



THE LITTLE INDIA RESTAURANT

A CULINARY HERITAGE

Appetizers

All appetizers are served with mint and tamarind chutney

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|---|---|
| * Vegetable Samosas (2pc) \$5.95 | * Veg Mixed Platter \$11.95 |
| Home-made pastries stuffed with seasoned potatoes and cooked with peas. | An assortment of pakoras, aloo tikki and samosas, served with mint and tamarind chutneys. |
| * Aloo Tikki (2pc) \$5.95 | * Chicken Pakoras (5pc) \$7.95 |
| Seasoned mashed potato patties fried to perfection. | Delicately spiced chicken fritters. |
| * Vegetable Pakoras (5pc) \$5.95 | * Fish Pakoras (5pc) \$8.95 |
| Fresh cut vegetables dipped in chickpea batter and deep-fried. | Delicately spiced fish fritters. |
| * Paneer Pakoras (5pc) \$7.95 | |
| Homemade cheese dipped in chickpea batter and deep-fried. | |



Indo Chinese Specialities

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



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*N - Garnished with nuts.



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Accompaniments

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| * Papadum (2pc)
Crispy lentils wafers. | \$2.50 | * Raita
Homemade yogurt with cucumbers, onions, and carrots. | \$3.50 |
| * Green Salad
Mix of fresh lettuce, cucumbers, tomatoes, onions and carrots. | \$4.50 | * Mango Chutney
Sweet and sour mango relish. | \$2.50 |
| * Mixed Pickles
Pickled mangoes, limes, and assorted vegetables in a pungent, spicy marinade. | \$2.50 | | |



Tandoor Specialities

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



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Chef's Special

All Entres are served with Basmati rice.

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| <p>* Paneer Tikka Masala \$13.95
Home made cottage cheese cooked with onions and bell peppers in creamy tomato sauce.</p> | <p>* Chicken Vindaloo \$15.95
Boneless skinless chicken breast sauteed with potatoes in a tangy tomato sauce.</p> |
| <p>* Malai Kofta^N \$13.95
Spongy cottage cheese and vegetable dumplings cooked in mild creamy sauce.</p> | <p>* Lamb Vindaloo \$16.95
Boneless lamb sauteed with potatoes in a tangy tomato sauce.</p> |
| <p>* Butter Chicken^N \$15.95
Boneless chicken pieces prepared in tomatoes, butter and cream sauce and garnished with ground cashews.</p> | <p>* Lamb Tikka Masala \$16.95
Boneless lamb prepared with onions and bell peppers in a creamy tomato sauce.</p> |
| <p>* Chicken Shahi Korma^N \$15.95
Boneless chicken cooked in a flavorful creamy sauce with raisins.</p> | <p>* 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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| * Navratan Korma^N | \$13.95 | * 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. | |
| * Paneer Makhani^N | \$13.95 | * 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. | |
| * Chana Masala | \$13.95 | * 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. | |
| * Palak Paneer | \$13.95 | * 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. | |
| * Punjabi Bhaji | \$13.95 | * Bhindi Masala | \$13.95 |
| Mixed vegetable fritters cooked with onions and bell peppers in creamy tomato sauce. | | Fresh okra sauteed with onions and dry indian spices. | |
| * 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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| <p>* Chicken Curry \$15.95
Boneless chicken breast cubes cooked in our flavorful curry sauce.</p> | <p>* Chicken Karahi \$15.95
Boneless chicken sauteed with onions, bell peppers and earthy Indian spices.</p> |
| <p>* Chicken Tikka Masala \$15.95
Boneless chicken breast cubes prepared with fresh tomatoes sauce, onions, and bell peppers.</p> | <p>* Chicken Do-Pyaza \$15.95
Boneless chicken cooked with caramelized onion sauce, and spices. A scrumptious North Indian chicken recipe.</p> |
| <p>* Chicken Madras \$15.95
Boneless chicken breast cubes cooked in a flavourful south indian sauce with coconut flakes and curry leaves.</p> | <p>* Chicken Jalfrezi \$15.95
Boneless chicken breast cooked with mixed vegetables in a tangy sauce.</p> |
| <p>* Chicken Palak \$15.95
Tender pieces of chicken sauteed with delicious creamed spinach.</p> | <p>* Chicken Achari \$15.95
Boneless chicken cooked with Indian pickling spices in a tangy sauce.</p> |



Lamb Specialities

All Entrees are served with Basmati rice.

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



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Seafood Specialities

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



Rice Specialities

All Biryanis are served with Raita.

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



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Tandoori Breads

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|--|---------------|--|---------------|
| * Naan | \$2.95 | * Onion Kulcha | \$3.95 |
| A leavened bread baked in the tandoor. | | Naan bread stuffed with onions, cilantro and spices. | |
| * Garlic Naan | \$3.95 | * Aloo Kulcha | \$3.95 |
| Naan bread with hint of fresh crushed garlic and Cilantro. | | Naan bread stuffed with spiced mashed potatoes. | |
| * Chilli Naan | \$3.95 | * 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. | |
| * Tandoori Roti | \$2.95 | * Puri/Bhatura | \$3.95 |
| Whole-wheat bread baked in the tandoor. | | Deep fried puffy bread. | |



Lunch Quick Bites (11am-3pm)

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|---|----------------|---|----------------|
| * Paneer Tikka Roll | \$14.95 | * Paneer Tikka Over Rice | \$14.95 |
| Paneer tikka served with salad and white sauce in a naan roll. | | Paneer tikka served with salad and white sauce over basmati rice. | |
| * Chicken Tikka Roll | \$15.95 | * Chicken Tikka Over Rice | \$15.95 |
| Chicken tikka served with salad and white sauce in a naan roll. | | Chicken tikka served with salad and white sauce over basmati rice. | |
| * Indian Veg Thali
(for dine in only) | \$17.95 | * 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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|---|---------------|--|---------------|
| * Soft Drinks | \$2.50 | * Masala Soda | \$4.50 |
| Coke, Diet Coke, Coke Zero, Sprite, Diet Sprite, Fanta, Lemonade, Iced Tea. | | Sweet lime soda with tangy masala. | |
| * Mango Lassi | \$4.50 | * Diet Masala Soda | \$4.50 |
| Homemade mango yogurt smoothie | | Sweet lime soda with tangy masala, prepared with diet lime soda | |
| * Mango Milk Shake | \$4.50 | * Indian Cold Coffee | \$4.50 |
| Refreshing shake made with mangoes, flavored milk and ice. | | Enjoy refreshing Indian cold coffee. | |
| * Mango Juice | \$4.50 | * Indian Hot Masala Tea | \$3.50 |
| Pure mango juice, made from freshly squeezed ripe mangoes | | Aromatic spiced Indian tea made with the highest grade of tea leaves and milk. | |
| * Milk | \$2.50 | * Indian Hot Coffee | \$4.50 |
| Whole milk | | Enjoy frothy Indian hot coffee. | |



Desserts

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



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