



THE LITTLE INDIA
A CULINARY HERITAGE

Appetizers

All appetizers are served with mint and tamarind chutney

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| <p>* 1. Vegetable Samosas (2 PCs) \$5.95
Home-made pastries stuffed with seasoned potatoes and cooked with peas.</p> | <p>* 5. Veg Mixed Platter \$11.95
An assortment of Pakoras, Aloo Tikki and Samosas, served with mint and tamarind chutneys.</p> |
| <p>* 2. Aloo Tikki (2 PCs) \$5.95
Seasoned mashed potato disks fried to perfection.</p> | <p>* 6. Chicken Pakoras (5 PCs) \$7.95
Delicately spiced chicken fritters.</p> |
| <p>* 3. Vegetable Pakoras (5 PCs) \$5.95
Fresh cut vegetables dipped in chickpea batter and deep-fried.</p> | <p>* 7. Fish Pakoras (5 PCs) \$8.95
Delicately spiced fish fritters. Enjoy these delightful morsels of deep-fried goodness that are perfect for the drizzling rain.</p> |
| <p>* 4. Paneer Pakoras (5 PCs) \$7.95
Homemade cheese dipped in chickpea batter and deep-fried.</p> | |



Indo Chinese Specialities

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|---|---|
| <p>* 1. Gobhi Manchurian \$13.95
Golden fried cauliflower florets tossed with a spicy Manchurian sauce.</p> | <p>* 4. Chicken 65 \$15.95
Spicy fried chicken chunks sauteed with ginger, garlic, curry leaves and in a tangy sauce.</p> |
| <p>* 2. Chilli Paneer \$13.95
Stir-fried cubes of cottage cheese, onions, and peppers in a spicy soy chili sauce.</p> | <p>* 5. Vegetable Fried Rice \$13.95
Basmati rice stir-fried with mixed vegetables, soy sauce and spices.</p> |
| <p>* 3. Chicken Chilli \$15.95
Stir-fried boneless chicken, onions and peppers in a spicy soy chilli sauce.</p> | |



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*N - Garnished with nuts.



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Accompaniments

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|---|---------------|--|---------------|
| * 1. Papadum (2PCs) | \$1.95 | * 4. Raita | \$1.95 |
| Crispy lentils wafers. | | Homemade yogurt with cucumbers, onions, and carrots. | |
| * 2. Green Salad | \$3.95 | * 5. Mango Chutney | \$1.95 |
| Mix of fresh lettuce, cucumbers, tomatoes, onions and carrots. | | Sweet and sour mango relish. | |
| * 3. Mixed Pickles | \$1.95 | | |
| Pickled mangoes, limes, and assorted vegetables in a pungent, spicy marinade. | | | |

Tandoor Specialities

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|--|----------------|---|----------------|
| * 1. Tandoori Chicken | \$16.95 | * 5. Tandoori Mixed Grill | \$18.95 |
| Juicy Bone in Chicken pieces marinated in exotically spiced yogurt, cooked in clay oven. | | Assorted chicken tikka and shrimp grilled in the clay oven. | |
| * 2. Chicken Tikka | \$16.95 | * 6. Chicken Malai Tikka | \$16.95 |
| Succulent cubes of white meat marinated in tandoori spices and yogurt cooked in clay oven. | | Succulent pieces of white meat marinated with aromatic spices and yogurt cooked in clay oven. | |
| * 3. Tandoori Shrimp | \$17.95 | * 7. Paneer Tikka | \$16.95 |
| Tandoori flavored shrimp grilled in clay oven. | | Indian cheese cubes marinated and cooked with onions and bell peppers in clay oven. | |
| * 4. Tandoori Fish Tikka | \$17.95 | | |
| Chunks of fish marinated with smokey tandoori spices cooked in clay oven. | | | |

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Chef's Special

All Entres are served with Basmati rice.

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| <p>* 1. Paneer Tikka Masala \$13.95
Home made cottage cheese cooked with onions and bell peppers in creamy tomato sauce.</p> | <p>* 5. Chicken Vindaloo \$15.95
Boneless skinless chicken breast sauteed with potatoes in a tangy tomato sauce.</p> |
| <p>* 2. Malai Kofta^N \$13.95
Spongy cottage cheese and vegetable dumplings cooked in mild creamy sauce.</p> | <p>* 6. Lamb Vindaloo \$16.95
Boneless lamb sauteed with potatoes in a tangy tomato sauce.</p> |
| <p>* 3. Butter Chicken \$15.95
Boneless chicken pieces prepared in tomatoes, butter and cream sauce and garnished with ground cashews.</p> | <p>* 7. Lamb Tikka Masala \$16.95
Boneless lamb prepared with onions and bell peppers in a creamy tomato sauce.</p> |
| <p>* 4. Chicken Shahi Korma^N \$15.95
Boneless chicken cooked in a flavorful creamy sauce with raisins.</p> | <p>* 8. Fish/Shrimp Butter Masala^N \$16.95
Choice of fish/shrimp or both, prepared in tomatoes, butter and cream sauce and garnished with ground cashews.</p> |



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Vegetarian Specialities

All Entrees are served with Basmati rice.

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|--|----------------|---|----------------|
| * 1. Navratan Korma^N | \$13.95 | * 7. Dal Makhani | \$13.95 |
| Fresh vegetables cooked with spices in a rich creamy sauce. | | Buttery whole black lentils & kidney beans cooked with ginger, garlic and Indian spices. | |
| * 2. Paneer Makhani^N | \$13.95 | * 8. Paneer Karahi | \$13.95 |
| Fresh homemade cheese cooked with a creamy tomato sauce. | | Indian cheese cooked with ginger, garlic, onions and bell peppers & earthy indian spices. | |
| * 3. Chana Masala | \$13.95 | * 9. Aloo Gobi | \$13.95 |
| Fresh chickpeas cooked in an exotic blend of North Indian spices. | | Fresh cauliflower and potatoes cooked to perfection with dry Indian spices. | |
| * 4. Palak Paneer | \$13.95 | * 10. Baingan Bharta | \$13.95 |
| Creamed spinach cooked with cubes of cottage cheese, delicately spiced. | | Fresh eggplant gently roasted in the tandoor, & cooked with tomatoes and onions. | |
| * 5. Punjabi Bhaji | \$13.95 | * 11. Bhindi Masala | \$13.95 |
| Mix vegetable fritters cooked with onions and bell peppers in creamy tomato sauce. | | Fresh okra sauteed with onions and dry indian spices. | |
| * 6. Tadka Dal | \$13.95 | | |
| Yellow lentils cooked with ginger, garlic and Indian spices. | | | |



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Chicken Specialities

All Entrees are served with Basmati rice.

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|---|----------------|--|----------------|
| * 1. Chicken Curry | \$15.95 | * 5. Chicken Karahi | \$15.95 |
| Boneless chicken breast cubes cooked in our flavorful curry sauce. | | Boneless Chicken sauteed with onions, bell peppers and earthy Indian spices. | |
| * 2. Chicken Tikka Masala | \$15.95 | * 6. Chicken Do-Pyaza | \$15.95 |
| Boneless chicken breast cubes prepared with fresh tomatoes sauce, onions, and bell peppers. | | Boneless Chicken cooked with caramelized onion sauce, and spices. A scrumptious North Indian chicken recipe. | |
| * 3. Chicken Madras | \$15.95 | * 7. Chicken Jalfrezi | \$15.95 |
| Boneless chicken breast cubes cooked in a flavourful south indian sauce with coconut flakes and curry leaves. | | Boneless chicken breast cooked with mixed vegetables in a tangy sauce. | |
| * 4. Chicken Palak | \$15.95 | * 8. Chicken Achari | \$15.95 |
| Tender pieces of chicken sauteed with delicious creamed spinach. | | Boneless chicken cooked with Indian pickling spices in a tangy sauce. | |

Lamb Specialities

All Entrees are served with Basmati rice.

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|---|----------------|--|----------------|
| * 1. Lamb Curry | \$16.95 | * 5. Lamb Achari | \$16.95 |
| Boneless tender lamb cooked in our flavourful curry sauce. | | Boneless lamb cooked with Indian pickling spices in a tangy sauce. | |
| * 2. Lamb Madras | \$16.95 | * 6. Lamb Butter Masala^N | \$16.95 |
| Boneless lamb cooked in a flavourful south Indian sauce with coconut flakes and curry leaves. | | Boneless lamb pieces prepared in tomatoes, butter and cream sauce and garnished with ground cashews. | |
| * 3. Lamb Shahi Korma^N | \$16.95 | * 7. Lamb Karahi | \$16.95 |
| Boneless lamb cooked with raisins in a flavourful creamy sauce. | | Boneless lamb sauteed with onions, bell peppers and earthy Indian spices. | |
| * 4. Lamb Saag | \$16.95 | * 8. Lamb Do-Piazza | \$16.95 |
| Tender pieces of lamb sauteed with delicious creamed spinach. | | Boneless lamb cooked with caramelized onion sauce, and spices. A scrumptious North Indian lamb recipe. | |

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Seafood Specialities

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|---|--|
| * 1. Fish/Shrimp Curry \$16.95
Choice of fish/shrimp or both, cooked with ginger and garlic in a flavorful curry sauce. | * 4. Fish/Shrimp Shahi Korma^N \$16.95
Choice of fish/shrimp or both, cooked with raisins in a flavorful creamy sauce. |
| * 2. Fish/Shrimp Tikka Masala \$16.95
Choice of fish/shrimp or both, cooked with fresh tomatoes sauce, onions, and bell peppers. | * 5. Fish/Shrimp Palak \$16.95
Choice of fish/shrimp or both, sauteed with creamed spinach and spices. |
| * 3. Fish/Shrimp Vindaloo \$16.95
Choice of fish/shrimp or both, sauteed with potatoes in a tangy tomato sauce. | * 6. Fish/Shrimp Madras \$16.95
Choice of fish/shrimp or both, cooked in a flavorful south Indian sauce with coconut flakes and curry leaves. |

Rice Specialities

All Biryanis are served with Raita.

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| * 1. Vegetable Biryani \$13.95
Basmati rice tossed with mix vegetables, exotic and freshly roasted spices. | * 4. Shrimp Biryani \$16.95
Basmati rice tossed with shrimp, exotic and freshly roasted spices. |
| * 2. Chicken Biryani \$15.95
Basmati rice tossed with chicken, exotic and freshly roasted spices. | * 5. Basmati Rice \$2.95
Fragrant basmati rice cooked with dry spices. This can be served with all kinds of curries. |
| * 3. Lamb Biryani \$16.95
Basmati rice tossed with lamb, exotic and freshly roasted spices. | |

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Tandoori Breads

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|--|---------------|--|---------------|
| * 1. Naan | \$2.95 | * 5. Onion Kulcha | \$3.95 |
| A leavened bread baked in the tandoor. | | Naan bread stuffed with onions, cilantro and spices. | |
| * 2. Garlic Naan | \$3.95 | * 6. Aloo Kulcha | \$3.95 |
| Naan bread with hint of fresh crushed garlic and Cilantro. | | Naan bread stuffed with spiced mashed potatoes | |
| * 3. Chilli Naan | \$3.95 | * 7. Paneer Kulcha | \$3.95 |
| Naan bread cooked in a clay oven with green chilli and cilantro. | | Naan bread stuffed with Shredded Indian cheese and spices. | |
| * 4. Tandoori Roti | \$2.95 | * 8. Puri/Bhatura | \$3.95 |
| Whole-wheat bread baked in the tandoor. | | Deep fried puffy bread. | |

Quick Bites(Lunch Only)

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|---|----------------|---|----------------|
| * 1. Paneer Tikka Roll | \$12.95 | * 4. Paneer Tikka Over Rice | \$12.95 |
| Paneer tikka served with salad and white sauce in a naan roll. | | Paneer tikka served with salad and white sauce over basmati rice. | |
| * 2. Chicken Tikka Roll | \$13.95 | * 5. Chicken Tikka Over Rice | \$13.95 |
| Chicken tikka served with salad and white sauce in a naan roll. | | Chicken tikka served with salad and white sauce over basmati rice. | |
| * 3. Indian Veg Thali
(for dine in only) | \$17.95 | * 6. Indian Non-Veg Thali
(for dine in only) | \$19.95 |
| 2 mixed veg pakoras, 1 Aloo Tikki, 1 Dal, 2 Vegetarian dishes, Rice, Naan, 1 Gulab Jamun. | | 2 mixed veg pakoras, 1 Tandoori Chicken Piece, 1 Dal, 2 Non-Vegetarian dishes, Rice, Naan, 1 Gulab Jamun. | |

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Special Beverages

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- * **1. Soft Drinks** \$1.95
Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Fanta, Lemonade, Iced Tea.
 - * **2. Mango Lassi** \$3.95
Mango yogurt smoothie, perfect for any time of the day.
 - * **3. Mango Milk Shake** \$3.95
Refreshing shake made with mangoes, flavored milk and ice.
 - * **4. Mango Juice** \$3.95
 - * **5. Milk** \$1.95
 - * **6. Masala Soda** \$3.95
Sweet lime soda with tangy masala.
 - * **7. Diet Masala Soda** \$3.95
Sweet lime soda with tangy masala, without the guilt.
 - * **9. Indian Cold Coffee** \$3.95
Enjoy refreshing Indian cold coffee.
 - * **8. Indian Hot Masala Tea** \$2.95
Aromatic spiced Indian tea made with the highest grade of tea leaves and milk.
 - * **10. Indian Hot Coffee** \$2.95
Enjoy frothy Indian hot coffee.

Desserts

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- * **1. Gulab Jamun (2 PCs)** \$3.95
Golden fried dumplings of milk pastry in sweet syrup.
 - * **2. Rice Pudding (Kheer)** \$4.95
Creamy dessert made with special rice cooked with milk, sugar, green cardamom and nuts.
 - * **3. Mango Kulfi** \$3.95
Traditional Indian Homemade ice cream made with the goodness of mango.
 - * **4. Pistachio Kulfi** \$3.95
Traditional Indian homemade ice cream made with pistachio and green cardamom.
 - * **5. Rasmalai** \$3.95
A dessert from Bengal made from fresh cheese in sweet milk.

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