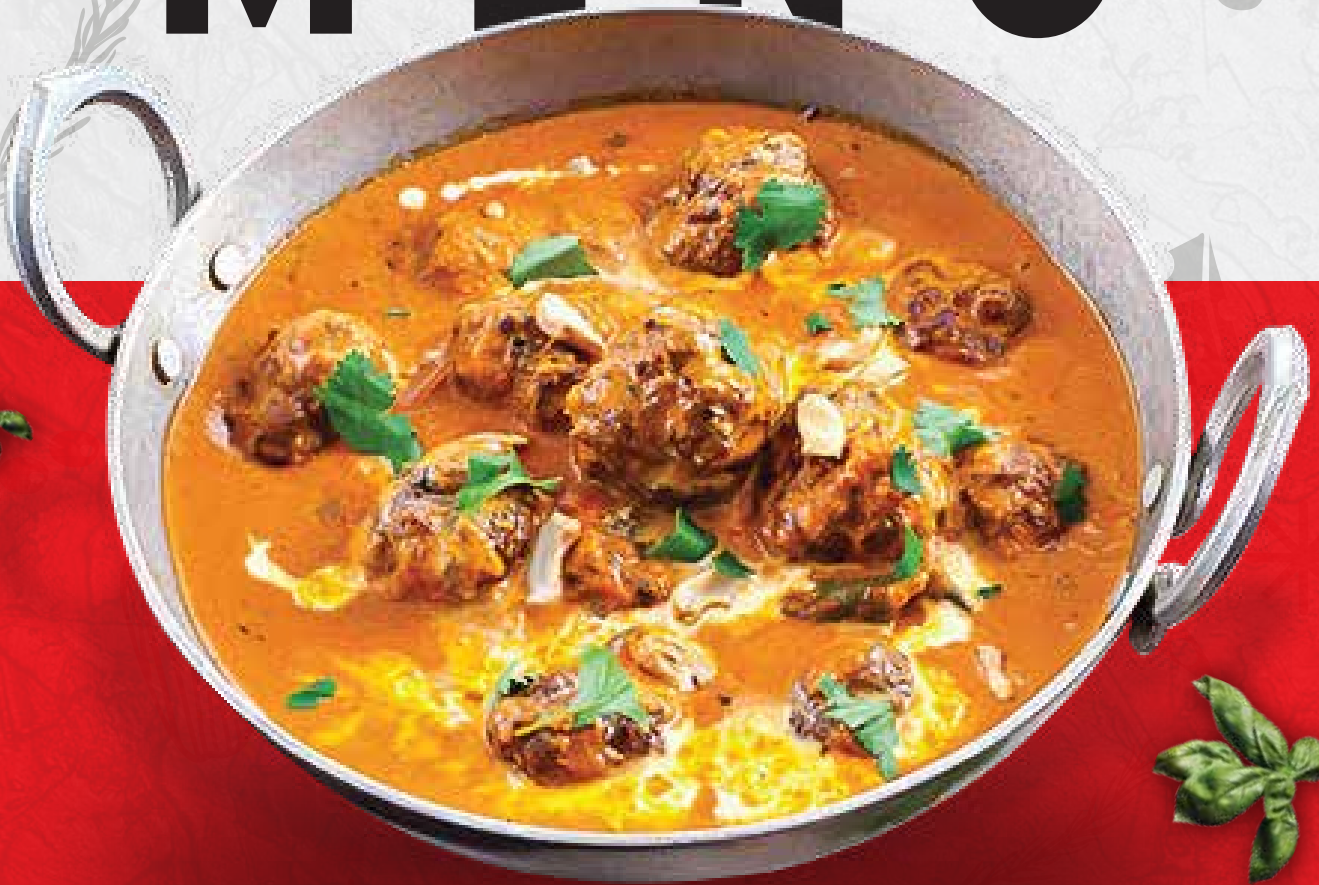




RESTAURANT

MENU



A HOMELAND OF DELICIOUS FOOD



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Appetizers

	VEGETABLE PAKORA (8 Pcs) Mixed vegetables battered in chickpea flour and deep fried	\$8.00		CHAT PAPDI Spiced potatoes with fried wheat wafers garnished with yogurt and tamarind sauce	\$10.00
\$10.00	PANEER PAKORA (8 Pcs) Homemade cheese stuffed with mint chutney, battered and deep fried			DAHI BHALLA Lentil dumplings served with yogurt and tamarind sauce.	\$10.00
	FISH PAKORA (8 Pcs) Tender pieces of marinated basa fish fried to perfection	\$14.00	\$8.00	GOL GAPPY Round hollow deep fried crisps potatoes mint and tamarind water.	
\$5.00	VEGETABLE SAMOSA (2 Pcs)			SAMOSA CHANNA CHAT Vegetable samosas topped with spiced chickpea curry and garnishes	\$10.00
	ALOO TIKKI (2 Pcs) Mashed potato patties with tender green peas, spices and deep fried	\$6.00	\$10.00	TIKKI CHANNA CHAT Aloo tikki topped with spiced chickpea curry and garnishes	
\$8.00	VEGETABLE EGG ROLLS (4 Pcs) Deep-fried crispy egg rolls served with sweet chili sauce			VEGI PLATTER Vegetable samosa, vegetable pakora, paneer pakora and vegetable spring roll	\$16.00
	VEG SPRING ROLLS (4 Pcs) Deep-fried crispy spring rolls served with sweet chili sauce	\$8.00	\$14.00	FISH N' CHIPS Three pieces of deep-fried boneless cod served with potato fries and tartar sauce	
\$10.00	ONION RINGS Crispy onion rings are handcrafted in-restaurant, made from fresh onions and served with tomato ketchup.			CHICKEN NUGGETS (8 Pcs) Deep-fried crispy breaded chicken nuggets served with sweet chili	\$6.00
			\$12.00	BUTTER CHICKEN POUTINE Traditional butter chicken poured over crispy fries, cheddar and mozzarella cheese, red and green peppers and garnished with cilantro.	
					\$5.00 FRIES

TANDOOR SPECIAL / BBQ

	CHICKEN TIKKA LEG (4 Pcs) Bone-in clay-oven roasted chicken marinated in yogurt and spices	\$14.00		CHICKEN TIKKA ROLL Boneless chicken tikka rolled in naan with lettuce, tomatoes, onions, cucumbers and chutneys	\$12.00
\$16.00	CHICKEN TIKKA (8 Pcs) Boneless chicken marinated in yogurt, ginger, garlic, blend of tandoori spices and baked in clay-oven		\$12.00	KABAB ROLL (BEEF or CHICKEN) Seekh kabab rolled in naan with lettuce, tomatoes, onions, cucumbers and chutneys	
	PANEER TIKKA (6 Pcs) Homemade cheese marinated with spices, skewered and barbecued with onion, tomatoes & capsicum and baked in clay-oven	\$16.00		TIKKI RICE PLATTER Five pieces of boneless chicken tikka served with pulao rice and salad	\$18.00
\$16.00	SEEKH KABAB CHICKEN OR BEEF		\$18.00	KABAB AND RICE PLATTER Five pieces of beef or chicken kababs served with pulao rice and salad	
	TANDOORI FISH (8 Pcs) Soft basa fish fillets marinated with spiced and grilled in the clay-oven	\$18.00		TANDOORI MIXED PLATTER Tandoori Chicken Leg (2 Pcs) Tandoori Chicken Tikka (3 Pcs) Beef Seekh Kabab (3 Pcs) Served with naan bread, salad and chutney	\$24.00

Spice Level: To Serve you better, it's important to know your allergies & spice level.

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Rice/Biryani

STEAM RICE | \$6.00
Steamed basmati rice

SAFFRON RICE | \$8.00
Basmati rice cooked with whole spices and fresh saffron

BIRYANI'S
Saffron rice simmered with choice of meat or vegetables in herbs, spices & hint of fresh mint leaves

VEGETABLE | \$15.00
PANEER | \$16.00
CHICKEN (Boneless/Bone-in) | \$16.00
BEEF (Boneless) | \$18.00
SHRIMP / FISH | \$20.00
LAMB / GOAT (Bone-in) | \$20.00

\$8.00 **JEERA RICE**
Basmati rice cooked with cumin

CHANA PULAO | \$12.00
Basmati rice cooked with chickpeas, onion, tomatoes and spices

\$12.00 **PEAS PULAO**
Basmati rice cooked with green peas, onion, tomatoes and spices

COCONUT RICE | \$10.00
Delicious basmati rice simmered in coconut milk

\$12.00 **RICE BIRYANI**
Basmati rice cooked in Indian spices and hint of fresh mint leaves



Indo-Chinese Dishes

HOT & SOUR SOUP (VEG. OR CHICKEN) | \$10.00
CORN SOUP (VEG. OR CHICKEN)

\$16.00 **VEGETABLE MANCHURIAN**
Indo-Chinese flavoured vegetable dumplings served in a chili garlic and soya sauce

VEGETABLE HAKKA NOODLES | \$13.00

\$15.00 **CHICKEN HAKKA NOODLES**

SHRIMPS HAKKA NOODLES | \$16.00

\$18.00 **CHILLI CHICKEN**
Boneless chicken tossed with onion, garlic, chilies and soya sauce.

VEGETABLE FRIED RICE | \$13.00
Basmati rice cooked with vegetables and soya sauce

\$15.00 **CHICKEN FRIED RICE**
Basmati rice cooked with boneless chicken and soya sauce

Breads

PLAIN NAAN | \$2.50
Leavened white bread baked in clay-oven

\$3.00 **BUTTER NAAN**
Leavened white flour with butter on top and bottom, baked in clay-oven

GARLIC NAAN | \$3.50
Leavened bread topped with garlic and fresh cilantro, baked in clay-oven

\$2.50 **WHOLE WHEAT TANDOORI ROTI**
Whole wheat bread, baked in clay-oven

COCONUT HONEY NAAN | \$6.00
Naan bread stuffed with coconut and honey, baked in clay-oven

\$6.00 **STUFFED NAAN**
Choice: Cheese, Minced Chicken or Beef baked in clay-oven

STUFFED NAAN | \$6.00
Choice: Onion, Potatoes, Gobi, Paneer baked in clay-oven

\$6.00 **STUFFED PARATHA**
Hand rolled whole wheat bread with your choice of stuffing: Plain, Potatoes, Onion, Gobi, Paneer or Mixed

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1 2 3 4 5



Side Orders

PLAIN YOGURT | \$3.00
Homemade Indian yogurt

\$4.00 | **VEGETABLE RAITA**
Homemade yogurt mixed with chopped cucumber and carrots seasoned with roasted cumin seeds

MINT CHUTNEY | \$2.00
Grinned fresh cilantro, mint leaves and yogurt

\$2.00 | **TAMARIND CHUTNEY**

\$5.00 | **GARDEN SALAD**
Onion, tomatoes & cucumber salad

PASTA SALAD | \$8.00
Rotini Pasta Salad mixed with ranch and bell peppers

\$3.00 | **SLICED ONION SALAD**

BUTTER ACHAR (MIXED PICKELS) | \$2.00

\$3.00 | **MANGO CHUTNEY**

Vegetarian Dishes



\$18.00 | **PANEER MAKHNI**
Homemade cheese cooked in a tomato-based cashew nuts creamy sauce with fresh herbs and spices

PANEER LABABDAR | \$18.00
Homemade cheese cooked in a creamy tomato curry sauce with cashews

\$18.00 | **SHAHI PANEER**
Homemade cheese cooked in cashew nuts, almonds, onion and creamy sauce

KARAHI PANEER | \$18.00
Homemade cheese cooked in our special onion and green pepper indian style sauce, spiced and sauteed with fresh tomatoes

\$18.00 | **PANEER TIKKA MASALA**
Homemade cheese marinated in yogurt, ginger, garlic, cooked in a blend of tandoori spices and cashews nut creamy sauce

DAL MAKHNI | \$15.00
Combination of black lentils and red kidney flavored with freshly ground spices, beans sauteed in butter

NAVRATAN KORMA | \$18.00
A medley of vegetables tossed with cashew in our rich, signature tomato-based curry

\$18.00 | **MALAI KOFTA**
Homemade cheese dumplings served in a cashews nut creamy sauce

SAAG / PALAK PANEER | \$16.00
Fresh chopped spinach cooked with homemade cheese, onion, tomatoes and variety of herbs and spices

\$16.00 | **MATTAR PANEER**
Homemade cheese cooked with green peas, onion, tomatoes, ginger, garlic, and cashews nut creamy sauce

MATTAR MUSHROOM | \$15.00
Fresh green peas and mushrooms cooked with creamy gravy and spices



Vegan Dishes

\$16.00 | **VEGETABLE COCONUT CURRY**
Fresh seasonal vegetables cooked in coconut milk with hint of curry leaves, mustard seeds and spices

PUMPKIN CHICKPEA CURRY | \$16.00
Pumpkin cookd with chickpeas, onion, garlic, ginger, and spices

\$16.00 | **PUMPKIN COCONUT CURRY**
Pumpkin cooked in coconut milk with a hint of curry leaves, mustard seeds, and spices

ALOO PALAK | \$15.00
Fresh chopped spinach and potatoes cooked with ginger, garlic, tomatoes and spices

\$15.00 | **ALOO GOBHI**
Fresh cauliflower & potatoes cooked with ginger, garlic, tomatoes and spices

SAAG | \$15.00
Fresh mustard leaves, chopped spinach cooked with onion, tomatoes and variety of herbs and spices

\$16.00 | **OKRA CURRY**
Fresh green okra cooked with onion, herbs and spices

\$15.00 | **DAL TADKA**
Yellow lentil tempe red with tomatoes, herbs and spices

CHANA MASALA | \$15.00
Chick peas cooked in a traditional spices with onion, ginger, garlic and spices

\$15.00 | **EGGPLANT POTATO CURRY**
Fresh eggplants and patato cooked with ginger, garlic, onion, tomatoes and spices

SMOKE EGGPLANT BHARTA | \$16.00
Eggplant roasted in clay-oven and pureed with garlic, onion and spices

\$15.00 | **ALOO MATTAR**
Fresh green peas & potatoes cooked with ginger, garlic tomatoes and spices

MIXED VEGETABLES | \$15.00
Fresh seasonal vegetables cooked in a selection of aromatic Indian spices

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1 2 3 4 5



Chicken Dishes

BUTTER CHICKEN
\$20.00 Chicken cooked in a clay oven and simmered with cashews nut in a rich creamy tomato sauce

MANGO CHICKEN | \$20.00
Boneless chicken cooked in tomato based cashews nut creamy sauce and mango pulp

CHICKEN AFTAB
\$20.00 Chicken malai tikka cooked in a delicate rich cashew nut sauce with hint of saffron

CHICKEN TIKKA MASALA | \$18.00
Tender pieces of chicken marinated in yogurt, ginger, garlic, blend of tandoori spices and cashews nut creamy sauce.

CHICKEN CURRY (Boneless)
\$18.00 Boneless chicken cooked in a mildly spiced curry sauce

CHICKEN CURRY (Bone-in) | \$18.00
Bone-in chicken cooked in a mildly spiced curry sauce

CHICKEN KORMA
\$18.00 Boneless chicken cooked with ginge, garlic, onion, cashew nut creamy sauce and spices

CHICKEN VINDALOO | \$18.00
Boneless chicken cubes cooked in exotic and tangy sauce with onion, garlic flavor red spices

KARAHI CHICKEN
\$18.00 Boneless chicken cooked with ginger, garlic, onion, tomatoes, green/red peppers & spices

CHICKEN SAAG / SPINACH | \$18.00
Boneless chicken and chopped spinach cooked with onion, ginger, garlic and spices

COCONUT CHICKEN CURRY
\$18.00 Boneless chicken cooked in coconut milk with the hint of curry leaves, mustard seeds and spices

BUTTER CHICKEN PASTA | \$18.00
Rotini pasta topped with creamy butter chicken, mixed bell peppers.

\$20.00

\$22.00

\$22.00

Beef | Lamb | Goat Dishes

(Boneless)

Goat Dishes

(Bone-in)



ROGANJOSH
Meat cooked in kashmiri chili powder, onion sauce with blend of spices

CURRY
Meat cooked in a mildly spiced curry sauce and spices

KARAHI
Meat cooked with ginger, garlic, onion, tomatoes, green/red peppers and spices

ALOO GOSHT
Meat and potatos cooked with ginger, garlic, onion and spices

KORMA
Meat cooked with ginger, garlic onion, and cashew nut creamy curry sauce.

VINDALOO
Meat cooked in exotic spices & tangy sauce with onion, garlic and spices

SAAG / SPINACH
Meat and chopped spinach cooked with ginger, garlic and spices onion,

COCONUT
Meat cooked in coconut milk with the hint of curry leaves, mustard seeds and spices



Sea Food Dishes

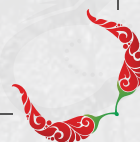
SHRIMP VINDALOO
\$ 20.00 Shrimps cooked in exotic spices & tangy sauce with onion, ginger, garlic and spices

SHRIMP COCONUT CURRY | \$ 20.00
Shrimps cooked in coconut milk with the hint of curry leaves, mustard seeds and spices

FISH MASALA | \$ 20.00
Boneless Basa fish cooked with onion garlic and ginger paste

FISH COCONUT CURRY | \$ 20.00
Boneless fish cooked in coconut milk with the hint of curry leaves, mustard seeds and spices

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Desserts

\$6.00 | **KHEER (RICE PUDDING)**
Delicious rice pudding with cardamom flavor.

\$6.00 | **MANGO MOUSSE**
Delicious dessert made of mango pulp and cream

RASMALAI (3 Pcs) | \$6.00
Cottage cheese sponge cake soaked in creamy, cardamom-flavoured milk

GULAB JAMUN (3 Pcs) | \$5.00
RASGULLA (3 Pcs)

HALWA | \$6.00
Semolina and sugar syrup dessert flavoured with cardamom and garnished

Drinks

SHAKES (MILK BASED SHAKE) | \$6.00
Choice: Mango, Strawberry

LASSI'S (YOGURT BASED SHAKE) | \$6.00
Choice: Sweet, Salted, Mango, Strawberry

JUICE'S | \$4.00
Choice: Mango, Apple, Orange

GREEN TEA | \$3.00
JASMIN TEA

MASALA CHAI | \$3.50
Black tea with mixture of aromatic Indian spices and herbs

COFFEE | \$3.00 | **CAN OF POP** | \$2.00

Combination

\$ 60.00
COMBO 2A (NON - VEG)
TWO PERSONS

2 Veggie Samosas
1 Beef Vindaloo
1 Butter Chicken
1 Steam Rice
2 Naan Breads
2 Cans of Pop

\$ 56.00
COMBO 2B (Vegetarian)
TWO PERSONS

2 Veggie Samosas
1 Paneer Makhni
1 Chana Masala
1 Steam Rice
2 Naan Breads
2 Cans of Pop

\$ 56.00
COMBO 2C (VEGAN)
TWO PERSONS

2 Veggie Samosas
1 Vegetable Coconut Curry
1 Chana Masala
1 Steam Rice
2 Tandoori Roti
2 Cans of Pop

\$ 85.00
COMBO 3A (NON - VEG)
THREE PERSONS

3 Veggie Samosas
1 Beef Vindaloo
1 Butter Chicken
1 Chana Masala
3 Naan Breads
1 Steam Rice
3 Cans of Pop

\$ 78.00
COMBO 3B (Vegetarian)
THREE PERSONS

3 Veggie Samosas
1 Paneer Makhni
1 Chana Masala
1 Mixed Vegetable
1 Steam Rice
3 Naan Breads
3 Cans of Pop

\$ 78.00
COMBO 3C (VEGAN)
THREE PERSONS

3 Veggie Samosas
1 Vegetable Coconut Curry
1 Chana Masala
1 Spinach Potato
1 Steam Rice
3 Tandoori Roti
3 Cans of Pop

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1 2 3 4 5

Family Combo

\$ 120.00
**COMBO 4A (NON - VEGAN)
FOUR PERSONS**

8 Tandoori Chicken
4 Veggie Samosas
1 Butter Chicken
1 Chana Masala
1 Beef Vindaloo
1 Chicken Biryani
1 Steam Rice
4 Naan Breads
1 Rice Pudding
1 Coke 2 Ltr

\$ 110.00
**COMBO 4B(Vegetarian)
FOUR PERSONS**

6 Tandoori Paneer Tikka
4 Veggie Samosas
1 Paneer Makhni
1 Chana Masala
1 Mixed Vegetables
1 Veggie Biryani
1 Steam Rice
4 Naan Breads
1 Rice Pudding
1 Coke 2 Ltr

\$ 110.00
**COMBO 4C (VEGAN)
FOUR PERSONS**

4 Veggie Samosas
1 Vegetable Coconut Curry
1 Chana Masala
1 Spinach Potato
1 Veggie Biryani
1 Steam Rice
4 Tandoori Roti
1LB Jalaibi
1 Coke 2 Ltr

\$280.00 | **COMBO FOR
TEN PERSONS**

10 Tandoori Chicken
10 Veggie Samosas
3 Butter Chicken
2 Lamb or Beef Curry
3 Chana Masala
4 Steam Rice
8 Naan Breads
2 Green Salad
3 Rice Puddings
2 Coke 2L

Breakfast

(All Day Special)

CHANA BATHURA

Fried leavened bread served with chana masala and mixed pickles

\$13.00

STUFFED PARATHA

Hand rolled whole wheat bread with your Choice of Stuffing: Plain, Patatoes, Onion, Gobi, Paneer or Mixed

\$6.00

\$15.00

HALWA POORI

Fried leavened bread served with chana masala and halwa

Spice Level: To Serve you better, it's important to know your allergies & spice level.

1 2 3 4 5



COMBO FOR ONE

\$20^{+TAX}

NON. VEGETARIAN

Combination of Butter Chicken, Chana Masala, Steamed Rice, Naan Bread and Can of Pop

VEGETARIAN

Combination of Paneer Makhni, Chana Masala, Steamed Rice, Naan Bread and Can of Pop

VEGAN

Combination of Vegetable Coconut Curry, Chana Masala, Steamed Rice, Tandoori Roti and Can of Pop

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