	pro
Be (B	eef Lamb Goat Dishes © oneless) (Bone-in)
\$20.00	Meat cooked in kashmiri chili powder, onion sauce with blend of spices
\$20.00	Meat cooked with ginger, garlic onion cashew nut creamy sauce and spices
\$20.00	Meat cooked in coconut milk with the hint of curry leaves, mustard seeds and spices
\$20.00	VINDALOO Meat cooked in exotic spices & tangy sauce with onion, garlic and spices
\$20.00	KARAHI Meat cooked with ginger, garlic, onion tomatoes green/red peppers and spices
\$20.00	SAAG / SPINACH Meat and chopped spinach cooked with ginger garlic and spices onion,
\$20.00	Meat and potatoes cooked with ginger, garlic onion and spices
\$20.00	Meat cooked in a mildly spiced curry sauce and spices
	Chicken Dishes ⊘
\$20.00	BUTTER CHICKEN
\$18.00	BUTTER CHICKEN PASTA (Experience of the North Pasta Rotini pasta topped with creamy butter chicken mixed bell peppers
\$20.00	MANGO CHICKEN Boneless chicken cooked in tomato based cashew nut creamy sauce and mango pulp
\$20.00	CHICKEN AFTAB Boneless chicken malai tikka cooked in a elicate rich cashew nut sauce with hint of saffron
\$18.00	CHICKEN VINDALOO Boneless chicken cooked in exotic and tangy sauce with onion, garlic and spices
\$18.00	CHICKEN TIKKA MASALA & Boneless chicken marinated in yogurt ginger, garlic and blend of tandoori spices
\$18.00	KARAHI CHICKEN Boneless chicken cooked with ginger garlic, onion, tomatoes, green/red peppers & spices
\$18.00	CHICKEN CURRY (Boneless / Bone-In) Boneless / Bone-In chicken cooked in a mildly spiced curry sauce
\$18.00	CHICKEN KORMA (E) Boneless chicken cooked with ginger, garlic, onion, cashew-nut creamy sauce and spices
\$18.00	CHICKEN SAAG / SPINACH Boneless chicken and chopped spinach cooked with onion, ginger, garlic and spices
	Sea Food Dishes
\$20.00	FISH MASALA Boneless Basa fish cooked with onion garlic and ginger paste
\$20.00	FISH COCONUT CURRY Boneless fish cooked in coconut milk with the hint of curry leaves, mustard seeds and spices SHRIMP VINDALOO
\$20.00	Shrimps cooked in exotic spices & tangy sauce with onion, ginger, garlic and spices
\$20.00	SHRIMP CURRY Shrimps cooked in aromatic onion and tomato sauce. SHRIMP COCONUT CURRY
\$20.00	Shrimps cooked in coconut milk with the hint of curry leaves, mustard seeds and spices

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

Desserts

\$6.00	KHEER (RICE PUDDING) Delicious rice pudding with cardamom flavor.
\$5.00	GULAB JAMUN (3 Pcs) RASGULLA (3 Pcs)
\$6.00	MANGO MOUSSE Delicious dessert made of mango pulp and cream
\$6.00	HALWA Semolina and sugar syrup dessert flavoured with cardamom and garnished
	RASMALAI (3 Pcs) Cottage cheese sponge cake soaked in Creamy cardamom-flavoured milk
\$6.00	Drinks SHAKES (MILK BASED SHAKE)

\$3.00	COFFEE
\$6.00	MASALA CHAI Black tea with mixture of aromatic Indian s
	LASSI'S (YOGURT BASED SHAKE) Choice: Sweet, Salted, Mango, Strawberry
	Choice: Mango, Strawberry

\$2.00 CAN OF POP

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

spices and herbs

1 Butter Chicken 1 Chana Masala 1 Steam Rice 2 Naan Breads 2 Naan Breads 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 3 COMBO 3A (NON - VEG) (VEGATARIAN) 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Steam Rice 1 Mixed Vegetable 3 Naan Breads 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Cans of Pop			
(NON - VEG) 2 PERSONS 2 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Steam Rice 2 Naan Breads 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 Veggie Samosas 1 Vegetable Coconut 1 Steam Rice 2 Naan Breads 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 Veggie Samosas 1 Vegetable Coconut 1 Chana Masala 1 Steam Rice 2 Tandoori Roti 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 PERSONS 3 Veggie Samosas 1 Steam Rice 1 Vegetable Coconut 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 PERSONS 3 Veggie Samosas 1 Veggie Samosas 1 Vegetable Coconut 1 Chana Masala 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice	\$ 60.00	\$ 56.00	\$ 56.00
2 PERSONS 2 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Steam Rice 2 Naan Breads 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 Veggie Samosas 1 Vegetable Coconut 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 Veggie Samosas 1 Vegetable Coconut 2 Cans of Pop 3 PERSONS 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Steam Rice 2 Naan Breads 2 Tandoori Roti 2 Cans of Pop 3 PERSONS 3 PERSONS 3 Veggie Samosas 1 Vegetable Coconut 1 Chana Masala 1 Steam Rice 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Steam Rice 1 Chana Masala 3 Cans of Pop 3 Cans of Pop 3 Combo 3C 3 Veggie Samosas 1 Vegetable Coconut 1 Chana Masala 1 Steam Rice 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop		COMBO 2B	COMBO 2C
2 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Vegetable Coconut 1 Butter Chicken 1 Chana Masala 1 Steam Rice 2 Naan Breads 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 3 PERSONS 3 Veggie Samosas 1 Steam Rice 1 Steam Rice 2 Naan Breads 2 Tandoori Roti 2 Cans of Pop 3 PERSONS 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Chana Masala 3 Cans of Pop 3 Cans of Pop 3 Tandoori Roti 1 Steam Rice 1 Steam Rice 1 Steam Rice 1 Steam Rice 3 Tandoori Roti 3 Cans of Pop			
1 Beef Vindaloo 1 Paneer Makhni 1 Vegetable Coconut (1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Steam Rice 2 Naan Breads 2 Naan Breads 2 Tandoori Roti 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 3 COMBO 3A (NON - VEG) (VEGATARIAN) 3 PERSONS 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Vegetable Coconut (1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Cans of Pop			
1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Steam Rice 2 Naan Breads 2 Naan Breads 2 Tandoori Roti 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 3 F8.00 F78.00 F78.			
1 Steam Rice 2 Naan Breads 2 Naan Breads 2 Tandoori Roti 2 Cans of Pop 2 Cans of Pop 2 Cans of Pop 3 Tandoori Roti 3 Tandoori Roti 3 Tandoori Roti 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop 3 Tandoori Roti 3 Cans of Pop 5 Cans of Pop 6 Cans of Pop 6 Cans of Pop 7 Cans of Pop		1 Paneer Makhni	1 Vegetable Coconut Curry
2 Naan Breads 2 Cans of Pop 2 Cans of Pop 3 ST8.00 5 T8.00 5 COMBO 3B (VEGATARIAN) 6 (VEGAN) 7 SPERSONS			
2 Cans of Pop \$ 85.00 \$ 78.00 COMBO 3A (NON - VEG) 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Chana Masala 3 Naan Breads 1 Cans of Pop 2 Cans of Pop 3 78.00 COMBO 3C (VEGATARIAN) 3 PERSONS 3 PERSONS 3 Veggie Samosas 3 Veggie Samosas 1 Veggetable Coconut (1) 1 Chana Masala 1 Spinach Potato 1 Steam Rice			
\$ 85.00 \$ 78.00 \$ 78.00 \$ COMBO 3A (VEGATARIAN) (VEGATARIAN) 3 PERSONS 3 PERSONS 3 Veggie Samosas 3 Veggie Samosas 3 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Vegetable Coconut 0 1 Butter Chicken 1 Chana Masala 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Spinach Potato 3 Naan Breads 1 Steam Rice 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop	2 Naan Breads	2 Naan Breads	2 Tandoori Roti
COMBO 3A (NON - VEG) (VEGATARIAN) 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Uegetable Coconut (1) 1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Chana Masala 1 Chana Masala 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Chana Masala 1 Chana Masala 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop	2 Cans of Pop	2 Cans of Pop	2 Cans of Pop
(NON - VEG) 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Vegetable Coconut (1 Butter Chicken 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Chana Masala 1 Chana Masala 1 Steam Rice	\$ 85.00	\$ 78.00	\$ 78.00
3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Paneer Makhni 1 Steam Rice 1 Mixed Vegetable 1 Steam Rice 1 Chana Masala 1 Steam Rice 1 Chana Masala 1 Steam Rice			
3 Veggie Samosas3 Veggie Samosas3 Veggie Samosas1 Beef Vindaloo1 Paneer Makhni1 Vegetable Coconut (1 Butter Chicken1 Chana Masala1 Chana Masala1 Steam Rice1 Mixed Vegetable1 Spinach Potato3 Naan Breads1 Steam Rice1 Steam Rice1 Chana Masala3 Naan Breads3 Tandoori Roti3 Cans of Pop3 Cans of Pop3 Cans of Pop			
1 Beef Vindaloo 1 Paneer Makhni 1 Vegetable Coconut (1 Butter Chicken 1 Chana Masala 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Spinach Potato 3 Naan Breads 1 Steam Rice 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop			
1 Butter Chicken 1 Chana Masala 1 Chana Masala 1 Steam Rice 1 Mixed Vegetable 1 Spinach Potato 3 Naan Breads 1 Steam Rice 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop 3 Cans of Pop	00		
1 Steam Rice 1 Mixed Vegetable 1 Spinach Potato 3 Naan Breads 1 Steam Rice 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop 3 Cans of Pop	1 Beef Vindaloo	1 Paneer Makhni	1 Vegetable Coconut Curry
3 Naan Breads 1 Steam Rice 1 Steam Rice 1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop 3 Cans of Pop	1 Butter Chicken	1 Chana Masala	1 Chana Masala
1 Chana Masala 3 Naan Breads 3 Tandoori Roti 3 Cans of Pop 3 Cans of Pop 3 Cans of Pop	1 Steam Rice	1 Mixed Vegetable	1 Spinach Potato
3 Cans of Pop 3 Cans of Pop 3 Cans of Pop	3 Naan Breads	1 Steam Rice	1 Steam Rice
4 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	1 Chana Masala	3 Naan Breads	3 Tandoori Roti
	3 Cans of Pop	3 Cans of Pop	3 Cans of Pop
Family Combo		Eamily Con	nho

3 Galls Of LOP	3 Galls of Lop	5 Galls Of Fup
	Family Con	nbo
\$120.00 COMBO 4A (NON - VEG) 4 PERSONS	\$110.00 COMBO 4B (VEGATARIAN) 4 PERSONS	\$110.00 COMBO 4C (VEGAN) 4 PERSONS
8 Tandoori Chicken 4 Veggie Samosas 1 Butter Chicken 1 Chana Masala 1 Beef Vindaloo 1 Chicken Biryani 1 Steam Rice	6 Paneer Tikka 4 Veggie Samosas 1 Paneer Makhni 1 Chana Masala 1 Mixed Vegetables 1 Veggie Biryani 1 Steam Rice	4 Veggie Samosas 1 Vegetable Coconut Cur 1 Chana Masala 1 Spinach Potato 1 Veggie Biryani 1 Steam Rice 4 Tandoori Roti
4 Naan Breads	4 Naan Breads	1LB Jalaibi

1 Rice Pudding

1 Rice Pudding

1 Coke 2 Itr

1 Coke 2 Ltr



CATERING SERVICES

AVAILABLE FOR FUN CTIONS AND PARTIES

COMBO FOR ONE PERSON

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

ORDERONLINE

www.spicytime.ca **GET 10% OFF ON**

FREE SHIPPING OVER \$50 + ORDER

Weekend Dinner **Buffet Special**

(Friday Saturday & Sunday) 4:00 pm till 8:00 pm

- **306 665 4747 306 665 4757**
- @ info@spicytime.ca
- 5-3401, 8th Street East, Saskatoon, SK, S7H OW5

Follow us on:







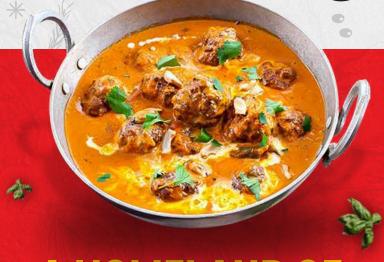
facebook/g+/twitter/linkedin

www.spicytime.ca



























Breakfast \$13.00 CHANA BATHURA \$15.00 HALWA POORI STUFFED PARATHA **\$6.00** Hand rolled whole wheat bread with your Choice of Stuffing: Plain, Potato, Onion, Gobi, Paneer or Mixed **Appetizers VEGETABLE PAKORA (8 Pcs)** \$8.00 FISH PAKORA (8 Pcs) \$14.00 PANEER PAKORA (8 Pcs) \$10.00 \$5.00 **VEGETABLE SAMOSA (2 Pcs)** ALOO TIKKI (2 Pcs) \$6.00 **VEGETABLE EGG ROLLS** (4 Pcs) \$8.00 **VEGETABLE SPRING ROLLS** (4 Pcs) \$8.00 \$10.00 **ONION RINGS** CHAT PAPDI \$10.00 Spiced potatoes with fried wheat wafers garnished with yogurt and tamarind sauce Lentil dumplings served with yogurt and tamarind sauce \$10.00 **GOL GAPPAY** Round hollow deep fried crisps potatoes \$8.00 mint and tamarind water SAMOSA CHANNA CHAT \$10.00 Vegetable samosas topped with spiced chickpea curry and garnishes TIKKI CHANNA CHAT \$10.00 Aloo tikki topped with spiced chickpea curry and garnishes **VEGETABLE PLATTER** Vegetable samosa, vegetable pakora, paneer pakora \$16.00 and veg. spring roll FISH N' CHIPS Three pieces of deep-fried boneless cod fish served with potato fries and tartar sauce \$14.00 CHICKEN NUGGETS (8 Pcs) \$6.00 **FRIES** \$5.00 **BUTTER CHICKEN POUTINE**

\$12.00

Traditional butter chicken poured over crispy fries, cheddar and mozzarella cheese, red and green peppers

	and garnished with cilantro.
	Tandoor Special ⊘
\$14.00	CHICKEN TIKKA LEG (4 Pcs) Bone-in clay-oven roasted chicken marinated in yogurt and spices
\$16.00	CHICKEN TIKKA (8 Pcs) Boneless chicken marinated in yogurt, ginger, garlic blend of tandoori spices and baked in clay-oven
\$16.00	PANEER TIKKA (6 Pcs) Homemade cheese marinated with spices, skewered and barbecued with onion, tomatoes & capsicum and baked in clay-oven
\$16.00	SEEKH KABAB CHICKEN OR BEEF

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

1 2 3 4 5

-		
\$18	3.00	TANDOORI FISH (8 Pcs) Soft basa fish fillets marinated with spice dand grilled in the clay-oven
\$12	2.00	CHICKEN TIKKA ROLL Boneless chicken tikka rolled in naan with lettuce, tomatoes, onions, cucumbers and chutneys
\$12	2.00	KABAB ROLL (BEEF or CHICKEN) Seekh kabab rolled in naan with lettuce tomatoes, onions, cucumbers and chutneys
\$18	3.00	TIKKA RICE PLATTER Five pieces of boneless chicken tikka served with saffron rice
\$18	3.00	KABAB AND RICE PLATTER Five pieces of beef or chicken kababs served with saffron rice
\$24	1.00	TANDOORI PLATTER Tandoori Chicken Leg (2 Pcs) Tandoori Chicken Tikka (3 Pcs) Beef Seekh Kabab (3 Pcs) Served with naan bread and chutney
		Rice/Biryani @
\$6.	00	STEAM RICE Steamed basmati rice
\$8.	00	JEERA RICE Basmati rice cooked with cumin
\$8.	00	SAFFRON RICE Basmati rice cooked with whole spices and fresh saffron
		BIRYANI'S Saffron rice simmered with choice of meat or vegetables in herbs, spices and hint of fresh mint leaves CHOICE:
\$15 \$16 \$16 \$18 \$20 \$20	.00	VEGETABLE PANEER CHICKEN (Boneless/Bone-in) BEEF (Boneless) SHRIMP / FISH LAMB / GOAT (Bone-in)
\$12	.00	CHANA PULAO Basmati rice cooked with chickpeas onion, tomatoes and spices
\$12	.00	PEAS PULAO Basmati rice cooked with green peas onion, tomatoes and spices
\$10	0.00	COCONUT RICE Delicious basmati rice simmered in coconut milk
\$12	.00	RICE BIRYANI Basmati rice cooked in Indian spices and hint of fresh mint leaves
		Breads
\$2.5	5	PLAIN NAAN
\$3.0	00	BUTTER NAAN
\$2.5	5	WHOLE WHEET TANDOORI ROTI
\$3.5	50	GARLIC NAAN
\$6.0		COCONUT HONEY NAAN Naan bread stuffed with coconut and honey, baked in clay-ove STUFFED NAAN
\$6.0	00	Choice: Cheese, Minced Chicken or Beef baked in clay-oven

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

1 2 3 4 5

Vegetarian Dishes

	Vegetarian Dishes ⊘
\$18.00	PANEER MAKHNI Homemade cheese cooked in tomato based with fresh herbs and spices creamy sauce
\$18.00	PANEER LABABDAR Homemade cheese cooked in a creamy tomato curry sauce with cashew-nut.
\$18.00	SHAHI PANEER Homemade cheese cooked in cashew-nuts almonds, onion and creamy sauce
\$18.00	Homemade cheese cooked in our special indian style sauce spiced and sauteed with fre sh tomatoes, onions, red and green pepper
\$18.00	PANEER TIKKA MASALA (Homemade cheese marinated in yogurt, ginger garlic and cooked in blend of tandoori spices
\$15.00	DAL MAKHNI Combination of black lentils and red kidnes beans flavored with freshly ground spices, sauteed in butter
\$18.00	NAVRATAN KORMA (4) A medley of vegetables tossed with cashews in our rich, signature tomato-based curry
\$18.00	MALAI KOFTA Homemade cheese dumplings served in a creamy onion sauce
\$16.00	SAAG / PALAK PANEER Chopped spinach cooked with homemade cheese, onion, tomatoes, herbs and spices
\$16.00	MATTAR PANEER
\$15.00	MATTAR MUSHROOM Green peas and mushrooms cooked with creamy gravy and spices
	Indo-Chinese Dishes
\$10.00	HOT & SOUR SOUP (VEG. OR CHICKEN) CORN SOUP (VEG. OR CHICKEN)
\$18.00	CHILI CHICKEN Boneless chicken tossed with onion garlic, chilies and soya sauce.
\$16.00	CHILI PANEER Homemade chees tossed with onion, garlic, chilies and soya sauce.
\$16.00	VEGETABLE MANCHURIAN Indo-Chinese flavoured vegetable dumplings served in a chilli garlic and soya sauce
\$13.00	VEGETABLE FRIED RICE Basmati rice cooked with vegetables and soya sauce
\$15.00	CHICKEN FRIED RICE Basmati rice cooked with boneless chicken and soya sauce
\$13.00	VEGETABLE HAKA NOODLES
\$15.00	CHICKEN HAKA NOODLES
\$16.00	SHRIMPS HAKA NOODLES

Spice Level: To Serve you better, it's important to know your allergies & spice level 1 2 3 4 5

memate cheese contend in tomate based in first hirth star algosites or teamy squore in the first hirth star algosites or teamy squore in the first hirth star algosites or team to a squore in the first hirth star algosites or team to control milk with interest or the star and squore interest or the star and squore interest or the star and square in	vegetarian Disnes		• • vegan Disnes
INVERT LABABDAM (active mid.) ### PANEER (MNEER MAKHNI memade cheese cooked in tomato based h fresh herbs and spices creamy sauce	\$16.00	Seasonal vegetables cooked in coconut milk
ALP NATER	memade cheese cooked in a creamy	\$16.00	Pumpkin cookd with chickpeas
ALAI KOTTA ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY ANALY	memade cheese cooked in cashew-nuts	\$16.00	Pumpkin cooked in coconut milk with a hint
ALA KOFTA A PANEER Press green okar accoked with tresh green peas on, tonatoes, ginger, garlic and spices ALA MASHO ALO FORN SOUP (VEG. OR CHICKEN) CORN SOUP (VEG. OR CHICKEN) CHANA SALA S15.00 SMOKED EGGPLANT CURRY Eggplant reasted in logy own and put to handows and spices Side Orders S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with trentatoes, herbs and spices S15.00 CHANA MASALA Chickgrass cooked with ginger gardic and spices S15.00 SMOKED EGGPLANT CURRY Eggplant readed in clay oven and pured with grant, onton and spices S16.00 MIXED VEGETABLES S15.00 MIXED VEGETAB	ARAHI PANEER memade cheese cooked in our special lian style sauce spiced and sauteed with	\$15.00	Chopped spinach and potatoes cooked in
ALMAKHNI mbination of black lentils and red kidnes beans yourded with freshily ground spices, sauteed in butter AVRATAN KORMA Parcel (Chopped mustard leaves and spinach cooked with onion, tomatoes and variety of herbs and spices your drip, signature tomate-based curry out rich, signature tomate-based curry out rich, signature tomate-based curry out in a creamy onion sauce ALAI KOFTA Parcel (Chichpeas cooked with onion, spices see, onion, tomatoes, herbs and spices out in a creamy onion sauce AG / PALAK PANEER (Chichpeas cooked with homemade esse, onion, tomatoes, herbs and spices with onion, gridger, garlic and spices with onion, gridger, garlic and spices with onion, gridger, garlic and spices on tomatoes, gridger, garlic and spices with onion, gridger, garlic and spices on the pass and mustrooms cooked with green peas on, tomatoes, gridger, garlic and spices ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ATTAR MUSHROOM Parcel (Chichpeas cooked with gridger, garlic and spices) ACHO MATTAR Green peas and potatoes cooked with gridger, garlic garlic, cridines and spices ALOO MATTAR Green peas and potatoes cooked with gridger, garlic and spices ALOO MATTAR Green peas and potatoes cooked with gridger, garlic and spices ALOO MATTAR St.5.00 MIXED VEGETABLES Saesonal vegetables cooked with gridger, garlic and spices ALOO MATTAR Green peas and potatoes cooked	ANEER TIKKA MASALA 🍪 memade cheese marinated in vogurt, ginger	\$15.00	Cauliflower and potatoes cooked with
Fresh green okra cooked with onion, herbs and spices. PALAI KOFTA ALAI KOFTA ALAI KOFTA BETT STANDARD ALAI KOFTA ALAI KOFTA ALAI KOFTA BETT STANDARD ALAI KOFTA BETT STANDARD	AL MAKHNI mbination of black lentils and red kidnes beans	\$15.00	Chopped mustard leaves and spinach cooked with
ALAI KOFTA → memade cheese dumplings we'd in a creamy onton sauce **Mag / PALAK PANEER opped spinach cooked with homemade ease, onton, tomatoes, herbs and spices **ATTAR PANEER → memade cheese cooked with fresh green peas on, tomatoes, ginger, garlic and spices **ATTAR PANEER → memade cheese cooked with fresh green peas on, tomatoes, ginger, garlic and spices **ATTAR MUSHROOM → Toward or the cooked with garlic, onton and spices **ATTAR MUSHROOM → Toward or the cooked with garlic, onton and spices **ATTAR MUSHROOM → Toward or the cooked with garlic, onton and spices **ATTAR MUSHROOM → Toward or the cooked with garlic, onton and spices **ATTAR MUSHROOM → Toward or the cooked with garlic, onton and spices **ACO MATTAR OF TOWARD → Toward or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked with garlic, onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked of the part of the cooked with garlic onton and spices **ALOO MATTAR OF TOWARD → Toward Or the cooked of the part of the cooked with garlic onton and spices **Seasonal vegetables cooked in a selection of aromatic loridin as pices **Seasonal vegetables cooked in a selection of aromatic loridin as pices **Seasonal vegetables cooked in a selection of aromatic loridin as pices **Seasonal vegetables cooked in a selection of aromatic loridin as pices **Seasonal vegetables cooked in a selection of aromatic loridin as pices **Seasonal vegetables cooked in a selection of	nedley of vegetables tossed with cashews	\$15.00	
S15.00 S15.00 S16.00 S16.0	ALAI KOFTA 🍪 memade cheese dumplings	\$15.00	
ATTAR PANEER	AAG / PALAK PANEER opped spinach cooked with homemade	\$15.00	Chickpeas cooked in a traditional spices
Side Orders CHILI PANEER Iomemade ches tossed with onion ardic, chiles and soya sauce. CEGETABLE MANCHURIAN active in a chilli garlic and soya sauce CEGETABLE FRIED RICE asmalt rice cooked with vegetables and soya sauce CEGETABLE FRIED RICE asmalt rice cooked with vegetables and soya sauce CEGETABLE FRIED RICE asmalt rice cooked with oneless hicken and soya sauce CHICKEN FRIED RICE asmalt rice cooked with oneless hicken and soya sauce SIGEORY SOUR SOUR SOUR (VEG. OR CHICKEN) SIGEORY SOUR SOUR (VEG. OR CHICKEN) SIGEORY SOUR SOUR (VEG. OR CHICKEN) SIGEORY SELECTION OF AROMATICAL Indian spices SIGEORY SOUR SOUR (VEG. OR CHICKEN) SIGEORY SELECTION OF AROMATICAL Indian spices SIGEORY SOUR SOUR (VEG. OR CHICKEN) SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SOUR SOUR (VEG. OR CHICKEN) SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN Selection of aromatic Indian spices SIGEORY SELECTION OF AROMATICAL INDIAN SELECTION OF	ATTAR PANEER 🍪	\$15.00	Eggplant and potatoes cooked with ginger garlic, onion, tomatoes and spices
ACO-Chinese Dishes HOT & SOUR SOUP (VEG. OR CHICKEN) CORN SOUP (VEG. OR CHICKEN) CHILI CHICKEN Moneless chicken tossed with onion agrilc, chilles and soya sauce. CHILI PANEER Idomemade chees tossed with mion, garlic, chilles and soya sauce. YEGETABLE MANCHURIAN Mod-Chinese flavoured vegetable dumplings erved in a chilli garlic and soya sauce CHICKEN FRIED RICE Assmati rice cooked with vegetables and soya sauce CHICKEN FRIED RICE Assmati rice cooked with vegetables And soya sauce CHICKEN FRIED RICE Assmati rice cooked with boneless hicken and soya sauce CHICKEN FRIED RICE STAND ACHAR (MIXED PICKEL) STAND ACHAR (MIXED PICKEL) WEGETABLE HAKA NOODLES CHICKEN HAKA NOODLES STAND ACHAR (MIXED PICKEL) WINT CHUTNEY Grinned fresh cilantro, mint leaves and yogurt WANGO CHUTNEY	on, tomatoes, ginger, garlic and spices ATTAR MUSHROOM 🍛	\$16.00	Eggplant roasted in clay-oven and
## SOUR SOUP (VEG. OR CHICKEN) CORN SOUP (VEG. OR CHICKEN) Seasonal vegetables cooked in a selection of aromatic Indian spices Seasonal vegetables cooked in a selection of aromatic Indian spices Side Orders Side Orders **Side Orders **Side Orders **PLAIN YOGURT Homemade Indian yogurt **Source ARALAD Mixed green salad **FEGETABLE MANCHURIAN ndo-Chinese flavoured vegetable dumplings erved in a chilli garlic and soya sauce **VEGETABLE FRIED RICE **Jamati rice cooked with vegetables nd soya sauce **CHICKEN FRIED RICE **Jamati rice cooked with vegetables nd soya sauce **JACON REPORT SALAD **ROTION FRIED RICE **JACON REPORT SALAD **ROTION FRIED RICE **JACON REPORT SALAD **JACON ROTION FRIED RICE **JACON REPORT SALAD **JACON ROTION FRIED RICE **JACON ROTION FRIED RICE **JACON REPORT SALAD **JACON ROTION FRIED RICE **JACON RO	h creamy gravy and spices	\$15.00	
Side Orders Someless chicken tossed with onion artic, chilies and soya sauce. CHILI PANEER Idomemade chees tossed with onion, garlic, chilies and soya sauce. If GARDEN SALAD on invested green salad If GARDEN SALAD on invested with ranch and bell peppers If GARDEN SALAD on invested green salad If GARDEN SALAD on inve	HOT & SOUR SOUP (VEG. OR CHICKEN)	\$15.00	MIXED VEGETABLES Seasonal vegetables cooked in a selection of aromatic Indian spices
## Stand in the cooked with boneless chicken and soya sauce CHILI PANEER	Boneless chicken tossed with onion		
## A SALAD Rotining Salad Manager Salad Mana	CHILI PANEER Homemade chees tossed with		Homemade Indian yogurt
ranch and bell peppers /EGETABLE FRIED RICE Basmati rice cooked with vegetables and soya sauce CHICKEN FRIED RICE Basmati rice cooked with boneless Basmati rice cooked with vegetables Basmati rice cooke	/EGETABLE MANCHURIAN ndo-Chinese flavoured vegetable dumplings		PASTA SALAD
## Standing Chicken FRIED RICE ## Standing rice cooked with boneless hicken and soya sauce #	/EGETABLE FRIED RICE Basmati rice cooked with vegetables	\$4.00	ranch and bell peppers VEGETABLE RAITA
*2.00 MINT CHUTNEY Grinned fresh cilantro, mint leaves and yogurt *3.00 MANGO CHUTNEY *3.00 MANGO CHUTNEY	CHICKEN FRIED RICE Basmati rice cooked with boneless	\$2.00	
		\$2.00	
SHRIMPS HAKA NOODLES \$2.00 TAMARIND CHUTNEY	CHICKEN HAKA NOODLES	\$3.00	MANGO CHUTNEY
	SHRIMPS HAKA NOODLES	\$2.00	TAMARIND CHUTNEY

Spice Level: To Serve you better, it's important to know your allergies & spice level 1 2 3 4 5