



FOOD

# Menu

Our menu brings together the best of traditional recipes, rich spices, & contemporary favorites, all crafted with care & authenticity.





# Bar snacks

## PATAKHA PEANUTS

**\$9.99**

*Crunchy roasted peanuts tossed with chilli heat, citrus zest, and bold desi spices.*

## MASALA PAPAD

**\$12.99**

*Crisp papad layered with onion, tomato, herbs, and tangy masala seasoning.*

## CHIPS & DIPS

**\$10.99**

*Potato and banana chips, nachos, and fries served with guacamole, tomato salsa, and garlic mayo.*

## CLASSIC SPRING ROLLS

**\$17.99**

*Crispy spring rolls stuffed with a zesty mix of vegetables and noodles, a perfect Indo-Chinese snack.*

## KURKURE SPRING ROLLS

**\$19.99**

*Golden-fried rolls stuffed with seasoned vegetables—light, crisp, and addictive.*

## HONEY CHILLI POTATOES

**\$12.99**

*Golden, crispy potato fries tossed in our signature honey chilli glaze, perfectly balancing sweet and spicy flavors.*

## WINGS (Choice of Dip or Seasoning)


**\$14.99**

*(Sweet Chilly, Spicy Schezwan, Creamy Garlic, Barbecue, Cajun Rub, Salt and Pepper, Sriracha.) Crispy wings served tossed or dry with your choice of house-made sauces or spice rubs.*

## NIMBU KAALI MIRCH CHICKEN

**\$18.99**

*Wok-tossed chicken finished with cracked black pepper, fresh lime, and subtle heat.*





# Soups

## **ROASTED TOMATO & GARLIC SOUP** \$8.99

*Slow-roasted tomatoes blended with garlic and herbs, finished with whipped cream.*

## **HYDERABADI MUTTON MARAG** \$12.99

*Rich, slow-simmered bone broth infused with Hyderabad spices.*

# Salads

## **DESI SPROUT CHAAT SALAD** \$12.99

*Protein-rich sprouts tossed with onion, tomato, citrus, and chaat masala.*

## **CAESAR SALAD** \$13.99

*Crisp romaine, parmesan, croutons, and creamy Caesar dressing.*

# Platters

## **VEG PLATTER** \$119

*Grilled halloumi, assorted vegetables, and paneer popcorn.*

## **CHICKEN PLATTER** \$139

*Grilled chicken, chicken seekh kebabs, and crispy chicken popcorn.*

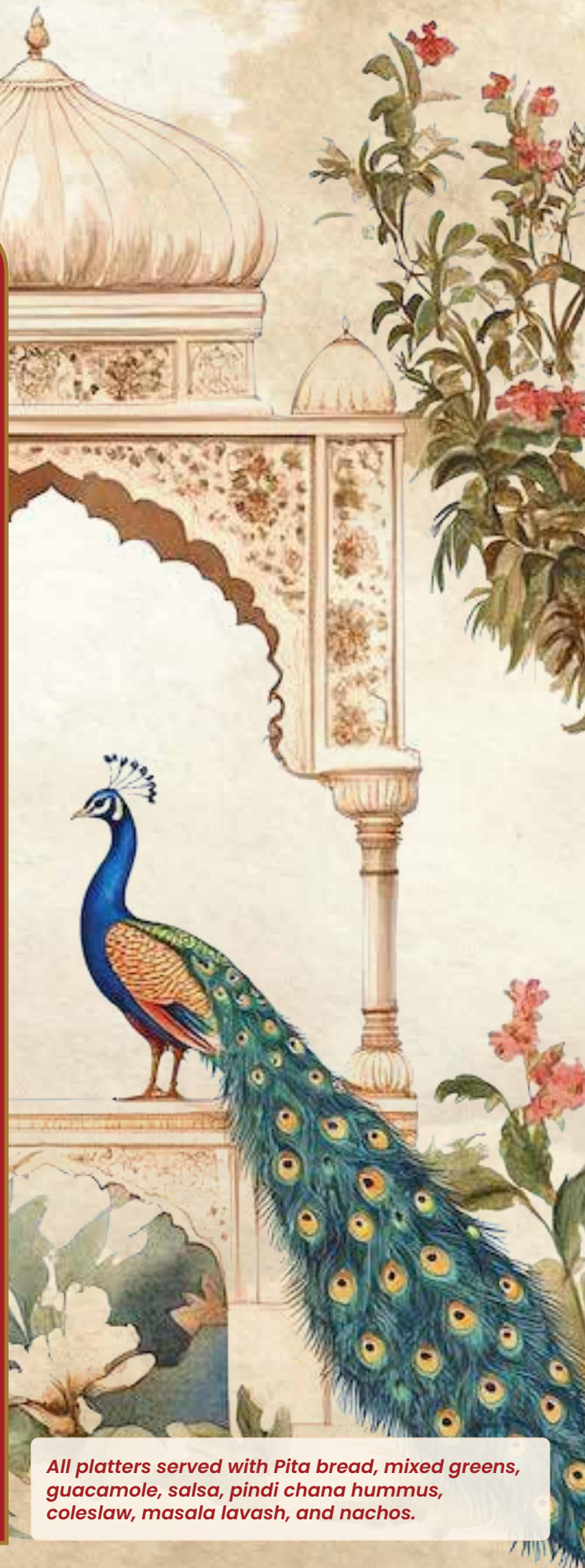
## **SEAFOOD PLATTER** \$149

*Grilled fish, fish fingers, and masala butter shrimp.*

## **LAMB PLATTER** \$169

*New Zealand lamb rack, lamb seekh kebabs, and slow-cooked lamb shank with rice.*

*All platters served with Pita bread, mixed greens, guacamole, salsa, pindi chana hummus, coleslaw, masala lavash, and nachos.*





## Sliders

### **SPICY 'N' CRISPY PANEER SLIDER** \$14.99

*Crispy paneer, ghost pepper-infused mayo, pickles, and soft buns.*

### **CHICKEN TIKKA SLIDER** \$15.99

*Smoky chicken tikka layered with tandoori mayo.*

### **JUICY LUCY LAMB SLIDERS** \$21.99

*Cheese-stuffed lamb patties grilled juicy and bold.*

## Sandwiches

### **HERBED VEGGIE OPEN SANDWICH** \$14.99

*Wok-tossed seasonal vegetables, mozzarella, and fresh herbs on toasted bread.*

### **PULLED CHICKEN & CHEESE SANDWICH** \$16.99

*Slow-cooked pulled chicken layered with melted cheese and house sauce.*

## Tacos

### **CRISPY SPICY PANEER TACO** \$14.99

*Crunchy paneer with creamy filling and fresh crunch.*

### **CHICKEN CHETTINAD TACO** \$16.99

*South Indian-spiced chicken wrapped in soft taco shells with cooling slaw.*

### **CLASSIC FISH FINGER TACO** \$17.99

*Golden fish fingers with tartar-style sauce and crisp greens.*

COMING  
*soon*





# Mamos

## STEAMED VEG MOMOS

\$16.49

*Delicate dumplings filled with fresh vegetables and subtle aromatics.*

## TANDOORI VEG MOMOS

\$17.49

*Tandoori-marinated veggie momos with onion & bell peppers, grilled to perfection.*

## STEAMED PANEER MOMOS

\$17.49

*Juicy cottage cheese and red onion dumplings with light sesame notes.*

## TANDOORI PANEER MOMOS

\$18.49

*Cottage cheese and onion momos, tandoori-grilled with smoky sesame notes.*

## STEAMED CHICKEN MOMOS

\$17.49

*Succulent chicken filling with gentle spice and smoky finish.*

## TANDOORI CHICKEN MOMOS

\$19.49

*Juicy chicken momos marinated in tandoori masala, chargrilled for a smoky flavor.*

# Chaat Section

## DILLIWALE GOLGAPPE

\$10.99

*Masala aloo Chana, teekha and khatta meetha paani.*

## BHARWAN GOLGAPPE

\$12.99

*Stuffed with spicy bhalla, aloo, chana topped with assorted tangy chutneys.*

## DAHI BHALLA PAPDI

\$12.99

*Soft lentil balls in sweet curd, paired with crunchy papdi and classic chutneys.*

## KRISPY KALE PATTI CHAAT

\$13.99

*Crispy kale patti chaat tossed with tangy spices, chutneys, and a hint of crunch.*







# veg Starters

## CAJUN FRIES

\$9.99

*Crispy fries tossed in Cajun spice, served with garlic aioli.*

## DAHI KEBAB WITH PINEAPPLE SALSA

\$14.99

*Soft hung-curd kebabs with mild spices and crisp exterior.*

## CHILLI GOBHI

\$17.49

*Crispy cauliflower tossed in bold Indo-Chinese chilli glaze.*

## CHUR CHUR MALAI CHAAP

\$16.99

*Cream-marinated soya chaap grilled tender and smoky.*

## TOOFANI CHAAP

\$19.99

*Fiery, high-heat chaap cooked in robust masala.*

## PESHAWARI PANEER TIKKA

\$18.99

*Cashew-cream marinated paneer, lightly charred.*

## PESTO THECHA PANEER TIKKA

\$19.99

*Paneer marinated in nutty chilli-basil pesto, finished in the tandoor.*

## BAKED PORTOBELLO MUSHROOMS \$19.99

*Oven-roasted mushrooms served with saffron sauce.*

## PINDI CHANA HUMMUS PLATE

\$17.99

*Creamy chana hummus with crispy pita and achari crudites.*

## SHAADI WALI CHOWMEIN

\$18.99

*Wok-tossed noodles with crisp veggies, finished with black pepper and a hint of vinegar.*



# *non-veg* Starters

## **CHILLI CHICKEN**

**\$16.99**

*Crispy chicken tossed with peppers, garlic, and chilli sauce.*

## **CREAMY CHILLI CHICKEN**

**\$19.99**

*Indo-Chinese chicken with vibrant vegetables in a silky chili garlic sauce - creamy, savory, and flavorful.*

## **MALAI BASIL TENDERS**

**\$17.99**

*Creamy chicken tikka with basil freshness and subtle smoke.*

## **MALMALI ROOMALI SEEKH**

**\$21.99**

*Soft minced chicken seekh kebabs with delicate seasoning.*

## **DHUAN-E-RASELI SEEKH**

**\$23.99**

*Juicy seekh kebabs infused with charcoal smoke.*

## **MURGH ANGAR**

**\$21.99**

*Char-grilled chicken with bold spices and smoky depth.*

## **STUFFED AFGHANI TANGDI**

**\$21.99**

*Creamy, nutty stuffed chicken drumsticks grilled to perfection.*

## **TANDOORI CHICKEN**

**\$22.99**

*Classic yoghurt-marinated chicken roasted in the tandoor.*

## **FISH TIKKA LEMON BUTTER**

**\$23.99**

*Grilled fish finished with citrus butter.*

## **TANDOORI AMRITSARI JHINGA**

**\$26.99**

*Juicy prawns marinated in spiced yoghurt and charred.*

## **TANDOORI POMFRET**

**\$26.99**

*Fresh pomfret fish marinated in Indian spices and creamy yogurt, then grilled in the tandoor.*

## **NEW ZEALAND LAMB CHOPS**

**\$79.00**

*(6 pcs) PPremium lamb chops grilled juicy, served with chunky fruit salsa.*





# Vegetarian Main course

## LEHSUNI DAL TADKA

\$17.99

*Yellow lentils tempered with garlic and cumin.*

## SMOKED DAL MAKHANI

\$18.99

*Slow-cooked black lentils with butter, cream, and smoke.*

## JODHPURI BHINDI

\$18.99

*Crisp okra tossed in Rajasthani spices.*

## MARWARI GOBHI

\$19.99

*Spiced cauliflower with rustic Marwari flavours.*

## KADHAI PANEER

\$20.99

*Paneer cooked with peppers and bold masala.*

## METHI MALAI PANEER

\$21.99

*Creamy fenugreek-infused paneer curry.*

## TAWA CHAAP

\$21.99

*Griddle-cooked soya chaap in onion-tomato masala.*

## MALAI KOFTA

\$22.99

*Soft dumplings in rich cashew gravy.*

## PALAK PANEER

\$23.99

## KHURCHAN

*Spinach-paneer finished with torched khoya or grilled halloumi.*







# *Non vegetarian* Main course

## **CHICKEN TIKKA MASALA** \$22.99

*Smoky tikka in spiced tomato gravy.*

## **DILLI WALA BUTTER CHICKEN** \$22.99

*Creamy, buttery tomato sauce  
with tandoor chicken.*

## **RARA CHICKEN** \$23.99

*Minced and boneless chicken  
cooked together.*

## **SUSSEX CHICKEN CHANGEZI** \$24.99

*Mughlai-style creamy chicken curry.*

## **CHAMPARAN CHICKEN** \$25.99

*Slow-cooked chicken with mustard  
oil and whole spices.*

## **DESI GHEE BHUNA MEAT** \$29.99

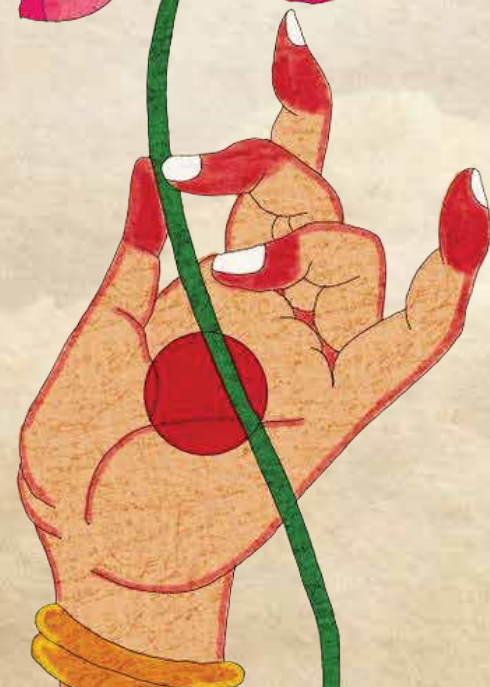
*Slow-roasted mutton in aromatic spices.*

## **NALLI NIHARI** \$32.99

*Tender lamb shanks braised till rich and silky.*

## **LAMB SHANK VINDALOO** \$33.99

*Slow-cooked lamb shank in  
bold Goan-style spices.*







## Rice & biryani

### STEAMED RICE

*Fluffy basmati rice.*

**\$7.99**

### JEERA / MASALA JEERA RICE

*Lightly spiced cumin rice.*

**\$11.99**

### KATHAL BIRYANI

*Slow-cooked basmati rice layered with tender young jackfruit, whole spices, caramelized onions, and aromatic herbs.*

**\$17.99**

### HYDERABADI CHICKEN BIRYANI

*Dum-cooked basmati rice layered with spiced chicken.*

**\$18.99**

### MUTTON BIRYANI

*Traditional Bombay-style masala biryani, slow-cooked in a tapeli for rich, layered flavor.*

**\$19.99**

## Indian breads

### PLAIN ROTI

**\$3.49**

### BUTTER ROTI

**\$3.99**

### PLAIN NAAN

**\$4.49**

### BUTTER NAAN

**\$4.99**

### GARLIC NAAN

**\$5.49**

### GARLIC ROOMALI NAAN

**\$6.49**

### SMASHED GARLIC NAAN

**\$7.99**

### LACCHA PARANTHA

**\$6.49**

### LAAL MIRCH LACCHA PARANTHA

**\$6.99**

### CHILLY GARLIC LACCHA PARANTHA

**\$7.99**

### CREAM CHEESE KULCHA

**\$13.99**

*Sun dried tomatoes, parm pesto.*



# Desserts

## GULAB JAMUN

\$8.99

Deep-fried dumplings soaked in rose-cardamom syrup.

## RAS MALAI

\$9.99

Soft cheese dumplings soaked in saffron-infused milk.

## FENNY NEST MALAI RABRI

\$14.99

Crispy vermicelli nest with rasmalai rabri — soft and crunchy.

## DEATH BY CHOCOLATE

\$10.49

Decadent layered chocolate indulgence.

## WALNUT BROWNIE & ICE CREAM

\$13.99

Warm chocolate brownie served with vanilla ice cream.

# Sides

## KARARI BOONDI RAITA

\$6.49

Crunchy boondi folded into chilled yoghurt.

## MIX VEG RAITA

\$7.49

Fresh vegetables in lightly seasoned yoghurt.

## CHILLI GARLIC BURRANI RAITA

\$6.99

Spiced yoghurt with chilli-garlic kick.

## DESI SALAD

\$7.99

Crisp seasonal greens with lemon dressing.

## PLAIN YOGURT

\$5.49

## LACCHA ONION

\$4.49

## SIRKA PYAAZ

\$6.49







# DRINKS

## *menu*

Dim lights, slow pours, and drinks that linger long after the first sip,  
where every taste holds a *surprises*.





## BEER BOTTLES

(330ml)

CANADIAN MOLSON	\$7.75
BUDWEISER	\$7.75
HEINEKEN	\$8.25
STELLA	\$8.25
CORONA	\$8.25
KINGFISHER	\$8.50

## BEERS ON TAP

(18 Oz)

CANADIAN MOLSON	\$10.99
RICKARDS RED	\$10.99
BELGIAN MOON	\$10.99
STELLA	\$11.99
HEINEKEN	\$11.99

## BEER PITCHERS

(56 Oz)

CANADIAN MOLSON	\$36.00
RICKARDS RED	\$36.00
BELGIAN MOON	\$36.00
STELLA	\$39.00
HEINEKEN	\$39.00

## *Rums* (30ml)

BACARDI WHITE	7.99
BACARDI GOLD	7.99
CAPTAIN MORGAN	7.50
THE KRAKEN	8.50

APPLETON ESTATE	8.50
EL DORADO 12	9.99
EL DORADO 15	10.99
OLD MONK	12.50

## *Cognacs* (30ml)

HENNESSY VS	\$10.99
COURVOISIER VS	\$8.99
ST-REMY XO	\$7.99
REMY MARTIN	\$14.99

HENNESSY VSOP	\$15.50
COURVOISIER VSOP	\$12.99
HENNESSY XO	\$40.99





# Whiskey (30ml)

GLENFIDDICH 12 YRS	10.99	BALVENIE 12 YRS	17.49	CROWN ROYAL	8.99
GLENFIDDICH 14 YRS	13.99	MONKEY SHOULDER	12.99	CROWN ROYAL RYE	9.99
GLENFIDDICH 15 YRS	14.99	BLACK LABEL	9.99	CROWN ROYAL XO	10.99
GLENFIDDICH 18 YRS	23.99	DOUBLE BLACK	10.99	GIBSON	10.99
GLENLIVET 12 YRS	9.99	GOLD LABEL	12.99	<i>(Canadian Whiskey)</i>	
GLENLIVET 15 YRS	14.99	BLUE LABEL	39.99	CANADIAN CLUB	8.50
GLENLIVET 18 YRS	23.99	JP WISER	7.99	AMRUT	12.99
GLENMORANGIE ORIGINAL	9.99	JAMESON <i>(Irish)</i>	8.99	ROYAL CHALLENGE	8.50
GLENMORANGIE 12 YRS	14.99	PROPER 12 <i>(Irish)</i>	9.99	CHIVAS REGAL	9.99
MACALLAN 12 YRS	17.99	RED BREAST 12 YRS <i>(Irish)</i>	11.99	BLACK DOG	10.99
MACALLAN 15 YRS	41.99	SUNTORY TOKI <i>(Japanese)</i>	13.99	ANTIQUITY BLUE	9.99
DALWHINNIE 15 YRS	15.49	HIBIKI <i>(Japanese)</i>	15.99	BALLANTINE	10.99
		DALMORE	18.99		
		BAR BURNER	8.99		
		FIREBALL	8.99		
		<i>(Cinnamon Whiskey)</i>			





# Tequilas (30ml)

DONJULIO 1942	38.50	1800 RESOSADO	12.99
CLASE AZUL	37.99	1800 BLANCO	12.99
CASAMIGOS BLANCO	13.99	1800 ANEJO	13.99
CASAMIGOS ANEJO	13.99	JOSE CUERVO GOLD	7.99
CASAMIGOS REPOSADO	12.99	SAUZA CUERVO SILVER	7.99
DONJULIO BLANCO	12.99	SILVER PATRON	12.99
DON JULIO REPOSADO	12.99	TEREMANA REPOSADO	13.99
		ILLEGAL MEZCAL (SMOKY)	13.99

# Gin

BOMBAY SAPPHIRE	7.99
TANQUERAY	7.50
HENDRICKS	7.99
EMPRESS 1908 (Indigo)	8.99
EMPRESS 1908 (Elderflower Rose)	8.99
JAISALMER (Indian Craft Gin)	11.99

# Vodkas (30ml)

ABSOLUT	7.99	CIROC	9.50
ABSOLUTE LIME	7.99	CIROC LIME	9.50
ABSOLUTE RASPBERRY	7.99	CIROC PASSIONFRUIT	9.50
SMIRNOFF	7.99	CRYSTAL HEAD ONYX	9.50
SKY	7.99	BELVEDERE	10.99
GREYGOOSE	9.50		





# desi shots

## Irish Car Bomb 10.99

Stout beer, Proper No. 12 whiskey & Guinness syrup.

## After Five 10.49

Kahlua, Baileys & peppermint schnapps.

## Three Wise Men 10.99

A trio of single malt, blended malt & bourbon.

## Quick Fix 10.99

Orgeat, coconut falernum & sambuca.

## Woo Woo 10.99

Sake, zesty yuzu syrup & lime.

## PALANG TOD 11.49

Absthine, pineapple juice and melon liqueur.

## JAGERBOMB 12.49

Jagermeister and redbull.

## UDTA PUNJAB 13.49

Flaming sambuca shot.

## Caramel Cloud 11.99

A buttery blend of ripple, amaretto & peach brandy - like sipping golden silk. (Sweet)

## Tiramisu Twist 11.99

Baileys, tiramisu fudge & crème de cacao - your favourite dessert, now with a buzz. (Sweet)

## Velvet Kiss 11.99

Velvety vanilla liqueur, floral rose cordial, salted hibiscus & a touch of vodka - soft, sensual, unforgettable. (Sweet)

## red

### MERLOT

9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

### CABERNET SAUVIGNON

9OZ	\$17.00
12OZ	\$22.00
BOTTLE	\$42.00

### APOTHIC RED

9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$52.00

### MASI

9OZ	\$20.00
12OZ	\$27.00
BOTTLE	\$52.00

### SHIRAZ

9OZ	\$23.00
12OZ	\$30.00
BOTTLE	\$57.00

## white

### CHARDONNAY

9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

### SAUVIGNON BLANC

9OZ	\$14.00
12OZ	\$18.00
BOTTLE	\$34.00

### PINOT GRIGIO

9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

### ROSE JACKSON TRIGGS

9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

### MOSCATO

9OZ	\$15.00
12OZ	\$19.00
BOTTLE	\$36.00

# wine



# Classic Cocktails

**MARGARITAS** 16.99  
*Classic/Tamarind/Mango/Pineapple*

**PALOMA** 16.99  
*Tequila with citrusy grapefruit freshness.*

**CLASSIC MOJITO** 16.99  
*Minty, zesty rum refresher with lime.*

**ESPRESSO MARTINI** 17.99  
*Vodka, Baileys, Kahlúa, simple syrup, espresso, saline solution.*

**COSMOPOLITAN** 16.99  
*Vodka, triple sec, lime juice, sugar syrup, cranberry juice.*

**OLD FASHIONED** 17.49  
*Bourbon whiskey, orange twist, Angostura bitters and sugar cubes.*

**MULE** 16.99  
*Moscow/French*

**WHISKEY SOUR** 16.99  
*Whiskey, egg white, lime and angostura bitters.*

**LYCHEE MARTINI** 17.99  
*Delicate, sweet martini with lychee notes.*

**LONG ISLAND ICED TEA** 17.49  
*Strong, smooth mix of spirits with a cola finish.*

**MAI TAI** 17.99  
*Classic tropical rum cocktail with citrus and almond notes.*

**BRANDY CRUSTA** 17.99  
*Elegant brandy cocktail with citrus and sugar rim.*





# Signature Cocktails

## SHIKANJI VODKA 16.99

Indian lemon refresher with vodka and bold citrus notes.

## KAHO NA PYAAR HAI 17.49

Rum, peach schnapps, and a splash of sweet grenadine.

## NONINO 17.99

Smooth, refined cocktail with Italian herbal notes.

## SMURF 16.99

Bright blue tropical blend with coconut and pineapple.

## GUL 17.99

Empress elderflower and rose gin, lychee, passionfruit purée, peach bitters and peach soda.

## BETWEEN THE SHEETS 17.99

Our Indian approach to classic cocktail pina colada (lychee juice, yogurt, house made chai spice and coconut rum).

## BERRY BERRY TWIST 17.99

Fresh mixed berries with a sweet-tart finish.

## CAESAR 15.99

Canadian classic (Vodka, Clamato, lime, Worcestershire, Tabasco, olive brine).

## GINFINITY 16.99

Floral, dreamy, & perfectly balanced. (Empress Gin, elderflower syrup, lavender syrup, lemon juice).

## SOULMATE SOUR 16.99

Velvety smooth with a tangy bite — pure satisfaction in a glass. (Whiskey sour with cranberry and ginger).

## NEGRONI 17.99

Tanqueray no. ten, campari, dillon's vermouth.

## TOASTED CARAMEL 17.99

Whiskey, caramel, simple syrup, fresh cream and flake salt.

## ORANGE OLD FASHIONED 16.99

Tequilla, agave, orange bitters, amrato.





# Mocktails (Non-Alcoholic)

## BANTA LEMONADE 10.99

Sparkling desi lemonade with lime and pink salt.

## VIRGIN MOJITO 12.49

(Mint/Pineapple/Mango/Watermelon)

Classic cool and minty refreshment with lime juice and chilled soda.

## BETWEEN THE SHEETS 15.99

Creamy lychee blended with coconut and yogurt.

## NONINO 15.99

Indian twist of aam-panna.

## BERRY BERRY TWIST 15.99

Fresh, fruity, and fabulously pink. (Mix of berries and cranberry juice).

## PEACH BELLINI 10.99

Peach puree, peach soda, simple syrup.

## HIBISCUS SPRITZ 15.99

Grapefruit, salted hibiscus, alkaline rosewater, peach bitter.

## FROOTY MANGO 5.99

Mango goodness in every sip. (Pineapple/Orange/Cranberry/Clamato).

## JUICES 5.50

## RED BULL 5.99

## POPS 3.50

(LIMCA/THUMS UP/CRUSH/PEPSI/ DIET PEPSI/ GINGER ALE)

## BOTTLED WATER 1.99

# Lassi specials

## TUTTI FROOTY 6.99

### MANGO LASSI

Sweet mango delight with a tutti-fruity twist.

## MISHRI MAKHAN 6.99

### MALAI

Rich, creamy, and utterly divine.

## KARAARI MIRCH 6.99

### & JEERA LASSI

Spiced perfection — a bold twist on the classic.

