.95</b> |
| <i>Black lentils slow-cooked overnight with butter &amp; cream.</i>  |                |
| <b>Paneer Kadahi</b> [GW] <b>Medium</b>  | <b>\$18.95</b> |
| <i>Cottage cheese, peppers &amp; onions in crushed-spice gravy.</i>  |                |
| <b>Shahi Paneer</b> [GW] <b>Mild</b>   | <b>\$18.95</b> |
| <i>Paneer in a royal cashew-cream sauce with saffron.</i>  |                |
| <b>Paneer Lawabdar</b> [GW] <b>Mild</b>  | <b>\$19.95</b> |
| <i>Paneer and bell peppers simmered in a rich tomato &amp; cream gravy with whole spices &amp; ginger.</i> |                |
| <b>Chef's Special</b>  | <b>Market</b>  |
| <i>Ask your server — changes with the season.</i>  |                |

## BIRYANI



saffron, caramelized onion · served with raita · DF · GW

|   |                |
|---|----------------|
| <b>Vegetable Biryani</b> <b>Medium</b>  | <b>\$16.95</b> |
| <i>Long-grain basmati layered with seasonal vegetables &amp; warming spices.</i>      |                |
| <b>Chicken Biryani</b> <b>Medium</b>  | <b>\$18.95</b> |
| <i>Slow-cooked chicken layered with fragrant rice, fried onions &amp; saffron.</i>    |                |
| <b>Lamb Biryani</b> <b>Medium</b>   | <b>\$20.95</b> |
| <i>Tender lamb braised in whole spices &amp; sealed with saffron-scented basmati.</i> |                |

## SIDES



|   |               |
|---|---------------|
| <b>Butter Naan</b>  | <b>\$3.50</b> |
| <i>Soft tandoor-baked flatbread brushed with butter.</i>            |               |
| <b>Garlic Naan</b>  | <b>\$4.50</b> |
| <i>Tandoor-baked naan with fresh garlic &amp; cilantro.</i>         |               |
| <b>Side Basmati</b> [DF · GW]                                       | <b>\$4.00</b> |
| <i>Steamed long-grain basmati rice.</i>                             |               |
| <b>Jeera Rice</b> [DF · GW]   | <b>\$5.00</b> |
| <i>Basmati rice tempered with cumin seeds.</i>                      |               |
| <b>Mutter Pulao</b> [DF · GW]                                       | <b>\$5.50</b> |
| <i>Basmati pilaf with green peas &amp; whole spices.</i>            |               |
| <b>Saffron Rice</b> [DF · GW]                                       | <b>\$5.95</b> |
| <i>Basmati rice infused with saffron &amp; ghee.</i>                |               |
| <b>Coconut Rice</b> [DF · GW]                                       | <b>\$5.95</b> |
| <i>Basmati rice with coconut, curry leaves &amp; mustard seeds.</i> |               |
| <b>Plain Raita</b> [GW]   | <b>\$3.50</b> |
| <i>Cool yogurt with light spices &amp; roasted cumin.</i>           |               |
| <b>Cucumber Raita</b> [GW]  | <b>\$5.00</b> |
| <i>Cool yogurt with cucumber, onions &amp; roasted cumin.</i>       |               |

V Vegetarian · DF Dairy-Free · GW Gluten-Wise · 🌿 Mild · 🌿🌿 Medium · 🌿🌿🌿 Spicy

*Gluten-Wise items are prepared without gluten ingredients but in a shared kitchen — guests with strict gluten allergies, please notify your server & we will do our best to accommodate.*

*Please advise your server of any allergies or dietary restrictions*

**Menu subject to change at management's discretion · 18% service fee applies to parties of 7 or more · Prices in CAD, taxes extra**

📍 TANDOORI GRILL SITS ON THE TRADITIONAL TERRITORY OF THE HAISLA NATION 📍

📍 TANDOORI GRILL 📍

# TANDOORI GRILL

— Western Classics, Pasta, Sides & Sweets —

## 🍴 WESTERN CLASSICS 🍴

### WESTERN STARTERS



|  |                |
|--|----------------|
| <b>Bruschetta</b> [V]  | <b>\$9.95</b>  |
| <i>Tomato, basil, parsley, spring onion &amp; goat cheese atop grilled baguette.</i>                   |                |
| <b>Signature Wings</b>   | <b>\$14.95</b> |
| <i>Eight pieces, marinated 24 hours.</i>   |                |
| <i>Dry: Salt &amp; Pepper · Mango Chipotle · Lemon Pepper · Cajun · Parmesan</i>                       |                |
| <i>Saucy: Teriyaki · Buffalo Hot · Buffalo Ranch · Honey Garlic · Honey Sriracha · Honey Hot · BBQ</i> |                |
| <b>Mediterranean Nachos</b> [V]  | <b>\$14.95</b> |
| <i>House queso, olives, jalapeños &amp; garlic mayo, with salsa &amp; sour cream.</i>                  |                |
| <i>Add ground beef or chicken +\$4.95</i>  |                |
| <b>Crispy Calamari</b>   | <b>\$17.95</b> |
| <i>Red onions &amp; jalapeños, with house tzatziki.</i>  |                |

### SALADS



*add 3.5 oz chicken +\$4.95 · add prawns +\$5.95 · add chickpeas +\$4.95*

|   |                          |
|---|--------------------------|
| <b>Green Salad</b> [GW · DF]  | <b>\$8.95</b>            |
| <i>Crisp greens, cucumber, tomato &amp; carrot with lemon vinaigrette.</i>  |                          |
| <b>Kachumber Salad</b> [GW · DF]  | <b>\$9.95</b>            |
| <i>Cucumber, tomato &amp; onion tossed with chaat masala &amp; lime.</i>    |                          |
| <b>Caesar Salad (SM / LG)</b>   | <b>\$8.95 / \$13.95</b>  |
| <i>Romaine, bacon, parmesan, croutons &amp; classic Caesar dressing.</i>    |                          |
| <b>Greek Salad (SM / LG)</b> [GW]   | <b>\$10.95 / \$15.95</b> |
| <i>Tomato, cucumber, red onion, olives, feta &amp; oregano vinaigrette.</i> |                          |

## BURGERS & SANDWICHES



*served with fries · GW & DF options available*

|   |                |
|---|----------------|
| <b>Secretary Sandwich</b> [V]   | <b>\$18.95</b> |
| <i>Grilled eggplant, sautéed mushrooms &amp; onions, fresh arugula, chipotle mayo &amp; mozzarella nestled in toasted ciabatta.</i> |                |
| <b>Office Philly Beef Dip</b>   | <b>\$19.95</b> |
| <i>Shaved AAA pot roast, peppers, onions, mushrooms &amp; mozzarella, ciabatta. Served with au jus.</i>                             |                |
| <b>Cali-Chicken Burger</b>  | <b>\$20.95</b> |
| <i>Grilled chicken, mozzarella, tomato, guacamole, bacon &amp; chipotle mayo, brioche bun.</i>                                      |                |
| <b>Executive Burger</b>   | <b>\$21.95</b> |
| <i>7 oz Kobe-style patty, cheddar, lettuce, tomato, caramelized onion, crispy bacon &amp; chiptole, brioche bun.</i>                |                |
| <b>Steak Sandwich</b>   | <b>\$26.95</b> |
| <i>8 oz NY Striploin, arugula, relish mayo &amp; mozzarella, toasted ciabatta.</i>  |                |

## PASTA



*house-made & al dente*

|  |                |
|--|----------------|
| <b>Rose Mushroom Linguine</b> [V]  | <b>\$20.95</b> |
| <i>Linguine in our signature rose sauce — cream, white wine, garlic &amp; cherry tomato — with mushrooms &amp; parmesan.</i>           |                |
| <i>Add chicken: 3.5 oz +\$4.95 · 5 oz +\$7.95   Add 5 pc Argentina prawn +\$5.95</i>   |                |
| <b>Shaved Beef Tortellini</b>  | <b>\$24.95</b> |
| <i>Cheese-stuffed tortellini with sliced AAA beef in a creamy red wine sauce of garlic, onion &amp; thyme. Finished with parmesan.</i> |                |

## SIDES



|                          |               |
|--------------------------|---------------|
| <b>Gravy</b>             | <b>\$2.95</b> |
| <b>Fries</b>             | <b>\$4.95</b> |
| <b>Onion Rings</b>       | <b>\$4.95</b> |
| <b>Yam Fries</b>         | <b>\$5.95</b> |
| <b>Extra Dip / Sauce</b> | <b>\$1.95</b> |

## KIDS MENU



age 10 & under

**Choose One — Chicken Strips & Fries OR Cheese Hamburger & Fries** **\$11.95**  
*Includes a small milk or juice.*

## DESSERTS



**Gulab Jamun** [V] **\$7.95**  
*Warm milk-dough dumplings soaked in cardamom & saffron syrup. Four pieces.*

**Malai Kulfi** [V] **\$7.95**  
*Traditional Indian frozen cream dessert, scented with cardamom & pistachio. Seasonal flavours.*

**Tiramisu** [V] **\$8.95**  
*Coffee-soaked ladyfingers layered with rich mascarpone, dusted with cocoa.*

**Tempura Cheesecake** [V] **\$8.95**  
*Tempura-battered, deep-fried & topped with house-made berry compote.*

**Sorbet** [DF · GW] **\$7.95**  
*Ask your server about today's flavour. A light, dairy-free finish.*

*V Vegetarian · DF Dairy-Free · GW Gluten-Wise ·  Mild ·  Medium ·  Spicy*

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