



SOUPS & STARTERS

MULLIGATAWNY SOUP  
Lentil Soup endowed with coconut. 7.45

SAMOSA - 4 PIECES 
Crispy triangular pastry stuffed with potato and peas. 9.45


PAKORA PLATTER - 4 PIECES  
Vegetable fritters and Onion bhajjis. 9.95


HARYALI PALAK KEBAB - 3 PIECES
Spinach patties stuffed with goat cheese. 13.95

CHAAT KI TOKRI
Crispy wafers garnished with a delicious combination of potatoes, chickpeas, yogurt and tamarind chutney, sprinkled with zestful spice powder. 13.95

TANDOORI MOMOS - 6 PIECES
Mix Veg 15.95 | Chicken 16.45

CHICKEN PAKORA 
Fillet of chicken in gram flour batter, deep fried. 14.45

FISH AMRITSARI PAKORA 
Street food from Punjab, crispy battered fish. 14.95

ALOO KI TIKKI - 3 PIECES 
Crispy spiced potato patties. 12.95

CRISPY GOBHI 
Crispy cauliflower in manchurian sauce, finished with spring onions. 15.95

VEG MANCHURIAN 
Indian-Chinese appetizer where crisp fried vegetable balls are dunked in slightly sweet, sour and hot Manchurian sauce. 16.95

HAKKA CHILLI CHICKEN
Lightly battered crispy chicken chunks tossed in our specials spicy chili Manchurian sauce with peppers and onions. 17.45


MILA ZULA PLATTER
Shared Platter - Samosa, Haryali Palak Kebab, Onion and Mix-veg Pakora. 14.45
Add chicken pakora or Fish Pakora. 3.00

PLEASE ADVISE US OF YOUR FOOD ALLERGIES.
15% GRATUITY WILL BE ADDED FOR GROUPS OF 5 OR MORE.

— THE IMPERIAL —
TANDOOR
FINE INDIAN CUISINE

 WWW.IMPERIALTANDOOR.COM

VEGETARIAN

MALAI KOFTA 
Soft delicious dumplings of cottage cheese & potatoes , served in a flavorsome sauce - a classic dish of Mughal origin. 17.95

KAJU MATAR PANEER  
Green peas and cottage cheese cooked in rich creamy gravy. 17.95



PANEER MAKHANWALA 
Classic from Delhi, Fresh and soft cottage cheese simmered in a buttery , tomato gravy ! 17.95

PANEER TAWA MASALA  
A house specialty, tandoori paneer (homemade cottage cheese) cooked with peppers in spicy yellow gravy. 17.95

PALAK AAP KI PASAND  
A classic north Indian dish, fresh spinach puree seasoned with fresh herbs and spices with your choice of Potato or Mushroom or Paneer. 17.95

BHINDI DO PYAZA  
Okra cooked with onions, dry mango powder and spices. 15.95


BAINGAN PATIALA   
Eggplant tempered with onion seed and herbs. 17.95



ALOO GOBHI  
Classic simple preparation of potato and cauliflower florets perfectly done in thick masala. 16.95


BOMBAY ALOO  
Potato cooked slowly at low flame in a spicy tomato gravy. 16.95

CHANA MASALA  
Chickpeas curry seasoned with traditional Indian spices like cumin, garam masala, coriander, and turmeric. 15.95

TADKA DAL  
Full-flavored spicy yellow lentils. 15.95

DAL MAKHANI 
Black lentils simmered overnight, finished with home churned butter and cream. Creamy and earthy, this dal is a delicious accompaniment to a tandoori meal. 16.95

NAVRATTAN KORMA  
Mix of fresh vegetables in rich cashew sauce. 17.95

BANARASI STUFFED ALOO 
Potatoes stuffed with Ginger, Paneer and Cheese in a rich and creamy Indian tomato gravy ! 19.95

BREADS

NAAN
Leavened white flour Tandoor bread
Plain 3.95 | Butter 4.25 | Garlic 5.25 | Chilli Naan 5.25 |
Cheese Garlic 9.95

ROTI - Whole wheat bread. 3.50

ALOO PARANTHA - Roti stuffed with spiced potato. 5.95


LACHA PARANTHA - Flaky layered bread
Plain 4.75 | Chilli 5.25

ONION KULCHA - Stuffed naan with onions. 6.25

ROTI KI TOKRI (BREAD BASKET)
Plain Naan, Lacha Parantha, Roti, Onion Kulcha. 15.45

NON - VEGETARIAN

IMPERIAL CHICKEN KORMA  
Imperial's original, tender pieces of chicken cooked in a creamy white sauce with a hint of coriander and black pepper. 19.95



BUTTER CHICKEN 
Popularly known as "Murgh Makhani", boneless pieces of tandoori chicken simmered in our signature tomato butter favored gravy accented with dry fenugreek. 19.95



MALAI METHI MURGH  
Tender boneless chicken morsels, flavored with fenugreek and cream. 19.95


DHANSAK   
Popular Parsi Indian dish combines elements of Persian and Indian cuisine, curry made of lentils and vegetables
CHICKEN 19.95 | LAMB 20.95 | BEEF 20.95

DELHI BUTTER CHICKEN  
Imperial's original, spicy and less creamy Butter Chicken. 19.95

CHICKEN TIKKA MASALA 
Roasted chicken chunks and peppers in spicy thick curry. 19.95

MURGH KALI MIRCH  
Boneless chicken spiked with freshly pounded black pepper, finished with fresh coriander. 19.95




KADHAI JHINGA  
Shrimps simmered in a combination of green and red peppers, crushed red chillies and coriander seeds. 23.95


LAMB ROGANJOSH 
Delicacy from the valleys of Kashmir, lamb pieces cooked with onions and yogurt with a rich flavor of saffron and 'Rogan' - spice tinged oil. 20.95


GOAT MASALA 
Ontario goat meat cooked with aromatic spices. 20.95

BENGAL FISH CURRY  
Chunks of fish cooked in a gravy, flavored with mustard, and curry. 21.95


BHUNA GHOSHT 
Beef Curry cooked with peppers and onion. 20.95



VINDALOO   
For those who dare to adventure, Goan hot curry sauce
CHICKEN 19.95| LAMB 20.95| BEEF 20.95 | SHRIMP 23.95

MADRAS  
Flavoured with curry leaves and finished with coriander.
CHICKEN 19.95 | LAMB 21.95

PALAK 
fresh spinach puree seasoned with fresh herbs and spices.
CHICKEN 19.95 | LAMB 21.95


RICE & BIRYANIS

BIRYANI 
Rice enlivened with wide variety of seasoning :
CHICKEN 18.95 | LAMB 19.95 | GOAT 19.95 | SHRIMP 21.95 |
VEGETABLE 17.95

SAFED CHAWAL  
Plain white rice. 4.45

KESARI PULAO  
Saffron flavored rice. 4.95

TANDOORI

TANDOORI CHICKEN 
A classic creation of tandoori cuisine, half chicken marinated overnight in pressed yogurt and spices. 19.95

AFGHANI CHICKEN 
A classic creation of tandoori cuisine, chicken drumsticks marinated overnight in pressed yogurt and spices, softened with cream, grilled in the tandoor. 20.95

MURGH MALAI TIKKA 
Mouth melting morsels of chicken softened with cream, grilled in the tandoor. 19.95

MURGH MIRCH TIKKA 
Our all time hit a.k.a Green Chicken Tikka, boneless pieces of chicken marinated in green chili paste, done to a turn in Tandoor. 19.95


TANDOORI LAMB CHOPS - 6 PIECES 
Succulent rack of lamb flavoured with fresh ginger and spices. 29.95

SEEKH KEBAB
Tender kebab of smoked ground lamb meat. 20.95

ANGARA SHRIMP 
Carom seeds (ajwain) flavored, spicy tandoori jumbo shrimp. 24.95

AMRITSARI FISH TIKKA
Fish lover's delight, chunks of fish in tangy tongue tingling marinade delicately cooked in tandoor. 21.95

TANDOORI LOBSTER 
Two Lobster tails grilled in tandoori marinade with subtle spices. 33.95

CHICKEN TRIO 
Mirch tikka (3pcs),Malai tikka (3pcs),Tandoori chicken(2pcs). 21.95

SEAFOOD SIZZLER 
Bemisal & Angara shrimp, Fish Tikka (6pcs). 23.95

KEBAB PLATTER
Lamb chops,Seekh kebab,Fish tikka,Mirch tikka (8pcs). 32.95

TANDOORI VEG PLATTER
Experience Imperial's unforgettable flavors with a selection of our unique kebab and grilled vegetables - Aloo, Mushroom, Gobhi , Paneer and Cheese Malai Kebab. (16-18 pieces). 32.95

IMPERIAL'S SIGNATURE - MURGH KEBAB PLATTER 
Through techniques tried and tested, we have crafted individual recipes into our signature kebab platter - Chicken Tikka (3pcs), Reshmi Chicken Kebab (3pcs), Murgh Malai Tikka (3pcs) and Murgh Mirch Tikka (3pcs). 28.95

CONDIMENTS

MANGO CHUTNEY 3.45

RAITA
Yogurt with shredded cucumber. 3.45

MIXED PICKLE 3.45

LACHA PYAZ
Onion, chilli and Lemon. 3.45