



Menu

RAM SWEET SHOP

1475 Blvd. Shevchenko, LaSalle, QC H8N 1P2, Canada | (514) 419-3331

Most Ordered



Chana Bathura

CA\$9.99

Combinaison de chana masala, de bhatura ou puri et un pain frit à base de farine. / Combination of chana masala, bhatura or puri and a flour-based fried bread.



Thali végétal / Veggie Thali

CA\$13.99

A vibrant assortment of mixed vegetable curry, creamy paneer butter masala, vegetable stir-fry, fragrant basmati rice, and a sweet gulab jamun. Served with soft, warm naan.



Saag Makki Di Roti

CA\$10.99

2 pieces of Makki Di Roti and salad



Motichoor laddu orange lb

CA\$7.99

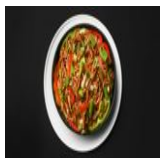
Soft, round orange sweets made from tiny gram flour pearls, flavored with cardamom, and garnished with a touch of edible silver leaf.



Papdi Chaat

CA\$7.99

Le classique cuisine de rue indienne des coquilles de pâtisserie croustillantes recouvertes de yaourt et garnies de pommes de terre, de pois chiches, de chutney et d'un dahee bhalla. / The classic Indian street food of crispy pastry shells covered in yoghurt and dressed potatoes, chickpeas, chutney and dahee bhalla.



Nouilles Hakka / Hakka Noodles

CA\$12.99

Nouilles sautées, légumes et sauces. / Sautéed noodles, vegetables and sauces.

Tiffin veg

CA\$15.00

Includes one vegetable curry, one sabji (vegetable dish), eight roti (Indian flatbread), pickle, and a sweet.

Menu RAM SWEET SHOP

Aloo Paratha

CA\$4.49

Fluffy, spiced potato-stuffed flatbread, griddled to golden perfection.

Chana Samosa

CA\$7.99

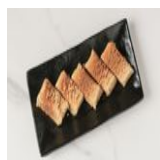
Délicieuse cuisine de rue indienne où le samosa punjabi croustillant est garni de pois chiches. /
Delicious Indian street food where crispy punjabi samosa is dressed with chickpeas.

Gulab jamun lb

CA\$7.99

Deep-fried milk solid dumplings traditionally soaked in a sweet, rose-flavored syrup.

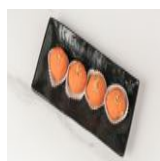
SWEETS AND SNACKS



Milk cake lb

CA\$11.99

Rich, dense milk-based confection with a caramelized top, offering a sweet and slightly grainy texture.



Motichoor laddu orange lb

CA\$7.99

Soft, round orange sweets made from tiny gram flour pearls, flavored with cardamom, and garnished with a touch of edible silver leaf.

Kaju katli lb

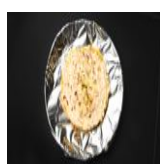
CA\$11.99

Kaju katli is a diamond-shaped sweet typically made from ground cashews, sugar, and often garnished with edible silver leaf.

Gulab jamun lb

CA\$7.99

Deep-fried milk solid dumplings traditionally soaked in a sweet, rose-flavored syrup.



Ghevar sweet each

CA\$15.99

Crispy honeycomb disc topped with creamy rabri, adorned with almonds, pistachios, and edible silver foil.

Menu RAM SWEET SHOP

Jelabi

CA\$5.99

Spiraled, deep-fried batter typically made from wheat flour, soaked in a sweet syrup often flavored with saffron and rose water.

Dhoda sweet lb

CA\$9.99

A traditional, dense milk-based treat with hints of cardamom and nuts, often enriched with wheat solids. Sold by the pound.

Kaju katli

CA\$11.99

Traditional Indian sweet made with cashew nuts and sugar, often garnished with cardamom powder and edible silver foil.

Gajar burffi

CA\$7.99

Gajar burfi is a dense, sweet confection made from grated carrots, milk, sugar, typically includes khoya for richness, and garnished with almonds and pistachios.

Desi ghee patisa lb

CA\$9.99

Patisa made with desi ghee, typically includes gram flour and sugar, garnished with light, flaky layers.

Dilbhar brown lb

CA\$9.99

A pound of dense, sweet treats combining traditional Indian flavors, typically includes a rich blend of milk solids and sugar, coated in a brown syrup.

Kala kand burffi lb

CA\$11.99

Kala kand burffi is a dense, milk-based sweet, typically includes sugar and is garnished with nuts, offering a rich and creamy texture.

Brown khoya burffi lb

CA\$11.99

Brown khoya burfi is a dense, milk-based sweet, typically includes sugar and is flavored with cardamom. Often garnished with nuts for added texture.



Malyi burffi lb

CA\$11.99

Rich, creamy barfi made from condensed milk and garnished with crushed nuts.

Menu RAM SWEET SHOP

Besan laddu

CA\$6.99

Sweet balls crafted from roasted chickpea flour, typically includes ghee, sugar, and a hint of cardamom, garnished with nuts.

Balushai

CA\$8.00

Fried dough pastry soaked in sugar syrup, typically garnished with nuts.

Coconut burffi

CA\$10.00

Made with coconut, sugar, and cardamom, this traditional Indian sweet is a fudgy confection typically enjoyed during festive times.



Boondi laddu yellow lb

CA\$6.99

Golden spheres of sweetened chickpea flour, garnished with edible silver leaf and cardamom.

Rasgulla

CA\$7.99

Soft, spongy balls of Indian cottage cheese and semolina dough, typically soaked in a sweet, light sugar syrup.

Besan burffi

CA\$6.99

Squares made from roasted gram flour and sugar, bound together with ghee, subtly flavored with cardamom.

Khoya pini lb

CA\$9.99

Traditional Indian sweet made from khoya, a reduced milk product, often combined with nuts and seeds, shaped into small, round treats.

Alsi pnni flex seed lb

CA\$9.99

Alsi pnni, a confectionery delight, combines flax seeds with a harmonious mix of nuts and seeds, crafted into delectable pinnis.

Plane gajar burffi

CA\$7.99

Grated carrots combined with milk and sugar, set into a firm shape, typically includes a garnish of thinly sliced almonds or pistachios.

Menu RAM SWEET SHOP

Anjeer burffi

CA\$14.00

Anjeer Burfi: Made from dried figs and a rich mixture of nuts, this traditional Indian sweet is often enjoyed as a delightful treat.

Gujiya

CA\$12.00

Deep-fried pastry typically filled with semolina, coconut, khoya, almonds, and pistachios.

Bikaneri burffi

CA\$12.00

Bikaneri Burfi: A traditional Indian sweet made with milk, sugar, cardamom, ghee, and dry fruits.

Dumpling ?? veg momos

Tandoori momos

CA\$12.99

Dumplings filled with a mix of vegetables, marinated in a blend of tandoori spices, and cooked in a clay oven.

Malyi momos

CA\$13.99

Dumplings filled with a blend of vegetables and spices, lightly tossed in a creamy sauce.

Fried momos

CA\$11.99

Fried momos filled with a mix of vegetables and traditional Indian spices, then deep-fried for a crisp finish.

Steam momos

CA\$11.99

Steamed momos are handcrafted dumplings filled with a mix of finely chopped vegetables, often including cabbage, carrot, and onion, wrapped in a soft flour dough.

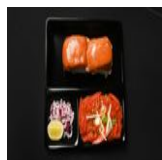
Apéritifs / Appetizers

Burger aux nouilles / Noodle Burger

CA\$9.99

Des galettes de pommes de terre dorées et croustillantes sont prises en sandwich entre des pains à hamburger, garnies de légumes, de nouilles et de chutneys. / Crispy golden potato patties are sandwiched between hamburger buns, dressed with vegetables, noodles and chutneys.

Menu RAM SWEET SHOP



Pav Bhaji

Purée de pommes de terre et légumes dans un cari épais servi avec du pain moelleux appelé pav. / Mashed potatoes and vegetables in a thick curry served with soft bread called pav.

CA\$9.99



Dahai Poori

Pani puri rempli de chana et de dahi bouillis servis avec du chaat masala sur le dessus. / Pani puri filled with boiled chana and dahi served with chaat masala on top.

CA\$8.99



Gol Gappe

Pâte creuse frite croustillante fourrée de garniture de pommes de terre et servie avec de l'eau épicée. / Crispy fried dough filled with potato filling and served with spicy water.

CA\$7.99

Assiette de kachori / Kachori Plate

Paneer frit à base de paneer tranché avec de la farine de pois chiches et servi avec du chutney. / Fried paneer base sliced with chickpea flour and served with chutney.

CA\$7.99

Chana Samosa

Délicieuse cuisine de rue indienne où le samosa punjabi croustillant est garni de pois chiches. / Delicious Indian street food where crispy punjabi samosa is dressed with chickpeas.

CA\$7.99

Assiette de pakora au paneer / Paneer Pakora Plate

Paneer frit à base de paneer tranché avec de la farine de pois chiches et servi avec du chutney. / Fried paneer sliced with chickpea flour and served with chutney.

CA\$6.99

Vada Pav

La cuisine de rue la plus populaire de Mumbai. La garniture aux pommes de terre épicées est prise en sandwich entre des pains à hamburger et recouverte de chutney épicé. / Mumbai's most popular street food. The spicy potato topping is sandwiched between hamburger buns and topped with spicy chutney.

CA\$9.99

Assiette de samosa / Samosa Plate

Two pieces of samosa filled with a mix of potatoes and peas, accompanied by a selection of traditional Indian chutneys.

CA\$3.99

Assiette mixte pakora / Mix Pakora Plate

Assorted vegetables coated in a seasoned chickpea batter and deep-fried, typically includes onions, potatoes, and spinach.

CA\$9.99

Menu RAM SWEET SHOP

Assiette de pain pakora / Bread Pakora Plate

CA\$5.99

Beignets de pain frits et salés de la cuisine de l'Inde du Nord. / Fried and salted bread fritters from North Indian cuisine.

Crispy soya tikka roll

CA\$14.99

Crispy soya tikka is marinated and wrapped in Indian flatbread with onions, peppers, and spices, served as a kati roll.

Tikki Chaat

CA\$7.99

Alu tikki recouvert de chana masala et garni d'oignons, de cornichons et de chutney. / Alu tikki covered with chana masala and garnished with onions, pickles and chutney.

Paneer Kathi roll

CA\$12.99

Marinated paneer and mixed vegetables, wrapped in freshly made naan bread, typically includes onions, capsicum, and a blend of spices.

Chou-fleur pakora / Gobi Pakora Plate

CA\$4.99

Chou-fleur frit composé de fleurons de chou-fleur avec de la farine de pois chiches et servi avec chutney. / Fried cauliflower made from cauliflower florets with chickpea flour and served with chutney.

Raj Kachori

CA\$7.99

Raj kachori propose des coquilles frites croustillantes remplies de pommes de terre, de yaourt, de lentilles bouillies, d'épices, de chutney et plus encore. 1 pièce. / Raj kachori offers crispy french fries shells filled with potatoes, yogurt, boiled lentils, spices, chutney and more. 1 piece.

Pakora végétarienne / Vegetarian Pakora Plate

CA\$4.99

Beignets frits à base de légumes enrobés de farine de pois chiches et servis avec du chutney. / Fried vegetable fritters coated in chickpea flour and served with chutney.

Bhel Pouri

CA\$7.99

Riz soufflé croustillant dans un chutney épicé à la menthe et servi avec du sev sur le dessus. / Crispy puffed rice tossed in spicy mint chutney and served with sev on top.

Aloo Tikki Burger

CA\$7.99

Des galettes de pommes de terre dorées et croustillantes sont prises en sandwich entre des pains à hamburger, garnies de légumes et de chutneys. / Crispy golden potato patties are sandwiched between hamburger buns, dressed vegetables and chutneys.

Menu RAM SWEET SHOP



Rouleaux de printemps / Spring Rolls

CA\$9.99

Apéritif végétarien super léger, croustillant et tendre, cousin des nems traditionnels. / Super-light vegetarian appetizer, crispy and tender, cousin of traditional nems.



Papdi Chaat

CA\$7.99

Le classique cuisine de rue indienne des coquilles de pâtisserie croustillantes recouvertes de yaourt et garnies de pommes de terre, de pois chiches, de chutney et d'un dahee bhalla. / The classic Indian street food of crispy pastry shells covered in yoghurt and dressed potatoes, chickpeas, chutney and dahee bhalla.



Dahi Bhalla

CA\$7.99

Le classique cuisine de rue indienne des coquilles de pâtisserie croustillantes recourent de yaourt et garnies de pommes de terre, de pois chiches, de chutney et d'un dahee bhalla. / The classic Indian street food of crispy pastry shells covered with yoghurt and dressed potatoes, chickpeas, chutney and dahee bhalla.

Soupe / Soup

Tomate / Tomato

CA\$5.99

Soupe de tomates avec carottes, oignons, ail, tomates et bouillon pour une saveur délicieusement riche. / Tomato soup with carrots, onions, garlic, tomatoes and broth for a deliciously rich flavor.

Dal

CA\$4.99

Dal soupe est une soupe indienne aux lentilles délicieuse, saine et rassasiante à base de moong dal, d'épices, d'herbes et de légumes. / Dal soup is a delicious, healthy and satiating Indian lentil soup made with moong dal, spices, herbs and vegetables.

Manchow végétarien / Vegetarian Manchow

CA\$6.99

Soupe végétarienne style hakka à base de légumes mélangés, ail, gingembre, sauce soja et poivre moulu. / Vegetarian hakka-style soup with mixed vegetables, garlic, ginger, soy sauce and ground pepper.

Plat principal / Main Course

Paneer beurre masala / Paneer Butter Masala

CA\$15.99

Sauce crémeuse, riche et légèrement sucré à base d'oignon et de tomate, riche en beurre et en crème. / Creamy, rich and slightly sweet onion and tomato based sauce, rich in butter and cream.

Paneer Lababdar

CA\$15.99

La sauce paneer lababdar est composée d'une pâte de tomate épicée aux noix de cajou cuite avec des oignons sautés. / Lababdar paneer sauce is a spicy cashew tomato paste cooked with sautéed onions.

Menu RAM SWEET SHOP

Kadai Paneer

CA\$14.99

Plat épicé, réchauffant, savoureux et super délicieux préparé en cuisant du paneer et des poivrons dans des épices parfumées et fraîchement moulues. / Spicy, warming, tasty and super delicious dish prepared by cooking paneer and peppers in fragrant and freshly ground spices.

Paneer aux épinards / Palak Paneer

CA\$13.99

Le fromage cottage est cuit avec de la purée d'épinards. Délicieux et sain. / The cottage cheese is cooked with spinach puree. Delicious and healthy.

Shahi Paneer

CA\$15.99

Fromage cottage à pâte molle et coupé en cubes mijoté avec une riche et crémeuse sauce aux noix de cajou. / Soft, cubed cottage cheese simmered in a rich, creamy cashew sauce.

Paneer Phurji

CA\$14.99

Plat du Nord de l'Inde à base de fromage cottage indien, également appelé paneer, d'herbes et d'épices moulues. / North Indian dish made with Indian cottage cheese, also known as paneer and ground herbs and spices.

Rara Paneer

CA\$14.99

Morceaux de paneer tikka mijotés dans une sauce oignon-tomate enrichie de paneer finement émincé. / Pieces of paneer tikka simmered in an onion-tomato sauce enriched with finely sliced paneer.

Paneer Tikka Masala

CA\$15.99

Fromage cottage à pâte molle et coupé en cubes sauté avec pâte d'ail, oignon et gingembre avec une riche sauce crémeuse aux noix de cajou. / Soft, cubed cottage cheese sautéed with garlic, onion and ginger paste in a rich, creamy cashew sauce.

Malai Kofta

CA\$14.99

Dal boukhara est une recette de lentilles riche et savoureuse à base de gramme noir, de tomates et de crème. / Dal boukhara is a rich and tasty lentil recipe with black gram, tomatoes and cream.

Korma de navratan / Navratan Korma

CA\$15.99

Fait avec 9 légumes différents, noix séchées et fruits frais cuits dans une sauce paisse et des épices indiennes. / Made with 9 different vegetables, dried nuts and fresh fruit cooked in a thick sauce with Indian spices.

Lentilles bukhara / Dal Bukhara

CA\$14.99

Dal boukhara est une recette de lentilles riche et savoureuse à base de gramme noir, de tomates et de crème. / Dal boukhara is a rich and tasty lentil recipe with black gram, tomatoes and cream.

Menu RAM SWEET SHOP

Mattar Paneer

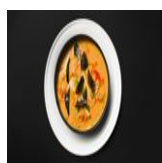
CA\$13.99

Cubes de paneer, poêlés avec petits pois dans un cari savoureux. / Pan-fried paneer cubes with peas in a savory curry.

Aloo Gobhi

CA\$12.99

Les pommes de terre et le chou-fleur sont cuits avec des oignons, des tomates et des épices. / Potatoes and cauliflower are cooked with onions, tomatoes and spices.



Punjabi Kadhi Pakora

CA\$12.99

Kadhi pakora propose des pakoras (beignets) frits trempés dans un cari piquant à base de yaourt. / Kadhi pakora offers fried pakoras (fritters) dipped in a spicy yoghurt-based curry.

Chana Masala

CA\$12.99

Cari de pois chiches indien populaire, copieux, délicieux et naturellement végétalien et sans gluten. / Popular Indian chickpea curry, hearty, delicious and naturally vegan and gluten-free.

Lentilles épinard / Dal Palak

CA\$12.99

Dal palak à base de moong dal jaune, d'épinards et d'un minimum d'épices. / Dal palak with yellow moong dal, spinach and a minimum of spices.

Maïs aux épinards / Palak Corn

CA\$12.99

Le cari de maïs palak est un plat riche et savoureux à base d'épinards frais et de maïs sucré. / Palak corn curry is a rich, flavorful dish made with fresh spinach and sweet corn.

Champignon matar / Mattar Mushroom

CA\$12.99

Un pot de champignons au cari, petits pois, oignons, tomates, épices et herbes. / A jar of curried mushrooms, peas, onions, tomatoes, spices and herbs.

Champignon 2 pyaaza / Mushroom 2 Pyaaza

CA\$12.99

Plat savoureux et délicieux composé de champignons de Paris cuits avec des oignons légèrement caramélisés, des tomates et des épices indiennes. / A tasty and delicious dish of button mushrooms cooked with lightly caramelized onions, tomatoes and Indian spices.

Champignon tawa / Tawa Mushroom

CA\$12.99

Champignon cuit sur un tawa avec oignons, tomates et épices indiennes. / Mushroom cooked on a tawa with onions, tomatoes and Indian spices.

Menu RAM SWEET SHOP

Sarson Da Saag

CA\$13.99

Plat traditionnel punjabi à base de feuilles de moutarde et d'épices. / Traditional punjabi dish with mustard greens and spices.

Baingan Bhartha

CA\$13.99

Purée d'aubergines mijotées avec oignons, tomates et petits pois. / Simmered eggplant puree with onions, tomatoes and peas.

Bhindi Do Pyaza

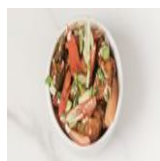
CA\$13.99

Plat du Nord de l'Inde à base de gombo, d'épices, d'herbes et beaucoup d'oignons. / North Indian dish made with okra, spices, herbs and lots of onions.

Achari Paneer

CA\$14.99

Cubes de paneer cuits dans du masala achari (cornichon) avec des oignons coupés en dés. / Paneer cubes cooked in masala achari (pickle) with diced onions.



Mélange de légumes / Mix Vegetable

CA\$14.99

Cari de légumes mélangés à base de légumes frais dans une sauce à l'oignon et aux tomates parfumée d'épices et d'herbes. / Mixed vegetable curry made with fresh vegetables in an onion and tomato sauce flavored with spices and herbs.

Champignon rara / Rara Mushroom

CA\$14.99

Champignons mijotés dans un cari style rara à base de champignons émincés et d'épices indiennes. / Mushrooms simmered in a rara-style curry with sliced mushrooms and indian spices.

Methi Malai Matar

CA\$15.99

Mélanges de feuilles de fenugrec frais, de petits pois et de crème cuite avec sauce aux noix de cajou. / Mixture of fresh fenugreek leaves, peas and cooked cream with cashew sauce.

Paneer Makhani

CA\$15.99

Fromage cottage à pâte molle et coupé en cubes sauté avec oignon et gingembre avec sauce à base de crème riche. / Soft, cubed cottage cheese sautéed with onion and ginger in a rich cream sauce.

Paneer Do Pyaza

CA\$15.99

Délicieux cari de l'Inde du Nord à base de fromage cottage, d'épices et beaucoup d'oignons. / Delicious North Indian curry with cottage cheese, spices and lots of onions.

Menu RAM SWEET SHOP

Paneer Babarchi

CA\$16.99

Morceaux de paneer cuits dans une délicieuse sauce crémeuse avec une sauce aux tomates et aux oignons. / Paneer pieces cooked in a delicious creamy sauce with tomato and onion sauce.

Gobi Musallam

CA\$15.99

Le chou-fleur rôti avec sauce crémeuse makhani est parfait pour tout le monde. / Roasted cauliflower with creamy makhani sauce is perfect for everyone.

Soja tikka masala / Soya Tikka Masala

CA\$14.99

Le soja tikka masala est un plat populaire composé de morceaux de soja grillés dans une sauce épicée aux oignons et aux tomates. / Soy tikka masala is a popular dish consisting of soy pieces grilled in a spicy onion and tomato sauce.



Lentilles makhani / Dal Makhani

CA\$12.99

Lentilles noires mijotées lentement, cuites avec de la crème, du beurre, du gingembre, de la tomate et des épices. / Slowly simmered black lentils, cooked with cream, butter, ginger, tomato and spices.

Lentilles dhaba / Dal Dhaba

CA\$12.99

Le dhaba dal est un délicieux mélange de lentilles et d'épices. / Dhaba dal is a delicious blend of lentils and spices.

Tandoori

Tikka au champignon / Mushroom Tikka

CA\$16.99

Champignons, poivrons et oignons marinés dans du yaourt aux épices indiennes et rôtis au four jusqu'à la perfection. / Mushrooms, peppers and onions marinated in Indian spice yogurt and oven-roasted to perfection.

Soja achari chaap

CA\$15.99

Soya chunks marinated in a tangy achari masala, typically includes yogurt and spices, grilled in a tandoor.

Soja chaap tikka / Soya Chaap Tikka

CA\$15.99

Chaap de soja en dés et poivrons marinés au yaourt, épices indiennes et cuites au tandoor. / Diced soya chaap and peppers marinated in yogurt, Indian spices and cooked in the tandoor.

Menu RAM SWEET SHOP

Paneer Achari Tikka

CA\$16.99

Les cubes de fromage cottage coupés en dés sont marinés dans du cornichon masala avec du yaourt et rôtis au four en argile. / Diced cottage cheese cubes are marinated in masala pickle with yogurt and roasted in a clay oven.



Malai tikka au soja / Soya Malai Tikka

CA\$15.99

Dés de soja et poivrons marinés au yaourt, crème, épices indiennes et cuites au tandoor. / Diced soya and peppers marinated in yogurt, cream, Indian spices and cooked in the tandoor.

Assiette mélange tandoori / Tandoori Mix Platter

CA\$16.99

Assiette de mélange de tandoori. / Plate of tandoori mix.

Haryali soya chaap

CA\$15.99

Soya chaap marinated in a blend of mint, coriander, and traditional spices, then cooked in a tandoor.

Haryali paneer tikka

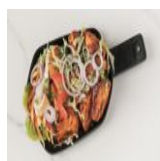
CA\$16.99

Cottage cheese marinated in a blend of mint, cilantro, spinach, and Indian spices, then grilled in a tandoor.

Kebab seekh aux légumes / Vegetable Seekh Kebab

CA\$15.99

Mélange de légumes avec de la farine de pois chiches et des épices façonnés sur une brochette et rôtis au tandoor à la perfection. / Mixed vegetables with chickpea flour and spices skewer and roasted to perfection in the tandoor.



Paneer Tikka

CA\$16.99

Fromage cottage en dés et poivrons marinés au yaourt, épices indiennes et cuites au tandoor. / Diced cottage cheese and peppers marinated in yogurt, Indian spices and cooked in the tandoor.

Paneer Malai Tikka

CA\$16.99

Dés de fromage blanc et poivrons marinés au yaourt, crème, épices indiennes et cuites au tandoor. / Diced white cheese and peppers marinated in yogurt, cream, Indian spices and cooked in the tandoor.

Thali

Tiffin veg

CA\$15.00

Includes one vegetable curry, one sabji (vegetable dish), eight roti (Indian flatbread), pickle, and a sweet.



Chana Bathura

CA\$9.99

Combinaison de chana masala, de bhatura ou puri et un pain frit à base de farine. / Combination of chana masala, bhatura or puri and a flour-based fried bread.

Amritsari kulcha avec chana / Amritsari Kulcha with Chana

CA\$10.99

Amritsari kulcha is a stuffed naan with spiced potatoes and onions, served with a chickpea curry.

Assiette de paratha (aloo, gobi ou mooli) / Paratha Plate (Aloo, Gobi or Mooli)

CA\$9.99

Pains plats de blé entier fourrés aux épices. / Whole wheat flatbread with spice filling.



Thali végétal / Veggie Thali

CA\$13.99

A vibrant assortment of mixed vegetable curry, creamy paneer butter masala, vegetable stir-fry, fragrant basmati rice, and a sweet gulab jamun. Served with soft, warm naan.



Saag Makki Di Roti

CA\$10.99

2 pieces of Makki Di Roti and salad

Chinois / Chinese

Chou-fleur de Mandchourie / Manchurian Cauliflower

CA\$12.99

Fleurons de chou-fleur frits enrobés de piments frits au wok, gingembre, ail et coriandre. / Fried cauliflower florets coated with wok-fried chilies, ginger, garlic and coriander.

Mandchourie végétarienne (sec ou en sauce) / Vegetarian Manchurian (Dry or Gravy)

CA\$13.99

Délicieux cari de l'Inde du Nord à base de fromage cottage, d'épices et beaucoup d'oignons. / Delicious North Indian curry based on cottage cheese, spices and lots of onions.

Menu RAM SWEET SHOP

Piments paneer / Chili Paneer

CA\$13.99

Cubes de fromage cottage panés, frits et mélangés au wok avec des piments, gingembre, ail, oignon et poivrons. / Breaded cottage cheese cubes, fried and wok-mixed with chillies, ginger, garlic, onion and peppers.

Riz sauté / Fried Rice

CA\$12.99

Délicieux cari de l'Inde du Nord à base de fromage cottage, d'épices et beaucoup d'oignons. / Delicious North Indian curry based on cottage cheese, spices and lots of onions.

Mini maïs au piment / Chili Baby Corn

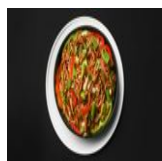
CA\$11.99

Piment croustillant au maïs miniature où du maïs miniature doré et croustillant est agrémenté d'oignons, de poivron et de sauces chinoises. / Crispy baby corn chili where crispy golden baby corn is garnished with onions, peppers and Chinese sauces.

Piment soja chaap / Chili Soya Chaap

CA\$12.99

Piment chaap au soja croustillant où le chaap au soja doré et croustillant est agrémenté d'oignons de poivrons et de sauces chinoises. / Crispy soy chaap pepper where crispy, golden soy chaap is enhanced with bell bell pepper onions and Chinese sauces.



Nouilles Hakka / Hakka Noodles

CA\$12.99

Nouilles sautées, légumes et sauces. / Sautéed noodles, vegetables and sauces.

Champignon au piment (sec ou en sauce) / Chili Mushroom (Dry or Gravy)

CA\$12.99

Délicieux cari de l'Inde du Nord à base de fromage cottage, d'épices et beaucoup d'oignons. / Delicious north Indian curry based on cottage cheese, spices and lots of onions.

Pains / Breads



Koulcha farci / Stuffed Kulcha

CA\$8.99

Kulcha stuffed with potatoes, onions, coriander, and spices.

Aloo Paratha

CA\$4.49

Fluffy, spiced potato-stuffed flatbread, griddled to golden perfection.



Naan à l'ail / Garlic Naan

2 for CA\$3.99

Leavened bread traditionally baked in a tandoor oven, infused with garlic and often garnished with coriander.

Paneer Paratha

CA\$5.99

Flavorful pan-fried whole wheat bread stuffed with homemade cheese and spices.

Mooli Paratha

CA\$5.49

Whole wheat bread pan-cooked and stuffed with seasoned grated radish.

Naan nature / Plain Naan

CA\$2.49

Traditional Indian bread, made from plain flour and baked in a tandoor oven.

Naan au beurre / Butter Naan

CA\$3.49

Leavened Indian bread, baked in a tandoor and brushed with butter.

Naan au beurre et à l'ail / Garlic Butter Naan

CA\$4.49

Leavened Indian bread brushed with garlic-infused butter, typically baked in a tandoor oven.

Gobi Paratha

CA\$5.49

Whole wheat flatbread filled with spiced, grated cauliflower, typically cooked on a griddle.

Roti nature / Plain Roti

CA\$0.99

Whole wheat flatbread, hand-stretched and cooked on a griddle, resulting in a soft and slightly charred finish.

Cheese naan

CA\$4.99

Soft, tandoori-baked bread, generously filled with melting cheese.

Menu RAM SWEET SHOP

Lachha Paratha

CA\$3.49

Flaky Indian bread with multiple layers, perfect for savoring with your favorite curry or chutney.

Makki Roti / Roasted Makki

CA\$2.49

Unleavened flatbread made from cornmeal, traditionally cooked on a tawa (iron griddle).

Corbeille à pain / Bread Basket

CA\$12.00

An assortment of freshly baked Indian breads, typically including varieties such as plain naan, garlic naan, and onion kulcha.

Makki Methi Roti / Roasted Makki Methi

CA\$2.99

Flatbread prepared with cornmeal and fenugreek leaves, typically cooked on a griddle.

Coconut naan

CA\$4.99

Naan leavened with white flour, filled with sweetened coconut, and baked in a tandoor.

Roti au tandoori / Tandoori Roti

CA\$1.99

Whole wheat flatbread traditionally baked in a clay oven, known as a tandoor.

Missi Roti / Roasted Missi

CA\$2.49

Flatbread made with a blend of whole wheat and gram flour, seasoned with spices, and cooked in a tandoor.

Riz / Rice

Biryani aux légumes / Vegetable Biryani

CA\$11.99

Basmati rice mixed with a medley of vegetables and seasoned with traditional spices, garnished with fresh coriander.

Menu RAM SWEET SHOP

Matar Pulao

CA\$5.99

Basmati rice and green peas cooked with a blend of whole spices and herbs, garnished with fried onions.

Pulao du cachemire / Kashmiri Pulao

CA\$6.99

Basmati rice cooked with a variety of dry fruits and nuts, often garnished with saffron for a distinct flavor and aroma.

Riz nature / Plain Rice

CA\$4.99

Steamed basmati rice, offering a simple and subtle flavor.

Riz au cumin / Jeera Rice

CA\$5.99

Basmati rice gently tossed with toasted cumin seeds, often prepared with a hint of clarified butter.

Boissons / Drinks



Lassi à la mangue / Mango Lassi

CA\$4.99

Yogurt and mango pulp blended together, often including a hint of cardamom for a refreshing taste.



Lassi salé / Salty Lassi

CA\$4.99

A traditional Indian drink made by blending yogurt with salt, often enhanced with spices like cumin for a savory refreshment.

Limca can

CA\$3.99

A lemon and lime-flavored Indian soda, offering a refreshing citrus twist in a carbonated beverage.

Boissons non alcoolisées / Soft Drinks

CA\$2.00

Soft drinks available in cola, diet cola, and lemon-lime flavors.

Menu RAM SWEET SHOP

Bouteille d'eau / Water Bottle

CA\$1.49

A sealed, purified water bottle, offering a refreshing and hydrating experience.

Lassi doux / Sweet Lassi

CA\$4.99

A traditional Indian drink made by blending yogurt with water and sugar, often enhanced with a hint of rose water or cardamom for a distinctive taste.

Thé kadak chai / Kadak Chai Tea

CA\$2.99

A robust tea made with a strong brew of black tea, milk, and a distinctive blend of spices for an invigorating experience.

Thé à la cardamome / Cardamom Tea

CA\$2.99

Black tea gently infused with the warm, aromatic essence of cardamom, creating a soothing and aromatic brew.
