



# CURRY SHASHWAT

## Savory Bite

- ▲ **Makhana Masala** ..... 6  
■ Roasted lotus seeds.
- ▲ **Roasted Papad** ..... 6  
■ Made of dried lentils flour
- Papri Twist** ..... 6  
Crispy flaky, deep fried cracker.
- ▲ **Khakhra** ..... 6  
■ Fried thin cracker made from moth bean, wheat flour and spices

## Soups & Shorba

SERVE WITH SOUP BREAD

INDO CHINESE STYLE

- Mix Veg. Soup** ..... 12
- Chicken Soup** ..... 12
- Veg. Hot & Sour Soup/Chicken** ..... 12/14
- Veg. Manchow Soup /Chicken** ..... 12/14

INDIAN STYLE

- Tomato Shorba** ..... 12
- Chicken Shorba** ..... 10
- Dal Shorba** ..... 10
- Paya Soup** ..... 14

## Appetizer

- ▲ **Mix Veg. Pakora** ..... 10  
● Mixed Vegetable deep fried fritters
- ▲ **Paneer Pakora** ..... 12  
■ Cottage cheese deep fried fritters
- ▲ **Samosa** ..... 9/5  
● Crispy patties stuffed with peas, potatoes & spices
- **Chicken Pakora** ..... 10  
● Chicken battered in seasoned chickpea flour
- **Fish Pakora** ..... 12  
● Fish battered in seasoned chickpea flour
- **Prawn Golden** ..... 12  
Battered in seasoned chickpea flour
- **Cauliflower** ..... 13  
Tossed any home made Sauce - 7  
Butter Sauce, Thai Sweet Chilly, Hot Sauce, Schezwan

## Beverages

- All Pop** ..... 3 cad
- Water bottle** ..... 2 cad
- Shake Vanilla, Mango, chocolate** ..... 9 cad
- Mango Lassi** ..... 7 cad
- Masala Tea** ..... 5 cad
- Any Bottle** ..... 5 cad

## Desserts

- Gulab Jamun** ..... 8 cad
- Gajar Ka Halwa** ..... 10 cad



VEGAN

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## Chaat

- ▲ **Samosa Chaat** ..... 12  
● Drizzled with tangy dressing, sweet yogurt and mint chutney
- Aloo Tikki Chaat** ..... 12  
crispy potato patty with spices and topped with yogurt and chutneys
- Papri Chaat** ..... 12  
chickpeas, boiled potatoes, yogurt and house-made chutneys
- Dahi Bhalla Papri Chaat** ..... 13  
Topped with chickpeas, boiled potatoes, yogurt and chutneys
- Dahi Bhalla Chaat** ..... 12  
Lentils fritters dunked in creamy yogurt, topped with chutneys
- **Masala Papad** ..... 12  
topped with a tangy and spicy onion tomato mix
- **Chinese Chicken Chaat** ..... 12  
shredded chicken & fried noodle with Chinese sauce
- Shakarkandi Chaat** ..... 12  
roasted sweet potato topped with chutneys and spices
- **Sweet Corn Chaat** ..... 12  
boiled sweet corn kernels tossed with crunchy vegetables, spices, herbs, and a squeeze of lemon juice
- Mattar Papri Chaat** ..... 12  
Combines soft, spiced cooked peas (matar) with crispy fried crackers (papdi), topped with tangy chutneys, yogurt, and an assortment of garnishes.

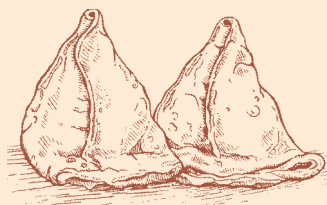
### VEG MIX. PLATTER

**Samosa-2, Mix. Veg., Panner Pakoda .... 18**

### NON. VEG MIX. PLATTER

**Chicken Pakoda, Fish Pakoda ..... 22**

**Chicken Spring Roll.**



## Indian Street Food

- ▲ **Amritsari Kulcha** ..... 18  
● chickpea curry served with leavened fried bread or kulcha
- ▲ **Matar Kulcha** ..... 15  
● a spicy & tangy curry made from dried white peas (matar) served with a soft, leavened flatbread
- ▲ **Choley Bhatura** ..... 17  
● chickpea curry served with leavened fried bread or kulcha.
- ▲ **Aloo Puri** ..... 15  
● Puffed Indian bread deep-fried & served with mouth-watering potato curries.
- ▲ **Pav Bhaji** ..... 17  
● Spicy vegetable gravy served with dinner rolls.
- Samosa Burger** ..... 14  
1 pc. Samosa with Clips (Samosas are stuffed in pav with Channa green chutney.)
- Tikki Burger** ..... 14  
Crisp golden potato patties are sandwiched between burger buns and then topped with veggie and slathered
- Tikki Noodle Burger** ..... 14  
spiced potato patty (aloo tikki) layered with sautéed noodles and various chutneys and vegetables within a burger bun
- Gol Gappe (8 pcs.)/Pani Puri** ..... 12  
Water Ball with spicy, sweet water with fill of potato
- Dahi Sev Puri (6 pcs)** ..... 13  
Water Ball with potato, chana, & chutney
- Bhel Papri** ..... 15  
crispy puffed rice tossed with tamarind & spicy green chutney
- Vada Pav** ..... 14  
Tikki stuffed in bread rolls along with Channa & green chutney
- ▲ **Veg. Momos (8 pcs)** ..... 13
- **Chicken Momos (8 pcs)** ..... 15  
Indian style stuffed chicken steam dumpling
- Soupy Momos (6 pcs)** ..... 17
- ADD FRIED -2, SCZ SAUTE - 5**
- BUTTER SAUCE POUTINE .... 17**  
Any One Add to your Poutine  
each Paneer, soya chaap, chicken, lamb.



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# CURRY SHASHWAT



## ■ Naan Kabab-16

## ■ Spring Roll-12

Wrapped in our house made Indian Naan with raita, cucumber, onion, tomato and lettuce

Paneer ..... 5      Chicken Tikka ..... 6  
Soya Chaap ..... 5      Lamb Seek Kebab.....6

Vegetable ..... 1      Chicken ..... 2  
Paneer ..... 2      Noodles ..... 3

## • Indo-Chinese Chowmine

Indo-Chinese dish made from stir fried noodles along with mixed vegetables & flavour with Chinese Sauces

### INDIAN - 15

### HAKKA - 16

### SINGAPOREAN - 15

Vegetable ..... 1      Chicken ..... 3      Egg ..... 2  
Paneer ..... 2      Seafood ..... 3      Thai ..... 2

## ▲• Manchurian-13

Crispy fried vegetable balls are dunked in slightly sweet, sour and hot Manchurian sauce

### Dry / Semi / Gravy

Vegetable ..... 2      Chicken ..... 4  
Gobhi ..... 2      Tufu ..... 3

## ▲• Chop Suey - 13

Crispy fried noodles mixed with a tangy sauce

Vegetable ..... 3      Chicken ..... 4

Add Each Egg ..... 3

## ▲• Chilli-13

Lightly battered crispy protein chunks lightly tossed in a spicy chilli sauce.

Paneer ..... 4      Tofu ..... 4  
Honey Potato ..... 4      Chicken ..... 5  
Chinese Chicken Style ..... 5

Small pieces of chicken making with cheese

## ▲■ Fried Rice - 13

A combination of rice, mixture of warm peas, carrots & onions with protein mixed together!

Vegetable ..... 3      Chicken ..... 4  
Egg ..... 4      Tofu ..... 4      Seafood ..... 6

Add Each Egg ..... 3



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# Sizzling Tandoor

## Chicken Tikka ..... CHOOSE (Red / White) Meat 20

Spiced & marinated chicken chunks cooked on skewers in clay oven serve with red meat

## Malai Tikka Chicken ..... 21

Chicken marinated with cashews and yogurt, cooked to perfect in tandoor with white meat

## Tandoori (Veg.) ..... 20

Platter of Assorted veg. kebabs with bone

## Paneer Tikka ..... 20

Marinated with north indian spices, cooked in clay oven

## Tandoori Chicken with Bone..... 20

Marinated in yogurt & spicy, roasted in clay oven.

## Tandoori Prawn ..... 22

Marinated with north indian spices, cooked in clay oven

## Fish Tikka ..... 22

Marinated with north Indian spices cooked to perfect

## Lamb Seekh Kebab ..... 21

Minced lamb mixed with Indian spices, flavoured with saffron wrapped on a skewer.

all curries are served with rice (8oz)

# Vegetable Curries

## Mix Vegetable ..... 18

Sautéed assorted vegetables in Semi-dry spiced curry.

## Jalfrezi ..... 18

Mixed vegetables cooked with dry spices, vinegar and herbs.

## Eggplant Bharta ..... 19

Grilled & smoked eggplants finished with tomato, onion and variety of spices

## Aloo Gobhi ..... 18

Potato & cauliflower cooked with fresh onion, tomato & spices

## Jeera Aloo ..... 17

North Indian potato dish, tempered with cumin, spices herbs.

## Bombay Aloo ..... 18

A classic potato dish, bursting with spicy & warning flavour

## Paneer Butter Masala

Paneer cooked in a creamy butter sauce tempered with onion, tomato & spices

## Shahi Paneer ..... 20

Mughlai cuisine dish in a white gravy made from onion and yogurt.

## Paneer Bhajiya ..... 20

House-made cottage cheese shredded finished with tomato, onion, peppers and spices

## Mashroom Matar Masala

A dish made with mushrooms, peas, onions, spices and herbs

## Methi Malai Matar ..... 20

A creamy delicious, mild flavoured, rich looking curry made with fenugreek leaves, green peas and makhana

## ▲ Yellow Dal ..... 17

Traditional mixed lentils tempered with cumin seed, garlic and onion, tomato

## ■ Dal Makhani ..... 20

Black lentils simmered overnight on tandoor finished with cream and butter.

## ▲ Dabha Dal ..... 20

Black lentils simmered overnight on tandoor finished with cream a butter.

## ▲ Malai Kofta ..... 20

Paneer fried balls served with a creamy, smooth & rich sauce

## ▲ Kashmiri Aloo ..... 20

Rich & creamy curry made with potato, spices, onions, tomatoes, cashews and butter

## ■ Navratna Korma ..... 20

Mixed vegetables with a creamy, smooth & dry fruit rich sauce.

## ▲ Choley ..... 20

Chickpeas cooked Indian home style

## ▲ Channa Masala ..... 20

Chickpeas cooked in traditional Punjabi style

## ▲ Pindi Choley ..... 22

Chickpeas cooked in dry spices

## ▲ Palak + Corn/ Tofu/Paneer/Channa ..... 20

Fresh pureed spinach cooked with onions, spices and herbs with your Choice of protein.



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## Non Veg. Curries

- |   |   |
|---|---|
| <ul style="list-style-type: none"> <li>■ <b>Chicken Curry</b> ..... 21                     <ul style="list-style-type: none"> <li>● North-Indian Specialty Boneless chicken thigh slowly braised in light fragrant curry</li> </ul> </li> <li>■ <b>Fish Curry</b> ..... 21                     <ul style="list-style-type: none"> <li>● Cooked with Mustard, fenugreek seed, garlic, onion, tomato &amp; Indian spices</li> </ul> </li> <li>■ <b>Egg Curry</b> ..... 21                     <ul style="list-style-type: none"> <li>● Hard boiled eggs cooked with onions, tomatoes, whole spices and herbs.</li> </ul> </li> <li>■ <b>Lamb Rogan Josh</b> ..... 22                     <ul style="list-style-type: none"> <li>● Lamb cooked in onion &amp; tomato base gravy in slow flame. A-Specialty of Kashmir</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>■ <b>Chicken Kalimirch</b> ..... 21                     <ul style="list-style-type: none"> <li>● Boneless breast Chicken cooked in creamy cashew nut gravy, flavoured with crushed black paper</li> </ul> </li> <li>■ <b>Goat Feet Curry</b> ..... 24                     <ul style="list-style-type: none"> <li>● Authentic Indian Goat feet curry cooked in onion, yogurt base gravy.</li> </ul> </li> <li>■ <b>Goat Curry</b> ..... 24                     <ul style="list-style-type: none"> <li>● Goat cooked in onion &amp; tomato base gravy in slow flame. A-Specialty of India</li> </ul> </li> <li>■ <b>Tandoori Butter Chicken</b> ..... 25/38                     <ul style="list-style-type: none"> <li>● Tandoori bone-in chicken simmered in a smooth tomato, cashew gravy. A-Specialty of North-India</li> </ul> </li> </ul> |
|---|---|

## Make Your Own Curry

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>■ <b>Kadhai Masala</b> ..... 18                     <ul style="list-style-type: none"> <li>● Special rich sauce cooked with Tomatoes, onion, bell-peppers, spices.</li> </ul> </li> <li>■ <b>Tikka Masala</b> ..... 18                     <ul style="list-style-type: none"> <li>● Special thick rich sauce cooked with Chopped Tomatoes, onion, bell-peppers, spices.</li> </ul> </li> <li>■ <b>Lababdar</b> ..... 18                     <ul style="list-style-type: none"> <li>● Medium spicy, creamy, Aromatic slightly tangy</li> </ul> </li> <li>■ <b>Korma</b> ..... 18                     <ul style="list-style-type: none"> <li>● Cooked with smooth Onion, tomato, spices, cashew in rich sauce.</li> </ul> </li> <li>▲ <b>Spanich</b> ..... 18                     <ul style="list-style-type: none"> <li>● Spinach cooked with garlic, ginger, onion &amp; spices.</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>▲ <b>Mango</b> ..... 18                     <ul style="list-style-type: none"> <li>● Cooked with seasoned mango sauce</li> </ul> </li> <li>■ <b>Methi Malai</b> ..... 18                     <ul style="list-style-type: none"> <li>● Cooked with curry sauce, fenugreek leaves, cashew nut sauce</li> </ul> </li> <li>▲ <b>Goan Coconut</b> ..... 18                     <ul style="list-style-type: none"> <li>● Goa style curry with our house made spices finished with coconut milk.</li> </ul> </li> <li>▲ <b>Madras</b> ..... 18                     <ul style="list-style-type: none"> <li>● South-Indian sauce cooked with Madras curry powder spices and coconut milk</li> </ul> </li> <li>▲ <b>Vindalo</b> ..... 20                     <ul style="list-style-type: none"> <li>● A traditional Goan specialty with flavour of mustard turmeric ginger, garlic finesse with finish</li> </ul> </li> </ul> |
|--|--|

### Choose your Protein

- |                   |                    |              |
|-------------------|--------------------|--------------|
| Vegetable ..... 2 | Paneer ..... 3     | Lamb..... 5  |
| Chicken ..... 4   | Fish ..... 5       | Goat ..... 5 |
| Prawn ..... 6     | Soya Chaap ..... 3 |              |



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## Bread

Tandoori Roti .....	2
Naan .....	3
Garlic Naan .....	3
Tawa Roti (1) .....	3
Missi Roti (1 pcs) .....	5
Puri (2 pcs) .....	5
Bhatura (1 pcs) .....	3

## Lachha Parantha

Plain .....	5
Mint .....	6
Chilly Masala .....	6
Rosemery .....	6
Methi .....	6

## Stuffed Naan & Parantha

Cheese .....	6	Paneer .....	8
Aloo .....	6	Keema .....	8
Mix Vegetable .....	6	Chicken .....	8
Kashmiri Naan .....	8		

## Dum Biryani / Pulao / Rice

### DUM BIRYANI - 18

Vegetable .....	1
Chicken / Tandoori .....	3/5
Lamb .....	3
Goat with Bone .....	5
Sea Food .....	5
Paneer .....	5
Soya Chaap .....	3
Prawn .....	6

### PULAO - 15

Peas Pulao .....	1
Vegetable .....	2
Navratan .....	5
Chicken .....	3
Lemon .....	3
Rice .....	3

### RICE - 4

Plain .....	1
Jeera .....	2
Saffron .....	4
Coconut .....	4
Onion Tomato .....	4



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## Vegetarian

**2-3 PEOPLE ..... 50**

2 Vegetable Samosas  
Aloo Gobi, Chana Masala (12oz each)  
2 Plain / Butter / Garlic Naan Bread  
1 Steamed Rice (12oz each)  
2 Pops

**3-4 PEOPLE ..... 70**

3 Vegetable Samosas  
Dal Makhani, Chana Masala,  
Mutter Paneer (12oz each)  
3 Plain / Butter / Garlic Naan Bread  
1 Steamed Rice (12oz each) 3 pops

**4-6 PEOPLE ..... 100**

Vegetable Pakoda, Tandoori Paneer Tikka  
Tandoori Vegetable, Dal Tarka, Chana Masala  
1 Vegetable Biryani (12oz each)  
4 Plain / Butter / Garlic Naan Bread  
2 Steamed Rice (12oz each)  
4 Pops

## Non - Vegetarian

**2-3 PEOPLE ..... 60**

2 Vegetable Samosas  
Butter Chicken, Chana Masala (12oz each)  
2 Plain / Butter / Garlic Naan Bread  
1 Steamed Rice (12oz each)  
2 Pops

**3-4 PEOPLE ..... 80**

3 Vegetable Samosas  
Lamb Masala, Butter Chicken (12oz each)  
Chana Masala  
3 Plain / Butter / Garlic Naan Bread  
1 Steamed Rice (12oz each) 3 pops

**4-6 PEOPLE ..... 120**

Vegetable Tandoori Chicken Tikka  
Tandoori Chap, Lamb Karahi, Butter Chicken,  
Chana Masala (12oz)  
1 Chicken Dum Biryani  
4 Plain / Butter / Garlic Naan Bread  
2 Steamed Rice (12oz)  
4 Pops



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