

Asian vegetables seasoned with garlic, chili, ginger, and soy sauce

VEGETABLE MAINS

Tasty Matter Paneer	15
<i>Indian cheese cooked with green chilies & spices</i>	
Tasty Cholles	12
<i>Kulcha Bhattures</i>	
<i>Served with Kulcha cooked in clay oven OR served with fried Bhaturas</i>	
Palak Paneer	16
<i>Spinach & Indian cheese cooked with spices</i>	
Aloo Gobi 13	
<i>Cauliflower cooked with spices & potatoes</i>	
Malai Kofta	16
<i>Vegetable Dumplings stuffed with fresh basil and herbs</i>	
Cumin Potatoes	16
<i>Potatoes cooked in spices with tempering of cumin and turmeric</i>	
Channa Masala	16
<i>Chickpeas cooked in authentic spices in true Punjabi fashion</i>	
Shahi Paneer	16
<i>Fresh Indian cheese simmered in rich tomato gravy</i>	
Dal Makhni	15
<i>A mixture of black lentil and kidney beans cooked to perfection with butter, spices, and laced with cream</i>	
Dal Tadka	15
<i>Yellow yentils cooked with herbs, garlic, and spices</i>	
Dal Palak	16
<i>Traditional yellow dal and spinach tempered in fresh garlic and cumin</i>	
Kaju Curry	19
<i>Roasted cashew nuts cooked in a tomato, onion, and spice based creamy sauce</i>	
Vegetable Do Payaza	15
<i>A melange of vegetables tossed in dry coriander and cumin tempering</i>	
Paneer Tikka Masala	18
<i>Paneer tikka simmered in a rich tomato gravy with subtle flavor of corinader</i>	

BREADS

Tandoori Roti	2
<i>Leavened wheat bread baked in clay oven</i>	
Naan	3
<i>The traditional north Indian bread baked in clay oven</i>	
Lachedar Parantha	4
<i>Multi-layered flaky whole wheat bread</i>	
Tasty Stuffed Naan	6

Chicken | Beef | Paneer | Onion | Potatoes | Garlic | Cauliflower

Bhatura 3
Deep fried naan bread

SIDE ORDER

Rice	Plain 5.5 Cumin 7 Saffron
Tasty Rice Pulao 10	7
<i>Plain fried rice peas & spices, vegetable papad (2pcs)</i>	
Samosas Veg 2.0 each Beef/Chicken 3 each	
Masala Papad	2
Masala Papad topped with freshly cut vegetables	3
Garden Chop Salad	5
<i>Chopped cucumber, tomatoes, onions, beets, and lettuce tossed in dressing</i>	
Butter Sauce	6
<i>Rich tomato, buttery cream gravy</i>	
Raita	5
<i>Indian style yogurt mixed with tomatoes & cucumber</i>	
Dahi	4
<i>Plain Indian style yogurt</i>	
Chutney	3
<i>Choose: Ranch Mango Tamarind Mint Mayo Pickle</i>	
<i>Choose: Punjabi Mix Carrot</i>	

SWEET CORNER

Any Sweet 6

Gulabjamun	
<i>Indian style donuts dipped in sugar syrup</i>	
Rasmalai	
<i>Indian cottage cheese, served with sweet milk syrup and dry fruits</i>	
Chocolate Brownie	
<i>Walnut chocolate brownie served with vanilla ice cream</i>	
Kheer	
<i>Indian style rice pudding made from condensed milk</i>	

BEVERAGES HOT / COLD

Chai Coffee Tea	2
Lassi Sweet Salt Mango Indian Coffee	5
Cold Beverage	3
<i>Sprite Coca Cola Apple Juice Ice Tea Ginger Ale Orange Pop</i>	
Juice	3.5
<i>Apple Orange</i>	
Yogurt Smoothie	6
<i>Sweet Salt Mango</i>	

Take Away

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SHAREABLES

Chicken Wings choice of baked or fried 15	
<i>Tandoori Buffalo Hot Salt & Pepper Masala Sweet & Sour</i>	
Dry Pork Ribs	15
<i>Half pound of our specialty marinated ribs, served with barbeque sauce</i>	
Pakora	
<i>Fish 15 Cauliflower 13 Vegetable 13 Paneer 15</i>	
<i>Deep Fried Fritters</i>	
The Tasty Raps	
<i>Tandoori 13 Butter Chicken 13 Paneer 12</i>	
<i>Layered with Indian inspired house made sauce</i>	
Tasty Flatbread	8
<i>Naan bread topped with cheese served with butter sauce</i>	
Vegetable Spring Rolls (6)	6
Chicken Fingers	15
<i>Chicken Strips cooked & fried with herbs & batter</i>	
Nachos	15
<i>Guacamole, salsa sour cream (add Tandoori or Lime Chicken)</i>	
Paneer Tikka	18
<i>Indian cheese marinated with spices and cooked in clay oven</i>	
Aloo Tikki	10
<i>Two mashed potato patties mixed with coriander, onion & spices, served with chickpeas</i>	
<i>Add Tikki 1</i>	
Samosa	12
<i>Vegetable</i>	
<i>Two crisp patties stuffed with spices & served with chickpeas</i>	
<i>Add Samosa 1</i>	
Samosa	6
<i>Beef Chicken</i>	
<i>Two crisp patties stuffed with meat</i>	
<i>Add Samosa 2</i>	
Fish & Chips	15
<i>Served with fries and tartar sauce</i>	

TANDOOR SPECIAL

Lightly spiced basmati rice layered with butter sauce and fresh greens with mango vignette

- Chicken Tikka 18**
Boneless chicken marinated with spices and slowly cooked in clay oven
- Hariyali Chicken Tikka 17**
Chicken breast marinated with fresh mint and spices — cooked slowly in tandoori oven
- Malai Tikka 17**
Paneer | Chicken
Choice of protein marinated with cream cheese, cashew paste & Muglai spices
- Seekh Kabab 18**
Spiced ground lamb and chicken with chopped bell peppers and onions, formed into cylinders
- Tandoori Chicken (6pcs) Half 18 | Full 32**
Chicken (leg + thigh) marinated in tandoori spices and baked slowly in tandoori oven
- Tandoori Lamb Chops 21**
Alberta Lamb chops marinated with exotic indian spices
- Tandoori Shrimp 21**
Jumbo prawns marinated with spices and cooked in tandoori oven
- Tandoori Fish 21**
Basa fish marinated in exotic tandoori spices and baked slowly in tandoori oven
- Paneer Tikka 18**
Indian cheese marinated with spices and cooked in clay oven

SOUPS & SALAD

- SOUPS 9**
Served with garlic toast
- Baked French Onion Cream of Wild Mushroom Chicken Noodle**
- Soup of the Day 9**
- SALA**
- Garden Chop Salad**
Chopped cucumber, tomatoes, onions, beets, and lettuce tossed in dressing
- Caesar Salad**
Romaine lettuce, bacon bits, and parmesan cheese tossed in caesar dressing
- Tasty Salad**
Carrots, red onion, tomatoes, and cucumber

MAINS

- Butter Chicken 17**
Boneless tandoori chicken cooked with rich tomato cream gravy
- Chicken Curry 17**
Chicken breast cooked in traditional sauces and spices
- Chicken Vindaloo 17**
Chicken simmered in tangy curry sauce with rare spices
- Coconut Chicken Curry 17**
Chicken cooked with coconut cream and onion gravy
- Tasty Lamb 19**
Alberta Lamb pieces cooked in a mild creamy gravy & spices
- Lamb Curry 19**
Alberta Lamb cooked in traditional sauces & spices
- Goat Curry 15**
Alberta Goat meat on the bone cooked with tomatoes & onions in curry sauce
- Tasty Fish Curry 19**
Dry | Gravy
Fish cooked in traditional sauces & spices
- Tasty Cream Chicken 17**
Chicken cooked in rich cream gravy with exotic spices fr
- Chilli Chicken 18**
Chicken | Paneer
Chicken simmered in a tangy curry sauce with rare spices on India
- Chicken Tikka Masala Chicken 18 | Shrimp 20**
Chicken tikka simmered in a rich tomato gravy with subtle flavor of coriander
- Kadahi Chicken 17**
Boneless chicken cooked in tomatoes, green pepper and spices
- Vindaloo Alberta Lamb 19 | Shrimp 20 | Beef 19**
Boneless lamb combined with heavenly aroma of freshly roasted cinnamon, mustard seed, cloves & rare spices
- Coconut Shrimp Curry 20**
Prawns cooked with coconut cream & onion gravy
- Biryani Veg 17 | Chicken 18 | Lamb 19 | Shrimp 20**
Fresh basmati rice cooked with marinated meat, bell peppers, onions, infused with Indian spices

PASTA / STEAK / RIBS

- Fried Chicken 16**
Fried chicken served with french fries, garlic toast, and garden salad
- Chicken Fingers 16**
Served with plum sauce, french fries, garlic toast and garden salad

- Fish & Chips 15**
Served with fries, garden salad, and tartar sauce
- Lamb Chops 21**
Alberta lamb chops marinated with exotic Indian spices and served with mint chutney or barbeque sauce
- Chicken and Mushroom Fettuccini 19**
Grilled Chicken breast, mushroom, tomatoes, and green onions with alfredo sauce
- Spaghetti**
- Tomato Sauce 15 | Meat Sauce 18**
- Fettuccini Chicken Alfredo 19**
Served with garlic toast

HAKKA STYLE INDO CHINESE

- Hakka Noodles Veg 15 | Chicken 17 | Shrimp 19**
Boiled noodle tossed with fresh vegetables, soy sauce, and chilli sauce
- Fried Rice Veg 15 | Paneer 16 | Chicken 17 | Shrimp 19**
Basmati rice cooked with mélange of vegetables, soy sauce, and peppers
- Szechuan (Dry or Gravy) Veg 16 | Paneer 17 | Chicken 18 | Shrimp 19**
Asian vegetables seasoned with house made sauce
- Vegetable Manchurian 16**

