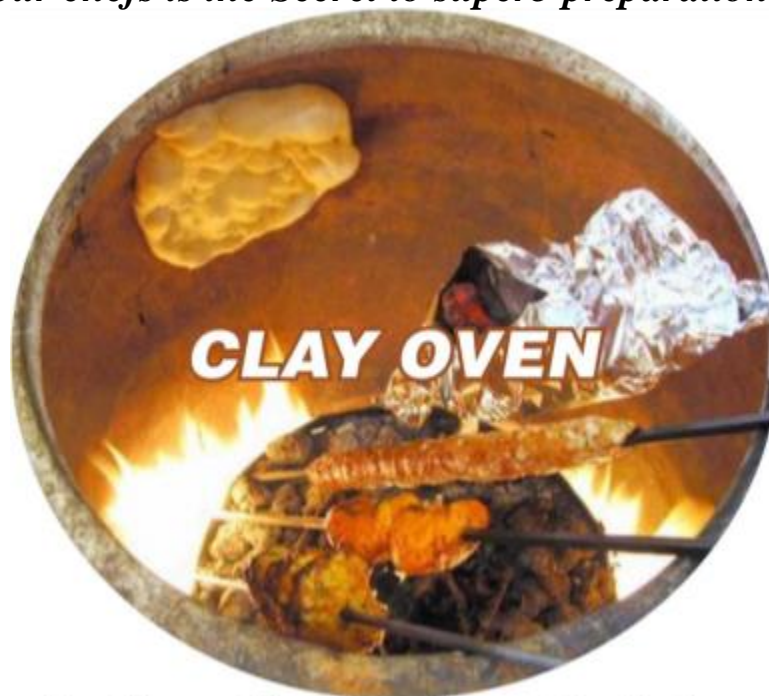


# *Cuisine of India*

## *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. 3:00 p.m. to 9:00 p.m.**

**Lunch Specials**

**Mon. to Sat. 11:00 a.m. to 3:00 p.m.**

*Did you know that over 90% of our menu is Gluten Free?*

*Please ask for exclusions*

*and advise your server if you have any food allergies!*

**FULLY LICENSED \* EAT IN \* TAKEOUT\* CATERING**



# Appetizers



1. **Samosa 2 Pcs (V)**..... 8.95  
Crispy patties stuffed with peas, potatoes and spices.
2. **Vegetable Pakora** ..... 8.95  
Mixed vegetable fritters.
3. **French Fries** ..... 7.95  
Batter-fried potato fingers.
4. **Gobi Pakora** .....11.95  
Cauliflower pieces mixed with spices and batter-fried.
5. **Paneer Pakora** .....12.95  
Fresh homemade cheese marinated in yogurt, mild spices and batter fried.
6. **Chicken Pakora** ..... 12.95  
Boneless pieces of chicken marinated in yogurt, mild spices and batter fried.
7. **Fish Pakora** ..... 12.95  
Fish marinated in yogurt, ginger, garlic and batter-fried.
8. **Shrimp Pakora** ..... 13.95  
Jumbo Shrimp marinated in yogurt, ginger, garlic and batter-fried.
9. **Papadum** .....2.95  
Crispy lentil chips.
10. **Calamari** .....14.95  
Tender calamari rings marinated in ginger, garlic and batter-fried. Served with raita.
11. **Veg. Appetizer Platter** .....20.95  
A sampler of all of our delicious vegetarian starters.

# Snacks

- Pani-Puri** .....10.95  
Gol Gappas stuffed with spicy potato filling and served with tangy mint/ tamarind water dip - 8pc
- Dahi Bhalla**.....11.95  
Soft lentil fritters soaked in creamy homemade yogurt with sour sweet & mint chutney.
- Chole- Puri**.....15.95  
Two pieces of puri (deep fried Roti bread) served with Channa masala, raita dip, mixed pickles.
- Channa Samosa**.....13.95  
Two pieces of samosa topped with tangy chickpea masala, yogurt & tamarind/mint chutney.

(Note: Snacks are available for dine in only!)

# TandooriBreads

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

- |   |      |
|---|------|
| <b>12. Roti (V)</b> .....   | 2.95 |
| Whole-wheat flat bread baked in a Tandoor.                          |      |
| <b>13. Nan</b> .....  | 3.95 |
| Leavened flat bread baked in a Tandoor.                             |      |
| <b>14. Garlic Nan</b> .....   | 4.95 |
| Garlic bread baked in a Tandoor.                                    |      |
| <b>15. Kashmiri Nan</b> .....                                       | 5.95 |
| Nan bread stuffed with raisins and fresh coconut.                   |      |
| <b>16. Aloo Nan</b> .....   | 6.95 |
| Nan bread stuffed with mashed potatoes and peas baked in a Tandoor. |      |
| <b>17. Spinach Nan</b> .....  | 6.95 |
| Nan bread stuffed with shredded cheese and chopped spinach.         |      |
| <b>17a. Paneer Nan</b> .....  | 7.95 |
| Nan Bread stuffed with homemade cheese, and spices.                 |      |

# Tandoori Specialties



- |  |            |             |       |
|--|------------|-------------|-------|
| <b>18. Tandoori Chicken</b> .....  | 5Pcs ..... | 12.95       |       |
| Chicken drumsticks marinated in exotic spices grilled over a Tandoor.....        |            | 10Pcs ..... | 17.95 |
| <b>19. Paneer Tikka Kabab</b> .....  | 18.95      |             |       |
| Fresh Paneer marinated with herbs and spices, skewered and grilled in a Tandoor. |            |             |       |
| <b>20. Fish Tandoori</b> .....   | 18.95      |             |       |
| Fish marinated in herbs & spices , grilled over a Tandoor.                       |            |             |       |
| <b>21. Chicken Tikka</b> .....   | 18.95      |             |       |
| Boneless chicken marinated with exotic spices, Cooked in a Tandoor.              |            |             |       |
| <b>22. Tandoori Prawns</b> .....   | 19.95      |             |       |
| Jumbo prawns marinated in yogurt, ginger, garlic, and grilled over a Tandoor.    |            |             |       |
| <b>23. Cuisine Tandoori Platter</b> .....  | 21.95      |             |       |
| A sampler of all our Tandoori specialties  |            |             |       |

# Chicken Specialties



- |   |       |
|---|-------|
| <b>24. Mango Chicken</b> .....  | 16.95 |
| Boneless chicken cooked with mango slices and mildly spiced.  |       |
| <b>25. Butter Chicken</b> .....   | 17.95 |
| Boneless chicken marinated in special sauce, cooked in garlic, ginger, cream, almonds and fresh tomatoes.       |       |
| <b>26. Chicken Vindaloo</b> .....   | 16.95 |
| Boneless chicken cooked in coconut sauce, vinegar and mixed with potatoes.                                      |       |
| <b>27. Chicken Curry</b> .....  | 16.95 |
| Boneless pieces of chicken cooked in traditional curry sauce with ginger, garlic, exotic spices.                |       |
| <b>28. Rogan Josh Chicken</b> .....   | 16.95 |
| A mild spicy chicken dish cooked in yogurt and rich masala.   |       |
| <b>29. Chicken Tikka Masala</b> .....   | 16.95 |
| Boneless pieces of chicken, mildly spiced and cooked in an onion sauce with fresh ginger.                       |       |
| <b>30. Chicken Korma</b> .....  | 16.95 |
| Boneless pieces of chicken cooked in a creamy sauce with cashew nuts.   |       |
| <b>31. Chicken Saag</b> – .....   | 16.95 |
| Boneless Chicken breast cooked with chopped spinach and exotic spices   |       |
| <b>32. Kadhai Chicken</b> .....   | 16.95 |
| Chicken breast cooked in a Tandoor and prepared with fresh tomatoes, onions and bell peppers in a masala sauce. |       |

# Rice Specialties

- |  |       |
|--|-------|
| <b>33. Steamed Rice</b> (Plain basmati rice) .....   | 3.95  |
| <b>34. Pulao Rice</b> .....  | 5.95  |
| Basmati rice cooked with onions, peas and mild spices  |       |
| <b>34a. Kashmiri Rice</b> .....  | 6.95  |
| Basmati rice cooked with raisins, cashews and sweet coconut  |       |
| <b>35. Vegetable Biryani</b> .....   | 16.95 |
| Basmati rice cooked with onions, green peppers, cream, and combined with fresh vegetables. Served with Raita |       |
| <b>36. India Special Biryani</b> (lamb or chicken) .....   | 18.95 |
| Boneless pieces of chicken or lamb cooked with Indian basmati rice. Served with Raita                        |       |
| <b>37. Prawn Biryani</b> .....   | 18.95 |
| Jumbo prawns cooked delicately with Indian basmati rice and mild spices. Served with Raita                   |       |

**Please ask for Mild, Medium, Hot or Indian Hot**  
**Add Nan Bread or Steamed Rice with any dish – only \$3.95**



## Lamb Specialties



- 38. Lamb Saag**..... 18.95  
Boneless lamb cooked with chopped spinach and exotic spices
- 39. Lamb Curry** ..... 18.95  
Boneless pieces of lamb cooked in a traditional curry sauce with ginger, garlic and exotic spices.
- 40. Lamb Vindaloo** ..... 18.95  
Boneless lamb cooked in onion, vinegar, coconut and potatoes.
- 41. Lamb or Chicken Nilgiri** ..... 18.95  
Mild tender lamb or chicken, cooked in a fresh mint and fresh ginger sauce with a touch of cream and herbs
- 42. Lamb Korma or Butter Lamb** ..... 18.95  
Boneless pieces of lamb cooked delicately with cashew nuts and mild spices.
- 43. Kadhai Lamb** ..... 18.95  
Boneless lamb cooked in tomatoes, fresh ginger, vinegar, onions and bell peppers.
- 44. Rogan Josh Lamb**..... 18.95  
A mild spicy lamb dish cooked in yogurt and rich masala.
- 45. Lamb Tikka Masala** ..... 18.95  
Boneless Lamb grilled over a tandoor, cooked in an onion sauce and fresh tomatoes.

## Seafood Specialties

- 46. Fish Masala** ..... 16.95  
Fish pieces cooked with fresh tomatoes, green peppers, mildly spices curry sauce and dressed with Coriander leaves
- 47. Fish Vindaloo** ..... 16.95  
Fish pieces cooked with potatoes, vinegar, coconut and mild spices.
- 48. Bombay Fish Curry** ..... 16.95  
Pieces of fish cooked in our traditional curry sauce with herbs & exotic spices.
- 49. Prawn Vindaloo** ..... 16.95  
Jumbo Prawns cooked with potatoes in tangy sauce with vinegar, coconut and spices.
- 50. Bombay Prawn Masala** ..... 16.95  
Jumbo Prawns cooked in fresh onions, green peppers in a mildly spiced gravy.
- 50a. Prawn Saag** ..... 16.95  
Jumbo Prawns cooked with Spinach, herbs and a blend of spices.

**Please ask for Mild, Medium, Hot or Indian Hot**  
**Add Nan Bread or Steamed Rice with any dish – only \$3.95**

# Vegetarian Specialties



- |   |       |
|---|-------|
| <b>51. Dal Makhani</b> .....  | 12.95 |
| Mixed lentils cooked in garlic and mild spices.   |       |
| <b>52. Channa Masala</b> .....  | 12.95 |
| Chickpeas cooked in tomatoes, onions and fresh ginger, tossed with fresh coriander leaves.                      |       |
| <b>53. Aloo Gobi</b> .....  | 13.95 |
| Cauliflower and potatoes cooked in fresh onions, tomatoes and spices.   |       |
| <b>54. Aloo Matter</b> .....  | 12.95 |
| Potatoes and green peas cooked in fresh onions, tomatoes and spices.  |       |
| <b>55. Kadhai Paneer</b> .....  | 14.95 |
| Fresh homemade cheese paneer cooked in mild spices, tomatoes, onions and bell peppers                           |       |
| <b>56. Saag Paneer or Aloo</b> .....  | 13.95 |
| Fresh spinach cooked lightly in onions, ginger and garlic, mixed with home-made cheese paneer or with potatoes. |       |
| <b>57. Matter Paneer</b> .....  | 14.95 |
| Green peas cooked in onion sauce, tomatoes, mixed with fresh home-made cheese paneer and a dash of spices.      |       |
| <b>58. Eggplant Bhartha</b> .....   | 13.95 |
| Whole eggplants baked over charcoal in a Tandoor, cooked with peas and spices.                                  |       |
| <b>59. Aloo &amp; Bell Peppers</b> .....  | 13.95 |
| Fresh bell peppers and potatoes cooked in a tomato and fresh ginger sauce.                                      |       |
| <b>60. Shahee Paneer</b> .....  | 14.95 |
| Fresh homemade cheese paneer cooked in mild spices with cashew nuts.  |       |
| <b>61. Malai Kofta</b> .....  | 13.95 |
| Mixed vegetable and grated cheese balls cooked lightly in our special sauce with cashew nuts and mildly spiced. |       |
| <b>62. Butter Paneer Makhani</b> .....  | 14.95 |
| Pieces of cheese paneer cooked in our special sauce with cashew nuts and mildly spiced.                         |       |
| <b>63. Bhindi Masala</b> .....  | 13.95 |
| Tender baby okra, sautéed with onions, herbs and mild spices  |       |
| <b>64. Vegetable Curry</b> .....  | 13.95 |
| Fresh vegetables sautéed with mild spices, cooked with tomatoes and onions in a curry sauce.                    |       |
| <b>65. Vegetable Korma</b> .....  | 13.95 |
| Fresh vegetables cooked in a creamy sauce with cashew nuts.   |       |

**Add Nan Bread or Steamed Rice with any dish – only \$3.95**  
**Please ask for Mild, Medium, Hot or Indian Hot**

# Dinner For Two



66. **Combination Dinner:** ..... **\$59.95**  
**( a saving of \$10.00 )**  
Please Select:  
Vegetable Pakora  
Chicken Curry, or (Butter Chicken or Lamb \$ 2.95 )  
One Vegetarian Menu Dish  
Served with: 5pc. Tandoori Chicken, Basmati Rice, Nan bread, Gulab Jamun  
or rice pudding
67. **Vegetarian Dinner** ..... **\$57.95**  
**( a saving of \$10.00 )**  
Please Select:  
Vegetable Pakora  
One Vegetarian Menu Dish  
Served with: Dal Makhani, Channa Masala, Basmati Rice, Nan bread, Gulab Jamun  
or rice pudding
68. **Combination Dinner for one** ..... **\$27.95**  
**Available for Dine in Only ( A savings of \$5.00 )**  
Any Curry Dish, Rice, Garlic Naan, Papadum, & Dessert
- Per substitution plus the price difference.....\$ 2.95**

Please ask for Mild, Medium, Hot or Indian Hot

## Desserts



- |  |      |
|--|------|
| 69. <b>Gulab Jamun</b> .....                                   | 3.95 |
| An Indian doughnut, served in warm sugar syrup and rose water. |      |
| 70. <b>Mango Ice Cream</b> .....                               | 5.95 |
| Home-made ice cream with pistachios nuts.                      |      |
| 71. <b>Rice Pudding</b> .....                                  | 4.95 |
| Long grain basmati rice cooked in milk, almonds and raisins.   |      |

## Condiments



- |  |      |
|--|------|
| 72. <b>Mango Chutney</b> .....                     | 3.95 |
| 73. <b>Mixed Pickles</b> .....                     | 1.95 |
| 74. <b>Raita- Homemade yogurt with herbs</b> ..... | 4.95 |
| 75. <b>Curry or Butter Sauce</b> .....             | 8.95 |
| 76. <b>Mint or tamarind Sauce</b> .....            | 1.00 |



# Beer, Cider & Coolers

## Domestic: (330ml)

Canadian, Kokanee, Coors Light, Budweiser, .....6.95  
 Honey Brown lager, Stella, Kootenay Pale Ale ..... 6.95

NBC(Organic): IPA..... 6.95

## Imported:

Heineken (Holland), Corona (Mexico) ..... 6.95

## Indian:

King Fisher Lager 330ml, or (650ml \$11.95), Taj Mahal, Cobra Premium Lager .....7.95  
 O'Doul's ..... 4.95  
 Apple Cider- Rock Creek .....6.95  
 Ireland- Guinness..... 6.95  
 Smirnoff Vodka Ice Cooler .....6.95

## White Wines

Glass -5oz      ½ Litre 12oz      Bottle 750ml

Jackon Triggs- Pinot Grigio..... 7.95.....18.95.....25.95  
 Peller Estate- Reserve- Sauvignon Blanc .....7.95.....18.95.....25.95  
 Sawmill Creek-Chardonnay ..... 7.95.....18.95.....25.95  
 Bin 65 Lindemans- Chardonnay (Australia) .....19.95.....28.95  
 Robert Mondavi- Sauvignon Blanc (USA) .....21.95.....30.95  
 Golden Oktober-Riesling Kabinett (Germany) .....19.95..... 28.95  
 Latitude 50- Vin Blanc (British Columbia) .....19.95.....28.95  
 Yellow Tail Pinot Grigio (Australia) .....19.95.....28.95

## Red Wines

Glass -5oz      ½ Litre 12oz      Bottle 750ml

Missen Ridge-Premuim Red ..... 7.95.....18.95.....25.95  
 Jackon Triggs- Cabernet Sauvignon ..... 7.95.....18.95..... 25.95  
 Peller Estate Reserve- Caberner Merlot .....7.95.....18.95.....25.95  
 Sawmill Creek .....7.95.....18.95.....25.95  
 Yellow Tail- Shiraz-(Australia).....19.95..... 29.95  
 Pascua Cabernet Sauvignon.....19.95..... 29.95  
 Robert Mondavi- Cabernet Sauvignon (USA).....21.95.....30.95  
 Bin 65- Lindemans- (Cab Sauv).....20.95.....29.95

# Refreshments

<b>Juice</b> .....	2.95
Apple, Orange, Pineapple, Cranberry, Clamatto	
<b>Milk</b> .....	2.95
<b>Chocolate milk or Hot Chocolate</b> .....	3.95
<b>Soft Drink</b> .....	2.95
Coke, Diet Coke, Sprite, Barque's Root Beer , Ginger Ale, Club Soda, Nestea's Iced Tea	
<b>Indian Chai Tea</b> .....	3.95
<b>Shirley Temple</b> .....	3.95
<b>Orange Pekoe Black Tea</b> .....	2.95
<b>Herbal Tea, Green Tea</b> .....	2.95
<b>Mango Juice</b> .....	2.95
<b>Mango Lassi</b> .....	4.95
<b>Sweet Lassi</b> .....	3.95
<b>Salt Lassi</b> .....	3.95

## 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!*