

Menu

The Swaad Indian Restaurant / Le Swaad Cuisine

3568-1 Taschereau Blvd, Longueuil, QC J4V 2H7 | (450) 486-6789

Soups / Soups

Sweet Corn Soup / Soupe de Maïs Doux

8,74 \$

Indulge in the creamy comfort of our Sweet Corn Soup, where golden kernels of tender corn meet a velvety broth, simmered to perfection with subtle hints of ginger, garlic, and a whisper of pepper. Topped with fresh spring onions for a gentle crunch, this soup is a soul-soothing start to any meal - light, flavorful, and absolutely satisfying.

Chicken Soup / Soupe de Poulet

9,99 \$

A heartwarming classic that blends the sweetness of golden corn with tender shreds of chicken in a light, creamy broth. Infused with subtle hints of garlic, ginger, and a dash of pepper, this soup is comforting, nourishing, and rich in flavor. Finished with spring onions for a fresh crunch - it's the perfect balance of taste and protein in every spoonful

Veg Appetizers / Veg Appetizers

ONION PAKORA / BEIGNETS D'OIGNONS

11,49 \$

Crispy golden fritters made with sliced onions, besan, and spices - a street-style classic that's crunchy, comforting, and perfect with chutney. / BEIGNETS D'OIGNONS LEGERS ET CROUSTILLANTS, ASSAISONNES AVEC UN MÉLANGE D'ÉPICES, SERVIS AVEC DU CHUTNEY.

MASALA FRIES / FRITURE ÉPICÉE

11,49 \$

Classic fries tossed in our special Indian spice mix - bold, tangy, and addictive with every bite.

CRISPY CORN / MAÏS FRIT CROQUANT

11,74 \$

Golden-fried corn kernels tossed with green chilies, spring onions, and chaat masala - sweet, spicy, and irresistibly crunchy.

CHILI BABY CORN / JEUNES ÉPIS DE MAÏS AU PIMENT

14,99 \$

Baby corn stir-fried with Indo-Chinese flavors, tossed in soy, garlic, and chili sauce - fiery and crunchy.

KAJU GHEE ROAST CAULIFLOWER / RAJA RANI GOBI / CHOU-FLEUR RÔTI AU GHEE ET CA

17,80 \$

Cauliflower florets slow-roasted in a rich blend of ghee, cashew paste, and red chili masala - royal and indulgent.

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GARLIC SPICED MUSHROOM FRY/ VELLULLI KARAM MUSHROOM / CHAMPIGNONS FRITS 18,74 \$

Button mushrooms sautéed in garlic, curry leaves, and Andhra-style karam masala for a punch of heat and flavor.

CURRY LEAF MUSHROOM / KARIVEPAKU MUSHROOM 17,99 \$

Earthy mushrooms stir-fried with crushed curry leaves, mustard seeds, and Southern spices - a fragrant, spicy favorite.

KAJU GHEE ROAST MUSHROOM / CHAMPIGNONS RÔTIS AU GHEE ET CAJOU 17,74 \$

Mushrooms roasted with ghee and a creamy cashew-chili blend - luxurious, bold, and unforgettable.

KAJU GHEE RAOST PANEER / NARMADA PANEER 17,99 \$

Paneer cubes smothered in a rich ghee-roasted masala made with cashew, red chilies, and a hint of jaggery - smoky and flavorful.

BABYCORN MAJESTIC / BÉBÉ MAÏS MAJESTUEUX 17,49 \$

Babycorn marinated, deep-fried, and tossed in a tangy Hyderabadi-style sauce - spicy, creamy, and majestic in every bite.

CAULIFLOWER MANCHURIAN /GOBI MANCHURIAN / CHOU-FLEUR MANCHURIEN 17,74 \$

Crispy cauliflower tossed in a tangy Indo-Chinese sauce with garlic, soy, and spring onions - a street food legend.

THAI CHILI PANEER / PANEER AU PIMENT THAI 18,74 \$

Paneer tossed in Thai-inspired chili sauce with bell peppers, herbs, and a touch of sweetness - fusion at its finest.

GARLIC SPICED PANEER / VELLULI KARAM PANEER / PANEER ÉPICÉ À L'AIL 19,99 \$

Soft paneer cubes wok-tossed with crushed garlic, curry leaves, and Andhra karam for a spicy, bold bite.

DRAGON PANEER / PANEER DRAGON 18,74 \$

Paneer glazed in fiery dragon sauce with crushed chilies, cream, cashews and coriander on top

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SAMOSA / MIRCHI COUPÉ

5,99 \$

Golden-fried pastry filled with spiced mashed potatoes, peas, and subtle herbs - served hot with chutneys for a nostalgic bite.

Non - Veg Chicken Appetizers / Non - Veg Chicken Appetizers

Chicken Pakora / Beignets de Poulet

15,24 \$

Bite-sized chicken fritters marinated in spices, dipped in a spicy batter, and deep-fried to golden perfection with cashews- crunchy, juicy, and crowd-pleasing.

Street Style Chicken 65 / Poulet 65 Style Rue

16,74 \$

South India's favorite! Spicy, tangy, and crispy chicken tossed in curry leaves, chilies, and a secret masala blend - pure street-style magic.

Raja Rani Chicken / Poulet Raja Rani

16,99 \$

Royal flavors meet street spice - boneless chicken tossed in a rich ghee-roasted cashew masala with bold chili undertones.

Hara Bara Chicken / Poulet Hara Bara

16,99 \$

Chicken cooked in a fresh green paste of mint, coriander, and green chilies - vibrant, herby, and refreshing with a kick.

Karivepaku Chicken / Poulet aux Feuilles de Curry

17,99 \$

Chicken chunks coated in a spicy curry leaf masala, fried until crisp, and tossed with garlic, chilies, and fried curry leaves - bold and aromatic.

Kaju Chicken Pakodi / Kaju Poulet Pakodi

15,99 \$

Crispy chicken bites stir-fried with roasted cashews, garlic, and green chilies - a crunchy, nutty delight with every bite.

Greenchilli Curry Leaf Chicken / Poulet aux Piments Verts et Feuilles de Curry 16,99 \$

A fiery fusion of green chili heat and curry leaf aroma - crisp chicken coated in a vibrant, spicy green masala.

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Vellulli Karam Chicken / Poulet Vellulli Karam

16,99 \$

Andhra-style garlic chili chicken - seared in oil with fresh garlic, dried red chilies, and punchy spices for explosive flavor.

Thai Chili Chicken / Poulet au Piment Thaï

16,99 \$

Boneless chicken stir-fried with Thai sweet chili sauce, basil, and crushed red chilies - tangy, sweet, spicy, and addictive.

Dragon Chicken / Poulet Dragon

16,99 \$

A crunchy andhra favorite - chicken tossed in dragon sauce with, onions suace, chilli sauce and cashwes for that perfect fusion punch.

Seaf Food Appetizers / Seaf Food Appetizers

Apollo Fish / Poisson Apollo

16,99 \$

Hyderabadi-style fish bites tossed in a tangy, spicy Indo fusion sauce with curry leaves and chilies - crispy, juicy, and packed with masala punch.

Karivepaku Shrimp / Crevettes aux Feuilles de Curry

17,99 \$

Crispy fried shrimp coated in a fiery Andhra-style curry leaf masala with crushed garlic, chilies, and a touch of lemon. Bold, aromatic, and irresistibly crunchy.

Prawn 65 / Crevettes 65

16,99 \$

Southern-style fried prawns marinated in chili, yogurt, and house masalas, then flash-fried with curry leaves and green chilies - juicy, spicy, and snack-worthy.

Thai Chili Shrimp / Crevettes au Piment Thaï

16,99 \$

Plump shrimp tossed in a sweet, spicy Thai chili glaze with hints of lemongrass, garlic, and bell peppers - perfect for fusion lovers.

Dragon Fish / Poisson Dragon

16,99 \$

Crispy fish strips stir-fried in a bold Indo dragon sauce with crushed garlic, spring onions - fiery and flavorful with a crunchy edge.

Veg Biryanis / Veg Biryanis

BUTTON MUSHROOM BIRYANI / BIRYANI DE CHAMPIGNONS AU BEURRE 16,99 \$

Aromatic basmati rice layered with spiced button mushrooms, caramelized onions, mint, and saffron. Earthy, juicy, and slow-cooked to perfection in dum-style for rich umami flavor in every bite.

Narmada Veg Biryani / Biryani de Légumes Narmada 16,99 \$

A premium vegetarian medley of garden-fresh vegetables simmered in a delicately spiced and sweetend masala, layered with fragrant rice and finished with ghee, fried onions, and herbs - soulful, satisfying, and wholesome.

Kaju Ghee Roast Paneer Biryani / Biryani de Paneer Rôti au Ghee 16,99 \$

Cubes of soft paneer coated in a fiery ghee-roasted cashew masala, layered with saffron rice and slow-cooked in traditional dum style. Rich, indulgent, and bursting with spice and flavor.

Malai Kofta Biryani / Biryani de Malai Kofta 16,99 \$

Golden-fried malai koftas nestled in creamy tomato-cashew gravy and fragrant biryani rice - a royal fusion of North Indian elegance and biryani tradition.

Narmada Paneer Biryani / Biryani de Paneer Narmada 16,99 \$

Paneer cubes in mild ,creamy spices and cooked with seasoned vegetables, mint, and aromatic basmati rice. Finished with saffron and fried onions - light, flavorful, and vegetarian delight.

Paneer Keema Biryani / Biryani Keema Paneer 16,99 \$

Crumbled paneer sautéed with masalas like a keema- creamy style mix, layered with ghee-infused rice, caramelized onions, and herbs - a unique veg twist on a meaty classic.

Chicken Biryanis / Chicken Biryanis

Butter Chicken Biryani / Biryani au Poulet Beurre 17,99 \$

Rich and indulgent - this biryani combines creamy butter chicken curry with layers of spiced rice, creating a perfect fusion of North Indian flavors and biryani indulgence.

Chicken Fry Piece Biryani / Biryani de Poulet Frit 18,99 \$

Spicy, crisp-fried chicken pieces served atop masala-rich biryani rice, finished with fried onions and mint - a satisfying blend of crunch, spice, and soul.

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Moghal Chicken Biryani / Biryani Moghol au Poulet

17,99 \$

Royal flavors inspired by Mughlai kitchens - tender chicken simmered in aromatic saffron-kissed gravy, egg and layered with ghee-soaked rice, cashews, and dried fruits. Elegant and regal.

Ghee Roast Chicken Biryani / Biryani de Poulet Rôti au Ghee

18,99 \$

South Indian ghee roast chicken tossed in a spicy red chili-cashew masala, layered with fluffy biryani rice. Rich, fiery, and addictive - a flavor bomb in every bite.

Swaad Special Chicken Biryani / Biryani de Poulet Spécial Swaad

17,99 \$

Our signature biryani - made with a secret spice blend, juicy marinated chicken, and fragrant dum rice. Unique to Swaad, this one's a must-try for true biryani lovers.

Karivepaku Chicken Biryani / Biryani de Poulet aux Feuilles de Curry

17,99 \$

Bold Andhra flavors meet biryani bliss - chicken cooked in spicy curry leaf masala, layered with rice and fried chilies. Smoky, herby, and unforgettable.

Lamb Briyanis / Lamb Briyanis

Mutton Ghee Roast Biryani / Biryani de Mouton Rôti au Ghee

19,49 \$

Succulent mutton pieces coated in a fiery, cashew-rich ghee roast masala, layered with saffron rice and dum-cooked to perfection. Bold, rich, and full of southern heat.

Veg Curries / Veg Curries

Chana Masala / Masala de Pois Chiches

16,49 \$

A hearty North Indian classic - chickpeas simmered in a rich onion-tomato gravy with roasted cumin, coriander, and garam masala. Tangy, wholesome, and satisfying.

Baigan Bartha / Baigan Bartha

16,99 \$

Smoky roasted eggplant mashed and slow-cooked with tomatoes, onions, and fresh herbs. Rustic, earthy, and full of homestyle flavor.

Ghee Dal / Dal au Ghee

16,49 \$

Yellow lentils cooked to creamy perfection and tempered with ghee, garlic, mustard seeds, and red chilies. Light, aromatic, and soul-warming.

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Tomato Dal / Dal à la Tomate

16,49 \$

A tangy Andhra-style dal made with toor dal and fresh tomatoes, tempered with garlic, mustard seeds, and green chilies - simple, spicy, and comforting.

Dal Makhani / Dal Makhani

16,99 \$

A rich Punjabi delicacy made with slow-cooked black lentils and kidney beans simmered in butter and cream. Velvety, indulgent, and packed with depth.

Narmada Vegetable Curry / Curry de Légumes Narmada

16,99 \$

A signature mixed vegetable curry infused with house-made masalas and a creamy tomato base - mildly spiced and perfect with roti or rice.

Paneer Butter Masala / Paneer au Beurre

16,99 \$

Soft paneer cubes in a smooth, buttery tomato-based gravy enriched with cream and a hint of kasuri methi - mildly sweet, rich, and widely loved.

Malai Kofta / Kofta de Malai

16,99 \$

Golden-fried paneer and potato koftas served in a luscious cashew-cream curry - delicately spiced and decadent.

Paneer Burji / Paneer Burji

17,24 \$

Crumbled paneer sautéed with onions, tomatoes, and bold spices - a dry-style preparation that's flavorful, protein-rich, and perfect with paratha.

Creamy Paneer Palak / Paneer aux Épinards Crémeux

17,24 \$

A velvety spinach-based gravy blended with spices and finished with fresh cream and soft paneer cubes - nutritious, mild, and deeply satisfying.

Paneer Tikka Masala / Paneer Tikka Masala

17,24 \$

Tandoor-style paneer cubes with greenbell peppers, onions and tossed in a spicy, smoky tomato-onion gravy - bold, rich, and packed with flavor.

Chicken Curries / Chicken Curries

Butter Chicken / Poulet Beurre

18,49 \$

A North Indian favorite - tender tandoori chicken simmered in a rich, buttery tomato-cream gravy, with hints of fenugreek and mild spices. Smooth, indulgent, and best enjoyed with naan or rice.

Palak Chicken / Poulet aux Épinards

18,24 \$

Juicy chicken cooked in a vibrant spinach-based gravy infused with garlic, green chilies, and aromatic spices. Nutritious, flavorful, and perfectly balanced in every bite.

Chicken Tikka Masala / Poulet Tikka Masala

18,99 \$

Char-grilled chicken tikka pieces tossed in a bold, creamy tomato-onion masala. Smoky, spicy, and deeply satisfying - a favorite among fusion lovers.

Hyderabadi Chicken Curry / Curry au Poulet Hyderabad

17,99 \$

A traditional chicken curry rich in onion, green chili, and mint-coriander masala, slow-cooked for depth and fragrance. Signature southern spice with royal roots.

Chettinadu Chicken Curry / Curry de Poulet Chettinadu

17,99 \$

A fiery Tamil Nadu specialty made with freshly ground spices, coconut, fennel, and red chilies. Bold, rustic, and full of coastal heat.

Gongura Chicken Curry / Poulet au Gongura

18,99 \$

Spicy chicken simmered in a tangy sorrel leaf (gongura) base - a Telugu favorite known for its unique sour-spicy flavor combo and vibrant green finish.

Lamb curries / Lamb curries

Lamb Khorma / Khorma d'Agneau

19,99 \$

Tender lamb pieces simmered in a luxurious cashew-coconut and creamy gravy infused with cardamom, cinnamon, and mild aromatic spices. Creamy, comforting, and delicately spiced - a true Mughlai indulgence.

Chettinadu Lamb Curry / Curry d'Agneau Chettinadu

19,99 \$

A bold and fiery South Indian curry made with slow-cooked lamb, coconut, and Chettinad's signature freshly ground masalas. Spicy, rustic, and packed with depth.

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MUTTON GHEE ROAST CURRY / RÔTI DE MOUTON AU GHEE

19,99 \$

A spicy and rich Mangalorean-style mutton curry where tender meat is coated in a fiery red chili-cashew paste, roasted in ghee, and slow-cooked for intense flavor. Bold, indulgent, and unforgettable.

Gongura Lamb Curry / Curry d'Agneau au Gongura

20,99 \$

Succulent lamb cooked in a tangy and spicy sorrel leaf (gongura) gravy - a signature Andhra delicacy with a unique sour punch and fiery finish.

Sea Food / Sea Food

Shrimp Khorma / Khorma de Crevettes

19,99 \$

Juicy shrimp simmered in a creamy coconut-cashew gravy infused with cardamom, fennel, and aromatic spices. Mildly spiced and delicately rich - a coastal take on the classic khorma.

Achari Shrimp Curry / Curry de Crevettes Achari

19,49 \$

A zesty shrimp curry inspired by North Indian pickling spices - featuring mustard, fennel, nigella, and red chili in a tangy tomato base. Bold, tangy, and irresistibly flavorful.

Tandoori / Tandoori

Tandoori Roti / Pain Plat Tandoori

3,99 \$

Whole wheat flatbread cooked in the tandoor for a smoky, crispy edge and soft center - perfect with any curry.

Garlic Naan / Naan à l'Ail

4,99 \$

Soft, fluffy naan infused with minced garlic and coriander, baked to perfection in the tandoor - aromatic and addictively flavorful.

Butter Naan / Naan au Beurre

3,99 \$

Classic leavened flatbread brushed with rich butter and flame-cooked in the tandoor - soft, golden, and indulgent.

TANDOORI CHICKEN / POULET TANDOORI

19,99 \$

The all-time classic - chicken leg quarters marinated in yogurt, red chili, and tandoori spices, grilled until perfectly charred and juicy.

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Cheese Naan / Naan au Fromage

6,99 \$

Stuffed with gooey melted cheese and finished in the tandoor - a fusion favorite with every bite oozing comfort.

Desserts / Desserts

Gulab Jamun / Gulab Jamun

3,99 \$

Soft, melt-in-your-mouth khoya dumplings soaked in warm saffron and rose-scented sugar syrup - the perfect sweet ending to any meal.served as two pieces

Rasmalai / Rasmalai

5,99 \$

Delicate cottage cheese patties soaked in cardamom-infused chilled saffron milk, garnished with pistachios - creamy, dreamy, and indulgently rich. served as two pieces

Chat / Chat

Aloo Tikki Chat / Chat d'Aloo Tikki

10,24 \$

Crispy golden aloo tikkis topped with tangy tamarind chutney, spicy creamy green chutney, onions, and sev - a perfect blend of sweet, spicy, and savory street-style flavors.

Samosa Chat / Chat de Samosa

10,99 \$

Crushed samosas smothered in a medley of chutneys, creamy curd, chaat masala, and crunchy sev - a bold, satisfying plate of North Indian indulgence with every spoonful.

VEG COMBOS / VEG COMBOS

Dal Combo / Combo Classique Dal

22,49 \$

A comforting combo featuring special ghee dals served with steamed rice/biriyani rice, roti/Naan and drink for a wholesome, protein-packed meal.

Tomato Dal Combo / Combo Dal Traditionnel

22,49 \$

The ultimate comfort food combo: Tomato Dal paired with steamed rice/ Biriyani rice ,rotis/Naan and drink.

Creamy Paneer Combo / Combo Crèmeux au Paneer

24,99 \$

Rich and indulgent - creamy paneer tikka masala gravy paired with steamed rice/Biriyani rice,Naan served with a Drink of your choice.

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Spinach Paneer Combo / Combo Paneer aux Épinards

24,99 \$

Creamy palak paneer served with soft naan, Steamed rice /Biryani rice , and a Drink- a hearty, protein-rich combo full of greens and goodness.

Paneer Butter Masala Combo / Combo Paneer aux Épinards

24,99 \$

Our bestselling combo featuring rich paneer butter masala served with butter naan, Steamed rice/Biryani rice and a Drink- indulgent and comforting.

Dal Makhani Combo

22,99 \$

Rich, creamy dal makhani served with Steamed rice/Biryani rice, naan and a drink. A classic North Indian vegetarian combo meal.

NON - VEG COMBOS / NON - VEG COMBOS

BUTTER CHICKEN COMBO / COMBO POULET AU BEURRE

23,99 \$

Creamy butter chicken served with steamed rice/Biryani rice naan and a drink. A rich, comforting North Indian favorite.

CREAMY SPINACH CHICKEN COMBO / COMBO POULET CRÉMEUX AUX ÉPINARDS

23,99 \$

Chicken in a smooth spinach gravy served with Tseamed rice/Biryani rice, Naan adn a drink. Nutritious, flavorful, and protein-packed.

SPICY HYDERABADI COMBO / COMBO HYDERABADI ÉPICÉ

23,99 \$

Fiery Hyderabadi chicken curry with Steamed rice/Biryani rice naan and Drink. Comes with sides and dessert. Full of flavor and spice.

GONGURA CHICKEN COMBO / COMBO POULET GONGURA

23,99 \$

Andhra-style chicken cooked with tangy gongura Pickle. Served with Steamed rice/Biryani rice,Naan and Drink.

MOGHAL CHICKEN COMBO / COMBO POULET MOGHOL

23,99 \$

Royal chicken curry made with Egg and rich masalas. Served with steam rice/Biryani rice, Naan and a Drink. A luxurious meal.

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LAMB KHORMA COMBO / COMBO KHORMA D'AGNEAU

24,99 \$

Tender lamb in creamy khorma gravy. Served with naan, Steamed rice/Biryani rice, Naan and drink. Mild, rich, and indulgent.

Family Combo / Combo familiale

Combo familial - Veg / Combo familial - Veg

44,99 \$

Family Combo - Chef's Choice of any 2 Veg Curries, 3 Butter Naans, 2 Sodas, and a Bowl of Rice. / Combo familial - Choix du chef: 2 currys végétariens, 3 naans au beurre, 2 boissons gazeuses et un bol de riz.

Family Combo - Veg / Combo familial - Non Veg

44,99 \$

Family Combo - Chef's choice of any 2 Non-Veg Curries, 3 Butter Naans, 2 Sodas, and a Bowl of Rice. / Combo familial - Choix du chef: 2 currys non végétariens, 3 naans au beurre, 2 boissons gazeuses et un bol de riz.

Family Combo - Veg & Non Veg / Combo familial - Veg & Non Veg

44,99 \$

Family Combo - Chef's choice of 1 Veg Curry and 1 Non-Veg Curry, 3 Butter Naans, 2 Sodas, and a Bowl of Rice. / Combo familial - Choix du chef: 1 curry végétarien et 1 curry non végétarien, 3 naans au beurre, 2 boissons gazeuses et un bol de riz.

Extras / Extras

Rice - Half

5,99 \$

Biryani basmati rice (half portion). Light, fluffy, and perfect as a side with any curry or combo.

Rice - Full

9,99 \$

Full portion of Biryani basmati rice. Ideal for pairing with curries or to share.

Mint Chutney

2,99 \$

Refreshing mint and coriander chutney blended with green chilies and lemon. Perfect dip for tandoori items.

Saalan

2,49 \$

Traditional Hyderabad curry side made with peanuts, sesame, and spices. Best enjoyed with biryani.

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Raita

1,99 \$

Cool, spiced yogurt with cucumbers, and herbs. Balances heat and adds freshness to any meal.

MANGO LASSI

6,99 \$

Cool, spiced yogurt with cucumbers, and herbs. Balances heat and adds freshness to any meal.

Drinks / Drinks

Coke / Coke

1,99 \$
