

TANDOORI SPECIALITIES

Includes salad, saffron rice and butter sauce / green chutney

- 1) **Murg Tandoori** half **\$16.99**
full **\$26.99**
Tender chicken marinated in spicy yogurt mixture and cooked in clay oven - the Indian version of barbeque chicken.
- 2) **Hariyali Chicken Tikka** **\$16.99**
Boneless pieces of chicken marinated overnight in green chili, mint and coriander paste cooked in tandoori oven.
- 3) **Chefs Special Mix Grill** **\$18.99**
2 pieces each of Tandoori chicken, chicken tikka, lamb tikka, shrimp and fish tikka
- 4) **Chicken Tikka** **\$15.99**
Boneless chicken marinated overnight in yogurt with spices and cooked in clay oven.
- 5) **Lamb Tikka** **\$16.99**
Boneless lamb marinated overnight in ginger, garlic and pineapple paste with spices
- 6) **Tandoori prawn** **\$17.99**
Perfectly marinated prawns with ginger-garlic paste & spices.
- 7) **Kebab Chicken/Beef** **\$16.99**
Ground chicken/beef blended with exotic spices, formed around iron skewers and cooked in clay oven.
- 8) **Fish Tikka** **\$16.99**
Fish marinated with spices and finished in clay oven
- 9) **Chicken Malai Tikka** **\$16.99**
Boneless chicken marinated with yogurt, ginger, garlic and spices and finished in clay oven

INDIAN CURRY DISHES

- 1) **Murgh Makhani / Butter Chicken** **\$14.99**
Boneless tandoori chicken breast cooked in tomato sauce butter and cream
- 2) **Coconut Curry** Chicken **\$14.99**
Lamb **\$16.99**
Fragrant with coconut, this brightly flavoured curry is best served with basmati rice & naan bread
- 3) **Kashmiri** chicken, beef or fish **\$14.99**
lamb or shrimp **\$16.99**
Cooked in Indian style mango chutney, pulp and creamy onion sauce
- 4) **Chicken Pasanda** **\$14.99**
Pieces of chicken marinated in spices and gently casserole in a creamy onion & almond sauce
- 5) **Tikka masala** chicken or fish **\$14.99**
BBQ cubes of chicken or fish cooked with tomato, onion, ginger, garlic & spices
- 6) **Dansak** chicken, beef or fish **\$14.99**
lamb or shrimp **\$16.99**
A beautiful combination of spices with pineapple, lentils & lemon juice producing a sweet & sour taste
- 7) **Madras** chicken, beef or fish **\$14.99**
lamb, goat or shrimp **\$16.99**

A rich hot & sour taste, extensively prepared with garlic, chili, fresh coriander & lemon juice

- 8) **Korma** chicken, beef or fish **\$14.99**
lamb or shrimp **\$16.99**
Choice of protein cooked in mild creamy sauce with almonds
- 9) **Kadhai** chicken or beef **\$14.99**
lamb or shrimp **\$16.99**
This popular Indian dish combines fragrant spices with green pepper, onion, fresh tomato and fresh ginger garnished with coriander.
- 10) **Jalfrezi** chicken, beef or fish **\$14.99**
lamb, goat or shrimp **\$16.99**
Choice of meat, fish or shrimp cooked in green peppers, onions, ginger, garlic and spices
- 11) **Vindaloo** chicken or beef **\$14.99**
lamb, goat or shrimp **\$16.99**
Essentially hot and sour cooked with potatoes and in house vindaloo sauce
- 12) **Chefs Special Lababdar** chicken, beef or fish **\$14.99**
lamb, goat or shrimp **\$16.99**
This dish is sweet and savory, starting with your choice of protein cooked in fresh onion and tomatoes in creamy sauce seasoned to perfection with Indian spices.
- 13) **Curry** chicken or beef **\$14.99**
lamb or goat **\$16.99**
Choice of meat cooked with fresh onion, tomato, ginger, garlic and authentic spices, garnished with coriander

INDIAN VEGETABLE DISHES

- 1) **Dal Fry** **\$12.99**
Yellow lentils fried in garlic butter with sauteed onions, fresh tomato, curry leaves and spices.
- 2) **Dal Makhani** **\$13.99**
Rich and creamy, this dish is a combination of mixed lentils that result in a hearty curry, enveloped with butter and cream
- 3) **Aloo Gobhi** **\$13.99**
Cauliflower and potatoes seasoned with special Indian spices
- 4) **Chana Masala** **\$13.99**
Chickpeas prepared in authentic Indian spices with onions and tomatoes
- 5) **Mutter Paneer** **\$14.99**
Homemade cottage cheese and green peas cooked with fresh Indian spices
- 6) **Malai Kofta** **\$14.99**
Cheese and potato fritters, smothered in butter sauce seasoned to perfection
- 7) **Paneer Tikka Masala** **\$15.99**
Grilled homemade cottage cheese cooked with onion, tomatoes and spices
- 8) **Palak Paneer** **\$14.99**
Our cheese smothered in a creamy spinach sauce and the perfect selection of Indian spices
- 9) **Chefs Special Paneer Lababdar** **\$14.99**
This dish is sweet and savoury, starting with cheese cooked

in fresh onion and tomatoes in creamy sauce seasoned to perfection with Indian spices.

- 10) **Eggplant Bharta** **\$14.99**
Roasted eggplant cooked with onion, tomato, ginger, garlic and green peas.
- 11) **Kadhi Pakora** **\$14.99**
Gravy of chickpea flour and yogurt with kadhi pakora spiced to perfection.
- 12) **Rajma Masala** **\$13.99**
Kidney beans cooked with onion, tomatoes and blend of spices

INDO – CHINESE SPECIALS

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| Vegetable Manchurian | \$14.99 |
| Chili Paneer | \$14.99 |
| Chicken Manchurian | \$14.99 |
| Chili chicken bone-in or boneless | \$14.99 |
| Chili beef or fish | \$14.99 |
| Chili lamb, goat or shrimp | \$16.99 |

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| Vegetable Fried Rice | \$11.99 |
| Chicken Szechwan Fried Rice | \$14.99 |
| Chicken Fried Rice | \$12.99 |
| Mixed Fried Rice | \$14.99 |

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| Vegetable Chowmein | \$11.99 |
| Chicken Chowmein | \$12.99 |
| Hakka Chowmein (hot) | \$12.99 |
| Mixed Chowmein | \$14.99 |

RICE DISHES

- 1) **Basmati Rice** **\$2.99**
Indian long grain rice
- 2) **Saffron Rice** **\$4.99**
Basmati rice infused with saffron
- 3) **Coconut Rice** **\$4.99**
Basmati rice seasoned with spices & creamy shredded coconut
- 4) **Vegetable Pulao Rice** **\$4.99**
Basmati rice cooked with mix veg, peas, paneer and spices
- 5) **Jeera Rice** **\$5.50**
Popular dish of basmati rice, cumin seeds & cilantro
- 6) **Vegetable Briyani** **\$14.99**
Mix vegetables and paneer cooked in lightly spiced yogurt marinade and layered with crispy onions, mint, coriander, basmati rice and slow cooked to perfection. Comes with a choice of raita or butter sauce
- 7) **Briyani** bone in or boneless chicken, beef or fish **\$14.99**
lamb, goat or shrimp **\$16.99**
Choice of protein cooked in lightly spiced yogurt marinade and layered with crispy onions, mint, coriander, basmati rice and slow cooked to perfection. Comes with a choice of raita or butter sauce.

SOUPS

- 1) **Mulligatwani Soup** \$5.99
A South Indian speciality lentil based, garnished with diced chicken and rice
- 2) **Lentil Soup** \$4.99
Vegetarian soup prepared with lentils, garlic, herbs and spices
- 3) **Hot And Sour Soup** \$5.99
Mixed vegetable or shredded chicken
- 4) **Chicken Thupka** \$8.99
Chicken & noodles cooked in home made broth topped with onion, cilantro & green chili

STARTERS

- 1) **Onion Bhajee** \$5.99
Fresh onion dipped in chickpea flour batter and fried
- 2) **Vegetable Samosa** \$4.99
Crisped patties stuffed with lightly spiced potato and green peas.
- 3) **Chicken/Beef Samosa** \$7.99
Crisped patties of ground chicken/beef mixed together with potato, green peas and spices
- 4) **Chicken/Fish Pakora** \$7.99
Chicken/fish dipped in Indian style spicy batter and deep fried
- 5) **Chicken Lollipop** \$8.99
Chicken drumsticks dipped in home made spicy batter and deep fried. Served with garlic sauce
- 6) **Vegetable Samosa Chat** \$7.99
Samosa topped with chickpeas, yogurt, chutney and garnished with coriander
- 7) **Papdi Chat** \$7.99
Popular north Indian flour crisp tossed with chickpeas, potatoes, yogurt and chutney.
- 8) **Pani Puri** \$7.99
Experience 'water ball' stuffed with potato onion and chickpeas, served with our sour and spicy flavoured water and tamarind sauce.
- 9) **Aloo Tikki** \$7.99
Mashed potato fritters served with chickpeas, yogurt sauce and Indian spices.
- 10) **Chicken Wings** \$8.99
Wings marinated in exotic Indian spices and roasted in clay oven.
- 11) **New Taste Of India Platter** \$18.99
Vegetable samosa 1pc, chicken samosa 1pc, chicken wings 4 pcs, fish pakora 4 pcs, grilled lamb 2pc, papadum 1 pc with chutney
- 12) **Chicken Momo** \$11.99
Nepali style steamed dumplings filled with ground chicken, onion, ginger, garlic and spices. 10 pieces
- 13) **Vegetable Momo** \$9.99
Nepali style steamed dumplings filled with finely chopped cabbage, homemade cheese, onions, ginger, garlic and spices. 10 pieces

SALAD AND SIDES

- 1) **Cucumber Salad** 4.99
Combination of cucumber, tomato, lettuce and onion mixed with salt, pepper and lemon juice
- 2) **Indian Salad** 4.99
combination of cucumber, onion, carrot, tomato and green chili with spices
- 3) **Raita** 3.99
Whipped yogurt with freshly grated cucumber and lightly spiced
- 4) **Mint Chutney** 1.50
- 5) **Tamarind Chutney** 1.50
- 6) **Mango Chutney** 1.50
- 7) **Mix Pickle**

INDIAN NAAN BREAD

- 1) **Traditional Naan** \$1.99
Leavened white flour bread baked in clay oven
- 2) **Garlic Cilantro Naan** \$2.99
Bread with fresh garlic and cilantro baked in clay oven
- 3) **Multilayered Butter Naan** \$2.99
Leavened white flour bread with butter
- 4) **Roti** \$2.99
Whole wheat bread baked in clay oven
- 5) **Peshwari Naan** \$4.99
Soft flour bread stuffed with raisins, coconut and cherries
- 6) **Paneer Stuffed Naan** \$4.99
Naan stuffed with home made cheese and spices
- 7) **Aloo Paratha** \$4.99
Whole wheat bread stuffed with spiced potatoes
- 8) **Lachha Paratha** \$4.99
Whole wheat multi layered flaky bread
- 9) **Bread Basket** \$9.99
Includes traditional naan, roti, garlic naan and aloo paratha

TAKE-OUT DELIVERY MENU



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BUSINESS HOURS:

Mon - Sat: 11am - 3pm 4pm - 9:30 pm

Sunday: 4pm - 9:30pm

Lunch Buffet: 11:30am - 2:30pm

(Mon - Fri) \$14.99

Please advise server if you have any allergies.

Gluten-free options are available.