



APPETIZER

Choices to tingle your taste buds before starting your meal.

<i>Fish Amritsari</i>	10.95
Marinated fish (Basa) in Indian aromatic spices and dipped in chick pea batter and deep-fried.	
<i>Spicy Chicken Wings Masaledar</i>	9.95
Chicken wings marinated in yogurt, garlic, ginger and spices and cooked to perfection.	
<i>Meat Cheese Kulcha</i>	7.95
Choice of chicken or lamb mixed with spices and mozzarella cheese baked in a clay oven	
<i>Samosas</i>	7.95
Choice of ground beef or vegetables mixed with spices, cooked and stuffed in crispy crust pockets.	
<i>Veg. Pakora</i>	7.95
Variety of vegetables dipped in spiced chickpea batter and deep-fried.	
<i>Papri Chat</i>	7.95
A medley of garbanzo beans, potatoes, flour crisps topped with chutney-yogurt dressing.	
<i>Paneer Pakora</i>	9.95
Home made cheese dipped in chickpea batter and deep-fried.	
<i>Mix Appetizer Platter</i>	
Vegetable (veg. samosa, veg. pakora & paneer pakora)	16.95
Non-Vegetable (fish, chicken wings & meat samosa)	18.95



SOUP

Light course of meal

<i>Chicken, Veg. and Cilantro Shorba</i>	7.95
Chicken broth cooked with vegetables and garnished with cilantro.	
<i>Tomato Rasam</i>	7.95
A refreshing tomato and daal soup with mustard seeds and fresh curry leaves. A specialty of Madras.	





TANDOORI

Tandoori cuisine is the food cooked in clay oven over live charcoal.
ALL TANDOORI DISHES SERVED ON SIZZLING PLATTERS.

Tandoori Prawn **26.95**

Tiger Prawns marinated in aromatic spices grilled in tandoor.

Lamb Chop Kandhari (House Special) **37.95**

A rack of lamb cut into chops marinated with ginger, herbs and freshly ground spices, then grilled over charcoal in tandoor.

Seekh Kabab **17.95**

Choice of ground lamb or chicken mixed with ginger, coriander and flavouring spices, rolled on skewer and grilled over coal.

Tandoori Chicken **15.95**

Spring chicken legs marinated in traditional tandoori marinade and cooked in tandoor.

Murg Malai Tikka (Chicken) **17.95**

Very delicately marinated chicken (white meat) in cashew nut, almonds, spices and hint of saffron which melts in your mouth.

Chicken Tikka **17.95**

Boneless chicken legs delicately marinated in tandoori spices and cooked in clay oven.

Podina Paneer Tikka **17.95**

Fresh mint marinated medley of vegetable and paneer cooked in tandoori oven.

Tandoori Combo Platter **44.95**

Combination of tandoori chicken, seekh kabab, lamb chops, prawn and murg malai.



FISH & SEAFOOD

Fish and seafood delicacies

Prawn Curry **23.95**

Juicy jumbo prawns cooked in an authentic onion tomato sauce.

Prawn Jalfrezi **23.95**

Jumbo prawns sautéed with fresh vegetables.

Goan Fish Curry **19.95**

Chunks of basa cooked in coconut and hot pepper sauce; Goan style.

Fish Masala **19.95**

Succulent pieces of basa cooked with onions, peppers and masala sauce.





CHICKEN



Chicken delicacies for you

Butter Chicken 17.95

A delicious preparation of boneless tandoori chicken tikka, cooked in an exquisite creamy tomato sauce.

Chicken Aftaab (Recommended Item) 17.95

Murg Malai cooked in a delicate rich cashew nut, almond sauce with a hint of saffron.

Chicken Dhansak 17.95

Chicken breast cooked in yellow lentils, vegetables and special spices.

Chicken Chatinard 17.95

Boneless cubes of chicken cooked South Indian style with roasted spices, tamarind paste and garlic ginger.

Chicken Vindaloo 17.95

Boneless cubes of chicken cooked in Goan style in an extra hot and spicy sauce.

Chicken Tikka Masala 17.95

Barbecued chicken morsels cooked in an aromatic and deliciously zesty sauce.

Chicken Madras 17.95

Medium hot chicken curry.



LAMB OR BEEF

Choices of your lamb and beef delicacies

Lamb dishes will be added \$2.99

Rogan josh 17.95

A specialty of Kashmir. Lean chunks of tender meat cooked in rich onion and tomato gravy with blend of spices.

Gosht Korma 17.95

Boneless cubes of meat cooked in mild creamy sauce with cashew nuts and almonds.

Kadahi Gosht 17.95

Boneless cubes of meat cook with juliennes of onion and tomatoes.

Bhuna Gosht 17.95

Succulent cubes of meat cooked with mixed spices and fenugreek leaves.

Gosht Kali Mirch 17.95

Boneless cubes of meat cooked South Indian style with roasted spices, tamarind paste and garlic ginger.

Seekh Kabab Masala 17.95

Tandoori cooked seekh kabab finished in a zesty sauce with a variety of spices.

Gosht Saagwala 17.95

Boneless cubes of meat cooked in freshly chopped spinach sauce.

Meat can be substituted in above dishes. Additional charges may apply.





VEGETARIAN
Vegetarian selections



<i>Navratan Korma</i>	16.95
Variety of vegetables cooked in creamy cashew nut based sauce.	
<i>Paneer Makhani</i>	16.95
Homemade cheese cooked in tomato based silky sauce with cream cashew nuts and almond.	
<i>Kadahi Paneer</i>	16.95
Home made paneer cooked in wok with onion peppers and tomatoes.	
<i>Saag Paneer</i>	16.95
Homemade cheese cooked in freshly chopped spinach sauce.	
<i>Malai Kofta</i>	16.95
Mouth melting vegetable dumplings with paneer cooked in rich almond and cashew nuts gravy.	
<i>Mixed Vegetable Jalfrezi</i>	15.95
Medley of vegetable with paneer sautéed with spices lightly wrapped with masala sauce.	
<i>Baingan Bharta</i>	15.95
Clay oven roasted eggplants cooked with onion and tomatoes.	
<i>Bhindi-do-Piaza</i>	15.95
Okra cooked with a variety of spices and onions.	
<i>Aloo Gobi Masala</i>	15.95
Potato and cauliflower cooked with ginger, garlic and spices in a steam pot.	
<i>Dum Aloo Jeera</i>	14.95
Slow cooked potatoes with cumin seeds and spices.	
<i>Pindi Chole</i>	14.95
Garbanzo beans cooked with a variety of flavouring spices and mango powder.	
<i>Daal Makhanwali</i>	14.95
A combination of black lentils and kidney beans simmered over night with onion, tomatoes, ginger and garlic, finished with cream.	
<i>Daal Tarka</i>	14.95
Yellow daal tempered with cumin seeds, tomatoes and onion.	





BIRYANI AND RICE

Biryani is a rice dish, cooked with choice of meat or vegetables by
Dum method of cooking

Prawn Biryani 26.95

Prawns cooked with rice, aromatic spices and mint by dum method of cooking.

Hydrabadi Biryani (Beef or Lamb) 20.95/23.95

Famous basmati rice cooked with a variety of spices and choice of meat.

Murg Nawabi Biryani (Chicken) 18.95

Famous basmati rice and chicken cooked together with various spices and saffron.

Vegetable Biryani 16.95

Mélange of vegetables cooked with basmati rice and various spices.

Pea Pulao 4.99

Naturally fragrant basmati rice cooked with green peas.

Plain Pulao Rice 4.50

Basmati fragrant rice with cumin seeds and spices

Steam Rice 4.50

Steamed basmati rice.



BREADS

Mouth melting breads cooked in tandoori oven

Naan 2.99

Light and fluffy bread, very popular with our guests.

Garlic Naan 3.50

Light and fluffy bread, cooked with succulent garlic tendrils.

Potato Stuffed Kulcha 4.50

Spiced potato stuffed naan bread.

Keema Naan 7.95

Spiced ground beef stuffed naan bread.

Lachedaar Pratha 4.50

Multi layered whole wheat bread baked in tandoor.

Stuffed Pratha 4.50

Potato stuffed whole wheat bread baked in tandoor.

Tandoori Roti 2.99

Plain whole wheat bread.





RECOMMENDED MEALS



Vegetarian Lover	21.95
Veg. appetizer, variety of veg. dish served with yogurt, rice, naan, salad and dessert.	
Meat Paradise	25.95
Non veg. appetizer, chicken, beef and veg. dishes served with yogurt, rice, naan, salad and dessert.	
Glory Feast	28.95
Non veg. appetizer, prawn, fish and veg. dish served with yogurt, rice, naan, salad and dessert.	



ACCOMPLIMENTS

Tossed salad	3.99
Fresh greens served with mango dressing.	
Kachumber salad	3.99
Traditional onion, tomato and cucumber salad sprinkled with mango powder.	
Raita	3.99
Spiced yogurt.	
Mango Chutney	3.99
Papadum	3.99
Spicy crackers.	
Onion & Green Chilli salad	1.99
Mixed Pickles	1.99



DESSERTS

Gulab Jamun Fudge	7.95
Slices of gulab jamun served with ice cream and mango coulee.	
Almond Kheer	4.95
Almond rice pudding.	
Gulab Jamun (Served Warm)	5.95
Dumplings made of milk, deep-fried and dipped in sweet syrup.	
Rasgullas	5.95
Dumplings made of milk, steamed and dipped in sweet syrup.	
Mango Cheese Cake	6.95
Cheese cake with mango sauce.	
Ice Cream	4.95
Mango, Pistachio, Vanilla.	
Rasmalai	7.95
(Most Popular Indian Dessert)	





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India cuisine is a combination of subtle tastes. Flavours are as varied as the climate of India and as exotic as the people of India. Fragrant spices, pungent and warm spices, from the four corners of the country are delicately blended in meticulous proportions to create the dishes we present to you. Each dish will have its own distinctive flavour and aroma which cannot come from any curry powder but from spices which have to be separately prepared each day afresh for each individual dish. The blending and preparation of spices is a centuries old craft and indispensable to Indian cuisine. Our presentations- as we prefer to call our dishes- are rooted in the soil of northern India and are prepared in our restaurant exactly as in our own homes.

