



AUTHENTIC TASTE OF INDIA

Indian Swaad



STARTER VEG

Veg Pakora \$7

Crispy fried fritters made with mixed vegetable coated in gram flour, served with Tamarind and Mint sauce

Punjabi Samosa \$5

Golden brown deep-fried triangular potato pastry served with Tamarind and Mint sauce

Aloo Tikki \$5

Potato & Bengal gram deep fried crispy patties served with Yogurt, Tamarind and Mint sauce

Spring Rolls \$5

Deep fried mixed vegetable savory filling wrapped in a thin wrapper sheet, served with sweet chilli sauce

Dahi Papdi Chaat \$8

Golden fried wheat flour crispies, boiled potatoes, chickpeas combined with sweet-seasoned yogurt and topped with tamarind and mint sauce

Dahi Bhalla \$8

Water-soaked skinned black lentil's deep-fried fritters dunked in sweet-seasoned yogurt topped with tamarind and mint sauce

Paneer Tikka \$13

Cottage cheese cubes marinated with homemade spices, skewered with onion-green pepper, roasted in clay oven served with mint sauce

Chole Bhature \$13

Large puffed fried bread served with soft Chickpea stew, chopped onion, pickle and tamarind sauce

Golgappa Shots \$8

Crispy semolina deep fried balls served with seasoned mashed potatoes and chickpeas mix, tamarind sauce, and tangy mint water

Samosa Chaat \$8

Golden brown deep-fried triangular potato pastry topped with curried chickpea, chopped onion, sweet-seasoned yogurt, tamarind & mint sauce

Aloo Tikki Chaat \$8

Potato & Bengal gram deep fried crispy patties topped with curried chickpea, chopped onion, sweet-seasoned yogurt, tamarind & mint sauce

Veggie Poutine \$10

Deep fried French fries topped with cheese curds and Indian vegetarian gravy

French Fries \$5

Deep fried French cut Blanched potatoes strips, tossed with salt, served with ketchup (Can be made either crispy or soft)

Masala Fries \$6

Deep fried French cut Blanched potatoes strips tossed with little tangy, sour, and earthy seasoning, served with ketchup (Can be made either crispy or soft)

Honey Chilli Cauliflower \$13

Deep fried fresh Cauliflower fritters tossed with chopped onions in sweet, sour, lightly tangy house made sauce topped with roasted Sesame seeds

Paneer Chilli \$13

Deep fried Cottage Cheese fritters tossed with chopped onion, diced green pepper-onion in homemade sauce topped with toasted Sesame seed

Tandoori Soya Chaap \$15

Overnight marinated soybean pastry in freshly ground spices, homemade tandoori paste and hung yogurt, perfectly roasted in clay oven, tossed with onion-green pepper and sauces, served with mint sauce

Soya Malai Chaap \$16

Soybean pastry marinated in homemade nutty, creamy, mild spiced tandoori paste and hung yogurt left over night, roasted in clay oven, tossed with onion-green pepper and sauces, served with mint sauce

Soya Achari Chaap \$15

Soybean pastry marinated in homemade spicy pickled tandoori paste and hung yogurt left over night, roasted in clay oven, tossed with onion-green pepper and sauces, served with mint chutney





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STARTER NON-VEG

Chicken Malai Tikka (Boneless) \$15

Unique flavorful chicken marinated with garlic, ginger, creamy yogurt, malai (heavy cream) fresh ground aromatic spices and herbs kept overnight and roasted in clay oven, tossed with green pepper, onion and cream, served with mint sauce

Chicken Tikka (Boneless) \$15

Chicken marinated with garlic, ginger, yogurt, seasoned oil, home-made spices kept overnight and roasted in clay oven, tossed with green pepper, onion and seasoning, served with mint sauce

Chicken Achaari Tikka (Boneless) \$15

Chicken marinated in homemade spicy pickled tandoori paste and hung yogurt left over night, roasted in clay oven, tossed with green pepper, onion and seasoning, served with mint sauce

Fish Tikka \$15

Fish chunks marinated with lemon, ginger, garlic, special fish tikka spices, hung yogurt, fresh herbs and roasted in clay oven until flaky, served with mint sauce

Chicken Seekh Kabab \$16

Minced chicken mixture made with finely chopped onions, green pepper, fresh coriander, mint, Chef's favorite ground spices, spread on a skewer creating a uniform cylindrical shape and roasted in clay oven, topped with tossed green pepper and onion, served with mint sauce

Fish Pakora \$9

Fish chunks marinated with multi grain flour, red chili, lemon, Amritsari special spices and deep fried to the perfection served with mint sauce

Tandoori Chicken (Half/Full) \$17/24

Chicken marinated with spicy homemade tandoori masala, hung yogurt, lemon, Chef's secret spices and roasted in clay oven served with tossed green pepper and onion, served with mint sauce

Salmon Tandoori Fish \$22

Salmon chunks marinated in hung yogurt base made with lemon, ginger, garlic, fragrant Indian spices, fresh herbs and roasted in clay oven until flaky, served with mint sauce

Chilli Chicken \$16

Deep fried battered succulent chicken cubes fritters tossed with chopped onion, diced green pepper and onion in homemade sauce topped with roasted Sesame seed

Fish Chilli \$14

Deep fried seasoned fish cubes fritters tossed with chopped onion, diced green pepper and onion in homemade sauce topped with roasted Sesame seed

Butter Chicken Poutine \$14

"A fusion of world-famous dish originated from Canada and India" Creative combination of chicken and French fries, cheese curds topped with lightly sweet, spiced, creamy mouth-watering butter chicken curry

WRAPS

Chicken Tikka Wrap \$14

Clay oven baked fresh flat bread filled and rolled with tossed onion, green pepper, Chicken Tikka, sauces and herbs

Paneer Tikka Wrap \$12

Clay oven baked fresh flat bread filled and rolled with tossed onion, green pepper, Paneer Tikka, sauces and herbs

SOUPS

Cream of Tomato (Small/Large) \$7/11

Creamy thick tomato soup made with pureed tomatoes, butter, mild Indian spices, herbs, topped with cream and croutons

Cream of Chicken (Small/Large) \$8/12

Creamy thick soup made with chicken broth, boiled chicken, butter, cream, mild Indian spices, herbs, & topped with cream





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MAIN COURSE VEG

Shahi Paneer \$14

Freshly made cottage cheese triangular pieces stewed in sweet creamy tomato, onion, and cashew mild spiced gravy

Buttery Paneer Tikka Masala \$14

Marinated and roasted cottage cheese cubes cooked in a thick onion-tomato based buttery gravy

Kadai Paneer \$15

Delicious curry made with cottage cheese, diced green pepper and onion in Indian kadai (Cauldron) spiced onion-tomato based gravy

Aloo Gobhi \$14

Peeled potato cubes & cauliflower florets cooked in gently spicy onion, garlic, tomato-based thick gravy

Matar Paneer \$14

Cottage cheese and peas are simmered together in a luscious gravy made with tomatoes, onions, nuts, and spices

Mushroom Do Pyaza \$14

Button mushroom and diced onion cubes cooked in rich onion tomato based nutty gravy integrated with unique homemade ground spices, beaten yogurt and fresh cream

Paneer Do Pyaza \$14

Prism shaped cottage cheese and diced onion cubes cooked in rich onion, tomato-based gravy integrated with unique ground spices, beaten yogurt and fresh cream

Malai Kofta \$14

Flavorful soft cottage cheese fried dumplings cooked in little sweet creamy onion, tomato and cashew nut gravy

Honeymoon Dreamz \$19

Hot and Sweet paired cottage cheese fried dumplings fully loaded with dry fruits & honey cooked in onion, tomato and nut based hot and sweet dual gravy

Radhe Shyaam \$17

Spinach and cottage cheese fried dumplings cooked in little sweet, sour, and spicy rich onion, tomato, milk solids (Khoaya) based nutty gravy combined with honey

Bhindi Fry \$14

Whole Indian okra cooked with finely chopped onions, tomatoes, herbs, and homemade special spices

Dal Tadka \$13

Slow cooked smoky yellow lentil authentically tempered with cumin, onion, tomato, and homemade simple ground spices in clarified butter

Dal Makhni \$13

Slow cooked smoky aromatic, silky lentil curry made from whole black lentil, kidney beans, tomato, onion, ginger, garlic, homemade spices, and butter, simmered overnight finished with cream

Kadi Pakoda \$13

"Most popular north Indian dish"

Deep fried fluffy fritters made of gram flour, onion, herbs, and spices dunked in gram flour and yogurt-based sour, gently spicy yellow curry

Chana Masala \$13

"A favorite dish from north India"

Softly boiled seasoned chickpeas cooked with onion, tomato, ginger, garlic, homemade hand crushed spices and herbs

Sarso Da Saag \$13

Slow cooked, Mustard greens and spinach blend well with finely chopped onion, tomato, ginger, garlic and freshly ground spices tempered with hot pepper in clarified butter

Hara Bhara Paneer \$15

Slow cooked, Mustard greens and spinach blend well with finely chopped onion, tomato, ginger, garlic and freshly ground spices tossed with cottage cheese, butter and velvety cream

Paneer Bhurji \$14

"Scrambled cottage cheese curry"

Shredded cottage cheese cooked with chopped onions, tomatoes, homemade ground spices, lemon, and butter

Methi Malai Matar \$14

Mild Spiced Onion based Rich, velvety curry made with fresh fenugreek leaves and green peas

Baigan Da Bharta \$13

Clay oven roasted smoky mashed eggplants cooked with onions, tomatoes, spices, and herbs tempered with hot pepper in mustard oil





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MAIN COURSE NON-VEG

Goat Curry \$16

Goat meat pieces cooked with onion, tomato, herbs, homemade spices, in clarified butter

Chicken Curry \$15

Chicken cooked to perfection with authentic Indian tangy sauce made from onion, tomato herbs and spices

Indian Lamb Curry (Boneless) \$16

Cooked to perfection with Indian herbs and spices in onion-based sauce

Hara Bhara Chicken \$16

Slow cooked, Spiced Mustard greens and spinach blend well with finely chopped onion, tomato, ginger, garlic and freshly ground spices with tender boneless chicken, butter, and velvety cream

Chicken Malai Tikka Masala \$17

Unique flavorful creamy overnight marinated roasted chicken, green pepper-onion julienne cooked in thick, creamy, lightly spiced onion and nuts-based gravy

Achhari Chicken Curry \$16

Chicken pieces cooked to perfection with spicy authentic Indian pickle spices, onion, tomato, and herbs

Achhari Mutton Masala \$17

Goat meat pieces cooked to perfection with spicy authentic Indian pickle spices, chopped onions, tomatoes and herbs

Mutton Vindaloo \$18

Mutton marinated in white wine vinegar, special Goan Vindaloo paste and cooked with onion, tomatoes, coconut based thick spicy gravy

Chicken Vindaloo \$16

“Very famous Portuguese influenced Goan curry” Chicken marinated in white wine vinegar, special Goan Vindaloo paste and cooked with onion, tomatoes, coconut based thick spicy gravy

Kadai Chicken (Boneless) \$15

Delicious curry made with chicken, diced green pepper, onion in Indian kadai (Cauldron) spiced onion-tomato based gravy

Chicken Tikka Masala (Boneless) \$16

Overnight marinated and roasted chicken, green pepper-onion julienne cooked in thick onion, tomato, nut-based gravy

Fish Curry \$16

Delicious tender fish pieces cooked with fine chopped onions, tomatoes, hot pepper, homemade crushed spices, coconut milk and carom seeds

Butter Chicken (Boneless) \$16

“World famous butter chicken curry made with simple ingredients” Overnight Marinated chicken roasted in clay oven and cooked with tomato based lightly sweet, spiced, creamy, silky, buttery sauce

SALAD

Green Salad \$5

A side dish or a part of meal on its own, assembled with lettuce, cucumber, carrots, tomato and onion rings

Onion Salad \$4

A quick side dish usually served with tandoori or grilled Indian snacks, appetizers, and main course

RAITA

Boondi Raita \$3

A healthy and delicious accompaniment made with yogurt and small fried gram flour balls, it goes very well with Indian meal

Cucumber Raita \$3

A variation of raita that can be used as a dip or a yogurt-based salad

* Raita is a seasoned beaten yogurt





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BREADS IN TANDOOR

Plain Naan

\$2.50

Freshly made long tail like oval shaped flat bread made of all-purpose flour, baked in hot tandoor

Butter Naan

\$2.50

Freshly made long tail like oval shaped flat bread made of all-purpose flour, baked in hot tandoor brushed with melted butter

Garlic Naan

\$3

Freshly made long tail like oval shaped flat bread made of all-purpose flour, topped with garlic, cilantro baked in hot tandoor brushed with melted butter

Methi Naan

\$3

Freshly made long tail like oval shaped flat bread made of all-purpose flour, fenugreek leaves baked in hot tandoor brushed with melted butter

Masala Naan

\$3

Freshly made long tail like oval shaped flat bread made of all-purpose flour, garlic, cilantro, homemade crushed spices, nigella seed baked in hot tandoor brushed with melted butter

Laccha Parantha

\$4

Round multilayered crispy, flaky whole wheat flat bread baked in tandoor and brushed with melted butter

Bermuda triangle

\$4

Chef's favorite multilayered triangle shaped flat bread filled with fresh chopped coriander leaves and roasted in clayoven topped with butter

Plain Roti

\$2

Freshly made round shaped flatbread made of whole wheat flour, water, baked in hot tandoor

*Breads are made to order

*Tandoor is a bell shaped clay oven

* Naan bread cut into pieces and served

Butter Roti

\$2.50

Freshly made round shaped flatbread made of whole wheat flour, water, baked in hot tandoor and brushed with melted butter

Missi Roti

\$3

Round shaped flat bread made with multigrain flour mixed with herbs, onion, ginger, green chilli and spices gives a unique earthy and nutty flavor, brushed with butter

Aloo Parantha

\$8

Freshly baked all-purpose flour flat bread stuffed with flavourful spiced mashed potatoes and onion mix in hot tandoor topped with butter

Gobi Parantha

\$8

Freshly baked all-purpose flour flat bread stuffed with flavourful Spiced finely chopped cauliflower mix in hot tandoor topped with butter and served with raita

Onion Kulcha

\$8

Finely chopped spiced onion mix stuffed in multilayerd all purpose flour dough rolled out to a flat round shape, baked in tandoor to perfection, topped with butter and served with raita

Paneer Kulcha

\$10

Flavourful spiced mashed cottage cheese mix, stuffed in multilayerd all-purpose flour dough rolled out to a flat round shape baked in tandoor to perfection, topped with butter and served with raita

Amritsari Spl Kulcha With Chole \$11.99

"YE NAHI KHAYA TOH KYA KHAYA"

One should try World famous crispy, flaky, mouth melting multilayerd all-purpose flour bread stuffed with spiced onion, potao, cauliflower and cottage cheese mix, topped with butter and served with Chole

*All Parantha can be made with whole wheat flour





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RICE / BIRYANI

Plain Rice Aromatic Basmati rice cooked in Indian style	\$6	Chicken Dum Biryani Aromatic, premium partially cooked basmati rice layered on overnight marinated tender, skinless chicken, clarified butter, yogurt, herbs, fried onion and spices cooked with Dum method (cooked with steam on a high and low flame) to the perfection	\$16
Jeera Rice Cooked Basmati rice tossed in cumin tempering	\$8	Mutton Dum Ki Biryani Aromatic, premium partially cooked basmati rice layered on overnight marinated tender, skinless chicken, clarified butter, yogurt, herbs, fried onion and spices cooked with Dum method (cooked with steam on a high and low flame) to the perfection	\$17
Matar Pulao Basmati rice cooked with Peas, onion, mild spices, and served with raita	\$10		
Vegetable Dum Biryani Yogurt mixed marinated vegetables layered with clarified butter, partially cooked aromatic basmati rice, cooked with steam (Dum Method) on low flame, served with raita	\$13		

DESSERT

Gulab Jamun Soft, spongy milk solids balls fried and soaked in flavourful clear sugar syrup	\$5	Ganga Jamna Mouthwatering combination of hot gulab jamun with cold vanilla ice cream	\$7
Moong Dal Halwa Lip-smacking sweet cooked with soaked and ground split yellow lentil, sugar, saffron, cardamom, almonds, cashew, and clarified butter on low flame for hours to get the unique traditional flavors	\$7	Rava Kesari A hot delicacy of roasted semolina, cooked with sugar syrup, cashews, raisins, Flavored with saffron and crushed cardamom	\$6
Rasmalai Cottage cheese balls cooked in light sugar syrup, soaked in evaporated, sweet and flavorful milk	\$5	Ice Cream Mango, Vanilla, Chocolate, strawberry	\$4
Chawal Di Kheer An ancient Indian popular rice pudding made with simple ingredients like rice, milk, sugar, sweet spices to enhance the flavor, raisins and nuts simmered for hours to get the unique classical texture	\$5	Kulfi A frozen dairy dessert originated from India made with milk and nuts	\$4
		Royal Faluda Delicious cold dessert beverage made with milk, rose syrup, sweet basil seeds, vermicelli, raisin, nuts and kulfi	\$9

DRINKS

Sweet Lassi Ancient Indian drink made with fresh yogurt, sugar and a dash of rose water	\$4	Masala Shaas "Spiced Salty Lassi" Blend of fresh yogurt, roasted cumin seed, green chilli, herbs and salt	\$4
Mango Lassi Modified version of a traditional sweet Lassi infused with pureed mango and ground spice	\$6	Mango Shake Cold Refreshing milkshake made with mango, milk and ice cream	\$6
Salty Lassi Wanna avoid sugar and still like to have Lassi? Go with it! Nice blend of fresh yogurt, roasted ground cumin seed & salt	\$4	Strawberry Shake Cold refreshing milkshake made with strawberry, milk and ice cream	\$6
Jal Jeera Refreshing sweet and sour beverage made with mint, tamarind, lemon, spices, and Ginger-ale. Excellent for digestion.	\$4	Vanilla Shake Smooth and creamy concoction of vanilla ice cream & milk	\$6
Masala Chai Indian black tea, aromatic herbs, and spices mixed with milk boiled together, strained and served	\$3	Chocolate Shake Smooth and creamy concoction of chocolate ice cream and milk	\$6
		Iced Tea	\$2
		Pop Drinks	\$2

