



Menu

Hans Paradise-Indian Cuisine

Flavours of India Restaurant, 1024 Rue Jean-Talon O, Montréal, QC H3N 1T1, Canada | (514) 315-8801

Most Ordered



Shahi Paneer

CA\$12.99

Cari au fromage cuit avec sauce crémeuse garni d'épices. / cheese cooked in a creamy sauce garnished with spices



Paneer Pakora

CA\$6.99

Pepites faites avec des boules de fromage frit dans la plé farine de pois chiche. / Nuggets made with cheese bals fried in chickpeas flour batter



Palak Paneer

CA\$11.49

Epinards avec fromage garnis avec tomates fraîches et épices. / spinach cooked with cheese, garnished with fresh tomatoes and spices

Special Chole Bathura

CA\$9.99

Pois chiches épicés (chole) servis avec un grand pain frit moelleux / Spicy chickpeas (chole) served with large fuffy deep-fried bread.

Riz Pulao Légumes / Veggie Pulao Rice

CA\$4.99

Basmati rice cooked with a medley of vegetables such as green peas, carrots, and beans, subtly flavored with traditional Indian spices.

Rouleaux Imperiaux / Spring Rolls (2)

CA\$4.99

Two pieces of spring rolls, filled with a blend of vegetables and noodles, wrapped in a thin pastry and deep-fried.

Biryani Poulet / Chicken Biryani

CA\$12.99

Basmati rice and chicken pieces cooked with a blend of aromatic spices, often garnished with coriander.

Menu Hans Paradise-Indian Cuisine

Poulet Au Beurre / Butter Chicken

CA\$13.99

Boneless chicken marinated and roasted, then simmered in a creamy tomato sauce with butter and a blend of spices, often garnished with coriander.

Daal Makhni

CA\$10.99

Whole black lentils and kidney beans, simmered with butter and cream, typically includes a blend of traditional Indian spices.

Poulet Tikka Masala / Chicken Tikka Masala

CA\$13.99

Boneless chicken marinated in spices and yogurt, cooked in a tandoor, and served in a rich, mildly spiced tomato-based sauce with bell peppers and onions.

Entrées / Appetizers

Special Chole Bathura

CA\$9.99

Pois chiches épicés (chole) servis avec un grand pain frit moelleux / Spicy chickpeas (chole) served with large fluffy deep-fried bread.

Poulet Chili / Chili Chicken

CA\$13.99

Morceaux de poulet tendres cuits avec des poivrons, des oignons et des piments verts dans une sauce savoureuse et épicée / Tender chicken pieces cooked with bell peppers, onions, and green chilies in a flavorful and spicy sauce.



Paneer Pakora

CA\$6.99

Pepites faites avec des boules de fromage frit dans la plé farine de pois chiche. / Nuggets made with cheese balls fried in chickpeas flour batter

Aloo Tikki Chaat

CA\$5.99

Galettes de pommes de Terre épicées garnies d'un mélange savoureux de yaourt, de chutneys et épices. / Spiced potato patties topped with a favor mix of jogurt, chutneys, and various spices.

Gobi Manchurian

CA\$9.99

Chou-fleur croustillantes enrobées d'une sauce savoureuse à base de soja, de gingembre, d'ail et d'autres épices / Crispy cauliflower florets tossed in a flavorful sauce mache with soy ginger, garlic, and other spices,

Menu Hans Paradise-Indian Cuisine

Pakora Poisson / Fish Pakora

CA\$9.99

Strips of fish, marinated in a blend of spices, typically includes herbs and chickpea flour, then deep-fried.

Gol Gappe

CA\$6.99

Petits purs ronds et croustillants remplis d'un mélange de pommes de Terre épicées, de pois chiches, de chutney de tamarin et d'une eau aromatisée / Small, round, crispy punis wed with a midure of spiced potatoes, chickpeas, tamarind chutney, and a langy mint-flavored water.

Pakora Végétarien / Vegetarian Pakora

CA\$4.99

Peptes faites avec le chou-fleur et épinards frits frits dans la pâte farine de pois chiche. / Indian finger food made with cauliflower, chick peas, flour & spinach.

Rouleaux Imperiaux / Spring Rolls (2)

CA\$4.99

Two pieces of spring rolls, filled with a blend of vegetables and noodles, wrapped in a thin pastry and deep-fried.

Soupe Au Poulet / Chicken Soup

CA\$3.99

Traditional Indian chicken soup, simmered with a blend of aromatic spices and herbs.

Pakora Poulet / Chicken Pakora

CA\$6.99

Chicken pieces marinated in a blend of spices, then fried in a chickpea flour batter.

Poulet 65 / Chicken 65

CA\$13.99

Morceaux de poulet épicés, marinés et frits à la perfection / Spicy and flavorful chicken pieces, marinated and deep-fried to perfection.

Chaat Papdi

CA\$5.99

Gaufrettes de pâte frites croustillantes servies avec des pommes de Terre, des pois chiches, du yaourt et des chutneys / Crisp fried dough wafers served with chickpeas garnished with onions, tomatoes, potatoes and chutneys.

Dahi Balla

CA\$6.99

Boulettes de lentilles moelleuses trempées dans du yaourt et garnies de chutney de tamarin acidulé et d'un mélange d'épices. / Soft lentil dumplings soaked in your apped with tanamanda blend of spices.

Menu Hans Paradise-Indian Cuisine

Aloo Tikki (2)

CA\$5.99

Galettes croustillantes de pommes de Terre assaisonnées avec des épices / Crispy potato paties seasoned with spices,

Soupe Aux Lentilles / Lentil Soup

CA\$2.99

Lentil soup simmered with traditional Indian spices and herbs, typically includes a blend of yellow lentils.

Soupe Aux Tomates / Tomato Soup

CA\$3.99

Blended fresh tomatoes traditionally cooked with a medley of Indian spices, often garnished with cream.

Pakora Poulet (Avec Os) / Chicken Pakora

CA\$6.99

Chicken pieces with bone, marinated in a blend of spices, then fried in a chickpea flour batter.

Channa Samosa

CA\$6.49

Avec samosa végétariennes servie avec pois chiche au carit garnie de tomates et yogurt / Veggie samosa served with chicken pea curry garnished with onions, tomatoes. yogurt & sweet chutney.

Samosa Végétarien (2) / Vegetarian Samosa

CA\$3.99

Pité indien bourré de pommes de terre et de pois préparé avec diverses épices / Indian party stuffed with potatoes & peas prepared with various spices.

Biryani Et Riz / Biryani And Rice

Riz Frit Aux Oeufs / Egg Fried Rive

CA\$4.99

Basmati rice stir-fried with eggs, typically seasoned with a blend of spices.

Riz Pulao Légumes / Veggie Pulao Rice

CA\$4.99

Basmati rice cooked with a medley of vegetables such as green peas, carrots, and beans, subtly flavored with traditional Indian spices.

Menu Hans Paradise-Indian Cuisine

Biryani Légumes / Veggie Biryani

CA\$11.99

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

Riz Frit Poulet / Chicken Fried Rice

CA\$9.99

Basmati rice stir-fried with chicken, commonly includes vegetables, eggs, and seasoned with soy sauce and white pepper.

Biryani Crevettes / Shrimp Biryani

CA\$14.99

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

Biryani Poulet / Chicken Biryani

CA\$12.99

Basmati rice and chicken pieces cooked with a blend of aromatic spices, often garnished with coriander.

Biryani Agneau / Lamb Biryani

CA\$13.99

Basmati rice and lamb cooked together with a blend of spices including cinnamon and cardamom, typically includes onions and is garnished with coriander.

Nouilles / Noodles

Légumes / Veggie

CA\$10.99

Noodles stir-fried with an assortment of vegetables, typically includes cabbage, carrots, and capsicum, seasoned with a blend of spices.

Crevette / Shrimp

CA\$14.99

Stir-fried noodles tossed with shrimp and a blend of traditional Indian spices.

Poulet / Chicken

CA\$12.99

Shredded chicken stir-fried with noodles, often accompanied by a mix of spices and vegetables, following Indian culinary traditions.

Menu Hans Paradise-Indian Cuisine

Combos - Pour 1 Personne / For 1

C: Vegan

CA\$24.99

Soupe daal, saag, channa masala, riz pulao, pappadum, 1 tandoori roti / Daal soup, saag, channa masala, pulao rice, pappadum, 1 tandoori roti.

A:

CA\$25.99

Pappadum, samosa végété, poulet au beurre ou cari à l'agneau, riz pulao, 1 naan et dessert. / Pappadum, veggie samosa, butter chicken or lamb curry, pulao rice, 1 naan, and dessert.

B:

CA\$28.99

Kebab agneau, cari au poulet, riz pulao, pain naan, pappadum et dessert. / Pappadum, lamb kebab, chicken curry, pulao rice, 1 naan bread and dessert.

Combos - Pour 2 Personnes / For 2

DD: Vegan

CA\$42.99

Soupe daal, salade verte, dall tarka, saag, riz pulao, 2 tandoori roti, pappadum / Daal soup, green salad, daal tarka, saag, pulao rice, 2 tandoori roti, pappadum

AA:

CA\$45.99

Pakora végété, cari poulet ou cari agneau, daal makhni ou korma légume, riz pulao, 2 pain naan, pappadum et dessert / Veggies pakora, lamb curry or chicken curry, daal makhni or veggie korma, pulao rice, 2 naan bread, pappadum, dessert

BB:

CA\$49.99

Pappadum, 2 samosas végété, cuisses de poulet tandoori, cari au poulet ou poulet au beurre, cari au légumes ou saag paneer, riz pulao, 2 naan et dessert. / Pappadum, 2 veggie samosas, tandoori chicken legs, chicken curry or butter chicken, vegetable curry or saag paneer, pulao rice, 2 naan breads and dessert.

Tandoori

Cuisse De Poulet Tandoori/ Tandoori Chicken Leg

CA\$5.99

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

Poulet Tandoori Entier/ Whole Tandoori Chicken

CA\$24.99

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

Menu Hans Paradise-Indian Cuisine

Demi 1/2 Poulet Tandoori/ Half Tandoori Chicken

CA\$13.99

Half chicken marinated in yogurt and traditional Indian spices, then cooked in a tandoori clay oven for a smoky flavor.

Crevettes Tandoori/ Shrimp Tandoori

CA\$15.99

Crevettes marinées dans les épices tandoori. / shrimps marinated in tandoori spices.

Malai Chaap

CA\$12.99

Soya chaap marinés dans un mélange riche de crème, de yaourt et d'épices, grillés à la perfection / Cubes of paneer marinated in a spiced yogurt mixture, skewered, and grilled to perfection.

Masala Chaap

CA\$12.99

Soybean dough chunks marinated in a blend of masala spices, typically including herbs and aromatic seasonings, cooked in a clay oven.

Grillades Mixtes Tandoori/ Tandoori Mix Grill

CA\$24.99

Assorted tandoori specialties including chicken, lamb, and shrimp, marinated and cooked in a traditional clay oven.

Grillades Mixtes Tandoori Végé/ Vegetarian Tandoori Mix Grill

CA\$19.99

Paneer, cauliflower, mushrooms, and bell peppers marinated with traditional Indian spices, skewered, and cooked in a tandoor oven.

Reshmi Poulet Kabab/ Chicken Reshmi Kabab

CA\$14.49

Morceaux de poulet tendres sont marinés dans un mélange riche de crème, de yaourt et d'épices, puis embrochés et grillés./ Chicken pieces are marinated in a rich mixture of cream, yogurt, and spices, then skewered and grilled to perfection.

Kabab Agneau/ Lamb Kabab

CA\$15.99

Tender pieces of lamb marinated with a blend of spices, typically including garlic and ginger, then skewered and roasted in a tandoor oven.

Chaap Agneau/ Lamb Chaap

CA\$19.99

Lamb chops marinated in a blend of traditional Indian spices and yogurt, then cooked in a tandoor for a distinctive smoky flavor.

Menu Hans Paradise-Indian Cuisine

Saumon Tikka/ Salmon Tikka

CA\$17.99

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

Poisson Tikka/ Fish Tikka

CA\$14.99

Morceaux de poissons marinés avec des épices tandoori. / pieces of fish marinated in tandoori spices and prepared in the tandoor

Achari Tikka

CA\$14.99

Morceaux de poulet tendres sont marinés dans un masala "achari" acidulé et épicé, embrochés et grillés. / Chicken pieces are marinated in a tangy and spicy "achari" masala, skewered, and grilled.

Poulet Haryali/ Chicken Haryali

CA\$14.99

Poulet tendres sont marinés dans une concoction verte de menthe, de coriandre et d'autres herbes, créant une délectation grillée. / Tender chicken pieces are marinated in a green concoction of mint, coriander, and other herbs, creating a flavorful and refreshing grilled delight.

Paneer Tikka

CA\$14.99

Cubes de fromage paneer marinés dans un mélange épicé de yaourt, embrochés et grillés à la perfection. / Cubes of paneer marinated in a spiced yogurt mixture, skewered, and grilled to perfection.

Poulet Tikka/ Chicken Tikka

CA\$14.49

Morceaux de poulet grillés, marinés dans du yaourt, des épices et des herbes, créant une entrée savoureuse et tendre, un choix classique. / Grilled chicken pieces marinated in yogurt, spices, and herbs, creating a flavorful and tender appetizer, a classic choice.



Poulet Tikka Malai/ Chicken Malai Tikka

CA\$13.99

Morceaux de poulet tendres marinés dans un mélange onctueux de crème, de fromage et d'épices aromatiques, embrochés et grillés à la perfection. / Tender chicken pieces marinated in a luscious mixture of cream, cheese, and aromatic spices, skewered, and grilled to perfection.

Cari Au Poulet/ Chicken Curry

Poulet Tikka Masala / Chicken Tikka Masala

CA\$13.99

Boneless chicken marinated in spices and yogurt, cooked in a tandoor, and served in a rich, mildly spiced tomato-based sauce with bell peppers and onions.

Menu Hans Paradise-Indian Cuisine

Poulet Rogan Josh / Chicken Rogan Josh

CA\$13.99

Chicken rogan josh consists of boneless chicken cooked with yogurt, garlic, ginger, and a blend of aromatic spices, often garnished with golden onions.

Poulet Kadahi / Chicken Kadai

CA\$13.99

Chicken kadai typically involves boneless chicken cooked with bell peppers, onions, ginger, tomatoes, and a blend of Indian spices, served in a thick sauce.

Poulet Bhuna / Chicken Bhuna

CA\$13.99

Chicken bhuna is typically cooked with onions, tomatoes, green peppers, and a blend of spices, served in its own thick sauce.

Poulet Korma / Chicken Korma

CA\$13.99

Boneless chicken cooked with yogurt and a creamy sauce, typically includes mild spices and garnished with nuts.

Poulet Chili / Chili Chicken

CA\$14.99

Morceaux de poulet tendres cuits avec des poivrons, des oignons et des piments verts dans une sauce savoureuse et épicée / tender chicken pieces cooked with bell peppers, onions, and green chilies in a flavorful and spicy sauce.

Poulet Madrasi / Chicken Madrasi

CA\$13.99

Poulet avec oignons, tomates fraîches, ail, gingembre frais avec une sauce épicée au lait de noix de coco infusé d'épices indiennes et de graines de moutarde. / chicken with fresh onions, fresh tomatoes, fresh garlic, fresh ginger with indian spices, coconut, mustard seeds

Poulet Vindaloo / Chicken Vindaloo

CA\$13.99

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

Poulet Jalfrezi / Chicken Jalfrezi

CA\$13.99

Boneless chicken sautéed with onions, bell peppers, and tomatoes, seasoned with a blend of Indian spices for a spicy and tangy flavor profile.

Poulet Dansak / Chicken Dansak

CA\$13.99

Boneless chicken cooked with lentils and a blend of Indian spices, creating a unique sweet, sour, and spicy flavor.

Menu Hans Paradise-Indian Cuisine

Poulet Au Gingembre / Ginger Chicken

CA\$12.99

Chicken pieces cooked with a generous amount of ginger, typically simmered in a curry sauce that includes onions, tomatoes, and a blend of Indian spices.

Saag Poulet / Chicken Saag

CA\$13.99

Boneless chicken cooked with spinach and a blend of Indian spices.

Poulet Achari / Chicken Achari

CA\$12.99

Chicken achari features boneless chicken cooked with a tangy mix of pickling spices, typically including mustard seeds and mango pickle.

Poulet À La Mangue / Mango Chicken

CA\$13.99

Chicken cooked with mango sauce, green peppers, onions, and Indian spices in a curry base.

Poulet Au Beurre / Butter Chicken

CA\$13.99

Boneless chicken marinated and roasted, then simmered in a creamy tomato sauce with butter and a blend of spices, often garnished with coriander.

Cari Au Poulet / Chicken Curry

CA\$13.99

Boneless chicken cooked in a curry sauce typically includes a blend of Indian spices, fresh ginger, garlic, tomatoes, and onions.

Cari Agneau / Lamb Curry

Agneau Korma / Lamb Karma

CA\$13.99

Lamb korma typically includes boneless lamb slow-cooked in a creamy sauce with yogurt, garnished with nuts and coriander.

Saag Agneau / Lamb Saag

CA\$13.49

Tender lamb cooked with spinach and seasoned with a blend of Indian spices.

Menu Hans Paradise-Indian Cuisine

Agneau Jalfrezi / Lamb Jalfrezi

CA\$13.99

Boneless lamb sautéed with onions, bell peppers, and tomatoes in a tangy and spicy sauce.

Agneau Achari / Lamb Achari

CA\$12.99

Lamb achari typically includes tender pieces of lamb cooked with a tangy and spicy mix of pickle spices, often garnished with herbs.

Agneau Rogan Josh / Lamb Rogan Josh

CA\$13.99

Lamb rogan josh is tender pieces of lamb stewed in a rich sauce with yogurt, onions, garlic, ginger, and a blend of aromatic Kashmiri spices.

Agneau Bhuna / Lamb Bhuna

CA\$13.99

Lamb bhuna consists of tender lamb pieces cooked with onions, green peppers, tomatoes, and a blend of spices, creating a thick and rich sauce.

Cari Chèvre / Goat Curry

CA\$13.99

Goat meat cooked in a traditional curry sauce with a blend of Indian spices, garlic, and ginger.

Chèvre Kadahi / Goat Kadahi

CA\$13.99

Goat kadahi typically includes goat meat cooked with onions, tomatoes, and a special blend of kadahi spices, garnished with fresh cilantro and ginger.

Agneau Madrasi / Lamb Madrasi

CA\$13.49

Lamb cooked with a spicy blend of coconut, tomatoes, onions, and fresh coriander, seasoned with traditional South Indian spices.

Agneau Tikka Masala / Lamb Tikka Masala

CA\$13.99

Morceaux d'agneau marines, piments vert, oignon. / pieces of lamb marinated, green pepper, onion

Agneau Au Gingembre / Ginger Lamb

CA\$12.99

Lamb tenderly cooked with a generous amount of ginger in a traditional curry sauce, incorporating a blend of Indian spices.

Menu Hans Paradise-Indian Cuisine

Agneau Do Pyaza / Lamb Do Pyaza

CA\$12.99

Lamb do pyaza features tender lamb cooked with a generous amount of onions in a fragrant Indian curry sauce, typically seasoned with a blend of spices.

Cari Agneau / Lamb Curry

CA\$12.99

Chunks of lamb cooked in a curry sauce with a blend of traditional Indian spices, onions, and tomatoes.

Agneau Vindaloo / Lamb Vindaloo

CA\$13.49

Agneau avec pommes de terres et épices indiennes. / lamb with potatoes and indian spices

Cari Végétarien / Veggie Curry



Shahi Paneer

CA\$12.99

Cari au fromage cuit avec sauce crémeuse garni d'épices. / cheese cooked in a creamy sauce garnished with spices

Baingan Bharta

CA\$11.49

Roasted eggplant mashed and cooked with onions, tomatoes, and Indian spices, garnished with fresh coriander.

Légumes Mélangés / Mixed Vegetables

CA\$12.99

Assorted vegetables simmered with onions, tomatoes, garlic, and a blend of traditional Indian spices, typically served in a savory curry sauce.

Saag Paneer

CA\$12.49

Homemade cheese, typically includes spinach and a blend of Indian spices, simmered together.

Daal Makhni

CA\$10.99

Whole black lentils and kidney beans, simmered with butter and cream, typically includes a blend of traditional Indian spices.

Menu Hans Paradise-Indian Cuisine

Chana Masala

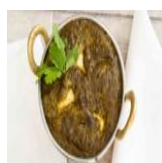
CA\$10.99

Pois chiches épicés cuits avec oignons et diverses épices indiennes. / chickpeas spiced and cooked with onions and other Indian spices

Chili Paneer

CA\$13.99

Fromage maison cuit avec piments verts, piments verts forts, oignons et tomates. / homemade cheese cooked green pepper, hot green pepper, onions and tomatoes



Palak Paneer

CA\$11.49

Epinards avec fromage garnis avec tomates fraîches et épices. / spinach cooked with cheese, garnished with fresh tomatoes and spices

Matter Paneer

CA\$11.99

Paneer and green peas cooked in a tomato-based sauce with onions and a blend of spices.

Paneer Tikka Masala

CA\$12.99

Fromage mariné avec yogourt, gingembre, piments, safran et oignons le four grillé dans un four d'argile. / cheese marinated with yogourt, fresh bell pepper, safran, onion and fresh ginger grilled in a clay oven



Malai Kofta

CA\$12.99

Esboule de fromage cuite avec une sauce crémeuse et des épices. / cheese ball cooked in a creamy sauce and spices

Korma Végé / Veggie Korma

CA\$11.99

Assorted vegetables cooked in a creamy sauce with cashews and aromatic Indian spices.

Tarka Daal

CA\$10.99

Yellow lentils sautées with a blend of Indian spices, typically garnished with fried onions and garlic.

Jalfrezi Végé / Veggie Jalfrezi

CA\$11.99

Mixed vegetables sautées with onions, bell peppers, and a tangy tomato-based gravy, seasoned with traditional Indian spices.

Menu Hans Paradise-Indian Cuisine

Saag

CA\$11.99

A blend of mustard leaves and spinach, typically includes onions, tomatoes, garlic, and a mix of Indian spices.

Aloo Gobi

CA\$11.99

Pommes de terres et choux fleur sautés avec un assortiment d'épices indiennes. / potatoes and cauliflower sauteed with an assortment of indian spices

Bhindi / Okra Masala

CA\$12.99

Okra masala typically includes fresh okra sautéed with onions, tomatoes, ginger, and a blend of Indian spices.

Fruits De Mer / Sea Food

Crevettes Korma / Shrimp Korma

CA\$14.99

Shrimp korma consists of shrimp simmered in a mild, creamy sauce traditionally made with yogurt, nuts, and a blend of spices, often garnished with fresh herbs.

Poisson Chilli / Chilli Fish

CA\$14.99

Marinated fish cubes, fried and tossed with bell peppers, onions, and a tangy chili sauce, embodying a blend of spices typical of Indian cuisine.

Poisson Vindaloo / Fish Vindaloo

CA\$14.99

Poisson cuit avec pommes de terre dans sauce au cauri. / fish cooked with potatoes in a curry sauce

Cari Poisson / Fish Curry

CA\$14.99

Fish cooked in a rich curry sauce, typically includes onions, tomatoes, ginger, and a blend of Indian spices.

Cari Crevettes / Shrimp Curry

CA\$14.99

Shrimp cooked in a curry sauce with onions, tomatoes, ginger, and a blend of Indian spices.

Menu Hans Paradise-Indian Cuisine

Pains / Breads

Naan À L'ail / Garlic Naan

CA\$2.99

Leavened Indian bread infused with garlic, typically baked in a tandoor oven.

Paneer Naan

CA\$3.99

Pain naan au fromage. / stuffed my fresh homemade cheese

Tandoori Roti

CA\$2.49

Freshly baked, traditional flatbread from the tandoor oven.

Kulcha Oignon / Onion Kulcha

CA\$3.50

Leavened Indian bread, baked in a tandoor, typically includes onions and herbs as its stuffing.

Aloo Paratha

CA\$3.99

Fluffy, spiced potato-stuffed flatbread, griddled to golden perfection.

Mix Paratha

CA\$4.49

Whole wheat flatbread, traditionally stuffed with a medley of vegetables like onions, potatoes, cauliflower, and paneer, seasoned with spices.

Gobi Paratha

CA\$4.99

Whole wheat flatbread filled with spiced, grated cauliflower, typically includes herbs and cooked on a griddle.

Amritsari Kulcha

CA\$5.99

Leavened bread traditionally filled with a spiced mixture of mashed potatoes, paneer (cottage cheese), onions, and herbs, baked to perfection in a tandoor.

Menu Hans Paradise-Indian Cuisine

Amritsari kalucha with chana

CA\$12.99

Leavened bread stuffed with spiced potatoes, onions, and spices, typically served with a chickpea curry.

Keema Naan

CA\$4.99

Soft, fluffy bread filled with savory, spiced minced meat.

Naan Au Beurre / Butter Naan

CA\$2.99

Leavened, hand-tossed Indian flatbread, traditionally baked in a tandoor and generously brushed with butter.

Naan

CA\$2.99

Pain moelleux indien fait avec farine entière cuite dans un tandoor. / plain flour bread cooked in clay oven

Burgers & Rolls

Burger Aloo Tikki Végé / Veggie Aloo Tikki Burger

CA\$8.99

Aloo tikki patty nestled in a bun, accompanied by onions, tomatoes, and a blend of tangy and mint chutneys.

Paneer Veggie Roll

CA\$8.99

Paneer and mixed vegetables, typically including onions and bell peppers, wrapped in a freshly made naan with mint chutney.

Poulet / Chicken Roll

CA\$10.99

Chicken marinated in Indian spices, grilled and served in a bun with lettuce, tomato, and onion, accompanied by housemade sauces.

Breuvages / Drinks

Thé / Tea

CA\$2.99

A hot beverage prepared by steeping dried leaves of the tea plant in boiling water, often served with a small amount of milk.

Menu Hans Paradise-Indian Cuisine

Mango Shake

CA\$3.99

Refreshing mango milkshake, perfectly blended for a creamy, tropical delight.

Boisson Gazeuse / Soft Drink

CA\$2.49

Selection of sodas - cola, diet cola, and lemon-lime.

Limca - Fanta - Thums Up

CA\$2.99

Selection of Indian sodas: Limca, Fanta, Thums Up.

Café / Coffee

CA\$3.99

Rich, aromatic blend brewed to perfection

Eau / Water

CA\$1.50

Pure, refreshing hydration

Mango Lassi

CA\$3.99

Traditional Indian drink with mango and yogurt.

Lassi Sucré / Sweet Lassi

CA\$2.99

A traditional Indian beverage made by blending yogurt with water and sugar, often flavored with cardamom.

Dessert

Gajrela

CA\$4.99

Grated carrots delicately cooked with milk and sugar, traditionally seasoned with cardamom, and garnished with an assortment of nuts.

Menu Hans Paradise-Indian Cuisine

Kulfi

CA\$3.99

A traditional Indian frozen dessert- a sweet, rich, creamy delicacy

Creme Glacée / Ice Cream

CA\$4.99

Vanilla, mango, pistachio.

Gulab Jamun

CA\$1.99

Traditional Indian sweet, milky dough fried and immersed in fragrant syrup.



Rasmalai

CA\$2.99

Soft cheese dumplings soaked in sweetened milk, garnished with chopped pistachios and almonds.

Side Orders

Salade Verte / Green Salad

CA\$5.99

Fresh lettuce, tomatoes, cucumbers, and onions, typically dressed with a light vinaigrette.

Bondi Raita

CA\$3.99

Boondi raita is a traditional Indian side made with spiced yogurt and chickpea flour balls, often seasoned with cumin.

Mix Raita

CA\$3.99

Yogurt mixed with cucumber, onions, tomatoes, and a hint of cumin and spices.

Plain Raita

CA\$2.99

Yogurt seasoned with a subtle blend of herbs and mild spices.

Menu Hans Paradise-Indian Cuisine

Pappadam

CA\$0.99

Crisp lentil wafers, typically including spices like cumin and black pepper, toasted to achieve a delicate texture.

Achar

CA\$2.49

A tangy and spicy mixture of pickled vegetables and fruits, often including mangoes, lemons, and green chilies, preserved in oil and spices.
