



Menu

Thind villa restaurant

9194 R. Sherbrooke E, Montréal, QC H1L 1E5, Canada | (514) 351-2552

Agneau / Lamb

Agneau Rogan Josh / Lamb Rogan Josh

CA\$14.99

Lamb rogan josh : Lamb cooked with onion, yogurt, garlic, ginger, and aromatic Indian spices.

Agneau Jalfrezi / Lamb Jalfrezi

CA\$14.99

Lamb jalfrezi : Boneless lamb cooked with onions, green bell peppers, and tomatoes in a spicy and tangy sauce.

Agneau Achari / Lamb Achari

CA\$14.99

Agneau désossé avec gingembre, épices et mangue marinée / Boneless lamb typically cooked with ginger, spices, and mango pickle.

Agneau Saag / Lamb Saag

CA\$14.99

Lamb cooked with spinach and Indian spices.

Agneau Madras / Lamb Madras

CA\$14.99

Lamb cooked with spicy whole red chilies, mustard seeds, and coconut milk.

Agneau Chili / Lamb Chili

CA\$14.99

Lamb cooked with onions, green peppers, and green chilis.

Mouton Sud Indienne / South Indian Mutton

CA\$13.99

Mutton cooked South Indian style with a special curry sauce, typically featuring aromatic spices and a rich, flavorful gravy.

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Agneau Karahi / Lamb Karahi

CA\$14.99

Boneless lamb cooked with tomatoes, onions, green peppers, ginger, garlic, and Indian spices.

Agneau Kabab Masala / Lamb Kabab Masala

CA\$14.99

Lamb kebabs cooked with green peppers, onions, ginger, Indian spices, and cream.

Chèvre Korma / Goat Korma

CA\$14.99

Goat cooked in a creamy yogurt sauce with cashews and house spices.

Cari de Chèvre / Goat Curry

CA\$14.99

Goat meat cooked in a curry sauce with onions, garlic, and various spices.

Agneau Pasanda / Lamb Pasanda

CA\$18.99

Lamb marinated and cooked in a curry sauce with yogurt, typically garnished with nuts, almonds, and raisins.

Agneau Chettinad / Lamb Chettinad

CA\$17.99

Lamb Chettinad : Cubes of lamb cooked with ginger, garlic, onions, tomatoes, and a blend of chettinad spices, including black pepper and coconut.

Agneau Do Pyaza / Lamb Do Pyaza

CA\$16.99

Lamb cooked with plenty of onions in a rich Indian sauce.

Agneau Bangalore Pal / Lamb Bangalore Pal

CA\$14.99

Lamb cooked with a blend of Indian spices, ginger, and a touch of coconut for a mildly spiced and aromatic dish.

Agneau Korma / Lamb Korma

CA\$14.99

Lamb cooked with yogurt and a creamy sauce, often garnished with fresh coriander and almonds.

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Agneau Tikka Masala / Lamb Tikka Masala

CA\$14.99

Lamb marinated, grilled, and simmered in a creamy tomato sauce with bell peppers, onions, ginger, garlic, and Indian spices.

Cari Agneau / Lamb Curry

CA\$14.99

Lamb cooked in a curry sauce with onions, tomatoes, garlic, and various spices.

Cari Agneau noix de Coco / Coconut Lamb Curry

CA\$14.99

Boneless lamb in a curry sauce with mustard seeds and coconut.

Agneau Vindaloo / Lamb Vindaloo

CA\$14.99

Lamb cooked with potatoes, garlic, ginger, and Indian spices in a tangy, spicy curry sauce.

Combos / Combo

Combo AA (2 Persons)

CA\$56.99

Oignon bhaji, seekh kabab, poulet tandoori, cari agneau, cari aux légumes, naan ou riz, papadum, dessert, boisson / Onion bhaji, seekh kabab, tandoori chicken, lamb curry, vegetable curry, naan or rice, papadum, dessert, drink.

Combo B (1 Person)

CA\$32.99

Brochette de poulet, poulet au beurre, riz, papadum, dessert, boisson / Chicken kabab, butter chicken, rice, papadum, dessert, drink.

Combo BB Veggie (2 Persons)

CA\$52.99

Pakora aux légumes, brochette de poulet, poulet au beurre, crevettes, naan ou riz, papadum, dessert, boisson / Vegetable pakora, chicken kabab, butter chicken, shrimp bhuna, naan or rice, papadum, dessert, drink.

Combo C (1 Person)

CA\$23.99

Samosa, poulet tikka masala, riz, papadum, dessert, boisson / Samosa, chicken tikka masala, rice, papadum, dessert, drink.

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Combo CC (2 Persons)

CA\$59.99

Samosa, seekh kabab, poulet tikka masala, agneau bhuna, naan ou riz, papadum, dessert, boisson / Samosa, seekh kabab, chicken tikka masala, lamb bhuna, naan or rice, papadum, dessert, drink.

Combo D Veggie (1 Person)

CA\$22.99

Pakora aux légumes, malai kofta, riz, papadum, dessert, boisson / Pakora aux légumes, malai kofta, riz, papadum, dessert, boisson.

Combo DD Veggie (2 Persons)

CA\$39.99

Ra aux légumes, oignon bhaji, malai kofta, tarka daal, riz, papadum, dessert, boisson / Vegetable pakora, onion bhaji, malai kofta, tarka dal, rice, papad, dessert, drink.

Offre Familiale / Family Deal (6 Persons)

CA\$120.00

6 bhaji oignons, 6 samosas, tandoori au poulet, poulet au beurre, cari au boeuf, légumes, saag aloo, 3 riz, 3 naan, dessert / 6 onion bhaji, 6 samosas, tandoori chicken, butter chicken, beef curry, mixed vegetables, saag aloo, 3 rice, 3 naan, dessert.

Thind Special

CA\$25.99

Kebab, 1 cuisse tandoori, 3 crevettes, 3 chicken tikka, 3 seekh kabab, 1 leg tandoori, 3 shrimps.

Combo A (1 Person)

CA\$24.99

Oignon bhaji, cari agneau, riz, papadum, dessert, boisson / Onion bhaji, lamb curry, rice, papadum, dessert, drink.

Entrées / Appetizers

Soupe Mulligatawny / Mulligatawny Soup

CA\$4.99

Mulligatawny soup : A traditional Anglo-Indian soup made with chicken broth, lentils, vegetables, rice, and spices.

Samosa aux légumes (2 Pieces) / Vegetable Samosa (2 Pieces)

CA\$3.99

Farcies aux pommes de terre et épices / Stuffed with potatoes and spices in a crisp fried pastry.

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Samosa Chaat

CA\$5.99

Crispy samosa filled with spiced potatoes and peas, topped with chickpeas, yogurt, mint, tamarind chutneys, and garnished with onions and cilantro.

Chicken Samosa (2 Pieces)

CA\$5.99

Crisp triangular pastries filled with minced chicken, onions, and a blend of Indian spices, offering a savory start to your meal.

Chaat Papri / Chaat Papri

CA\$6.99

Papri, pommes de terre, pois chiches, yogourt et chutneys / Crispy wafers with potatoes, chickpeas, yogurt, red & green chutney, spices.

Aloo Tikki Chaat

CA\$7.99

Galettes de pommes de terre épicées avec yogourt et chutneys / Spiced potato patties topped with chutneys, yogurt and onions.

Aloo Tikki (2 Pieces)

CA\$2.99

Galettes de pommes de terre épicées frites / Spicy deep-fried potato patties.

Pakora au Poulet / Chicken Pakora

CA\$7.99

Poulet frit aux épices indiennes / Chicken pieces fried in Indian spices.

Pakora au Poisson / Fish Pakora

CA\$7.99

Poisson frit aux épices indiennes / Fish fried in traditional Indian spices.

Pakora Légumes / Veggie Pakora

CA\$4.99

Assorted vegetables seasoned with spices and coated in chickpea flour, then deep-fried.

Paneer Pakora / Paneer Pakora

CA\$7.99

Fried paneer cheese nuggets typically coated in seasoned chickpea flour batter.

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Bhaji Oignon (6) / Onion Bhaji

CA\$4.99

Sliced onions typically dipped in chickpea batter and deep-fried.

Rouleau de Printemps / Spring Roll (5 Pieces)

CA\$7.99

Crispy rolls typically filled with shredded carrots, bean sprouts, noodles, and mixed vegetables.

Bhel Puri

CA\$7.99

Savory Indian street snack bursting with flavorful ingredients like puffed rice, tangy chutneys, and mixed vegetables.

Frites / French Fries

CA\$4.99

Deep-fried potato strips, typically seasoned with salt and pepper.

Poisson Pakora (1 lbs)/Fish Pakora (1 lbs)

CA\$12.99

Marinated fish pieces coated in spiced chickpea flour and deep-fried.

Paneer Pakora (1 lbs)

CA\$11.99

Battered and deep-fried Indian cottage cheese fritters.

Veg. Pakora (1 lbs)

CA\$9.99

Assorted vegetables mixed with spiced chickpea flour, then deep-fried until golden brown and crispy.

Pakora au Poulet (1 lbs) / Chicken Pakora (1 lbs)

CA\$12.99

Boneless chicken marinated in spices, coated in chickpea flour, and deep-fried.

Soya Malai Chaap

CA\$12.99

Soya chunks marinated in yogurt, cashew paste, and spices, cooked in a creamy sauce and grilled in a clay oven.

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Pakora aux crevettes / Shrimp Pakora (6 Pieces)

CA\$11.99

Shrimp marinated in spices, coated in chickpea batter, and deep-fried until crispy.

Rouleau de kebab au poulet / Chicken Kebab Roll

CA\$11.99

Ground chicken marinated in traditional spices, grilled, and wrapped in naan bread with fresh vegetables.

Chole Bhature

CA\$9.99

Chickpea curry with deep-fried bread made from all-purpose flour.

Pani Puri

CA\$6.99

Crisp hollow shells with tangy tamarind sauce, chickpeas, and spiced potatoes.

Dahi Puri

CA\$8.99

Puff pastry served with spiced yoghurt and a tangy chutney-a classic Indian street food delight.

Rouleau naan au poulet / Chicken Naan Roll

CA\$9.99

Chicken naan roll : Naan bread filled with marinated chicken, fresh salad, tomatoes, cucumbers, red onions, and our signature sauce.

Végétarien Rouleaux Naan / Vegetarian Naan Roll

CA\$7.99

Fresh vegetables wrapped in traditional Indian naan bread.

Poutine

CA\$10.99

Crispy fries topped with cheese curds and rich beef gravy, a classic dish often garnished with green onions.

Lentil Soup

CA\$4.99

Lentil soup prepared with yellow lentils, subtly spiced with Indian herbs, and typically includes ingredients like tomatoes, lemon, and cumin for added flavor.

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Soupe au Poulet / Chicken Soup

CA\$6.99

Bouillon de poulet aux herbes et épices / Chicken broth with herbs and Indian spices.

Fruits de Mer / Seafood

Saumon Tikka / Salmon Tikka

CA\$16.99

Marinated salmon pieces grilled in a tandoor oven with Indian spices.

Poisson Malai Tikka / Fish Malai Tikka

CA\$15.99

Fish marinated in yogurt, herbs, and spices, cooked in a tandoor oven. Typically includes carom seeds, cream, white pepper, dry fruits, and Indian spices.

Cari aux Crevettes / Shrimp Curry

CA\$13.99

Shrimps cooked in a curry sauce with fresh ginger, garlic, tomatoes, onions, and Indian spices.

Cari Poisson / Fish Curry

CA\$13.99

Fish cooked in curry sauce with fresh tomatoes, onions, garlic, and aromatic Indian spices.

Crevettes Karahi / Shrimp Karahi

CA\$13.99

Shrimp typically cooked with green chillies, onions, tomatoes, ginger, garlic, and a blend of Indian spices.

Crevettes Korma / Shrimp Korma

CA\$13.99

Shrimps cooked in a creamy sauce with yogurt, coconut, almonds, and raisins.

Crevettes Masala / Shrimp Masala

CA\$13.99

Shrimps cooked with onions, tomatoes, ginger, garlic, and Indian spices in a rich creamy masala sauce.

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Crevettes Saag / Shrimp Saag

CA\$13.99

Shrimp cooked with spinach and Indian spices.

Crevettes Vindaloo / Shrimp Vindaloo

CA\$13.99

Shrimps cooked with potatoes, garlic, ginger, and Indian spices in a spicy curry sauce.

Poisson Korma / Fish Korma

CA\$13.99

Fish Korma : Fish typically cooked with yogurt in a creamy sauce made with nuts, often garnished with almond slices.

Poisson Tikka Masala / Fish Tikka Masala

CA\$13.99

Fish marinated in yogurt, grilled in a tandoor, and simmered in a creamy tomato-based masala sauce with Indian spices.

Végétarien / Vegetarian

Chana Masala

CA\$10.99

Chickpeas simmered with onions, tomatoes, garlic, and ginger in a blend of Indian spices.

Sarson Ka Saag

CA\$9.99

Mustard greens and spinach typically cooked with onions, tomatoes, ginger, garlic, and Indian spices.

Korma aux Légumes / Vegetable Korma

CA\$11.99

Mixed vegetables cooked in a creamy sauce with sliced almonds, dried raisins, and Indian spices.

Soya Chaap Masala

CA\$11.99

Soya chaap cooked in a rich tomato and onion gravy with freshly ground Indian spices.

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Paneer Pasanda

CA\$16.99

Cottage cheese stuffed with a rich blend of nuts and raisins, typically cooked in a creamy sauce with tomatoes and aromatic spices.

Aloo Mattar

CA\$10.99

Potatoes and green peas cooked with onions, tomatoes, garlic, and Indian spices in a mild gravy.

Aloo Palak

CA\$10.99

Potatoes and spinach cooked with spices, ginger, and tomatoes in a traditional Indian-style curry.

Baingan Bharta

CA\$11.99

Smoked eggplant mashed and sautéed with onions, tomatoes, and various Indian spices.

Daal Tarka

CA\$11.99

Yellow lentils tempered with garlic, onions, and traditional Indian spices.

Légumes Mélangés / Mix Vegetables

CA\$11.99

Mix of fresh vegetables typically including tomatoes, ginger, garlic, and Indian spices.

Malai Kofta

CA\$11.99

Dumplings made with paneer and potatoes, simmered in a creamy tomato and cashew sauce, garnished with Indian spices and fresh herbs.

Mattar Paneer

CA\$11.99

Paneer cheese and green peas simmered in a creamy tomato and onion sauce with spices.

Palak Paneer

CA\$11.99

Paneer cubes cooked in a smooth spinach curry with tomatoes, onions, and spices.

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Paneer Kadai

CA\$11.99

Paneer cubes typically cooked with tomatoes, onions, and bell peppers in a spiced kadai gravy.

Paneer Korma

CA\$11.99

Cottage cheese cubes typically cooked in a creamy yogurt and tomato sauce with ground coriander.

Paneer Makhni

CA\$11.99

Indian cheese typically cooked in a creamy tomato sauce with a blend of spices.

Paneer Tikka Masala

CA\$12.99

Paneer tikka masala : Paneer cooked with bell peppers, onions, and a creamy tomato-based masala sauce.

Shahi Paneer

CA\$11.99

Paneer cubes in a creamy sauce made of tomatoes, onions, and Indian spices.

Dal Makhani

CA\$11.99

Black lentils simmered with Indian spices, tomatoes, ginger, and garlic.

Shahi Navratan Korma

CA\$11.99

Assorted vegetables cooked in a mild creamy sauce with nuts and raisins.

Bhindi Masala

CA\$11.99

Okra sautéed with onions, tomatoes, and Indian spices.

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Bouf / Beef

Boeuf Tikka Masala / Beef Tikka Masala

CA\$14.99

Boneless beef cooked in a clay oven and fried in a rich, spicy tomato cream sauce with various spices.

Boeuf Korma / Beef Korma

CA\$14.99

Beef cooked in a creamy sauce with yogurt, almonds, and a blend of Indian spices.

Boeuf Kabab Masala / Beef Kabab Masala

CA\$14.99

Beef pasanda : Beef cooked with yogurt and cream, typically featuring almonds, cashews, and aromatic spices.

Boeuf Pasanda / Beef Pasanda

CA\$17.99

Beef pasanda : Beef cooked with yogurt and cream, typically featuring almonds, cashews, and aromatic spices.

Boeuf Chettinad / Beef Chettinad

CA\$16.99

Beef Chettinad : Beef cooked with traditional South Indian Chettinad spices, coconut, and curry leaves.

Boeuf Do Pyaza / Beef Do Pyaza

CA\$16.99

Cubes of beef cooked with onions and a blend of spices, typically featuring a rich, savory sauce.

Boeuf Bangalore Pal / Beef Bangalore Pal

CA\$14.99

Beef bangalore pal : Spicy. Extremely hot curry prepared in Bangalore-style with a highly flavored sauce.

Cari Boeuf / Beef Curry

CA\$14.99

Beef cooked in a curry sauce with onions, tomatoes, and various Indian spices.

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Boeuf Vindaloo / Beef Vindaloo

CA\$14.99

Beef cooked with potatoes in a spicy curry sauce with vinegar and chili peppers.

Indo-Chinois / Indo-Chinese

Gobi Manchurian

CA\$12.99

Battered and fried cauliflower florets sautéed with onions, peppers, and a tangy manchurian sauce.

Poulet Manchurian / Chicken Manchurian

CA\$14.99

Battered and fried chicken cooked in a spicy manchurian sauce with ginger, garlic, and soy.

Poulet 65 / Chicken 65

CA\$13.99

Boneless chicken marinated in spices, deep-fried, and tossed with curry leaves, ginger, garlic, and a touch of lemon.

Riz Frit au Poulet / Chicken Fried Rice

CA\$13.99

Rice stir-fried with chicken, vegetables, egg, and Indo-Chinese spices.

Riz Frit aux Oufs / Egg Fried Rice

CA\$12.99

Rice stir-fried with eggs and vegetables, seasoned with Indo-Chinese spices.

Riz Frit aux Légumes / Veg Fried Rice

CA\$12.99

Rice stir-fried with mixed vegetables, soy sauce, and Indo-Chinese spices.

Nouilles Hakka/Hakka Noodle

CA\$14.99

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Hakka nouilles au poulet/ Chicken Hakka

CA\$16.99

Tender chicken slices and noodles tossed with vibrant vegetables and a savory sauce.

Poulet Chili / Chilli Chicken

CA\$14.99

Battered fried chicken sautéed with bell peppers, onions, garlic, and ginger in a spicy Indo-Chinese chili sauce.

Paneer au piment / Chilli Paneer

CA\$13.99

Fried paneer cubes tossed with bell peppers and onions in a spicy Indo-Chinese sauce made with soy sauce, chili sauce, and garlic.

Poulet / Chicken

Poulet Saag / Chicken Saag

CA\$14.99

Boneless chicken cooked with spinach and various Indian spices.

Poulet au Beurre / Butter Chicken

CA\$19.99

Boneless chicken cooked in a rich butter cream sauce, typically garnished with fresh coriander.

Cari au Poulet / Chicken Curry

CA\$14.99

Boneless chicken cooked in a curry sauce with onions, tomatoes, and various Indian spices.

Poulet Tikka Masala / Chicken Tikka Masala

CA\$13.99

Boneless chicken marinated in yogurt and spices, cooked in a tandoor oven, and simmered in a rich, spicy masala sauce.

Poulet Korma / Chicken Korma

CA\$14.99

Boneless chicken cooked in yogurt and a creamy sauce with almonds and raisins.

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Poulet Daal / Chicken Daal

CA\$14.99

Boneless chicken with lentils sautéed with fresh herbs and spices.

Poulet Madras / Chicken Madras

CA\$13.99

Boneless chicken cooked with spices, hot peppers, and coconut milk, following the traditional Madras and South Indian recipe.

Curry Poulet noix de coco / Coconut Chicken Curry

CA\$14.99

Boneless chicken in a curry sauce with mustard seeds and coconut.

Poulet Jalfrezi / Chicken Jalfrezi

CA\$13.99

Boneless chicken cooked with onions, green and red peppers, tomatoes, and Indian spices in a tangy, spicy sauce.

Poulet Mango / Chicken Mango

CA\$14.99

Chicken cooked with bell chilies, onions, mango sauce, tomatoes, Indian spices, and ginger.

Poulet Mudaliyar / Chicken Mudaliyar

CA\$14.99

Chicken muglaliyar : Chicken typically cooked with yogurt, cashew nuts, milk, and various Indian spices.

Bhurji aux oufs / Egg Bhurji

CA\$12.99

Scrambled eggs with onions, tomatoes, and spices.

Poulet Kabab Masala / Chicken Kabab Masala

CA\$14.99

Boneless tandoori chicken kebabs cooked with bell peppers, onions, ginger, tomatoes, and Indian spices in a flavorful masala sauce.

Poulet Pasanda / Chicken Pasanda

CA\$18.99

Marinated chicken cooked in yogurt, typically garnished with almonds and raisins in a mild curry sauce.

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Poulet Chettinad / Chicken Chettinad

CA\$17.99

Chicken Chettinad : Chicken typically cooked with coconut, tamarind, and curry leaves, infused with traditional Chettinad spices from Tamil Nadu.

Poulet Do Pyaza / Chicken Do Pyaza

CA\$16.99

Chicken do pyaza : Chicken cooked with plenty of onions and aromatic Indian spices.

Poulet Bangalore Pal / Chicken Bangalore Pal

CA\$14.99

Boneless chicken cooked in an extremely spicy and fragrant curry in the Bangalore style.

Poulet au Beurre (12 oz) BOGO!

CA\$19.99

Poitrine de poulet désossée cuite dans une sauce riche à la crème et au beurre. chaque portion comprend 12 oz de sauce et 4 morceaux de poulet - et avec notre offre achetez 1, obtenez 1 gratuitement, vous recevez deux portions complètes / Boneless chicken breast cooked in a rich butter and cream sauce. each portion includes 12 oz of sauce and 4 pieces of chicken- and with our buy 1 get 1 free offer, you receive two full portions.

Poulet Sud Indien / South Indian Chicken

CA\$12.99

South Indian Chicken : Spicy chicken curry prepared with glazed onions, garlic, ginger, and hot peppers.

Poulet Vindaloo / Chicken Vindaloo

CA\$13.99

Boneless chicken cooked with potatoes, garlic, ginger, and various Indian spices in a spicy curry sauce.

Poulet Karahi / Chicken Karahi

CA\$13.99

Boneless chicken cooked with bell peppers, ginger, garlic, and various Indian spices.

Thali / Thali

Végétarien Thali / Veggie Thali

CA\$11.99

3 vegetarian curries, rice, naan bread, coleslaw, and dessert.

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Non-Veg Thali

CA\$12.99

A variety of dishes including creamy curry, spiced chickpeas, fragrant basmati rice, and fresh vegetable salad, offering a diverse taste of Indian cuisine.

Tandoori / Tandoori

Achari Paneer Tandoori

CA\$16.99

Cottage cheese marinated in yogurt and pickling spices, cooked in a tandoor.

1/2 Poulet Tandoori / 1/2 Tandoori Chicken

CA\$12.99

Marinated chicken with yogurt and spices, roasted in a traditional tandoor clay oven.

Poulet Tandoori Entier / Whole Tandoori Chicken

CA\$19.99

Whole chicken marinated in yogurt and tandoori spices, slowly cooked in a traditional tandoor clay oven.

Crevette Tandoori / Tandoori Shrimp

CA\$15.99

Shrimp marinated in yogurt, ginger, garlic, and Indian spices, roasted in a traditional clay oven.

Paneer Tikka

CA\$15.99

Chunks of paneer marinated in yogurt and spices, grilled in a traditional clay oven.

Poulet Tandoori (1 Pieces) / Chicken Tandoori (1 Pieces)

CA\$6.99

Chicken marinated in yogurt and spices, cooked in a traditional tandoor clay oven.

Poulet Tikka / Chicken Tikka

CA\$15.99

Boneless chicken marinated in yogurt and spices, grilled in the tandoor.

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Poulet Tikka Vert / Green Chicken Tikka

CA\$14.99

Pieces of chicken marinated with mint, green chilies, and spices, grilled in a traditional Indian clay oven.

Poulet Tikka avec Naan au Beurre / Chicken Tikka with Butter Naan -Offre Spéciale

CA\$16.99

Boneless chicken marinated in yogurt and spices, grilled in a tandoor, served with soft, buttery naan cooked in a traditional clay oven.

Poulet Seekh Kabab / Chicken Seekh Kabab

CA\$13.99

Minced chicken mixed with herbs and spices, skewered, and roasted in a tandoor.

Agneau Seekh Kabab (5 Pieces) / Lamb Seekh Kabab (5 Pieces)

CA\$14.99

Minced lamb blended with onions, garlic, ginger, and spices, skewered and grilled in a tandoor.

Biryanis / Biryani

Agneau Biryani / Lamb Biryani

CA\$14.99

Basmati rice sautéed with lamb pieces, onions, spices, and garnished with coriander.

Crevettes Biryani / Shrimp Biryani

CA\$13.99

Basmati rice cooked with marinated shrimp, onions, tomatoes, cashew nuts, and aromatic spices.

Chèvre Biryani / Goat Biryani

CA\$14.99

Goat and basmati rice slow-cooked with ginger, cardamom, and traditional spices, creating a rich and aromatic dish.

Boeuf Biryani / Beef Biryani

CA\$14.99

Basmati rice cooked with beef, onions, tomatoes, cashews, and a blend of traditional Indian spices.

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Légumes Biryani / Veggie Biryani

CA\$12.99

Basmati rice cooked with mixed vegetables, onions, and aromatic Indian spices.

Riz / Rice

CA\$3.50

Basmati rice typically cooked with saffron and a blend of Indian spices.

Pulao Riz / Pulao Rice

CA\$4.99

Basmati rice typically cooked with onions, green peas, and cumin.

Légumes Pulao / Veggies Pulao

CA\$8.99

Spiced basmati rice cooked with mixed vegetables and Indian spices.

Dum Biryani Poulet (avec os) / Chicken Biryani (with bone)

CA\$13.99

Basmati rice layered with bone-in chicken, fragrant spices, and caramelized onions, slow-cooked to perfection using the traditional dum method.

Poulet Biryani / Chicken Biryani

CA\$13.99

Basmati rice cooked with marinated chicken, onions, tomatoes, cashews, and spices, garnished with coriander.

Bread

Oignons Fromage Naan / Onion Cheese Naan

CA\$7.99

Naan bread typically stuffed with chopped onions and shredded cheese, freshly baked in a tandoor oven.

Mozzarella Naan

CA\$7.99

Naan bread stuffed with mozzarella cheese and baked in a tandoor (clay oven).

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Naan au Beurre / Butter Naan

CA\$1.99

Leavened bread baked in a tandoor and brushed with butter.

Naan à l'ail / Garlic Naan

CA\$2.99

Freshly baked leavened bread, typically topped with crushed garlic, and cooked in a traditional tandoor oven.

Patates Naan / Aloo Naan

CA\$3.99

Naan bread stuffed with spiced mashed potatoes and baked in a tandoor oven.

Paneer Fromage Naan

CA\$4.99

Naan bread stuffed with paneer (Indian cheese) and baked in a tandoor oven.

Keema Naan

CA\$4.99

Naan stuffed with spiced minced lamb, herbs, and onions, baked in a tandoor.

Naan au Poulet / Chicken Naan

CA\$5.99

Leavened bread stuffed with spiced chicken and herbs, cooked in a tandoor oven.

Tandoori Roti

CA\$2.99

Whole wheat flatbread typically baked in a traditional clay tandoor.

Amritsari Kulcha Plate (1 Pieces)

CA\$8.99

Leavened bread stuffed with mashed potatoes, onions, and spices, typically baked in a clay oven. Originates from Amritsar, India.

Amritsari Kulcha Plate (2 Pieces)

CA\$15.99

Soft leavened bread typically stuffed with mashed potatoes, onions, and spices, baked in a tandoor.

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Amritsari Kulcha

CA\$3.99

Leavened bread stuffed with mashed potatoes, onions, and spices, typically baked in a tandoor (clay oven).

Paneer Paratha

CA\$5.99

Whole wheat flatbread stuffed with a savory, spiced paneer (Indian cottage cheese) mixture.

Aloo Paratha Tandoori

CA\$3.99

Whole wheat bread stuffed with spiced mashed potatoes, baked in the tandoor.

Batura

CA\$1.99

Deep-fried, leavened bread made from all-purpose flour, known for its fluffy, airy texture and slightly crispy exterior.

Offre Spéciale / Special Offer - Naan au Beurre / Butter Naan

CA\$3.49

Naan au beurre / Butter naan : Classic Indian flatbread, toasted and brushed with butter, typically baked in a tandoor (clay oven).

Lacha Paratha

CA\$3.99

Whole wheat multi-layered bread baked in a tandoor oven, typically brushed with butter.

Oignons Kulcha

CA\$3.99

White flour bread stuffed with chopped onions and cilantro, baked in a clay oven.

Desserts / Dessert

Kheer

CA\$3.99

Traditional Indian rice pudding made with milk, basmati rice, and sugar, typically flavored with cardamom and garnished with nuts and raisins.

Menu Thind villa restaurant

Gulab Jamun (2 Mcx)

CA\$3.99

Deep-fried milk balls soaked in rosewater syrup.

Rasmalai

CA\$3.99

Soft paneer dumplings immersed in sweetened creamy milk, typically flavored with cardamom and garnished with pistachios.

Extras / Extras

Riz / Rice

CA\$1.99

Steamed basmati rice, known for its natural aroma and fluffy texture, typically accompanies Indian dishes.

Mangue Chutney / Mango Chutney

CA\$1.99

Sweet and tangy chutney made with ripe mangoes, sugar, vinegar, and spices.

Mélanger les cornichons / Mix Pickles

CA\$1.49

Mixed pickles typically include mango, lemon, green chilies, and carrots, pickled in oil with a blend of Indian spices.

Yaourt / Yogurt

CA\$4.00

Yogurt : Typically made with whole milk, this plain yogurt is a refreshing antidote to the heat of spices.

Raita

CA\$4.00

Yogurt mixed with cucumbers, tomatoes, and mild soothing spices.

Papadum

CA\$1.00

Thin, crisp round flatbread from India, typically made from seasoned lentil flour and cooked with dry heat.

Menu Thind villa restaurant

Légumes Pulao (Extra)

CA\$2.00

Basmati rice cooked with a blend of mixed vegetables, typically including carrots, peas, and onions, creating a classic Indian pilaf.

Butter Sauce / Sauce au Beurre

CA\$4.00

Butter sauce : Creamy sauce made with butter, tomatoes, and cream, typically seasoned with Indian spices and herbs.

Boissons / Drinks

Lassi Mangue / Mango Lassi

CA\$3.99

Mango lassi: A yogurt-based drink typically made with milk and mango pulp.

Milkshake Mangue / Mango Shake

CA\$4.50

Mango shake : Made with ripe mango pieces, milk, and sugar, blended into a smooth and refreshing drink.

Lait de Rose / Rose Milk

CA\$4.99

Milk blended with rose syrup for a soothing and fragrant drink.

Boisson Gazeuse / Soft Drink

CA\$1.99

A carbonated beverage, typically includes flavors such as Cola, lemon-lime, orange, or ginger.

Thé Masala / Masala Tea

CA\$2.99

Indian milk tea infused with ginger, cardamom, and a blend of aromatic spices.

Eau / Water

CA\$1.99

De l'eau fraîche / Fresh and crisp water.

Menu Thind villa restaurant

Black tea

CA\$4.99

Traditional black tea made from tea leaves, typically served with sugar to taste.

Lassi Salé / Salty Lassi

CA\$3.99

Yogurt blended with salt and spices, typically including cumin and black pepper.

Lassi Sucré / Sweet Lassi

CA\$3.99

Sweet lassi : Smooth yogurt-based drink blended with water and sugar.
