

Menu

Uddin's Misti

Les Jardins Châteauguay, 72 Boulevard Saint-Jean-Baptiste, Châteauguay, QC J6K 4Y7, Canada |
(450) 699-8888

Most Ordered



Poulet au Beurre / Butter Chicken

CA\$20.00

Morceaux de poitrine de poulet marinés aux épices, et rôtis dans un four d'argile, et mijotés dans une sauce crémeuse et amandes servis, avec du riz basmati ou du pain naan. / Chicken breast pieces marinated with spices, and roasted in a clay oven, and simmered in a creamy sauce, and almonds, served with basmati rice or naan bread.



Oignon Bhaji (4mcx) / Onion Bhaji (4pcs)

CA\$6.00

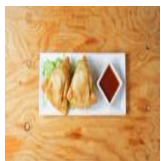
Deux pâtisseries croustillantes farcies de légumes frais mélangés. / Two crispy pastries stuffed with fresh mixed vegetables.



Poulet Tikka Masala / Chicken Tikka Masala

CA\$20.00

Tender chicken in a rich, creamy tomato sauce.



Somosa aux Légumes (2 mcx) / Vegetable Somosa (2pcs)

CA\$6.00

Deux pâtisseries croustillantes farcies de légumes frais mélangés. / Two crispy pastries stuffed with fresh mixed vegetables.



Saag Paneer

CA\$16.00

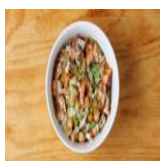
Fromage fait maison cuit avec des épinards, et des épices, servi avec du riz basmati. / Homemade cheese, cooked with spinach, and spices, served with basmati rice.



Chana Masala

CA\$16.00

Pois chiches assaisonnés, et mélangés à de la sauce masala, servis avec du riz basmati. / Chickpeas seasoned, and mixed with masala sauce, served with basmati rice.



Chana Somosa

CA\$8.00

Crispy samosa crumbled and served with chickpeas, mint sauce and tamarin sauce

Menu Uddin's Misti



Poulet/Chicken Kurma

Tender chicken in a creamy kurma sauce, infused with aromatic spices for a rich, flavorful experience.

CA\$20.00

Garlic naan

Garlic-infused flatbread baked to perfection to accompany your meal.

CA\$5.00

Poulet/ Chicken Vindaloo

Spicy chicken dish with a tangy kick, featuring a blend of aromatic spices for a bold flavor experience.

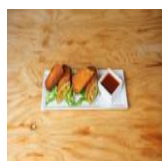
CA\$19.00

Apéritifs / Appetizers

Soupe Dall / Dall soup

Traditional lentil soup from Bangladesh.

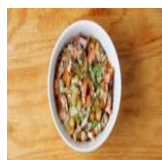
CA\$7.00



Rouleau aux Poulet (2mcx) / Chicken Roll (pcs)

Tender chicken wrapped in a delicate roll.

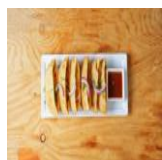
CA\$7.00



Chana Somosa

Crispy samosa crumbled and served with chickpeas, mint sauce and tamarin sauce

CA\$8.00



Dal Puri

A savory appetizer featuring puris filled with seasoned lentils, offering a delightful burst of flavor. (3pcs)

CA\$6.00



Oignon Bhaji (4mcx) / Onion Bhaji (4pcs)

Deux pâtisseries croustillantes farcies de légumes frais mélangés. / Two crispy pastries stuffed with fresh mixed vegetables.

CA\$6.00

Menu Uddin's Misti



Somosa aux Légumes (2 mcx) / Vegetable Somosa (2pcs)

CA\$6.00

Deux pâtisseries croustillantes farcies de légumes frais mélangés. / Two crispy pastries stuffed with fresh mixed vegetables.

Repas Végétariens / Vegetarian Meals

Aloo Gobi

CA\$16.00

Savory blend of potatoes and cauliflower, seasoned with aromatic spices for a delightful vegetarian meal.

Légumes au Curry et Sauce à la Noix de Coco / Curry Veggies and Coconut Sauce

CA\$16.00

Légumes variés cuits au lait de coco, et crème de cuisson avec oignons, pâte de tomates, herbes, et épices, servis avec du riz basmati. / Mixed vegetables cooked in coconut milk, and cooking cream with onions, tomato paste, herbs, and spices, served with basmati rice.



Légumes Mélangés / Mixed Vegetables

CA\$15.00

Mélange de légumes sautés avec oignons, tomates, herbes, et épices servis avec riz basmati. / Mixed vegetables stir-fried with onions, tomatoes, herbs, and spices served with basmati rice.

Tara Dal

CA\$14.00

Savory lentil dish, perfect for vegetarians, offering a comforting and hearty meal experience.

Chana Bhuna

CA\$15.00

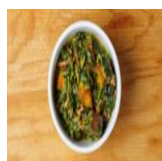
Savory chickpeas simmered with aromatic spices for a hearty vegetarian delight.



Chana Masala

CA\$16.00

Pois chiches assaisonnés, et mélangés à de la sauce masala, servis avec du riz basmati. / Chickpeas seasoned, and mixed with masala sauce, served with basmati rice.

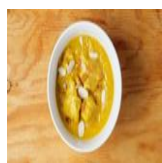


Saag Paneer

CA\$16.00

Fromage fait maison cuit avec des épinards, et des épices, servi avec du riz basmati. / Homemade cheese, cooked with spinach, and spices, served with basmati rice.

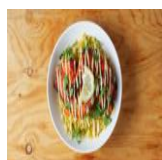
Repas de Poulet / Chicken Meals



Poulet/Chicken Kurma

CA\$20.00

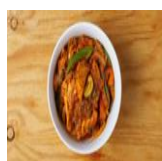
Tender chicken in a creamy kurma sauce, infused with aromatic spices for a rich, flavorful experience.



Poulet Tandoori / Tandoori Chicken

CA\$21.00

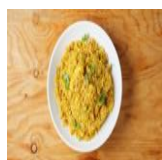
Cuisse de poulet marinée au yogourt, épices fraîches moulues, et herbes rôties au four d'argile, servie avec riz au légumes. / Chicken leg marinated in yogurt, fresh ground spices, and herbs roasted in a clay oven, served with vegetable rice.



Poulet Tikka Jalfrezi

CA\$20.00

Tender chicken in a spicy jalfrezi sauce, featuring vibrant peppers and aromatic spices for a flavorful experience.



Poulet Biryani / Biryani Chicken

CA\$16.00

Morceaux de poitrine de poulet assaisonnés, mélangés à du riz basmati couleur safran. / Seasoned chicken breast pieces, blended with basmati saffron-coloured rice.

Poulet/ Chicken Vindaloo

CA\$19.00

Spicy chicken dish with a tangy kick, featuring a blend of aromatic spices for a bold flavor experience.

Poulet/Chicken Naga

CA\$19.00

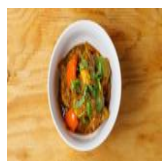
Spicy chicken dish with a distinctive Naga flavor, crafted with a special blend of aromatic spices.



Poulet "Rôti" / Chicken "Roast" Polau

CA\$16.00

Cuisse de poulet frite légèrement croustillante, sucrée, et acidulée avec une sauce savoureuse, servie avec du riz pilaou. / Chicken leg fried slightly crispy, sweet, and tangy with flavourful gravy, served with pilaou rice.

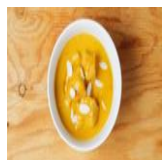


Poulet Bhuna / Chicken Bhuna

CA\$19.00

Curry légèrement épicé préparé avec oignons, tomates, poivrons verts, et épices, servi avec du riz basmati. / Slightly spicy curry prepared with onions, tomatoes, green peppers, and spices, served with basmati rice.

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Poulet au Beurre / Butter Chicken

CA\$20.00

Morceaux de poitrine de poulet marinés aux épices, et rôtis dans un four d'argile, et mijotés dans une sauce crémeuse et amandes servis, avec du riz basmati ou du pain naan. / Chicken breast pieces marinated with spices, and roasted in a clay oven, and simmered in a creamy sauce, and almonds, served with basmati rice or naan bread.

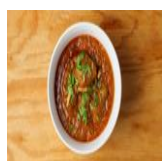


Poulet Tikka Masala / Chicken Tikka Masala

CA\$20.00

Tender chicken in a rich, creamy tomato sauce.

PLATS D'AGNEAU/LAMB DISHES



AGNEAU VINDALOO/LAMB VINDALOO

CA\$19.00

Agneau épicé et acidulé mijoté avec des épices audacieuses et aromatiques./Spicy,tangy lamb slow-cooked with bold, aromatic spices.

AGNEAU SAAG/LAMB SAAG

CA\$19.00

Agneau tendre mijoté avec des épinards épicés pour une saveur riche et terreuse./Tender lamb simmered with spiced spinach for a rich, earthy flavor.

AGNEAU NAGA/LAMB NAGA

CA\$19.00

Agneau tendre infusé avec la chaleur intense de Mr. Naga./Succulent lamb infused with the bold, fiery heat of Mr. Naqa

AGNEAU KURMA/LAMB KURMA

CA\$19.00

Agneau tendre dans une sauce crémeuse aux épices et noix, riche en saveurs./Tender lamb cooked in a creamy, aromatic blend of spices and nuts, offering a rich, flavorful experience

AGNEAU BHUNA/LAMB BHUNA

CA\$19.00

Agneau tendre cuit lentement dans des épices aromatiques, créant un curry sec riche en saveurs./Tender lamb slow-cooked in aromatic spices, creating a rich and flavorful dry curry.

Repas de Bouf / Beef Meals

Boeuf/ Beef Vindaloo

CA\$19.00

Tender beef simmered in a spicy vindaloo sauce, offering a bold and tangy flavor experience.

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Bouf au Naga / Beef Naga

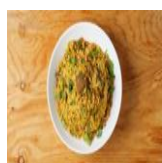
CA\$19.00

Curry très épicé préparé avec oignons glacés, ail, gingembre, et piments forts, servi avec riz basmati. / Very spicy curry prepared with glazed onions, garlic, ginger, and hot peppers, served with basmati rice.

Bouf Bhuna / Beef Bhuna

CA\$19.00

Curry légèrement épicé, préparé avec oignons, tomates, poivrons verts, et épices, servi avec riz basmati. / Slightly spicy curry, prepared with onions, tomatoes, green peppers, and spices, served with basmati Rice.

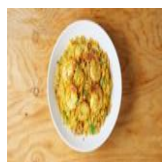


Biryani au Bouf / Beef Biryani

CA\$16.00

Morceaux de bouf épicés, et grillés mélangés à du riz basmati couleur safran. / Spiced, and grilled beef pieces blended with basmati saffron-coloured rice.

Repas de Poisson / Fish Meals



Crevette Biryani / Shrimp Biryani

CA\$17.00

Savoury shrimp infused in aromatic spices and basmati rice.

Poisson Bhuna / Fish Bhuna

CA\$18.00

Flaky fish in a rich, aromatic Bhuna sauce.

Crevettes/ Shrimp tikka jalfrezi

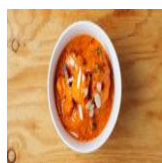
CA\$20.00

Shrimp tikka jalfrezi with choice of basmati rice or naan bread.

Crevettes Bhuna / Shrimp Bhuna / Crevettes Bhuna / Shrimp Bhuna

CA\$20.00

Flaky fish in a rich, aromatic Bhuna sauce.

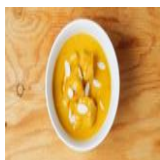


Crevettes Tikka Masala / Shrimp Tikka Masala

CA\$20.00

Crevettes marinées aux épices, et rôties au four d'argile, mijotées dans une sauce masala, accompagnées de riz basmati. / Shrimps marinated in spices, and roasted in a clay oven, simmered in a masala sauce, served with basmati rice.

Menu Uddin's Misti



Crevettes au Beurre / Butter Shrimp

CA\$20.00

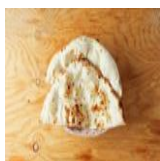
Crevettes marinées aux épices, rôties dans un four d'argile, et mijotées dans une sauce crémeuse, et amandes, servies avec riz basmati ou pain naan. / Marinated shrimps with spices, and roasted in a clay oven, and simmered in a creamy sauce and almonds, served with basmati rice or naan bread.

Extra

Garlic naan

CA\$5.00

Garlic-infused flatbread baked to perfection to accompany your meal.



Pain Naan / Naan Bread

CA\$4.00

Soft, lightly leavened Indian flatbread.



Riz / Rice

CA\$6.00

Steamed white rice, typically served as a complement to various dishes.

Dessert



Rasmalai

CA\$3.00

Rich, creamy Indian dessert with sweet, velvety texture.



Mishti Doi

CA\$6.95

Sweet and creamy yogurt dessert.

Gulab Jamun (1 Pièce) / Gulab Jamun (1 Piece)

CA\$3.00

Sweet dumpling in a sweet syrup.

Chomchom (1 Pièce) / Chomchom (1 Piece)

CA\$3.00

Traditional Bengali sweet treat.

Boissons / Drinks

Eau de Coco Biologique (330 ml) / Organic Coconut Water (330 ml)

CA\$4.00

Organic coconut water typically includes natural hydration from young green coconuts.

Starbucks Frappuccino (405 ml)

CA\$5.00

Chilled coffee drink in mocha flavor.



Eau de source / Spring water 500 ml

CA\$3.00

Spring water / eau de source 500 ml: Bottled spring water / eau de source en bouteille.



Mangue Lassi / Lassi Mango 350 ml

CA\$6.00

Refreshing yogurt-based drink blended with mango puree.



Boissons Gazeuses (355 ml) / Soft Drinks (355 ml)

CA\$3.00

Refreshing soft drinks in 355ml bottles.