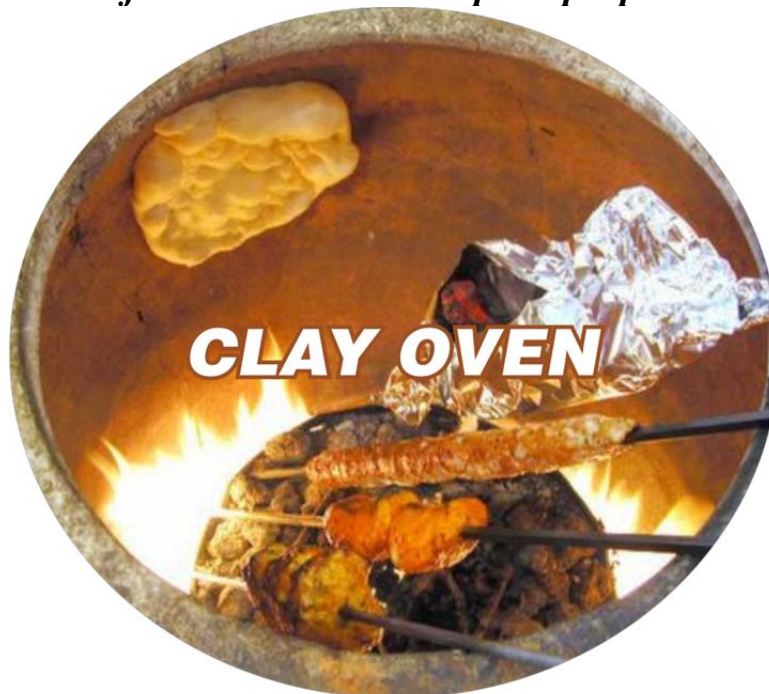


Cuisine of India

The Critics Choice

Indian cooking is famous in the world because of our traditionally developed special techniques. The personal tastes of our chefs is the Secret to superb preparations.



Authentic Indian Cuisine

Mon. to Sat. 11:00 a.m. to 9:00 p.m.

Sun. 4:00 p.m. to 9:00 p.m.

Lunch Buffet

Mon. to Fri. 11:00 a.m. to 2:00 p.m.

**908 Columbia Avenue
Castlegar, B.C. V1N 1H2
Telephone: 250-365-0999
www.cuisineofindia.ca**

*FULLY LICENSED * EAT IN * TAKEOUT* CATERING*





- | | |
|---|-------|
| 1. Samosa 2 Pcs | 3.95 |
| Crispy patties stuffed with peas, potatoes and spices. | |
| 2. Vegetable Pakora | 4.95 |
| Mixed vegetable fritters. | |
| 3. Indian Fries | 3.95 |
| Batter-fried potato fingers. | |
| 4. Gobi Pakora | 5.95 |
| Cauliflower pieces mixed with spices and batter-fried. | |
| 5. Paneer Pakora | 6.95 |
| Fresh homemade cheese marinated in yogurt, mild spices and batter fried. | |
| 6. Chicken Pakora | 7.95 |
| Boneless pieces of chicken marinated in yogurt, mild spices and batter fried. | |
| 7. Fish Pakora | 8.95 |
| Fish marinated in yogurt, ginger, garlic and batter-fried. | |
| 8. Shrimp Pakora | 9.95 |
| Shrimp marinated in yogurt, ginger, garlic and batter-fried. | |
| 9. Papadum | 2.00 |
| Crispy lentil chips. | |
| 10. Calamari | 10.95 |
| Tender calamari rings marinated in ginger, garlic and batter-fried. | |
| 11. Cuisine Appetizer Platter | 16.95 |
| A sampler of all our delicious starters excluding calamari. | |



Tandoori Breads

*All of our fresh bread is baked fresh to order on the walls of our clay Tandoori Oven.
A necessary compliment to your meal. Enjoy!*

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| 12. Roti | 2.25 |
| Unleavened bread baked in a Tandoor. | |
| 13. Nan | 1.95 |
| Leavened bread baked in a Tandoor. | |
| 14. Garlic Nan | 2.95 |
| Garlic bread baked in a Tandoor. | |
| 15. Kashmiri Nan | 3.95 |
| Nan bread stuffed with almonds, raisins and fresh coconut. | |
| 16. Aloo Paratha | 3.95 |
| Nan bread stuffed with mashed potatoes and peas baked in a Tandoor. | |
| 17. Spinach Nan | 3.95 |
| Nan bread stuffed with grated homemade cheese and chopped spinach. | |

Tandoori Specialties



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| 18. Tandoori Chicken | 5Pcs | 9.95 |
| Chicken legs marinated in yogurt, mixed with spices grilled over a Tandoor..... | | |
| 19. Seekh Kabab | 10Pcs | 15.95 |
| Minced lamb mixed with fresh onions and bell peppers cooked in a Tandoor. | | |
| 20. Fish Tandoori | | 11.95 |
| Fish marinated in yogurt and ginger, grilled over a Tandoor. | | |
| 21. Chicken Tikka | | 11.95 |
| Boneless chicken marinated in yogurt and ginger, Cooked in a Tandoor. | | |
| 22. Tandoori Prawns | | 15.95 |
| Jumbo prawns marinated in yogurt, ginger, garlic, and grilled over a Tandoor.
Served with garlic nan. | | |
| 23. Cuisine Tandoori Platter | | 15.95 |
| A sampler of all our Tandoori specialties | | |

Chicken Specialties



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| 24. Mango Chicken | 11.95 |
| Boneless chicken cooked with mango slices and mildly spiced. | |
| 25. Butter Chicken | 12.95 |
| Boneless chicken marinated in special sauce, cooked in garlic, ginger, cream, almonds and fresh tomatoes. | |
| 26. Chicken Vindaloo | 11.95 |
| Boneless chicken cooked in coconut sauce, vinegar and mixed with potatoes. | |
| 27. Chicken Curry | 11.95 |
| Boneless pieces of chicken cooked in onions, tomatoes, ginger, garlic, exotic spices. | |
| 28. Rogan Josh Chicken | 11.95 |
| A mild spicy chicken dish cooked in yogurt and rich masala. | |
| 29. Chicken Tikka Masala | 11.95 |
| Boneless pieces of chicken, mildly spiced and cooked in an onion sauce with fresh tomatoes. | |
| 30. Chicken Korma | 11.95 |
| Boneless pieces of chicken cooked in a creamy sauce with cashew nuts. | |
| 31. Chicken Jalfrazie | 11.95 |
| Boneless chicken cooked in an onion sauce with mixed vegetables. | |
| 32. Kadhai Chicken | 11.95 |
| Chicken breast cooked in a Tandoor and prepared with fresh tomatoes, onions and bell peppers in a masala sauce. | |

Rice Specialties

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| 33. Steamed Rice (Plain basmati rice) | 2.95 |
| 34. Pulao Rice | 3.95 |
| Basmati rice cooked in onions and mild spices. | |
| 35. Vegetable Biryani | 12.95 |
| Basmati rice cooked with onions, green peppers, cream, and combined with fresh vegetables. Served with Raita | |
| 36. India Special Biryani (lamb or chicken) | 13.95 |
| Boneless pieces of chicken or lamb cooked with Indian basmati rice. Served with Raita | |
| 37. Prawn Biryani | 14.95 |
| Jumbo prawns cooked delicately with Indian basmati rice and mild spices. Served with Raita | |

Lamb specialties



- 38. Lamb or Chicken Palak** 12.95
Boneless lamb or Chicken cooked with chopped spinach and mildly spiced.
- 39. Lamb Curry** 12.95
Boneless lamb cooked in onions, ginger, garlic and fresh tomatoes.
- 40. Lamb Vindaloo** 12.95
Boneless lamb cooked in onion, vinegar, coconut and potatoes.
- 41. Bhuna Lamb or Chicken** 12.95
Mild tender lamb or chicken, cooked in a mint fresh ginger and onion sauce.
- 42. Lamb Korma or Butter Lamb** 12.95
Boneless pieces of lamb cooked delicately with cashew nuts and mild spices.
- 43. Kadhai Lamb** 12.95
Boneless lamb cooked in tomatoes, fresh ginger, vinegar, onions and bell peppers.
- 44. Rogan Josh** 12.95
A mild spicy lamb dish cooked in yogurt and rich masala.
- 45. Lamb Tikka Masala** 12.95
Boneless Lamb grilled over a tandoor, cooked in an onion sauce and fresh tomatoes.

Seafood Specialties

- 46. Fish Masala** 11.95
De-boned fish cooked with fresh tomatoes, mild spices and dressed with coriander leaves.
- 47. Fish Vindaloo** 11.95
Fish pieces cooked with potatoes, vinegar, coconut and mild spices.
- 48. Bombay Fish Curry** 11.95
Pieces of fish cooked with tomatoes and exotic spices.
- 49. Prawn Vindaloo** 12.95
Prawns cooked with potatoes in tangy sauce with vinegar, coconut and spices.
- 50. Prawn Masala** 12.95
Prawns cooked in fresh onions, green peppers in a mildly spiced gravy.

Vegetarian Specialties



- 51. Dal Makhani**8.95
Mixed lentils cooked in garlic and mild spices.
- 52. Channa Masala** 9.95
Chickpeas cooked in tomatoes, onions and fresh ginger, tossed with fresh coriander leaves.
- 53. Aloo Gobi** 9.95
Cauliflower and potatoes cooked in fresh onions, tomatoes and spices.
- 54. Aloo Matter** 9.95
Potatoes and green peas cooked in fresh onions, tomatoes and spices.
- 55. Kadhai Cheese** 9.95
Fresh homemade cheese cooked in mild spices, tomatoes, onions and bell peppers
- 56. Palak Paneer or Aloo** 9.95
Fresh spinach cooked lightly in onions, ginger and garlic, mixed with home-made cheese or with potatoes.
- 57. Matter Paneer** 9.95
Green peas cooked in onion sauce, tomatoes, mixed with fresh home-made cheese and a dash of spices.
- 58. Eggplant Bhartha** 9.95
Whole eggplants baked over charcoal in a Tandoor, cooked with peas and spices.
- 59. Aloo & Bell Peppers** 8.95
Fresh bell peppers and potatoes cooked in a tomato and fresh ginger sauce.
- 60. Shahee Paneer** 10.95
Fresh homemade cheese cooked in mild spices with cashew nuts.
- 61. Malai Kofta** 9.95
Mixed vegetable and grated cheese balls cooked lightly in our special sauce with cashew nuts and mildly spiced.
- 62. Paneer Makhani** 9.95
Pieces of cheese cooked in our special sauce with cashew nuts and mildly spiced.
- 63. Cabbage Masala** 9.95
Shredded cabbage cooked in onions, peas and mildly spiced.
- 64. Vegetable Curry** 9.95
Fresh vegetables sautéed with mild spices, cooked with tomatoes and onions in a curry sauce.
- 65. Vegetable Korma** 10.95
Fresh vegetables cooked in a creamy sauce with cashew nuts.

Please ask for Mild, Medium or hot

Dinner For Two



66. **Combination Dinner: \$37.95**

Please Select:

Samosa or Vegetable Pakora

Chicken Curry, or (Butter Chicken or Lamb \$ 2.95)

One Vegetarian Menu Dish

Served with: 1/2 Tandoori Chicken, Pulao Rice, Nan bread, Gulab Jamun

67. **Vegetarian Dinner\$35.95**

Please Select:

Samosa or Vegetable Pakora

One Vegetarian Menu Dish

Served with: Dal Makhani, Channa Masala, Pulao Rice, Nan bread, Gulab Jamun

Per substitution\$2.95

Deserts



- 68. Gulab Jamun** 2.95
An Indian doughnut, served in warm sugar syrup and rose water.
- 69. Mango Ice Cream** 3.95
Home-made ice cream with pistachios nuts.
- 70. Rice Pudding** 3.50
Long grain basmati rice cooked in milk, almonds and raisins.

Condiments



- 71. Mango Chutney** 2.95
- 72. Mango Pickles** 1.95
- 73. Raita- Homemade yogurt with herbs** 2.95
- 74. Curry or Butter Sauce** 4.95
- 75. Mint or tamarind Sauce** 1.00

Please ask for Mild, Medium or Hot

BEERS, CIDER & COOLER

Domestic	
Molson Canadian, Kokanee, Coors Light, Budweiser	4.50
Cream Ale, Granville Island Lager, Honey Brown Lager, Stella Artois	4.95
Imported	5.50
Heineken (Holland), Corona (Mexico), Singha Lager (Thailand), Miller (U.S.A).	
Indian	5.95
King Fisher Lager, Taj Mahal, Tiger Premium Singapore.	
O'Doul's (Non-Alcoholic)	3.95
Apple Dry Cider	4.95
Ireland – Guinness	4.95
Smirnoff Vodka Ice Cooler	5.50

White Wines

	Glass	½ Liter	Bottle
Sula Dindori- Viognier (India).....	7.25	23.95	30.95
Bin 65 Lindemans- Chardonnay.....	6.95	16.95	24.95
Robert Mondavi Woodbridge- Sauvignon Blanc.....	6.95	19.95	25.95
Golden Oktober Niersteiner – Riesling.....	6.95	16.95	23.95
Latitude 50 (British Columbia).....	6.95	17.95	25.95
Yellow Tail- Pinot Grigio (Australia).....	6.95	16.95	25.95
House White Sawmill Creek-Dry.....	4.95	13.95	20.95

Red Wines

	Glass	½ Liter	Bottle
Bolla Val Policella (Italy)	6.95	19.15	27.95
Bin 444- Cabernet	7.25	23.95	29.95
Yellow Tail- Shiraz	6.95	16.95	24.95
Wolf Blass- Cabernet Merlot	6.95	19.95	26.95
Mouton Cadet (Bordeaux)	7.25	20.95	28.95
Robert Mondavi Woodbridge- Cabernet Sauvignon.....	6.95	19.15	26.95
House Red-Sawmill Creek-Dry	4.95	13.95	20.95

REFRESHMENTS

Juice	1.95
Apple, Orange, Pineapple, Cranberry, Clamatto	
Milk	1.95
Chocolate milk or Hot Chocolate	2.95
Soft Drink	1.95
Coke, Diet Coke, Sprite, Barque's Root Beer ,Tonic Water, Ginger Ale, Club Soda, Nestea's Iced Tea	
Indian Chai Tea	2.50
Shirley Temple	2.95
Orange Pekoe Black Tea	1.95
Herbal Tea, Green Tea	1.95
Mango Juice	2.95
Mango Lassi...Or Shake	3.95
Sweet Lassi	2.95
Salt Lassi	2.95

The Critic's Choice.....

Welcome to the Cuisine of India. Please relax and enjoy what we desire to be a delicious and remarkable experience. We are committed to the highest quality in food, drink and service.

Take a moment to appreciate the Indian art, the music, and the presentation of your meal in dishes imported for you from India. Peruse our wine menu, where we offer a variety of great wines from around the world, or savor one of our imported bottles of beer. Each dish is prepared to your specifications by our Executive Chef; reap the benefits of his many years of experience! Only the freshest and finest ingredients are used in his careful preparations, applying traditional Indian cooking techniques, and we are confident that you will savor his superb craftsmanship.

Many of our guests prefer ordering their meals communally, selecting a variety of dishes and sharing them with their table. As everything is made fresh to order, many of your special requests, food allergies, and dietary requirements can be respected. Please speak with your server about any concerns, or for some help in making what can be a difficult decision!