



Menu

Chez Devi - Authentic Indian Restaurant

1450 Rue Crescent, Montréal, QC H3G 1R1, Canada | (514) 286-0303

Most Ordered



Channa Bhatura

CA\$14.95

Pain frit avec chana masala (curry de pois chiches), oignon et cornichon/Fried bread with chana masala (chickpea curry), Onion & Pickle



57. Naan à l'ail / Garlic Naan

CA\$5.95

Soft, leavened bread topped with minced garlic and fresh herbs.



27. Poulet au beurre servi avec du riz/ Butter Chicken with rice

CA\$26.95

Dans une sauce tomate de fenugreek/ One seller in tomato and cashew fenugreek sauce.



4. Samosa

CA\$6.95

Rempli de patates et pois chiches. / Filled with potatoes and peas.



44. Saag Paneer

CA\$17.95

Fromage frais avec épinards/ Fresh cheese with spinach.



13. Poulet tikka / Chicken Tikka (5 pieces)

CA\$11.95

Mariné dans du gingembre, ail et yogurt épicé. / Marinated in ginger, garlic and yogurt spices.

46. Paneer Tikka Masala

CA\$16.95

Oignon et tomate sauce masala. / Onion and tomato masala sauce.

Menu Chez Devi - Authentic Indian Restaurant

Nouveau Repas Complet / New Complete Meal

CA\$27.95

1 entrée et 1 plat principal - grande portion (inclus riz, naan, et papadam). Servi avec tamarind et menthe chutney. / 1 Appetizer and 1 main course - large serving (includes rice, naan, and papadam). Served with tamarind and mint chutney.

74. Lassi à la Mangue / Mango Lassi

CA\$5.95

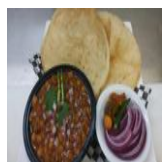
Yogurt maison aux concombres et cumin. / Blend of yogurt and mango.

Plat Complet (1 Personne) / Complete Meal

CA\$24.95

Inclut riz, naan et papadam. Servi avec tamarind, mint, chutney a la mangue / raita (yogurt) / One person. Includes rice, naan, and papadam, served with mint, tamarind, mango chutneys, and raita.

Plateau de fête/Feast Platter



Chana Batura +pickle+onion (2)

CA\$14.95

Fluffy fried bread paired with spiced chickpea curry, garnished with chopped onions and fresh herbs, served with tangy pickle and sliced red onions.



Aloo Paratha + Yaourt + cornichon/Aloo Paratha + Yoghurt + pickle (2pc)

CA\$14.95



Panko Poisson et Chips / Crispy Panko Fish and Chips

CA\$14.95

Crispy panko-coated fish fillets with golden fries, served with a zesty lemon wedge and a side of tangy dipping sauce.

*** Street Food / Chaat Bhandar***



Vegetable Hakka Noodles

CA\$14.95

Stir-fried noodles typically include a medley of fresh vegetables and are tossed in a savory sauce.



1 LB ailes de poulet entières / Chicken Wings Whole (Halal) + Drink

CA\$14.95

Per pound chicken wings paired with your choice of drink.

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French Masala Fries/ Frites

CA\$7.95

Crispy golden strips of deliciousness served hot and seasoned to perfection.



Aloo Paratha + Yaourt + cornichon/Aloo Paratha + Yoghurt + pickle (2pc)

CA\$4.95

Délicieux pain plat de blé entier farci de pommes de terre servi avec yaourt et cornichon/ Mouthwatering whole wheat flatbread stuffed with potato served with yogurt & pickle.



Punjabi Samosa (6PC)

CA\$15.95

Crispy pastry filled with spiced potatoes and peas, served with tangy chutney.

Nouvelle / New Additions



Channa Bhatara

CA\$14.95

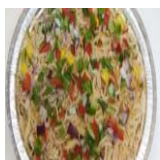
Pain frit avec chana masala (curry de pois chiches), oignon et cornichon/Fried bread with chana masala (chickpea curry), Onion & Pickle



Poulet Dum Biryani/Chicken Dum Biryani

CA\$18.95

Basmati rice and chicken marinated with yogurt and spices, slow-cooked in a sealed pot with saffron, mint, and caramelized onions using the dum method.



Indien-Chinois Riz aux poivrons et maïs / Devi Indo-Chinese Corn Bell Pepper Rice

CA\$9.95

Aromatic rice mixed with vibrant bell peppers, sweet corn, and finely chopped onions, offering a delightful Indo-Chinese fusion.

Samosa Chat

CA\$9.95

Crispy Samosas Topped with Tangy Chutneys and Fresh Herbs- perfect for snacking or as an appetizer

apéritifs de légumes combo/Veg Appetizer Combo

CA\$17.95

Samosa, Gobi Manchurian, Oignon Bhajia et Naan/Samosa, Gobi Manchurian, Onion Bhajia, and Naan

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apéritifs de légumes et sans-légumes combo 1/Veg & Non-Veg Appetizer Combo ~~CA\$22.95~~ **CA\$18.95**

Ailes de poulet, poisson Pakora, Malai Tikka et Naan. /Chicken wings, Fish Pakora, Malai Tikka, and Naan.

apéritifs de légumes et sans-légumes combo 2/Veg & Non-Veg Appetizer Combo ~~CA\$22.95~~ **CA\$18.95**

Samosa, Agneau Cherche Kebab, et cuisse de Poulet Tandori/Samosa, Lamb Seek Kebab, and Chicken leg Tandori

Prix Fix Menu / Complete Meal

Nouveau Repas Complet / New Complete Meal **CA\$27.95**

1 entrée et 1 plat principal - grande portion (inclus riz, naan, et papadam). Servi avec tamarind et menthe chutney. / 1 Appetizer and 1 main course - large serving (includes rice, naan, and papadam). Served with tamarind and mint chutney.

Plateau de Groupe / Group Trays

Plat Complet (1 Personne) / Complete Meal **CA\$24.95**

Inclut riz, naan et papadam. Servi avec tamarind, mint, chutney a la mangue / raita (yogurt) / One person. Includes rice, naan, and papadam, served with mint, tamarind, mango chutneys, and raita.

Plateau De Riz / Rice Platter **CA\$29.95**

Basmati rice served as a central component, typically accompanied by an assortment of spices to enhance its natural aroma and flavor.

Plateau de Pain / Naan Platter **CA\$29.95**

A selection of traditional Indian breads including keema naan, garlic naan, and paneer naan, prepared in a tandoor oven.

Les Plateaux / Appetizer Platter **CA\$49.95**

Appetizer platter featuring a choice of side including aloo tikiya, onion bhajia, veggie pakora, or samosas. Ideal for group sharing.

Plateau Biryani Non-Végétarien / Platter Non Vegetarian **CA\$59.95**

Choisissez un biryani non-végétarien. / Choose one non vegetarian biryani.

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Plateau Biryani Végétarien / Platter Vegetarian

CA\$39.95

Choisissez un biryani végétarien / Choose one vegetarian biryani.

Plateau de Plats Principaux / Main Dish Platter

CA\$59.95

Choisissez une entrée / Choose one main.

Entrées Vég/ Veg



4. Samosa

Rempli de patates et pois chiches. / Filled with potatoes and peas.

CA\$6.95

1) Paneer Pakora

Fromage frits dans une pâte de pois chiches. / Paneer sauteed in chickpea batter.

CA\$8.95



1. Soupe aux Lentilles / Lentil Soup

Lentilles blondes aromatisé à l'ail. / Yellow lentil flavored with garlic.

CA\$3.95

2. Soupe aux Tomates / Roasted Tomato Soup

Roasted tomato soup traditionally prepared with a blend of spices, often garnished with cream and fresh herbs for added flavor.

CA\$3.95



3. Salade Verte / Green Salad

Salade fraîche avec fromage feta. / Sliced cucumber, tomatoes, carrot with chef's dressing.

CA\$3.95

5. Aloo Tikiya

Gâteaux de pommes de terre avec chutney et pois chiches. / Potato cakes with chutney and chickpeas.

CA\$7.95

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6. Bhajia à l'oignon / Onion Bhajia

CA\$12.95

Beignets d'oignons frits croustillants. / Crisp battered fried onion fritters.

7. Papri Chat

CA\$9.95

Aigre-doux avec pois chiches, pommes de terre et crispies. / Sweet and sour with chickpeas, potato, and crispies.

Entrées Non Vég/ Non Veg



13. Poulet tikka / Chicken Tikka (5 pieces)

CA\$11.95

Mariné dans du gingembre, ail et yogurt épicé. / Marinated in ginger, garlic and yogurt spices.



11. Ailes de poulet / Chicken Wings (5 pieces)

CA\$14.95

Ailes de poulet épicées indiennes. / Indian spiced chicken wings.



12. Pakora au poisson Avec frites/ Fish Pakora with fries

CA\$13.95

Poisson mariné frit croustillant. / Marinated crispy fried fish.

14. Poulet bhatti murgh tikka / Chicken Bhatti Murgh Tikka (5 pieces)

CA\$11.95

Marinade épicée spéciale du chef. / Spicy chef's special marinade.



15. Agneau seek kebab / Lamb Seek Kebab (3 pieces)

CA\$13.95

Agneau haché épicé. / Lamb minced with spices.



16. Crevettes au Poivre / Pepper Shrimps

CA\$12.95

Mariné dans du yogurt et poivre noir. / Marinated in yogurt and black peppers.

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17. Saumon tikka / Salmon Tikka (5 pieces)

CA\$16.95

Gingembre, ail et paprika. / Ginger, garlic, and paprika.

2) Poulet Pakora/Chicken Pakora

CA\$11.95

Marinated chicken pieces coated in a spiced chickpea batter and deep-fried.

apéritifs de légumes et sans-légumes combo 1/Veg & Non-Veg Appetizer Combo CA\$20.95

Chicken Wings, Fish Pakora, Malai Tikka, and Naan

apéritifs de légumes et sans-légumes combo 2/Veg & Non-Veg Appetizer Combo CA\$20.95

Samosa, Lamb Seek Kebab, and Chicken Leg Tandoori

Tandoor



18. Roulé Paneer Kathi / Kathi Roll

CA\$15.95

Fromage grillé, poivre roulé dans naan / Grilled cheese, peppers rolled in naan.

19. Roulé Kathi au Poulet / Chicken Kathi Roll

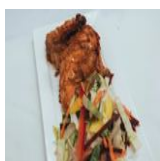
CA\$17.95

Avec poivrons et oignons roulé dans un naan / With peppers and onions rolled in naan.

21. Crevettes Tandoori / Shrimp Tandoori

CA\$19.95

Mariné au gingembre, l'ail, le yogurt / Marinated in ginger, garlic, and yogurt.



20. Poulet Tandoori / Chicken Tandoori

CA\$19.95

Mariné dans du yogurt épicé / Marinated in spiced yogurt.

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24. Grillades Variées / Mixed Grill

CA\$26.95

Saumon tikka, poulet malai kebab, agneau seek kebab et poulet tikka / Salmon tikka, chicken malai kebab, lamb seek kebab and chicken tikka.

Poulet / Chicken Curries

28. Poulet tikka masala servi avec du riz/ Chicken Tikka Masala served with rice CA\$18.95

Avec oignon, masala et sauce tomate / Onion, tomato masala sauce.

30. Poulet Chettinad / Chettinad Chicken

CA\$18.95

Poulet à la noix de coco, feuilles de curry et tamarin/ Chicken with coconut, tamarind and curry leaves.

25. Poulet au piment et à l'ail servi avec du riz frit. /Chilli garlic chicken served with fried rice

Tomates, oignons, poivre noir, et sauce Indienne/ Tomato, onion, black pepper and Indian sauce.



27. Poulet au beurre servi avec du riz/ Butter Chicken with rice

CA\$26.95

Dans une sauce tomate de fenugrec/ One seller in tomato and cashew fenugreek sauce.

29. Poulet Jalfrazie / Chicken Jalfrezi

CA\$18.95

Poivron, tomate et oignon / Bell pepper, tomato and onion sauce.



26. Poulet au Curry Homestyle / Homestyle Curry Chicken

CA\$24.95

Tender chicken pieces simmered in a rich, spiced curry sauce, garnished with fresh cilantro.

32. Poulet Shahi Korma / Chicken Shahi Korma

CA\$17.95

Oignons et sauce à la noix de cajou. / Onion and cashew gravy.

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31. Poulet vindaloo servi avec du riz / Vindaloo Chicken served with rice CA\$18.95

Boneless chicken cooked with potatoes, ginger, garlic, and a blend of Indian spices in a tangy and spicy curry sauce.

Agneau / Lamb Curries

33. Agneau Vindaloo / Vindaloo Lamb CA\$19.95

Vinaigre, piments forts, et notre sauce piquante / Vinegar, hot chilies and our hottest sauce.

34. Agneau Jalfrazie / Lamb Jalfrezi CA\$18.95

Poivron à la tomate sauce oignon / Bell pepper with tomato onion sauce.



37. Agneau Korma / Lamb Korma CA\$19.95

Agneau en sauce crème / Lamb in cashew cream sauce.



38. Agneau bhuna servi avec du riz / Lamb Bhuna served with rice CA\$19.95

Tender lamb pieces simmered in a rich, spiced tomato-based curry garnished with fresh cilantro and julienned ginger.

35. Agneau saagwala servi avec du riz / Lamb Saagwala served with rice CA\$19.95

Sauté aux épinards et épices / Sautéed with spinach and spice.



36. Agneau Roganjosh / Roganjosh Lamb CA\$19.95

Oignons, tomates et épices Indiennes / Onion, tomato with India spices.

Fruits De Mer / Seafood Curries

39. Poisson Cari Goan / Fish Curry Goan CA\$18.95

Saumon cuit dans une sauce Goan traditionnelle / Salmon cooked in traditional Goan curry.

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40. Crevettes Devi / Devi Shrimps

CA\$19.95

Sauce à la noix de coco et acajous / Cashew and coconut sauce.

41. Crevettes Masala / Shrimp Masala

CA\$19.95

Avec oignons, tomates, ail et gingembre / With onion, tomato, ginger, and garlic.

Végétarien / Vegetarian Curries

46. Paneer Tikka Masala

CA\$16.95

Oignon et tomate sauce masala. / Onion and tomato masala sauce.

50. Navratan Korma

CA\$15.95

Sauce oignon et noix de cajou. / Onion and cashew gravy.

49. Bhartha aux Aubergines / Eggplant Bhartha

CA\$15.95

Rôti avec oignons et tomates / Roasted with onion and tomato.

52. Chana Masala

CA\$13.95

Pois chiches, tomates et oignon. / Chickpeas, tomato, and onions.

53. Daal Devi

CA\$13.95

Lentilles et tomate dans une sauce crémeuse. / Lentils and tomato in cream sauce.



42. Paneer Makhani

CA\$16.95

Fromage frais dans une sauce tomate/ Fresh cheese in tomato cream sauce.

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43. Matar Paneer

Fromage frais avec pois verts/ Fresh cheese with green peas.

CA\$16.95

45. Malai Kofta

Fromage et de noix boulettes frites/ Fried cheese and nut dumpling.

CA\$17.95

48. Okra Masala

Okra dans une épice indienne spéciale sautée avec oignon émincé et ail. / Okra in special Indian spiced sautéed chopped onions, garlic.

CA\$15.95



51. Aloo Gobi

Pomme de terre, choufleur, épice maison. / Potatoes, cauliflower, and homemade spice.

CA\$15.95

54. Légumes Jalfrezi / Vegetable Jalfrezi

Légumes sautés avec cumin et chili sec. / Sautéed vegetables with cumin and dry chilli.

CA\$14.95

55. Daal Jaune / Yellow Daal

Lentilles style traditionnel / Mom's style cooked lentils.

CA\$12.95



44. Saag Paneer

Fromage frais avec épinards/ Fresh cheese with spinach.

CA\$17.95

47. Champignons, Acajou et Pois / Mushroom, Cashew & Peas

Champignon noix de cajou et pois dans le curry du chef. / Mushroom cashew nuts and peas in chef's curry sauce.

CA\$15.95

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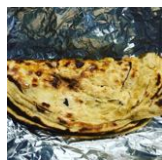
Pains / Breads



57. Naan à l'ail / Garlic Naan

CA\$5.95

Soft, leavened bread topped with minced garlic and fresh herbs.



58. Paratha

CA\$5.95

56. Tandoori

CA\$4.95

Tandoori options include naan bread or roasted selections.

59. Aloo Kulcha

CA\$5.95

Leavened bread stuffed with a spiced mixture of mashed potatoes, typically baked in a tandoor oven.

60. Naan au Paneer / Naan

CA\$6.95

Naan stuffed with paneer, a fresh homemade Indian cheese, baked in a traditional tandoor.

61. Naan au Parmesan / Parmesan Naan

CA\$6.95

Leavened bread baked in a tandoor, typically includes grated Parmesan cheese.

62. Naan Keema / Keema Naan

CA\$12.95

À l'agneau. / Lamb.

Riz Basmati / Rice

71. Biryani au Poulet / Chicken Biryani

CA\$18.95

Basmati rice cooked with chicken, typically includes onions, a blend of spices, and is garnished with coriander.

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67. Riz Basmati / Basmati Rice

CA\$5.95

Basmati rice, choose plain or infused with saffron.

68. Riz Basmati Jeera et Pois Pilaf / Jeera & Peas Pilaf

CA\$7.95

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

69. Riz aux Champignons / Mushroom Rice

CA\$7.95

Basmati rice sautéed with mushrooms, typically includes a blend of aromatic spices.



70. Biryani aux Légumes / Vegetable Biryani

CA\$16.95

Fragrant basmati rice cooked with mixed vegetables, garnished with fried onions, fresh cilantro, and green chilies.

Hyderabadi biryani

CA\$16.95

Basmati rice and meat typically cooked with ground spices and brown onions.

Poulet dum briyani/Chicken Dum Biryani

CA\$18.95

Served with Raita.

72. Biryani à l'Agneau / Lamb Biryani

CA\$19.95

Basmati rice and lamb cooked with a blend of spices, typically including garlic, ginger, cardamom, cinnamon, and saffron, garnished with coriander.

73. Biryani aux Crevettes / Shrimp Biryani

CA\$20.95

Basmati rice sautéed with shrimp, typically includes onions, spices, and is garnished with coriander.

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Accompagnements / Sides

63. Papadum

CA\$1.95

Mince, épicé craquelin aux lentilles / Thin, spiced lentil flour cracker.

64. Salade d'Oignons et Chilis Verts / Onion & Green Chilli Salad

CA\$3.95

Épicée / Spicy.

65. Raita

CA\$3.95

Yogurt avec concombres. / Yogurt with cucumber.

Breuvages / Beverages

75. Soda

CA\$2.95

Soda with choice of Coke, Diet Coke, Ginger Ale, or Sprite.

77. San Pellegrino

CA\$5.95

Italian sparkling mineral water, known for its fine bubbles and clean taste.

74. Lassi à la Mangue / Mango Lassi

CA\$5.95

Yogurt maison aux concombres et cumin. / Blend of yogurt and mango.

76. Eau Minérale / Mineral Water

CA\$2.95

Mineral water, available in 1 liter or 500 ml sizes.

Desserts

Mango Kulfi

CA\$6.95

Traditional Indian Frozen Dessert with Rich Mango Flavor

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Malai Kulfi

CA\$6.95

Dense Indian ice cream made with thickened milk, often infused with cardamom and garnished with nuts.



78. Gulab Jamun

CA\$5.95

Boules faites de lait condensé, farcies avec pistaches. / Pistachio stuffed condensed milk balls.



79. Rasmalai

CA\$6.95

Galettes de fromage cottage dans lait. / Flattened cheese dumplings in a sweetened milk.
