



## Menu

# Le Chaska Montreal | The Chaska Montreal

1624 Av Lincoln, Montréal QC H3H 1G9, Canada | (514) 846-0123

## Most Ordered



### 2) Garlic Naan

CA\$5.99

Modern twist on naan. Flavors: minced garlic, coriander, and butter elevate the traditional naan into a fragrant, savory favorite. Restaurant appeal: a customer-favorite in Indian dining worldwide.



### 10) Malai Chaap

CA\$18.99

Marinated soya chaap cooked in a tandoor, typically includes cream and mild spices.



### 12) Ram Ladoo (Delhi Special) (4 Pieces)

CA\$13.99

Origin: Delhi street food. Made with: moong dal batter fritters (like small pakoras), served with radish, chutneys, and lemon juice. Special touch: topped with grated mooli (radish) and green chutney - exclusive to Delhi winter stalls. Name meaning: "ladoo" is ironic; it's not sweet - "Ram" gives it a devotional/street-side association.

### 3) Amritsari Kulcha

CA\$15.99

Amritsari kulcha: Soft leavened bread stuffed with spiced mashed potatoes and typically served with chickpeas and pickles.

### 5) Chaska Special Vegetarian Momos

CA\$14.99

Vegetarian.

### 2) Bread Pakora (2 Pieces)

CA\$6.99

Origin: North India (especially Delhi & Punjab) Made with: bread slices dipped in spiced besan batter, sometimes stuffed with potato masala. Street snack: sold near schools, metro stations, and railway platforms. A popular breakfast or evening snack.

### 2) Chana Bhatura

CA\$15.99

Deep-fried leavened bread served with spiced chickpea curry.

## Chholey Kulcha Slider

CA\$8.00

Soft kulchas stuffed with spicy chana masala.

## Veg Hyderabadi Biryani

CA\$16.99

Common elements: basmati rice, marinated meat (or veg), whole spices, saffron, mint. Cultural symbol: a dish of celebration, royalty, and abundance.

## 6) Noodle Burger

CA\$9.99

Origin: modern Indian fusion (Urban youth street food). Made by: sandwiching spicy noodles inside burger buns, with veg cutlet/chicken cutlet and sauces. Cultural appeal: popular among teens and college students - a fusion of Indo-Chinese & American fast food. Visual appeal: instagram-friendly street food trend.

## Appetizers & Chaat (Indian Street Food Classics)

### 7) Dahi Bhalla (Dahi Vada)

CA\$10.99

Origin: Northern India (especially Delhi, Lucknow). Made with: deep-fried urad dal balls soaked in water, served with yogurt, chutneys, roasted cumin, and sev. Cultural use: common in festivals like Holi, Diwali, and weddings. Texture: soft, creamy, tangy, and sweet-spicy.



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### 3) Paneer Pakora (6 Pieces)

CA\$10.99

Origin: Punjabi homes and dhabas. Highlight: paneer slices marinated with mild spices, coated in gram flour, and deep-fried. Special note: a vegetarian answer to fish pakoras; often part of wedding appetizers.

### 5) Tikki (or Aloo Tikki) (2 Pieces)

CA\$9.99

Origin: North India (Lucknow, Kanpur, Delhi). Made with: spiced mashed potatoes, shaped into patties, shallow-fried until crisp. Serving style: with chutneys or as part of chaat (ragda or chole). Legacy: a street food staple with Awadhi roots in its refined form.

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## 4) Samosa (2 Pieces)

CA\$6.99

Origin: central Asia ? India via Mughal era. History: First references date back to the 13th century. Initially meat-filled, later adapted with spiced potatoes and peas. Symbol of India: now globally recognized as India's most iconic snack. Styles: Punjabi, Bengali, Gujarati, even Indo-Chinese!

## 8) Papdi Chaat

CA\$10.99

Origin: Uttar Pradesh (especially Banaras, Agra). Components: crisp fried dough wafers (papdi), topped with yogurt, tamarind chutney, potatoes, and sev. Flavor profile: sweet, tangy, spicy, and crunchy - the ultimate chaat experience. Cultural importance: a festive favorite and key to chaat counters at events.

## 10) Golgappa / Puchka (Bengal Special) (6 Pieces)

CA\$8.99

Origin: Bihar/Uttar Pradesh ? Bengal. Regional names: puchka (Bengal/Bihar), golgappa (Delhi, Punjab), pani puri (Mumbai, Gujarat), filled with: spiced potato, tangy tamarind water, chickpeas. Legacy: an emotional food across India - a contest of who eats the most and never a solo affair!



## 11) Dahi Puri (6 Pieces)

CA\$10.99

Origin: Maharashtra & Gujarat. Variation of: pani puri / golgappa. Filled with: sweetened yogurt, chutneys, potatoes, and sev. Flavor: creamy, sweet, tangy - often a cooling contrast after spicy pani puri.

## 2) Bread Pakora (2 Pieces)

CA\$6.99

Origin: North India (especially Delhi & Punjab) Made with: bread slices dipped in spiced besan batter, sometimes stuffed with potato masala. Street snack: sold near schools, metro stations, and railway platforms. A popular breakfast or evening snack.

## 1) Pakora (Bhajiya / Fritters)

CA\$8.99

Origin: pan-India. History: one of the oldest Indian snacks, made by dipping vegetables (onion, potato, spinach, chili, etc.) in gram flour (besan) batter and deep-frying. Cultural relevance: served with chai during monsoon and winter across homes, weddings, and street stalls. Variations: onion pakora, mix veg, palak, mirchi, etc.

## Appetizers (Solid Starters - Fusion)

### 7) Hakka Noodles (Indo-Chinese)

CA\$15.99

History: from Chinese immigrants in Kolkata. Style: stir-fried boiled noodles with vegetables, soy, and chili sauces. Significance: now a pan-India favorite, found in street stalls and restaurants alike.

### 15) Tandoori Chicken Legs

CA\$12.99

2 pieces.

## 3) Chilli Paneer

CA\$19.99

Origin: Indo-Chinese. Made with: paneer cubes sautéed in soy sauce, green chili, garlic, and bell peppers. Style: dry or semi-gravy, served hot as a starter. Cultural hit: favorite among vegetarians across India.

## 4) Spring Rolls

CA\$14.99

Thin pastry filled with a mixture of vegetables, then deep-fried.

## 5) Chaska Special Vegetarian Momos

CA\$14.99

Vegetarian.

## 8) Fried Rice (Vegetarian / Chicken)

CA\$14.99

Origin: adapted from Chinese fried rice. Indian twist: spiced with green chilies, garlic, spring onion, and sometimes garam masala. Dual forms: vegetarian - loaded with cabbage, carrots, beans - chicken, chicken - includes shredded or cubed chicken.

## 9) Amritsari Fried Fish

CA\$19.99

Origin: Amritsar, Punjab. History: a traditional Punjabi starter, made with fresh water fish marinated in infused spices. Technique: deep-fried or roasted. Flavors: spicy, and crisp-often served with desi tartar sauce and mint chutney.



## 10) Malai Chaap

CA\$18.99

Marinated soya chaap cooked in a tandoor, typically includes cream and mild spices.

## 11) Tandoori Malai Chaap

CA\$18.99

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

## 12) Chicken Lollipops

CA\$18.99

Marinated chicken drumettes, batter-fried and sautéed in a sweet and spicy sauce.

## 13) Chicken Seekh Kabab

CA\$19.99

Minced chicken mixed with spices and herbs, skewered and cooked in a tandoor oven.

## 6) Chaska Special Non-Vegetarian Momos

CA\$16.99

Steamed dumplings filled with a spiced non-vegetarian mixture, served with a special chutney.

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## 14) Mutton Seekh Kabab

CA\$20.99

Minced mutton mixed with aromatic spices and herbs, shaped into cylindrical skewers, and grilled in a tandoor.

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## 1) Manchurian (Dry / Gravy)

CA\$15.99

Origin: Indo-Chinese (late 2th century, India). Inventor: Nelson Wang, a Chinese-origin Indian chef. Ingredients: cauliflower (vegetarian), chicken, or soya chunks tossed in garlic, soy sauce, chili, and spring onions. Popular forms: gobi manchurian (vegetarian), chicken manchurian - dry or with spicy gravy.

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## 2) Soya Chilli

CA\$14.99

Fusion of protein & spice: soya chunks stir-fried in indo-chinese sauces. Healthy alternative: rich in protein, often served as a vegetarian mock-meat option. Flavors: bold, spicy, and umami-forward.

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## Chaska Specials

### 3) Amritsari Kulcha

CA\$15.99

Amritsari kulcha: Soft leavened bread stuffed with spiced mashed potatoes and typically served with chickpeas and pickles.

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### 4) Puri Chana

CA\$15.99

Puffed deep-fried flatbread served with aromatic garbanzo curry.

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### 5) Stuffed Kulcha

CA\$7.99

Soft flatbread stuffed with chickpeas, onions, tomatoes, green chilies, and various spices.

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### 2) Chana Bhatura

CA\$15.99

Deep-fried leavened bread served with spiced chickpea curry.

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## 1) Pav Bhaji

CA\$14.99

Pav bhaji: A spicy mix of mashed vegetables including potatoes, cauliflower, and bell peppers, cooked with Indian spices, served with buttered buns.

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## Soups (Appetizers - Liquid)

### 3) Tamatar Dhaniya Shorba (Tomato Coriander Broth)

CA\$7.99

Origin: North Indian / Awadhi. Traditional shorba: a thin soup flavored with fresh coriander, cumin, and garlic, usually served at weddings or in thalis. Refreshing and light, this shorba cleanses the palate.

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### 4) Dal Soup

CA\$7.99

Origin: Indian kitchens. Made with: yellow moong or masoor dal, seasoned with cumin, turmeric, and ghee. Purpose: nutritious, protein-rich, and soothing -especially popular during winter or as a light starter.

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### 1) Chicken Soup

CA\$8.99

Indian version: often spiced with ginger, garlic, black pepper, and herbs. Fusion style: combines Western clear soup tradition with Indian aromatics - a healing starter.

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### 2) Manchow Soup

CA\$8.99

Origin: Indo-Chinese (Kolkata Chinatown, 20th century). Signature - spicy, tangy soup made with soy, garlic, green chilies, topped with crispy noodles. Restaurant table: a beloved fusion creation in India.

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## Breads Section

### 3) Butter Naan

CA\$4.99

Luxurious adaptation: generously slathered with butter or ghee right after tandoor baking. Mughlai-inspired: rich, soft, and melt-in-the-mouth - pairs well with creamy curries like butter chicken or paneer makhani.

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### 5) Tandoori Roti

CA\$3.99

Origin: rural North India. Unleavened, whole wheat bread, made in a tandoor. Everyday essential: rustic, earthy, healthier than naan - a staple in North Indian households.

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### 4) Lacha Paratha

CA\$4.99

Origin: Punjab & North India. Technique: made from whole wheat flour, the dough is layered with ghee and twisted into spirals. Texture: crisp and flaky outside, soft inside - great with spicy or dry dishes.

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## 6) Chaska Special Naan (Chukandar Hari Mirch)

CA\$6.99

House signature bread. Ingredients: chukandar (beetroot) and green chili incorporated into naan dough or as a topping. Flavor & appeal: unique color from beetroot, and a spicy twist - a fusion naan that reflects modern innovation in Indian cuisine.



## 2) Garlic Naan

CA\$5.99

Modern twist on naan. Flavors: minced garlic, coriander, and butter elevate the traditional naan into a fragrant, savory favorite. Restaurant appeal: a customer-favorite in Indian dining worldwide.

## 1) Plain Naan

CA\$3.99

Origin: Mughal India (via Persian influence). History: originally a royal bread, made in tandoors, naan was introduced by the Mughals and served in elite kitchens. Modern use: a soft, leavened flatbread made with maida, perfect with gravies.

## Main Course (Vegetarian)

### 4) Bhindi Do Pyaza

CA\$17.99

Vegetarian.

### 3) Butter Paneer Masala

CA\$20.99

Vegetarian.

### 6) Chana Masala

CA\$17.99

Vegetarian.

### 8) Dal Makhni

CA\$18.99

Vegetarian.

### 9) Chaska Special Dal Tadka

CA\$17.99

Vegetarian.



## 5) Mix Veg Chaska

Vegetarian.

CA\$17.99



## 1) Kadai Paneer

Vegetarian.

CA\$19.99

## 2) Shahi Paneer

Vegetarian.

CA\$20.99

## Main Course (Non-Vegetarian)

### 13) Mutton Rara

CA\$22.99

Origin: Punjab (especially Himachal border and dhaba style). History: "Rara" refers to the combination of mutton pieces and minced mutton (keema) in one dish. It originated in roadside dhabas to satisfy the hunger of truckers and travelers with double meaty richness. Signature: boldly spiced curry, slow-cooked for hours. Often uses ghee and whole spices, garnished with coriander and green chilies. Modern Presence: A rustic, full-bodied dish now served in upscale Indian restaurants.

### 11) Murgh Patiala (Chicken Patiala Style)

CA\$20.99

Origin: Patiala, Punjab. History: this royal Punjabi dish is associated with the royal kitchens of Patiala state. Known for generous use of spices, cream, and egg, Murgh Patiala reflects opulence and strength matching the royal warrior culture of Punjab. Signature: The curry is enriched with onion-tomato masala and finished with either omelette or egg ribbons, and often cooked with boneless chicken or bone-in cuts. Modern Appeal: popular in dhabas and restaurants across Punjab and North India.

### 3) Chicken Changezi (Origin: Delhi 6/Old Delhi) India

CA\$20.99

Origin: Delhi 6 (old Delhi). History: Named after Genghis Khan (Changez Khan), the dish does not have Mongol roots but was named to evoke power and richness. It was developed in Mughal-influenced kitchens of old Delhi. Signature: A bold dish cooked with roasted chicken, milk, cream, and spices, chicken changezi stands out for its layered cooking style - chicken is first roasted then simmered in a tomato-onion base with milk and cream. Cultural relevance: A popular iftar and wedding dish in Muslim households of Delhi.

### 5) Chicken Curry (Handi Chicken)

CA\$19.99

Origin: Pan-India, especially North India. History: chicken curry is a generic term, but handi chicken refers to the style of cooking - in a clay pot or metal handi over a slow flame. This method allows the chicken to absorb deep flavors from whole spices and masala. Cultural relevance: traditionally cooked over wood fires, it was a rustic, everyday dish before becoming restaurant fare. The curry varies from region to region, but the handi technique remains consistent. Evolution: often seen at dhabas and homes alike, it represents home-style cooking with a strong base of onion, garlic, ginger, and garam masala.

## 6) Chicken Kadai

CA\$20.99

Origin: North India & Pakistan. History: named after the "kadhai" or wok it's cooked in, this dish became popular in Punjabi and Mughlai kitchens. It's a quick stir-fry style dish with chunks of chicken cooked in a spicy, tomato-based masala with capsicum, onions, and ginger juliennes. Highlights: no cream or yogurt is typically used. The karahi (kadhai) technique originated in frontier cooking where dishes were cooked fast over high heat. Popularity: found in dhabas, homes, and restaurants, especially across Punjab, Delhi, and northern Pakistan, it's a must in any North Indian menu.

## 7) Murgh Handi Lahori (Lahori Chicken Curry in Handi)

CA\$19.99

Origin: Lahore, Pakistan. History: Lahori cuisine is known for bold, earthy flavors and slow-cooked curries. Murgh handi is made in a clay pot (handi), which enhances the smoky flavor. The Lahori version is richer, with cream, butter, and tomatoes. Cultural influence: Popular in Lahore dhabas and street food stalls, often served with tandoori naan. It reflects Punjabi-Muslim food from Pakistan with deep-rooted Mughlai heritage.

## 14) Bhuna Gosht

CA\$23.99

Origin: North India, Pakistan, and Awadh. History: "bhuna" means slow sautéing of meat with spices until all water evaporates and oil separates. A hallmark of Mughlai and Awadhi cuisine, bhuna gosht showcases the art of slow cooking in spices without water. Flavor profile: Intensely spiced, dryish gravy - meat absorbs all masala. Modern Appeal: Often served with paratha or naan, it's prized for its concentrated flavors and rich masala coating.

## 4) Chicken Kali Mirch (Awadhi Cuisine)

CA\$20.99

Origin: Awadh (modern-day Lucknow), History: Awadhi cuisine, influenced by Mughal and Persian traditions, is known for subtle spices and royal finesse. Chicken kali mirch (black pepper chicken) is a nawabi-style preparation known for its aromatic, creamy white gravy enriched with black pepper. Purpose: It was meant to showcase how minimal spices (without turmeric or chili) could still create intensely flavorful dishes. Technique: Uses slow cooking (dum) and is finished with cream or cashew paste, representing the royal kitchen's sophistication.

## 12) Mutton Rogan Josh

CA\$22.99

Origin: Kashmir (Persian-influenced). History: introduced to Kashmir by the Mughals, Rogan josh gets its name from Persian: "Rogan" (oil/fat) + "josh" (intensity/heat). Authenticity: traditionally made with mountain goat (mutton), cooked in smoky infused oil, yogurt, Kashmiri chili, and no onions or garlic in its original Pandit version. The Muslim version includes onions and garlic. Cultural Importance: It is one of the main dishes of the wazwan the traditional Kashmiri feast.

## 15) Boti Kabab

CA\$23.99

Origin: Mughal India (widespread in North India, Awadh, and Hyderabad). History: "boti" means small boneless meat chunks. Boti kabab was a Mughal delicacy, typically made from marinated lamb or mutton cubes, skewered and charcoal grilled or cooked in tandoor. Technique: Uses yogurt (for tenderness), garam masala, and saffron in royal versions. Variations: popular in Hyderabadi, Lucknowi (Awadhi), and Punjabi cuisines, often part of Eid and festive.

## 2) Butter Chicken (Daryaganj Special)

CA\$20.99

Origin: Daryaganj, Delhi India. History: Invented in the 1950s by Kundan Lal Gujral at Moti Mahal restaurant in Daryaganj, Old Delhi. Butter chicken (murgh makhani) was created by repurposing leftover tandoori chicken by simmering it in a rich tomato-butter-cream gravy. Significance: It is one of the most iconic Indian dishes worldwide, representing post-partition innovation and Punjabi culinary brilliance. The dish balances smoky, tangy, and creamy flavors and has become a symbol of Indian comfort food globally.



## 1) Chicken Gushtaba (Kashmiri Cuisine)

CA\$21.99

Origin: Kashmir India. History: goshtaba is traditionally a lamb/mutton dish from wazwan, the royal multi-course. Kashmiri feast. Though "chicken gushtaba" is a modern adaptation, the original goshtaba is made from finely hand pounded mutton meatballs cooked in a delicately spiced yogurt-based gravy. It was considered a dish for kings and usually served at the end of the wazwan feast as a royal gesture. Modern variation: chicken version emerged due to dietary preferences or meat availability, but retains the velvety texture and cardamom-flavored gravy of the original.

## Rice and Salad

### Plain Raita

CA\$11.99

Yogurt mixed with cumin seeds and mild spices.

### Pineapple Raita

CA\$13.99

Yogurt mixed with diced pineapple and a hint of spices.

### Salad

CA\$12.99

Tomato, onion, and cucumber mixed with chat.



### Plain Rice

CA\$6.99

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

### Chaska Special Raita

CA\$14.99

Yogurt mixed with onions, cilantro, green chilies, and black pepper powder.

## Desserts

### Malpua Rabri

CA\$13.99

Shallow-fried pancakes soaked in sugar syrup, topped with rabri, a sweet condensed milk dessert, often flavored with cardamom and saffron.

## 3) Double Ka Meetha

CA\$9.99

Origin: Hyderabad, Nizam era. History: a royal Nizami dessert made using fried bread slices soaked in saffron milk, sugar syrup, and dry fruits. "Double roti" refers to white bread. Legacy: served in Hyderabadi muslim weddings, similar to shahi tukda but denser. Texture: rich, moist, custardy with a toasted top.

## GAJAR Ka Halwa

CA\$9.99

Grated carrots gently cooked in milk with sugar and ghee, infused with cardamom, and garnished with nuts.

## 1) Gulab Jamun (2 Pieces)

CA\$6.99

Origin: Persian Influence ? Mughal India. History: Derived from the Persian dish luqmat al-qadi, it came to India with the Mughals. The word "Gulab" means rose water, and "Jamun" refers to the black plum fruit, due to its shape. Made With: Khoya (milk solids) deep-fried and soaked in rose-cardamom sugar syrup. Significance: Ubiquitous in weddings, festivals, and thalis - a symbol of sweetness and hospitality.

## 2) Rasmalai Kesar

CA\$7.99

Origin: Bengal (base), evolved in North India. History: Originates from the Bengali dessert rasgulla; rasmalai is a flattened version soaked in saffron-flavored (kesar) milk. Signature: Soft, spongy cottage cheese dumplings in sweet, saffron-infused milk, often garnished with nuts. Royal note: a favorite in Mughlai and Bengali weddings.

## Biryani

### Mutton Hyderabadi Biryani

CA\$19.99

Mutton Hyderabadi Biryani features tender mutton marinated with yogurt and spices, layered with basmati rice, and slow-cooked with aromatic herbs, creating a traditional dish from Hyderabad, India.

### Veg Hyderabadi Biryani

CA\$16.99

Common elements: basmati rice, marinated meat (or veg), whole spices, saffron, mint. Cultural symbol: a dish of celebration, royalty, and abundance.

### Chicken Hyderabadi Biryani

CA\$18.99

Basmati rice layered with marinated chicken, yogurt, and fried onions, slow-cooked with aromatic spices and herbs, reflecting traditional Hyderabadi flavors.

## Hot Beverages

### Kadak Chai

CA\$3.99

Traditional Indian tea made with strong black tea, milk, and sugar.

## Green Tea

CA\$3.99

"Refreshing blend of leaves, providing a soothing and invigorating experience for tea lovers."

## Rose Tea

CA\$4.99

Made with fragrant rose petals and typically infused with black tea leaves.

## Chaska Special Hot Coffee

CA\$4.99

Freshly brewed coffee made by blending ground coffee beans and chicory, typically served with frothed and boiled milk in traditional Indian style.

## Chaska Special Chai

CA\$4.99

Brewed tea with a blend of Indian spices and herbs, combined with milk for a rich and aromatic experience.

## Masala Chai

CA\$3.99

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

## Cold Beverages

### Canada Dry Soda

CA\$2.50

A non-alcoholic ginger-flavored carbonated beverage, known for its soothing and spicy taste.

### Sprite

CA\$2.50

Crisp, Refreshing Lemon-Lime Carbonated Drink

### Pepsi

CA\$2.50

Classic, refreshing cola soda.

## 7 Up

CA\$2.50

Effervescent lemon-lime soda, a refreshing thirst quencher.

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## Crush

CA\$2.50

Refreshing citrus soda

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## Water

CA\$2.25

Clear, refreshing bottled water.

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## Perrier Sparkling Water

CA\$3.50

Effervescent Perrier water to refresh and invigorate your palate.

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## Coca Cola

CA\$2.50

Classic, refreshing soda with a timeless taste.

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## Canada Dry

CA\$2.50

Effervescent ginger ale, perfectly crisp with a refreshing finish.

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## Indian Soft Drinks

### Fanta

CA\$3.75

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.

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### Thums Up

CA\$3.75

Robustly flavored Indian cola with a unique spicy twist.

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## Limca

CA\$3.75

Refreshing citrus-flavored soda, offering a tangy lemon-lime zest in every sip.

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## Chaska Drinks

### Rose Lassi

CA\$4.99

Refreshing rose flavored yogurt smoothie.

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### Cold Coffee

CA\$4.99

Chilled, refreshing coffee brew served over ice

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### Lemonade

CA\$4.99

Refreshing citrus beverage.

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### Punjabi Lassi

CA\$4.99

Yogurt and milk blended with sugar, typically enjoyed plain or with added flavors like mango or spices.

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### Sweet Lassi

CA\$4.99

Refreshing Yogurt-Based Indian Drink, Sweetened to Perfection

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### Salty Lassi

CA\$4.99

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

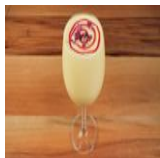
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### Chaska Special Lahori Jeera

CA\$5.99

A refreshing drink made with cumin, mint, tamarind, and other traditional Indian spices.

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## Mango Lassi

Traditional Indian drink with mango and yogurt.

CA\$5.99

## Mango Shake

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

CA\$5.99

## Desi Chakhna Platters (Le Chaska - Bar Snacks Menu)

### Chaska Desi Fries

Masala french fries tossed in chaat masala & lime.

CA\$8.00

## Street Style Bites (Le Chaska - Bar Snacks Menu)

### Aloo Matar Samosa Bombs

Mini samosas with mint & tamarind chutney.

CA\$7.00

### Chicken 65 Shots

Fiery south indian-style fried chicken bites.

CA\$11.00

### Kolkata Egg Devil

Crumb-fried egg & minced chicken mash with mustard mayo.

CA\$10.00

### Achari Paneer Tikka Skewers

Tangy, pickled spices, chargrilled paneer.

CA\$9.00

### Masala Papad Roll

Roasted papad rolled with onion, tomato, chaat masala.

CA\$6.00

## Desi Comfort Bowls (Perfect with Drinks!) (Le Chaska - Bar Snacks Menu)

### Chholey Kulcha Slider

CA\$8.00

Soft kulchas stuffed with spicy chana masala.

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### Kadhai Maggi Masala Bowl

CA\$9.00

Street-style stir-fried maggi with veggies & house masala.

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### Anda Bhurji & Pav

CA\$10.00

Spicy scrambled eggs with buttered pav bread.

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## Chaska Munch Bowls (Quick Nibbles) (Le Chaska - Bar Snacks Menu)

### Fryums Basket

CA\$5.00

Classic childhood snack, assorted fryums.

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### Tandoori Makhana

CA\$6.00

Roasted lotus seeds with smoky masala.

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### Masala Mungfali (Peanuts)

CA\$5.00

Roasted & tossed in house chaat masala.

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### Chana Jor Garam

CA\$5.00

Flattened spicy black gram.

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## Sweet Chaska Endings (Le Chaska - Bar Snacks Menu)

### Mango Malai Kulfi Stick

CA\$6.00

Creamy Indian ice cream made with milk, milk solids, pureed mangoes, and a hint of cardamom.

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