

## Hot Appetizers

**samosa** (per piece)    chicken **1.75** / veg. **1.50**  
light flaky pastry envelope stuffed with either your choice of seasoned minced chicken or potatoes and green peas.

**aloo tikki** (two pieces)    **8.95**  
fried potato cakes served with curried chick peas.

**pakora**    **9.95**  
mixed vegetable fritters.

**dahi kebabs**    **10.95**  
soft fritters stuffed with yogurt and cheese, beautifully spiced.

**veg platter**  
Assortment of paneer tikka, pakora, dahi kebab, aloo tikki.    **26.95**

*\*all of our hot appetizers are served with our signature tamarind sauce.*

## Cold Appetizers

**pani poori**    **9.75**  
hollow crispy shells made to be stuffed with potatoes and chick peas, served with our tamarind sauce and spicy cumin water. a mouth watering experience!

**bhel poori**    **9.75**  
a scrumptious mélange of puffed rice, peanuts, fine crispy noodles, potatoes and onions mixed together in our tamarind sauce and garnished with fresh coriander.

**sev poori**    **9.75**  
crunchy wafers topped with potatoes, onions, fine crispy noodles and our signature tamarind sauce.

**dahi poori**    **9.75**  
hollow crispy shells filled with chick peas, potatoes, and our special blend of spices, all topped with yogurt and our tamarind sauce.

**papri chaat**    **9.75**  
crunchy wafers topped with chick peas, potatoes, our special blend of spices, then laced with yogurt and our tamarind sauce.

## From Our Tandoor (charcoal fired clay oven)

**tandoori chicken**    **17.95**  
quarter chicken (leg), marinated in yogurt and an array of spices, cooked to perfection in our tandoor.

**chicken tikka** (white meat)    **22.95**  
tender cubes of chicken marinated in our special spices.

**reshmi chicken tikka** (white meat)    **22.95**  
mildly spiced and marinated in cream.

**achari chicken tikka** (white meat)    **22.95**  
tender cubes of chicken marinated in pickling spices.

**paneer tikka**    **22.95**  
cubes of our homemade cheese marinated in spices, served with oven fired onions and peppers.

**seekh kebab** (two pieces)    **23.95**  
minced lamb, highly seasoned with our special blend of herbs and spices, then roasted on skewers in our tandoor.

**chicken seekh kebab** (two pieces)    **22.95**  
prepared the same as our seekh kebab, except with ground chicken.

**tandoori jumbo prawns**    **30.95**  
delicately marinated and cooked to perfection!

**fish tikka**    **22.95**  
chunks of boston blue fish marinated in our tandoori spices.

**assorted tandoori platter**    **52.95**  
an assortment of chicken tikka, reshmi tikka, seekh kebab and fish tikka.

*\*all of our tandoori dishes are served with naan, mint sauce and house salad. add 1.50 for garlic naan upgrade. add 3.00 to substitute french fries for salad.*

*\*please advise us of any food allergies, including dairy and nuts.*

## Non-Vegetarian Dishes

**curry - chicken 20.95 lamb/goat 23.95**

tender pieces of chicken, lamb or goat, cooked in a traditional sauce sautéed with onions, tomatoes and flavored with an array of finely ground herbs and spices.

**butter chicken 23.50**

tender pieces of tandoori chicken simmered in a velvety tomato cream sauce.

**karahi - chicken 21.95 gosht (lamb) 24.95**

tender pieces of chicken or lamb cooked with slivers of fragrant ginger, onions, tomatoes and green peppers.

**methi - chicken 21.95 lamb 24.95**

boneless pieces of chicken or lamb cooked with fenugreek in a rich cream sauce.

**chicken tikka masala (white meat) 24.95**

our tandoori chicken tikka cooked with green peppers in a rich spicy sauce.

**vindaloo - chicken 22.95 lamb 24.95**

boneless pieces of chicken or lamb cooked with potatoes in a hot tangy sauce.

**saag - chicken 21.95 gosht (lamb) 24.95**

tender pieces of chicken or lamb cooked in curried spinach.

**korma - chicken 23.95 lamb 24.95**

pieces of chicken or lamb cooked in a mild cashew nut cream sauce.

**seafood masala - fish 22.95 shrimp 26.95**

shrimp or fish tikka (your choice), cooked in a thick curry with tomatoes and green peppers.

**shrimp vindaloo 26.95**

juicy shrimp cooked in a hot tangy sauce with potatoes and red chilies.

*\*all above non-vegetarian dishes are served with your choice of either naan, rice or tandoori roti. add 1.50 for garlic naan.*

**biryani - chicken 22.95 lamb/goat 24.95**

a traditional rice dish cooked with your choice of chicken, lamb or goat, garnished with fried onions. add 2.50 for raita.

**non-vegetarian thali\* - chicken curry 23.95 butter chicken 25.95 lamb/goat curry 25.95**

an assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert, tandoori chicken and your choice of curry. add \$1.50 for garlic naan. **\*weekends lunch only**

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## Vegetarian Dishes

**bhindi masala** 18.95   
fresh okra cooked with onions, tomatoes, potatoes and a special blend of spices.

**baingan bhurtha** 18.95  
baked mashed eggplant cooked with fresh tomatoes, onions, green peas and a blend of spices.

**baingan patiala** 18.95  
baby eggplant and potatoes cooked with onions, tomatoes, cashews, raisins, spices and fresh herbs.

**paneer** (cubes of our homemade cottage cheese)  
**palak paneer** - (cooked with curried spinach) 19.95  
**mattar paneer** - (cooked with curried green peas) 19.95  
**paneer makhni** - (cooked in a velvety tomato cream sauce) 21.95

**khumb makkai palak** 18.95  
mushroom and corn cooked in spinach.

**veg korma** 19.95  
medley of vegetables cooked in mild cashew nut cream sauce.

**karahi paneer** 21.95  
cooked in slivers of ginger, onions, green peppers and tomatoes simmered in a rich sauce.

**malai kofta** 21.95  
dumplings made from cottage cheese, potatoes and raisins, cooked in a cashew and tomato cream sauce.

**methi malai mattar** 18.95  
green peas cooked with fenugreek in a rich cream sauce.

**mattar mushroom** 17.95  
mushroom cooked with curried green peas.

**aloo gobi** 17.95   
curried cauliflower cooked with potatoes.

**dal makhni** 18.95  
boiled black lentils tempered with butter, ginger, fresh tomatoes and coriander.

**dal tadka** 16.95   
yellow lentils tempered with ginger, tomatoes and coriander.

**channa masala** 16.95   
spicy curried chick peas.

\*all above vegetarian dishes are served with your choice of either naan, rice or tandoori roti. add 1.50 for garlic naan.

**vegetarian biryani** 18.95  
a traditional rice dish cooked with onions, tomatoes and mixed vegetables, garnished with fried onions. add 2.50 for raita.

**vegetarian thali\*** 23.95  
assorted traditional platter of rice, naan, dal, raita, papadum, pickle, dessert and two vegetables, chef's choice!. add 3.50 for any veg. substitution. add \$1.50 for garlic naan. **\*weekends lunch only**

## Breads

made from scratch, here in our kitchen! freshly baked to-order in our tandoor, giving the bread a beautiful flavour and texture similar to flatbread.

**naan** 4.75  
flat bread, seasoned with nigella seeds.

**buttered naan** 4.95

**garlic naan** 5.25


**onion kulcha** 7.95  
naan stuffed with spiced onions and potatoes, then baked to perfection!

**bhatura** 4.50  
deep fried to a golden brown!

**tandoori roti** 4.25  
whole wheat flat bread.

**paratha** 6.95  
flaky layers of whole wheat bread brushed with clarified butter then baked.

**aloo paratha** 7.95      **poodina paratha** 7.95  
paratha stuffed with spiced potatoes.      paratha stuffed with mint and onions.

\*please advise us of any food allergies, including dairy and nuts.  VGF (Vegan - Gluten - Free)

## Side Orders

house salad	small 6.00 large 8.00	raita	4.50		
green chili and onion salad	2.99	plain yogurt	3.95		
jeera (cumin) rice	5.95	papadum	1.95		
mixed pickle	3.95	chicken curry sauce	9.95		
mango chutney	4.50	butter chicken sauce	10.95		
		french fries	6.95	masala french fries	7.95

## Desert Menu

<b>kulfi</b>	<b>6.95</b>		
<i>a delicious traditional homemade ice cream flavored with ground almonds and cardamom seeds. served with or without faluda (vermicelli noodles topped with rose syrup).</i>			
<b>ras malai (two pieces)</b>	<b>5.95</b>		
<i>homemade flat cakes made of creamed cheese, then soaked in sweet thickened milk and garnished with pistachios.</i>			
<b>gajar halwa</b>	<b>6.95</b>		
<i>grated carrot pudding.</i>			
<b>gulab jamun (two pieces)</b>	<b>4.95</b>		
<i>a soft melt-in-your-mouth indian dessert, deep fried and soaked in sweet cardamom flavored syrup. served warm.</i>			
<b>kheer</b>	<b>5.95</b>		
<i>traditional indian style rice pudding garnished with pistachios. served cold.</i>			
<b>ice cream</b>	<b>4.95</b>		
<i>your choice of mango, swiss mocha, or vanilla.</i>			

## Drink Menu

<b>lassi</b>	<b>7.50</b>		
<i>a refreshing yogurt smoothie, made sweet or salty.</i>			
<b>mango lassi</b>	<b>8.50</b>		
<b>mango shake</b>	<b>7.50</b>		
<b>royal faluda</b>	<b>8.50</b>		
<i>a refreshing cold glass of milk with vermicelli noodles and basil seeds, flavored with rose syrup and topped with a scoop of vanilla ice-cream.</i>			
<b>cold coffee with ice cream</b>	<b>8.50</b>		
<i>deliciously smooth coffee shake topped with a scoop of ice-cream.</i>			
<b>jeera pani</b>	<b>4.00</b>		
<i>tamarind water spiked with cumin and a hint of mint, great for digestion!</i>			
<b>soft drinks</b>	<b>2.50</b>	<b>juice - mango/cranberry/tropicana orange</b>	<b>4.00</b>
<b>iced-tea</b>	<b>2.50</b>	<b>masala chai (indian spiced tea)</b>	<b>3.50</b>
<b>bottled water</b>	<b>1.95</b>	<b>tea</b>	<b>3.00</b>
<b>perrier</b>	<b>3.50</b>	<b>green tea</b>	<b>3.00</b>
<b>sanpellegrino limonata (sparkling lemon)</b>	<b>4.00</b>	<b>coffee</b>	<b>3.50</b>
<b>Lemonade</b>	<b>4.00</b>		

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\*\*15% gratuity will be added to groups of 10 or more.

## *Reds*

Glass / Half Litre / Bottle  
(6oz/9oz / 500ml / 750ml)

**House: Fantini Farnese 9 / 12 / 25 / 35**

**Montepulciano**

**Italy**

*Medium bodied & fruity*

**Santa Julia Reserva 12 / 16 / 30 / 45**

**Malbec**

**Argentina**

*Medium bodied & fruity*

**Wolf Blass Yellow Label 12 / 16 / 30 / 45**

**Shiraz**

**Australia**

*Full bodied & smooth*

**Sterling Vinters Collection 13 / 18 / 40 / 60**

**Cabernet Sauvignon**

**California**

*Full bodied, smooth & dry*

**Mouton Cadet 13 / 18 / 40 / 60**

**Cabernet Merlot**

**France**

*Full bodied & smooth*

## *Whites*

Glass / Half Litre / Bottle  
(6oz/9oz / 500ml / 750ml)

**House: Fantini Farnese 9 / 12 / 25 / 35**

**Chardonnay**

**Italy**

*Aromatic & flavourful*

**Santa Carolina Reserva 11 / 15 / 30 / 40**

**Sauvignon Blanc**

**Chile**

*Light body, fresh and crisp fruit notes*

**Folonari 11 / 15 / 30 / 40**

**Pinot Grigio**

**Italy**

*Light & crisp*

**Vineland Estates 11 / 15 / 30 / 40**

**Semi-Dry Reisling**

**VQA Niagara Peninsula**

*Light, crisp and semi-dry*

## *Beer Menu* (330ml Bottle)

**Domestic \$8.00**

*Coors Light*

*Molson Canadian*

*Sleemans Original Draught*

**Imported \$9.00**

*Stella*

*Corona*

*Heineken*

*KingFisher*



## *Coolers* \$8

*Smirnoff Ice*

*Motts Clamato Caesar*

*Bacardi Breezer (Tropical Orange)*

## *Spirits* (per 1oz)

### **VODKA**

Absolut 8

Grey Goose 10

### **GIN**

Bombay Sapphire 9

### **RUM**

Bacardi 8

Captian Morgan Dark 8

### **SCOTCH WHISKEY**

Glenfiddich 11

Johnnie Walker Black 10

Chivas Regal 10

Crown Royal 8

### **COGNAC**

Remy Martin 13