



Menu

VAISHNO DHABA

454A Rue Jean-talon O, Montréal, QC H3N 1R3, Canada | (514) 947-0001

Most Ordered



Veg Spring Rolls

2 for CA\$14.99

Crispy rolls filled with mixed vegetables, served with chopsy salad and three dipping sauces.



Paneer Sandwich

2 for CA\$14.99

Slices of bread filled with paneer, special filling and green peppers, served with a side of green chutney.



Veg Manchurian

2 for CA\$19.99

Vegetable balls in a savory sauce, garnished with chopped green onions.



Indian Veg Tiffin

CA\$14.99

8 roti (or 4 roti and rice) with 2 curry , pudina chutney, and drink of choice ,



Kadi Chawal

CA\$7.99

Curd-based curry with gram flour dumplings, served with steamed rice.



Aloo Paratha

CA\$11.99

Stuffed flatbread with spiced potato filling, garnished with fresh herbs. 2 parantha with butter , yogurt and pickle .



Rajma Chawal

CA\$7.99

Red kidney beans in a spiced gravy served with white rice, garnished with fresh cilantro and lime wedges.

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Cholle Bhature

Spiced chickpea curry served with fluffy fried bread, garnished with cilantro, accompanied by sliced cucumbers, onions, green chilies, mint chutney, and tangy pickle.

CA\$9.99



Makki Roti & Saag

Golden cornmeal flatbread paired with a rich, spiced mustard greens puree, topped with a dollop of butter.

CA\$13.99



Noodle Burger

A sesame seed bun with a patty, topped with noodles, red onions, and lettuce. Fries you have to order separately

CA\$8.99

Paratha



Mooli Paratha

Stuffed flatbread with grated radish, herbs, and spices. 2 parantha with butter , yogurt and pickle .

CA\$13.99



Makki Roti & Saag

Golden cornmeal flatbread paired with a rich, spiced mustard greens puree, topped with a dollop of butter.

CA\$13.99



Paneer Paratha

Stuffed with spiced cottage cheese, served with coriander leaves. 2 parantha with butter , yogurt and pickle .

CA\$13.99



Onion Paratha

Two flatbreads with chopped onions, garnished with a pat of butter, served alongside sliced onions, green chilies, yogurt, and pickle.

CA\$11.99



Aloo Paratha

Stuffed flatbread with spiced potato filling, garnished with fresh herbs. 2 parantha with butter , yogurt and pickle .

CA\$11.99

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Gobi Paratha

CA\$11.99

Stuffed with finely grated cauliflower and gently seasoned with cumin and coriander. 2 parantha with butter , yogurt and pickle .

Indian Chaat



Dahi Bhalla

2 for CA\$13.99

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



Pani Puri

CA\$7.99

Crispy hollow puris filled with spiced potatoes, chickpeas, and topped with fresh cilantro, served with tangy tamarind and mint water.



Dahi Puri

2 for CA\$13.99

Crispy puris filled with spiced yogurt, topped with tangy tamarind and mint chutneys.



Tikki Chaat

2 for CA\$13.99

Crispy potato patties topped with yogurt, tamarind chutney, onions, pomegranate seeds, and fresh cilantro.



Papdi Chaat

CA\$8.99

Crispy wafers topped with chickpeas, potatoes, yogurt, tamarind chutney, sev, onions, and cilantro.

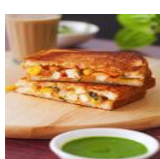
Chinese



Veg Spring Rolls

2 for CA\$14.99

Crispy rolls filled with mixed vegetables, served with choppy salad and three dipping sauces.



Paneer Sandwich

2 for CA\$14.99

Slices of bread filled with paneer, special filling and green peppers, served with a side of green chutney.

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Paneer Chilli

Cubes of paneer with bell peppers, onions, and scallions in a savory sauce. Served with three dipping sauces.

CA\$13.99



Noodle Burger

A sesame seed bun with a patty, topped with noodles, red onions, and lettuce. Fries you have to order separately.

CA\$8.99



Paneer Noodles

Soft paneer pieces mixed with noodles, bell peppers, carrots, and spring onions in a savory sauce.

CA\$10.99



Gobi Manchurian

Cauliflower pieces in a tangy, spicy sauce, garnished with chopped green onions and served with three dipping sauces.

CA\$11.99



Masala Fries

Crispy fries topped with a blend of masala spices and garnished with fresh cilantro.

CA\$7.99



Veg Sandwich

Layers of fresh greens, sliced cheese, tomato, red onion, and spread between whole grain bread.

CA\$6.99



Veg Manchurian

Vegetable balls in a savory sauce, garnished with chopped green onions.

2 for CA\$19.99



Hakka Noodles

Stir-fried noodles with vibrant bell peppers, green onions, and shredded vegetables.

CA\$9.99



Veg Chow Mein

Noodles with mixed vegetables and savory soy sauce.

CA\$9.99

Indian Snack



Cholle Bhature

CA\$9.99

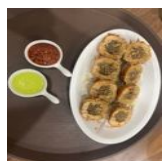
Spiced chickpea curry served with fluffy fried bread, garnished with cilantro, accompanied by sliced cucumbers, onions, green chilies, mint chutney, and tangy pickle.



Paav Bhaji

CA\$8.99

Mashed mixed vegetables with Bombay-style spices served with soft buttered bread rolls.



Mushroom Duplex

CA\$10.99

Button mushrooms stuffed with minced mushrooms, cheese, and spices.



Bread Pakora

CA\$1.99

Crispy bread slices stuffed with spiced potato filling, garnished with fresh cilantro and accompanied by green chilies.

Vada Paav

CA\$8.99

Deep-fried spiced potato fritter (vada) sandwiched in a soft bun (pav) with garlic and green chutneys.



Paneer Bread

CA\$4.99

Paneer slices layered between bread, coated in seasoned batter, and garnished with cilantro and green chilies.



Samosa Chaat

CA\$7.99

Chickpeas, yogurt, tamarind sauce, and pomegranate seeds garnished with fresh cilantro and crunchy sev on samosas.



Samosa

CA\$1.99

Triangular pastries filled with spiced potatoes and peas, served with green mint chutney and tamarind sauce.

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Pakora



Paneer Pakora

Crisp paneer pieces coated in chickpea flour batter, served with cilantro and tamarind chutneys.

2 for CA\$14.99



Aloo Pakora

Slices of potato coated in seasoned chickpea flour batter, deep-fried until golden brown, served with a side of green chutney.

CA\$6.99



Mirch Pakora

Crispy chickpea flour-coated green chili peppers served with green chutney, tamarind sauce, and red chili sauce.

CA\$1.99



Mixed Pakora

Assorted vegetables like potato, onion, cauliflower, and spinach typically dipped in mildly-spiced chickpea batter and deep-fried.

CA\$12.99



Gobi Pakora

Crispy cauliflower fritters seasoned with Indian spices, served with mint chutney and tamarind sauce.

CA\$7.99

Combos



Rajma Chawal

Red kidney beans in a spiced gravy served with white rice, garnished with fresh cilantro and lime wedges.

CA\$7.99



Rice & Manchurian

Rice with mixed vegetables paired with Manchurian in a tangy sauce,

CA\$10.99



Cholle Chawal

Chickpeas in a spiced gravy served with white rice, garnished with cucumber slices and mint sauce

CA\$7.99

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Indian Veg Tiffin

CA\$14.99

8 roti (or 4 roti and rice) with 2 curry , pudina chutney, and drink of choice ,



Kadi Chawal

CA\$7.99

Curd-based curry with gram flour dumplings, served with steamed rice.

Drinks & Lassi



Soft Drinks

CA\$1.99

Assorted sodas including Cola, Diet Cola, and Lemon-Lime. Traditional Indian yogurt-based lassi.



Red Bull

CA\$3.99

A popular energy drink known for boosting energy and mental alertness.



Monster

CA\$4.99

A refreshing, creamy yogurt-based drink blended with traditional Indian spices.



Water Bottle

CA\$1.49

Pure, refreshing hydration in a bottle.



Mango Lassi

CA\$3.99

Creamy yogurt blended with ripe mangoes, topped with chopped nuts.

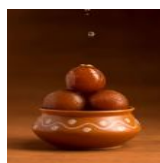


Sweet Lassi

CA\$2.99

A creamy yogurt drink topped with rose petals.

Desserts



Gulab Jamun

Soft, spongy milk-solid dumplings soaked in a fragrant sugar syrup.

CA\$2.99



Rasmalai

Soft cheese patties soaked in sweetened, flavored milk, garnished with slivers of pistachios and saffron strands.

CA\$3.99



Kheer

Creamy rice pudding garnished with almonds, cashews and pista

CA\$4.99

Maggi/Pasta



White Sauce Pasta

Penne pasta cooked in creamy white sauce with Indian spices and mixed vegetables.

CA\$9.99

Schezwan Spicy Pasta

Pasta cooked with spicy Schezwan sauce and typically includes stir-fried vegetables.

CA\$8.99

Spicy Indian Pasta

Pasta infused with traditional Indian spices and herbs, typically mixed with a rich curry sauce and colorful vegetables.

CA\$8.99

Schezwan Cheese Maggi (Spicy)

Maggi noodles stir-fried in spicy Schezwan sauce, combined with melted cheese for a creamy texture.

CA\$9.99

Paneer Pasta

Pasta cooked with paneer (Indian cottage cheese) and typically includes onions, bell peppers, and a mild sauce.

CA\$9.99

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Veg Maggi (Indian)

CA\$7.99

Boiled noodles mixed with assorted vegetables and Indian spices, offering a classic and comforting taste.

Paneer Maggi

CA\$9.99

Maggi noodles typically cooked with paneer (Indian cottage cheese) and a blend of spices.

Curries



15. Paneer Lababdar

CA\$12.99

Paneer lababdar: Cottage cheese cooked in a creamy tomato and cashew gravy with sautéed onions and aromatic spices.



13. Paneer Tikka Masala

CA\$13.49

Marinated paneer grilled and simmered in a creamy tomato-based curry with onions, bell peppers, and Indian spices.



11. Kadhai Paneer

CA\$12.99

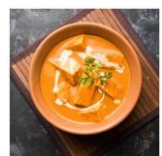
Cottage cheese cubes cooked with bell peppers, onions, and tomatoes in a spiced tomato-based sauce.



12. Paneer Butter Masala

CA\$12.99

Paneer cubes cooked in a rich, creamy tomato-based sauce with butter, cashews, and aromatic spices.



10. Sahi Paneer

CA\$12.49

Cottage cheese cubes prepared in a creamy tomato and cashew gravy, typically seasoned with clarified butter and aromatic spices.

4. Mix Veg

CA\$11.99

Mixed vegetables, typically including cauliflower, peas, potatoes, and carrots, slow-cooked in a rich onion-tomato gravy with aromatic Indian spices.

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18. Peas and Paneer

Green peas and Indian cottage cheese simmered in a rich tomato-based curry with a blend of traditional spices.

CA\$11.99



14. Paneer Do Pyaza

Paneer do pyaza: Cottage cheese cooked with sautéed onions, tomatoes, and a blend of ginger, cumin, and coriander in a creamy curry.

CA\$12.99



9. Rajma-Tadka

Kidney beans cooked with onions, tomatoes, and spices, tempered with a fragrant tadka.

CA\$9.99



16. Paneer Bhurji

Scrambled paneer (Indian cottage cheese) cooked with onions, tomatoes, green chilies, and spices.

CA\$13.99

23. Bharwa Karela

Stuffed bitter melon typically includes a blend of spices, onions, and garlic, creating a flavorful curry dish.

CA\$13.99



17. Palak Paneer

Spinach and cottage cheese cooked with onions, tomatoes, garlic, and traditional Indian spices.

CA\$12.99



19. Malai Kofta

Soft dumplings in a creamy tomato-based sauce, garnished with fresh cilantro and a touch of cream.

CA\$11.99



21. Masala Gravy Chaap

Tender chaap pieces in a rich, spiced masala gravy, garnished with fresh herbs and a drizzle of cream.

CA\$11.99



6. Dum Aloo

Dum Aloo: Baby potatoes typically cooked with onions, tomatoes, and a blend of Indian spices in a rich curry sauce.

CA\$9.99

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3. Moongi Dal Tadka

CA\$9.99

Moong dal tempered with cumin, garlic, turmeric, and dry red chili. Typically includes onions, tomatoes, and a blend of Indian spices.



5. Aloo Gobhi

CA\$10.99

Potatoes and cauliflower cooked with onions, tomatoes, and Indian spices.

8. Kari Pakora

CA\$9.99

Kari Pakora: Chickpea flour-based curry with marinated vegetable pakoras, cooked in a buttermilk and ground flour sauce.

20. Bhindi Masala

CA\$13.99

Okra sautéed with onions, tomatoes, ginger, garlic, and aromatic Indian spices.

22. Malai Gravy Chaap

CA\$12.99

Soya chaap cooked in a creamy, mildly spiced gravy typically made with rich malai or milk cream.

24. Sarso Da Saag

CA\$10.99

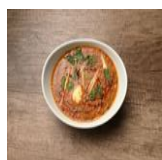
Mustard greens and spinach simmered with ginger, garlic, and traditional Indian spices.



7. Channa Masala

CA\$10.99

Chickpeas cooked with onions, tomatoes, garlic, ginger, and a blend of Indian spices.



2. Special Dhaba Daal

CA\$11.99

Lentils simmered in a rich, spiced tomato gravy, garnished with fresh cilantro and a dollop of butter.



1. Daal Makhani

CA\$11.99

Black lentils and kidney beans simmered with tomatoes, onions, and Indian spices, finished with butter and cream.

Momos



4. Kurkure Momos

Crispy fried dumplings filled with spiced vegetables or meat, served with a side of tangy dipping sauce.

CA\$13.49

3. Fried Momos

Fried dumplings typically stuffed with a spiced filling of ground meat or vegetables, deep-fried.

CA\$11.99



2. Paneer Momos

Steamed dumplings filled with spiced paneer (Indian cottage cheese) and aromatic spices, wrapped in a delicate flour dough.

CA\$11.99

1. Veg Momos

Steamed dumplings typically filled with a mix of cabbage, carrots, and spring onions.

CA\$10.99

Tandoori Shacks

5. Malai Chaap Tikka

Soya chaap marinated in cream, yogurt, and spices, then cooked in a clay oven.

CA\$11.99

3. Mushroom Tikka

Mushrooms marinated in yogurt and Indian spices, grilled in a tandoor with capsicum and onions.

CA\$11.99



4. Masala Chaap Tikka

Marinated soya chaap with Indian spices, yogurt, and ginger-garlic paste, cooked in a traditional clay oven.

CA\$10.99

1. Paneer Tikka

Paneer tikka: Cottage cheese marinated in yogurt and spices, skewered with bell peppers and onions, and grilled in a clay oven.

CA\$10.99

2. Malai Paneer Tikka

CA\$11.99

Paneer marinated in cream, yogurt, and spices, then cooked in a tandoor.

Breads / Pains



Garlic Butter Naan

CA\$3.99

Soft, leavened flatbread topped with minced garlic and melted butter, garnished with fresh herbs.

Plain Naan

CA\$2.99

Soft, warm, and fluffy traditional Indian flatbread. Perfect for pairing with any dish.



Butter Naan

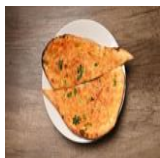
CA\$3.49

Fluffy, Butter-Infused Traditional Indian Bread

Missi Roti

CA\$2.99

Whole wheat and gram flour flatbread mixed with spices, baked in a tandoor.



Chilli Butter Naan

CA\$3.99

Topped with a blend of chili and butter, garnished with fresh herbs.

Tawa Roti

CA\$1.49

Traditional whole wheat flatbread, freshly baked.

Tandoori Roti

CA\$1.99

Freshly baked, traditional flatbread from the tandoor oven.

Ice Cream



Chocolate Ice Cream

Rich and creamy chocolate indulgence to satisfy your sweet tooth

CA\$3.49



Vanilla Ice Cream

Smooth, creamy classic vanilla ice cream - a delightful frozen treat.

CA\$3.49



Strawberry Ice Cream

Freshly made strawberry flavored ice cream, typically includes fresh cream, milk, and sugar.

CA\$3.49

Raita

Mix Raita

Yogurt mixed with cucumber, tomato, onion, and cumin seeds.

CA\$4.99

Boondi Raita

Classic yogurt condiment with crispy flour droplets and flavorful spices, perfect for dipping or as a side.

CA\$4.49

Plain Raita

Yogurt mixed with cumin and mild spices.

CA\$3.99

Rice/ Biryani

Paneer Pulao

Basmati rice cooked with paneer (Indian cottage cheese) and typically includes aromatic spices.

CA\$10.99



Veg Biryani

Aromatic basmati rice cooked with mixed vegetables, garnished with fresh coriander, julienned ginger, and a slice of red bell pepper.

CA\$16.99

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Veg Pulao

CA\$9.99

Basmati rice cooked with mixed vegetables, herbs, and spices.

Fried Rice

CA\$9.99

Savory stir-fried rice with mixed vegetables and choice of protein.

Plain Rice

CA\$4.99

Simply steamed, fluffy white rice - the perfect accompaniment for any dish.

Jeera Rice

CA\$5.49

Aromatic basmati rice infused with cumin seeds and spices, served steaming hot.

Thali

Special Vaishno Thali

CA\$12.99

A traditional platter featuring a variety of vegetable curries, sahi paneer , daal makhni, aalo gobhi, butter naan , rice , salad

Salads

Cream Salad

CA\$5.99

Fresh cream mixed with cabbage, cucumber, carrot, potato, and pineapple.

Green Salad

CA\$4.99

Fresh mixed greens with seasonal vegetables

Onion Salad

CA\$4.99

Crisp Onion Salad with Fresh Herbs and a Zesty Dressing

Mocktails



Strawberry Storm

A refreshing blend of strawberry juice, soda, and a hint of mint leaves.

CA\$4.99

Lady in Red

Typically includes pomegranate juice, lemon juice, and a hint of mint, creating a refreshing and vibrant mocktail.

CA\$4.99

Coco Colada

Coconut milk, pineapple juice, and coconut cream, blended to a smooth, tropical mocktail.

CA\$4.99

Margrita Mojito

Fresh lime juice, mint leaves, a hint of margarita mix, and soda water.

CA\$4.99

Blue Lagoon

Blue curacao syrup, lemon juice, and soda water.

CA\$4.99

Virgin Mojito

Mint leaves, lime juice, simple syrup, and soda water.

CA\$4.49

Lime - Soda

Freshly squeezed lime juice mixed with soda, typically garnished with mint and a hint of sugar syrup.

CA\$3.99
