



**GLUTEN FREE** 





**CONTAINS NUTS** 



VEGETABLE SAMOSA (🔊

\$3.99

Flaky pastries filled with a flavourful mixture of mashed potatoes, peas and spices. (2 pc.)

ALOO TIKKI (🕪) \$4.99

Golden brown patties made from mashed potatoes with a blend of spices. (2 pc.)

\$8.99 SAMOSA CHAAT

Vegetable samosas topped with spicy chutneys, chickpeas, and aromatic spices.

ALOO TIKKI CHAAT \$8.99

Crispy potato patties topped with tamarind chutney, yogurt, and an assortment of spices.

**CHAAT PAPDI** \$8.99

Fried dough wafers topped with yogurt, tamarind chutney, and an array of spices.

APPETIZERS - VEG

**CHANNA PURI** \$12.99

Fluffy deep-fried bread (wheat flour) served with a hearty chickpea curry made with a blend of aromatic spices.

**PAV BHAJI** \$12.99

Spiced mashed vegetable curry served with buttered bread rolls.

**GOBI 65** \$14.99

Crispy cauliflower florets marinated in a blend of spices and deep-fried to perfection.

PANEER KABAB \$14.99

Cubes of paneer grated, marinated in spices, and deep-fried to perfection.

HARA BHARA KABAB 📆 \$9.99

A vibrant medley of spinach, peas, and potatoes intricately spiced, deep-fried to perfection.

**DAHI BHALLA** 

\$8.99

Soft lentil fritters smothered in yogurt and tamarind chutney, topped with spices.

PANI PURI (🔊)

\$8.99

Crispy hollow puri shells filled with spiced potato, chickpeas, and tangy tamarind water.

**DAHI SEV PURI** 

\$8.99

Crispy puri shells topped with yogurt, tangy tamarind chutney, and crispy chickpea noodles.

BHEL PURI



\$8.99

Indian street food snack made with puffed rice, sev, fresh vegetables, chutneys, and spices.

**CHANNA BHATURA** \$12.99

Fluffy deep-fried bread (all-purpose flour) served with a hearty chickpea curry made with a blend of aromatic spices.

\$9.99 **VEGGIE CUTLET** 

Chopped vegetables blended with spices, shaped into patties, and deep-fried to perfection.

**VEG. MOMOS** \$13.99

Tandoori marinated dumplings. Available made in tandoor, fried or steamed.. (6 pc.)

VEG. PAKORA (🔊) 🚷





\$9.99

A mix of fresh vegetables coated in a spiced chickpea batter and deep fried to perfection.

PANEER PAKORA



\$12.99

Soft paneer cheese coated in a spiced chickpea batter and deep fried to crispy perfection.

BEETROOT KABAB (🔊)

\$9.99

Finely grated beetroots blended with spices, shaped into patties, and deep-fried to perfection.

TANDOORI PANEER TIKKA 🚷 \$14.99



Soft paneer cheese marinated in a blend of spices.

ACHARI PANEER TIKKA 🚷



\$14.99

Soft paneer cheese marinated in a pickling spice

MALAI SOYA CHAAP



\$14.99

Soybean protein marinated in a rich and creamy mixture of cream, yogurt, and spices. MALAI PANEER TIKKA



\$14.99

Soft paneer cheese marinated in a creamy blend of yogurt, cashews, and spices.

HARYALI PANEER TIKKA



\$14.99

Soft paneer cheese marinated in a green blend of mint, cilantro, and spices.

\$14.99 **TANDOORI SOYA CHAAP** 

Juicy and tender pieces of marinated soybean protein.

VEGETARIAN PLATTER



\$18.99

Includes tandoori paneer tikka, soya chaap, veg pakora, veg samosa and paneer pakora.

#### APPETIZERS - NON VEG

CHICKEN TIKKA



\$16.99

Boneless chicken marinated in a blend of Indian spices.

MALAI CHICKEN TIKKA 🚷 📆 \$16.99



Chicken tikka coated with a rich mixture of cream, cheese, and aromatic spices.

FISH TIKKA 🚷



\$21.99

Marinated pieces of fresh fish seasoned with a blend of aromatic spices.

**LAMB KABAB** 

\$17.99

Marinated minced lamb grilled to perfection and seasoned with a blend of aromatic spices.

TANDOORI WINGS



\$15.99

Juicy chicken wings marinated in a blend of aromatic spices. (1 lb)

TANDOORI PRAWNS



\$18.99

Marinated prawns expertly grilled in a traditional tandoor.

HALF TANDOORI CHICKEN (3) \$14.99



Half whole chicken marinated in an aromatic blend of spices, yogurt, and herbs.

FISH PAKORA



\$12.99

Fresh fish coated in a spiced chickpea batter, fried to perfection.

ACHARI CHICKEN TIKKA



\$16.99

Marinated chicken coated with a blend of pickling spices and aromatic herbs.

**CHICKEN KABAB** 

\$16.99

Marinated minced chicken grilled to perfection and seasoned with a blend of aromatic spices.

CHICKEN LEG



\$4.99

Tender leg meat marinated in a blend of aromatic spices and herbs. (1 pc)

HARYALI CHICKEN



\$16.99

Marinated in a lush green blend of mint, cilantro, and spices, grilled to perfection.

LAMB CHOPS



\$22.99

Succulent cuts of premium lamb are marinated in a fragrant blend of spices, garlic, and herbs.

FULL TANDOORI CHICKEN (3) \$22.99



Whole chicken marinated in an aromatic blend of spices, yogurt, and herbs.

CHICKEN 65

\$16.99

Bite-sized, crispy-fried chicken marinated in a blend of spices.

NON-VEGETARIAN PLATTER 📆 \$21.99



Includes chicken tikka, malai chicken tikka chicken kabab, fish pakora and chicken leg.

#### MAINS - VEG

DAL MAKHANI

\$14.99

Rich and velvety blend of black lentils, kidney beans, butter, and cream simmered with spices.

CHANNA MASALA (19)

\$14.99

Chickpeas cooked in a rich and aromatic blend of Indian spices, herbs, and tomatoes.

LASOONI ALOO GOBI (🔊 🚷 \$14.99





Potatoes, cauliflower, and a rich mixture of garlic, ginger, and spices.

MIX VEGETABLE ()





\$14.99

Fresh vegetables cooked in a rich and aromatic blend of Indian spices and herbs.

VEGETARIAN KORMA 🚷 📆





\$15.99

Fresh vegetables cooked in a rich sauce made with nuts, cream, and a mix of spices and herbs.

PANEER LABABDAAR





\$15.99

Paneer in a velvety tomato-based sauce with a blend of aromatic spices, nuts and herbs.

MUTTER PANEER



\$15.99

Paneer and green peas simmered in a tomatobased gravy with a blend of spices and herbs.

KASOORI MALAI PANEER (3) \$15.99



Paneer cooked in a rich gravy made with a blend of aromatic spices, fenugreek leaves, and cream.

KADAHI PANEER



\$15.99

Paneer stir-fried in a kadhai (wok) with colorful bell peppers, onions, and aromatic spices.

**KASOORI BAINGAN KA** 

\$15.99

BHARTA (1/2)



Roasted eggplants with a delightful mixture of spices and vegetables.

MAINS - NON VEG

BUTTER CHICKEN



\$16.99

Tender chicken pieces simmered in a luscious tomato-based sauce enriched with spices

CHICKEN CURRY



\$16.99

Chicken pieces cooked to perfection in a rich and aromatic curry sauce.

DAL TADKA (🔊)



\$14.99

Yellow lentils tempered with a blend of spices, herbs, ghee and cumin seeds.

BHINDI MASALA 🕲 🕢



\$14.99

Okra sautéed with a blend of aromatic spices, onions, tomatoes, and a hint of tangy lemon juice.

LASOONI SAAG



\$14.99

Spinach and mustard greens sautéed with garlic, onions, and a mix of aromatic spices.

CURRY PAKORA



\$14.99

Gram flour (besan) dumplings immersed in a spiced yogurt-based curry.

PANEER TIKKA MASALA 🚳 📆 \$15.99



Paneer cooked in a gravy blended with aromatic spices, herbs, capsicum, onions and cream.

PALAK PANEER



\$15.99

Paneer simmered in a spinach-based gravy with a blend of aromatic spices and herbs.

SHAHI PANEER 🔞 📆





\$15.99

Paneer cooked in a rich and creamy gravy made with a blend of aromatic spices, nuts, and cream.

MALAI KOFTA



Koftas made of grated vegetables and paneer, simmered in a creamy tomato-based gravy.

**PANEER BHURJI** 

\$15.99

Crumbled paneer sautéed with onions, tomatoes, and an aromatic blend of spices.

SOYA CHAAP MASALA



\$15.99

Marinated and grilled soya chaap simmered in a luscious and aromatic tomato-based gravy.

KASOORI CHICKEN (8)



\$16.99

Tender marinated chicken cooked with fragrant fenugreek leaves, spices, and tangy tomatoes.

CHICKEN TIKKA MASALA 🕲 🐧 \$16.99



Chicken cooked in a velvety sauce, enriched with a combination of yogurt, cashews, and spices.

## CHICKEN KORMA 🚳 📆



Chicken cooked in a velvety, creamy sauce, enriched with cashews, and spices.

### KADAHI CHICKEN 🚷



\$16.99

\$16.99

Pieces of chicken cooked with bell peppers, onions, and spices in a traditional kadhai (wok).

#### CHICKEN VINDALOO



\$17.99

A goa-inspired dish that culminates chicken and potatoes in an array of Indian spices.

#### RARA GOAT



\$19.99

Goat meat cooked in a rich and aromatic gravy with a blend of minced goat and Indian spices.

#### GOAT CURRY



\$18.99

Tender pieces of goat meat cooked in a flavourful curry sauce with a blend of spices.

## ROGAN JOSH



Tender lamb slow cooked in a rich, tomatobased curry infused with Kashmiri spices.

#### CHICKEN LABABDAR





\$16.99

Tender chicken cooked in a rich tomatobased gravy, flavored with a medley of spices.

#### RARA CHICKEN



\$18.99

Chicken pieces simmered in a rich gravy, featuring a blend of minced chicken.

## GOAT VINDALOO



\$18.99

A goa-inspired dish that culminates goat and potatoes in an array of Indian spices.

#### KADAHI GOAT



\$18.99

Goat meat cooked in a flavorful kadhai (wok) with a combination of spices and bell peppers.

#### **FISH CURRY**

\$17.99

Fish fillets simmered in a blend of spices and cooked in a fragrant and tangy curry sauce.

## HAKKA CHINESE- VEG

#### **CHILLI PANEER**

Paneer cheese tossed with a blend of onions, bell peppers, garlic, ginger, and chili sauce.

#### CHILLI HAKKA NOODLES (4)



\$13.99

Hakka noodles stir-fried with vegetables, along with a fiery chili sauce and spices.

#### **VEG. SPRING ROLLS** (4)



\$9.99

A medley of fresh vegetables delicately seasoned, wrapped in thin pastry sheets. (6 pc.)

#### VEG. FRIED RICE



\$13.99

Fragrant basmati rice, vegetables, stir-fried with flavourful spices and sauces.

#### VEG. MANCHURIAN (4)



\$13.99

Crispy vegetable dumplings made from grated vegetables and tossed in a flavourful sauce.

#### **VEG. MANCHOW SOUP** (19)



\$13.99

Broth loaded with finely chopped vegetables & noodles.

### HAKKA CHINESE- NON VEG

#### **CHICKEN NOODLES**

\$14.99

Noodles tossed with marinated chicken and a medley of fresh vegetables...

#### **CHILLI FISH**

\$14.99

Stir-fried fish with a combination of onions, bell peppers, garlic, ginger, and a chili sauce.

### CHICKEN FRIED RICE



\$14.99

Chicken pieces, basmati rice, and vegetables, all stir-fried together with tasty spices.

## **TANDOORI CHICKEN**

\$14.99

#### **NOODLES**

Noodles tossed with tandoori chicken and a medley of fresh vegetables.

#### CHILLI CHICKEN

\$14.99

Stir-fried chicken with a combination of onions, bell peppers, garlic, ginger, and a chili sauce.

## LUNCH COMBOS

From 10AM to 3PM

TANDOORI CHICKEN BOWL (2) \$14.99

Tandoori Chicken with Rice.

BUTTER CHICKEN BOWL

Butter Chicken with Rice.

CURRY PAKORA BOWL \$12.99

Curry Pakora with Rice.

SHAHI PANEER BOWL \$13.99

Shahi Paneer with Rice.

**CHILLI CHICKEN BOWL** 

Chilli Chicken with Rice.

DAL TADKA BOWL 🕢 🚷

\$12.99

Dal Tadka with Rice.

DAL MAKHANI BOWL \$12.99

Dal Makhani with Rice.

CHANNA MASALA BOWL (a) \$12.99

Channa Masala with Rice.

MAKKI DI ROTI COMBO

\$13.99

Makki Di Roti with Saag.



Tandoori Chicken Bowl



\$13.99

\$13.99

Channa Masala Bowl



Butter Chicken Bowl

#### THALI



3 Veg, Raita, Naan, Rice, Salad & Dessert

\$13.99



Non-Veg

2 Non-Veg, 1 Veg, Raita, Naan, Rice, Salad & Dessert

\$15.99

The Veg & Non-Veg Options are chosen from our hot table of the day.

## WRAPS

Served with fries

#### **CHICKEN KABAB ROLL**

Juicy chicken seekh kababs rolled in a warm naan bread with sliced onions and a zesty yogurt sauce.

\$12.99



#### **PANEER TIKKA ROLL**

Marinated paneer cheese wrapped in a soft naan bread with a mix of sautéed vegetables and a tangy sauce.

\$12.99



#### **CHICKEN TIKKA ROLL**

Marinated chicken tikka wrapped in a soft naan bread with a flavorful blend of spices, onions, and coriander.

\$12.99



### BREADS

**PLAIN NAAN** \$2.99

Classic Indian bread made from wheat flour and freshly baked in a tandoor oven.

\$3.49 **BUTTER NAAN** 

Classic Indian bread brushed with butter and freshly baked in a tandoor oven.

**GARLIC NAAN** \$3.99

Classic Indian bread brushed with a garlicinfused butter and baked in a tandoor oven.

**TANDOORI ROTI** \$2.99

Traditional Indian bread made from whole wheat flour, and then cooked in a tandoor oven.

RICE

JEERA RICE (1) \$5.99

Basmati rice cooked with cumin seeds (jeera).

Basmati rice and soya chaap pieces, spices,

caramelized onions and saffron-infused milk.

VEGETARIAN BIRYANI

**SOYA CHAAP BIRYANI** 

\$14.99

\$14.99

Basmati rice cooked with a mixture of sautéed vegetables and potatoes, infused with spices.

PARANTHA STOP

(Served with Dahi, Butter & Achar)

\$6.99 **ALOO PARANTHA** 

Classic Indian flatbread stuffed with a flavorful mixture of mashed potatoes and spices. (1 pc.)

**GOBI PARANTHA** \$6.99

Classic Indian flatbread stuffed with a flavorful mixture of cauliflower and spices. (1 pc.)

PANEER PARANTHA \$6.99

Classic Indian flatbread stuffed with a flavorful mixture of paneer and spices. (1 pc.)

\$6.99 **MOOLI PARANTHA** 

Classic Indian flatbread stuffed with a flavorful mixture of radishes and spices. (1 pc.)

\$7.99 LACCHA PARANTHA

Multi-layered Indian flatbread with a combination of crispiness and softness. (1 pc.) **FAMILY NAAN** 

\$8.99

A large-sized naan made in a tandoor oven, perfect for sharing!

**BUTTER ROTI** 

\$3.49

Traditional Indian bread brushed with butter and then cooked in a tandoor oven.

**TAWA ROTI** 

\$1.99

Indian flatbread made by rolling and cooking wheat dough on a tava (griddle).

**BHATURA** 

\$1.99

Deep-fried, puffy, and fluffy Indian bread made from fermented all-purpose flour dough.

MATAR PALAO (1/2)

\$6.99

Basmati rice cooked with green peas (matar).

GOAT BIRYANI

\$17.99

Basmati rice and goat pieces, spices, and layers of caramelized onions, and saffron-infused milk.

**HYDRABADI CHICKEN** 

\$15.99

DUM BIRYANI

Basmati rice and chicken piece and layers of caramelized onions, mint, and saffron-infused milk.

**ONION KULCHA** 

\$7.99

Indian bread stuffed with a savoury mixture of chopped onions, spices, and fresh herbs. (1 pc.)

**PANEER KULCHA** 

\$8.99

Indian bread stuffed with a mixture of shredded paneer cheese, spices, and fresh herbs. (1 pc.)

**AMRITSARI KULCHA** 

\$8.99

Specialty bread from the city of Amritsar, stuffed with a filling of spiced potatoes. (1 pc.)

**KHEEMA KULCHA** (CHICKEN/LAMB) \$11.99

Indian bread stuffed with a mixture of minced chicken or lamb, spices, and fresh herbs. (1 pc.)

## SIDES & SALADS

FRIES (2) \$4.99
Crispy piping - hot french fries.

MASALA FRIES (2) \$5.99
Fries tossed in masala.

PAPAD (2) \$4.99
Thin Indian wafer

MASALA PAPAD (9)
Thin Indian wafer topped with veggies. \$5.99

**PLAIN RAITA** \$5.99 Yogurt seasoned with herbs and spices.

BOONDI RAITA (\$\)\$6.99 Chickpea flour balls mixed in yogurt.

**ALOO PUDINA RAITA** \$6.99 Mint and diced potatoes mixed in yogurt.

CUCUMBER RAITA \$6.99
Grated cucumber mixed in yogurt.

GREEN SALAD ( \$6.99)
Romaine lettuce with tomatoes, cucumber & onions.

GREEK SALAD \$8.99 Tomatoes, cucumbers, red onions, and bell peppers, tossed with olives and feta cheese.

CEASAR SALAD (S)
Romaine lettuce, parmesan cheese, croutons, and a creamy dressing.

#### DESSERTS

RASMALAI \$4.99 Soft cottage cheese dumplings soaked in milk syrup. (2 pc.)

GULAB JAMUN 5 \$4.99
Deep-fried milk dumplings soaked in a rose-flavoured sugar syrup. (2 pc.)

GAJAR KA HALWA (5) \$4.99 Carrot pudding made with butter, milk, and sweetened with sugar.

KHEER \$4.99 Rice pudding simmered with milk, and sugar with a hint of cardamom and pistachios.

KULFI (1) \$4.99 (PISTA/KHOYA/MANGO)

Frozen dessert made with thickened milk, cardamom, saffron, and various nuts.

FALOODA \$7.99
Dessert beverage made with layers of vermicelli noodles, sweetened milk, rose syrup, and ice cream.



Kheer



Rasmalai







Masala Papad



Falooda

Kasoori's kitchen uses a wide variety of ingredients including nuts, gluten, soy and other potential allergens. Our dishes are prepared in a common kitchen with the risk of allergen exposure, therefore, Kasoori can not guarantee that any of our dishes are completely devoid of a specific allergen that is contained within our kitchen.

An 18% gratuity is added to groups of 5 or more.

Menu is subject to change without notice.



## MOCKTAILS

PINEAPPLE MOJITO	\$8.99
MANGO MOJITO	\$8.99
CLASSIC MOJITO	\$8.99
VIRGIN CAESAR	\$8.99
PINA COLADA	\$8.99
SHIRLEY TEMPLE	\$8.99
FRUIT PUNCH	\$8.99
LEMON SODA	\$8.99
MASALA SODA	\$8.99

# COCKTAILS

PINEAPPLE MOJITO	\$15.99
MANGO MOJITO	\$15.99
CLASSIC MOJITO	\$15.99
PINA COLADA	\$15.99
CEASAR	\$15.99
JAGER BOMB	\$15.99
COSMOPOLITAN	\$15.99
L.I.I.T	\$15.99
BULL DOG	\$17.99
DEVIL MARGARITA	\$18.99
OLD FASHIONED	\$18.99
NEGRONI	\$18.99
HPNOTIQ MARGARITA	\$19.99
SEX ON THE BEACH	\$18.99

	WINE	5 OZ.
RED		\$7.99
WHITE		\$7.99





SCOTCH	2 OZ.
CROWN ROYAL	\$11.99
JACK DANIELS	\$11.99
J.P. WISER	\$11.99
JAMESON	\$11.99
BALLENTINE	\$11.99
RED LABEL	\$11.99
MAKER'S MARK	\$11.99
CHIVAS REGAL	\$17.99
BLACK LABEL	\$17.99
JAGERMEISTER	\$11.99
HENNESSY	\$19.99
GOLD LABEL	\$19.99
GLENLIVET 10 YR	\$11.99
GLENFIDDICH 12 YR	\$19.99
DOUBLE BLACK	\$21.99
MACALLAN	\$21.99
BLUE LABEL	\$64.99
TEQUIL	<b>4</b> 1 OZ.
1800	\$6.99

TEQUILA	1 OZ.
1800	\$6.99
THE JOSE	\$6.99
JAGERMEISTER	\$6.99
CASAMIGOS	\$11.99
DON JULIO REPOSADOS	\$11.99
DON JULIO 70	\$11.99
DON JULIO ANEJO	\$11.99
JAGERBOMB	\$12.99
PATRON	\$14.99
ATOMIC JAGERBOMB	\$19.99





## BEER

CORONA	\$8.99
HEINEKEN	\$8.99
STELLA	\$8.99
KINGFISHER	\$7.99
MOLSON CANADIAN	\$7.99
COORS LIGHT	\$7.99
BUDWEISER	\$7.99

# V O D K A

	1 OZ.	2 OZ.
ABSOLUTE	\$6.99	\$11.99
SMIRNOFF	\$6.99	\$11.99
GREY GOOSE	\$8.99	\$15.99
CIROC	\$8.99	\$15.99

## GIN

	2 OZ.
BOMBAY SAPPHIRE	\$11.99
EMPRESS	\$14.99

## RUM

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APPLETON ESTATE 12 YR	\$11.99
VSOP BRANDY	\$11.99
BACARDI	\$11.99
CAPTAIN MORGAN	\$11.99





