



Menu

Restaurant Mehfil & Salle De Réception

1150 Bd du Curé-Labelle, Laval, QC H7V 2V5, Canada | (438) 817-7236

Most Ordered

butter chicken 12 onze, 1 garlic naan, 1 drink

2 for CA\$21.99

Tender chicken chunks in a creamy tomato sauce, garnished with herbs, served with one garlic naan and a beverage.

Riz Blanc/ White Rice

2 for CA\$5.99

Riz blanc cuit à la vapeur. / steamed white rice

Bhajee d'Oignons / Onion Bhajee

2 for CA\$6.99

Beignets d'oignons aux herbes dans une panure de pois chiches. / Onion fritters in a chickpea and herb batter.

Biryani served with naan

CA\$13.99

Basmati rice infused with aromatic spices, mixed with a choice of chicken, lamb, shrimp, or veggies.

Samosa aux légumes (2) / Vegetable Samosa

CA\$5.99

Paté frit remplie de légumes marinée avec cumin. / Pastry stuffed with vegetables and marinated with cumin.

Sauceau Beurre / Butter sauce

CA\$14.99

Mariné aux épices, cuit à la poêle et servi dans une sauce crémeuse au beurre. / Delightfully marinated in spices, pan fried and served in a creamy butter sauce.

Roganjosh

CA\$16.99

Roganjosh la viande de votre choix servie avec menthe, yogourt, et épice indiennes. / The meat of your choice, served with mint, yogurt and indian spices.

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Karahi

CA\$14.99

La viande de votre choix, servie avec piments verts, oignons, tomates, gingembre ail et épices indiennes. / The meat of your choice, served with green chilies, onions, tomatoes, garlic and Indian spices.

Channa Samosa

CA\$8.99

Paté frit remplie de légumes et marinée avec cumin, servie avec channa masala. / Pastry stuffed with vegetables, marinated with cumin served with channa masala.

MANGO LASSI

CA\$4.99

Traditional Indian drink with mango and yogurt.

bowl

butter chicken poutine large

CA\$16.99

Crispy fries topped with tender chicken in a creamy tomato sauce, garnished with cheese curds and fresh green onions.

CHILLI CHICKEN +RICE+NAAN+SALAD

CA\$15.99

Spicy chicken in a savory sauce, paired with basmati rice, naan bread, and fresh salad. Includes a Pepsi.

BUTTER CHICKEN+RICE+NAAN+SALAD

CA\$15.99

SHAI PANEER+NAAN+RICE+SALAD

CA\$15.99

Paneer cubes in creamy tomato sauce, served with naan, basmati rice, and a side salad. Includes a Pepsi beverage.

butte chicken,naan,drink

egg chicken roll + pepsi

CA\$14.99

Grilled chicken and egg wrapped in a flaky flatbread, served with a side of sliced onions and green chutney. Includes a Pepsi.

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lamb masala roll +pepsi

CA\$14.99

Lamb masala wrapped in a flatbread roll, typically accompanied by onions and chutney, served with a can of Pepsi.

butter chicken 12 onze,1 garlic naan,1 drink

2 for CA\$21.99

Tender chicken chunks in a creamy tomato sauce, garnished with herbs, served with one garlic naan and a beverage.

butter chicken roll + pepsi

CA\$14.99

veg combo

veg combo family

CA\$89.99

1 shai paneer12 oz,1 of your any choice12 oz,4 naan,2 rice ,onion bhaji

veg combo 1 person

CA\$19.99

1 shai paneer,1 naan,1 rice 1 samosa

veg combo 2 person

CA\$29.99

1 shai paneer ,1 chana masala,2 naan,1 rice,2 gulab jauman

combo 1 nonveg

non veg combo 2 person

CA\$31.99

1 butter chicken,1 dal makhni,2 naan,2 rice,2 samosa,2 gulab jauman

non veg combo 1 person

CA\$27.99

1 butter chicken ,1naan ,1 rice.1 samosa 1pcs chicken leg

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Entrees / Appetizers

Bhajee d'Oignons / Onion Bhajee

2 for CA\$6.99

Beignets d'oignons aux herbes dans une panure de pois chiches. / Onion fritters in a chickpea and herb batter.

Pakora au Poulet / Chicken Pakora

CA\$16.99

Friture de poulet, une croustillante panure d'herbes et de pois chiches. / Fritters of chicken in a crispy chick pea batter.

PANEER PAKORA/PAKORA AU FORMAGE

CA\$14.99

Chunks of paneer coated in a seasoned chickpea flour batter and deep-fried.

Masala arachides / Peanut masala

CA\$7.99

Peanuts tossed with onions, tomatoes, cilantro, and a blend of Indian spices, finished with a squeeze of lemon juice.

allo tikki 2pc

CA\$5.99

Mashed potatoes seasoned with spices, formed into patties, and deep-fried.

Pakora légumes / Veggie Pakora

CA\$6.99

Crispy, golden-brown fritters made with a variety of mixed vegetables coated in seasoned gram flour batter.

Pakora Au Poisson / Fish Pakora

CA\$14.99

Golden-brown fish fritters seasoned with traditional Indian spices, accompanied by a tangy dipping sauce.

Poulet 65 / Chicken 65

CA\$15.99

Servi avec feuilles de cari, graines de moutarde et de piments frais. / Served with curry leaves, mustard seeds and fresh chilies.

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Paneer 65

CA\$15.99

Fromage maison, épicé avec ail et feuilles de cari et une touche amer. / Cottage cheese with garlic and curry leaves and a touch of sour.

Dahi Balla

CA\$5.99

boules de farines vada trempées dans yogourt. / soaked vadas (fried flour balls) in thick yogurt.

Chat papri

CA\$7.99

patates épicées avec gauffres de blé frites, yogourt et sauce sûre / Spiced potatoes with fried wheat wafers with yogurt, sweet and sour sauce.

Bhel puri

CA\$7.99

riz gonflé avec patates, oignons, chat masala et chutney. / Puffed rice mixed with potatoes, onions chat masala and chutney.

allo chat

CA\$6.99

Potato cubes mixed with chickpeas, topped with yogurt, tamarind chutney, and garnished with fresh cilantro and sev.

chana chat

CA\$6.99

Chickpeas mixed with potatoes, onions, tomatoes, and cucumbers, typically includes tamarind sauce and spices, garnished with fresh cilantro.

chicken kabab roll

CA\$14.99

chicken kabab roll, 1 coke

lamb kabab roll

CA\$16.99

lamb kabab roll, 1 coke

POUTINE BUTTER CHICKEN LARGE

CA\$16.99

Crispy fries topped with tender chicken in creamy butter sauce, cheese curds, and garnished with fresh green onions.

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Samosa aux légumes (2) / Vegetable Samosa

CA\$5.99

Paté frit remplie de légumes marinée avec cumin. / Pastry stuffed with vegetables and marinated with cumin.

Channa Samosa

CA\$8.99

Paté frit remplie de légumes et marinée avec cumin, servie avec channa masala. / Pastry stuffed with vegetables, marinated with cumin served with channa masala.

Salades & Soupes / Salads and Soups

Soupe Daal / Daal Soup

2 for CA\$5.99

Velouté de lentilles jaunes à l'ail et garnie de coriandre. Yellow lentil soup with garlic and marinated with cilantro.

Salade Verte / Garden Salad

CA\$6.99

Concombres et oignons accompagnés de piments verts en salade. / A salad of cucumbers and onions garnished with green chilies.

Soupe Mulligatawny

CA\$6.99

Soupe anglo-indienne, mijotée dans un bouillon avec poulet et légume avec coriandre. / Anglo-indian soup in a broth with chicken and vegetables, garnished with cilantro.

Salade au Crevettes Tandoori / Tandoori Shrimp Salad

CA\$17.99

Crevettes marinées et grillées au four Tandoor, servies sur une salade verte. / Marinated shrimps grilled in a Tandoor oven and served on a green salad.

Salade oignon/ Onion Salad

CA\$3.99

Thinly sliced red onions garnished with fresh mint leaves, served as a refreshing side salad.

Soupe aigre douce poulet / Hot and sour chicken soup

CA\$6.99

A vibrant blend of shredded chicken, mushrooms, bamboo shoots, and tofu in a tangy, spicy broth.

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Salade grecque/ Greek Salad

CA\$6.99

Cucumbers, tomatoes, red onions, bell peppers, kalamata olives, and feta cheese, dressed with olive oil and oregano.

Raita

CA\$5.99

Yogourt avec épices Indiennes mélangé avec concombre. / Yogurt with Indian spices mixed with cucumber.

Salade au Poulet Tikka / Chicken Tikka Salad

CA\$16.99

Blanc de poulet délicatement mariné aux épices, grillé et servi sur une salade verte. / Chicken breast delicately marinated in spices, grilled and served on a green salad.

Nos caris / Our Curries

Sauceau Beurre / Butter sauce

CA\$14.99

Mariné aux épices, cuit à la poêle et servi dans une sauce crémeuse au beurre. / Delightfully marinated in spices, pan fried and served in a creamy butter sauce.

Karahi

CA\$14.99

La viande de votre choix, servie avec piments verts, oignons, tomates, gingembre ail et épices indiennes. / The meat of your choice, served with green chilies, onions, tomatoes, garlic and Indian spices.

Roganjosh

CA\$16.99

Roganjosh la viande de votre choix servie avec menthe, yogourt, et épice indiennes. / The meat of your choice, served with mint, yogurt and indian spices.

Korma

CA\$14.99

Mariné aux épices, cuit à la poêle et servi dans une sauce crémeuse à la base de noix. / Marinated and cooked in a creamy sauce with nuts and exotic spices.

fish 2 pizza

CA\$16.98

Succulent fish cooked with onions, tomatoes, and spices, garnished with fresh cilantro and a whole chili pepper.

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Bhoona

CA\$15.99

Une sauce traditionnelle punjabi au cari avec oignons, tomates, ail et gingembre. / Traditional punjabi curry with fresh onions, tomatoes garlic and ginger in a thick rich sauce.

Tikka Masala

CA\$14.99

Servie avec oignons et poivrons dans une sauce onctueuse. / Served with fresh onions, bell peppers and spices cooked in a thick rich sauce.

Cari / Curry

CA\$14.99

La viande de votre choix, mijotée dans une sauce aux épices, gingembre et ail. / The meat of your choice, simmered in a sauce of spices ginger and garlic.

Saag

CA\$14.99

La viande de votre choix avec épinards et garnie de coriandre frais. The meat of your choice mixed with spinach and fresh coriander.

Jalfrezi

CA\$14.99

La viande de votre choix, servie avec oignons, poivrons verts et épices indiennes avec un soupçon de vinaigre. / The meat of your choice, served with onions, green peppers and indian spices with a hint of vinegar. poulet chicken

chicken lababdar

CA\$16.99

Tender chicken pieces simmered in a rich, creamy tomato-based sauce, garnished with shredded cheese and fresh cilantro.

lamb lababdar

CA\$16.99

Tender lamb cooked in a rich, creamy tomato-based curry, garnished with shredded cheese and fresh cilantro.

chicken dhansak

CA\$16.99

Chicken pieces simmered with lentils and a blend of traditional spices, typically featuring a unique combination of sweet, sour, and savory notes.

ch 2 pizza

CA\$16.99

Chicken cooked with a generous amount of onions and a blend of spices in a curry sauce.

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Vindaloo

CA\$16.99

Épicé. La viande de votre choix, servie avec pommes de terres mijotées au vinaigre dans une sauce au cari et piments. / Spicy. The meat of your choice, served with potatoes simmered in a vinegar based curry with whole red chillies.

Madras

CA\$15.99

Épicé. Cari avec piments forts, graines de moutarde et lait de coco. / Spicy. Curry with spicy whole red chillies, mustard seed and coconut milk.

Tandoori

Poulet Tikka / Chicken Tikka with 1 naan

CA\$16.99

Blanc de poulet mariné aux épices et grillé dans le tandoor. / Breast of chicken marinated in spices roasted in the tandoor.

Cuisse de poulet tandoori / Tandoori Chicken Leg

CA\$6.99

Marinated tandoori chicken leg, charred and seasoned with traditional spices, garnished with fresh cilantro and accompanied by a lemon wedge.

MURG MINT TIKKA

CA\$16.99

Poulet mariné au yogourt et mint avec bouquet de d'herbes et d'épices et grillé dans le tandoor. / Chicken marinated in yogurt and mint sauce with a bouquet of herbs and spices and roasted in the tandoor.

Crevettes Tandoori / Tandoori Shrimp with salad 10 pc

CA\$17.99

Shrimp marinated in a blend of yogurt and traditional Indian spices, then cooked in a tandoor oven.

Tandoori Soya Champ

CA\$16.99

Skewered soya chunks marinated in a blend of yogurt and traditional Indian spices, charred in a tandoor oven.

Paneer Tikka served with naan

CA\$16.99

Fromage maison mariné aux épices indiennes, crème sure et yogourt cuit au tandoor. / Home made cheese marinated with spices, sour cream and yogurt, and cooked in the tandoor.

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Mix Tandoori Special served with salad +1 naan

CA\$29.99

Assortiment de nos plats tandoori populaires. / An assortment of our most popular tandoori dishes.

reshi tikka served with naan

CA\$16.99

Tender chicken pieces marinated in a blend of yogurt and spices, grilled to perfection with a slight char, garnished with fresh cilantro.

paneer achari

CA\$16.99

Paneer cubes marinated in a tangy blend of pickling spices, yogurt, and herbs, then grilled in a tandoor.

TANDOORI POULET ENTIRE/FULL TANDDORI CHICKEN served with naan and salad

CA\$30.99

Whole chicken marinated in yogurt and a blend of tandoori spices, then roasted in a clay oven.

TANDOORI POULET DEMI/HALF TANDOORI CHICKEN served with rice

CA\$14.99

Half chicken marinated in yogurt and a blend of traditional spices, then roasted in a tandoori oven.

Sheekh Kebab Agneau / Lamb Sheekh Kebab + 2 naan

CA\$18.99

Agneau haché d'oignons et d'épices et grillé et garnie de coriandre. / Seasoned ground spring lamb with coriander and cooked in the tandoor.

Murgh Malai Tikka with 1 naan

CA\$16.99

Poulet mariné au yogourt et crème au fromage avec bouquet de d'herbes et d'épices et grillé dans le tandoor. / Chicken marinated in yogurt and cream cheese with a bouquet of herbs and spices and roasted in the tandoor.

Végétarien / Vegetarian

Matter Panner

CA\$14.99

Sauté de pois verts et de fromage paneer, servi dans une sauce cari. / Sauteed green peas and paneer cheese, served in a curry sauce

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Paneer Masala

CA\$15.99

Fromage de paneer, cuit à la poêle avec oignons, tomates et épices indienne. / Paneer cheese pan roasted with onions tomatoes and indian spices

Baingan Bhartha

CA\$13.99

Aubergine grillée au tandoor et mijotée aux tomates et aux oignons. / Eggplant roasted in tandoor oven then simmered with onions and tomatoes.

Daal Makhni

CA\$13.99

Plat de lentilles noires cuites au feu doux et sautées avec des oignons et des tomates black lentils cooked over a low heat and sauteed with onions and tomatoes

Bhindi Masala

CA\$15.99

Sauté de gombos aux épices indiennes, garni de coriandre. / Sauteed okra in indian spices and garnished with cilantro

Channa Masala

CA\$14.99

Mijoté de pois chiches aux oignons, tomates, gingembre et ail. -chickpeas simmered with onions, tomatoes anger and garlic

Saag Paneer

CA\$14.99

Mélange d'épinards et de pois chiches ou paneer, préparé avec des épices indiennes. / Mixture of spinach and chickpeas or paneer prepared with indian spices

Cari De Légumes / Vegetables Curry

CA\$14.99

Légumes mélangés dans un cari avec des épices indiennes. / Mixed vegetables curry cooked with indian spices

Korma Aux Légumes / Vegetable Korma

CA\$14.99

Légumes mélangés, servis dans une sauce crémeuse avec des amandes, raisins secs et des épices. - mixed vegetable curry in a creamy sauce with sliced almonds dried raisins and indian spices

Aloo Ghobi

CA\$13.99

Mijoté de pommes de terres et choux-fleurs aux herbes et épices. / Potatoes and cauliflower simmered in herbs and spices.

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Saag Channa

CA\$13.99

Mélange d'épinards et de pois chiches ou paneer, préparé avec des épices indiennes. / Mixture of spinach and chick peas or paneer, prepared with indian spices

Daal Tarka

CA\$12.99

Une purée de lentilles jaunes à l'ail et aux herbes / a yellow lentil puree sauted in garlic with the touch of herbs

Shahi Paneer

CA\$13.99

Fromage de paneer, servi dans une sauce crémeuse au beurre. / Paneer cheese served in a creamy butter sauce

Malai Kofta

CA\$13.99

Mélange de boules de légumes, mijotés dans un mélange d'épices avec crème et paneer. / Mixture of vegetable balls cooked with cream and paneer with spices

Biryani - Riz / Rice

Riz Blanc/ White Rice

2 for CA\$5.99

Riz blanc cuit à la vapeur. / steamed white rice

CHICKEN BRIYANI/POULET +garlic naan

CA\$18.99

Tender chicken pieces marinated in aromatic spices, mixed with basmati rice, garnished with fresh cilantro and mint leaves.

LAMB BRIYANI/AGNEAU + garlic naan

CA\$19.99

Tender lamb pieces cooked with fragrant basmati rice, garnished with fresh cilantro and mint leaves.

Biryani served with naan

CA\$13.99

Basmati rice infused with aromatic spices, mixed with a choice of chicken, lamb, shrimp, or veggies.

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Riz Pulao/ Pulao Rice

CA\$5.99

Riz basmati avec oignons, pois verts et cumin. / basmati rice with onions green peas and cumin

Indo Chinese dishes

Lollipop poulet / Chicken lollipop

CA\$14.99

Crispy, succulent chicken wings fashioned into lollipops, accompanied by a tangy dipping sauce.

Manchurian au poulet (sauce ou sec) . Chicken manchurian (with sauce or dry CA\$14.99

Chicken Manchurian, offered both dry and with sauce, consists of crispy chicken pieces, typically enveloped in a tangy and spicy Manchurian sauce, incorporating soy, garlic, and ginger notes.

Poulet chilli (sauce ou sec) Chilichicken (with sauce or dry

CA\$16.99

Tender chicken pieces coated in a spicy chili sauce, garnished with fresh herbs and accompanied by a side of shredded vegetables.

paneer lababdar

CA\$15.99

Rich, creamy tomato-based curry with paneer, topped with grated cheese and fresh cilantro.

Chilli soya champ

CA\$14.99

Soya chunks marinated in spicy Indo-Chinese sauces, skewered and grilled with onions and bell peppers.

Riz frlt aux legumes Veggie fried Rice

CA\$12.99

Basmati rice stir-fried with a medley of vegetables, typically includes cabbage, carrots, and bell peppers, seasoned with Indo-Chinese sauces.

Champignons croustillants Crispy mushrooms

CA\$14.99

Mushrooms coated in a light batter, crisply fried and typically served with a selection of Indo-Chinese spices and herbs.

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Chilli gobhi (choux flwrs auchilli)

CA\$14.99

Cauliflower florets are battered and fried, then tossed with onions, capsicum, and a tangy chili sauce in this Indo-Chinese dish.

Tandoori Roti

CA\$2.99

Whole wheat Indian bread baked in a tandoor, with a slightly smoky flavor and soft texture.

Chilli paneer (fromage cottage chilli)

CA\$15.99

Cubed cottage cheese stir-fried with bell peppers, onions, and green chilies in a tangy, spicy sauce.

Manchurian aux legumes (sauceou sec) Veggie manchurian (With sauce or dry)

CA\$14.99

Deep-fried vegetable balls coated in a spicy Manchurian sauce, garnished with sliced spring onions.

paneer makhni

CA\$15.99

Paneer makhni, also known as Butter Masala, features cubes of paneer simmered in a creamy, tomato-based gravy, subtly enhanced with traditional Indian spices and finished with a touch of cream.

paneer butter masala

CA\$15.99

Tender paneer cubes in a rich, creamy tomato-based sauce, garnished with dried herbs.

dal dhaba

CA\$14.98

Rich lentils simmered in a spiced tomato gravy, garnished with fresh cilantro and a drizzle of cream.

mushroom rada

CA\$14.99

Tender mushrooms stir-fried with bell peppers, tomatoes, and aromatic spices, creating a savory and flavorful Indo-Chinese fusion.

mushroom tawa

CA\$14.99

Sautéed mushrooms with green peppers, tomatoes, and aromatic spices.

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Nouilles aux crewttes Shrimp noodles

CA\$17.99

Stir-fried noodles with shrimp, mixed vegetables, and green onions, seasoned with a blend of Indo-Chinese spices.

Rlz frit aux crevettes Shrimp fried rice ...

CA\$16.99

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

Rlz frlt au poulet Chicken fried rice

CA\$15.99

Basmati rice stir-fried with chicken, eggs, and mixed vegetables, seasoned with a blend of Indo-Chinese sauces and spices.

veg makhni

CA\$15.99

Creamy tomato-based curry with assorted vegetables, infused with aromatic spices and garnished with fresh cilantro.

Nouilles au poulet Chicken noodles ..

CA\$16.99

Stir-fried noodles with chicken, mixed vegetables, and scallions.

Nouilles au legumes Veggie noodles

CA\$15.99

Stir-fried noodles mixed with a variety of fresh vegetables including carrots, bell peppers, and spring onions.

Pains/Bread

Onion Kulcha Oignon

CA\$4.99

Leavened flatbread stuffed with finely chopped onions and fresh cilantro, cooked in a tandoor to a golden brown.

Keema Naan

CA\$8.99

Leavened, oven-baked flatbread filled with spiced minced meat and topped with sesame seeds.

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Tandoori roti

CA\$2.99

Whole wheat flatbread, freshly baked in a tandoor with a hint of butter and garnished with cilantro.

lacha Parantha

CA\$3.99

Layered Indian bread with a flaky texture, cooked on a flat griddle.

Naan a l Ail/Garlic Naan

CA\$3.99

Leavened, hand-stretched bread infused with garlic, baked in a tandoor until golden brown with a slight char.

Plain Naan

CA\$2.99

Leavened, hand-stretched Indian bread baked in a tandoor oven, with a soft texture and slight char.

BOISSONS/DRINKS

MANGO LASSI

CA\$4.99

Traditional Indian drink with mango and yogurt.

COKE, PEPSI, 7UP

CA\$2.49

A selection of carbonated beverages including Coke, Pepsi, and 7Up, offering a variety of classic cola and lemon-lime flavors.

DU JUS D ORANGE/ORANGE JUICE

CA\$2.99

Freshly squeezed from ripe oranges, offering a natural and refreshing citrus taste.
