



Menu

Sardar Ji Cuisine Indienne

890 Rue Jean-Talon O, Montréal QC H3N 1S6, Canada | (514) 419-2323

Most Ordered



Daal Makhni

lentilles noires cuites avec des épices indiennes. / Black lentils cooked with various Indian spices.

2 for CA\$14.99



Poulet au beurre / Butter Chicken

Poulet desossé cuit dans une riche crème au beurre garnie de coriandre. / Boneless chicken cooked in a rich butter cream garnished with coriander.

CA\$18.99



Chaat papdi

Gaufrettes de pâte frites croustillantes servies avec des pommes de terre, des pois chiches, du yaourt et des chutneys Crisp fried dough waters served with chickpeas garnished with onions, tomatoes, potatoes and chutneys

CA\$5.99



Pakora de poulet / Chicken Pakora

Boneless chicken marinated in spices, coated in chickpea flour, and deep-fried.

CA\$6.99



Paneer lababdar

fromage cuit dans une sauce à base de tomates avec du garam masala rôti et une touche de sauce riche et crémeuse. / Cheese cooked with tomato base gravy with roasted gram masala with a touch of rich creamy sauce.

CA\$12.99



Palak Paneer

Fromage en cube dans un cari d'épinards doux. / Cheese cubes cooked in a smooth spinach curry.

CA\$11.99



Lassi de mangue / Mango Lassi

Yogurt-based drink blended with mango pulp, milk, and a hint of cardamom.

CA\$4.99

Menu Sardar Ji Cuisine Indienne



Pakora de poisson / Fish Pakora

CA\$9.99

Fish pakora: Marinated fish pieces coated in chickpea flour and deep-fried with traditional Indian spices.



Channa Samosa

CA\$6.99

Samosa végété garni de pois chiches des oignons, tomates, yaourts et chutneys). / Vegetarian samosa topped with chickpea with onions, tomatoes, yogurt and chutneys.

Biryani à l'agneau / Lamb Biryani

CA\$13.99

Basmati rice sautéed with lamb pieces, onions, and spices, garnished with coriander.

Dosa

Amritsari Masala Dosa

CA\$13.99

Crepe made with lentil and rice flour, typically filled with spiced potato mixture, inspired by Amritsari flavors.

Paneer Masala Dosa

CA\$13.99

Crispy thin savory crepe made from a fermented batter of ground black lentils and rice, typically stuffed with cottage cheese and spiced potato mixture.

Chicken Tikka Dosa

CA\$14.99

A savory crepe made from lentil and rice flour, filled with marinated boneless chicken cooked in a clay oven, typically includes a blend of spices and yogurt.

Paneer Tikka Dosa

CA\$14.99

Crispy thin savory crepe filled with marinated cottage cheese, onions, and spices, made from a fermented batter of ground black lentils and rice.

Masala Dosa

CA\$11.99

Crepe made with fermented lentil and rice flour, typically filled with mashed potato and onions.

Menu Sardar Ji Cuisine Indienne

Plain Dosa

CA\$10.99

Crepe made with a fermented batter of ground black lentils and rice, typically served with coconut and Mysore sauce and sambar (vegetable curry).

sardar ji special combo

chicken curry thali special combo

CA\$16.99

chicken curry, channa masala, 1 tandoori leg, rice, naan, gulab jamun with soft drink.

butter chicken thali special combo

CA\$16.99

Butter chicken, Channa masala, 1 tandoori chicken leg, rice, naan, Gulab jamun with soft drink.

lamb curry thali special combo

CA\$16.99

lamb curry, channa masala, 1 tandoori leg, rice, naan, gulab jamun with soft drink.

Thali

Thali poulet au beurre / butter chicken thali

CA\$13.99

Thali Amritsari kulcha / amritsari kulcha thali

CA\$11.99

Tandoor-baked naan stuffed with spiced potatoes and onions, served with chickpea curry, yogurt, pickle, and salad.

Thali agneau / Lamb Thali

CA\$13.99

Lamb thali features lamb curry, typically accompanied by dal, rice, naan, salad, and a sweet dessert, offering a diverse selection of traditional Indian flavors.

Thali cari poulet / Chicken curry thali

CA\$12.99

Boneless chicken cooked in a curry sauce with Indian spices, typically accompanied by rice, naan, and a selection of vegetarian curries, dessert, and condiments.

Menu Sardar Ji Cuisine Indienne

Indo chinois / Desi Chinese

Manchurian végété / Veggies Manchurian

CA\$12.99

Sec ou demi sec. / Dry or semi dry.

Poulet lollipop / Chicken Lollipop

CA\$13.99

Poulet marinées en forme de sucettes, frites jusqu'à ce qu'elles soient croustillantes, servies avec une sauce piquante. / Chicken shaped like lollipops, deep - fried until crispy, and served with spicy dipping sauce.

Riz frit aux légumes / Veggie Fried Rice

CA\$12.99

Stir-fried basmati rice with mixed vegetables, seasoned with soy sauce and spices.

Chicken 65

CA\$15.99

Boneless chicken marinated in spices, deep-fried, and sautéed with curry leaves, onions, and bell peppers.

Nouilles aux crevettes / Shrimp Noodles

CA\$14.99

Noodles stir-fried with shrimp, egg, and vegetables in a blend of Indo-Chinese sauce.

Poulet au piment / Chilli Chicken

CA\$13.49

Poulet cuit avec des piments, des oignons, des poivrons et de la coriandre fraîche dans une sauce épaisse à l'ail. / Chicken Made with chillies, onions, bell peppers and fresh coriander in a thick garlic sauce.

Choux fleurs au piment / Chilli Cauliflower

CA\$12.49

Fried cauliflower florets tossed with onions, bell peppers, and green chilies in a spicy Indo-Chinese sauce.

Riz frit au poulet / Chicken Fried Rice

CA\$11.99

Rice stir-fried with chicken, vegetables, and soy sauce, prepared in an Indo-Chinese style.

Menu Sardar Ji Cuisine Indienne

Riz frit aux oufs / Egg Fried Rice

CA\$10.99

Rice stir-fried with eggs, vegetables, and Indo-Chinese sauces.

Manchurian poulet / Chicken Manchurian

CA\$12.99

Sec ou demi sec. / Dry or semi dry.

Oufs au piment / Chilli Eggs

CA\$12.49

Battered boiled eggs mixed with bell peppers, chilli garlic, and ginger sauce.

Paneer 65

CA\$14.99

Cottage cheese cubes deep-fried and sautéed with curry leaves, bell peppers, onion, dry red chili, cumin, and mustard seeds in Indo-Chinese style.

Gobi Manchurian

CA\$13.99

Batter-fried cauliflower sautéed with onions, ginger, and garlic, tossed in a spicy, tangy Indo-Chinese manchurian sauce.

Riz frit aux crevettes / Shrimp Fried Rice

CA\$14.99

Shrimp fried rice typically includes basmati rice stir-fried with shrimp, mixed vegetables, eggs, and soy sauce.

Gobi 65

CA\$14.99

Battered cauliflower deep-fried and sautéed with 65 spices, onion, and curry leaves, offering a quintessential Indo-Chinese flavor profile.

Nouilles hakka végété / Veggie Hakka Noodles

CA\$13.99

Stir-fried noodles with mixed vegetables, soy sauce, and spices.

Nouilles au poulet / Chicken Noodles

CA\$14.99

Stir-fried noodles with chicken, vegetables, soy sauce, and Indo-Chinese spices.

Entrées Appetizers



Pakora de poulet / Chicken Pakora

CA\$6.99

Boneless chicken marinated in spices, coated in chickpea flour, and deep-fried.



Chaat papdi

CA\$5.99

Gaufrettes de pâte frites croustillantes servies avec des pommes de terre, des pois chiches, du yaourt et des chutneys
Crisp fried dough waters served with chickpeas garnished with onions, tomatoes, potatoes and chutneys



Channa Samosa

CA\$6.99

Samosa végété garni de pois chiches des oignons, tomates, yaourts et chutneys). /
Vegetarian samosa topped with chickpea with onions, tomatoes, yogurt and chutneys.



Pakora de poisson / Fish Pakora

CA\$9.99

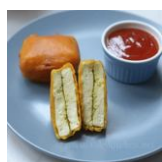
Fish pakora: Marinated fish pieces coated in chickpea flour and deep-fried with traditional Indian spices.



Dahi Bhalla

CA\$7.99

Boulettes servies dans yogourt (plat froid). / Dumplings served in sweet yogurt (cold dish).



Pakora de paneer / Paneer Pakora

CA\$6.99

Pepites indiens faites avec des boules de fromage frits dans une pâte farine de pois chiche. / Authentic Indian nuggets made with cheese balls fried in chickpea flour



Bhaji aux oignons / Onion Bhaji

CA\$4.49

Oignons frits avec de la farine de pois chiche, garnies avec épices. / Onions fried with chickpeas flour and garnished with spices.



Rouleau de printemps / Spring Roll

CA\$8.99

Thin pastry rolls typically filled with minced vegetables and noodles, fried to a crispy golden brown.

Menu Sardar Ji Cuisine Indienne



Ailes de poulet frites / Fried Chicken wings

CA\$7.99

Crispy fried chicken wings available in 5, 10, or 20 pieces.



Samosa aux légumes (2) / Veggie Samosa (2)

CA\$3.99

Petit paté indien bourré de pommes de terre et de pois avec épices. / Indian patty stuffed with potatoes and peas prepared with various spices



Pakora aux légumes / Veggie Pakora

CA\$4.49

Pepites indiennes faites avec des légumes frits dans une pite farine de pois chiche). / Indian muggets made with veggie balls fried in chickpea flour

Soupes / Soups



Soupe aux lentilles / Lentil Soup

CA\$2.99

Lentils slow-cooked with mild Indian spices and herbs, typically including cumin and cilantro.



Soupe mulligatawny / Mulligatawny Soup

CA\$3.99

Mulligatawny soup: A traditional Anglo-Indian soup made with chicken, lentils, vegetables, and spices.



Soupe aux légumes / Veggie Soup

CA\$4.99

Légumes mélangés avec bouillon aux herbes et légumes. / Mixed vegetables with herb-infused vegetable broth.



Soupe sambar / Soup Sambar

CA\$3.99

Lentil-based vegetable soup typically includes carrots, eggplant, and dried red chilies, seasoned with tamarind and traditional Indian spices.



Soupe au poulet / Chicken Soup

CA\$3.99

Chicken soup: Traditional Indian style chicken soup made with a blend of spices.

Menu Sardar Ji Cuisine Indienne

Biryani au riz / Rice Biryani

Biryani à l'agneau / Lamb Biryani

CA\$13.99

Basmati rice sautéed with lamb pieces, onions, and spices, garnished with coriander.

Riz noix de coco / Coconut Rice

CA\$4.99

Basmati rice typically cooked with coconut and a blend of Indian spices.

Riz jeera / Cumin Rice

CA\$3.99

Basmati rice cooked with cumin seeds, typically includes mild dry spices.

Riz basmati nature à la vapeur / Basmati Plain Steam Rice

CA\$2.99

Basmati rice steamed to a fluffy texture, typically served plain without additional spices or ingredients.

Biryani aux crevettes / Shrimp Biryani

CA\$14.99

Basmati rice sautéed with shrimp, onions, and spices, garnished with coriander.

Biryani Soya Chaap

CA\$12.50

Fragrant basmati rice cooked with protein-rich soya chaap, aromatic Indian spices, and herbs.

Riz pulao (avec pois) / Pulao Rice (with Peas)

CA\$4.49

Riz basmati cuit avec pois verts. / Basmati rice cooked with green peas.

Biryani au poulet / Chicken Biryani

CA\$12.99

Basmati rice sautéed with boneless chicken, onions, and spices, garnished with coriander.

Menu Sardar Ji Cuisine Indienne

Biryani aux légumes / Veggie Biryani

CA\$12.50

Basmati rice cooked with mixed vegetables, typically including potatoes and peas, and seasoned with a blend of Indian spices.

Momos

Momos au piment / Chilli Momos

CA\$13.99

Momos au piment: Fried dumplings typically tossed in a spicy chili sauce with bell peppers and onions.



Momos végété / Veggie Momos

CA\$11.99

Steamed dumplings typically filled with a mix of cabbage, carrot, and spring onion.

Momos frits / Fried momos

CA\$11.99

Poulet ou végété. / Chicken or veggie.

Breuvages / Drinks

Boisson gazeuse / Soft Drink

CA\$2.99

Assorted soft drinks: Cola, Diet Cola, Lemon-Lime.

Lassi sucré / Sweet Lassi

CA\$2.99

Sweet lassi: A traditional Indian drink made with yogurt, water, and sugar.

Boisson gazeuse indiennes / Indian Soft drink

CA\$2.99

Indian soft drinks. Choice of Linca, Thumbs Up, or Fanta.



Lassi de mangue / Mango Lassi

CA\$4.99

Yogurt-based drink blended with mango pulp, milk, and a hint of cardamom.

Menu Sardar Ji Cuisine Indienne

Lassi salé / Salty Lassi

CA\$2.99

A salty yogurt-based drink typically seasoned with salt and spices.

Dessert



Sardar Ji dessert spécial / Sardar Ji Special dessert

CA\$5.99

Sardar Ji Special Dessert: A unique Indian dessert featuring a combination of traditional sweets, typically including gulab jamun and rasmalai, showcasing rich flavors and textures.

Kulfi

CA\$4.99

Four Flavors 1. mango 2. Pistaches 3. Falooda 4, malia



Rasmalai (2 Pcs)

CA\$4.99

Decadent, creamy cheese dumplings soaked in sweet, cardamom-scented milk.



Gulab Jamun (2 Pcs)

CA\$3.99

Traditional Indian sweet, milky dough fried and immersed in fragrant syrup.

Extras

Boondi Raita

CA\$2.49

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

Pappadam

CA\$0.99

Papadam: Thin, crisp, round flatbread made from lentil flour, typically either deep-fried or cooked with dry heat.

Salade mixte / Mixed salad

CA\$3.99

Lettuce, cucumber, tomatoes, and onions, typically dressed with lemon juice.

Menu Sardar Ji Cuisine Indienne

Mélange de cornichons / Mix Pickle

CA\$2.49

A mix of mangoes, limes, and chilies, typically seasoned with Indian spices.

Yogourt / Yogurt

CA\$2.49

Yogurt: A fermented milk product, typically smooth and mildly sour, often used to balance the heat of spicy dishes.

Plats végétariens / Veggie dishes



Daal Makhni

2 for CA\$14.99

lentilles noires cuites avec des épices indiennes. / Black lentils cooked with various Indian spices.



Palak Paneer

CA\$11.99

Fromage en cube dans un cari d'épinards doux. / Cheese cubes cooked in a smooth spinach curry.



Paneer lababdar

CA\$12.99

fromage cuit dans une sauce à base de tomates avec du garam masala rôti et une touche de sauce riche et crémeuse. / Cheese cooked with tomato base gravy with roasted gram masala with a touch of rich creamy sauce.



Paneer Tikka Masala

CA\$12.99

Fromage indien mariné grillé dans un tandoor et cuit dans une sauce crémeuse à base de tomates et d'épices aromatiques. / Indian cheese grilled in a tandoor and cooked in a creamy tomato - based gravy with aromatic spices.



Bhindi Masala

CA\$12.99

Gombo cuit avec des épices indiennes spéciales, sautés avec oignons. / Okra cooked with special Indian spiced sauteed with chopped onions.

Aloo Gobi

CA\$11.99

Pommes de terres et chou fleur sautés avec un assortiment d'épices indiennes. / Potatoes and cauliflower sauteed with an assortment Indian spices.

Menu Sardar Ji Cuisine Indienne



Tadka Daal

Gentilles jaune cuite avec épices indiennes. / Yellow lentil cooked with Indian spices.

CA\$14.99



Mutter Paneer

Petit pois cuits avec fromage et diverses épices indiennes. / Green peas cooked with cheese and various Indian spices.

CA\$11.49

Kadai Paneer

Fromage indien cuits avec des poivrons, des oignons, des tomates et des épices aromatiques dans un wok traditionnel indien. / Indian cheese cooked with bell peppers, onions, tomatoes, and aromatic spices in a traditional Indian wok.

CA\$13.49



vegetable korma

A rich blend of mixed vegetables in a creamy sauce with potatoes, peas, carrots, and green beans.

CA\$12.99



Channa Masala

Pois chiches cuits avec des oignons et des épices. / Chickpeas cooked with onions and various Indian spices.

CA\$11.99

Légumes melangée / Mixed Veggies

Assortiment de legumes, cuits au curry avec des épices. / Assorted vegetables, cooked in curry with Indian spices.

CA\$11.99

Baingan Bharta

Sauté d'aubergine fumées avec des oignons et des épices indiennes. / Smoked eggplant sauteed with onions and various Indian spices.

CA\$11.99

Paneer Bhurji

Fromage indien brouillé avec des oignons, des tomates et un mélange d'épices. / Scrambled Indian cheese cooked with onions, tomatoes, and a blend of spices.

CA\$13.49

Jalfraizi végétarien / Vegetarian Jalfraizi

Légumes cuits avec oignons et piments verts dans une sauce piquante savoureuse. / Vegetables cooked with onion green pepper, tomatoes in hot tangy sauce.

CA\$12.99

Menu Sardar Ji Cuisine Indienne

Paneer Madras

CA\$12.99

Fromage maison avec piments forts, graines de moutarde et lait de coco. / Homemade cheese Curry with spicy whole red chillies, mustard seed and coconut milk.

Paneer au piment / Chilli paneer

CA\$13.99

Fromage indien cuits avec des poivrons, des oignons et une sauce épicée et acidulée. / Indian cheese cooked with bell peppers, onions, and a spicy and tangy sauce.

Malai Kofta

CA\$12.99

Boule végétariens cuites dans une sauce crémeuse garni avec des épices et des herbes indiennes. / Vegetarian balls cooked in a sauce with Indian spices and herbs.

Shahi Paneer

CA\$12.99

Cubes de fromage cuits avec une sauce crémeuse garni d'épices. / Cheese cubes cooked in a creamy sauce garnished with Indian spices and garlic.

Cari au soya / Soya Chaap Curries

Chilli Chaap

CA\$12.99

Soya chaap marinated and cooked with ginger, garlic, cashews, and chef's special spices, then pan-tossed in a hot chili sauce.

Chaap au beurre / Butter Chaap

CA\$12.99

Soya chaap cooked in a creamy, spiced butter sauce with tomatoes and fresh cream.

Chaap Dopyaza

CA\$12.99

Soya chaap cooked with a generous amount of onions in a flavorful curry sauce, typically including tomatoes and Indian spices.

Chaap Tikka Masala

CA\$12.99

Soya chaap tikka simmered in a spiced tomato and onion sauce, typically including bell peppers, garlic, and ginger.

Menu Sardar Ji Cuisine Indienne

Chaap Jalfrezi

CA\$12.99

Soya chaap cooked with bell peppers, onions, and tomatoes in a mildly spiced curry sauce.

Kadai Chaap

CA\$12.99

Soya chaap cooked in a spiced tomato-based gravy with bell peppers, onions, and traditional Indian spices.

Achari Chaap

CA\$12.99

Soya chaap marinated in pickling spices, cooked in a rich curry sauce with onions and fresh tomatoes.

Pains / Bread



Naan à l'ail / Garlic Naan

CA\$3.99

Rôti. / Roasted.

Aloo Paratha

CA\$4.49

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

Paneer Kulcha

CA\$4.49

Traditional Indian bread, stuffed with rich, creamy paneer (cheese) and baked to perfection

Naan au piment / Chilli Naan

CA\$2.99

Tandoori bread topped with red chilli flakes.

Keema Naan

CA\$4.49

Soft, fluffy bread filled with savory, spiced minced meat.

Menu Sardar Ji Cuisine Indienne

Kulcha oignon / Onion Kulcha

CA\$4.49

Unleavened bread typically stuffed with finely chopped onions and baked in a tandoor.

Mix Kulcha

CA\$6.99

Bread stuffed with a savory blend of paneer, potatoes, and onions, offering a taste of North Indian flavors.



Naan au beurre / Butter Naan

CA\$3.99

Traditional Indian flatbread baked in a tandoor and brushed with butter.

Tandoori rôti / Roasted Tandoori

CA\$2.99

Whole wheat bread baked in a tandoor oven.

Tandoori

Poulet tandoori entier / Full Tandoori Chicken

CA\$21.99

Chicken marinated in yogurt, garlic, ginger, and spices, then cooked in a traditional tandoor clay oven.

Tandoori Soya Chaap Tikka

CA\$14.50

Soya chaap marinated in yogurt and spices, grilled in a traditional tandoor.

Demi-poulet tandoori / Half Tandoori Chicken

CA\$11.99

Half chicken marinated in yogurt, garlic, ginger, and spices, then cooked in a traditional tandoor oven.

Poulet tikka malai / Chicken Tikka Malai

CA\$14.99

Morceaux de poulet tendres marinés dans de la crème, du yaourt et des épices douces, puis grillés.
/ Tender chicken pieces marinated in cream, yogurt, and mild spices, then grilled.

Menu Sardar Ji Cuisine Indienne

Cuisse de poulet tandoori / Tandoori Chicken Leg

CA\$7.99

Marinated chicken leg with yogurt, fresh ginger, garlic, Indian spices, and saffron, grilled in a traditional tandoor oven.

Crevettes tandoori / Tandoori Shrimp

CA\$16.50

Shrimp marinated in yogurt and spices, then roasted in a traditional tandoor oven.

Paneer Tikka

CA\$13.99

Fromage maison mariné et cuit dans un four d'argile. / Homemade cheese marinated and cooked in a clay oven.

Seekh Kebab agneau / Lamb Seekh kabab

CA\$14.50

Agneau haché garni avec oignons et ail, rôti en brochette. / Marinated minced lamb meat garnished with onions, garlic and roasted.

Sardar Ji mixte tandoor / Sardarji Tandoori Mix

CA\$24.99

Poulet tikka, seekh kabab agneau, demi poulet tandoori, avec naan et breuvage. / Chicken tikka, lamb seekh kabab, half tandoori chicken. with naan and drink.

Tandoori Soya Chaap Malai Tikka

CA\$14.50

Soya chaap marinated in yogurt, cream, and mild spices, grilled in a tandoor.

Poulet tikka / Chicken Tikka

CA\$14.99

Morceaux de poulet marinés, grillés au tandoor avec du yaourt et des épices pour une saveur fumée. / Marinated chicken pieces grilled in a tandoor with yogurt and spices for a smoky flavor.

Poulet hariyali tikka / Chicken Hariyali Tikka

CA\$14.99

Poulet mariné dans un mélange de menthe, coriandre, yaourt et épices, puis grillé à la perfection. / Chicken marinated in a blend of mint, coriander, yogurt, and spices, then grilled to perfection.

Cari au poulet / Chicken Curries

Poulet tikka masala / Chicken Tikka Masala

CA\$15.49

Poulet désossé cuit au four d'argile et frit dans une sauce riche et épicée. / Boneless chicken cooked in a clay oven & tried in a rich spicy sauce.

Poulet korma / Chicken Korma

CA\$13.49

Poulet désossé cuit avec yogurt et une sauce crémeuse. / Boneless chicken cooked in yogurt & creamy sauce.

Poulet Rogan Josh / Chicken Rogan Josh

CA\$13.49

Poulet cuit avec des oignons dorés, yaourt, ail, gingembre et épices aromatiques. / Chicken cooked with browned onions, yogurt, garlic ginger and aromatic spices

Poulet Saag / Chicken Saag

CA\$12.99

Poulet désossé cuit avec épinard et diverses épices. / Boneless chicken cooked with spinach & various spices.

Kadahi de poulet / Chicken Kadahi

CA\$13.49

Poulet cuit dans une sauce rouge avec des épices fraîchement moulues et du poivron. / Chicken cooked in red gravy with freshly ground spices and capsicum.

Poulet achari / Chicken Achari

CA\$12.99

Délicieux poulet au cari cuit avec Melangé de cornichons épicés. / Delicious chicken curry cooked with spicy pickles mix.

Poulet dopyaza / Chicken Do Pyaza

CA\$12.99

Poulet cuisiné avec des oignons en deux étapes, accompagné de tomates et d'épices aromatiques. / Chicken cooked with onions in two stages, along with tomatoes and aromatic spices.

Poulet lababdar / Lababdar Chicken

CA\$12.99

Poulet cuit dans une sauce à base de tomates avec du garam masala rôti et une touche de sauce riche et crémeuse. / Chicken cooked with tomato base gravy with roasted gram masala with a touch of rich creamy sauce.

Menu Sardar Ji Cuisine Indienne

Oufs bhurji / Egg Bhurji

CA\$12.99

Cats brouillés cuits avec des oignons, des tomates, des piments verts et des épices. / Scrambled eggs cooked with onions, tomatoes, green chilies, and spices

Poulet Madrasi / Chicken Madrasi

CA\$12.99

Épicé. Poulet désossé cuit dans une sauce de noix de coco épice. / Spicy. Boneless chicken cooked in a spicy coconut sauce.

Poulet dhan saak / Chicken Dhan Saak

CA\$12.99

Poulet cuit avec lentilles. / Chicken cooked with yellow lentils.

Poulet aux piments forts / Chilli Chicken

CA\$13.49

Épicé. Poulet désossé sauté avec piments verts, piments vert forts et oignons. / Spicy. Boneless chicken sautéed with green chilis, green peppers & onions.

Poulet vindaloo / Chicken Vindaloo

CA\$12.99

Tres épicé. Poulet désossé cuit avec pommes de terre. / Very spicy. Boneless chicken cooked with potatoes.

Carl aux oufs / Egg Curry

CA\$12.99

Eggs cooked in a curry sauce with onions, tomatoes, and a blend of Indian spices.

Poulet Jalfrezi / Chicken Jalfraizi

CA\$13.99

Poulet désossé cuit avec oignons et piments verts avec un goût épicé et savoureux. / Boneless chicken onions & green peppers with a spicy and tangy sauce



Poulet au beurre / Butter Chicken

CA\$18.99

Poulet désossé cuit dans une riche crème au beurre garnie de coriandre. / Boneless chicken cooked in a rich butter cream garnished with coriander.



Poulet au cari / Curry Chicken

CA\$12.49

Poulet désossé cuit avec une sauce au cari avec diverses épices. / Boneless chicken cooked in a curry sauce with various spices

Handi Poulet / Chicken

Poulet handi / Handi Chicken

CA\$25.00

Le terme 'handi' fait référence au pot en terre cuite dans lequel ce plat est traditionnellement préparé. Un curry à base de poulet, cuisiné avec un mélange d'épices aromatiques, de yaourt et de crème. / Handi " refers to the earthen pot in which this dish is typically cooked. A curry made with chicken, cooked in a blend of aromatic spices, yogurt, and cream.

GOAT HANDI

CA\$35.00

Tender goat pieces cooked in a semi-thick brown gravy with onions, tomatoes, and traditional Indian spices.

Cari agneau / Lamb Curries

Agneau Rogan Josh / Lamb Rogan Josh

CA\$14.99

Agneau cuit avec des oignons dorés, yogourt, ail, gingembre et d'épices aromatiques. / Lamb cooked with browned onions, yogurt, garlic, ginger and aromatic spices.

Agneau Korma / Lamb Korma

CA\$14.99

Agneau cuit dans un yogourt et une sauce crémeuse garni de coriandre fraîche. / Lamb cooked in yogurt & a creamy sauce with fresh coriander

Agneau Saag / Lamb Saag

CA\$14.99

Agneau cuit avec épinard. / Lamb cooked with spinach.

Agneau Jalfraizi / Lamb Jalfraizi

CA\$15.99

Agneau cuit avec oignons et piments vert avec un goût épicé et savoureux. / Lamb cooked with onions & green peppers with a spicy & tangy taste.

Agneau Vindaloo / Lamb Vindaloo

CA\$14.99

Tres épicé. Agneau cuit avec pommes de terre dans une sauce au cari. / Very spicy. Lamb cooked with potatoes in a curry sauce.

Agneau gingembre / Ginger Lamb

CA\$14.99

Délicieux cari de crevette fait avec gingembre. / Delicious Indian shrimp curry fried with ginger sauce.

Menu Sardar Ji Cuisine Indienne

Kadahi d'agneau / Lamb Kadahi

CA\$14.99

Agneau cuit dans une sauce rouge avec des épices fraîchement moulues et du poivron. / Lamb cooked in red gravy with freshly ground spices and capsicum.

Agneau au piment / Lamb Chili

CA\$15.99

Épicé. Agneau cuit avec des piments verts, oignons et piments vert forts. / Spicy. Lamb cooked with onions, green peppers and spicy green chili.

Keema Masala

CA\$12.99

Agneau haché cuit dans des épices indiennes. / Minced lamb meat cooked in Indian spices.

Agneau Madrasi / Lamb Madrasi

CA\$14.99

Épicé. Agneau désossé cuit dans une sauce de noix de coco épicé. / Spicy. Boneless lamb cooked in a spicy coconut sauce.

Agneau Bhuna / Lamb Bhuna

CA\$14.99

Agneau cuit avec oignons, piments verts. / Lamb cooked with onions, green peppers.

Agneau au cari / Lamb Curry

CA\$14.99

Agneau cuit dans une sauce au cari aux épices variées. / Lamb cooked in a curry sauce in various spices.

Agneau do Pyaza / Lamb Do Pyaza

CA\$14.99

Agneau cuisiné avec des oignons en deux étapes, accompagné de tomates et d'épices aromatiques. / Lamb cooked with onions in two stages, along with tomatoes and aromatic spices.

Fruits de mer / Seafood

Crevettes Vindaloo / Shrimp Vindaloo

CA\$14.99

Épicé. Crevettes cuites avec pommes de terre dans sauce au cari. / Spicy. Shrimps cooked with potatoes in a curry sauce.

Menu Sardar Ji Cuisine Indienne

Crevettes Rogan Josh / Shrimp Rogan Josh

CA\$14.99

Crevettes cuites avec des oignons dorées, yaourt, ail, gingembre et épices aromatiques. / Shrimp cooked with browned onions, yogurt, garlic, ginger and aromatic spices.

Crevettes au cari / Shrimp Curry

CA\$14.49

Crevettes cuites dans une sauce a cara épices indiennes. / Shrimps cooked in a curry sauce with Indian spices.

Crevettes au piments / Shrimp Chili

CA\$14.99

Épicé. Crevettes cuites avec des oignons piments verts et piments verts forts. / Spicy. Shrimps cooked with onions, green peppers & green chili.

Crevettes Saag / Shrimp Saag

CA\$14.99

Crevettes cuites dans une sauce douce et crémeuse. / Shrimps cooked with creamy sauce very mild.

Crevettes Korma / Shrimp Korma

CA\$14.99

Crevettes cuites dans une sauce douce et crémeuse. / Shrimps cooked with creamy sauce very mild.

Crevettes Jalfraizi / Shrimp Jalfraizi

CA\$14.99

Crevettes cuites avec oignons et piments verts. / Shrimps cooked with onions & green pepper.

Crevettes Achari / Shrimp Achari

CA\$14.99

Délicieuses crevettes au curry cuit avec Mélange de cornichons épicés. / Delicious shrimp curry cooked with spicy pickles mix.

Crevettes au gingembre / Ginger Shrimp

CA\$14.99

Délicieux cari de crevette fait avec gingembre. / Delicious Indian shrimp curry fried with ginger sauce.

Kadahi de crevettes / Shrimp Kadahi

CA\$14.99

Crevettes cuites dans une sauce rouge avec des épices fraîchement moulues et poivrons. / Shrimp cooked in red gravy with freshly ground spices and capsicum.

Menu Sardar Ji Cuisine Indienne

Crevettes Madrasi / Shrimp Madrasi

CA\$14.99

Épicé. Crevettes cuites dans une sauce de noix de coco épicée. / Spicy. Shrimp cooked in a spicy coconut sauce.

Poissons au piment / Fish Chilli

CA\$14.49

Cubes de poisson mariné frit panés puis cuits dans la sauce chili fraîchement préparé. / Marinated fish cubes batter fried and then cooked in freshly made chilli sauce

Poisson au cari / Fish Curry

CA\$14.49

Poisson cuit dans une sauce au cari avec épices indiennes. / Fish cooked in a curry sauce with Indian sauce.
