

Menu

Royal Rasoi

1611 Av Dollard, LaSalle, QC H8N 1T7, Canada | (438) 375-9291

Most Ordered



Butter Chicken / Butter Chicken

CA\$17.99

A rich butter sauce dish. (un plat riche en sauce au beurre).



Plain Rice / Plain Rice

CA\$5.00

Basmati rice. (riz aux basmati)



Lamb Biryani / Lamb Biryani

CA\$13.99

Rice cooked with lamb, mint and Indian spices in yogurt. (riz cuit avec de l'agneau, de la menthe et des épices indiennes dans du yogourt)



Chicken Biryani / Chicken Biryani

CA\$14.99

Rice cooked with chicken, mint and Indian spices in yogurt. (riz cuit avec du poulet, de la menthe et des épices indiennes dans du yogourt)



Channa Samosa / Channa Samosa

CA\$8.00

Samosa with chickpeas, spices, and chutney. (samosa avec pois chiche, épices et chutney)



Saag Paneer / Saag Paneer

CA\$12.50

Fresh spinach with homemade cheese. (épinards frais avec du fromage paneer).



Chicken Tikka Masala / Chicken Tikka Masala

CA\$14.30

Chicken with green and red peppers in curry. (poulet aux poivrons verts et rouges au curry).

Menu Royal Rasoi



Channa Bhatura / Channa Bhatura

CA\$12.00

Bhutra with chickpeas masala. (channa bhatura bhature aux pois chiches masala)



Dahi Bhalle (2 pcs) / Dahi Bhalle (2 pcs)

CA\$7.00

Three lentil patty topped with onions, potatoes, yogurt, spices, and sauces. (galette de trois lentilles garnie d'oignons, pommes de terre, yaourt, épices et sauces)



Mix Vegetable / Mix Vegetable

CA\$11.99

Mixed garden fresh vegetables cooked with onions, garlic, ginger, tomatoes, and Indian spices. (légumes assortis, tomates, sauce epaisse)

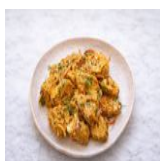
Tandoor



Paneer Tikka (6 pcs) / Paneer Tikka (6 pcs)

CA\$17.99

Paneer cubes marinated with fresh and exotic herbs and barbequed to perfection. (cubes de paneer marinés aux herbes fraîches et exotiques et cuits au barbecue à la perfection).



Malai Soya Chaap / Malai Soya Chaap

CA\$19.00

Soya chunks marinated in cream and spices, cooked in a clay oven.



Murg Malai Tikka (6 pcs) / Murg Malai Tikka (6 pcs)

CA\$13.00

Boneless mouthful tender pieces of chicken marinated overnight in yogurt with exotic Indian spices and cheese with the freshness of the cream. (tendres morceaux de poulet marinés dans du yogourt avec épices indiennes et du fromage avec de la crème).



Salmon Tikka / Salmon Tikka

CA\$17.99

Salmon fish mixed with yogurt and a blend of handpicked spices cooked in tandoor. (poisson saumon mélangé avec du yaourt et mélange d'épices cuites au tandoor).



Chicken Kebab (2 pcs) / Chicken Kebab (2 pcs)

CA\$14.00

Tender, juicy and mouth watering flakes of grilled kebabs made from minced chicken, with a blend of handpicked spices and seasonings. (tendres, juteux et appétissants de brochettes grillées à base de poulet haché, avec un mélange d'épices et d'assaisonnements)

Menu Royal Rasoi



Mint Chicken Tikka(6) / Mint Chicken Tikka(6)

CA\$12.00

Chicken breasts marinated in a blended mixture of mint and cilantro leaves along with a mix of flavorsome spices coated with Indian mustard sauce wins over your taste buds. (poitrines de poulet marinées dans un mélange de feuilles de menthe et de coriandre avec mélange d'épices enrobées de sauce à la moutarde indienne).



Tandoori Mix Platter / Tandoori Mix Platter

CA\$46.99

Fish tikka, chicken kebab, tandoori legs, and tandoori shrimp with fresh herbs. (poisson tikka, brochette de poulet, cuisses tandoori, crevettes tandoori aux herbes fraîches).



Tandoori Legs (2 pcs) / Tandoori Legs (2 pcs)

CA\$12.99

Chicken marinated in yogurt and Indian spices cooked in tandoor. (poulet mariné au yaourt et épices indiennes cuit au tandoor).



Surkh Soya Chaap (6 pcs) / Surkh Soya Chaap (6 pcs)

CA\$14.99

Soya chunk marinated in Indian spices and roasted in tandoor. (morceau de soja mariné aux épices indiennes et rôti au tandoor).

Starters



Channa Bhatara / Channa Bhatara

CA\$12.00

Bhutra with chickpeas masala. (channa bhatara bhature aux pois chiches masala)



Amritsari Kulcha / Amritsari Kulcha

CA\$11.99

Potatoes, onions, and chickpeas in a rich sauce. (pommes de terre, oignons, pois chiches dans une sauce riche)



Fish Pakora (6 pcs) / Fish Pakora (6 pcs)

CA\$10.00

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

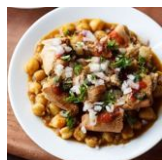


Hakka Noodles / Hakka Noodles

CA\$14.00

Vinegar with garlic, spring onions and vegetables mixed in a chinese sauce. (vinaigre à l'ail, oignons nouveaux et légumes mélangés dans une sauce chinoise)

Menu Royal Rasoi



Channa Samosa / Channa Samosa

CA\$8.00

Samosa with chickpeas, spices, and chutney. (samosa avec pois chiche, épices et chutney)



Vegetable Rolls / Vegetable Rolls

CA\$9.00

Mixed vegetables wrapped in thin spring roll sheets and deep-fried until crispy.



Chicken Rolls / Chicken Rolls

CA\$10.00

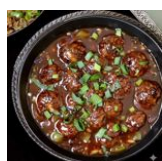
Crispy spring rolls typically filled with seasoned chicken, mixed vegetables, and glass noodles.



Samosa (2 pcs) / Samosa (2 pcs)

CA\$3.99

Crispy pastry filled with spiced potatoes and peas. Two pieces per serving.



Vegetable Manchurian / Vegetable Manchurian

CA\$11.50

Savoury potatoes and chickpeas with crunchy shells with yogurt. Served with various sauces and spices. (pommes de terre et pois chiches avec papdi et yaourt. Servi avec diverses sauces et épices)



Vegetable Pakora (10 pcs) / Vegetable Pakora (10 pcs)

CA\$7.99

Mixed vegetables coated in spiced chickpea flour and deep-fried until crispy.

Butter Chicken Roll / Butter Chicken Roll

CA\$10.00



Shahi Chaat Papri / Shahi Chaat Papri

CA\$7.00

Potatoes and chickpeas with crunchy shells covered with yogurt. Served with various sauces and spices. (pommes de terre, pois chiches, papdi recouvertes de yaourt. Servi avec diverses sauces et épices)



Spring Roll (4 pcs) / Spring Roll (4 pcs)

CA\$5.00

Thin pastry rolls stuffed with a mixture of shredded vegetables, typically including cabbage and carrots, fried until crispy.

Menu Royal Rasoi



Aloo Tikki Chaat (2 pcs) / Aloo Tikki Chaat (2 pcs)

CA\$8.00

Aloo tikki with spices, yogurt, and chutney. (aloo tikki avec épices, yaourt et chutney)



Chicken 65 / Chicken 65

CA\$14.99

Chicken prepared with mustard seeds and curry leafs. (poulet préparé avec des graines de moutarde et des feuilles de curry)



Plate Bhel Puri / Plate Bhel Puri

CA\$8.99

Puffed rice, chopped vegetables, and tamarind sauce. (riz soufflé, légumes, sauce au tamarin)



Dahi Bhalle (2 pcs) / Dahi Bhalle (2 pcs)

CA\$7.00

Three lentil patty topped with onions, potatoes, yogurt, spices, and sauces. (galette de trois lentilles garnie d'oignons, pommes de terre, yaourt, épices et sauces)



Onion Bhaji (6 pcs) / Onion Bhaji (6 pcs)

CA\$8.00

Sliced onion dipped in Indian batter and deep fried. (tranches d'oignon trempé dans une pâte à frire indienne et frit).

Bread/Pain



Lachha Paratha / Lachha Paratha

CA\$6.00

Flatbread cooked with butter in tandoor. (pain plat cuit au beurre au tandoor).



Tandoori Naan / Tandoori Naan

CA\$3.00

Bread cooked in tandoor. (pain cuit au tandoor).



Tandoori Roti / Tandoori Roti

CA\$4.00

Bread made with whole wheat. (pain fait avec du blé entier).

Menu Royal Rasoi



Garlic Naan / Garlic Naan

Bread stuffed with crushed garlic. (pain farci à l'ail écrasé).

CA\$4.00



Keema Naan / Keema Naan

Naan with chicken keema and coriander spices. (naan au poulet keema and épices).

CA\$7.99

Main Dish Veg



Shahi Paneer / Shahi Paneer

Paneer cooked in creamy onion sauce with Indian spices. (paneer cuit dans une sauce crémeuse à l'oignon avec des épices indiennes)

CA\$12.99



Aloo Gobi / Aloo Gobi

Cauliflower and potatoes with Indian spices. (chou-fleur and pommes de terre aux épices indiennes).

CA\$11.99



Malai Kofta / Malai Kofta

Dumpling of fresh vegetables and cheese cooked in cream sauce. (légumes and fromage cuit dans une crème fraîche).

CA\$12.99



Paneer Tikka Masala / Paneer Tikka Masala

Marinated Indian cottage cheese cooked in delicious buttery spiced gravy. (fromage cottage indien mariné cuit dans une délicieuse sauce au beurre épicée).

CA\$12.99



Mix Vegetable / Mix Vegetable

Mixed garden fresh vegetables cooked with onions, garlic, ginger, tomatoes, and Indian spices. (légumes assortis, tomates, sauce épaisse)

CA\$11.99



Chili Paneer / Chili Paneer

Paneer fresh herbs, peppers and onions in masala. (paneer herbes fraîches, poivrons and oignons dans du masala).

CA\$14.00

Menu Royal Rasoi



Karahi Paneer / Karahi Paneer

CA\$16.99

Homemade Indian cottage cheese cooked with capsicum. (fromage cottage indien fait maison cuit avec du poivron).



Rajma / Rajma

CA\$12.00

Red kidney beans in a thick gravy loaded with spices. (haricots rouges dans une sauce épaisse chargée d'épices).

Saag / Saag

CA\$13.00

Fresh spinach with homemade cheese. (épinards frais fait à la main).



Dal Turka / Dal Turka

CA\$11.50

Pea soup with fresh herbs and Indian spices. (soupe de pois aux herbes fraîches et épices indiennes).



Dal Makhni / Dal Makhni

CA\$11.50

Lentil simmered for hours with spices and sauteed in butter and garnished with fresh coriander. (lentilles cuites au beurrés, servi avec coriandre frais et des épices indienne).



Kadhi Pakora / Kadhi Pakora

CA\$12.99

(Thursday) made with ginger, garlic, yogurt, black chickpea flour, and traditional spices. ((jeudi) fait avec du gingembre, de l'ail, yogourt, farine de pois chiches noirs et des épices traditionnelles).



Matar Paneer / Matar Paneer

CA\$12.99

Paneer made with peas, garlic, and Indian spices. (matar paneer paneer aux petits pois, ail et épices indiennes).



Paneer Jalfrezi / Paneer Jalfrezi

CA\$14.99

Paneer herbs, peppers, and spices. (fromage paneer herbes, poivrons and épices).



Bhindi Masala / Bhindi Masala

CA\$13.00

Okra, pickled pearl onions, and tomatoes. (gombo, oignons perlés marinés, tomates).

Menu Royal Rasoi



Vegetable Korma / Vegetable Korma

CA\$12.99

Vegetables and nuts prepared in a cream with Indian spices. (légumes and noix préparés dans une crème aux épices indiennes).



Smoked Baingan Bharta / Smoked Baingan Bharta

CA\$11.00

Eggplant peeled, grilled and mashed. (aubergines pelées, grillées et écrasées).



Saag Paneer / Saag Paneer

CA\$12.50

Fresh spinach with homemade cheese. (épinards frais avec du fromage paneer).

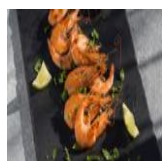


Chana Masala / Chana Masala

CA\$11.99

Chickpeas in a masala curry. (pois chiches au curry masala).

Main Dish Seafood



Tandoori Shrimp (6 pcs) / Tandoori Shrimp (6 pcs)

CA\$14.99

Shrimp perfectly marinated in a mixture of yogurt and Indian spices cooked in tandoor. (crevettes parfaitement marinées dans un mélange de yaourt et d'épices indiennes cuites au tandoor).

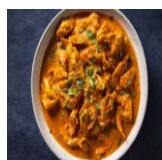


Fish Curry / Fish Curry

CA\$17.99

Fish with onions, tomatoes with a rich flavour of Indian spices in curry. (poisson aux oignons, tomates avec une riche saveur d'épices indiennes au curry).

Main Dish Chicken



Chicken Tikka Masala / Chicken Tikka Masala

CA\$14.30

Chicken with green and red peppers in curry. (poulet aux poivrons verts et rouges au curry).



Chicken Jalfrezi / Chicken Jalfrezi

CA\$16.30

Chicken with vegetables, onion, peppers, and Indian spices. (chicken jalfrezi poulet aux légumes, oignons, poivrons et épices indiennes).

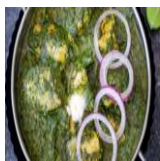
Menu Royal Rasoi



Chicken Madras / Chicken Madras

CA\$15.99

Chicken prepared with curry leaves, mustard seeds, coconut, and Indian herbs. (poulet préparé avec des feuilles de curry, des graines de moutarde, de la noix de coco et des herbes indiennes).



Chicken Palak / Chicken Palak

CA\$14.30

Blend of chicken curry and spinach. (mélange de curry de poulet et d'épinards).



Chicken Korma / Chicken Korma

CA\$16.30

Chicken prepared with nuts and spices in cream. (poulet préparé avec noix et épices à la crème).



Chicken Vindaloo / Chicken Vindaloo

CA\$14.99

Chicken with potatoes, chili, and spices in vinegar. (chicken vindaloo poulet aux pommes de terre, piments et épices au vinaigre).



Karahi Chicken / Karahi Chicken

CA\$15.99

Chicken with onion, spring onion, tomatoes and Indian spices in curry. (poulet aux oignons, ciboule, tomates et épices indiennes au curry).



Butter Chicken / Butter Chicken

CA\$17.99

A rich butter sauce dish. (un plat riche en sauce au beurre).



Chicken Curry / Chicken Curry

CA\$14.99

Chicken in an onion tomato-based sauce with ginger and garlic. (chicken curry poulet dans une sauce à base de tomates oignons avec gingembre et ail).

Main Dish Lamb



Lamb Korma / Lamb Korma

CA\$18.50

Lamb prepared with nuts and spices in cream. (agneau préparé avec des noix et des épices à la crème).

Menu Royal Rasoi



Lamb Vindaloo / Lamb Vindaloo

CA\$15.99

Lamb with potatoes, chili, and spices in vinegar. (lamb vindaloo agneau avec pommes de terre, piment et épices au vinaigre).



Goat Curry With Bone / Goat Curry With Bone

CA\$24.00

Goat meat on the bone cooked in a traditional onion and tomato sauce with aromatic Indian spices.



Lamb Curry / Lamb Curry

CA\$16.50

Blend of lamb in an onion tomato based sauce with garlic and ginger. (mélange d'agneau dans une sauce à base de tomates oignons avec ail et gingembre).



Lamb Palak / Lamb Palak

CA\$16.99

Blend of lamb curry and spinach. (mélange de curry d'agneau et d'épinards).



Lamb Bhuna / Lamb Bhuna

CA\$18.99

Lamb with onion, tomatoes, spring onions, coriander, and Indian spices. (agneau aux oignons, tomates, oignons nouveaux, coriandre and épices indiennes).



Lamb Jalfrezi / Lamb Jalfrezi

CA\$17.50

Lamb with vegetables, onion, peppers, and Indian spices. (agneau aux légumes, oignons, poivrons et épices indiennes).



Lamb Rogan Josh / Lamb Rogan Josh

CA\$16.99

Lamb with oil, chili, garlic and Indian spices. (agneau à l'huile, piment, ail and épices indiennes).

Lamb Chops (6 pcs) / Lamb Chops (6 pcs)

CA\$22.99

Lamb marinated in a select mixture of exotic spices and yogurt. (agneau marinés dans un mélange choisi d'épices exotiques et yaourt).



Karahi Lamb / Karahi Lamb

CA\$18.50

Lamb with onion, spring onion, tomatoes, and spices in curry. (agneau aux oignons, ciboule, tomates et épices au curry).

Main Dish Rice



Plain Rice / Plain Rice

Basmati rice. (riz aux basmati)

CA\$5.00



Shrimp Biryani / Shrimp Biryani

Rice cooked with shrimp, mint and Indian spices in yogurt. (riz cuit avec crevettes, menthe et épices indiennes dans du yogourt)

CA\$17.99



Vegetable Biryani / Vegetable Biryani

Rice cooked with fresh vegetables and Indian spices in yogurt. (riz cuit avec des légumes frais et des épices indiennes dans du yogourt)

CA\$11.99



Vegetable Fried Rice / Vegetable Fried Rice

Rice fried with fresh vegetables. (riz sauté aux légumes frais).

CA\$9.00



Jeera Rice / Jeera Rice

Rice with cumin seeds. (jeera rice riz aux graines de cumin)

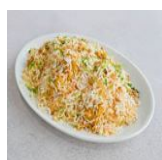
CA\$5.50



Lamb Biryani / Lamb Biryani

Rice cooked with lamb, mint and Indian spices in yogurt. (riz cuit avec de l'agneau, de la menthe et des épices indiennes dans du yogourt)

CA\$13.99



Chicken Biryani / Chicken Biryani

Rice cooked with chicken, mint and Indian spices in yogurt. (riz cuit avec du poulet, de la menthe et des épices indiennes dans du yogourt)

CA\$14.99

Salade



Red Onion Salad / Red Onion Salad

Sliced red onions, lemon, green chillies, and a sprinkle of chaat masala.

CA\$4.00

Menu Royal Rasoi



Garden Salad / Garden Salad

Fresh mixed greens with seasonal vegetables

CA\$6.50

Deserts



RABADI KULFI / RABADI KULFI

Rabadi kulfi: Traditional Indian ice cream made with condensed milk, cream, and nuts, typically including almonds and pistachios, enriched with a layer of thickened sweetened milk (rabadi).

CA\$7.00



Rasmalai (2 pcs) / Rasmalai (2 pcs)

Flat tender balls of cheese curds in cream. (boulettes tendres de fromage en grains à la crème).

CA\$5.00



GULJAB JAMUN / GULJAB JAMUN

Deep-fried milk dumplings soaked in sugar syrup, typically flavored with cardamom and rose water.

CA\$3.50

Beverages



Mango Lassi / Mango Lassi

Traditional Indian drink with mango and yogurt.

CA\$6.00



Chai

Deliciously spiced tea made with milk, and aromatic spices.

CA\$3.00



Lassi / Lassi

A nutritious drink made of churned yogurt added with a mix of seasonings. (une boisson nutritive faite de yogourt baratté additionné d'un mélange d'assaisonnements)

CA\$5.00

Tonic Water / Tonic Water

Sparkling H2O beverage, perfect for refreshing your palate and adding zest to cocktails.

CA\$4.00

Menu Royal Rasoi



Soft Drink / Soft Drink

CA\$3.50

Cola or Diet Cola options available.



Mango Shake / Mango Shake

CA\$6.50

Refreshing mango milkshake, perfectly blended for a creamy, tropical delight.
