

Menu

Notre Endroit - Restaurant indien de Mont

1437 Boul René-Lévesque O, Montréal QC H3G 1T7, Canada | (438) 380-4567

Most Ordered



Biryani de poulet 65 / Chicken 65 Biryani

CA\$17.99

Biryani with fried chicken pieces marinated in spices, layered with fragrant basmati rice, and cooked with aromatic herbs and spices.



Biryani de poisson apollo / Apollo Fish Biryani

CA\$17.99

Basmati rice typically cooked with spices and layers of fish, creating a flavorful biryani.



Samosa

CA\$6.99

Végétarien. Une pâtisserie frite avec remplissage moelleux et savoureux de pommes de terre épicées, oignons et lentilles et servi avec une sauce de tamarin. / Vegetarian. A fried pastry with fluffy and savory filling of spiced potatoes, onions and lentils, and served with tamarind sauce.

Thali végétarien / Vegetarian Thali

CA\$23.99

Le repas inclus trois portions de caris prédéterminés avec salade, apéritif, sambar, raitha, papad, dessert servi avec du riz et du rôti. / The meal comes with a portion of three predetermined curries along with salad, appetizer, sambar, raitha, papad, dessert served with rice and roti.

Dosa masala de Mysore / Mysore Masala Dosa

CA\$15.99

Thin rice and lentil crepe spread with spicy Mysore chutney, filled with seasoned mashed potatoes and onions.

Dosa au masala / Masala Dosa

CA\$14.99

Thin rice and lentil crepe typically filled with spiced mashed potatoes and onions.

Biryani de poulet / Hyderabad Chicken Dum Biryani

CA\$17.99

Basmati rice cooked with chicken, onions, tomatoes, cashews, and a blend of spices, garnished with fresh coriander.

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Thali au poulet / Chicken Thali

CA\$24.99

Le repas inclus une portion de cari de poulet, deux portions de caris prédéterminés végé avec poulet 65, salade, sambar, raitha, papad, dessert servi avec du riz et du rôti. / The meal comes with a portion of chicken curry and two predetermined veg curries along with chicken 65, salad, sambar, raitha, papad, dessert served with rice and roti.

Kothu parotta au poulet / Chicken Kothu Parotta

CA\$17.99

Parotta finement haché et sauté avec du poulet et des épices. / Parotta finely chopped and stir-fried with chicken and spices.

Riz / Rice

CA\$4.99

Steamed basmati rice, known for its delicate aroma and long grains.

Bucket Biryani / Biryani en seau

Chicken Biryani Bucket / Biryani au poulet en seau

CA\$44.99

Basmati rice layered with marinated chicken, infused with aromatic spices, garnished with fried onions and fresh cilantro, served in a generous bucket portion.

Soupe / Soup

Rasam soup / Soupe rasam

CA\$11.99

Rasam soup: A traditional South Indian soup made with tamarind, tomatoes, and a blend of spices.

Daal soupe aux lentilles / Lentil Daal Soup

CA\$10.99

Lentil daal soup: Typically prepared with slowly cooked lentils, seasoned with a blend of Indian spices and herbs.

Daal soupe aux lentilles et légumes / Mix Veg and Lentil Daal Soup

CA\$11.99

A traditional Indian-style soup made with lentils and mixed vegetables, typically simmered with a blend of spices and herbs.

Apéritifs végétariens / Vegetarian Appetizers

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Chana Samosa Chaat

CA\$13.99

Végétarien. Une samosa brisé en morceaux avec chutney vert et sucre garni d'oignon, coriandre, épices piquantes et une touche de caille. / Vegetarian. Samosa is broken into pieces with green and sweet chutney garnished with onion, coriander, hot spices and a dash of curd.

Bhajii piment / Chili Bhaji

CA\$10.99

Une collation épicée et croustillant de piments verts frits dans farine de pois chiche et servis avec une sauce. / A popular south indian spicy and crispy snack of green chilies fried in gram flour batter.



Légume manchurian / Veg Manchurian

CA\$16.99

Morceaux de légumes avec une pâte épicée, frits et enrobés d'épices et sauce. / Mix vegetable balls deep fries with a spiced batter, deep-fried and coated with spices and sauce.



Tikka Paneer

CA\$17.99

Végétarien. Fromage indien fait maison marinée dans des épices tandoori, cuit au four tandoor et servi avec une sauce yogourt à la menthe. / Vegetarian. Homemade indian cheese marinated in tandoori spices, cooked in tandoor oven and served with yogurt mint sauce.

Paneer 65

CA\$17.99

Végétarien et sans gluten. Fromage indien frit enrobé d'épices et d'oignons sautés, de feuilles de curry et de sauce. / Vegetarian and gluten-free. Deep fried indian cheese battered in spices and sauteed onion, curry leaves and sauce.

Paneer Pakora

CA\$13.99

Végétarien et sans gluten. Fromage indien frit enrobé d'épices et garni de coriandre. / Vegetarian and gluten-free. Deep fried indian cheese battered in spices and garnished with cilantro.

Paneer Manchurian / Manchurian au paneer

CA\$17.99

Paneer cubes deep fried and tossed in a tangy Manchurian sauce with soy sauce, onions, bell peppers, ginger, and garlic.

Raja Rani Paneer

CA\$16.99

Spicy Hyderabadi appetizer made with paneer, flour, yogurt, curry leaves, and spices.

Dahi Puri (6)

CA\$8.99

Crispy puffed shells filled with potatoes, chickpeas, yogurt, and topped with mint and tamarind chutneys.

Menu Notre Endroit - Restaurant indien de Montréal

Pani Puri (6)

CA\$7.99

Puffed bread stuffed with spiced potatoes, chickpeas, and onions, served with tangy, flavored water.

Ghobi Manchurian / Chou-fleur Manchurien

CA\$16.99

Battered and deep-fried cauliflower florets tossed in a sweet, tangy, and spicy Indo-Chinese manchurian sauce with soy sauce, onions, ginger, and garlic.

Spicy Cheese Fries

CA\$15.99

Fries seasoned with Indian spices, topped with melted cheese.

Raja-Rani Ghobi / Chou-fleur Raja-Rani

CA\$16.99

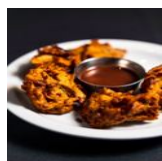
Cauliflower florets typically seasoned with spices and herbs, lightly fried until golden.



Samosa

CA\$6.99

Végétarien. Une pâtisserie frite avec remplissage moelleux et savoureux de pommes de terre épicées, oignons et lentilles et servis avec une sauce de tamarin. / Vegetarian. A fried pastry with fluffy and savory filling of spiced potatoes, onions and lentils, and served with tamarind sauce.



Oignon bhaji / Onion Bhaji

CA\$9.99

Chutney légèrement épicé et les oignons odorantes liées ensemble et frits avec farine de pois chiche et servis avec sauce de tamarin. / Lightly spiced and fragrant onions bound together and fried with chickpea flour and served with tamarind.

Apéritifs non végétariens / Non-vegetarian Appetizers

Poulet tandoori / Tandoori Chicken

CA\$18.99

Cuisses de poulet marinées dans des épices tandoori, cuites au four tandoor, badigeonnées de jus de lime fumé et servies avec de la sauce yogourt à la menthe. / Chicken legs marinated in tandoori spices, cooked in tandoor oven, served with mint yogurt sauce.

Saumon tandoori / Tandoori Salmon

CA\$18.99

Saumon désossé mariné dans des épices tandoori, cuit au four tandoor, badigeonné de jus de lime fumée et servi avec sauce au yogourt et à la menthe. / Boneless salmon marinated in tandoori spices, cooked in tandoor oven, brushed with smoky lime juice and served with mint yogurt sauce.

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Manchurian au poulet / Chicken Manchurian

CA\$17.99

Poulet désossé avec une pâte épicée, frit et enrobé d'ail, d'épices et de sauce. / Boneless chicken with a spiced batter, deep-fried and coated with garlic, spices and sauce.

Poisson apollo / Apollo Fish

CA\$17.99

Poisson désossé mariné dans une pâte et puis frit et mélangé avec sauce apollo. / Boneless fish marinated with batter then fried and tossed up with apollo sauce.

Raja - Rani Poulet / Raja - Rani chicken

CA\$17.99

Marinated chicken pieces slow-cooked with aromatic spices, onions, tomatoes, and herbs.

Goat Ghee Roast/rôti de chèvre au ghee

CA\$19.99

Goat pieces roasted in ghee with onions, ginger, garlic, and a blend of traditional Indian spices.

Crevettes à l'ail / Garlic Shrimps (13)

CA\$18.99

Marinated shrimp tossed in a blend of Indian spices and herbs.

Crevettes Raja-Rani/ Raja-Rani Shrimp (13)

CA\$18.99

Marinated shrimp cooked in a special blend of Indian spices, typically includes garlic, ginger, and chili.

Chicken Ghee Roast/Poulet rôti au ghee

CA\$17.99

Boneless chicken fried in ghee with onions, ginger, garlic, and special spices.

Dragon Chicken /Poulet Dragon

CA\$17.99

Crispy fried chicken tossed in a spicy sauce with dry red chilies and cashews.

Poulet 65 / Chicken 65

CA\$17.99

Poulet désossé marinée d'épices et frit avec des oignon sauté, feuilles de curry et sauce. / Deep fried boneless chicken battered in spices and sauteed onion, curry leaves and sauce.

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Poulet au piment / Chili Chicken

CA\$17.99

Poulet désossé avec une pâte épicée, frit et sauté dans une sauce piquante à l'ail avec des oignons et piments. / Boneless chicken with a spiced batter, deep-fried and sauteed in chili garlic sauce.

Kothus

Kothu parotta au poulet / Chicken Kothu Parotta

CA\$17.99

Parotta finement haché et sauté avec du poulet et des épices. / Parotta finely chopped and stir-fried with chicken and spices.

Kothu parotta à l'agneau / Lamb Kothu Parotta

CA\$19.99

Parotta finement haché et sautés avec de l'agneau et des épices. / Parotta finely chopped and stir-fried with lamb and spices.

Kothu parotta aux légumes / Veg Kothu Parotta

CA\$16.99

Parotta finement haché et sauté avec des légumes et des épices. / Parotta finely chopped and stir-fried with vegetables and spices.

Kothu parotta aux œufs / Egg Kothu Parotta

CA\$17.99

Parotta finement haché et sauté avec des œufs et épices. / Parotta finely chopped and stir-fried with egg and spices.

Dosas

Sett Dosa

CA\$15.99

Thick, spongy, and small rice and lentil crepes.

Paneer Masala Dosa

CA\$16.99

Crispy dosa filled with paneer cheese, spiced mashed potatoes, and onions.

Ghee Dosa

CA\$14.49

Crepe made with fermented rice and lentil batter, topped with ghee (clarified butter).

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Masala dosa à l'oignon / Onion Masala Dosa

CA\$14.99

Thin rice and lentil crepe stuffed with mashed potatoes and onions.

Dosa aux épinards et fromage (palak paneer) / Spinach and Cheese (Palak Paneer) Dosa

CA\$14.99

Dosa filled with seasoned spinach and crumbled paneer cheese.

Dosa à l'ouf / Egg Dosa

CA\$16.99

Dosa made from fermented rice and lentil batter, topped with beaten egg and typically seasoned with spices.

Dosa au poulet masala / Chicken Masala Dosa

CA\$16.99

Thin rice and lentil crepe stuffed with spiced chicken and potato masala.

Agneau keema dosa / Lamb Keema Dosa

CA\$17.99

Minced lamb known as keema cooked with Indian spices and filled in a crispy dosa.

Dosa à l'ail et fromage / Cheese Garlic Dosa

CA\$16.99

Dosa topped with garlic and cheese.

Nellore Chitti Kaaram Dosa (3)

CA\$16.99

Thin rice and lentil crepe spread with a spicy chilli paste, inspired by the flavors of Nellore. Comes as a set of three.

Ghee Podi Sett Dosa (3)

CA\$17.99

Soft, spongy dosas topped with ghee (clarified butter) and a special spicy podi (powdered spice mix).

Dosa au chocolat / Chocolate Dosa

CA\$14.99

Thin crepe made from fermented rice and lentil batter, spread with a layer of chocolate.

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Dosa à l'agneau masala / Lamb Masala Dosa

CA\$17.99

Crepe made from rice and lentil batter, typically stuffed with spiced lamb and potato masala.

Dosa à la crevette masala / Shrimp Masala Dosa

CA\$17.99

Thin rice and lentil crepe filled with spicy potato masala and marinated shrimp.

Dosa au fromage italien / Italian Spread Dosa

CA\$17.99

Dosa topped with Italian cheese spread.

Dosa au pois chiches (chana masala) / Chickpeas (Chana Masala) Dosa

CA\$16.99

Crispy South Indian crepe filled with spiced chickpeas masala.

Dosa nature / Plain Dosa

CA\$13.99

Thin crepe made from fermented rice and lentil batter, a classic South Indian dish.

Dosa au masala / Masala Dosa

CA\$14.99

Thin rice and lentil crepe typically filled with spiced mashed potatoes and onions.

Dosa à l'ail et au piment / Chili Garlic Dosa

Dosa masala au poulet, à l'ail et au piment / Chili Garlic Chicken Masala Dosa

 CA\$16.99

Thin rice and lentil crepe spread with spicy garlic chutney, stuffed with chili-infused chicken masala and potato masala.

Dosa masala à l'agneau, à l'ail et au piment / Chili Garlic Lamb Masala Dosa

 CA\$17.99

Thin rice and lentil crepe spread with spicy garlic chutney, stuffed with chili lamb masala.

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Dosa masala au paneer, à l'ail et au piment / Chili Garlic Paneer Masala Dosa CA\$17.99

Thin rice and lentil crepe spread with spicy garlic chutney, stuffed with paneer and potato masala.

Dosa aux oufs, à l'ail et au piment / Chili Garlic Egg Dosa CA\$16.99

Thin rice and lentil crepe typically topped with eggs, garlic, and chilies.

Dosa masala aux oignons, à l'ail et au piment / Chili Garlic Onion Masala Dosa CA\$15.99

Thin rice and lentil crepe filled with spiced potato masala, onions, garlic, and green chilies.

Dosa à l'ail et au piment ordinaire / Plain Chili Garlic Dosa CA\$14.49

Thin rice and lentil crepe spread with chili garlic paste.

Chettinad Dosa

Dosa masala Chettinad / Chettinad Masala Dosa CA\$15.99

Thin crepe spread with Chettinad spiced paste and stuffed with potato masala.

Dosa au paneer Chettinad / Chettinad Paneer Dosa CA\$16.99

Crepe filled with paneer and Chettinad spices.

Dosa à l'agneau Chettinad / Chettinad Lamb Dosa CA\$17.99

Thin rice crepe filled with Chettinad-style lamb masala, typically seasoned with a blend of aromatic spices.

Dosa au poulet Chettinad / Chettinad Chicken Dosa CA\$16.99

Thin rice crepe filled with special Chettinad chicken and potato masala.

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Dosa aux oufs Chettinad / Chettinad Egg Dosa

CA\$16.99

Thin crepe topped with eggs and spread with special Chettinad spices.

Dosa ordinaire Chettinad / Chettinad Plain Dosa

CA\$14.99

Thin rice and lentil crepe, typically served plain, highlighting the traditional Chettinad preparation.

Dosa aux oignons Chettinad / Chettinad Onion Dosa

CA\$15.49

Thin rice and lentil crepe topped with onions and Chettinad spices.

Schezwan Dosa

Dosa masala au paneer schezwan / Schezwan Paneer Masala Dosa

CA\$17.99

Crispy rice and lentil crepe layered with schezwan sauce, filled with spiced potatoes and paneer (Indian cottage cheese).

Dosa au fromage schezwan / Schezwan Cheese Dosa

CA\$17.99

Dosa spread with spicy Schezwan sauce, stuffed with potato curry, and topped with cheese.

Dosa masala au ghee schezwan / Schezwan Ghee Masala Dosa

CA\$16.99

Rice lentil crepe with a layer of schezwan sauce and spiced potato filling, cooked in ghee.

Schezwan Zinni Dosa

CA\$18.99

Rice and lentil crepe filled with a blend of vegetables, noodles, and spring onions, layered with schezwan sauce.

Dosa masala schezwan / Schezwan Masala Dosa

CA\$15.99

Rice lentil crepe with a layer of schezwan sauce, filled with seasoned potatoes and onions.

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Dosa ordinaire schezwan / Schezwan Plain Dosa

CA\$14.99

Rice and lentil crepe with a layer of schezwan sauce, offering a fusion of Indian and Chinese flavors.

Pav Bhaji Dosa

Dosa pav bhaji au paneer / Paneer Pav Bhaji Dosa

CA\$17.99

Thin rice and lentil crepe filled with pav bhaji vegetable curry and shredded paneer (Indian cottage cheese).

Dosa pav bhaji aux oignons et au piment / Chili Onion Pav Bhaji Dosa

CA\$17.99

Thin rice and lentil crepe filled with mashed vegetables, onions, and chili, seasoned with Mumbai spices.

Dosa pav bhaji au ghee / Ghee Pav Bhaji Dosa

CA\$15.99

Thin rice and lentil crepe filled with a spiced vegetable mixture, typically including tomatoes, potatoes, and peas, cooked in ghee.

Dosa pav bhaji au fromage / Cheese Pav Bhaji Dosa

CA\$17.99

Rice and lentil crepe spread with spicy mashed vegetables and topped with shredded cheese.

Guntur Gongura Achari Dosa

Dosa au poulet à l'achari de gongura / Gongura Chicken Dosa

CA\$16.99

Crispy crepe made from fermented rice and lentil batter, typically filled with chicken cooked in a tangy gongura achari sauce.

Dosa à l'agneau à l'achari de gongura / Gongura Lamb Dosa

CA\$17.99

Crepes typically stuffed with lamb cooked in a tangy gongura pickle sauce, seasoned with Indian spices.

Dosa ordinaire à l'achari de gongura / Gongura Plain Dosa

CA\$14.99

Thin rice and lentil crepe spread with homemade gongura chutney.

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Dosa masala à l'achari de gongura / Gongura Masala Dosa

CA\$15.99

Thin rice and lentil crepe coated with gongura chutney, filled with spiced mashed potatoes.

Mysore Dosa

Dosa masala au paneer de Mysore / Mysore Paneer Masala Dosa

CA\$16.99

Thin rice and lentil crepe spread with spicy Mysore chutney, stuffed with spiced mashed potatoes and Indian cottage cheese (paneer).

Dosa au ghee de Mysore / Mysore Ghee Dosa

CA\$15.99

Thin rice and lentil crepe spread with spicy Mysore chutney and seasoned with clarified butter.

Dosa au fromage de Mysore / Mysore Cheese Dosa

CA\$17.99

A thin rice and lentil crepe spread with spicy Mysore chutney and sprinkled with grated cheese.

Dosa masala de Mysore / Mysore Masala Dosa

CA\$15.99

Thin rice and lentil crepe spread with spicy Mysore chutney, filled with seasoned mashed potatoes and onions.

Dosa ordinaire de Mysore / Mysore Plain Dosa

CA\$14.99

Rice and lentil crepe with a layer of spicy Mysore chutney.

Dosa au coriandre / Coriander Dosa

Dosa au coriandre au ghee / Ghee Coriander Dosa

CA\$15.99

Thin rice and lentil crepe cooked with ghee and spread with coriander paste.

Dosa masala au coriandre / Coriander Masala Dosa

CA\$15.49

Thin rice and lentil crepe spread with special coriander paste and stuffed with spiced mashed potatoes.

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Dosa au coriandre ordinaire / Plain Coriander Dosa

CA\$14.99

Thin rice and lentil crepe typically spread with a coriander chutney.

Upma Dosa

Dosa à l'upma au ghee / Upma Ghee Dosa

CA\$16.99

Thin rice and lentil crepe spread with ghee, typically filled with roasted cream of wheat, onions, green peas, and carrots.

Dosa à l'upma aux noix de cajou / Cashew Upma Dosa

CA\$17.99

Thin rice and lentil crepe filled with roasted semolina upma and cashews.

Dosa à l'upma de Mysore / Mysore Upma Dosa

CA\$16.99

Thin rice and lentil crepe spread with spicy Mysore chutney and stuffed with roasted cream of wheat, onions, green peas, and carrots.

Dosa à l'upma Chettinad / Chettinad Upma Dosa

CA\$16.99

Thin rice and lentil crepe filled with Chettinad-style roasted cream of wheat, cooked with onions, green peas, and carrots.

Dosa à l'upma à l'ail et au piment / Chili Garlic Upma Dosa

CA\$16.99

Thin rice and lentil crepe filled with spiced semolina cooked with garlic, chilies, onions, peas, and carrots.

Dosa ordinaire à l'upma / Upma Plain Dosa

CA\$15.99

Thin rice and lentil crepe filled with roasted semolina, typically cooked with onions, green peas, and carrots.

Dosa karam à l'upma / Upma Karam Dosa

CA\$16.99

Dosa karam à l'upma: Thin rice and lentil crepe typically filled with semolina upma and sprinkled with spicy chili powder.

Karappodi Dosa

Dosa masala au karappodi / Karappodi Masala Dosa

CA\$14.99

Thin rice and lentil crepe spread with spiced chutney powder and stuffed with seasoned potato masala.

Dosa au paneer au karappodi / Karappodi Paneer Dosa

CA\$15.99

Crepe typically filled with spiced Indian cottage cheese and sprinkled with spiced chutney powder.

Dosa aux oignons au karappodi / Karappodi Onion Dosa

CA\$14.99

Thin rice and lentil crepe sprinkled with spiced chutney powder and topped with chopped onions.

Dosa masala au poulet au karappodi / Karappodi Chicken Masala Dosa

CA\$16.99

Thin rice and lentil crepe sprinkled with spiced chutney powder, filled with chicken and potato masala.

Dosa masala à l'agneau au karappodi / Karappodi Lamb Masala Dosa

CA\$17.99

Crepes filled with minced lamb cooked with Indian spices and karappodi seasoning.

Dosa aux oeufs au karappodi / Karappodi Egg Dosa

CA\$16.99

Dosa topped with a layer of beaten eggs and sprinkled with spiced chutney powder.

Dosa au ghee au karappodi / Karappodi Ghee Dosa

CA\$14.99

Crepe made from rice and lentil batter, spread with ghee (clarified butter) and sprinkled with spiced chutney powder.

Dosa ordinaire au karappodi / Karappodi Plain Dosa

CA\$13.99

Thin crepe made with rice and lentil batter, typically sprinkled with spiced chutney powder.

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Idlys

Sambar Idly

CA\$13.99

Végétalien et sans gluten. / Vegan and gluten-free.

Sambar vada

CA\$11.99

Crispy lentil fritters soaked in a tangy lentil and vegetable stew.

Chilli Idly

CA\$16.99

Fried idli pieces sautéed with onions, bell peppers, and chillies, prepared in a special indo-chinese style sauce.

Idly

CA\$12.99

Végétalien et sans gluten. / Vegan and gluten-free.

Podi Idly

CA\$14.99

Végétalien et sans gluten. / Vegan and gluten-free.

Uthappam

Uthappam aux légumes mélangés / Mixed Vegetable Uthappam

CA\$17.99

Rice and lentil pancake typically topped with onions, tomatoes, carrots, peas, and chillies.

Uthappam aux oignons / Onion Uthappam

CA\$15.99

Thick pancake made from rice and lentil batter, topped with chopped onions.

Uthappam aux tomates et aux oignons / Tomato Onion Uthappam

CA\$17.99

Thick rice and lentil pancake topped with tomatoes and onions.

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Uthappam au fromage / Cheese Uthappam

CA\$17.99

Rice and lentil pancake typically topped with shredded cheese.

Uthappam pizza au fromage / Cheese Pizza Uthappam

CA\$18.99

A thick rice and lentil pancake, typically topped with mixed vegetables and melted cheese, combining South Indian and Italian flavors.

Masala Uthappam

CA\$16.99

Thick pancake made from fermented rice and lentil batter, typically topped with spiced potato masala, onions, tomatoes, green chilies, and cilantro.

Uthappam aux oignons et au piment / Chili Onion Uthappam

CA\$16.99

Thick rice and lentil pancake topped with onions and green chilies.

Ravva Dosas

Ravva masala dosa aux oignons / Onion Ravva Masala Dosa

CA\$16.99

Crepe made from semolina and rice flour, filled with spiced potato masala and onions.

Ravva masala dosa aux oignons et au piment / Chili Onion Ravva Masala Dosa

CA\$17.99

Crepe made from semolina and rice batter, filled with spiced potato masala, onions, and green chilies.

Ravva dosa au curry de pommes de terre / Potato Curry Ravva Dosa

CA\$16.49

Crepe made with semolina and rice flour, typically filled with a mildly spiced potato curry.

Ravva dosa au fromage / Cheese Ravva Dosa

CA\$17.99

Ravva dosa made with semolina and wheat, topped with grated cheese.

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Ravva dosa à l'oignon / Onion Ravva Dosa

CA\$15.49

Crepe made with semolina and rice flour, typically garnished with fresh onions.

Dosa de ravva nature / Plain Ravva Dosa

CA\$15.49

Crepe made with semolina and rice flour, typically seasoned with cumin seeds and spices.

Traditionnel de tiffens / Traditional Tiffens

Ghee Upma

CA\$13.99

Semolina cooked with ghee, ginger, green chillies, and spices.

Punugulu

CA\$13.99

Deep-fried savory fritters typically made from fermented rice and urad dal batter.

Biryani's



Biryani de poulet 65 / Chicken 65 Biryani

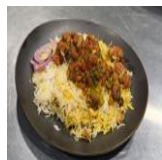
CA\$17.99

Biryani with fried chicken pieces marinated in spices, layered with fragrant basmati rice, and cooked with aromatic herbs and spices.

Our place Spl Chicken Biryani

CA\$17.99

Boneless chicken cooked with basmati rice, special herbs, and spices, creating a fragrant and flavorful biryani.



Biryani de poisson apollo / Apollo Fish Biryani

CA\$17.99

Basmati rice typically cooked with spices and layers of fish, creating a flavorful biryani.

Biryani aux Fromage 65 / Paneer 65 Biryani

CA\$16.99

Marinated paneer cubes, deep-fried and tossed in special 65 sauce, layered with aromatic basmati rice and spices.

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Biryani de poulet / Hyderabad Chicken Dum Biryani

CA\$17.99

Basmati rice cooked with chicken, onions, tomatoes, cashews, and a blend of spices, garnished with fresh coriander.

Biryani d' Aubergine / Gutti Vankai (eggplant) Biryani

CA\$17.99

Roasted eggplant cooked with aromatic spices and layered with fragrant basmati rice, typically garnished with cashews and cilantro.

Biryani de Paneer aux Noix de Cajou / Cashew Paneer Biryani

CA\$17.99

Basmati rice cooked with paneer and cashews, seasoned with Indian spices.

Gongura chicken biryani

CA\$17.99

Chicken and basmati rice cooked with tangy gongura (sorrel) leaves, blended with aromatic herbs and spices.

Biryani aux légumes / Vegetable Biryani

CA\$14.99

Basmati rice cooked with mixed vegetables, onions, and a blend of Indian spices.

Biryani aux œufs rôtis / Egg Roast Biryani

CA\$17.99

Basmati rice cooked with boiled eggs, aromatic spices, herbs, and a touch of saffron.

Caris aux légumes / Vegetable Curries

Dhal du sud de l'Inde / South Indian Dhal

CA\$14.99

Cari aux lentilles du sud de l'Inde. / South Indian lentil curry.

Korma aux légumes mélangés / Mixed Veg Korma

CA\$15.99

Un mélange des légumes parfumées aux épices douces. / A mix of vegetables flavored with sweet spices.

Menu Notre Endroit - Restaurant indien de Montréal

Chana Masala

CA\$14.99

Cari de pois chiches. / Chickpea curry.

Paneer au piment / Chili Paneer

CA\$14.99

Végétarien et sans gluten. / Vegetarian and gluten-free.

Shahi fromage indien (paneer) / Indian Cheese (Paneer) Shahi

CA\$17.99

Homemade Indian cheese (paneer) cooked in a creamy cashew and tomato sauce with onions, spices, and finished with cream.

Cari au bébé maïs / Baby Corn Curry

CA\$15.99

Baby corn typically cooked with onions, tomatoes, and a blend of Indian spices.

Paneer Methi Chaman

CA\$17.99

Cottage cheese cooked with fenugreek and spinach leaves in a cashew and cream paste.

curry de Fruit du jacquier / Jack Fruit Curry

CA\$17.99

Jackfruit cooked in a rich onion and tomato-based curry with Indian spices.

Curry De Gombo / Okra Fried Curry

CA\$15.99

Okra fried with onions, tomatoes, and a blend of Indian spices.

Cari Paneer au Beurre Masala / Paneer Butter Masala

CA\$17.99

Paneer Butter Masala: Paneer cubes cooked in a creamy tomato-based sauce with butter, onions, cashews, and aromatic spices.

Cari de paneer aux Noix de cajou / Cashew Paneer Curry

CA\$17.99

Paneer (Indian cottage cheese) cooked with cashew nuts in a creamy, spiced curry sauce.

Menu Notre Endroit - Restaurant indien de Montréal

Palak paneer fromage indien / Indian Cheese Palak Paneer

CA\$17.99

Servi dans une purée d'épinard. / Served in spinach puree.

Aloo Ghobi

CA\$14.99

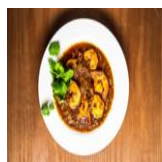
Patate, chou fleur et cari. / Potato, cauliflower and curry.

Nos caris / Our Curries

Morceaux d'agneaux style jalfrezi / Lamb Jalfrezi

CA\$17.99

Lamb cooked with onions, green peppers, and tomatoes in a spicy and tangy curry sauce.



Cari aux crevettes / Shrimp Curry

CA\$18.99

Tender shrimp simmered in a rich, spiced curry sauce, garnished with fresh cilantro.

Cari de poulet de style gongura / Gongura Chicken Curry

CA\$16.99

Chicken cooked in a curry sauce with gongura leaves, onions, tomatoes, and various spices.

Morceaux d'agneau style shazhani / Lamb Shazhani

CA\$17.99

Lamb Shazhani: Lamb pieces cooked in a rich curry sauce with onions, tomatoes, and a blend of aromatic Indian spices.

Morceaux d'agneau style korma / Lamb Korma

CA\$17.99

Lamb cooked in a creamy yogurt and nut sauce, typically garnished with raisins and almonds.

Morceaux d'agneau style gongura / Lamb Gongura

CA\$16.99

Lamb cooked in a tangy gongura leaf curry with various Indian spices.

Menu Notre Endroit - Restaurant indien de Montréal

Saag à l'agneau / Lamb Saag

CA\$17.99

Agneau indien servi dans une purée d'épinard. / Indian lamb served in spinach puree.

Cari de poisson saumon / Salmon Fish Curry

CA\$17.99

Salmon cooked in a curry sauce with aromatic herbs and Indian spices.

Cashew Egg Curry

CA\$17.99

Hard-boiled eggs simmered in a rich, creamy cashew nut-based gravy with aromatic Indian spices and herbs.

Poulet Tikka Masala / Chicken Tikka Masala

CA\$17.99

Boneless chicken cooked in a tandoor oven and sautéed in a rich, spicy sauce with Indian spices.

Chicken Saag

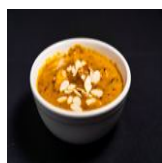
CA\$17.99

Poulet indien servi dans une purée d'épinard. / Indian chicken served in a spinach puree.

Morceaux de poulet style korma / Korma Chicken

CA\$16.99

Boneless chicken cooked in yogurt and a creamy sauce, typically including almonds and raisins.



Poulet au beurre / Butter Chicken

CA\$17.99

Cari de poulet de style Andhra / Andhra Chicken Curry

CA\$17.99

Chicken cooked with fresh ground spices, herbs, onions, tomatoes, and green chili peppers, creating a flavorful Andhra-style curry.

Items traditionnels de riz / Traditional Rice Items

Riz au caillé / Curd Rice

CA\$13.99

Riz mélangé au yaourt, grains de moutard et feuille de cari. / Rice mixed with yogurt, mustard seeds and curry leaf.

Riz frit aux légumes / Veg Fried Rice

CA\$15.99

Basmati rice stir-fried with fresh vegetables, onions, and typical Indian spices.

Riz frit à l'agneau / Lamb Fried Rice

CA\$17.99

Basmati rice stir-fried with lamb pieces, onions, and spices, garnished with coriander.

Egg Fried Rice

CA\$17.99

Steamed rice stir-fried with scrambled egg, mixed vegetables, and Indian spices.

Riz frit au poulet / Chicken Fried Rice

CA\$17.99

Chicken fried rice: Chicken, carrots, basmati rice, white pepper, soya sauce, finely sliced capsicums, eggs.

Sambar riz et lentilles / Rice and Lentils Sambar

CA\$12.99

Rice and lentils sambar: Rice cooked with lentils, mixed vegetables, and a blend of spices and herbs, creating a traditional South Indian dish.

Suppléments / Extras

Sambar

CA\$2.99

Un ragoût de légumes à la base de lentilles. / Vegetable stew made with a base of lentils.

Chutney

CA\$1.99

Tamarin, noix de coco, gingembre et menthe. / Tamarind, coconut, ginger and mint.

Menu Notre Endroit - Restaurant indien de Montréal

Dosa Masala

CA\$3.99

Masala de pommes de terre pour dosas. / Potato masala for dosas.

Fryums Papads

CA\$3.99

Thin and crispy wafers typically made from lentil flour, offering a light and crunchy texture.

Sambar large 16 ounce

CA\$9.99

Sambar is a South Indian lentil and vegetable stew made with pigeon pea lentils, tamarind, and a unique spice blend called sambar powder.

Fromage / Cheese

CA\$3.99

Cheese: Add extra cheese to enhance your dish.

Onion salad

CA\$4.99

Crisp Onion Salad with Fresh Herbs and a Zesty Dressing

Riz / Rice

CA\$4.99

Steamed basmati rice, known for its delicate aroma and long grains.

Raitha

CA\$2.99

Végétarien et sans gluten. / Vegetarien and gluten-free.

Desserts

Falooda avec de la crème glacée / Falooda with Ice Cream

CA\$11.99

Le falooda est composé de graines de basilic, de vermicelles, de lait d'amande et de crème glacée, garni de noix et de fruits. / The falooda is composed of basil seeds, vermicelli, almond milk and ice cream, topped with nuts and fruits.

Menu Notre Endroit - Restaurant indien de Montréal

Kesar Rasmalai

CA\$5.99

Cottage cheese dumplings soaked in sweetened, thickened milk flavored with saffron and garnished with pistachio and almond flakes.

Mango Rasmalai

CA\$5.99

Soft cottage cheese dumplings in sweetened milk with mango puree, typically garnished with pistachios and cardamom.

Ice cream with Gulab Jum

CA\$6.99

Deep-fried milk dumplings soaked in cardamom-flavored sugar syrup, served with a scoop of creamy ice cream.

Lassi masala salé / Salty Masala Lassi

CA\$9.99

Yogurt blended with salt and a mix of Indian spices.

Lassi à la mangue / Mango Lassi

CA\$8.99

Blend of yogurt and mango pulp, often sweetened with sugar and a hint of cardamom.



Gulab Jam

CA\$6.99

Boules de fromage en sirop avec de la crème glacée. / Cheese balls in syrup with ice cream.

Boissons / Drinks



Boisson gazeuse indienne / Indian Soft Drink

CA\$3.99

Indian soft drink: Typically includes popular sodas like Thums Up (cola) or Limca (lemon soda).



Bouteille de jus / Bottle of Juice

CA\$2.99

Jus en bouteille, généralement à base de fruits comme la mangue, l'orange, la pomme, l'ananas ou la canneberge.

Menu Notre Endroit - Restaurant indien de Montréal



Café sud-indien / South Indian Coffee

CA\$4.99

South Indian Coffee: Typically includes finely ground coffee brewed with hot milk and sugar.



Masala Chai

CA\$4.99

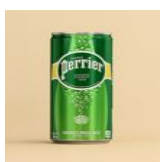
Spiced Indian tea blend with aromatic flavors, perfect for chai (tea) enthusiasts.



Badam Chai

CA\$5.99

Milk tea typically flavored with ground almonds, cardamom, and saffron.



Perrier

CA\$3.99

Effervescent, crystal-clear sparkling water with a refreshing zest.

Boost Horlicks

CA\$5.99

Boiled milk with Boost and Horlicks powder, typically enjoyed as a nourishing beverage.



Badam milk

CA\$9.99

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



Bouteille d'eau / Bottle of Water

CA\$1.99

Pure and refreshing bottled water, ideal for hydration.



Boisson gazeuse / Soft Drink

CA\$1.99

Refresh yourself with a selection of sodas: Cola, Diet Cola, or Lemon-Lime.

Maha Raja Thali's

Thali d'agneau / Lamb Thali

CA\$25.99

Le repas inclus une portion de cari de d'agneau, deux portions de caris prédéterminés végété avec poulet 65, salade, sambar, raitha, papad, dessert servi avec du riz et du rôti. / The meal comes with a portion of lamb curry and two predetermined veg curries along with chicken 65, salad, sambar, raitha, papad, dessert served with rice and roti.

Thali de poulet au beurre / Butter Chicken Thali

CA\$24.99

Le repas inclus une portion de cari de poulet au beurre, deux portions de caris prédéterminés végété avec poulet 65, salade, sambar, raitha, papad, dessert servi avec du riz et du rôti. / The meal comes with a portion of butter chicken and two predetermined veg curries along with chicken 65, salad, sambar, raitha, papad, dessert served with rice and roti.

Thali au poulet / Chicken Thali

CA\$24.99

Le repas inclus une portion de cari de poulet, deux portions de caris prédéterminés végété avec poulet 65, salade, sambar, raitha, papad, dessert servi avec du riz et du rôti. / The meal comes with a portion of chicken curry and two predetermined veg curries along with chicken 65, salad, sambar, raitha, papad, dessert served with rice and roti.

Thali végétarien / Vegetarian Thali

CA\$23.99

Le repas inclus trois portions de caris prédéterminés avec salade, apéritif, sambar, raitha, papad, dessert servi avec du riz et du rôti. / The meal comes with a portion of three predetermined curries along with salad, appetizer, sambar, raitha, papad, dessert served with rice and roti.