

CHAAT STOP

STREET SNACKS — SWEET, TANGY, CRUNCHY

Vegetable Samosa | \$3.99

Flaky pastries filled with spiced mashed potatoes and peas. 2 pc

Samosa Chaat | \$8.99

Samosas topped with chickpeas, spicy chutneys and aromatic spices.

Chaat Papdi | \$8.99

Fried dough wafers with yogurt, tamarind chutney and spices.

Pani Puri | \$8.99

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

Bhel Puri | \$8.99

Puffed rice, sev, fresh vegetables, chutneys and spices.

Aloo Tikki | \$4.99

Golden potato patties with a blend of spices. 2 pc

Aloo Tikki Chaat | \$8.99

Crispy potato patties with tamarind chutney, yogurt and spices.

Dahi Bhalla | \$8.99

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

Dahi Sev Puri | \$8.99

Puri shells topped with yogurt, tamarind chutney and crispy sev.

STREET PLATES

Channa Puri | \$12.99

Fluffy fried wheat-flour bread with a hearty chickpea curry.

Pav Bhaji | \$12.99

Spiced mashed vegetable curry with buttered bread rolls.

Channa Bhatura | \$12.99

Fluffy fried all-purpose-flour bread with a hearty chickpea curry.



NOTE: ALL DISHES ARE PREPARED IN A KITCHEN THAT ALSO HANDLES NUTS, GLUTEN AND SOY.

ICON LEGEND

 VEGAN

 GLUTEN-FREE

 CONTAINS NUTS

*An 18% gratuity is added to groups of 5 or more. *Menu is subject to change without notice.

VEG APPETIZERS

FRIED, CRISPY & FRESH FROM THE TANDOOR

FRIED & CRISPY

Veggie Cutlet | \$12.99

Chopped vegetables and spices shaped into patties and deep-fried.

Veg. Momos | \$13.99

Tandoori-marinated dumplings, made in the tandoor, fried or steamed. 6 pc

Veg. Pakora | \$11.99 V GF

Fresh vegetables in a spiced chickpea batter, deep-fried.

Paneer Pakora | \$13.99 GF

Soft paneer in a spiced chickpea batter, fried until crisp.

FROM THE TANDOOR

Tandoori Paneer Tikka | \$15.99 GF

Paneer marinated in a blend of spices.

Achari Paneer Tikka | \$15.99 GF

Paneer marinated in a tangy pickling-spice blend.

Tandoori Soya Chaap | \$15.99

Tender pieces of marinated soybean protein.

Gobi 65 | \$15.99

Cauliflower florets marinated in spices and deep-fried.

Paneer Kabab | \$15.99

Grated paneer marinated in spices and deep-fried.

Hara Bhara Kabab | \$12.99 N

Spinach, peas and potatoes, spiced and deep-fried.

Beetroot Kabab | \$12.99 V

Grated beetroot and spices shaped into patties and deep-fried.

Malai Paneer Tikka | \$15.99 GF

Paneer in a creamy marinade of yogurt, cashews and spices.

Haryali Paneer Tikka | \$15.99 GF

Paneer in a green marinade of mint, cilantro and spices.

Malai Soya Chaap | \$15.99 N

Soya chaap in a rich marinade of cream, yogurt and spices.

HOUSE FAVOURITE

Vegetarian Platter | \$20.99 N

Tandoori paneer tikka, soya chaap, veg pakora, samosa and paneer pakora.

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NON-VEG APPETIZERS

MARINATED & COOKED IN OUR CLAY TANDOOR

HOUSE FAVOURITE

Non-Vegetarian Platter | \$22.99 N

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



Chicken Tikka | \$16.99 GF

Boneless chicken marinated in Indian spices.

Achari Chicken Tikka | \$16.99 GF

Chicken in pickling spices and aromatic herbs.

Chicken Kabab | \$16.99

Spiced minced chicken, grilled.

Chicken Leg (2 pc) | \$13.99 GF

Tender leg meat marinated in aromatic spices and herbs.

Half Tandoori Chicken | \$14.99 GF

Half chicken marinated in spices, yogurt and herbs.

Fish Tikka | \$21.99 GF

Fresh fish marinated in aromatic spices.

Lamb Chops | \$22.99 GF

Premium lamb marinated in spices, garlic and herbs.

Fish Pakora | \$12.99 GF

Fresh fish in a spiced chickpea batter, fried.

Malai Chicken Tikka | \$16.99 GF N

Chicken tikka coated in cream, cheese and aromatic spices.

Haryali Chicken | \$16.99 GF

Marinated in mint, cilantro and spices, then grilled.

Lamb Kabab | \$17.99

Spiced minced lamb, grilled.

Tandoori Wings | \$16.99 GF

Chicken wings marinated in aromatic spices. 1 lb

Full Tandoori Chicken | \$22.99 GF

Whole chicken marinated in spices, yogurt and herbs.

Tandoori Prawns | \$18.99 GF

Marinated prawns grilled in a traditional tandoor.

Chicken 65 | \$16.99

Bite-sized spiced chicken, crispy-fried.

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VEG MAINS

PANEER, DALs & VEGETABLE CURRIES



HOUSE FAVOURITE

Kasoori Malai Paneer | \$16.99 GF N

Paneer in a creamy gravy with fenugreek leaves.

Dal Makhani | \$14.99 GF

Black lentils and kidney beans slow-simmered with butter and cream.

Channa Masala | \$14.99 V GF

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

Lasooni Aloo Gobi | \$15.99 V GF

Potatoes and cauliflower with garlic, ginger and spices.

Mix Vegetable | \$15.99 V GF

Fresh vegetables in an aromatic blend of spices and herbs.

Vegetarian Korma | \$15.99 GF N

Vegetables in a rich sauce of nuts, cream and spices.

Malai Kofta | \$16.99 N

Vegetable and paneer koftas in a creamy tomato gravy.

Palak Paneer | \$16.99 GF

Paneer in a spiced spinach gravy.

Kadahi Paneer | \$16.99 GF

Paneer stir-fried in a kadhai with bell peppers and onions.

Paneer Tikka Masala | \$16.99 GF N

Paneer in a gravy of capsicum, onions, spices and cream.

Shahi Paneer | \$16.99 GF N

Paneer in a rich, creamy gravy of nuts and spices.

Dal Tadka | \$14.99 V GF

Yellow lentils tempered with spices, ghee and cumin seeds.

Bhindi Masala | \$15.99 V GF

Okra sautéed with onions, tomatoes, spices and a hint of lemon.

Lasooni Saag | \$15.99 GF

Spinach and mustard greens sautéed with garlic and onions.

Curry Pakora | \$15.99 GF

Gram-flour dumplings in a spiced yogurt curry.

Kasoori Baingan ka Bharta | \$16.99 V GF

Roasted eggplant mashed with spices and vegetables.

Soya Chaap Masala | \$16.99 N

Grilled soya chaap in a rich tomato gravy.

Mutter Paneer | \$16.99 GF

Paneer and green peas in a tomato gravy.

Paneer Bhurji | \$16.99

Crumbled paneer sautéed with onions, tomatoes and spices.

Paneer Lababdar | \$16.99 GF N

Paneer in a velvety tomato sauce with nuts and herbs.

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NON-VEG MAINS

SLOW-SIMMERED CURRIES & KADHAI CLASSICS



HOUSE FAVOURITE

Chicken Lababdar | \$17.99 GF N

Chicken in a rich, spiced tomato gravy.

Butter Chicken | \$17.99 GF

Tender chicken in a luscious spiced tomato sauce.

Chicken Tikka Masala | \$17.99 GF N

Chicken in a velvety sauce of yogurt, cashews and spices.

Chicken Curry | \$17.99 GF

Chicken in a rich, aromatic curry sauce.

Chicken Vindaloo | \$18.99 GF

Goan-style chicken and potatoes in fiery spices.

Fish Curry | \$18.99

Fish fillets in a fragrant, tangy curry sauce.

Goat Vindaloo | \$19.99 GF

Goan-style goat and potatoes in fiery spices.

Rara Goat | \$20.99 GF

Goat in a rich gravy with minced goat and spices.

Kasoori Chicken | \$17.99 GF N

Chicken with fragrant fenugreek leaves, spices and tomatoes.

Chicken Korma | \$17.99 GF N

Chicken in a creamy cashew sauce.

Kadahi Chicken | \$17.99 GF

Chicken with bell peppers and onions, cooked in a kadhai.

Rara Chicken | \$19.99 GF

Chicken pieces in a rich gravy with minced chicken.

Goat Curry | \$19.99 GF

Tender goat in a flavourful spiced curry.

Kadahi Goat | \$19.99 GF

Goat cooked in a kadhai with spices and bell peppers.

Rogan Josh | \$20.99 GF

Lamb slow-cooked in a tomato curry with Kashmiri spices.

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HAKKA CHINESE

INDO-CHINESE FAVOURITES, WOK-TOSSED

VEGETARIAN

Chilli Paneer | \$16.99

Paneer tossed with onions, peppers, garlic, ginger and chili sauce.

Veg. Manchurian | \$16.99 V

Crispy vegetable dumplings tossed in a savoury sauce.

Veg. Spring Rolls | \$9.99 V

Seasoned vegetables in thin pastry sheets. 6 pc

NON-VEGETARIAN

Chilli Chicken | \$17.99

Chicken stir-fried with onions, peppers, garlic, ginger and chili sauce.

Chicken Noodles | \$17.99

Noodles tossed with marinated chicken and vegetables.

Chicken Fried Rice | \$17.99 GF

Chicken, basmati rice and vegetables stir-fried with spices.

Chilli Hakka Noodles | \$16.99 V

Noodles stir-fried with vegetables in a fiery chili sauce.

Veg. Fried Rice | \$16.99 GF

Basmati rice stir-fried with vegetables and sauces.

Chilli Fish | \$17.99

Fish stir-fried with onions, peppers, garlic, ginger and chili sauce.

Tandoori Chicken Noodles | \$17.99

Noodles tossed with tandoori chicken and vegetables.

WRAPS

ROLLED IN SOFT NAAN BREAD



Chicken Kabab Roll | \$14.99

Seekh kababs in warm naan with onions and a zesty yogurt sauce.



Chicken Tikka Roll | \$14.99

Chicken tikka in soft naan with onions and coriander.



Paneer Tikka Roll | \$13.99

Paneer tikka in soft naan with sautéed vegetables and a tangy sauce.

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LUNCH COMBOS

SERVED 10 AM – 3 PM • EVERY BOWL COMES WITH BASMATI RICE



Tandoori Chicken Bowl



Channa Masala Bowl



Butter Chicken Bowl

Tandoori Chicken Bowl | \$14.99 GF

Chilli Chicken Bowl | \$15.99

Curry Pakora Bowl | \$13.99 GF

Dal Tadka Bowl | \$13.99 V GF

Butter Chicken Bowl | \$15.99 GF

Shahi Paneer Bowl | \$14.99 GF

Dal Makhani Bowl | \$13.99 GF

Channa Masala Bowl | \$13.99 V GF



THALI

Veg Thali | \$15.99

Three veg dishes, raita, naan, rice, achar & dessert.

Non-Veg Thali | \$17.99

Two non-veg dishes, one veg, raita, naan, rice, achar & dessert.

Dishes are chosen from our hot table of the day.

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BREADS

BAKED TO ORDER IN THE TANDOOR

Plain Naan | \$2.99

Wheat-flour bread baked in the tandoor.

Garlic Naan | \$3.99

Naan brushed with garlic butter.

Tandoori Roti | \$2.99

Whole-wheat bread baked in the tandoor.

Tawa Roti | \$1.99

Wheat flatbread cooked on a griddle.

Butter Naan | \$3.49

Naan brushed with butter.

Family Naan | \$8.99

An extra-large naan for the table.

Butter Roti | \$3.49

Tandoori roti brushed with butter.

Bhatura | \$1.99

Puffy fried bread of fermented dough.

RICE & BIRYANI

FRAGRANT LONG-GRAIN BASMATI

Jeera Rice | \$5.99

Basmati rice with cumin seeds.

Vegetarian Biryani | \$14.99

Basmati rice layered with spiced vegetables and potatoes.

Hyderabadi Chicken Dum Biryani |

\$15.99 

Chicken, caramelized onions, mint and saffron milk.

Matar Palao | \$6.99

Basmati rice with green peas.

Soya Chaap Biryani | \$14.99

Soya chaap, caramelized onions and saffron milk.

Goat Biryani | \$17.99

Goat, caramelized onions and saffron milk.



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PARANTHA STOP

STUFFED FLATBREADS, 1 PC EACH

SERVED WITH DAHI & ACHAR



Aloo Parantha | \$9.99

Stuffed with spiced mashed potatoes.

Gobi Parantha | \$9.99

Stuffed with spiced cauliflower.

Paneer Parantha | \$10.99

Stuffed with spiced paneer.

Onion Kulcha | \$9.99

Stuffed with onions, spices and herbs.

Amritsari Kulcha with Channa | \$12.99

Amritsar-style, stuffed with spiced potatoes.

Mooli Parantha | \$9.99

Stuffed with spiced radish.

Laccha Parantha | \$7.99

Flaky, multi-layered flatbread.

Paneer Kulcha | \$10.99

Stuffed with shredded paneer and herbs.

Kheema Kulcha | \$12.99

Stuffed with minced chicken or lamb.



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SIDES & SALADS

Fries | \$5.99 V

Crispy, hot french fries.

Masala Papad | \$5.99 V

Topped with chopped vegetables.

Aloo Pudina Raita | \$6.99

GF

Yogurt with mint and potato.

Greek Salad | \$8.99 GF

Tomato, cucumber, onion, peppers, olives and feta.



Masala Fries

Masala Fries | \$8.99 V

Tossed in masala.

Plain Raita | \$5.99 GF

Yogurt with herbs and spices.

Cucumber Raita | \$6.99

GF

Yogurt with grated cucumber.

Caesar Salad | \$8.99 GF

Romaine, parmesan, croutons and creamy dressing.



Masala Papad

Papad | \$4.99 V

Thin, crisp wafer.

Boondi Raita | \$6.99 GF

Yogurt with chickpea-flour pearls.

Green Salad | \$7.99 V GF

Romaine, tomato, cucumber and onion.



Falooda

DESSERTS

ASK FOR NUT-FREE

Gulab Jamun | \$5.99 N

Milk dumplings in rose syrup. 2 pc

Kheer | \$5.99 N

Rice pudding with cardamom and pistachios.

Rasmalai | \$5.99 N

Cottage-cheese dumplings in sweet milk. 2 pc

Kulfi | \$5.99 N

Pista, khoya or mango.

Gajar ka Halwa | \$5.99 N

Warm carrot pudding with butter and milk.

Falooda | \$9.99 N

Vermicelli, rose syrup, sweet milk and ice cream.

LASSI & SHAKES

Lassi | \$5.99

Mango, sweet or salted.

Milkshake | \$5.99

Strawberry, mango, chocolate or vanilla.

We can't guarantee any dish is free of a specific allergen, so please tell your server about allergies.

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THE BAR

MOCKTAILS, COCKTAILS, WINE & BEER

MOCKTAILS

ALL \$8.99

Classic Mojito
Mango Mojito
Pineapple Mojito
Piña Colada
Virgin Caesar
Shirley Temple
Fruit Punch
Lemon Soda
Masala Soda

WINE

5 OZ

Red 7.99
White 7.99

COCKTAILS

Classic Mojito 15.99
Mango Mojito 15.99
Pineapple Mojito 15.99
Piña Colada 15.99
Caesar 15.99
Cosmopolitan 15.99
Long Island Iced Tea 15.99
Jäger Bomb 15.99
Bulldog 17.99
Devil Margarita 18.99
Old Fashioned 18.99
Negroni 18.99
Sex on the Beach 18.99
Hpnnotiq Margarita 19.99

BEER

Kingfisher 7.99
Molson Canadian 7.99
Coors Light 7.99
Budweiser 7.99
Corona 8.99
Heineken 8.99
Stella Artois 8.99

SPIRITS

POURED NEAT, ON THE ROCKS OR MIXED

WHISKY & COGNAC

2 OZ

Crown Royal	11.99
Jack Daniel's	11.99
J.P. Wiser's	11.99
Jameson	11.99
Ballantine's	11.99
Johnnie Walker Red Label	11.99
Maker's Mark	11.99
Glenlivet 10 yr	11.99
Jägermeister	11.99
Chivas Regal	17.99
Johnnie Walker Black Label	17.99
Hennessy	19.99
Johnnie Walker Gold Label	19.99
Glenfiddich 12 yr	19.99
Johnnie Walker Double Black	21.99
Macallan	21.99
Johnnie Walker Blue Label	64.99

GIN

2 OZ

Bombay Sapphire	11.99
Empress 1908	14.99

TEQUILA & SHOTS

1 OZ

1800	6.99
The Jose	6.99
Jägermeister	6.99
Casamigos	11.99
Don Julio Reposado	11.99
Don Julio 70	11.99
Don Julio Añejo	11.99
Jäger Bomb	12.99
Patrón	14.99
Atomic Jäger Bomb	19.99

VODKA

1 oz 2 oz

Absolut	6.99	11.99
Smirnoff	6.99	11.99
Grey Goose	8.99	15.99
Cîroc	8.99	15.99

RUM & BRANDY

2 OZ

Bacardi	11.99
Captain Morgan	11.99
Appleton Estate 12 yr	11.99
VSOP Brandy	11.99

