



Menu

Restaurant Dev

324 Grand Boulevard, L'Île-Perrot, QC J7V 4X2, Canada | (514) 453-1234

Most Ordered



Poulet au beurre / Butter Chicken

CA\$16.50

Poulet cuit dans un four d'argile avec de la sauce aux tomates, crème 35%, gingembre frais, ail et feuilles de methi (genegreek leaves) / Chicken cooked in clay oven with fresh tomatoes sauce, 35% cream, indian spices, fresh garlic, fresh ginger and fenugreek leaves (methi).



Riz basmati / Basmati Rice

CA\$6.00

Long-grain basmati rice garnished with fresh cilantro and cumin seeds.



Channa pathora / Channa Pathora

CA\$15.50

Pois chiches, salade, deux pains puri et yaourt. 2 pièces. / Yogurt/chick peas, salad, 2 puri and yogurt. 2 pieces.



Channa samosa (assiette) / Channa Samosa (Plate)

CA\$8.00

Pommes de terre, pois chiches, petit pois et épice indiennes / Potato, green peas, chick peas, fresh onion and Indian spices.



Épinard paneer / Saag-paneer

CA\$15.00

Épinards frais, cuits avec oignons, tomates fraîches, fromage fait "Maison", moutard, gingembre frais, ail et épices indiennes. / Fresh spinach cooked mustard, fresh onions, home made cheese fresh tomatoes, fresh garlic, fresh ginger and indian spices.



Tikka masala de poulet / Chicken Tikka Masala

CA\$16.50

Poulet désossé et cuit dans un cari avec oignons, piments, gingembre frais, ail et épices indiennes / Boneless chicken breast cooked with curry, bell pepper, fresh onion, fresh ginger, 35% cream, fresh garlic and indian spices.



Thali végétarien / Vegetarian Thali

CA\$14.00

Un choix de légumes : chou-fleur ou pommes de terre ou épinards et un choix de légumineuses : lentilles (dal) ou pois chiche (channa). Servi avec salade, pain naan et riz / You can choose cauliflower potatoes or eggplant or spinach and dal or chickpeas. Served with salad, naan and rice.

Menu Restaurant Dev



Pakora aux poissons / Fish Pakora 1Lb

CA\$17.00

Fish pakora, choice of serving: plate or 1lb. Lightly battered, seasoned fish.

Samosa aux légumes (assiette) / Vegetable Samosa (Plate)

CA\$5.00

Pommes de terre, petit pois et épices indiennes / Potato, green peas and Indian spices.

Fromage shahi / Shahi Paneer

CA\$14.00

Sauce aux tomates, crème 35%, fromage fait "Maison", gingembre frais, ail et safran. / Sauce, fresh tomatoes, 35% cream, indian spices, saffron home made cheese and fresh garlic and fresh ginger.

Entrées / Appetizers



Pakora aux poissons / Fish Pakora 1Lb

CA\$17.00

Fish pakora, choice of serving: plate or 1lb. Lightly battered, seasoned fish.



Channa samosa (assiette) / Channa Samosa (Plate)

CA\$8.00

Pommes de terre, pois chiches, petit pois et épice indiennes / Potato, green peas, chick peas, fresh onion and Indian spices.

Samosa aux légumes (assiette) / Vegetable Samosa (Plate)

CA\$5.00

Pommes de terre, petit pois et épices indiennes / Potato, green peas and Indian spices.

Malai soya champ

CA\$16.00

Soya chaap marinated in a blend of cream and mild spices, typically includes cardamom and mace, and is grilled to achieve a tender texture.

Veg noodles burger

CA\$7.00

A veggie burger featuring a tender potato patty, complemented by chili garlic noodles, encased in soft buns with cheese, salad, and a tangy tandoori sauce.

Menu Restaurant Dev



Pakora aux légumes (par assiette) / Vegetable Pakora (Plate)

CA\$6.00

Oignons, pommes de terre, épinards frais, ail, gingembre frais et épices indiennes mélangées à la farine de pois chiches, frits dans l'huile. / Onion, potatoes, fresh spinach, garlic, fresh ginger and Indian spices mixed with chick peas flour, deep fried in oil.



Pakora aux légumes (1 lb) / Vegetable Pakora (1 lb)

CA\$8.00

Vegetable pakora typically includes a blend of mixed vegetables coated in a spiced chickpea flour batter and deep-fried until golden and crispy.



Aloo tikkey (assiette) / Aaloo Tikkey (Plate)

CA\$8.00

Puré de pommes de terre, oignons, coriandre fraîche, épices indiennes, servi avec pois chiche et yogourt les deux sauces / Mashed potatoes, onions, fresh coriander, Indian spices, served with chickpeas and yogurt both sauces.

Chat Papri

CA\$7.00

Farine, sauce, pois chiches et épice indiennes / Flour, sauce, chickpeas and Indian spices.

Papadam

CA\$3.00

2 pièces / 2 pieces.

Pakora au fromage (assiette) / Cheese Pakora (Plate)

CA\$8.00

Oignons, fromage, ail, gingembre frais et épices indiennes mélangées à la farine de pois chiches, frits dans l'huile. / Onion, paneer, garlic, fresh ginger and Indian spices mixed with chick peas flour, deep fried in oil.

Pakora au fromage (1 lb) / Cheese Pakora (1 lb)

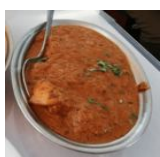
CA\$16.00

Chunks of cheese coated in chickpea flour and typically includes herbs, deep-fried to create a savory Indian appetizer.

Tandoori soya champ

CA\$16.00

Soya champ marinated in a blend of yogurt and tandoori spices, then grilled in a clay oven for a smoky finish.



Malai chicken tika

CA\$17.00

Boneless chicken marinated in a blend of cream, yogurt, and mild spices, then cooked in a tandoor oven, typically includes ginger, garlic, and cilantro.

Menu Restaurant Dev



Soupe aux lentilles / Lentil Soup

CA\$7.00

A traditional Indian soup made from lentils, typically seasoned with a blend of spices.

Soupe malgatawny / Malgatawny Soup

CA\$7.00

Malgatawny soup typically features lentils, chicken, and a blend of Indian spices in a savory broth, often garnished with rice or fresh herbs.

Non-végétarien / Non-Vegetarian



Biryani l'agneau / Lamb Biryani

CA\$17.00

Agneau cuit dans le riz, avec oignons, tomates, rasins et amandes / Lamb cooked with rice, tomatoes, dry fruit and onion.



Seekh kabab d'agneau / Lamb Seekh Kabab

CA\$17.00

Agneau haché servi avec pain naan, salade et sauce piquante (chatni) grillés dans un four d'argile / Minced meat, with naan, salad and chatni. Cooked in clay oven.



Korma à l'agneau / Lamb Korma

CA\$17.00

Agneau cuit avec fruits secs, tomates fraîches, crème 35% gingembre frais, ail et épices indiennes / Lamb cooked with dry fruit, fresh tomatoes, 35% cream fresh garlic, fresh ginger and Indian spices.



Cari a l'agneau / Lamb Curry

CA\$17.00

Agneau, oignons, tomates, gingembre frais, ail et épices indiennes / Lamb cooked with fresh onion, fresh tomatoes, fresh ginger and garlic with indian spices.

Agneau à la rogan Josh / Rogan Josh Lamb

CA\$17.00

Agneau, cuit avec oignon, gingembre, tomates, paprika et épices indiennes / Lamb cooked with onion, ginger, tomatoes, paprika and Indian spices.

Vindaloo à l'agneau / Lamb Vindaloo

CA\$17.00

Agneau, pommes de terre et épices indiennes / Lamb cooked with potatoes and Indian spices.

Menu Restaurant Dev

Goat curry

CA\$21.00

Goat meat slow-cooked with onions, tomatoes, garlic, and a blend of Indian spices in a rich curry sauce.



Goat karahi

CA\$23.00

Goat karahi typically consists of bone-in goat pieces simmered in a kadhai sauce with tomatoes, onions, green chili, and a blend of traditional Indian spices.



Karahi d'agneau / Lamb Karahi

CA\$17.00

Agneau cuit avec oignons, piments verts, tomates, gingembre frais, ail et épices indiennes / Lamb cooked with fresh onion, green pepper, fresh tomatoes, fresh garlic, fresh ginger and Indian spices.



Épinard à l'agneau / Lamb Saag

CA\$17.00

Agneau avec épinard et épices indiennes / Lamb with spinach and Indian spices.

Poulet / Chicken

Poulet au beurre / Butter Chicken

CA\$16.50



Poulet cuit dans un four d'argile avec de la sauce aux tomates, crème 35%, gingembre frais, ail et feuilles de methi (genegreek leaves) / Chicken cooked in clay oven with fresh tomatoes sauce, 35% cream, indian spices, fresh garlic, fresh ginger and fenugreek leaves (methi).



Tikka masala de poulet / Chicken Tikka Masala

CA\$16.50

Poulet désossé et cuit dans un cari avec oignons, piments, gingembre frais, ail et épices indiennes / Boneless chicken breast cooked with curry, bell pepper, fresh onion, fresh ginger, 35% cream, fresh garlic and indian spices.



Poulet tikka / Chicken Tikka

CA\$16.50

Poulet désossé marinée avec yogourt, gingembre, piments, safran et oignons grillés dans un four d'argile / Boneless chicken marinated with yogurt, fresh bell pepper, saffron, onion and fresh ginger grilled in clay oven.



Korma au poulet / Chicken Korma

CA\$16.50

Poulet cuit avec fruits secs, tomates fraîches, crème 35% gingembre frais, ail et épices indiennes / Chicken cooked with dry fruit, fresh tomatoes, 35% cream, fresh garlic, fresh ginger and indian spices.

Poulet au chili / Chilli Chicken

CA\$16.50

Poulet frit avec oignons, gingembre frais, ail, piments et sauce aigre-douce / Fried chicken with fresh onion, fresh garlic, fresh ginger, bell pepper, sweet and sour sauce.



Biryani au poulet / Chicken Biryani

CA\$16.50

Poulet cuit avec du riz, des fruits secs, des tomates fraîches à l'oignon frais et du coriandre / Chicken cooked with rice, dry fruit, fresh onion fresh tomatoes and coriander.

Vindaloo au poulet / Chicken Vindaloo

CA\$16.50

Poulet cuit avec pommes de terre, gingembre frais, ail et épices indiennes / Chicken cooked with fresh potatoes, fresh garlic, fresh ginger and indian spices.

Jalfrazi au poulet (karahi) / Chicken Jalfrazi (Karahi)

CA\$16.50

Poulet cuit avec oignons, piments verts, tomates, gingembre frais, ail et épices indiennes / Chicken cooked with fresh onion, green pepper, fresh tomatoes, fresh garlic, fresh ginger and indian spices.



Poulet à l'épinard / Chicken Spinach

CA\$16.50

Poulet avec épinard, patates et épices indiennes / Chicken with spinach, potatoes and indian spices.

Cuisse de poulet tandoori / Tandoori Chicken + Nan bread + salad

CA\$9.00

Avec salade et naan. Cuisse de poulet mariné avec yogourt, gingembre frais, ail, épices indiennes et safran / With salad and naan. Marinated with yogurt, fresh garlic, fresh ginger indian spices and saffron.

Cuisse de poulet tandoori (T.G.) / Tandoori Chicken - Leg

CA\$7.50

Cuisse de poulet marinée avec yogourt, gingembre frais, ail, épices indiennes et safran / Marinated with yogurt, fresh garlic, fresh ginger indian spices and saffron.

Poulet à la rogan Josh / Rogan Josh Chicken

CA\$16.50

Poulet désossé et cuit dans un curry avec oignons, piments, gingembre, tomates, paprika et épices indiennes / Boneless chicken cooked with onion, ginger, tomatoes, paprika and indian spices.

Poulet à la mangue / Mango Chicken

CA\$16.50

Poulet cuit avec piments vert, oignon, cornichons et épices indiennes / Chicken cooked with bell pepper, onion, mango sauce, tomatoes and indian spices.

Menu Restaurant Dev

Poulet manchorian / Chicken Manchorian

CA\$16.50

Poulet cuit avec ail, oignon et épice indiennes / Chicken cooked with garlic, onion and Indian spices.



Chicken with bone karahi

CA\$17.00

Chicken with bone karahi, or Kadhi, is traditionally prepared by cooking chicken on the bone in a karahi (a type of heavy, round-bottomed wok) with a blend of spices typical to Indian cuisine. This dish typically includes fresh tomatoes, ginger, garlic, and a variety of aromatic herbs and spices, creating a richly flavored sauce.

Chicken with bone curry

CA\$15.00

Chicken with bone curry features pieces of chicken cooked with traditional Indian spices, onions, tomatoes, and garlic in a robust curry sauce.



Cari au poulet / Chicken Curry

CA\$15.00

Poulet cuit avec épices indiennes, gingembre frais, ail frais, tomates fraîches et oignons / Chicken cooked with indian spices, fresh ginger, fresh garlic, fresh tomatoes & onions.

Poulet et fromage au cari / Chicken & Cheese Curry

CA\$16.50

Poulet, fromage, oignon, crème à 35 %, poivrons et tomates / Chicken, cheese, onion, 35% cream, bell pepper and tomatoes.

Bouf / Beef



Vindaloo au bouf / Beef Vindaloo

CA\$17.00

Bouf cuit avec pommes de terre, gingembre frais, oignons frais, ail frais et épices indiennes / Beef cooked with fresh potatoes, fresh ginger, fresh onion, fresh garlic and Indian spices.



Cari au bouf / Beef Curry

CA\$16.00

Bouf cuit avec oignons, tomates fraîches, gingembre frais, ail et épices indiennes / Beef cooked with fresh ginger, fresh garlic, fresh tomatoes, indian spices and fresh onion.



Biryani au bouf / Beef Biryani

CA\$17.00

Bouf cuit avec riz, tomates, oignons, coriandre, poudre de noix de coco, raisins et amandes / Beef cooked with rice, fresh onions, coriander, fresh tomatoes and dry fruit.

Menu Restaurant Dev



Korma au bouf / Beef Korma

CA\$17.00

Bouf cuit avec fruits secs, tomates fraîches, crème 35%, oignons frais, ail frais et épices indiennes / Beef cooked with dry fruit, fresh tomatoes, cream 35%, fresh onions, fresh garlic and indian spices.

Bouf de madras / Beef Madrasi

CA\$17.00

Plat épicé, bouf cuit avec oignons, tomates frais, gingembre frais, ail frais, poudre de noix de coco et épices indiennes / Hot spicy dish, beef cooked with fresh onion, fresh tomatoes, fresh ginger, fresh garlic coconut powder and indian spices.

Boulettes de bouf au cari / Beef Ball with Curry

CA\$17.00

Boulettes de bouf cuites avec oignons fraîches, tomates fraîches, coriandre, poudre de noix de coco, raisins et amandes / Beef ball curry cooked with fresh onion, fresh tomatoes, indian spices and garlic.



Seekh kabab

CA\$17.00

Bouf servi avec pain naan, salade et sauce piquante (chatni), grillés dans un four d'argile / Minced meat with naan, salad and spicy sauce (chatni). Cooked in clay oven.



Karahi de bouf / Beef Karahi

CA\$17.50

Boeuf avec oignons, piments verts, tomates, gingembre frais, ail et épices indiennes / Beef cooked with fresh onion, green pepper, fresh tomatoes, fresh garlic, fresh ginger and Indian spices.

Bouf aux épinards / Beef Spinach

CA\$17.00

Bouf avec épinards, tomates fraîches, gingembre frais, ail frais et épices indiennes / Beef with spinach, fresh tomatoes, fresh ginger, fresh garlic and indian spices.

Thali



Thali non-végétarien / Non-Vegetarian Thali

CA\$15.00

Un choix de viandes, poulet au cari ou bouf au cari ou agneau au cari et un choix de légumineuses : lentilles (dal) ou pois chiche (channa), servi avec pain naan, riz et salade / You can choose lamb curry or beef curry or chicken curry and lentils or channa, served with salad, naan and rice.

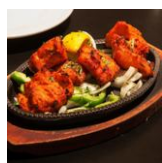


Thali végétarien / Vegetarian Thali

CA\$14.00

Un choix de légumes : chou-fleur ou pommes de terre ou épinards et un choix de légumineuses : lentilles (dal) ou pois chiche (channa). Servi avec salade, pain naan et riz / You can choose cauliflower potatoes or eggplant or spinach and dal or chickpeas. Served with salad, naan and rice.

Fruits de mer / Sea Food



Tandoori de poisson / Tandoori Fish

CA\$19.99

Poisson cuit dans un four en argile avec du piment vert, de l'oignon et des épices indiennes / Fish cooked in clay oven with bell pepper, onion and indian spices.



Cari au poisson / Fish Curry

CA\$17.50

Poisson avec gingembre frais, ail frais, tomates fraîches, épices indiennes et oignons frais / Fish cooked with fresh ginger, fresh garlic, fresh tomatoes, indian spices and fresh onion.

Dev biryani (all mix) / Dev Biryani (mélange)

CA\$17.50

Riz cuit avec crevettes, légumes, poulet ou agneau, tomates fraîches, ail frais, gingembre frais, poudre de noix de coco, raisins, amandes et épices indiennes / Rice cooked with shrimps, vegetables, chicken or lamb, fresh tomatoes, fresh garlic, coconut powder, grapes, almonds and indian spices.

Masala aux crevettes / Shrimp Masala

CA\$17.50

Crevettes cuites avec gingembre frais, ail frais, tomates fraîches, épices indiennes oignons frais, poivron et sauce sucrée / Shrimps cooked with fresh ginger, fresh garlic, fresh tomatoes, indian spices, fresh onion, bell pepper and sweet sauce.

Tandoori de crevettes / Black Tiger Tandoori Shrimp

CA\$20.99

Crevettes cuites dans un four en argile avec du piment vert, de l'oignon et des épices indiennes / Shrimps cooked in clay oven with bell pepper, onion and indian spices.



Biryani aux crevettes / Shrimp Biryani

CA\$17.50

Riz cuit avec crevettes, tomates fraîches, gingembre frais, ail frais, poudre de noix de coco, raisins, amandes et épices indiennes / Rice cooked with shrimps, fresh tomatoes, fresh ginger, fresh garlic, coconut powder, grapes, almonds and indian spices.



Cari au crevettes / Shrimp Curry

CA\$17.50

Crevettes cuites avec gingembre frais, ail frais, tomates fraîches, épices indiennes et oignons frais / Shrimps cooked with fresh ginger, fresh garlic, fresh tomatoes, indian spices and fresh onion.

Végétarien / Vegetarian

Fromage shahi / Shahi Paneer

CA\$14.00

Sauce aux tomates, crème 35%, fromage fait "Maison", gingembre frais, ail et safran. / Sauce, fresh tomatoes, 35% cream, indian spices, saffron home made cheese and fresh garlic and fresh ginger.

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Riz basmati / Basmati Rice

Long-grain basmati rice garnished with fresh cilantro and cumin seeds.

CA\$6.00



Channa pathora / Channa Pathora

Poix chiches, salade, deux pains puri et yaourt. 2 pièces. / Yogurt/chick peas, salad, 2 puri and yogurt. 2 pieces.

CA\$15.50

Naan d'ail / Garlic Naan

Garlic naan is a soft flatbread seasoned with garlic, traditionally cooked in a tandoor oven.

CA\$4.00



Bhurji de fromage / Paneer Bhurji

Fromage fait "Maison", ail, gingembre frais, oignons frais et épices indiennes. / Home made cheese, fresh garlic, fresh ginger, fresh onion and indian spices.

CA\$15.00



Biryani végétarien / Vegetable Biryani

Biryani riz cuit avec légumes & tomates fraîches, gingembre frais, ail, poudre de noix de coco, raisins, amandes et épices indiennes. / Rice cooked with mix vegetables, fresh tomatoes, fresh ginger, fresh garlic and indian spices.

CA\$14.00



Lentilles daal makhani / Lentils Daal Makhani

Haricots noire, ail frais, beurre, gingembre frais, crème 35% et épice indienne. / Black kidney beans, fresh garlic, butter and fresh ginger.

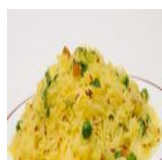
CA\$14.00



Pain tandoori frais / Tandoori Nan Bread Fresh

Soft, fluffy tandoori naan bread garnished with fresh herbs.

CA\$3.00



Riz pilaf / Pilaf Rice

Fragrant basmati rice cooked with peas, raisins, and a hint of cumin, garnished with fresh cilantro.

CA\$7.00

Paratha de patate / Aloo Paratha

Aloo Paratha is a stuffed flatbread filled with a spiced mixture of mashed potatoes, typically seasoned with herbs and spices, then pan-fried until golden brown.

CA\$6.00

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Épinard / Spinach

CA\$14.00

Épinards frais cuits avec brocoli, oignons, tomates frais, gingembre frais, ail, moutarde et épices indiennes. / Broccoli cooked with fresh spinach, mustard, fresh onion, fresh tomatoes, fresh garlic, fresh ginger and indian spices.



Épinard paneer / Saag-paneer

CA\$15.00

Epinards frais, cuits avec oignons, tomates fraîches, fromage fait "Maison", moutard, gingembre frais, ail et épices indiennes. / Fresh spinach cooked mustard, fresh onions, home made cheese fresh tomatoes, fresh garlic, fresh ginger and indian spices.

Pois chiches (channa) / Chick Peas (Channa)

CA\$14.00

Pois chiches cuits avec tomates fraîches, gingembre frais, ail et épice indiennes. / Chick peas cooked with fresh tomatoes, fresh garlic, fresh ginger and indian spices.

Pois chiches noir / Black Chick Peas

CA\$14.00

Pois chiches noir cuits avec tomates fraîches, gingembre frais, ail et épice indiennes. / Black chick peas cooked with fresh tomatoes, fresh garlic, fresh ginger and indian spices.

Champignons petit pois / Mushroom Mutter

CA\$14.00

Champignons, petit pois, ail, oignon et épice indienne. / Mushroom, mutter, garlic, onion and indian spices.



Okra

CA\$17.00

Okra, ail, oignon et épice indienne. / Okra, garlic, onion and indian spices.



Malai kofta

CA\$14.00

Morceaux de fromage cuits avec les tomates fraîches, crème 35%, ail frais, gingembre frais et épices indiennes. / Cheese ball, fresh tomatoes, 35% cream, fresh garlic and fresh ginger indian spices.

Cari pakora (avec riz) / Curry Pakora (With Rice)

CA\$15.00

Pakorras dans du yogourt, cuits avec tomates, gingembre, frais, ail et épices indiennes. / Pakora in yogourt cooked with fresh tomatoes, onion, fresh ginger, garlic and indian spices.

Patate pois vert / Aloo Mattar

CA\$14.00

Petit pois, pommes de terre, gingembre frais, tomates fraîches, ail et épices indiennes. / Green peas, potatoes, fresh tomatoes, fresh ginger, fresh garlic and indian spices.

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Aubergine / Baigen Bartha

CA\$14.00

Aubergine, tomates, gingembre, ail et épices indiennes. / Aubergine, tomatoes, ginger, garlic and indian spices.

Petit pois et fromage / Green Peas And Cheese

CA\$14.00

Pois verts, fromage fait "Maison", tomates, fraîches, gingembre frais, ail et épices indiennes. / Green peas, home made cheese, indian spices, fresh tomatoes, fresh garlic and fresh ginger.

Chillie paneer

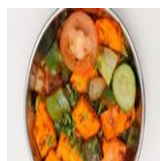
CA\$15.00

Paneer fromage, belle pepper, oignon, chilli vert, gingembre, ail, sauce soya et tomate etc. / Cheese, bell pepper, onion green chillie, ginger, soya sauce and tomato.

Paneer masala

CA\$14.00

Masala fromage fait "Maison" cuit dans un cari, oignons, piments gingembre frais, ail et épices indiennes / Curry cooked with bell pepper, fresh onion, fresh garlic home made cheese, fresh garlic, fresh ginger and indian spices.



Paneer tikka

CA\$15.00

Fromage marinée avec yogourt, gingembre, piments, safran, oignons et grillés dans un four d'argile. / Cheese marinated with yogurt, fresh bell pepper, saffron, onion and fresh ginger grilled in clay oven korma.



Korma aux légumes / Vegetable Korma

CA\$14.00

Légumes frais, crème 35%, fruits secs & épices indiennes. / Fresh vegetables, cream, dry fruit and indian spices.



Raita

CA\$6.00

A creamy yogurt dip with chopped cucumber, fresh cilantro, and green chilies.

Roulé de sandwichs / Sandwich Rolls

CA\$9.00

Poulet ou shish kabab / Chicken or shish kabab.

Tandoori chapati

CA\$3.00

Whole wheat bread, traditionally cooked in a tandoor oven, often accompanied by various herbs and spices.

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Kulcha d'oignon / Onion Kulcha

CA\$5.00

Végétarien.

Naan de poulet / Chicken Naan

CA\$6.00

Tandoor-baked flatbread stuffed with chicken, typically includes a blend of spices.

Naan de bouf haché / Keema Naan

CA\$6.00

Naan stuffed with seasoned ground beef, typically includes herbs and spices, cooked in a tandoor.

Naan d'épinard / Spinach Naan

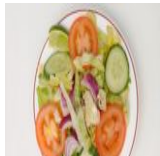
CA\$5.00

Naan bread stuffed with spinach, typically includes a blend of Indian spices, cooked in a tandoor oven.

Roulé de paratha / Spring-paratha

CA\$4.00

Paratha filled with a mixture of seasoned vegetables, typically includes spices and herbs, rolled for a satisfying vegetarian offering.



Salade / Salad Small

CA\$6.00

Green salad served on either a small or large plate.



Corn bread

CA\$4.00

Golden, fluffy cornbread, perfect as a side or for savoring on its own.



Veg manchurain

CA\$16.00

Vegetable balls in a tangy, spicy sauce, garnished with fresh cilantro.

Salad large

CA\$12.00

A Green Salad typically includes fresh vegetables such as lettuce, cucumber, and tomatoes, often garnished with herbs and a light dressing.

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Choux-fleur et pomme de terre / Aloo Gobi

CA\$15.00

Choux-fleur cuit avec pommes de terre, tomates fraîches, gingembre frais, ail et épices indiennes. / Cauliflower cooked with fresh potatoes, fresh tomatoes, fresh ginger, fresh garlic and indian spices.

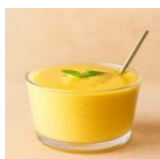


Mélange de légumes / Mix Vegetable

CA\$14.00

Mélange de légumes frais, tomates fraîches, gingembre frais ail et épices indiennes. / Fresh mix vegetable, fresh tomatoes, fresh ginger, fresh garlic and indian spices.

Les breuvages / Drinks



Lait frappé à la mangue / Mango Shake

CA\$5.00

A refreshing blend of ripe mangoes and milk, typically sweetened to enhance the mango's natural flavors.



Boissons gazeuses / Soft Drinks

CA\$3.00

Soda selection with options: cola, diet cola, lemon lime.



Thé (indienne) / Tea (Indian)

CA\$2.00

Black tea brewed with a blend of spices such as cardamom and ginger, typically sweetened with sugar and enriched with milk.



Lassi punjabi (boisson de yogourt) / Punjabi Lassi (Yogurt Beverages)

CA\$5.00

A traditional Punjabi beverage made by blending yogurt with water, often sweetened and sometimes flavored with spices for a refreshing taste.



Eau citronnée et citron vert / Lemon and Lime Water

CA\$4.00

Infused with freshly squeezed lemon and lime, this water offers a subtle citrus refreshment.



Jus d'orange et de mangue / Orange and Mango Juice

CA\$4.00

A refreshing blend of orange and mango juices, this drink combines the tanginess of oranges with the sweetness of mangoes for a thirst-quenching experience.

Dessert



Gulabjaman 2 peace

Two milk-solid dumplings, typically including cardamom and rose water flavors, soaked in sweet syrup.

CA\$3.50
