

Beef | Lamb | Goat Dishes

(Boneless) (Bone-in)

- \$20.00** **ROGANJOSH**
Meat cooked in kashmiri chili powder, onion sauce with blend of spices
- \$20.00** **KORMA**
Meat cooked with ginger, garlic onion cashew nut creamy sauce and spices
- \$20.00** **COCONUT**
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** **KARAH**
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** **ALOO GOSHT**
Meat and potatoes cooked with ginger, garlic onion and spices
- \$20.00** **CURRY**
Meat cooked in a mildly spiced curry sauce and spices

Chicken Dishes

- \$20.00** **BUTTER CHICKEN**
Boneless chicken cooked in a clay oven and simmered with cashew nut in a rich creamy tomato sauce
- \$18.00** **BUTTER CHICKEN 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 delicate 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** **KARAH 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**
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
- \$20.00** **SHRIMP VINDALOO**
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.
- \$20.00** **SHRIMP COCONUT CURRY**
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 level.
1 2 3 4 5

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
- \$6.00** **RASMALAI (3 Pcs)**
Cottage cheese sponge cake soaked in Creamy cardamom-flavoured milk
- \$6.00** **SHAKES (MILK BASED SHAKE)**
Choice: Mango, Strawberry
- \$6.00** **LASSI'S (YOGURT BASED SHAKE)**
Choice: Sweet, Salted, Mango, Strawberry
- \$6.00** **MASALA CHAI**
Black tea with mixture of aromatic Indian spices and herbs
- \$3.00** **COFFEE**
- \$2.00** **CAN OF POP**
- \$4.00** **JUICE'S**
Choice: Mango, Apple, Orange

Drinks

Combinations

\$ 60.00	\$ 56.00	\$ 56.00
COMBO 2A (NON - VEG) 2 PERSONS 2 Veggie Samosas 1 Beef Vindaloo 1 Butter Chicken 1 Steam Rice 2 Naan Breads 2 Cans of Pop	COMBO 2B (VEGATARIAN) 2 PERSONS 2 Veggie Samosas 1 Paneer Makhni 1 Chana Masala 1 Steam Rice 2 Naan Breads 2 Cans of Pop	COMBO 2C (VEGAN) 2 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) 3 PERSONS 3 Veggie Samosas 1 Beef Vindaloo 1 Butter Chicken 1 Steam Rice 3 Naan Breads 1 Chana Masala 3 Cans of Pop	\$ 78.00 COMBO 3B (VEGATARIAN) 3 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) 3 PERSONS 3 Veggie Samosas 1 Vegetable Coconut Curry 1 Chana Masala 1 Spinach Potato 1 Steam Rice 3 Tandoori Roti 3 Cans of Pop

Family Combo

\$120.00	\$110.00	\$110.00
COMBO 4A (NON - VEG) 4 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	COMBO 4B (VEGATARIAN) 4 PERSONS 6 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	COMBO 4C (VEGAN) 4 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

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CATERING SERVICES

AVAILABLE FOR FUN CTIONS AND PARTIES

COMBO FOR ONE PERSON

\$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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TAKE OUT MENU



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Breakfast (All Day Special)

- \$13.00** CHANA BATHURA
- \$15.00** HALWA POORI
- \$6.00** STUFFED PARATHA
Hand rolled whole wheat bread with your Choice of Stuffing: Plain, Potato, Onion, Gobi, Paneer or Mixed

Appetizers

- \$8.00** VEGETABLE PAKORA (8 Pcs)
- \$14.00** FISH PAKORA (8 Pcs)
- \$10.00** PANEER PAKORA (8 Pcs)
- \$5.00** VEGETABLE SAMOSA (2 Pcs)
- \$6.00** ALOO TIKKI (2 Pcs)
- \$8.00** VEGETABLE EGG ROLLS (4 Pcs)
- \$8.00** VEGETABLE SPRING ROLLS (4 Pcs)
- \$10.00** ONION RINGS
- \$10.00** CHAT PAPDI
Spiced potatoes with fried wheat wafers garnished with yogurt and tamarind sauce
- \$10.00** DAHI BHALLA
Lentil dumplings served with yogurt and tamarind sauce
- \$8.00** GOL GAPPAY
Round hollow deep fried crisps potatoes mint and tamarind water
- \$10.00** SAMOSA CHANNA CHAT
Vegetable samosas topped with spiced chickpea curry and garnishes
- \$10.00** TIKKI CHANNA CHAT
Aloo tikki topped with spiced chickpea curry and garnishes
- \$16.00** VEGETABLE PLATTER
Vegetable samosa, vegetable pakora, paneer pakora and veg. spring roll
- \$14.00** FISH N' CHIPS
Three pieces of deep-fried boneless cod fish served with potato fries and tartar sauce
- \$6.00** CHICKEN NUGGETS (8 Pcs)
- \$5.00** FRIES
- \$12.00** BUTTER CHICKEN POUTINE
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

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- \$18.00** TANDOORI FISH (8 Pcs)
Soft basa fish fillets marinated with spice dand grilled in the clay-oven
- \$12.00** CHICKEN TIKKA ROLL
Boneless chicken tikka rolled in naan with lettuce, tomatoes, onions, cucumbers and chutneys
- \$12.00** KABAB ROLL (BEEF or CHICKEN)
Seekh kabab rolled in naan with lettuce tomatoes, onions, cucumbers and chutneys
- \$18.00** TIKKA RICE PLATTER
Five pieces of boneless chicken tikka served with saffron rice
- \$18.00** KABAB AND RICE PLATTER
Five pieces of beef or chicken kababs served with saffron rice
- \$24.00** 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:**
- \$15.00** VEGETABLE
- \$16.00** PANEER
- \$16.00** CHICKEN (Boneless/Bone-in)
- \$18.00** BEEF (Boneless)
- \$20.00** SHRIMP / FISH
- \$20.00** 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
- \$10.00** 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** PLAIN NAAN
- \$3.00** BUTTER NAAN
- \$2.5** WHOLE WHEET TANDOORI ROTI
- \$3.50** GARLIC NAAN
- \$6.00** COCONUT HONEY NAAN
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

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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** KARAHI PANEER
Homemade cheese cooked in our special indian style sauce spiced and sauteed with fresh 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 kidney beans flavored with freshly ground spices, sauteed in butter
- \$18.00** NAVRATAN KORMA
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
Homemade cheese cooked with fresh green peas onion, tomatoes, ginger, garlic and spices
- \$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 cheese 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

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Vegan Dishes

- \$16.00** VEGETABLE COCONUT CURRY
Seasonal vegetables cooked in coconut milk with hint of curry leaves, mustard seeds and spices
- \$16.00** PUMPKIN CHICKPEA CURRY
Pumpkin cooked 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
- \$15.00** ALOO PALAK
Chopped spinach and potatoes cooked in ginger, garlic, tomatoes and spices
- \$15.00** ALOO GOBHI
Cauliflower and potatoes cooked with ginger, garlic, tomatoes and spices
- \$15.00** SAAG
Chopped mustard leaves and spinach cooked with onion, tomatoes and variety of herbs and spices
- \$15.00** BHINDI MASALA
Fresh green okra cooked with onion, herbs and spices.
- \$15.00** DAL TADKA
Yellow lentil tempered with tomatoes, herbs and spices
- \$15.00** CHANA MASALA
Chickpeas cooked in a traditional spices with onion, ginger, garlic and spices
- \$15.00** EGGPLANT POTATO CURRY
Eggplant and potatoes cooked with ginger garlic, onion, tomatoes and spices
- \$16.00** SMOKED EGGPLANT CURRY
Eggplant roasted in clay-oven and pureed with garlic, onion and spices
- \$15.00** ALOO MATTAR
Green peas and potatoes cooked with ginger, garlic tomatoes and spices
- \$15.00** MIXED VEGETABLES
Seasonal vegetables cooked in a selection of aromatic Indian spices

Side Orders

- \$3.00** PLAIN YOGURT
Homemade Indian yogurt
- \$5.00** GARDEN SALAD
Mixed green salad
- \$8.00** PASTA SALAD
Rotini Pasta Salad mixed with ranch and bell peppers
- \$4.00** VEGETABLE RAITA
Homemade yogurt mixed with chopped cucumber and carrots seasoned with roasted cumin seeds
- \$2.00** ACHAR (MIXED PICKLE)
- \$2.00** MINT CHUTNEY
Grinned fresh cilantro, mint leaves and yogurt
- \$3.00** MANGO CHUTNEY
- \$2.00** TAMARIND CHUTNEY

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