



Menu

Classic India

Classic India, 6914 Avenue Querbes, Montréal, QC H3N 2B2, Canada | (438) 387-7733

Most Ordered



Butter Chicken

CA\$11.99

Creamy and buttery gravy sauce with classic Indian flavours and chicken.



Chicken Biryani

CA\$9.99

Delicately seasonal and fried basmati rice, cooked with onions, tomatoes, cashews and spices with chicken.



Vegetarian Thali

CA\$9.99

Served with two fresh vegetables, rice, naan bread and salad.



Channa Bhatura or Puri

CA\$7.99

Large Indian bread with chick peas.



Shahi Paneer

CA\$11.99

Indian cheese simmered with onions and tomatoes in a rich creamy sauce.



Channa Samosa (2 Pc)

CA\$7.50

Served with traditional Indian stuffed vegetable and sauce.



Vegetable Pakora (1 lb)

CA\$7.99

Deep fried vegetable in traditional bater.

Menu Classic India



Non-Vegetarian Thali

Served with one chicken dish, one fresh vegetable, rice, naan bread and salad.

CA\$11.99



Daal Makhani

Lentils cooked in creamy buttery base.

CA\$10.50



Chicken Leg Tandoori

Marinated legs of chicken prepared in tandoor.

CA\$5.50

Thali Special



Butter chicken Thali Special

Served with one butter chicken dish, one fresh vegetable, rice, naan bread or 2 tawa rotti.

CA\$13.99



Non-Vegetarian Thali

Served with one chicken dish, one fresh vegetable, rice, naan bread and salad.

CA\$11.99



Vegetarian Thali

Served with two fresh vegetables, rice, naan bread and salad.

CA\$9.99

Appetizers



Channa Bhatara or Puri

Large Indian bread with chick peas.

CA\$7.99



Chicken Pakora (1 lb)

Deep fried chicken in traditional bater.

CA\$11.99

Menu Classic India



Samosa (3pc)

Crispy pastry pockets filled with spiced potatoes and peas.

CA\$4.99

Amritsari kulcha plate

Served with chickpeas and 2 bread stuffed with potatoes ,Indian spices ,onion and pickle.

CA\$12.50



Fish Pakora (1 lb)

Deep fried fish in traditional bater.

CA\$12.50



Channa Samosa (2 Pc)

Served with traditional Indian stuffed vegetable and sauce.

CA\$7.50



Gobi manchurian

Crispy cauliflower florets coated in a tangy, spicy Manchurian sauce, garnished with chopped green onions.

CA\$9.99



Chilly Chicken

A burnese specially. Made hot and spicy with green chillies.

CA\$11.99



Dahi bhalla

Soft lentil dumplings topped with yogurt, tangy tamarind chutney, mint chutney, and garnished with pomegranate seeds.

CA\$6.99



Paneer Pakora (1 lb)

Deep fried Indian cheese in traditional bater.

CA\$12.50



Chicken Tikka

Marinated cubes of chicken prepared in tandoor.

CA\$12.50

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Bread pakora

Crispy, golden-brown fritters filled with spiced mashed potatoes, coated in seasoned chickpea flour batter.

CA\$7.50



Fish Tikka

Marinated cubes of fish prepared in tandoor.

CA\$12.99



Chat Papari

Tangy and spicy snacks of yogurt, tamarind and mint chutney and Indian chips.

CA\$5.99

Veg Manchurian

Mixed vegetable orbs nestled in a savory, tangy Manchurian sauce.

CA\$11.99



Pani poori

Crispy hollow puris accompanied by spiced water, tamarind chutney, chickpeas, and potatoes.

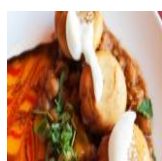
CA\$5.99



Dahi poori

Crispy puris filled with spiced yogurt, tangy tamarind chutney, fresh herbs, and crunchy sev.

CA\$6.99



Aloo Tikki with Channa

Tangy and spicy street snacks of yogurt, chick peas and mit chutney.

CA\$6.99



Paneer Tikka

Grilled paneer cubes marinated in spices, served with bell peppers, onions, and a side of green chutney.

CA\$12.99



Vegetable Pakora (1 lb)

Deep fried vegetable in traditional bater.

CA\$7.99

Menu Classic India



Chicken Leg Tandoori

CA\$5.50

Marinated legs of chicken prepared in tandoor.

Soup



Lentil Soup

CA\$3.99

Our famous lentil bean soup.



Vegetarian Soup

CA\$4.50

Soup using an assortment of vegetables.

Salads



Green Salad

CA\$4.99

Fresh tomatoes, onion and cucumber.

Main Courses (Vegetarian)



Paneer Bhurji

CA\$15.99

Vegetarian.



Shahi Paneer

CA\$11.99

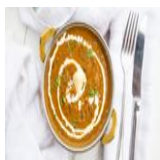
Indian cheese simmered with onions and tomatoes in a rich creamy sauce.



Vegetarian Korma

CA\$11.99

Vegetables prepared in a cream-based sauce with raisins and almonds.



Daal Makhani

CA\$10.50

Lentils cooked in creamy buttery base.

Menu Classic India



Kadhi Pakora

Indian gravy made with curd and vegetable pakora.

CA\$9.99



Mattar Paneer

Peas and Indian cheese delicately sauteed in a creamy sauce.

CA\$10.50



Chilly Paneer

Indian cheese marinated with green chillies, green peppers onions, and tomatoes.

CA\$12.50



Saag Paneer

Green vegetables and Indian cheese delicately sauteed in a creamy sauce.

CA\$10.99



Aloo Gobi

Cauliflower and potatoes cooked in ginger and Indian spices.

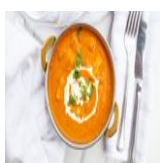
CA\$9.99



Tadka Daal

Yellow lentils with Indian spices.

CA\$9.99



Palak Paneer

Spinach and Indian feta cheese delicately sauteed in a creamy.

CA\$10.99



Malai Kofta

Mashed vegetables, with raisins and nuts in thick creamy sauce.

CA\$12.50



Mixed Vegetable

A medley of broccoli, zucchini, and mushrooms in a rich, creamy curry sauce.

CA\$10.50

Menu Classic India



Palak Aloo

Boiled potatoes in spinach.

CA\$9.99

Saag

Vegetarian.

CA\$9.99



Jeera Aloo

Dry potatoes in cumin spice.

CA\$9.99

Saag Aloo

Dry potatoes in green vegetables.

CA\$9.99



Channa Masala

Chicpeas cooked with Indian spices.

CA\$9.99



Baingan Bharta

Roasted and mashed eggplant with onions and tomatoes.

CA\$10.50

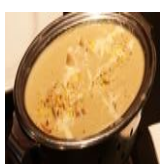
Main Courses (Non-Veg)



Butter Chicken

Creamy and buttery gravy sauce with classic Indian flavours and chicken.

CA\$11.99

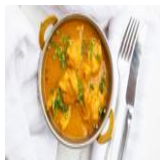


Chicken Korma

Chicken prepared in a cream-based sauce with raisins and almonds.

CA\$11.99

Menu Classic India



Chicken Curry

The flavours of Indian curry with chicken.

CA\$11.99



Lamb Curry

The flavours of Indian curry with lamb.

CA\$11.99



Chicken Kadhai

Chicken mixed with classic flavours of ginger, onion, tomato, and green pepper accompanied with a thick gravy sauce.

CA\$11.99



Lamb Korma

Lamb prepared in a cream-based sauce with raisins and almonds.

CA\$12.99

Lamb saag

Tender lamb pieces simmered with pureed spinach and a blend of traditional Indian spices.

CA\$14.99



Lamb Kadhai

Lamb mixed with classic flavours of ginger, onion, tomato, and green pepper accompanied with a thick gravy sauce.

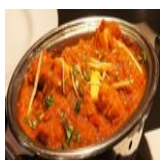
CA\$11.99



Lamb Aloo

Dried potatoes and lamb flavoured with cumin.

CA\$11.99



Fish Madrasi

Fish prepared with the south Indian spices and flavours.

CA\$10.99

Lamb Madrasi

Lamb prepared with the south Indian spices and flavours.

CA\$12.99

Menu Classic India



Chicken Aloo

Dry potatoes and chicken in cumin spice.

CA\$10.99



Fish Curry

Indian north western inspired fish curry.

CA\$9.99

Chicken saag

Chicken saag combines tender chicken pieces with a spinach puree, seasoned with a blend of Indian spices and a hint of cream.

CA\$14.99

Egg Bhurji

Scrambled eggs cooked with onions, tomatoes, green chilies, and spices, garnished with fresh cilantro.

CA\$14.99

Chicken Madrasi

Chicken prepared with the south Indian spices and flavours.

CA\$11.99



Egg Curry

The flavours of Indian curry with eggs.

CA\$9.99

Rice



Steamed Basmati jeera Rice

Steamed long grain Indian rice.

CA\$3.99



Punjabi Pulao

Rice cooked in seasonal broth-punjabi style.

CA\$5.00

Biryanis



Vegetarian Biryani

Delicately seasonal and fried basmati rice, cooked with onions, tomatoes, cashews and spices with vegetables.

CA\$7.99



Chicken Biryani

Delicately seasonal and fried basmati rice, cooked with onions, tomatoes, cashews and spices with chicken.

CA\$9.99



Lamb Biryani

Delicately seasonal and fried basmati rice, cooked with onions, tomatoes, cashews and spices with lamb.

CA\$11.99

Menu



Garlic Naan

Traditional Indian bread prepared in tandoor with garlic.

CA\$2.99



Tandoori Naan

Traditional Indian bread prepared in tandoor.

CA\$1.99



Tawa Roti

Traditional Indian bread prepared in tandoor.

CA\$0.99

Gobi Parontha

Whole wheat flatbread stuffed with spiced grated cauliflower.

CA\$4.99



Aloo Naan

Traditional Indian bread prepared in tandoor with potatoes.

CA\$3.99

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Makki Di Roti

Golden cornmeal flatbread topped with a dried red chili and lightly charred for a smoky flavor.

CA\$2.99



Tandoori Roti

Traditional Indian bread prepared in tandoor.

CA\$1.99



Onion Naan

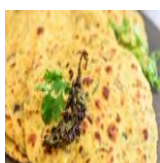
Traditional Indian bread prepared in tandoor with onion.

CA\$2.99

Mix Parontha

Whole wheat flatbread filled with a blend of vegetables and spices, typically pan-fried to achieve a soft and slightly crispy texture.

CA\$4.99



Missi Roti

Grilled flatbread made from gram flour and whole wheat, garnished with fresh cilantro and a charred green chili.

CA\$3.00



Spinach Naan

Traditional Indian bread prepared in tandoor with spinach.

CA\$4.50

Chicken Naan

Traditional Indian bread prepared in tandoor with chicken.

CA\$4.99



Aloo Parontha

Indian mashed potatoes bread made on tawa.

CA\$3.99



Paneer Parontha

Indian mashed cheese bread made on tawa.

CA\$4.99

Menu Classic India

Condiments



Onion & Tomato Kachumbar

CA\$2.00

Small pieces of raw tomatoes and onion freshly cut.



Mix Pickle

CA\$2.00

Mixed vegetables in pickle form.



Cucumber Raita

CA\$3.99

Yogurt with thin shredded slices of cucumber.

Coriander Chutney

CA\$2.00

Green chutney of coriander, chillies and lemon juice that goes with nearly everything from samosas to pakoras to kabab.

Deserts

Churi

CA\$5.99

Whole wheat roti crushed with cane sugar and clarified butter, offering a traditional Indian dessert experience.



Gulaab Jamun (2 Pc)

CA\$3.00

"Gulab" refers to the Persian word of rose, as in the rose scented syrup, made of buffalo milk and lightly fried in a sweet syrup.



Ras Malai (2 Pc)

CA\$3.00

RAS malai means juicy cream in the north Indian languages of hindi and Punjabi. This dish originated in eastern India, before spanding to the rest of south Asia.

Drinks



Mango Lassi

CA\$3.99

Creamy blend of ripe mangoes and yogurt, subtly sweetened and spiced with a hint of cardamom.

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Tea India

Rich, spiced Indian tea brewed with a blend of aromatic spices and milk.

CA\$2.99

Salty Lassi

Refreshing yogurt drink with a hint of saltiness to invigorate your taste buds.

CA\$4.00



Sweet Lassi

Creamy yogurt blend with sugar, topped with a sprinkle of ground spices and fresh mint leaves.

CA\$3.50



Shkanji

Refreshing drink made with lemon juice, sugar, and a hint of spices, garnished with lemon slices.

CA\$2.99



Pepsi

Carbonated cola beverage with a bold, sweet flavor and a refreshing finish.

CA\$1.99



7up

A refreshing lemon-lime soda with a crisp, clean taste.

CA\$1.99
