

Tandoori Snacks Non-Veg

- Tandoori Chicken** 18
Full chicken marinated with traditional spices, yogurt, lemon juice, ginger-garlic paste, skewered and cooked in a tandoor.
- Chicken Murg Malai Tikka** 17
Boneless pieces of white meat marinated chicken breast skewered with tomatoes, onions and green peppers grilled in a tandoor.
- Fish Tikka** 18
Tender salmon pieces marinated in yogurt with carom seeds, ginger-garlic paste, lemon juice and cooked on skewers in a tandoor.
- Chicken Seekh Kabab** 15
The traditional seekh of minced chicken blended with kebab spices and herbs; broiled on long skewers in a tandoor.
- Afghani Chicken** 18
Full chicken marinated in yogurt with ginger-garlic paste, cashew nut paste, salt and cooked in a tandoor making the chicken soft and tender.
- Chicken Reshmi Kabab** 17
Tender boneless Pieces of chicken breast marinated in juicy mixture of fresh cream, yogurt, eggs, almond, coriander, ginger-garlic paste and lemon juice
- Chicken Hariyali Tikka** 17
Boneless pieces of chicken breast rubbed with mint for distinctive flavour and skewered with tomatoes, onions, green peppers grilled to perfection.
- Kali Mirch Chicken Tikka** 17
Boneless pieces of chicken breast marinated in yogurt with black pepper powder, ginger-garlic paste and salt skewered with tomatoes, onions, green peppers grilled/barbecued to perfection.
- Naan Kabab** 12
Minced chicken blended with Indian spices and herbs broiled on long skewers; served as naan roll filled with lettuce, cucumber, onions and mint sauce.
- Kalmi Kabab**..... 16
Chicken thigh marinated with fragrant spices, turmeric, gram flour, ginger-garlic paste, vinegar cooked till deliciously juicy in a tandoor.
- Pishori Chicken** 18
Full chicken marinated in mint based marinade made with mint chutney, lemon juice, fresh cream, yogurt, vinegar, ginger-garlic paste, cumin powder cooked in a tandoor for deliciously minty flavour.

Tandoori Snacks Veg

- Paneer Tikka**..... 15
Homemade Cottage cheese rolled in Indian spices and herbs wrapped in yogurt, ginger-garlic paste and lemon juice skewered with tomatoes, onions, green peppers, glazed golden in a tandoor.
- Hariyali Paneer Tikka** 16
Cubes of Homemade Cottage cheese bursting with the flavour of mint marinated with mint leaves, yogurt, lemon juice, ginger-garlic paste grilled to perfection skewered with tomatoes, onions and green peppers.
- Afghani Paneer Tikka** 16
Soft Cottage cheese marinated overnight in cashew nut paste, yogurt, ginger-garlic paste, lemon juice, salt and grilled in tandoor for dreamy, subtle nutty taste.
- Veg. Kabab**..... 15
Minced seasonal vegetables blended with traditional spices and herbs broiled on long skewers in a tandoor.

Gravy Chicken

- Butter Chicken** 14
A classic dish made from boneless pieces of tandoori chicken simmered in mildly spiced rich creamy tomato sauce.
- Cream Chicken**..... 16
Tender pieces of chicken sautéed in rich and aromatic cream sauce.

Kadhai Chicken	16
Grilled boneless chicken sautéed in onion-tomato gravy, juliennes of green peppers, fragrant herbs and spices.	
Kali Mirch Chicken.....	16
Roasted pieces of boneless chicken cooked in black pepper spiced onion-tomato based gravy garnished with green pepper and fresh cream.	
Chicken Tikka Masala	16
Boneless pieces of tandoori chicken cooked in yogurt, specially blended spices and aromatic herbs.	
Chicken Curry	15
Traditionally spiced pieces of boneless chicken cooked delicately in mild spices and herbs.	
Saag Chicken	15
Tender pieces of chicken cooked with cream spinach wrapped in freshly ground spices, cream, herbs, enriched with fenugreek and cardamom.	
Chicken Vindaloo.....	15
Tender cubes of chicken marinated in traditional Goan spices cooked with tomatoes, potatoes, ginger-garlic, vinegar and spiced with fresh chilli paste.	
Chicken Masala.....	15
Boneless pieces of chicken delicately prepared with Indian spices and aromatic herbs.	
Chicken Do Pyaza	15
Tender cubes of chicken cooked in a flavourful onion gravy and Indian spices, ginger-garlic paste with fresh chopped onions.	
Chicken Dahiwala.....	15
Tender cubes of chicken simmered in fresh homemade yogurt, onion-tomato based gravy and fresh cream garnished with coriander leaves.	
Chicken Korma.....	16
Tender pieces of chicken cooked in a creamy sauce with special spices.	
Chilli Chicken	15
Chicken sautéed with chopped onions, tomatoes juliennes bell peppers, ginger, green chillies and special spices.	
Handi Chicken.....	15
authentic Indian chicken delicacy, overnight marinated chicken pieces sautéed with chopped onions, tomatoes and bell peppers delicately prepared in a clay pot.	
Rara Chicken	15
Flavorful minced chicken dish in a dry curry, spiced up with cardamom, yogurt and whole red chillies and other Indian spices.	

Gravy Mutton

Meat Saagwala	16
Meaty pieces of goat or lamb cooked with cream spinach wrapped in freshly ground spices, cream, herbs, enriched with fenugreek and cardamom.	
Meat Dahiwala	16
Mouth-watering cubes of goat or lamb simmered in fresh homemade yogurt, onion-tomato based gravy and fresh cream garnished with coriander leaves.	
Kadhai Gosht/Meat.....	15
Tender pieces of goat or lamb cooked with sliced green peppers, onion-tomato based gravy and fresh homemade cream.	
Mutton Curry.....	15
Tender pieces of goat cooked slowly in gravy of freshly grounded spices and fragrant herbs.	
Meat Masala	15
Meaty pieces of goat or lamb simmered in lightly spiced gravy with traditional spices and fragrant herbs.	
Rara Mutton	16
A royal treat for mutton lovers, chunky goat pieces steeped in savory mixture spicy mince gravy, exotic spices and aromatic herbs.	
Bhuna Gosht	16
Pieces of goat cooked with onions, ginger, green peas and freshly ground spices, garnished with fresh coriander leaves.	

Lamb Curry 16
Mouth-melting pieces of lamb cooked slowly in freshly grounded spices and onion-tomato based gravy.

Fish

Fish Tomato 14
Grilled basa cooked in a tangy tomato gravy with garlic and garnished with fresh coriander leaves.

Fish Curry 14
Grilled basa fish cooked in a mildly spiced gravy.

Fish 15
Fresh basa of your choice, wrapped in traditional spices and herbs cooked to perfection on tawa.

TAWA Non-Veg

Kali Mirch Chicken Tawa 14
Tender boneless chicken pieces cooked in black pepper spiced onion-tomato based gravy served garnished with fresh coriander leaves and green pepper.

Chicken Tawa Boneless 14
Grilled juicy boneless chicken pieces blended delicately in traditional spices and herbs served garnished with fresh coriander leaves and green peppers.

Chicken Tikka Tawa 14
Juicy boneless pieces of grilled chicken cooked in spiced onion-tomato based gravy, garnished with fresh coriander leaves.

Chicken Seekh Tawa 14
Chicken delicacy, grilled in tandoor with traditional spices and herbs, blended delicately in spiced onion-tomato based gravy and garnished with fresh coriander leaves.

Mutton Tawa 14
Mouth-watering meaty pieces of mutton wrapped in traditional spices and herbs cooked to perfection.

Lamb Tawa 15
Mouth-melting meaty pieces of lamb wrapped in traditional spices and herbs cooked to perfection.

TAWA Veg

Paneer Tawa 14
Soft grilled homemade cottage cheese cooked in spiced onion-tomato based gravy, garnished with fresh coriander leaves.

Kali Mirch Paneer Tawa 14
Soft, silky pieces of cottage cheese cooked in black pepper spiced onion-tomato based gravy served garnished with fresh coriander leaves and green pepper.

Mushroom Tawa 14
Crispy and juicy mushrooms wrapped in Indian spices and cooked over on tawa topped with fresh coriander leaves.

Sabzi Vegetables

Aloo Gobhi 12
Delicious pure vegetarian dish made with cauliflower and potatoes cooked in fresh spices, ginger, sautéed onions and tomatoes garnished with fresh coriander leaves.

Bhindi Masala 12
Okra cooked in fresh spices and ginger, sautéed onions and tomatoes garnished with fresh coriander leaves.

Chana Masala 12
Chickpeas cooked in sautéed onions, garlic, coriander, garam masala, mango powder, Punjabi style.

Dal Makhani	12
A lentil delicacy Punjabi dish. Black lentils, red kidney beans are simmered overnight with aromatic spices and sautéed in onion-tomato based gravy topped with butter and fresh coriander leaves for rich, creamy and delicious flavour.	
Dal Tadka	12
Black/Yellow lentils simmered with whole spices cooked with generous amount of fried onions, tomatoes and fresh spices.	
Mix vegetable	11
Fresh seasonal vegetables cooked with spices, onion-tomato gravy and garnished with fresh coriander leaves.	
Mushroom Masala	13
Fresh mushrooms delicately cooked with traditional Punjabi spices sautéed in onion gravy.	
Mushroom Saag	13
Fresh mushrooms simmered in creamy spinach and freshly ground spices and enriched with fenugreek and cardamom.	
Saag	13
An Indian classic dish, slow cooked fresh raphim, spinach, mustard leaves, ginger-garlic and light spices.	
Kadhi Pakora	11
Mouth-watering veg pakoras in mildly spiced sauce of yoghurt enriched with fenugreek and fresh coriander leaves.	
Aloo Jeera	9
Potato cubes sautéed with crackled cumin seeds and tempered with spices.	

Paneer

Saag Paneer	14
Cubes fresh homemade cottage cheese and sautéed fresh spinach cooked to perfection with traditional spices.	
Mattar Paneer	14
Soft cubes of cottage cheese sautéed in caramelized onion gravy with green peas and freshly ground spices.	
Shahi Paneer	14
Delicious Indian curry made with soft cottage cheese simmered in onion-tomato based rich gravy with traditional spices.	
Paneer Dhaniya Adraki	14
Soft cubes of cottage cheese cooked in a flavourful creamy gravy with generous amount of fresh ginger and coriander.	
Paneer Bhujia	16
Crumbled homemade cheese blended with turmeric, cumin, ginger-garlic and sautéed in onion-tomato gravy garnished with fresh coriander leaves.	
Paneer Masala	14
Fresh soft Indian cottage cheese simmered in flavourful tomato gravy.	
Khoya Mutter Paneer	14
Homemade cottage cheese and green peas simmered in rich milk sauce (roasted Khoya), onion, ginger-garlic paste enriched with fresh homemade cream.	
Paneer Lababdar	14
soft and silky cottage cheese cubes cooked in butter sautéed onions with spicy tomato and fresh cream gravy makes a delicious dish.	
Kadhai Paneer	14
Soft cubes of cottage cheese sautéed with onions, green peppers, tomatoes and exotic spices.	
Kali Mirch Paneer	14
Fresh pieces homemade cottage cheese cooked in black pepper spiced onion-tomato based gravy garnished with fresh coriander leaves and green pepper.	

Dosa

Brampton and Mississauga Location Only

Masala Dosa	13
Cheese Masala Dosa	13
Mysore Masala Dosa	13
Coriander Dosa	13
Onion Dosa	13
Plain Dosa	13

Raita

Pineapple Raita	9.99
Dices pineapple in a fresh homemade yogurt.	
Bondi Raita	7.99
Fried droplets of batter made from gram flour, spiced and added to homemade yogurt.	
Aloo Pudina Raita	9.99
Diced pieces of potatoes, crushes mint leaves in homemade yogurt.	
Cucumber Raita	7.99
Dices cucumber in homemade yogurt.	
Plain Curd	5.99
Fresh homemade yogurt.	

Rice

Plain Rice	7
Steamed aromatic basmati rice.	
Peas Pulao	8
Fresh green peas and onions cooked with aromatic basmati rice.	
Veg. Pulao	9
Fresh Vegetables cooked with traditional spices and carefully steamed with aromatic basmati rice.	
Jeera Rice	8
Basmati rice flavored with cumin and lightly spiced.	
Chicken / Goat / Lamb Biryani	14
Your favourite meat perfectly slow cooked with steamed basmati rice, fragrant herbs and traditional spices in a clay pot covered in dough.	
Vegetable Biryani	14
Fresh vegetables cooked with steamed basmati rice, aromatic herbs and traditional spices in a clay pot covered in dough.	
Hyderabadi Pulao	15
Lamb, Chicken and vegetables cooked with traditional Hyderabadi spices and nuts with aromatic basmati rice.	
Kashmiri Pulao	14
Aromatic basmati rice sautéed with caramelized onions, traditional Kashmiri spices enriched with saffron, walnuts and cashew nuts.	

Naan & Roti

Keema Naan	6
Onion Naan	4
Coriander Naan	3
Tandoori Plain Naan	2

Tandoori Roti	2
Lachha Paratha	3
Missi Roti	4
Garlic Naan	4
Makki Roti	4
Amritsari Kulchha with Chana	10

Drinks

Salty Lassi	5
A cool salty buttermilk drink with an option of extra dash of salt, made with fresh homemade yogurt.	
Sweet Lassi	5
A savoury buttermilk drink, sweetened to perfection made with made with fresh homemade yogurt.	
Mango Lassi	5
A refreshing buttermilk drink made with yogurt, mango and sugar.	
Shakes	5
Mango / Strawberry / Vanilla	
Pulp and ice-cream added to milk and blended with crushed ice to make a perfect shake.	
Tea	3
Soft Drink	2
Juice	5
Lemonade	5

Salads

Green Salad	9
Lettuce, cucumber and tomatoes.	
Papadum	1
Crispy lentil crackers served roasted or fried.	
Caesar Salad	9
Finely chopped tomatoes, cucumber with the dressing of lemon juice and herbs, topped with homemade cottage cheese.	
Kachumar Salad	9
Finely chopped tomatoes, cucumber, green peppers with the dressing of lemon juice, black pepper powder, salt and topped with chickpeas.	
Achar Mixed Pickle	3

Dessert

Ras Malai – 2 pieces	4
Gajar Ka Halwa	5
Gulab Jamun – 2 pieces	4
Kheer (Rice Pudding)	5



Our dishes may contain dairy, nuts, meats and fish products. Prices, dishes and information provided in this publication may change without notice.