



Menu

The veg bite

476 Av. Lafleur, LaSalle, QC H8R 3H9, Canada | (514) 367-1300

Most Ordered



Tiffin

8 Roti, 2 Dabji and Side Dish(Salad or rice or raita or sweet dish)

CA\$12.99



Vegetable Hakka Noodles / Nouilles hakka aux légumes

Végétarien. / Vegetarian

CA\$10.99



Noodles Spring Roll / Rouleau de printemps aux nouilles

Crispy pastry rolls filled with stir-fried noodles and a mix of vegetables, offering a fusion of Indo-Chinese flavors.

CA\$10.99



Thali spécial / Special Thali

3 sabji, 4 tawa roti, salad, rice, papad and dessert / 3 sabji, 4 tawa roti, salade, riz, papad et dessert.

CA\$14.99



Noodles Burger / Burger de nouilles

Potato patty with onion, tomato, cucumber, and veg noodles in a burger bun, topped with creamy sauce

CA\$7.99



Paneer Hot Dog

Cubed paneer in a spiced tomato-based sauce, garnished with fresh cilantro and drizzled with a creamy yogurt sauce, served in a soft bun.

CA\$9.99



Chaat Papdi

Crispy fried papdi topped with potatoes, tamarind, mint chutneys, and sweet yogurt.

CA\$7.99

Menu The veg bite



Veg Momos Steamed / Momos végétariens cuits à la vapeur

CA\$11.99

Végétarien. / Vegetarian



Manchurian Gravy /Sauce mandchoue

CA\$11.99

Vegetable balls in a savory gravy with garlic, ginger, green onions, and peppers.



Saag, Makki di Roti (2) and Lassi /Saag, Makki roti (2) et lassi

CA\$12.99

Saag served with two maki di roti, accompanied by a refreshing lassi. This dish combines spiced spinach with cornmeal flatbreads and a traditional yogurt-based drink.

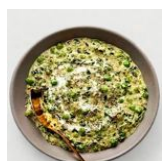
Main Course



Paneer Bhurji

CA\$14.99

Sautéed crushed paneer with tomato, onion, green chili, turmeric, and cumin.



Methi Malai Matar

CA\$14.99

Fenugreek leaves and green peas simmered in a creamy, cashew-infused sauce, offering a subtly sweet flavor profile.



Chana Masala

CA\$12.99

Chickpeas simmered in a rich tomato and onion gravy, sautéed with ginger, garlic, and coriander.



Kadahi Paneer

CA\$14.99

Stir-fried paneer with bell peppers, onions, and tomatoes in a rich butter sauce, enhanced with ginger and garlic.



Mix-Veg

CA\$13.99

Stir-fried mixed vegetables including carrots, peas, cauliflower and alot more cooked in spices.

Menu The veg bite



Bhindi Masala

CA\$13.99

Okra cooked with onions, tomatoes, and spices, enhanced by green chilli and ginger.



Kadi Pakoda

CA\$13.99

Onion-potato pakode in a tangy yogurt base with besan, turmeric, cumin, coriander.



Saag (Sarson)

CA\$14.99

Simmered spinach and mustard greens with tadka of ghee, onion, ginger, garlic, tomatoes and green chilies.



Shahi Paneer

CA\$14.99

Cheese cubes in a creamy tomato and butter sauce with aromatic herbs.



Daal Makhni

CA\$12.99

Black lentils and kidney beans simmered with tomatoes, onions, and a blend of traditional spices, finished with a touch of cream and butter.

Entrées / Appetizers



Chaat Papdi

CA\$7.99

Crispy fried papdi topped with potatoes, tamarind, mint chutneys, and sweet yogurt.



Paneer Hot Dog

CA\$9.99

Cubed paneer in a spiced tomato-based sauce, garnished with fresh cilantro and drizzled with a creamy yogurt sauce, served in a soft bun.



Grilled Sandwich /Sandwich grillé

CA\$9.99

Bread slices sandwiched with cheese, veggies and creamy sauces, grilled for crispy bites topped with grated cheese and chips.

Menu The veg bite



Pav Bhaji

Spicy blend of mashed vegetables and spices, served with buttered bread.

CA\$10.99



Stuffed Kulche

Kulcha breads stuffed with chickpeas, potato, onion, tomatoes enhanced with sweet and tangy sauces.

CA\$9.99



Dahi gol gappe (5 morceaux) / Dahi Gol Gappe (5 Pieces)

Crispy hollow puris filled with tangy tamarind chutney, yogurt, and topped with sev and fresh cilantro.

CA\$7.99



Dahi Bhalle

Soft lentil dumplings immersed in yogurt, garnished with tamarind chutney, mint chutney, pomegranate seeds, and a sprinkle of spices.

CA\$9.99



Veggie Pakode / Pakodé végétarien

Crispy fried chickpea flour bites with potato, onion, and spinach, served with mint and tamarind chutney.

CA\$8.99



Bhelpuri

Puffed rice mixed with sev, onions, tomatoes, and tangy tamarind chutney, garnished with fresh coriander.

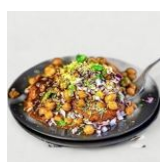
CA\$7.99



Masala Fries / Frites masala

French fries tossed with a blend of traditional Indian spices and sauces.

CA\$7.99



Chana Aloo Tikki

Two crispy potato patties topped with chickpeas gravy served with mint and tamarind chutney, garnished with onion, tomatoes and coriander.

CA\$8.99



Crispy French Fries / frites croustillantes

Thinly sliced potatoes deep-fried and seasoned with a unique blend of spices,

CA\$4.99

Menu The veg bite



Bread Pakode

Bread slices filled with spiced potatoes dipped in gram flour batter and fried.

CA\$7.99



Crispy Cauliflower Bites

Fried cauliflower coated in breadcrumbs and paprika.

CA\$8.99



Gobi Pakode

Crispy cauliflower fritters, seasoned with spices for a delightful vegetarian snack.

CA\$9.99



Gol Gappe (6 Pieces)

Crispy hollow puris traditionally stuffed with a spiced mixture of chickpeas and potatoes, served with tangy and sweet tamarind water. Contains six pieces.

CA\$7.99

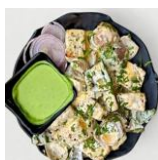


Chana Samosa

Samosa topped with chickpeas gravy, served with mint and tamarind chutney, garnished with onion, tomatoes and coriander.

CA\$7.99

Tandoori



Malai Paneer Tikka

Cheese marinated in yogurt, cream and spices, roasted in a clay oven then mixed with creamy, cheesy salad.

CA\$14.99



Masala Gravy Chaap with 2 Tawa Roti / Chaap sauce masala

Soya chaap marinated in yogurt, cream and spices, roasted in a clay oven then cooked in butter sauce gravy, served with 2 tawa roti.

CA\$14.99



Paneer Tikka

Cheese marinated in yogurt, cream and spices, roasted in a clay oven then mixed with tandoori spiced salad.

CA\$14.99

Menu The veg bite



Tandoori Momos

Veg dumplings marinated in yogurt, cream and spices, roasted in a clay oven then mixed with tandoori spiced salad.

CA\$14.99



Malai Chaap

Soya chaap marinated in yogurt, cream and spices, roasted in a clay oven then mixed with creamy, cheesy salad.

CA\$13.99



Tandoori Chaap

Soya chaap marinated in yogurt, cream and spices, roasted in a clay oven then mixed with tandoori spiced salad.

CA\$13.99

Indo-chinois / Indo Chinese



Noodles Burger / Burger de nouilles

Potato patty with onion, tomato, cucumber, and veg noodles in a burger bun, topped with creamy sauce

CA\$7.99



Veg Momos Steamed / Momos végétariens cuits à la vapeur

Végétarien. / Vegetarian

CA\$11.99



Honey Chilli Cauliflower

Crispy fried cauliflower sautéed with honey, chilli sauce, garlic, and sesame seeds.

CA\$11.99



Honey Chilli Potatoes

Crispy fried potatoes sautéed with honey, chilli sauce, garlic, and sesame seeds.

CA\$10.99



Cheese Chilli / Chili au fromage

Cottage cheese cooked with bell peppers and onions, tossed in a blend of spicy and tangy Indo-Chinese sauces.

CA\$14.99

Menu The veg bite



Chilli momos

Fried momos tossed in chili sauce with cabbage, carrot, onion, and garlic for a spicy, crunchy delight.

CA\$13.99



Paneer Momos (Steamed)

Steamed dumplings with grated cheese, onion and spices.

CA\$12.99



Manchurian Dry /Mandchourie sèche

Vegetable balls sautéed with cabbage, onion, and bell peppers and sauces for a delightful Indo-Chinese experience.

CA\$11.99



Noodles Spring Roll / Rouleau de printemps aux nouilles

Crispy pastry rolls filled with stir-fried noodles and a mix of vegetables, offering a fusion of Indo-Chinese flavors.

CA\$10.99



Gobi Manchurian /Gobi mandchou

Battered cauliflower florets deep-fried and sautéed with onions, bell peppers, and a blend of soy and chili sauces.

CA\$13.99



Veg Fried Rice / Riz sauté aux légumes

Végétarien. / Vegetarian

CA\$10.99



Veg Momos (Fried)

Crispy fried dumplings, traditionally filled with a savory blend of minced ingredients and spices.

CA\$11.99



Gravy Momos

Steamed vegetable dumplings sautéed in a savory gravy with cabbage, carrot, and onion.

CA\$13.99



Paneer Momos (Fried)

Fried dumplings with grated cheese, onion and spices.

CA\$12.99

Menu The veg bite



Noodles Burger (Paneer Tikki)

CA\$9.99

Cheese patty with onion, tomato, cucumber, and veg noodles in a burger bun, topped with creamy sauce.



Vegetable Hakka Noodles / Nouilles hakka aux légumes

CA\$10.99

Végétarien. / Vegetarian



Manchurian Gravy / Sauce mandchoue

CA\$11.99

Vegetable balls in a savory gravy with garlic, ginger, green onions, and peppers.

Spécial / Special



Tiffin

CA\$12.99

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Thali spécial / Special Thali

CA\$14.99

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Saag, Makki di Roti (2) and Lassi / Saag, Makki roti (2) et lassi

CA\$12.99

Saag served with two maki di roti, accompanied by a refreshing lassi. This dish combines spiced spinach with cornmeal flatbreads and a traditional yogurt-based drink.



Daal Chawal

CA\$11.99

Steamed rice with masala lentil gravy.



Kadi Chawal

CA\$9.99

Tangy yogurt-based curry with gram flour dumplings, served with steamed white rice, garnished with a dried red chili and fresh cilantro.

Menu The veg bite



Veg Briyani

Basmati rice cooked with mixed vegetables, yogurt, spices, and biryani masala.

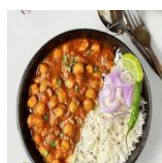
CA\$11.99



Rajmah Chawal

Tender red kidney beans simmered in a rich tomato gravy, served with fragrant basmati rice and garnished with fresh cilantro and sliced onions.

CA\$10.99



Chole chawal

Steamed rice with masala chickpeas gravy.

CA\$11.99



Nutri Kulcha

Soyabean chunks cooked in onions, tomatoes, and spiced masala gravy, served with kulcha bread.

CA\$10.99



Noodles Burger Trio

Noodles burger, fries and soft drink /Burger de nouilles, frites et boisson gazeuse.

CA\$12.99



Chole kulche

Chickpeas gravy cooked in onions, tomatoes, and spices, served with kulcha breads.

CA\$12.99



Chana Bhatura

Chana bhatura features a spicy chickpea curry accompanied by two pieces of deep-fried leavened bread, typically served with masala yogurt and pickle.

CA\$11.99



Chana Poori

Deep-fried, puffy wheat bread served with a spiced chickpea curry, typically includes onions and tomatoes.

CA\$10.99

Menu The veg bite

Parantha (Served with Dahi and Achaar)



Mix Parantha (2Pcs) /Mélange parantha

CA\$10.99

Whole wheat flatbread filled with a blend of spiced vegetables, served with yogurt and pickle.



Mooli Parantha

CA\$9.99

Whole wheat flour breads stuffed with masala daikon, cooked on hot plate, served with yogurt and pickle.



Paneer Parantha (2Pcs)

CA\$10.99

Whole wheat flour breads stuffed with masala cottage cheese, cooked on hot plate, served with yogurt and pickle.



Pyaj Parantha

CA\$9.99

Whole wheat flour breads stuffed with masala onions, cooked on hot plate, served with yogurt and pickle.



Aloo Parantha (2Pcs)

CA\$9.99

Whole wheat bread stuffed with spiced mashed potatoes, served with dahi (yogurt) and achaar (pickle).



Gobi Parantha (2Pcs)

CA\$9.99

Whole wheat bread, pan-cooked and stuffed with seasoned cauliflower. Served with dahi (yogurt) and achaar (pickle).

À côtés / Sides



Raita

CA\$3.99

Creamy yogurt dip mixed with crunchy chickpea flour fritters, garnished with fresh herbs and a sprinkle of red chili powder.



Extra Bhatura

CA\$3.99

Fried bhatura made with flour, yogurt, and oil.

Menu The veg bite



Plain Parantha

Whole wheat flat bread with ghee and salt, cooked with butter.

CA\$2.99



Salad / Salade

Fresh crisp lettuce, cucumbers, red onions, and tomatoes, typically includes a hint of lemon and a selection of Indian spices.

CA\$4.99



Makki Roti

Cornmeal-based flatbread, traditionally cooked on a tawa, often enjoyed with a dab of butter.

CA\$2.99



Chutney épicé / Spicy Chutney

Homemade spicy chutney typically includes a blend of chili peppers and various spices, creating a hot and tangy condiment.

CA\$0.99



Plain Rice /Riz nature

Steamed basmati rice.

CA\$4.99



Green Chutney /Chutney vert

Homemade condiment made with cilantro, mint, green chilies.

CA\$0.99



Extra pav

Soft and fluffy bread rolls, traditionally served alongside pav bhaji.

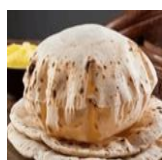
CA\$1.00



Extra Poori

Light and crispy Indian fried flatbread.

CA\$1.99



Tawa Roti

Whole wheat flour and water, tawa cooked to perfection.

CA\$1.99

Menu The veg bite

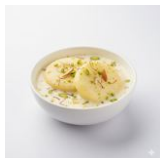


Riz Jeera / Jeera Rice

Basmati rice lightly sautéed with cumin seeds, offering a simple yet aromatic side dish.

CA\$5.99

Desserts



Ras Malai (2 Pieces) /Ras malai (2 morceaux)

Cottage cheese balls delicately soaked in sweetened, cardamom-infused milk, typically garnished with pistachios.

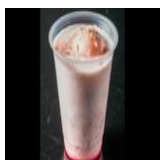
CA\$3.99



Gulab Jamun (2 Pieces) /Gulab jamun (2 morceaux)

Soft, spongy milk-solid balls soaked in aromatic sugar syrup, garnished with slivers of pistachio.

CA\$2.99



Falooda

A refreshing dessert beverage featuring rose syrup, milk, vermicelli noodles, and sweet basil seeds, crowned with a scoop of ice cream.

CA\$4.99



Kheer

Creamy rice pudding delicately flavored with cardamom and garnished with nuts

CA\$3.99

Boissons / Drinks



Mango Shake /Lait frappé à la mangue

A blend of ripe mango pulp with milk and a hint of sugar, creating a smooth and creamy drink.

CA\$4.99



Chai

Deliciously spiced tea made with milk, and aromatic spices.

CA\$3.99



Sweet Lassi /Lassi doux

A traditional Indian drink made by blending yogurt with sugar.

CA\$4.99

Menu The veg bite



Soda masala / Masala Soda

CA\$4.99

A fizzy beverage blending club soda with fresh lemon juice, a special mix of spices, and a hint of sweetness, offering a refreshing and tangy taste.



Jeera Soda

CA\$4.99

Soda water infused with roasted cumin and a blend of traditional Indian spices, offering a refreshing and digestive experience.



Boisson gazeuse indienne / Indian Soft Drink

CA\$2.99

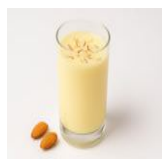
Limca, Fanta, pepsi



Boisson gazeuse / Soft Drink

CA\$1.99

Selection of carbonated drinks: cola, diet cola, and lemon-lime options available.



Badam Milk /Lait badam

CA\$4.99

Milk blended with ground almonds, cardamom, and saffron, creating a traditional Indian beverage.



Iced Coffee

CA\$4.99

Brewed coffee served chilled, often includes milk or sweeteners to enhance its rich taste.



Shikanji

CA\$4.99

A traditional Indian beverage made with fresh lemon juice, shikanji masala.



Perrier/soda

CA\$1.50

A carbonated drink, either naturally sparkling mineral water or a flavored soda, providing a refreshing experience.



Water bottlev/Bouteille d'eau

CA\$1.00

Sealed and purified, this bottle of water offers a simple and essential hydration solution.

Menu The veg bite



Chai (Gur)

Gur Wali Chai in India, is a refreshing, spicy tea made by replacing sugar with jaggery and flavoured with spices.

CA\$4.99



Chocolate shake

Rich chocolate, milk, and ice cream blended to perfection with a hint of sugar for a creamy delight.

CA\$4.99



Doodh Soda (Rose)

Soda milk with rose flavour.

CA\$4.99



Gulab Jamun Shake

Chilled blend of gulab jamun, milk, sugar, and cardamom for a sweet, refreshing treat.

CA\$5.99



Doodh Soda (Mango)

Milk soda in mango flavour.

CA\$4.99



Lassi salé / Salty Lassi

Yogurt blended with a hint of salt and often includes spices such as cumin for a savory refreshment.

CA\$4.99



Mango Lassi /Lassi à la mangue

Yogurt and mango pulp blended together, often sweetened with sugar.

CA\$4.99