

Starters

Onion Bhaji **GF**

Indian spiced onion rings made with chickpea batter \$7

Samosas (2)

Pastries filled with spiced potato and peas \$5
Chicken Samosas \$7

Garlic Cauliflower **GF DF**

Deep fried cauliflower florets sautéed with a garlic sauce \$9

Mulligatawny Soup **GF DF**

Lentil based soup with rice and choice of chicken or vegetables \$7

Potato and Pea Cakes (2)

Pan fried potato patties dressed with yogurt, mint and tamarind chutney.
Served with chick pea masala \$8

Chili Chicken **GF DF**

Sautéed with bell pepper and onions in an Indian Asian sauce \$11
Paneer \$11 Fish \$13 Prawn \$14

Pakorras **GF**

Potato and onion mixture dipped in a chick pea batter and fried \$7
Chicken \$11 Paneer \$11 Fish \$13 Prawn \$14

Tandoori Chicken Wings **GF**

Wings marinated in Indian spices and yogurt then grilled in the tandoor oven \$12

Tandoori Sizzlers (Indian Clay Oven) **GF**

Marinated in Indian spices and yogurt & grilled to perfection.
Served over a bed of vegetables on a sizzling platter.

Paneer Tikka \$14

Indian home-made cheese

Lamb Seekh Kebab \$15

Ground lamb sausage

Turmeric Chicken Tikka \$16

Boneless chicken breast

Tandoori Half Chicken \$16

Mix of chicken leg and breast (bone in)

Tandoori Prawns \$17

Tandoori Fish \$17

Tandoori Lamb Chops \$22

Prawn Tikka

Curry and more... **GF**

Finely prepared dishes cooked with authentic Indian spices and herbs. All of our curries are gluten free and can be made with your choice of chicken, lamb, seafood or vegetarian options. **Served mild, medium or hot.**

Butter Sauce

Smooth & Velvety sauce made of tomato, butter & cream

Korma

Mild cashew cream curry

Coconut Curry **DF**

Mild curry cooked with Indian spices and coconut milk

Vindaloo **DF**

Spiced onion curry cooked with tomato, potato and a touch of vinegar

Saagwala

Pureed spinach curry cooked in exotic Indian spices and ginger

Masala Curry **DF**

Savory mix of tomato, onions and herbs in a rich sauce

Jalfrezi

Smoky tomato based sauce with onions and green bell peppers

Vegetable Mix \$13

Chicken \$14

Lamb \$16

Paneer or Tofu \$14

Fish \$16

Prawns \$17

Vegetarian **GF**

Healthy & delicious vegetarian dishes. **Served mild, medium or hot.**

Daal Maharani \$11.50

Lentils slow cooked in Indian spices, herbs, cream, onions, garlic and ginger

Daal Turka **DF** \$10.50

Yellow lentils cooked with onion, tomato and spices

Channa Masala **DF** \$11

Chick peas and potatoes cooked in a tomato, onion, garlic, ginger and Indian spiced sauce

Cauliflower & Potatoes **DF** \$12.50

Potatoes and cauliflower cooked with onion, fresh ginger & garlic and tomatoes

Eggplant Bartha **DF** \$13

Oven baked eggplant roasted, peeled and pureed then cooked with onions, tomatoes & spices

Spinach & Potatoes \$11

Pureed spinach based curry cooked with Indian spices and herbs

Peas & Paneer \$13

Peas and Indian cheese cooked in an onion and tomato gravy

Kofta \$13

Potato and cheese dumplings deep fried and served in creamy sauce



Naan

Biryani **GF DF**

Basmati rice stir fried with Indian spices and herbs topped with cashews.
Served mild, medium or hot.

Vegetable \$14

Chicken \$16

Lamb \$18

Prawns \$18

Naan (fresh baked bread)

Whole Wheat Roti **DF** \$2

Naan \$2

Flatbread made with white flour and yogurt

Bhatura \$3.50

Deep fried naan

Garlic Naan \$3

Onion Kulcha \$4

Stuffed with red onion and spice mixture

Spinach & Paneer Naan \$5

Stuffed with spinach, Indian cheese and spices

Keema Naan \$6

Stuffed with spiced ground lamb

Chicken Naan \$6

Stuffed with spiced ground chicken

Mint or Lacha Parantha \$4

Crispy layered whole wheat bread

Potato Parantha \$4

Layered whole wheat roti stuffed with spiced potato and onion mixture

Kashmiri Naan \$5

Stuffed with sweetened coconut, nuts and rose syrup

Sides

Rice \$3

Steamed basmati rice flavoured with cumin

Saffron Rice \$4

Basmati rice flavoured with saffron

Jeera (Cumin) Potatoes \$4

Vegetable Mix \$4
Broccoli, carrots, zucchini, cauliflower, green beans and peas sautéed with cumin and turmeric

Mango Chutney \$2

Achar \$2

Papadum \$2

Raita \$3

Indian yogurt mixed with grated carrots cucumber and spices

Indian Salad \$5

Tomato, cucumber, carrots, bell pepper and onion dressed with lemon juice and masala spice

Curry Sauce \$5

Butter sauce, korma, coconut curry, vindaloo, saagwala, Indian curry

Desserts

RasMalai \$5

Homemade paneer (cheese balls) soaked in chilled cream flavored with cardamom.

Gulab Jaman \$4

Deep fried milk cream balls dipped in sugar syrup.

Mango Ice Cream \$4

Rice Pudding \$5

Basmati rice cooked in sweetened milk topped with raisins

Mango Mousse \$5

Whipped cream and mango pulp topped with tropical fruit

Gluten Free **GF**

Dairy Free **DF**

Some items may contain nuts and/or allergens. All applicable taxes extra.
Gratuity of fifteen percent will be added to parties of eight or more and prices subject to change.



Vegetable Coconut Curry



Garlic Cauliflower

Combo A

Dinner for two \$35

Vegetable Samosa, Chick Pea Curry, Vegetable Coconut Curry, Rice & Naan, Dessert

Combo B

Dinner for two \$37

Vegetable Samosa, Butter Chicken, Cauliflower & Potato, Rice & Naan, Dessert

Combo C

Dinner for two \$42

Chicken Samosa, Butter Chicken, Lamb Curry, Rice & Naan, Dessert

Gluten Free Combo

Dinner for two \$37

Vegetable Pakora, Daal Maharani, Chicken Saagwala, Rice, Papadum, Rice Pudding

Dairy Free Combo

Dinner for two \$36

Garlic Cauliflower, Mix Vegetable Vindaloo, Chicken Coconut Curry, Rice, Whole Wheat Roti

Vegan Combo

Dinner for two \$36

Garlic Cauliflower, Daal Turka, Eggplant Bartha, Rice, Whole Wheat Roti

Individual combo dinners: all combos are available for dine in only \$20



Beer & Ciders

Draught Beer

Phillips Blue Buck, Pilsner, Seasonal **Sleeve (16 oz) \$6 Pitcher (52 oz) \$17**

Domestic Beer Bottle

Kokanee, Budweiser, Coors Light \$6 Sleeman Honey Brown \$6.5

Imported Beer Bottle

Corona \$6.5 Tiger \$7 Stella \$7 Heineken \$7

Tall

Hacker-Pschorr \$8 Guinness \$8 Strongbow \$8
Raderberger \$8 1664 Blanc \$8

Cider

Growers Extra Dry Apple, Peach or Mango Cider \$6

Cooler

Smirnoff Ice \$6

Wines

House White

| | 6 oz. Glass | 1/2Litre | Litre |
|----------------------------|-------------|----------|-------|
| Pinot Grigio or Chardonnay | \$6 | \$16 | \$28 |

House Red

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|------------------|-----|------|------|
| Malbec or Merlot | \$6 | \$16 | \$28 |
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White Wine by the bottle

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|--|------|
| Woodbridge by Robert Mondavi Chardonnay (US) | \$28 |
| Gray Monk Reisling (BC) | \$31 |
| Sumac Ridge Gewurztraminer (BC) | \$33 |
| Kim Crawford Sauvignon Blanc (NZ) | \$42 |
| J Lohr Chardonnay (US) | \$51 |

Red Wine by the bottle

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|--|------|
| Finca Los Primos Malbec (ARG) | \$28 |
| McLarens on the Lake Shiraz (AUS) | \$29 |
| Mirassou Pinot Noir (US) | \$30 |
| Jackson Triggs Cabernet Sauvignon (BC) | \$30 |
| Appothic Blend (US) | \$34 |
| 1884 Malbec (ARG) | \$40 |
| J Lohr Cabernet Sauvignon (US) | \$51 |

Signature Cocktails (1.5 oz) \$8

Goa Breeze

Rum, coffee liqueur, pineapple juice and coconut water

Turmeric Margarita

Tequila, triple sec, lime juice, orange juice and tamarind pulp

Snake Charmer

Whiskey, lychee juice, mint leaves, lime and cranberry juice

Indian Sunset

Vodka, ginger liqueur, mango juice, lime juice and passion fruit juice

My Bombay

Dark rum, lime juice, watermelon juice, mint leaves and club soda

Caesar

Vodka, clamato juice, Worcestershire and Tabasco Sauce

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Biryani



Samosa

Martinis (2 oz) \$9

Karmic Currentini

Black current vodka, cassis liqueur and grapefruit juice

Mangotini

Vodka, mango liqueur and mango juice

Cucumber & Cilantro Martini

Gin, melon liqueur, cucumber, cilantro, green chili and lime juice

Bollytini

Vodka, lychee liqueur, lime juice and pomegranite juice

Sour Apple Martini

Vodka, sour apple liqueur and lime juice

Highballs

Single \$5 Double \$10

Smirnoff Vodka, Bacardi White Rum, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Crown Royal Whiskey, Jack Daniel's Whiskey, Canadian Club Whiskey, Jose Cuervo Silver and Gold Tequila, Appleton Jamaica Rum

Premium \$9

Grey Goose Vodka, Glenfiddich Scotch, Johnny Walker Red and Black Label Scotch Whiskey, Ballantine's Scotch Whiskey, Petron Orange Tequila

Liquers \$6

Kahlua, Baileys, Frangelico, Grand Marnier

Non-Alcohol Beverages

| | | |
|--------------------------|--------------------|----------------------|
| Mango Lassi \$4 | San Pelligrino \$4 | Masala Chai \$3 |
| Sweet or Salty Lassi \$4 | Soft Drinks \$2.5 | Tea or Coffee \$2 |
| Juice \$3 | | Non-alcohol beer \$4 |
| Perrier \$4 | | |



Butter Chicken

