



Menu

Rang Mahal Bar & Grill

6961 Boul Saint-laurent, Montréal, QC H2S 3E1, Canada | (514) 270-7070

Most Ordered



Butter Chicken Special / Poulet au Beurre Spécial

2 for CA\$19.99

Boneless chicken cooked in a rich butter cream Poitrine de poulet désossée cuite dans une riche crème au beurre



Butter Naan Special / Naan au Beurre Special

2 for CA\$5.75

Leavened Indian flatbread baked in a tandoor and brushed with butter, offering a soft and comforting texture in bigger size.



Daal Makhni / Daal Makhni

2 for CA\$15.99

Black lentils cooked over low heat and sauteed with onions and tomatoes Lentilles noires cuites à feu doux et sautées avec oignons et tomates



Basmati Rice - Large / Riz Basmati - Grande

CA\$4.99

Steamed basmati rice, known for its aromatic and fluffy texture, typically served as a standalone dish.



Onion Bhaji / Onion Bhaji

CA\$5.99

Crispy fried onion fritters seasoned with Indian spices Beignets d'oignons croustillants assaisonnés d'épices indiennes



Samosa (2) / Samosa (2)

CA\$4.99

Crispy pastry garnished with potatoes and spices, deep fried potato patties Pâtisserie croustillante garnie de pommes de terre et d'épices, des patates frites



Butter Chicken Thali / Butter Chicken Thali

CA\$18.00

Butter chicken in a creamy tomato sauce, served with rice, naan, dal, salad, and pickle.

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Chicken Pakora (5) / Poulet Pakora (5)

CA\$8.99

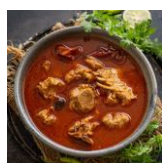
Tender chicken pieces dipped in spiced gram flour batter and deep-fried Morceaux de poulet tendres trempés dans une pâte de farine épicée et frits



Mango Lassi / Lassi Mangue

CA\$4.99

Mango lassi is a traditional Indian drink made by blending yogurt and mango pulp, often with milk, creating a creamy and refreshing beverage.



Lamb Rogan Josh / Lamb Rogan Josh

CA\$16.99

Lamb cooked in a spicy rogan josh sauce made with onions and tomatoes Agneau cuit dans une sauce rogan josh épicée à base d'oignons et de tomates

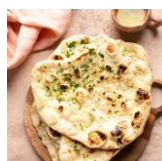
Promo / Promo



Butter Chicken Special 16OZ(BOGO)

CA\$19.99

Tender chicken pieces in a creamy tomato sauce, garnished with herbs.



Butter Naan Special(BOGO)

CA\$5.75

Soft, leavened flatbread brushed with rich butter, featuring a golden-brown, blistered surface.



Daal Makhani (BOGO)

CA\$15.99

Creamy black lentils cooked with butter and spices, garnished with a swirl of cream and fresh cilantro.

TRIO 1 (non veg)

CA\$22.99

Trio1 (non veg) * butter chicken (12oz) * rice (12oz) * can coke TOTAL was = 26.50?? But we give you in 22.99?

TRIO 2 (non veg)

CA\$44.99

TRIO 2 (non veg) * samosa 2pcs * Butter chicken (12oz) * chicken mango(12oz) * rice * butter naan *2 can coke TOTAL WAS = 52.99?? BUT WE GIVE YOU IN = 44.99

Appetizers / Entrées



Chicken Pakora (5) / Poulet Pakora (5)

CA\$8.99

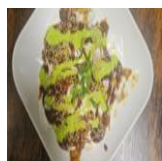
Tender chicken pieces dipped in spiced gram flour batter and deep-fried Morceaux de poulet tendres trempés dans une pâte de farine épicée et frits



Onion Bhaji / Onion Bhaji

CA\$5.99

Crispy fried onion fritters seasoned with Indian spices Beignets d'oignons croustillants assaisonnés d'épices indiennes



Channa Samosa Chaat / Channa Samosa Chaat

CA\$7.99

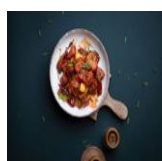
Samosa topped with chickpeas curry, onions, tomatoes, yogurt and chutneys Samosa garni de pois chiches, yaourt, chutneys et épices



Dahi Vada / Dahi Vada

CA\$7.99

Soft lentil dumplings topped with creamy yogurt and tangy chutneys Boulettes de lentilles douces nappées de yaourt crémeux et chutneys acidulés



Tangra Chilli Paneer / Tangra Chilli Paneer

CA\$8.99

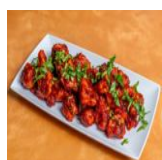
Cheese, bell pepper, onion, sweet tomato sauce and Indian spice Fromage, poivron, oignon, sauce tomate sucrée et épices indiennes



Dahi Puri Chaat / Dahi Puri Chaat

CA\$8.25

Crispy puris filled with spiced potatoes, chickpeas, yogurt and tangy chutneys Petits frits croustillants remplis de pommes de terre épicées, pois chiches, yaourt et chutneys



Wing 65 (5) / Ailes 65 (5)

CA\$7.99

Spicy, crispy chicken wings tossed in a flavorful South Indian 65 sauce Ailes de poulet épicées et croustillantes d'une savoureuse sauce indienne 65



Pani Puri / Pani Puri

CA\$6.99

Crispy hollow puris filled with spiced potatoes, chickpeas and tangy flavored water Petits frits croustillants, pommes de terre épicées, pois chiches et eau aromatisée

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Fish Amritsari (4) / Poisson Amritsari (4)

CA\$8.99

Crispy butter-fried fish marinated in spiced Amritsari seasoning Poisson frit croustillant dans un mélange d'épices Amritsari



Veggie Pakora / Veggie Pakora

CA\$5.99

Vegetables dipped in spiced gram flour batter and deep-fried until crispy Légumes trempés dans une pâte épicée et frits jusqu'à croustillant



Spring Roll (5) / Rouleau Printanier (5)

CA\$4.99

Crispy roll with shredded carrot, bean sprouts, noodles and vegetables Rouleau croustillant garni de carottes râpées, germes de soja, nouilles et légumes



Lentil Soup / Daal / Soupe Lentilles / Daal

CA\$3.99

Yellow lentil soup with garlic, cumin and lemon Soupe de lentilles jaune avec ail, cumin et citron



Aloo Tikki Chaat / Aloo Tikki Chaat

CA\$6.99

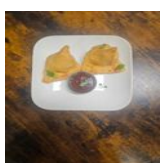
Spicy deep fried crispy potato patties with chickpeas, yogurt, chutneys and spices Galettes pommes de terre épicées avec pois chiches, yaourt, chutneys et épices



Mulligatawny Soup / Soupe Muligatwny

CA\$4.99

South Indian soup with chicken morsels, rice and Indian spices Soupe sud indienne avec des morceaux de poulet, riz et épices indiennes



Samosa (2) / Samosa (2)

CA\$4.99

Crispy pastry garnished with potatoes and spices, deep fried potato patties Pâtisserie croustillante garnie de pommes de terre et d'épices, des patates frites



Aloo Tikki / Aloo Tikki

CA\$3.99

Spicy deep fried crispy potato patties Galettes de pommes de terre épicées, dorées et croustillantes

Menu Rang Mahal Bar & Grill

Salad / Salade



Katjumber Salad / Salade Katjumber

CA\$4.99

Diced cucumbers, tomatoes, and onions, typically garnished with fresh herbs and lemon juice, creating a refreshing Indian-style salad.



Onion Chilli Salad / Salade Oignon Chilli

CA\$3.99

Sliced onions and green chilies, typically enhanced with a hint of lemon and Indian spices, creating a vibrant and spicy salad.

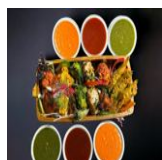


Green Salad / Salade Verte

CA\$3.99

Fresh lettuce, cucumber, tomato, and onion, typically dressed with a light vinaigrette.

Plates / Assiettes



Non-Vegetarian Plate / Assiette Non-Végétarienne

CA\$14.99

Chicken Tikka, Malai Tikka, Seek Kabob, Fish Amritsari, Poisson Amritsari

Vegetarian Plate / Assiette Végétarienne

CA\$11.99

Onion Bhaji, Aloo Tikki, Samosa and Salad Onion Bhaji, Aloo Tikki, Samosa et Salade

Fries & Poutine / Frites et Poutine



Butter Chicken Poutine / Poutine Poulet au Beurre

CA\$10.99

Fries topped with creamy butter chicken and melting cheese curds, typically garnished with cilantro.



Poutine / Poutine

CA\$9.99

French fries topped with cheese curds and rich brown gravy, a classic combination in this traditional Canadian dish.



Fries - Small / Frites - Petite

CA\$4.99

Freshly cut and fried potatoes, typically seasoned with a hint of salt, offering a classic taste in a small serving.

Menu Rang Mahal Bar & Grill

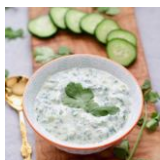


Fries - Large / Frites - Grande

CA\$7.99

Golden, deep-fried potato fries, typically seasoned with salt, offering a classic and satisfying taste.

Extra / Extra



Cucumber Raita / Raïta au Concombre

CA\$4.99

Grated cucumber blended with yogurt and mild spices, offering a traditional Indian accompaniment.



Papadoms / Papadoms

CA\$1.99

Thin and crispy lentil wafers, typically seasoned with spices, offering a satisfying crunch, commonly enjoyed as a standalone snack or accompaniment.



Mix Pickle / Pickle Mélangé

CA\$0.99

Assorted pickled vegetables and spices. Available in dip size.



Butter Sauce (12 oz) / Sauce au Beurre (12 oz)

CA\$7.99

Butter sauce typically includes butter, tomatoes, and cream, blended with Indian spices. Ideal for enhancing dishes with its rich, creamy texture and aromatic flavor.



Yogurt / Yogourt

CA\$3.99

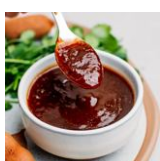
Yogurt, a fermented milk product, is smooth and mildly tangy. It acts as a refreshing antidote to spicy flavors, commonly accompanying Indian cuisine.



Mint Sauce / Sauce Menthe

CA\$0.75

Refreshing mint sauce, available in two sizes: dip or regular.



Tamarind Sauce / Sauce Tamarin

CA\$0.75

Tamarind sauce available in dip or regular size.

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Drinks / Breuvages



Canned Soda / Soda en Canette

CA\$2.99

Canned soda typically includes options like Coke, Diet Coke, Sprite, or Fanta, offering a sweet, carbonated beverage to complement your meal.



Coffee / Café

CA\$2.99

Made with roasted coffee beans and milk, this Indian-style coffee typically includes sugar for a balanced flavor.



Masala Tea / Thé Masala

CA\$2.99

Black tea brewed with milk and a blend of aromatic Indian spices, typically including cardamom, ginger, and cloves.



Limca / Limca

CA\$2.99

Lemon-lime flavored carbonated Indian soft drink, offering a refreshing citrus taste.

Water / Eau

CA\$1.99

Fresh and pure water, an essential beverage for hydration and complementing your meal.



Perrier / Perrier

CA\$4.99

Perrier: Sparkling mineral water known for its natural effervescence and refreshing taste.



Mango Lassi / Lassi Mangue

CA\$4.99

Mango lassi is a traditional Indian drink made by blending yogurt and mango pulp, often with milk, creating a creamy and refreshing beverage.



Sweet / Salty Lassi / Lassi Sucré / Salé

CA\$3.99

A traditional Indian yogurt drink, either sweetened with sugar or salted with spices, offering a creamy and refreshing experience.

Dessert / Dessert



Rasmalai / Rasmalai

CA\$3.99

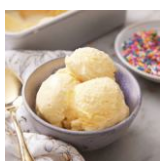
Soft cheese dumplings soaked in sweet, creamy milk infused with cardamom and saffron, garnished with pistachios.



Gulab Jamun / Gulab Jamun

CA\$3.99

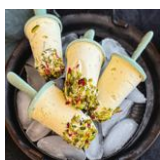
Fried milk dumplings typically soaked in a sweet, aromatic syrup with hints of rose water and cardamom.



Ice Cream / Crème Glacée

CA\$3.99

Prepared with creamy milk, this dessert typically includes flavors like vanilla, mango, and chocolate, offering a classic sweet treat with a smooth texture.



Kulfi / Kulfi

CA\$3.99

Kheer / Kheer

CA\$4.99



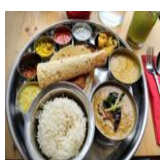
Thali / New Category



Butter Chicken Thali / Butter Chicken Thali

CA\$18.00

Butter chicken in a creamy tomato sauce, served with rice, naan, dal, salad, and pickle.



Lamb Curry Thali / Agneau Curry Thali

CA\$18.00

Lamb curry thali typically includes boneless lamb simmered in a spicy curry sauce with aromatic spices, accompanied by naan, rice, and a selection of vegetarian dishes.



Amritsari Kucha Thali / Amritsari Kucha Thali

CA\$12.99

Naan stuffed with potatoes and spices, accompanied by chickpeas curry, yogurt, carrot pickle, and salad.

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Vegetarian Thali / Végétarien Thali

CA\$14.99

A vegetarian thali typically includes a selection of vegetable curries, paneer dish, dal, rice, naan, salad, raita, and a sweet dish.



Chicken Curry Thali / Poulet Curry Thali

CA\$16.99

Chicken curry thali typically includes boneless chicken cooked in a curry sauce with onions, tomatoes, and spices, served with rice, naan, and a selection of vegetarian curries.

Lunch Special / Spécial Midi



Lamb Curry Lunch Special / Spécial Midi Cari Agneau

CA\$16.99

Curry served with naan bread, rice, drink, tandoori potato and salad Cari servi avec pain naan, riz, breuvage, patates tandoori et salade



Veggie Curry Lunch Special / Spécial Midi Cari Végé

CA\$14.99

Curry served with naan bread, rice, drink, tandoori potato and salad Cari servi avec pain naan, riz, breuvage, patates tandoori et salade



Butter Chicken Lunch Special / Spécial Midi Poulet au Beurre

CA\$13.99

Curry served with naan bread, rice, drink, tandoori potato and salad Cari servi avec pain naan, riz, breuvage, patates tandoori et salade



Chicken Curry Lunch Special / Spécial Midi Cari au Poulet

CA\$13.99

Curry served with naan bread, rice, drink, tandoori potato and salad Cari servi avec pain naan, riz, breuvage, patates tandoori et salade

Desi Chinese / Indo Chinois



Veggie Manchurian / Manchurian Végé

CA\$12.99

Vegetable manchurian balls tossed in a sweet-tangy sauce Légumes croustillants dans une sauce indo-chinoise épicée



Chicken 65 / Poulet 65

CA\$15.99

Fried chicken dish, tossed with curry leaves, chillies and aromatic spices Poulet frit assaisonné de feuilles de cari, piments et épices aromatiques

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Veggie Egg Soya Fried Rice / Riz Frit Légumes Oeuf Soya

CA\$12.99

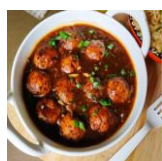
Stir-fried rice with eggs, mixed vegetables, and soy sauce, enhanced by a fusion of desi spices.



Chicken Fried Rice / Riz Frit au Poulet

CA\$12.99

Stir-fried basmati rice with chicken, mixed vegetables, soy sauce, and spices, inspired by Indo-Chinese flavors.



Gobi Manchurian / Gobi Manchurian

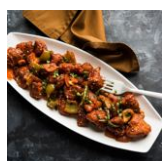
CA\$13.49

Crispy cauliflower tossed in a spicy Indo-Chinese sauce Chou-fleur croustillant dans une épaisse sauce indo-chinoise épicée



Shrimp Noodles / Nouilles aux Crevettes

CA\$14.99



Chilli Chicken / Poulet Chilli

CA\$15.99

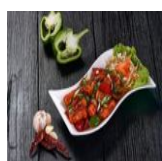
Chicken made with chillies, onions, bell peppers and fresh coriander in a thick garlic sauce, with sesame seeds Poulet cuisiné avec piments, oignons, poivrons et coriandre fraîche dans une sauce épaisse à l'ail, avec sésame



Chilli Shrimp / Crevettes Chilli

CA\$17.99

Shrimp stir-fried with bell peppers and onions, seasoned with soy sauce and chili paste, offering a classic Indo-Chinese flavor.



Chilli Paneer / Chilli Paneer

CA\$14.99

Paneer cheese made with chillies, onions, bell peppers and fresh coriander in a thick garlic sauce, with sesame seeds Fromage paneer cuit avec des piments, oignons, poivrons et coriandre fraîche dans une sauce épaisse à l'ail, avec sésame



Hakka Noodles Veggie / Nouilles Hakka Végé

CA\$13.99

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Tandoori / Tandoori

Rang Mahal Mix Grill / Gril Mixte Rang Mahal

CA\$25.99

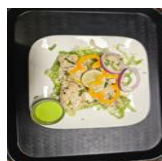
2 Chicken Tikka, 2 Malai Tikka, 1 Seekh Kabab, Tandoori Shrimp 2 Chicken Tikka, 2 Malai Tikka, 1 Seekh Kabab, Crevettes Tandoori



Seekh Kebab / Seekh Kebab

CA\$16.99

Spiced minced meat skewers, grilled, flavorful and tender Brochettes de viande hachée épicée grillées, savoureuses et tendres



Murag Malai Tikka / Murag Malai Tikka

CA\$16.99

Chicken marinated in a creamy spiced sauce and grilled, tender and flavorful Poulet mariné dans une sauce crémeuse aux épices et grillé, tendre et savoureux



Paneer Tikka / Paneer Tikka

CA\$15.99

Paneer marinated with spices and grilled, flavorful and tender Paneer mariné aux épices et grillé, savoureux et tendre



Tandoori Shrimp / Crevettes Tandoori

CA\$18.99

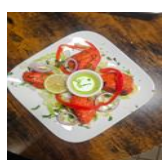
Shrimp with green chillies, onions, tomatoes, garlic and Indian spices Crevettes aux piments verts, oignons, tomates, ail et épices indiennes



Tandoori Chicken Leg (2) / Cuisse de Poulet Tandoori (2)

CA\$14.99

Chicken marinated with spices and cooked in a tandoor, tender and flavorful Cuisse de poulet marinée aux épices et cuite au tandoor, tendre et savoureuse



Chicken Tikka / Chicken Tikka

CA\$15.99

Chicken pieces marinated in yogurt and spices Morceaux de poulet désossés marinés au yaourt et aux épices

Biryani & Rice / Biryani et Riz

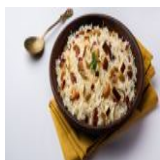


Basmati Rice - Large / Riz Basmati - Grande

CA\$4.99

Steamed basmati rice, known for its aromatic and fluffy texture, typically served as a standalone dish.

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Kasmiri Rice with Nuts / Riz Kashmiri aux Noix

CA\$9.99

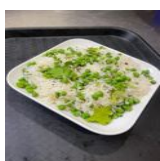
Basmati rice typically cooked with a variety of nuts and dried fruits, offering a hint of sweetness characteristic of Kashmiri culinary traditions.



Veg Biryani / Biryani Légumes

CA\$12.99

Basmati rice cooked with a medley of vegetables, seasoned with aromatic spices, and garnished with fresh coriander.



Peas Pulau / Riz aux Pois

CA\$5.99

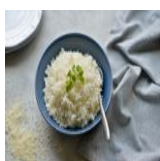
Basmati rice cooked with cumin seeds and green peas, offering a subtle blend of aromatic spices.



Saffron Rice / Riz au Safran

CA\$7.99

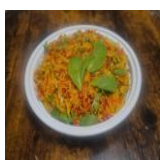
Basmati rice infused with saffron, offering a subtle aromatic flavor.



Basmati Rice - Small / Riz Basmati - Petite

CA\$3.25

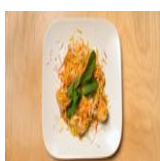
Steamed basmati rice, known for its delicate aroma and fluffy texture.



Lamb Biryani / Biryani à l'Agneau

CA\$15.99

Basmati rice cooked with lamb pieces, typically seasoned with onions and spices, and garnished with coriander.

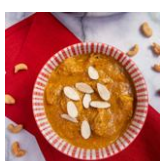


Chicken Biryani / Biryani au Poulet

CA\$14.99

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

Chicken Curries / Cari au Poulet



Chicken Almond Korma / Chicken Almond Korma

CA\$15.99

Chicken cooked in a creamy curry with nuts, slightly sweet Poulet cuit dans un curry crémeux avec des noix, légèrement sucré

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Chicken Tikka Masala / Chicken Tikka Masala

CA\$17.99

Chicken marinated with masala spices, bell peppers, onions and tomato sauce Poulet mariné aux épices masala, poivrons, oignons et sauce tomate



Chicken Karahi Punjabi / Chicken Karahi Punjabi

CA\$14.99

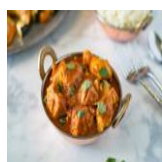
Chicken cooked with tomatoes, bell peppers, onions, ginger and medium spice Poulet avec des tomates, poivrons, oignons, gingembre et épices moyennes



Mango Chicken / Mango Chicken

CA\$14.99

Chicken cooked with tangy taste of mango and Indian spices Poulet cuit avec mangue et épices indiennes



Chicken Madras / Chicken Madras

CA\$14.99

Chicken served in spicy coconut sauce with mustard and a south Indian blend Poulet dans sauce épicée de noix de coco, avec moutarde, mélange d'épices



Chicken Jalfrezi / Chicken Jalfrezi

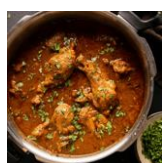
CA\$14.99

Boneless chicken, onions, green pepper in a spicy and tangy sauce Poulet désossé, oignons, poivron vert dans une sauce épicée

Chicken Dansak / Chicken Dansak

CA\$13.99

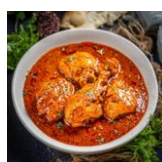
Chicken cooked with lentils and spices in a mildly sweet and spicy sauce Poulet cuit avec des lentilles et des épices, dans une sauce douce sucrée



Chicken Curry Ambala / Chicken Curry Ambala

CA\$13.99

Chicken cooked in a curry sauce with various spices Poulet cuit dans une cari aux épices diverses



Chicken Vindaloo / Chicken Vindaloo

CA\$14.99

Chicken with potatoes in a vinegar based curry with whole red chillies Poulet avec des pommes de terre dans un curry à base de vinaigre avec des piments rouges entiers



Butter Chicken Special / Poulet au Beurre Spécial

2 for CA\$19.99

Boneless chicken cooked in a rich butter cream Poitrine de poulet désossée cuite dans une riche crème au beurre

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Chicken Saag / Chicken Saag

CA\$13.99

Chicken cooked with spinach and spices Poulet cuit avec des épinards et des épices

Lamb Curries / Cari Agneau



Lamb Karahi Punjabi / Lamb Karahi Punjabi

CA\$17.99

Lamb with green chillies, onions, tomatoes, garlic and Indian spices Agneau aux piments verts, oignons, tomates, ail et épices indiennes



Lamb Korma / Lamb Korma

CA\$17.99

Lamb cooked in creamy sauce, curry leaves, mustard with aromatic spices Agneau dans une sauce crémeuse, feuilles de curry, moutarde et épices aromatiques



Lamb Madras / Lamb Madras

CA\$17.99

Lamb served in spicy coconut sauce with mustard and a south Indian blend Agneau dans sauce épicée de noix de coco, avec moutarde, mélange d'épices

Lamb Chettinad / Lamb Chettinad

CA\$17.99

Lamb cooked in a rich coconut cream with roasted fennel, cumin, black pepper Agneau dans une riche crème de coco, avec fenouil rôti, cumin et poivre noir



Lamb Vindaloo / Lamb Vindaloo

CA\$17.99

Lamb with potatoes simmered in a vinegar based curry with whole red chillies Agneau avec des pommes de terre dans un curry à base de vinaigre avec piments rouges entiers



Lamb Saag / Lamb Saag

CA\$17.99

Lamb cooked with spinach and spices Agneau cuit aux épinards et aux épices

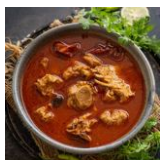


Lamb Dansak / Lamb Dansak

CA\$17.99

Lamb cooked with lentils and spices in a mildly sweet and spicy sauce Agneau cuit avec des lentilles et des épices dans une sauce douce et épicée

Menu Rang Mahal Bar & Grill



Lamb Rogan Josh / Lamb Rogan Josh

CA\$16.99

Lamb cooked in a spicy rogan josh sauce made with onions and tomatoes Agneau cuit dans une sauce rogan josh épicée à base d'oignons et de tomates



Lamb Bhuna / Lamb Bhuna

CA\$16.99

Lamb cooked with tomato, onions, mushrooms in medium heat Agneau, tomates, oignons et champignons, dans une sauce moyenne

Beef Curries / Cari Boeuf



Beef Dansak / Beef Dansak

CA\$17.99

Beef cooked with lentils and spices in a mildly sweet and spicy sauce Boeuf cuit avec des lentilles et des épices dans une sauce douce et épicée



Beef Madras / Beef Madras

CA\$17.99

Beef served in spicy coconut sauce with mustard and a south Indian blend Boeuf dans sauce épicée de noix de coco, avec moutarde, mélange d'épices



Beef Saag / Beef Saag

CA\$17.99

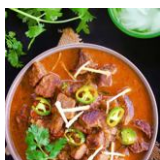
Beef cooked with spinach and spices Boeuf cuit aux épinards et aux épices



Beef Korma / Beef Korma

CA\$17.99

Beef cooked in creamy sauce, curry leaves, mustard with aromatic spices Boeuf dans une sauce crémeuse, feuilles de curry, moutarde et épices aromatiques



Beef Karahi Punjabi / Beef Karahi Punjabi

CA\$17.99

Beef with green chillies, onions, tomatoes, garlic and Indian spices Boeuf aux piments verts, oignons, tomates, ail et épices indiennes



Beef Chettinad / Beef Chettinad

CA\$17.99

Beef cooked in a rich coconut cream with roasted fennel, cumin, black pepper Boeuf dans une riche crème de coco, avec fenouil rôti, cumin et poivre noir

Menu Rang Mahal Bar & Grill



Beef Vindaloo / Beef Vindaloo

CA\$17.99

Beef with potatoes simmered in a vinegar based curry with whole red chillies Boeuf avec des pommes de terre dans un curry à base de vinaigre avec piments rouges entiers



Beef Rogan Josh / Beef Rogan Josh

CA\$16.99

Beef cooked in a spicy rogan josh sauce made with onions and tomatoes Boeuf cuit dans une sauce rogan josh épicée à base d'oignons et de tomates



Beef Bhuna / Beef Bhuna

CA\$17.99

Beef cooked with tomato, onions, mushrooms in medium heat Boeuf, tomates, oignons et champignons, dans une sauce moyenne

Veggie Dishes / Plats Végétariens



Daal Makhni / Daal Makhni

2 for CA\$15.99

Black lentils cooked over low heat and sauteed with onions and tomatoes Lentilles noires cuites à feu doux et sautées avec oignons et tomates



Mix Veg Korma (Nuts + Almonds) / Mix Veg Korma (Noix + Amandes) CA\$14.99

Mixed vegetables cooked in a creamy and delicious korma sauce Légumes variés cuits dans une sauce korma crémeuse et délicieuse



Saag Paneer / Saag Paneer

CA\$13.99

Spinach cooked with paneer and spices, creamy and flavorful Épinards cuits avec paneer et épices, crémeux et savoureux



Channa Masala / Channa Masala

CA\$11.99

Chickpeas simmered with onions, tomatoes, ginger and garlic Pois chiches cuisinés avec oignons, tomates, gingembre et ail

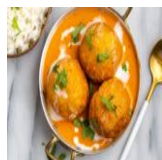


Aubegine Bhartha / Aubegine Bhartha

CA\$12.99

Smokey roasted eggplant mash blended with spices, creamy and flavorful Purée d'aubergine grillée mélangée avec des épices, crémeuse et savoureuse

Menu Rang Mahal Bar & Grill



Malai Kofta / Malai Kofta

CA\$13.99

Mix of vegetable balls cooked with cream and paneer Mélange de boulettes de légumes, cuisinées avec de la crème et du paneer



Okra Masala / Okra Masala

CA\$12.99

Okra cooked with onions, tomatoes and a blend of aromatic spices Gombo cuisiné avec des oignons, des tomates et un mélange d'épices



Mattar Paneer / Mattar Paneer

CA\$14.99

Sauteed green peas and home made cheese served in a curry Petits pois sautés et fromage maison, servis dans un curry



Paneer Bhurji / Paneer Bhurji

CA\$16.99

Crumbled paneer cooked with onions, spices, creamy and flavorful Paneer émietté cuit avec des oignons, tomates et épices, savoureux et parfumé



Rajma / Rajma

CA\$11.99

Red kidney beans cooked in a spiced tomato sauce, hearty and flavorful Haricots rouges cuits dans une sauce tomate épicée, riches et savoureux



Soya Chaap Masala / Soya Chaap Masala

CA\$15.99

Soya chaap cooked in a spicy and flavorful masala sauce Soya chaap cuit dans une sauce masala épicée et savoureuse



Saag Methi Aloo / Saag Methi Aloo

CA\$12.99

Spinach and potatoes sauteed with traditional spices, flavorful Épinards et pommes de terre sautés avec des épices traditionnelles, savoureux



Mixed Veg / Légumes Mélangés

CA\$11.99

Mix vegetables cooked with spices served in their own sauce Mélange de légumes cuisinés avec des épices servis dans leur propre sauce



Mix Veg Jalfrezi / Mix Veg Jalfrezi

CA\$12.99

Mixed vegetables sauteed in a spicy and flavorful jalfrezi sauce Légumes variés sautés dans une sauce jalfrezi épicée et savoureuse

Menu Rang Mahal Bar & Grill



Shahi Paneer / Shahi Paneer

CA\$14.99

Home made cheese served in a creamy butter sauce Fromage maison servi dans une sauce au beurre crémeuse



Jeera Aloo / Jeera Aloo

CA\$12.99

Potatoes sauteed with cumin and Indian herbs seasoning Pommes de terre sautées au cumin et aux épices indiennes



Mushroom Pea Cashews / Champignons Petits Pois Noix de Cajou CA\$14.99

Mushrooms and peas curry with cashews, rich and flavorful Curry de champignons et petits pois avec noix de cajou, riche et savoureux



Paneer Labadar / Paneer Labadar

CA\$15.99

Cottage cheese in a tomato sauce, onions and capsicum with cream and butter gravy Fromage cottage dans une sauce tomate, oignons et capsicum avec crème et beurre



Paneer Tikka Masala / Paneer Tikka Masala

CA\$13.99

Paneer marinated with masala spices, bell peppers, onions and tomato sauce Paneer mariné avec des épices masala, poivrons, oignons et sauce tomate



Karahi Paneer / Karahi Paneer

CA\$14.99

Paneer cooked in a spicy karahi sauce with tomatoes and peppers Paneer cuisiné dans une sauce karahi épicée avec tomates et poivrons



Malai Soya Chaap / Malai Soya Chaap

CA\$15.99

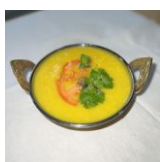
Soya chaap marinated in cream and spices, cooked in a rich cashew-based sauce.



Aloo Ghobi / Aloo Ghobi

CA\$12.99

Potatoes and cauliflower simmered in herbs and spices Pommes de terre et chou-fleur mijotés aux herbes et épices



Daal Tarka / Daal Tarka

CA\$11.99

Yellow lentils soup with garlic, ginger, tomatoes and herbs Soupe de lentilles jaunes avec de l'ail, du gingembre, des tomates et des herbes

Menu Rang Mahal Bar & Grill

Sea Food / Fruits de Mer



Shrimp Coco / Shrimp Coco

CA\$17.99

Shrimp cooked in a rich and flavorful coconut sauce, lightly spiced Crevettes avec noix de coco, feuilles de curry, tomates, mélange d'épices



Shrimp Tikka Masala / Shrimp Tikka Masala

CA\$19.99

Shrimp marinated with masala spices, bell peppers, onions and tomato sauce Crevettes marinées dans une sauce tomate masala, poivrons, oignons et sauce tomate



Fish Tikka Masala / Fish Tikka Masala

CA\$16.99

Fish cooked in a clay oven and fried in a rich spicy sauce Poisson cuit dans un four cuite et frit dans une riche et épicée sauce



Butter Shrimp / Crevettes au Beurre

CA\$18.99

Shrimp cooked in a rich butter and tomato sauce, creamy and flavorful Crevettes cuites dans une sauce au beurre et à la tomate, riches et crémeuses



Shrimp Molee / Shrimp Molee

CA\$17.99

Shrimp with coconut, curry leaves, tomato with medium spice Crevettes cuites dans une sauce au lait de coco légèrement épicé

Combos / Combos

Combo C / Combo C

CA\$49.99

4 samosa, rice, butter chicken, daal turka, palak paneer, salad, 2 naan 4 samosa, riz, poulet au beurre, daal turka, palak paneer, salade, 2 naan



Combo D / Combo D

CA\$59.99

2 pappadum, rice, onion bahjee, Lamb rogan josh, chicken curry Ambala, 2 naan, 4 Gulab Jamun 2 pappadum, riz grand, onion bahjee, Agneau rogan josh, Cari poulet Ambala, 2 naan, 4 Gulab Jamun



Family Special Combo E / Spécial Familial Combo E

CA\$99.99

2 samosa, Veggie Pakora, Chicken Pakora, Chicken Daal Makhni, Shrimp COCO, Lamb Bhuna mushroom, 4 naan, 2 rice, 2 Rasmalai 2 samosa, Pakora Veggie, Pakora poulet, Poulet Daal Makhni, Crevette COCO, Agneau Bhuna mushroom, 4 naan, 2 riz, 2 Rasmalai

Menu Rang Mahal Bar & Grill

Combo A / Combo A

CA\$36.99

2 samosas, rice, butter chicken, 1/2 chicken leg, salad, 2 naan 2 samosas, riz, poulet au beurre, 1/2 cuisse de poulet, salade, 2 naan

Combo B / Combo B

CA\$34.99

2 samosas, rice, palak paneer, salad, 2 naan bread, mixed vegetables 2 samosas, riz, palak paneer, salade, 2 naan, légumes mélangés

Bread / Pains



Potato Kulcha / Potato Kulcha

CA\$4.99

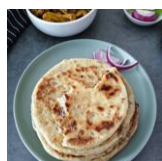
A soft bread made of white flour, typically filled with spiced mashed potatoes and cooked in a tandoor oven.



Laccha / Mint Paratha / Laccha / Paratha à la Menthe

CA\$4.99

Layered whole wheat flatbread infused with mint, typically baked in a tandoor for a flaky texture.



Onion Kulcha / Onion Kulcha

CA\$4.99

Leavened flatbread typically filled with spiced onions and cilantro, baked in a traditional clay oven.

Tandoori Roti / Roti Tandoori

CA\$2.99

Whole wheat flatbread traditionally baked in a tandoor, a cylindrical clay oven, offering a soft texture and a subtle smoky flavor.



Paneer Kulcha / Paneer Kulcha

CA\$5.99

Leavened bread stuffed with paneer cheese, mild spices, and herbs, baked in a traditional tandoor oven.



Butter Naan Special / Naan au Beurre Special

2 for CA\$5.75

Leavened Indian flatbread baked in a tandoor and brushed with butter, offering a soft and comforting texture in bigger size.

Menu Rang Mahal Bar & Grill



Garlic Naan / Naan à l'Ail

CA\$4.25

Leavened Indian bigger size bread baked with garlic, often incorporating fresh coriander, and traditionally cooked in a tandoor oven.

Naan Wrap / Naan Wrap



Chicken Tikka Wrap / Wrap Chicken Tikka

CA\$10.99

Grilled chicken tikka, fresh vegetables, and a variety of sauces wrapped in soft naan bread.



Veggie Wrap / Wrap Végé

CA\$9.99

Fresh naan typically filled with assorted vegetables, lettuce, onions, and a variety of chutneys, offering a blend of traditional Indian flavors in a convenient wrap.



Butter Chicken Wrap / Wrap Poulet au Beurre

CA\$10.99

Tandoor-cooked butter chicken in a creamy tomato sauce, wrapped in naan with mixed vegetables and a hint of mint chutney.
