

Appetizers

Served with our special Tamarind or Mint Chutney

Assorted Indian Snacks	15
<i>Vegetable Pakora, Vegetable Samosa, Chicken Pakora and Fish Pakora.</i>	
Vegetable Pakora	10
<i>Deep fried mixed vegetable fritters, battered with Graham flour.</i>	
Onion Bhaji	10
<i>Deep fried onion fritters, battered with Graham flour.</i>	
Paneer Pakora	14
<i>Freshly marinated cheese curd sticks, batter fried to crisp.</i>	
Vegetable Samosa	6
<i>Two crisp patties, stuffed with potatoes, peas and spices. Made from unleavened dough with white flour.</i>	
Fish Pakora	14
<i>Fried pieces of Fish, delicately battered with Graham flour and spices.</i>	
Chicken Pakora	14
<i>Fried boneless chicken pieces, battered in Graham flour and marinated in ginger, garlic and Indian spices.</i>	
Chili Kebab	17
<i>Tender pieces of Tandoori minced lamb with spices and sautéed with fresh onion and bell peppers. First barbecued on skewers in Tandoor Oven.</i>	

Salad

Katchumber Salad	8
<i>Lettuce, cucumber, bell peppers, carrots, tomatoes and daikon, lightly seasoned and tossed with olive oil, lemon and ginger juices.</i>	

All menu items are gluten-free. (Few exceptions)

Tandoori Grill Sizzlers

Barbecued over charcoal, on skewers in a clay-based Tandoor oven and served on a bed of fresh onions and bell peppers on a small sizzler at your table.

Served with our special Mint Chutney

Tandoori Chicken	19
<i>Half a chicken on the bone, marinated in yogurt, ginger, garlic and vinegar.</i>	
Veggie Paneer Tikka	20
<i>Indian cheese cubes and fresh bell peppers marinated in yogurt, ginger, onions, garlic and Royal spices.</i>	
Chicken Tikka	22
<i>Boneless chicken marinated in yogurt, ginger, garlic and exotic spices.</i>	
Malai Chicken Tikka	22
<i>Boneless chicken cubes, mildly marinated in thick yogurt, cashew paste* and eggs, finished with cream cheese and herbs. * Please advise</i>	
Achari Chicken Tikka	22
<i>Boneless pieces of fresh chicken, marinated in fennel, onion seeds, turmeric, yogurt, mustard oil and fresh herbs.</i>	
Seekh Kebab	22
<i>Tender minced lamb delicately mixed with spices, rolled around a skewer, barbecued in a Tandoor and then sliced into small pieces.</i>	
Fish Tikka	24
<i>Cod pieces, marinated in yogurt, garlic and Ajwain (carom seeds).</i>	
Lamb Tikka	28
<i>Boneless pieces of leg of lamb, marinated with ginger, garlic and herbs.</i>	
Tandoori Prawns	34
<i>Eight jumbo prawns, marinated with garlic and Ajwain (carom seeds).</i>	
Lamb Chops	42
<i>Marinated in ginger, garlic, ground cumin and coriander.</i>	
Mixed Grill	36
<i>Marinated pieces of Tandoori Chicken, Achari Chicken Tikka, Seekh Kebab, Tandoori Prawns, Lamb Tikka and Fish Tikka.</i>	

Vegetarian / Vegan (V) Specialties *a la carte*

Prepared from fresh Produce year around

- Dal MAKHNI** **16**
Black (urad) lentils with kidney beans, ginger and garlic, simmered on a low flame and finished with a touch of cream and butter.
- Yellow Dal TADKA** **16(V)**
Prepared with tempered cumin seeds, garlic, red chillies and tomatoes.
- Channa Masala** **16(V)**
Chickpeas cooked with tomatoes, fresh ginger, onions and exotic spices.
- Palak Aloo** **16(V)**
Chopped spinach cooked with potatoes, onions, tomatoes and exotic spices.
- Mushroom Matar** **16**
Fresh mushrooms, green peas, garlic and ginger, cooked in a fine onion and tomato sauce with a touch of cream.
- Aloo Gobhi** **17(V)**
Fresh cauliflower and potatoes cooked with onions, tomatoes and exotic spices.
- Eggplant Bharta** **17(V)**
Whole eggplants roasted over charcoal, mashed and cooked with onions, tomatoes and paprika.
- Vegetable Jalfrazie** **16(V)**
Mixed vegetables cooked with onions, green peppers, ginger, garlic and a dash of vinegar.
- Palak Paneer** **17**
Chopped spinach cooked in ginger, garlic, onions, mixed with cheese curd cubes.
- Matar Paneer** **17**
Tender cheese curd cubes with green peas cooked in an onion and tomato sauce.
- Vegetable Korma** **18*** Please advise
*Mixed vegetables delicately cooked in a cream sauce with onions and ground *cashew nuts.*
- Malai Kofta** **18*** Please advise
*Mixed vegetables with grated cheese curds made into dumplings and cooked lightly in a tomato and onion sauce, finished with cream and ground *cashew nuts.*
- Shahee Paneer** **18*** Please advise
*Chopped cheese curds cooked in a thick onion-tomato gravy with ground *cashew nuts and cream, sprinkled with dry fenugreek leaves.*
- Paneer Makhani** **18**
Tender cheese curd pieces, simmered in a butter-tomato sauce, finished with cream.
- Paneer Masala** **18**
Cheese curd pieces, cooked in a thick onion sauce with tomatoes, green peppers, ginger and herbs, finished with a touch of cream.

Kindly choose Spice levels from 1 to 5 (mild to very hot)

Chicken Specialties

a la carte

Fresh free-run, grain-fed Fraser Valley chicken raised without added growth hormones steroids or antibiotics

To spice it right to your liking, please choose from a scale of 1 (mild) to 5 (very hot)

Palak Chicken 18

Boneless chicken pieces, cooked with chopped spinach and freshly ground exotic spices.

Curry Chicken 18

Traditional boneless chicken pieces, cooked in a fine onion-tomato sauce with ground spices.

Chicken Jalfrazie 18

Tender, boneless pieces of chicken, marinated with fresh ground spices, sautéed with tomatoes, onions and bell peppers.

Butter Chicken 18**

Boneless pieces of chicken marinated in ginger and garlic, cooked in a butter-tomato sauce.

Chicken Vindaloo 18

Boneless pieces of chicken cooked in a tangy onion-tomato sauce with desiccated coconut and vinegar.

Chili Chicken 19**

Boneless pieces of chicken cooked with green chillies, tomatoes, green peppers, onions and ginger and finished with a dash of vinegar and a creamy butter-tomato sauce.

Chicken Tikka Masala 19**

Boneless pieces of chicken, barbecued and simmered in a thick sauce of sliced onions, tomatoes and herbs, finished with a very light cream.

Chicken Shahee Korma 19*

Boneless pieces of chicken delicately cooked in a seasoned cream sauce with onions and ground cashew nuts.

* Contains nuts. Please advise.

** Chicken is first barbecued on skewers over charcoal in a Tandoor.

Lamb Specialties

a la carte

Boneless Premium free-range lamb

To spice it right to your liking, please choose from a scale of 1 (mild) to 5 (very hot).

Lamb Vindaloo 21

Boneless lamb pieces, cooked with potatoes in a tangy onion-tomato sauce with desiccated coconut and vinegar. A specialty of Goa.

Bhuna Gosht 21

Boneless lamb pieces, cooked with fresh tomatoes, ginger, garlic, vinegar, onions and green peppers.

Palak Gosht 21

Boneless lamb pieces, cooked with chopped spinach and exotic Indian spices.

Lamb Curry 21

Boneless lamb pieces, cooked on in onion-tomato sauce with exotic spices.

Rogan Josh 22

A spicy North Indian dish of lamb pieces, cooked in onions, tomatoes, yogurt and seasoned with fenugreek leaves.

Lamb Masala 22

Boneless pieces of lamb cooked in onions, ginger, green peppers and tomatoes.

Lamb Korma 22 *

Boneless pieces of lamb cooked delicately in a seasoned cream sauce with onions and ground cashew nuts.

** Contains nuts. Please advise.*

Seafood Specialties

a la carte

Menu items are certified by Oceanwise™.
Sustainably caught.

To spice it to your liking, please choose from a scale of 1 (mild)
to 5 (very hot)

- Fish Masala** 20
Fish pieces cooked with fresh onions, tomatoes and green peppers in a thick Masala sauce.
- Fish Vindaloo** 20
Fish pieces cooked with potatoes in a tangy onion-tomato sauce with desiccated coconut and vinegar.
- Kerala Fish Curry** 22
Fish tempered with curry leaves, cooked in coconut milk. A specialty in the Kerala Province.
- Prawn Curry** 24
Prawns cooked in an onion and tomato sauce with ground spices.
- Prawn Vindaloo** 24
*Prawns cooked with potatoes in a tangy onion-tomato sauce with desiccated coconut and vinegar.
A specialty of Goa.*
- Prawn Jalfrazie** 24
Prawns cooked with fresh bell peppers, onions and fresh tomatoes in a light curry sauce.
- Prawn Masala** 24
Prawns cooked with fresh onions, tomatoes and green peppers in a thick Masala sauce.
- Prawn Korma** 24 *
Prawns delicately cooked in a seasoned cream sauce with onions and ground cashew nuts.

* Contains nuts. Please advise.

Biryani Rice Specialties

a la carte

- Vegetable Biryani** 22
Indian Basmati rice cooked with fresh vegetables, onions, green bell peppers and exotic spices.
- Chicken Biryani** 24
Boneless pieces of free-run chicken delicately cooked with Indian Basmati rice and onions.
- Lamb Biryani** 26
Boneless pieces of premium free-range lamb, cooked with Indian Basmati rice, onions, green peppers and exotic spices.
- Prawn Biryani** 28
Indian Basmati rice, onions and green peppers, cooked with jumbo prawns and exotic spices.

Breads

Baked vertically in Tandoor

Roti <i>Unleavened whole wheat bread.</i>	3	Naan <i>Leavened bread of fine white flour.</i>	3.5
Garlic Naan <i>Leavened garlic bread of white flour.</i>	4.5	Plain Paratha <i>Unleavened multi-layered whole wheat bread, brushed with butter.</i>	5

Legend: Unleavened dough has no raising agent, so it cannot ferment to become aerated. This process creates a very light bread.

Leavened bread: About 4000 BC, the Egyptians discovered how to ferment dough by adding yeast, causing it to aerate, rise and create tiny bubbles.

Stuffed Breads

Aloo Paratha 7 <i>Unleavened whole wheat bread, stuffed with potatoes and herbs.</i>
Spinach Naan 8 <i>Leavened bread of white flour, stuffed with chopped spinach and grated fresh cheese cubes.</i>
Keema Naan 8 <i>Leavened bread of white flour, stuffed with minced lamb and herbs.</i>
Peshwari Naan 8 * <i>Leavened bread of white flour, stuffed with desiccated coconut, raisins and pistachios.</i>

***Contains nuts. Please advise.**

Soft Drinks

(355 ml)

Cocos Pure, 100% Pure Coconut Water	4
Tropicana Fresh Orange/Apple Juice	4.75
Pepsi / Diet Pepsi / 7UP / Ginger Ale Orange Crush / Club Soda / Ice Tea	3.50

ACCOMPANIMENTS AND DESSERTS

RICE

Boiled Rice <i>White Basmati rice</i>	4
Pulao Rice <i>White Basmati rice cooked with green peas, cumin seeds and caramelized onions.</i>	5
Mushroom Pulao Rice <i>White Basmati rice cooked with mushrooms, green peas, cumin seeds and caramelized onions.</i>	6

OTHER

Mango Chutney	3
Mixed Pickles	2
Onion and Chili	3
Papadom <i>Two roasted thin lentil flour wafers.</i>	3
Raita <i>Yogurt whipped with grated squash with a pinch of salt and cumin.</i>	6

DESSERTS

Mango Ice Cream 7 <i>with Pistachio nuts*.</i>	Kheer 7 <i>Indian rice pudding.</i>
Gulab Jamun 7 <i>Very light Indian donut in warm syrup.</i>	Mango Lassi / Shake 8 <i>with Pistachio nuts*</i> <i>*Please advise.</i>

Applicable taxes will be added.

Prices and Menu items are subject to change without notice.

We are not responsible for items left in the restaurant.