



Menu

Chand Palace

Chand Palace, 989 Rue Jean-Talon O, Montréal, QC H3N 1S9, Canada | (514) 271-6000

Most Ordered



Poulet au beurre / Butter Chicken

CA\$13.99

Des tendres morceaux de poulet cuit dans une sauce au beurre et crème de tomates. / Tender chicken pieces cooked with sauce made from tomatoes, butter, and cream.



Spécial thali vegi / Special Thali Vegi

CA\$11.99

An assortment of lentil curry, potato and cauliflower curry, spinach curry, fresh salad, and naan bread.



Épinards paneer / Palak Paneer

CA\$12.99

Fromage maison aux épinards, oignons, tomates, yogourt, et épices indienne. / Fresh homemade cheese with spinach cooked in onions, tomatoes, yogurt, and spices.



Spécial thali non-vegi au poulet au beurre / Special Thali Non-Vegi with Butter Chicken

CA\$13.99

Butter chicken in rich, creamy sauce, served with naan, mixed vegetable curry, tandoori chicken leg, and fresh salad with cucumber and tomato.



Channa Samosa

CA\$5.50

Crispy pastry filled with spiced chickpeas, topped with tangy yogurt, vibrant green chutney, and zesty tamarind sauce.



Riz de pulao / Pulao Rice

CA\$4.99

Riz basmati bouilli. / Boiled basmati rice.

Poulet tikka masala / Chicken Tikka Masala

CA\$13.99

Poulet cuit au four tandoor, épicé à l'indienne en sauce au cari. / Tandoori baked chicken cooked with Indian spices and curry sauce.

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Shahi Paneer

CA\$12.99

Fromage maison aux oignons, tomates, yogourt, et épices indienne. / Fresh homemade cheese cooked with onions, tomatoes, cream, and spices.

Chou-fleur / Aloo Gobhi

CA\$12.99

Chou-fleur épicé à l'indienne et cuit à la tomate, et gingembre. / Cauliflower cooked with fresh tomatoes, fresh ginger, fresh tomatoes, and Indian spices.

Aubergine grillé / Baingan Bharta

CA\$12.99

Aubergine grillée au four, oignons frits, tomates, et épices indienne. / Eggplant roasted in charcoal and fried with onions, tomatoes, and spices.

Dîner spécial thali / Dinner Thali Special



Spécial thali non-vegi au poulet au beurre / Special Thali Non-Vegi with Butter Chicken

CA\$12.99

Butter chicken in rich, creamy sauce, served with naan, mixed vegetable curry, tandoori chicken leg, and fresh salad with cucumber and tomato.



Spécial thali non-vegi à l'agneau / Special Thali Non-Vegi with lamb

CA\$13.99

Tender lamb curry, sautéed mixed vegetables, tandoori chicken, basmati rice, naan bread, and fresh salad with cucumber and tomato.



Spécial thali vegi / Special Thali Vegi

CA\$11.99

An assortment of lentil curry, potato and cauliflower curry, spinach curry, fresh salad, and naan bread.



Spécial thali non-vegi au poulet / Special Thali Non-Vegi with Chicken

CA\$12.99

Aromatic chicken curry, roasted chicken leg, mixed vegetable curry, naan, basmati rice, and a fresh salad with lettuce, cucumber, and tomato slices.

Soupes - entrées / Soups - Appetizers



Soupe agneau / Lamb Soup

CA\$5.50

Papadum.

Menu Chand Palace

Soupe malcatani / Malcatani soup

CA\$4.99

Seafood soup with a blend of fish and shellfish, typically featuring shrimp, crab, and clams in a savory broth.



Soupe poulet / Chicken Soup

CA\$5.50

Un potage de poulet mijoté aux épices indiennes. Papadum. / Chicken soup simmered with Indian spices. Papadum.



Soupes lentile / Lentile Soup

CA\$4.99

Célèbre soupe aux lentilles mijotée et épicée à l'indienne du sud. Papadum. / Famous south Indian soup simmered with lentiles and Indian spices. Papadum.



Soupes de légume / Veggie Soup

CA\$4.99

Papadum.

Snacks / Appetizers



Paneer Pakora

CA\$6.99

Homemade indian cheese square, batter dipped, and fried till golden, served with mint, and onion chutney. dipped and fried till golden, served with mint, and onion chutney.

Pakora poulet / Chicken Pakora

CA\$6.99

Chicken pieces marinated in spices, dipped in chickpea flour batter, and deep-fried until golden.



Channa Samosa

CA\$5.50

Crispy pastry filled with spiced chickpeas, topped with tangy yogurt, vibrant green chutney, and zesty tamarind sauce.



Pakora aux légumes / Vegetable Pakora

CA\$4.99

Crispy vegetable fritters made from chickpea flour, seasoned with spices and herbs.

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Masala soya champ

CA\$12.99

Soya chaap marinated in masala spices and typically cooked in a tandoor, offering a savory Indian appetizer experience.

Channa Bhutara

CA\$10.50

Chickpeas cooked with aromatic spices, often served with a soft, fluffy bread, creating a savory and satisfying appetizer experience.



Rondelles d'oignon / Onion Bhaji

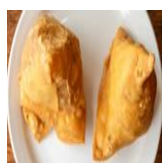
CA\$4.99

Crispy onion fritters seasoned with spices, served with tangy tamarind and refreshing mint chutney.

Aloo tikki with channa

CA\$5.50

Mashed potato patties deep-fried and topped with curried chickpeas, onions, and a blend of mint and tamarind chutneys.



Veggie Samosa

CA\$1.99

Crispy pastry filled with spiced potatoes, peas, and herbs.

Pakora poisson / Fish Pakora

CA\$6.99

Fish marinated in ginger, garlic, and spices, coated in chickpea flour batter, and deep-fried until crispy.



Bhel puri

CA\$4.99

Crispy rice puffs mixed with spices, mint, and tamarind sauce.

Aloo Tikki with chutney

CA\$4.99

Mashed potato patties, seasoned with spices, herbs, and typically served with tangy chutney.

Paneer Tikka

CA\$12.99

Spiced Indian cottage cheese grilled to perfection, bringing together bold flavors and tantalizing textures.

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Sambar Vada

CA\$4.99

Sambar vada is a savory lentil donut typically served with a tangy and spicy lentil soup called sambar, often accompanied by coconut chutney.

Pakora aux crevettes / Shrimps Pakora

CA\$8.99

Shrimps marinated in ginger, garlic, and Indian spices, coated in seasoned batter, and deep-fried until crispy.



Rouleau de printemps végétal / Veggie Spring Roll

CA\$4.50

Crispy spring roll filled with fresh vegetables, served alongside a golden-brown patty and a crunchy stick.

Samosa au poulet (2mcx) / Chicken samosa (2pcs)

CA\$5.99

Stuffed with seasoned chicken and mild spices, these triangular pastries are wrapped in a crispy, flaky pastry shell.



Chaat Pappri

CA\$4.99

Crispy fried dough wafers topped with chickpeas, potatoes, yogurt, tamarind chutney, and green mint chutney.



Pani Puri

CA\$4.99

Mini flour puffs filled with a spiced potato mixture served with spicy mint water

Riz / Rice



Riz cuit à la vapeur / Steam Rice

CA\$4.50

Riz basmati bouilli. / Boiled basmati rice.

Biryani mélanger / Mix biryani

CA\$19.99

Basmati rice typically mixed with seafood, aromatic spices, and herbs, creating a flavorful biryani fusion.

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Riz de pulao / Pulao Rice

Riz basmati bouilli. / Boiled basmati rice.

CA\$4.99

Spécial pulao de chand / Chand Special Pulao

Basmati rice pilaf typically includes seafood, cooked with mild spices and garnished with crispy onions and fresh herbs.

CA\$5.50

Riz avec cumin / Jeera rice

Rice cooked with cumin seeds, typically infused with fragrant spices, offering a simple yet aromatic dish known as jeera bhaat.

CA\$5.00

Biryani de légumes / Vegetable Biryani

Riz aux épices et légumes. / Basmati rice cooked with vegetables and Indian spices.

CA\$12.99

Biryani poulet / Chicken Biryani

Tendres morceaux de poulet désossés servi de riz épicé à l'orientale cuit en sauce douce. / Tender boneless chicken pieces and basmati rice cooked with mild sauce and oriental spices.

CA\$13.99

Biryani nature / Plain biryani

Basmati rice cooked with aromatic biryani spices, offering a simple yet flavorful base typically enjoyed in traditional biryani dishes.

CA\$11.99

Biryani au poisson / Fish biryani

Fish biryani: Fish marinated and cooked with basmati rice, onions, tomatoes, green peppers, and aromatic spices.

CA\$14.99

Biryani de l'agneau / Lamb Biryani

Basmati rice cooked with tender lamb and a blend of aromatic spices.

CA\$14.99

Biryani crevettes / Shrimp Biryani

Crevette rose accompagnée de riz en douce sauce épicée à l'indienne. / Prawn and basmati rice cooked with mild sauce and oriental spices.

CA\$14.99

Agneau / Lamb

Agneau muglai / Lamb muglai

CA\$14.99

Lamb typically marinated and cooked in a rich Mughlai sauce, featuring a blend of aromatic spices and herbs, inspired by traditional Indian culinary techniques.



Cari d'agneau / Lamb Curry

CA\$14.99

Contient la sauce cari et des épices indiennes/ contains the sauce curry and Indians spices

Agneau korma / Lamb Korma

CA\$14.99

Contient la sauce de noix de coco/ contains coconut sauce

Keema Masala

CA\$14.99

kebab d'agneau écrasé aux pois verts et aux épices indiennes/ crushed lamb kebab with greens peas and Indians spices.

Cari de chèvre / Goat Curry

CA\$14.99

Contient la sauce cari et des épices indiennes avec du chèvres/ contains potatoes he sauce curry and Indians spices with goat

Lamb Kadhai

CA\$14.99

contient des poivrons, des tomates et des oignons avec des épices indiennes/ contains green peppers, tomatoes and onions with Indians spices

Agneau tikka masala / Lamb Tikka Masala

CA\$14.99

Contient des poivrons et des oignons, contient de la sauce/ contains green peppers and onions, contains some gravy

Agneau do pyaza / Lamb do pyaza

CA\$14.99

Lamb cubes cooked with onions and typically seasoned with raw mangoes, ginger, and garlic, inspired by the traditional "do-piyaza" style.

Menu Chand Palace

Agneau vindaloo / Lamb Vindaloo

CA\$14.99

Contient des patates et vraiment épicé/ contains potatoes and very spicy

Bhuna Gosht

CA\$14.99

Agneau épicé à l'indienne et tomates. / Lamb cooked with Indian spices and tomatoes.

Fruits de mer / Seafood

Crevettes au beurre / Butter Shrimp

CA\$14.99

Crevettes cuites avec crème et d'épices indiennes. / Cooked with cream and Indian spices.

Crevettes bhuna / Shrimp Bhuna

CA\$14.99

Crevettes en sauce délicieuses épicées. / Cooked with spices and served with delicious sauce.

Tikka poisson / Fish Tikka

CA\$14.99

Marinated fish cubes cooked in a tandoor oven, typically seasoned with a blend of spices, offering a classic fish tikka experience.

Crevettes tikka / Tikka Shrimp

CA\$14.99

Crevettes géantes cuites aux oignons, à l'ail gingembre, et d'épices indiennes. / King Prawns cooked with onions, garlic, and Indian spices.

Saumon masala / Fish Masala

CA\$14.99

Morceaux de saumon cuit aux épices indiennes à l'oignon, ail, et gingembre. / Salmon pieces cooked with onions, garlic, ginger, and Indian spices.

Cari de crevettes / Shrimps Curry

CA\$14.99

Crevettes avec herbes et épices servi dans sauce cari. / Shrimp with herbs and spices in curry sauce.

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Crevettes tikka masala / Shrimp Tikka Masala

CA\$14.99

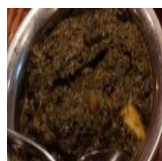
Crevettes avec des oignons et poivrons et des épices indiennes/ shrimp with onions and green peppers and Indians spices.

Crevettes geantes / Shrimp Palak

CA\$14.99

Grosses crevettes géante cuites aux oignons, à l'ail gingembre, et d'épices indiennes. / King prawns cooked with spinach, onions, garlic, ginger, and Indian spices.

Végétarien / Vegetarian



Épinards paneer / Palak Paneer

CA\$12.99

Fromage maison aux épinards, oignons, tomates, yogourt, et épices indienne. / Fresh homemade cheese with spinach cooked in onions, tomatoes, yogurt, and spices.

Aubergine grillé / Baingan Bharta

CA\$12.99

Aubergine grillée au four, oignons frits, tomates, et épices indienne. / Eggplant roasted in charcoal and fried with onions, tomatoes, and spices.



Channa Masala

CA\$12.99

De pois chiches avec épices indiennes. / Chick peas with Indian spices.

Shahi Paneer

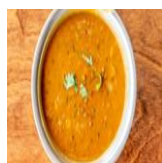
CA\$12.99

Fromage maison aux oignons, tomates, yogourt, et épices indienne. / Fresh homemade cheese cooked with onions, tomatoes, cream, and spices.

Chou-fleur / Aloo Gobhi

CA\$12.99

Chou-fleur épicé à l'indienne et cuit à la tomate, et gingembre. / Cauliflower cooked with fresh tomatoes, fresh ginger, fresh tomatoes, and Indian spices.



Daal Makhani

CA\$12.99

Haricots noir au beurre épicés à l'indienne avec des tomates et oignons. / Black kidney beans cooked with onions, tomatoes, butter, and Indian spices.

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Légumes mélanges / Mixed Vegetables

CA\$12.99

Mélange de légumes frais cuit aux tomates épicées à l'indienne et gingembre. / Fresh mix vegetables, cooked with fresh tomatoes, fresh ginger, and Indian spices.

Légumes / Veggie Korma

CA\$12.99

Légumes avec crème fraîche et des épices indien. / Fresh vegetable with cream and Indian spices.



Malai Kofta

CA\$12.99

Crème 35 % accompagne la boule de fromage à la tomate épicée indienne avec ail et gingembre. / Cheese balls cooked with fresh tomatoes, 35 % cream, garlic, ginger, and Indian spices.

Doigt de dame / Bhindi

CA\$11.99

Doigt de dame à l'oignon, tomates, gingembre et aux épicées orientales. / Olera cooked with onions, tomatoes, ginger, and spices.

Blanc de champignons / Chilli Mushrooms

CA\$12.99

Champignon avec sauce indienne. / Mushroom with Indian sauce.

Légumes /Veggie Kadhai

CA\$12.99

Mixed vegetables cooked in a spiced onion and tomato sauce, typically featuring bell peppers and a variety of seasonal veggies.

Paneer tikka masala coupe oignon / Panner Tikka Masala Cut Onion

CA\$12.99

Belle poivre et gingembre. / Belle pepper and ginger.

Chilli Paneer

CA\$12.99

Cottage cheese triangles sauteed with fresh chillies, onions, and bell peppers in a light soy sauce.

Lentilles au beurre / Daal Tarka

CA\$12.99

Lentilles au beurre à l'ail et oignon. / Lentil cooked in butter, onions, and garlic.

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Plat mitonne / Muttar Paneer

CA\$12.99

Fromage maison composé de yogourt, épices indiennes, et pois verts aux oignons, et tomates. /
Homemade cheese made from yogurt, Indian spices, and green peas with onions and tomatoes.

Pommes de terre / Aloo Palak

CA\$12.99

Pommes de terre aux épinards épicés aromatisées de fines herbes. / Potatoes and spinach cooked with herbs and spices.

Poulet / Chicken



Poulet au beurre / Butter Chicken

CA\$13.99

Des tendres morceaux de poulet cuit dans une sauce au beurre et crème de tomates. /
Tender chicken pieces cooked with sauce made from tomatoes, butter, and cream.

Poulet tikka masala / Chicken Tikka Masala

CA\$13.99

Poulet cuit au four tandoor, épicé à l'indienne en sauce au cari. / Tandoori baked chicken cooked with Indian spices and curry sauce.

Poulet vindaloo / Chicken Vindaloo

CA\$13.99

Les morceaux de poulet cuit dans une sauce piquante aux pommes de terres. / Chicken pieces cooked with potatoes in a tangy hot sauce.



Cari de poulet / Chicken Curry

CA\$13.99

Sans os. / Boneless.

Poulet korma / Chicken korma

CA\$13.99

Boneless chicken cooked in a creamy sauce with ground cashew nuts and mild spices, offering a subtle richness and aromatic flavor.

Poulet masala avec piment / Chili Chicken Masala

CA\$13.99

Sautéed chicken masala with chili, typically featuring a blend of spices and herbs, often accompanied by onions and tomatoes.

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Poulet au cari kofta / Chicken Curry Kofta

CA\$13.99

Ground chicken typically mixed with onions, garlic, parsley, and spices, cooked in a curry sauce.

Poulet kadai kofta / Chicken Kadai Kofta

CA\$13.99

Ground chicken dumplings typically prepared with onions, garlic, and spices, cooked in a wok with tomatoes, bell peppers, and a rich sauce.

Poulet malai kofta / Chicken Malai Kofta

CA\$13.99

Chicken dumplings typically made with a blend of potatoes and cheese, served in a creamy sauce with hints of almonds and cashews.

Poulet palak / Palak Chicken

CA\$13.99

Poulet cuit avec épinards et épice à l'indienne. / Spinach chicken cooked with indian spices.

Poulet dansale / Chicken Dansale

CA\$13.99

Poulet cuit en agencement d'épices exotiques indiennes sauce aux lentilles, et crème. / Chicken Cooked in an exotic combination of spices, lentilles, cream, and pineapple.

Poulet madrasi / Chicken Madrasi

CA\$13.99

Morceaux de poulet cuit en sauce chaude de madras aux champignon frais. / Chicken pieces cooked in hot madras sauce.

Poulet jalfraizie / Chicken Jalfraizie

CA\$13.99

Poulet exotique cuit en agencement d'épices, tomates, poivrons, ail, et carottes. / Chicken cooked in exotic combination of spices, onion, garlic, tomato, capsicum, and carrot.

Poulet à la mangue / Mango Chicken

CA\$13.99

Sautéed chicken with fresh mango slices, typically accompanied by a rich mango sauce, offering a blend of sweet and savory flavors.

Kebab de poulet / Chicken Kabab

CA\$13.99

Grilled marinated chicken skewers, typically featuring onions and peppers, offering a classic kabab experience.

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Poulet tikka / Chicken Tikka

CA\$13.99

Boneless chicken marinated in yogurt and spices, typically roasted in a clay oven for a tender and aromatic finish.



Mix grill

Succulent grilled chicken pieces, marinated and served on a bed of shredded lettuce.

CA\$19.99

Kebab d'agneau / Lamb Kabab

CA\$13.99

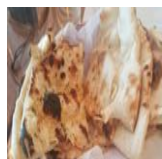
Marinated lamb skewered and grilled with onions and bell peppers. Typically includes a blend of herbs and spices for added flavor.

Agneau tikka / Lamb Tikka

CA\$13.99

Marinated lamb cooked in a clay oven, typically served with a creamy tomato sauce.

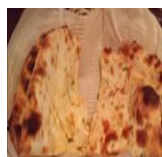
Pains indiens / Indian Breads



Ail naan / Garlic Naan

Soft, leavened flatbread infused with minced garlic and herbs, baked until lightly charred.

CA\$4.99



Paneer Naan

Stuffed with soft paneer cheese and seasoned with herbs, this naan offers a savory and satisfying taste.

CA\$4.99

Coriender naan

CA\$4.99

Naan bread cooked in a clay tandoori oven, typically topped with fresh coriander.

Tandoori rôti / Tandoori Roti

CA\$3.50

Whole wheat flatbread baked in a traditional clay tandoor oven.

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Lacha parantha

CA\$3.25

Whole wheat bread with layers, typically baked in a tandoor, creating a flaky and textured paratha.

Kulcha oignon / Onion Kulcha

CA\$4.99

White flour bread stuffed with onions and cilantro, baked in a tandoor with a touch of Indian spices.

Aloo Paratha

CA\$4.99

Whole wheat bread stuffed with delicately spiced potatoes.

Naan au épinard / Spinach naan

CA\$4.99

Naan bread typically incorporates fresh spinach, baked in a clay tandoori oven.

Naan au poulet / chicken naan

CA\$4.99

Unleavened white flour bread stuffed with chicken, typically baked in a clay tandoori oven.

Kalonji naan

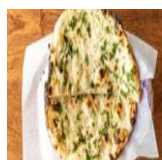
CA\$4.99

Naan bread baked in a clay tandoori oven, typically sprinkled with black onion seeds, known as kalonji.

Naan de graines de sésame / Sesame seed naan

CA\$4.99

Leavened bread with sesame seeds, typically baked in a clay tandoori oven.



Naan

Teardrop shaped traditional punjabi white bread and baked in the tandoor.

CA\$3.50

Paranth / Parantha

CA\$3.25

Whole wheat bread, rolled and layered, traditionally cooked on a griddle until golden brown.

Sud de l'inde / South Indian

Masala Dosa

CA\$11.99

Crisp, savory crepe filled with spiced potatoes and onions. A South Indian delicacy.

Dosa nature / Plain Dosa

CA\$10.99

Crepe made with rice and lentil batter, typically includes fermented dough for a slightly tangy flavor.

Uthappam aux légumes / Vegetable Uthappam

CA\$11.99

A thick pancake made from rice and lentil dough, typically topped with mixed vegetables.

Oignon chaud uthappam / Onion Hot Uthappam

CA\$11.99

A thick pancake made from fermented rice and lentil batter, typically topped with chopped onions.

Dosa au poulet / Chicken Dosa

CA\$11.99

A fermented crepe made from lentils and rice, typically filled with spiced chicken.

Paneer Dosa

CA\$11.99

A popular South-Indian speciality- crispy Indian crepe stuffed with spiced paneer (cheese)

Masoor Masala Dosa

CA\$11.99

A fermented crepe made from lentils and rice, typically filled with spiced masoor dal (red lentils) masala.

Desserts

Ras Malai

CA\$2.49

Homemade cheese balls in sweetened milk, and flavored with rosewater.

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Gulab Jamun

CA\$2.00

A light pastry, made with milk and honey in a thick syrup.

Breuvages / Beverages

Boisson gazeuse / Soft Drink

CA\$3.99

Carbonated beverage offering a variety of flavors such as coke, diet coke, sprite, and orange soda.

Masala tea

CA\$2.49

Spicy and aromatic tea blend with traditional Indian spices, perfect for a soothing and flavorful experience.

Jus de mangue / Juice mango

CA\$3.49

Juice made from ripe mangoes, typically smooth and sweet, offering a natural taste of tropical fruit.

Sel sucré lassi / Sweet Salt Lassi

CA\$4.99

A traditional yogurt drink, this lassi blends sweet and salty flavors with yogurt and water.



Mangue lassi / Mango Lassi

CA\$4.99

A creamy blend of ripe mangoes and yogurt, lightly sweetened and smooth.

Mangue secouer / Mango Shake

CA\$4.99

Fresh mangoes blended with milk and sugar for a creamy shake.
