



Menu

Restaurant Didar

5987 Avenue Victoria, Montreal, QC H3w2r9 | (514) 733-5353

Appetizer

Malgatawny Soup

Rich and creamy soup with a blend of spices.

CA\$ 9.75

Lentil Soup

Hearty, comforting soup made with lentils.

CA\$ 7.50

Fish Pakora (1 lb)

Crispy fried fish pieces served in a generous portion.

CA\$ 18.50

Fish Pakora (Plate)

7-9 pieces depending on it's size

CA\$ 11.50

Papadam (2 pcs)

Thin, crispy Indian flatbread served in pairs.

CA\$ 3.00

Channa Samosa (Plate)

Potato, green peas, chickpeas, fresh onion, and Indian spices. 14-18 pieces depending on their size

CA\$ 13.00

Vegetable Samosa

Potato, green peas, and Indian spices.

CA\$ 2.50

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Vegetable Pakora (1 lb)

CA\$ 16.00

Crispy fried vegetable fritters.

Vegetable Pakora (Plate)

CA\$ 9.50

Onion, potatoes, spinach, garlic, ginger, Indian spices mixed with chickpeas flour, and deep fried in all. 7-9 pieces depending on it's size

Aloo Tikki

CA\$ 13.00

Fresh onion, mashed potatoes, coriander, and Indian spices served with chickpea yogurt in both sauces.

Chat Papri

CA\$ 13.00

Flour, sauce, chickpeas, and Indian spices.

Soya Malai Chaap

CA\$ 16.50

Tender soya chaap in a rich, creamy malai sauce.

Panner Pakora (Plate)

CA\$ 11.50

Crispy fried Indian homemade cheese fritters.

Panner Pakora (1 lb)

CA\$ 18.50

Crispy fried Indian homemade cheese fritters.

Lamb (Non-Vegetarian)

Lamb Karahi

CA\$ 19.50

Lamb cooked with fresh onion, green pepper, fresh tomatoes, fresh garlic, fresh ginger, and Indian spices.

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Lamb Saag

CA\$ 18.50

Lamb with spinach, Indian spices.

Lamb Curry

CA\$ 18.00

Lamb cooked with fresh onion, fresh tomatoes, fresh garlic, fresh ginger, and Indian spices.

Lamb Biryani

CA\$ 19.00

Lamb cooked with rice, fresh tomatoes, dry fruit, onion, and Indian spices.

Lamb Korma

CA\$ 18.50

Lamb cooked with dry fruit, fresh tomatoes, 35% cream, fresh garlic, fresh ginger, and Indian spices.

Rogan Josh Lamb

CA\$ 18.50

Lamb cooked with onion, fresh tomatoes, fresh ginger, paprika, and Indian spices.

Lamb Vindaloo

CA\$ 18.00

Lamb cooked potatoes, Indian spices.

Lamb Seekh Kabab

CA\$ 19.50

Minced meat with naan, salad, and chatni. Cooked in clay oven.

Chicken (Non-Vegetarian)

Chicken Curry

CA\$ 17.00

Chicken cooked with onion, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

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Chicken Biryani

CA\$ 18.50

Chicken cooked with rice, dry fruit, fresh onion fresh tomatoes, coriander, and Indian spices.

Chilli Chicken

CA\$ 18.50

Fried chicken with fresh onion, fresh garlic, fresh ginger, bell pepper, sweet and sour sauce, and Indian spices.

Chicken Korma

CA\$ 18.00

Chicken cooked with dry fruit, fresh tomatoes, 35% cream, fresh garlic, fresh ginger, and Indian spices.

Chicken Vindaloo

CA\$ 18.00

Chicken cooked with fresh potatoes, fresh garlic, fresh ginger, and Indian spices.

Chicken Jalfrazi (Karahi)

CA\$ 18.50

Chicken cooked with fresh onion, green pepper, fresh tomatoes, fresh garlic, fresh ginger, and Indian spices.

Chicken Spinach

CA\$ 18.00

Chicken with spinach, Indian spices.

Butter Chicken

CA\$ 19.00

Chicken cooked in a clay oven with fresh tomato sauce, 35% cream, Indian spices, fresh garlic, fresh ginger, and fenugreek leaves(methi).

Full Tandoori Chicken

CA\$ 26.50

With salad and naan, chicken marinated with yogurt, garlic, ginger Indian spices

Tandoori Chicken

CA\$ 8.50

Leg (with salad and nan) marinated with yogurt, fresh garlic, fresh ginger Indian spices, and saffron.

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Tandoori Chicken Leg

CA\$ 6.00

Marinated with yogurt, fresh garlic, fresh ginger Indian spices, and saffron.

Chicken & Cheese Curry

CA\$ 18.50

Chicken, cheese, onion, 35% cream, bell pepper, tomatoes, and Indian spices.

Chicken Tikka

CA\$ 19.50

Boneless chicken marinated with yogurt, fresh bell pepper, saffron, onion, fresh ginger grilled in clay oven and Indian spices.

Chicken Tikka Masala

CA\$ 19.00

Boneless chicken breast cooked with curry. Bell pepper, fresh onion, fresh ginger, 35% cream, fresh garlic, and Indian spices.

Rogan Josh Chicken

CA\$ 17.50

Boneless chicken cooked with onion, ginger, tomatoes, paprika, and Indian spices.

Chicken Kebab

CA\$ 19.50

Minced chicken meat, with nan, salad and chatni, and Indian spices. Cooked clay oven.

Mango Chicken

CA\$ 19.00

Chicken cooked with bell pepper, onion, mango sauce, tomatoes, and Indian spices.

Manchurian Chicken

CA\$ 19.50

Chicken cooked with garlic, onion, and Indian spices.

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Beef (Non-Vegetarian)

Beef Karahi

CA\$ 19.50

Beef cooked with fresh onion, green pepper, fresh tomatoes, fresh garlic, fresh ginger, and Indian spices.

Beef Spinach

CA\$ 18.50

Beef with spinach, fresh tomatoes, fresh garlic, fresh ginger, and Indian spices.

Beef Curry

CA\$ 17.50

Beef cooked with fresh ginger, fresh garlic, fresh tomatoes, Indian spices, and fresh onion.

Beef Biryani

CA\$ 18.50

Beef cooked with rice, fresh onions, coriander, fresh tomatoes, dry fruit and Indian spices.

Beef Korma

CA\$ 18.00

Beef cooked with dry fruit, fresh tomatoes, fresh garlic, 35%, and Indian spices.

Beef Vindaloo

CA\$ 17.50

Beef cooked with fresh potatoes, fresh ginger, fresh onion, fresh garlic, and Indian spices.

Beef Madrasi

CA\$ 18.00

Hot spicy dish-beef cooked with fresh ginger, fresh garlic, fresh tomatoes, Indian spices, and fresh onion.

Seekh Kabab

CA\$ 19.50

Minced meat with nan, salad, and chatni. Cooked in clay oven and Indian spices.

Menu Restaurant Didar

Thali

Non-Veg Thali

Including naan, rice, and salad and chickpeas

CA\$ 19.00

Vegetable Thali

Including naan, rice, and salad and chickpeas.

CA\$ 16.50

Channa Bathura (2 pcs)

Chickpeas, salad, yogurt and two bathura

CA\$ 17.50

Amritsari Thali

Served with chickpeas, yogurt, salad, carrot pickles and a mix made of potatoes and onions for its kulcha.

CA\$ 18.50

Shahi Paneer Thali

Rich and creamy paneer in a flavorful sauce, served with basmati rice and accompaniments.

CA\$ 19.00

Seafood

Shrimp Biryani

Rice cooked with shrimp, fresh garlic, fresh ginger, fresh tomatoes, and Indian spices.

CA\$ 19.00

Tandoori Shrimp

Shrimp cooked in a clay oven with bell pepper, onion, and Indian spices.

CA\$ 26.00

Tandoori Fish

Fish cooked in clay oven with bell pepper, onion, and Indian spices.

CA\$ 25.00

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Shrimp Curry

CA\$ 17.50

Shrimp cooked with fresh garlic, fresh ginger, fresh tomatoes, Indian spices, and fresh onion.

Fish Curry

CA\$ 17.50

Fish cooked with fresh garlic, fresh ginger, fresh tomatoes, Indian spices, and fresh onion.

Didar Biryani (All Mix)

CA\$ 19.00

Rice cooked with shrimp, vegetables, chicken or lamb, garlic, ginger, tomatoes, and Indian spices.

Shrimp Masala

CA\$ 19.00

Shrimp cooked with fresh garlic, fresh ginger, fresh tomatoes, Indian spices and fresh onion, bell pepper, and sweet sauce.

Vegetarian

Aloo Gobi

CA\$ 15.00

Cauliflower cooked with fresh potatoes, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Mix Vegetable

CA\$ 16.50

Fresh mix vegetables, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Spinach (Saag)

CA\$ 15.00

Broccoli cooked with fresh spinach, mustard, fresh onion, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Saag-paneer (Palak Paneer)

CA\$ 17.00

Fresh spinach cooked mustard, fresh onions, homemade cheese, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

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Chick Peas (Channa)

CA\$ 15.00

Chick peas cooked with fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Black Chick Peas

CA\$ 16.00

Black chickpeas cooked with fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Lentils Daal Makhani

CA\$ 15.00

Lentils, black kidney beans, butter, fresh ginger, fresh garlic, and Indian spices.

Mushroom Mutter

CA\$ 16.00

Mushroom mutter, garlic, onion, and Indian spices.

Okra (Bhindi Masala)

CA\$ 17.50

Okra, garlic, onion, and Indian spices.

Malai Kofta

CA\$ 17.00

Cheese ball, fresh tomatoes, 35% cream, fresh ginger, fresh garlic, and Indian spices.

Chillie Paneer (Home Made Cheese)

CA\$ 19.00

Cheese, bell pepper, onion, green chili, ginger, garlic soya sauce, tomato, etc.

Cari Pakora (With Rice)

CA\$ 18.00

Pakora in yogurt cooked with fresh tomatoes, onion, fresh ginger, fresh garlic, and Indian spices.

Vegetable Biryani

CA\$ 18.00

Rice cooked with mixed vegetables, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

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Aloo Mattar

CA\$ 15.50

Green peas, potatoes, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Baigen Bartha

CA\$ 17.50

Eggplant, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Green Peas & Cheese

CA\$ 18.00

Green peas, homemade cheese, fresh tomatoes, fresh ginger, fresh garlic, and Indian spices.

Shahi Paneer (Home Made Cheese)

CA\$ 18.50

Sauce, fresh tomatoes, 35% cream, safranin, homemade cheese, fresh ginger, fresh garlic, and Indian spices.

Paneer Bhurji (Home Made Cheese)

CA\$ 18.50

Homemade cheese, fresh ginger, fresh garlic, fresh onion, and Indian spices.

Paneer Karhahi (Home Made Cheese)

CA\$ 18.50

Sauce, fresh tomatoes, saffraan, fresh onion, and green pepper homemade cheese, fresh ginger, fresh garlic, and Indian spices.

Veg Manchurian

CA\$ 18.00

Crisp vegetable dumplings in a savory sauce.

Paneer Masala (Home Made Cheese)

CA\$ 18.00

Curry cooked with bell pepper, fresh onion, fresh garlic, homemade cheese, fresh ginger, and Indian spices.

Paneer Tikka (Home Made Cheese)

CA\$ 19.00

Cheese marinated with yogurt, fresh bell pepper, saffron, onion, and fresh ginger grilled in a clay oven.

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Vegetable Korma

CA\$ 18.00

Fresh vegetables, 35% cream, dry fruit, and Indian spices.

Pulao Rice

CA\$ 10.50

Flavourful rice dish made with a blend of spices.

Basmati Rice

CA\$ 7.50

Fragrant, long-grain rice.

Channa Bathura (2 pcs)

CA\$ 17.50

Chickpeas, salad, 2 puris, and yogurt.

Raita

CA\$ 8.00

Cool and creamy yogurt side dish with a hint of spice.

Sandwich Roll

CA\$ 12.00

Chicken or shish kabab.

Tandoori Chapati

CA\$ 4.00

Traditional Indian flatbread, soft and lightly leavened.

Regular Naan

CA\$ 3.00

Soft, lightly leavened Indian flatbread.

Aloo Paratha

CA\$ 5.50

Traditional Indian flatbread stuffed with spiced potatoes.

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Onion Kulcha

CA\$ 5.50

Soft, leavened Indian flatbread stuffed with onion and Indian spices.

Chicken Naan

CA\$ 6.50

Tender chicken served in a soft, leavened flatbread.

Keema Naan

CA\$ 6.50

Spiced minced lamb in a soft, leavened flatbread.

Garlic Naan

CA\$ 4.50

Soft, lightly leavened flatbread infused with garlic.

Spinach Naan

CA\$ 5.50

Soft, leavened flatbread infused with spinach.

Paneer Naan

CA\$ 8.00

Indian-style flatbread filled with paneer.

Spring-Paratha

CA\$ 5.50

Traditional Indian flatbread served with a variety of fillings.

Salad

CA\$ 8.50

Onion, cucumber, tomato's, lettuce.

Onion Salad

CA\$ 7.50

Fresh onions mixed with a blend of herbs and spices.

Menu Restaurant Didar

Drinks

Soft Drinks

CA\$ 3.00

Refreshing beverages to quench your thirst.

Punjabi Lassi

CA\$ 8.00

Traditional yogurt-based drink from the Punjab region, smooth and refreshing.

Mango Shake

CA\$ 8.00

Sweet and refreshing blend of mango puree.

Mango Lassi

CA\$ 8.00

Creamy yogurt drink blended with sweet mango puree.

Indian Drinks

Fanta (Import)

CA\$ 5.00

Imported orange-flavoured soft drink.

Limca (Import)

CA\$ 5.00

A refreshing Indian soft drink with a unique flavour.

Thumbs Up (Import)

CA\$ 5.00

A refreshing Indian drink.

Dessert

Gulab Jamun

CA\$ 4.00

Sweet dumplings soaked in a sweet syrup.

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Rice Pudding

CA\$ 3.50

Creamy dessert made with rice.

Ras Malai

CA\$ 4.50

Creamy paneer patties in a sweet, creamy sauce.

Mix Sweet (Plate)

CA\$ 9.00

Assorted sweet treats on a plate.
