

Menu

Restaurant L'amrit

554 Rue Jean-Talon O, Montréal, QC H3N 2C9, Canada | (514) 276-2678

Most Ordered



Poulet Au Beurre Butter Chicken

CA\$18.99

Tandori chicken tikka cooked in cashew nut, tomato based creamy butter sauce/poulet tikka tandoori cuit à la noix de cajou, sauce crémeuse au beurre à base de tomate.



Samosa (2)

CA\$5.99

Galettes indiennes farcies aux petits pois et pommes de terre Indian patties stuffed with peas & potatoes.



Végé / Veggie thali

CA\$17.99

Assorted vegetables with chickpeas, mixed vegetable curry, creamy vegetable curry, basmati rice, fresh salad, and naan bread.



Masala Dosa

CA\$15.99

Thin, crispy fermented rice and lentil crepe filled with spiced potato mixture, served with coconut chutney, tomato chutney, and sambar.



Mango Lassi

CA\$4.99

Creamy blend of yogurt and ripe mango puree, sweetened to perfection.



Biryani Agneau Lamb Biryani

CA\$19.49

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

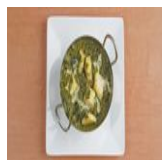


Biryani Chevre Goat Biryani

CA\$19.99

Aromatic basmati rice with tender goat pieces, garnished with fresh herbs and vegetables.

Menu Restaurant L'amrit



Palak Paneer

CA\$17.99

Home made cottage cheese & fresh spinach cooked in Indian style / fromage cottage fait maison et épinards frais cuits à l'indiennel.



Biryani Légumes Veg Biryani

CA\$14.99

Basmati rice cooked with a medley of vegetables, typically includes spices and herbs, garnished with fresh coriander.



à la viande / Meat Thali

CA\$18.99

A meat thali typically includes a selection of meat curries, complemented by dal, a vegetable dish, rice, naan, raita, and pickle.

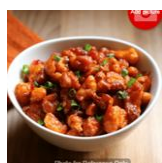
Kulfi (mango, almonds, chesew nuts and milk)

Chicken 65

CA\$17.99

Crispy chicken sautéed with spicy tomato garlic sauce.

Entrées Appetizers



Gobi Manchurian

CA\$9.49

Chou-fleur frit croustillant enrobé de farine et d'épices maison, sauté à la sauce soja / crispy fried cauliflower coated with flour & homemade spice, sauteed with soya sauce.



Onion Bhaji

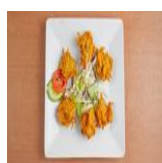
CA\$6.99

Crispy onion fritters / beignets d'oignons croustillants.

Chana Samosa Chaat

CA\$7.99

Galettes indiennes servies avec pois chiches & sauces maison Indian patties served with chickpeas & homemade sauces.



Pakora Légumes / Mixed Vegetable Pakora

CA\$6.99

Fresh mix vegetables mixed in gram flour & spices, then deep-fried / mélange de légumes frais mélangés à de la farine de pois chiches et des épices, puis frits.

Menu Restaurant L'amrit



Pakora Au Poulet /Chicken Pakora

CA\$13.49

Boneless chicken marinated with gram flour & deep-fried tender poulet désossé mariné à la farine de pois chiches et tendre frit.



Pakora Au Poisson Fish Pakora

CA\$13.49

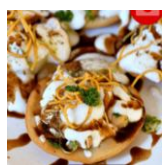
Marinated basa fillet in gram flour, cooked deep-fried to make them crispy & juicy / filet de basa mariné dans de la farine de pois chiches, cuit frit pour les rendre croustillants et juteux.



Lasuni Gobi

CA\$9.49

Crispy fried cauliflower sauteed in tangy sweet garlic tomato sauce/ chou-fleur frit croustillant sauté dans une sauce tomate piquante à l'ail doux.



Papdi Chaat

CA\$7.99

Papdis are crispy chips served with chickpeas & chutney papdis sont des frites croustillantes servies avec des pois chiches et du chutney.



Aloo Tikki Chaat

CA\$7.99

Potatoes patties served with chickpeas & chutney! galettes de pommes de terre servies avec pois chiches et chutney.



Panner Pakora

CA\$12.49

Crispy cottage cheese fritters /with chutney. beignets de fromage blanc croustillant /au chutney.



Paneer Tikka

CA\$16.49

Indian cottage cheese cubes marinated with authentic spices & assorted vegetables, cooked in clay oven / cubes de fromage cottage indien marinés avec des épices authentiques et des légumes assortis, cuits au four d'argile chana bhatura.



Chana Bhatura

CA\$13.49

Puffy Indian bread served with chana masala, chopped onion & chutney / pain indien gonflé servi avec chana masala, oignon haché et chutney.



Veggie Spring Rolls

CA\$6.99

4 pieces /4 morceaux

Menu Restaurant L'amrit



Papadam

crispy lentil roasted in clay oven / lentilles croustillantes rôties au four d'argile.

CA\$5.99

Lachha Paratha

Flaky Indian bread with multiple layers, perfect for savoring with your favorite curry or chutney.

CA\$6.99



Tawa roti

Traditional whole wheat flatbread, freshly baked.

CA\$3.49



Pakora légumes / Vegetable Pakora

Fresh mix vegetables mixed in gram flour & spices, then deep-fried / Mélange de légumes frais mélangés à de la farine de pois chiches et des épices, puis frits.

CA\$6.99

Chicken 65

Crispy chicken sautéed with spicy tomato garlic sauce.

CA\$17.99

Chicken lollipop

Chicken drumettes marinated with ginger, garlic, and spices, then batter-fried until crisp.

CA\$13.99



Fish tikka

Fish fillet marinated with yoghurt and spices, grilled in a tandoor.

CA\$17.99

Tandoori Roti

Freshly baked, traditional flatbread from the tandoor oven.

CA\$3.99



Lentil Soup

Yellow lentil.

CA\$5.49

Menu Restaurant L'amrit



Mulligatawny Soup

Yellow lentil cooked with assorted vegetables / Lentilles jaunes cuites avec légumes assortis.

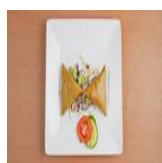
CA\$6.99



Samosa (2)

Galettes indiennes farcies aux petits pois et pommes de terre Indian patties stuffed with peas & potatoes.

CA\$5.99



Samosa Au Poulet /Chicken Samosa (2)

Triangle shaped patties stuffed with unique mince of chicken.

CA\$7.99

Soupes Soups



Soupe Aux Tomates /Tomato Soup

Blended fresh tomatoes cooked with Indian spices & parmesan cheese / mélange de tomates fraîches cuites avec des épices indiennes et du parmesan.

CA\$6.99



Soupe Poulet Et Lentilles /Chicken Lentil Soup

Yellow lentil soup cooked with shredded chicken soupe de lentilles jaunes cuite avec du poulet effiloché.

CA\$7.99

Sumber soup

Sumber soup: A traditional Indian soup typically made with lentils, vegetables, and a blend of mild spices.

CA\$4.99



Soupe Aux Lentilles / Lentil Soup

Simmered lentils blended with traditional Indian spices, garnished with fresh cilantro.

CA\$5.99



Soupe Mulligatawny/mulligatawny Soup

Yellow lentil cooked with assorted vegetables lentilles jaunes cuites avec légumes assortis.

CA\$6.99

Poulet Chicken



Poulet Tikka Masala Chicken Tikka Masala

CA\$17.49

Tandori chicken tikka, bell pepper, onion, ginger cooked in Indian traditional spice / poulet tikka tandoori, poivron, oignon, gingembre cuit dans une épice traditionnelle indienne.



Poulet Korma Chicken Korma

CA\$18.99

Boneless chicken cooked with fruit cocktail, cashew nut & onion based sauced / poulet désossé cuit avec un cocktail de fruits, une sauce à base de noix de cajou et d'oignon poulet amrit.

Poulet Amrit Chicken Amrit

CA\$18.99

Boneless chicken cooked with chef's unique sauce, poppy seeds & coconut milk / poulet désossé cuit avec la sauce unique du chef, graines de pavot et lait de coco.

Poulet Mughlai Mughlai Chicken

CA\$18.49

Marinated chicken cubes cooked in yogurt, cashew nut, milk & various spices / cubes de poulet marinés cuits dans du yogourt, noix de cajou, lait et diverses épices.



Poulet Vindaloo Chicken Vindaloo

CA\$17.49

Boneless chicken cooked in goan special spicy sauce poulet désossé cuit dans une sauce épicée spéciale de goa.

Poulet Kadai Chicken Kadai

CA\$18.99

Boneless chicken sauteed in onion, bell pepper & home-made curry sauce / poulet désossé sauté aux oignons, poivrons et sauce curry maison.

Poulet Jalfrezi Chicken Jalfrezi

CA\$18.49

Cube chicken sauted in onion, bell pepper & tangy tomato sauce cube de poulet sauté aux oignons, poivrons et sauce tomate acidulée.



Poulet Saag Chicken Saag

CA\$18.49

Boneless chicken cooked with spinach & Indian spice poulet désossé cuit avec épinards et épices indiennes.

Menu Restaurant L'amrit

Poulet Chilli Chilli Chicken

CA\$18.49

Fried chicken, onion, bell pepper, ginger sauted in soya sauce poulet frit, oignon, poivron, gingembre sauté à la sauce soja.

Poulet Madrasi Chicken Madrasi

CA\$17.49

Chicken cooked in onion & coconut powder poulet cuit dans l'oignon et la poudre de noix de coco.

Poulet Kali Mirch Chicken Kali Mirch

CA\$17.49

Boneless chicken cooked in ground black pepper & Indian spice poulet désossé cuit dans du poivre noir moulu et des épices indiennes.

Chicken dhansak

CA\$19.99

Boneless chicken cooked with yellow lentils

Chicken bhuna

CA\$19.99

Boneless chicken sautéed with onion, bell pepper in dry gravy.

Chicken mango

CA\$19.99

Boneless chicken cooked with mango in curry sauce.

Cari Au Poulet Chicken Curry

CA\$17.99

Boneless chicken cooked in almond & onion-based sauce /poulet désossé cuit dans une sauce à base d'amandes et d'oignons.



Poulet Au Beurre Butter Chicken

CA\$18.99

Tandori chicken tikka cooked in cashew nut, tomato based creamy butter sauce/poulet tikka tandoori cuit à la noix de cajou, sauce crémeuse au beurre à base de tomate.

Menu Restaurant L'amrit

Agneau Lamb

Agneau Bhuna Lamb Bhuna

CA\$20.99

Dry lamb cooked with various spice agneau sec cuit avec diverses épices.

Cari Agneau Lamb Curry

CA\$19.49

Boneless lamb cooked in almond & onion-based sauce agneau désossé cuit dans une sauce à base d'amandes et d'oignons.

Agneau Amrit Lamb Amrit

CA\$19.49

Boneless lamb cooked with chef's unique sauce, poppy seeds & coconut milk / agneau désossé cuit avec la sauce unique du chef, graines de pavot et lait de coco.

Agneau Jalfrezi Lamb Jalfrezi

CA\$19.49

Cube lamb sautéed in onion, bell pepper & tangy tomato sauce cube d'agneau sauté aux oignons, poivrons et sauce tomate acidulée.

Agneau Vindaloo Lamb Vindaloo

CA\$19.49

Boneless lamb cooked in goan special spicy sauce agneau désossé cuit dans une sauce épicée spéciale de goa.

Agneau Korma Lamb Korma

CA\$19.49

Boneless lamb cooked with fruit cocktail, cashew nut & onion based sauced / agneau désossé cuit avec cocktail de fruits, sauce à base de noix de cajou et d'oignon.

Agneau Mughlai Mughlai Lamb

CA\$19.49

Marinated boneless lamb cubes cooked in yogurt, cashew nut, milk & various spices/cubes d'agneau désossés marinés cuits dans du yogourt, des noix de cajou, du lait et diverses épices.

Agneau Kadai Lamb Kadai

CA\$19.49

Boneless lamb sauteed in onion, bell pepper & home-made curry sauce / agneau désossé sauté dans une sauce aux oignons, poivrons et curry maison.

Menu Restaurant L'amrit

Lamb dhansak

CA\$21.99

Boneless lamb cooked yellow lentils.

Lamb kemma masala

CA\$22.99

Fresh lamb kemma (minced) cooked in Indian spices.

Cari Chevre Goat Curry

CA\$21.49

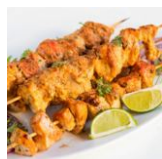
Goat with bone cooked in Indian spice chèvre à l'os cuit aux épices indiennes.

Agnau Saag Lamb Saag

CA\$19.49

Boneless lamb cooked with spinach & Indian spice agneau désossé cuit avec épinards et épices indiennes.

Tandoori



Poulet Tikka Chicken Tikka

CA\$18.99

Boneless chicken marinated with yogurt-based sauce & roasted in clay oven / poulet désossé mariné avec une sauce à base de yogourt et rôti au four d'argile.



Malai Kebab

CA\$18.99

Boneless tender chicken cubes marinated with yogurt, cheese, and cream, cooked in clay oven / cubes de poulet tendres désossés marinés avec du yogourt, du fromage et de la crème, cuits au four d'argile.

Agneau Seekh Kebab Lamb

CA\$19.99

Minced lamb mixed with indian spices & served with onion & bell pepper / agneau haché mélangé avec des épices indiennes et servi avec oignon et poivron.



Samon Tandoori Tandoori Salmon

CA\$25.99

Marinated salmon served with sautéed vegetables, rice, or naan saumon mariné servi avec légumes sautés, riz ou naan.

Menu Restaurant L'amrit



Crevette Tandoori Tandoori Shrimp

CA\$25.99

Clay oven roasted jumbo shrimp served with sautéed vegetables, rice, or naan/crevettes géantes rôties au four d'argile servies avec légumes sautés, riz ou naan.



1/2 Poulet Tandoori 1/2 Tandoori Chicken

CA\$18.99

Marinated chicken roasted in clay oven poulet mariné rôti au four d'argile.

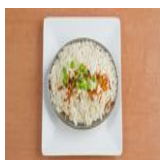


Tandoori Mixed Grill

CA\$34.99

2 tikka, 2 malai kebab, 2 seekh kebab, 2 shrimp, i chicken leg served with sautéed vegetables, rice, or naan / 2 tikka, 2 malai kebab, 2 seekh kebab, 2 crevettes, i cuisse de poulet servis avec légumes sautés, riz ou naan.

Biryani & Riz



Riz Vapeur Steam Rice

CA\$4.99

Fluffy steamed rice garnished with caramelized onions and green peas.



Riz Jeera Jeera Rice

CA\$5.99

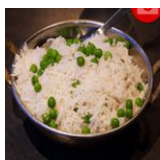
Basmati rice sautéed with cumin seeds, often accompanied by a hint of aromatic spices.



Riz Citron Lemon Rice

CA\$5.99

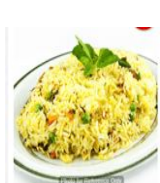
Basmati rice infused with lemon juice, typically includes mustard seeds, curry leaves, and peanuts for a tangy and aromatic experience.



Riz Pois Et Oignon Peas & Onion Rice

CA\$6.99

Basmati rice cooked with peas and onions, seasoned with mild spices.



Biryani Légumes Veg Biryani

CA\$14.99

Basmati rice cooked with a medley of vegetables, typically includes spices and herbs, garnished with fresh coriander.

Menu Restaurant L'amrit



Biryani Chevre Goat Biryani

CA\$19.99

Aromatic basmati rice with tender goat pieces, garnished with fresh herbs and vegetables.

Biryani Crevette Shrimp Biryani

CA\$19.49

Basmati rice layered with shrimp and typically includes a blend of aromatic spices, creating a classic Indian biryani.

Veg fried rice

CA\$17.99

Mixed vegetables stir-fried with basmati rice, soy sauce, and Indian spices.

Chicken fried rice

CA\$19.99

Stir-fried basmati rice with chicken, mixed vegetables, soy sauce, and a hint of ginger and garlic.

Egg fried rice

CA\$18.99

Scrambled eggs and basmati rice stir-fried with light spices, onions, and green peas.



Biryani Poulet Chicken Biryani

CA\$18.99

Basmati rice and chicken, typically includes garlic, ginger, cardamom, cinnamon, and saffron, cooked together with a blend of aromatic spices.



Biryani Agneau Lamb Biryani

CA\$19.49

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

Pains Breads



Onion Kulcha

CA\$5.99

Flavorful and fluffy Indian bread filled with caramelized onions, perfect to accompany any meal.

Menu Restaurant L'amrit

Paneer Naan

CA\$6.99

Soft, fluffy naan stuffed with spiced, creamy paneer (cheese)



Keema Naan

CA\$6.99

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

Aloo Kulcha

CA\$6.99

Leavened bread filled with a blend of mashed potatoes and traditional Indian spices, baked in a clay oven.

Amistrari Kulcha

CA\$14.99

2 aloo naan, served with channa masala



Tawa Roti

CA\$3.49

Traditional whole wheat flatbread, freshly baked.



Tawa Paratha

CA\$6.99

Whole wheat flatbread, pan-fried on a tawa (iron skillet) to achieve a flaky texture.

Latcha Parath

CA\$6.99

Layered whole wheat bread, traditionally prepared on a skillet, often accompanied by a hint of butter for added richness.



Naan

CA\$3.99

Soft and fluffy flatbread with a slightly charred, golden-brown surface, perfect for pairing with any curry or dip.



Naan À L'ail Garlic Naan

CA\$4.99

Soft, fluffy flatbread topped with minced garlic and fresh cilantro.

Naan Roll Sandwich

Poulet Tikka Chicken Tikka Roll

CA\$9.99

Marinated chicken tikka wrapped in naan, typically includes onions, cilantro, and a blend of spices, served with a side of tikka masala sauce.

Poulet Bhuna Chicken Bhuna Roll

CA\$9.99

Spicy chicken bhuna, cooked with onions and peppers, wrapped in a freshly baked naan.

Agneau / Lamb Seekh Kebab

CA\$10.99

Minced lamb seasoned with traditional spices, skewered, and grilled, wrapped in naan bread with onions and a hint of mint chutney.

Omelette Oeuf Egg Omelet Roll

CA\$9.99

Eggs whisked with herbs and spices, then cooked to create an omelette, rolled in naan bread.

Agneau Bhuna Lamb Bhuna Roll

CA\$7.99

Tender lamb bhuna, a richly spiced curry, wrapped in a freshly baked naan with onions and herbs.

Paneer Masala Roll

CA\$10.99

Paneer marinated in masala spices, wrapped in a freshly baked naan with onions, bell peppers, and a hint of cilantro mint chutney.

Paneer Potato Roll

CA\$9.99

Paneer and potato rolled in naan bread, spiced with traditional Indian seasonings, typically includes a hint of fresh herbs and a tangy sauce.

Légumes Vegetables

Cari Aux Légumes / Mix Vegetable Curry

CA\$14.99



Fresh mix vegetables cooked with onion, tomato, and Indian spice / mélange de légumes frais cuits avec oignons, tomates et épices indiennes.

Menu Restaurant L'amrit



Veggie Amrit Végétarien

CA\$14.99

Fresh vegetables cooked with chef's unique sauce, made poppy seeds & coconut based légumes frais cuits avec la sauce unique du chef, à base de graines de pavot et de noix de coco.



Vegetable Vindaloo

CA\$14.99

Spicy. Mixed vegetables cooked in goan special spicy sauce légumes mélangés cuits dans une sauce épicée spéciale de goa.



Vegetable Jalfrezi

CA\$14.99

Mixed vegetables, green peppers, onion cooked with tomato based tangy sauce / légumes variés, poivrons verts, oignons cuits avec une sauce piquante à base de tomate.

Matar Paneer

CA\$18.99

Cottage cheese & green peas cooked in traditional spice curry sauce / fromage cottage et pois verts cuits dans une sauce curry aux épices traditionnelles.



Paneer Bhurji

CA\$18.99

Grated cottage sautéed with onion, tomato, Indian spice cooked in creamy sauce / cottage râpé sauté avec oignon, tomate, épices indiennes cuit dans une sauce crémeuse.

Chilli Paneer

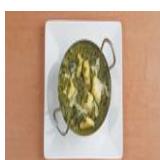
CA\$18.99

Spicy. Cottage cheese, green pepper, onion sautéed with soya sauce, ginger, garlic / fromage cottage, poivron vert, oignon sauté à la sauce soja, gingembre, ail.

Mughlai Paneer

CA\$18.99

Cubes cottage cheese cooked in yogurt, cashew nut & milk-based sauce/cubes de fromage blanc cuits dans du yaourt, noix de cajou et sauce à base de lait.



Palak Paneer

CA\$17.99

Home made cottage cheese & fresh spinach cooked in Indian style / fromage cottage fait maison et épinards frais cuits à l'indien.

Saag Aloo

CA\$17.49

Fresh spinach & potato épinards et pomme de terre frais.

Menu Restaurant L'amrit



Jeera Aloo

Potato with cumin seeds / pomme de terre aux graines de cumin.

CA\$17.49

Chana Masala

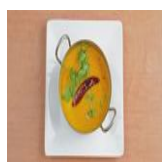
Chickpeas cooked in onion & tomato sauce pois chiches cuits dans une sauce à l'oignon et à la tomate.

CA\$16.99

Chana Saag

Chickpeas with fresh spinach / pois chiches aux épinards frais.

CA\$16.99



Dal Tadka

Yellow lentil cooked indian style / lentilles jaunes cuites à l'indienne.

CA\$15.49



Dal Makhani

Black lentil cooked authentic Indian style lentilles noires cuites à l'indienne authentique.

CA\$15.49



Aloo Gobi

Potato & cauliflower sauteed with onion, tomato, garlic sauce pommes de terre et chou-fleur sautés avec oignon, tomate, sauce à l'ail.

CA\$17.99



Baingan Bharta

Clay oven roasted eggplant sauted with onion, tomato, ginger, garlic & Indian herbs / aubergines rôties au four d'argile sautées avec oignon, tomate, gingembre, ail et herbes indiennes.

CA\$17.99

Rajma

Kidney beans cooked in onion & tomato sauce haricots rouges cuits dans une sauce aux oignons et aux tomates.

CA\$16.99

Okra Dopiazza

Fresh okras cooked in Indian spices gombos frais cuits dans des épices indiennes.

CA\$17.99

Menu Restaurant L'amrit



Korma Végétarien / Vegetable Korma

CA\$14.99

Fresh mixed vegetables cooked in fruit cocktail & creamy cashew sauce / mélange de légumes frais cuits dans un cocktail de fruits et une sauce crémeuse aux noix de cajou.

Malai Kofta

CA\$18.99

Mix vegetables balls (koftas) cooked in velvety smooth cashew creamy sauce / mélanger des boulettes de légumes (koftas) cuites dans une sauce crémeuse aux noix de cajou onctueuse et veloutée.

Shahi Paneer

CA\$18.99

Homemade cottage cheese cooked with tomato creamy sauce fromage cottage fait maison cuit avec une sauce crémeuse à la tomate.



Kadai Paneer

CA\$18.99

Cottage cheese cooked with onion, green pepper & ginger sauce/ fromage cottage cuit avec sauce aux oignons, poivrons verts et gingembre.

Fruits De Mer Sea Food



Crevette Saag /Shrimp Saag

CA\$21.99

Shrimp cooked with fresh spinach in Indian style crevettes cuites avec des épinards frais à l'indienne.



Fish curry

CA\$18.99

Basa fillet cooked in onion and tomato based curry sauce.



Shrimp curry

CA\$21.99

Fresh shrimp cooked with onions and tomato based curry sauce.



Crevette Au Beurre /Butter Shrimp

CA\$21.99

Tomato based cashew nut creamy sauce.

Menu Restaurant L'amrit



Crevette Bhuna /Shrimp Bhuna

CA\$21.99

Shrimp cooked with onion, tomato, bell pepper, various spice bhuna sauce/crevettes cuites avec oignon, tomate, poivron, diverses épices dans une sauce bhuna.

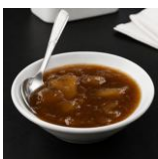
Accompagnements / Side orders



Papadam

CA\$5.99

Crispy lentil roasted in clay oven.



Mango Chutney

CA\$4.99

A sweet and tangy condiment prepared with diced mangoes, often simmered with spices such as ginger, garlic, and mustard seeds for a flavorful addition.



Yogourt

CA\$4.99

Plain yogurt, traditionally made, serving as a cooling complement to spicy dishes.

Masala Papad

CA\$6.99

Fried papadan garnish with onion, tomato & Indian spice.



Pickle

CA\$4.99

A tangy and spicy condiment made with a mix of vegetables like mango, lemon, and carrot, preserved in oil and various Indian spices.

Green Sauce

CA\$4.99

Traditional Indian green chutney made with yogurt, fresh cilantro, and lemon juice, seasoned with various spices.



Tamarind Sauce

CA\$4.99

A tangy and sweet condiment, made with tamarind and a blend of Indian spices.

Menu Restaurant L'amrit



Butter

Typically used to enhance flavors in various dishes, offering a rich and smooth texture.

CA\$4.99



Cucumber Raita

Creamy yogurt dip with fresh cucumber and aromatic spices.

CA\$4.99

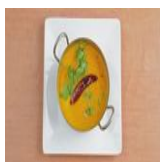


Salade verte / Green Salad

Onion, tomato, cucumber.

CA\$6.99

Menu Vegan



Dal Tadka

Yellow lentil cooked Indian style / Lentilles jaunes cuites à l'indienne.

CA\$15.99

Mix Vegetable Curry

Fresh mix vegetables cooked with onion, tomato, and Indian spice. / Mélange de légumes frais cuits avec oignons, tomates et épices indiennes.

CA\$15.49



Jeera Aloo

Potato with cumin seeds/ Pomme de terre aux graines de cumin.

CA\$17.99



Baingan Bharta

Clay oven roasted eggplant sautéed with onion, tomato, ginger, garlic & Indian herbs / Aubergines rôties au four d'argile sautées avec oignon, tomate, gingembre, ail et herbes indiennes.

CA\$18.99

Veggie Biryani / Légumes

Basmati rice cooked with a medley of vegetables and traditional biryani spices, typically garnished with fresh herbs.

CA\$15.49

Menu Restaurant L'amrit



Steam Rice / Riz vapeur

CA\$4.99

Long-grain steamed rice topped with caramelized onions and green peas.

Peas & Onion Rice

CA\$6.99

Basmati rice sautéed with peas and onions, typically includes a blend of mild Indian spices.

Tofu Masala

CA\$18.99

Tomato & coconut-based sauce/ Sauce tomate et noix de coco.

Tofu Jalfrezi

CA\$18.99

Tofu, green peppers, onion cooked with tomato based tangy sauce /Tofu, poivrons verts, oignons cuits avec une sauce piquante à base.

Tofu Saag

CA\$18.99

Tofu cooked with fresh spinach & Indian spice / Tofu cuit avec épinards frais et épices indiennes.

Dal Makhani

CA\$16.49

Black lentil cooked authentic Indian style / Lentilles noires cuites à l'indienne authentique.

Bhindi Do Pyaza

CA\$18.99

fresh okra cooked in indian spices / gombos frais cuits dans des épices indiennes.

Green Salad (onion, tomato, cucumber)

CA\$6.99

Sliced onions, tomatoes, and cucumbers, typically seasoned with a blend of Indian spices and a hint of lemon.



Papadam (crispy lentil roasted in clay oven)

CA\$5.99

Thin, crispy lentil wafers roasted in a clay oven, served with tangy tamarind and refreshing mint chutneys.

Menu Restaurant L'amrit



Mango Chutney

CA\$4.99

A blend of sweet mangoes and traditional Indian spices, creating a tangy and mildly spiced condiment.

Tofu Chili

CA\$18.99

Tofu, green pepper, onion sautéed with soya sauce, ginger, garlic / Tofu, poivron vert, oignon sauté à la sauce soya, gingembre, ail.

Vegetable Jalfrezi

CA\$15.99

Mixed vegetables, green peppers, onion cooked with tomato based tangy sauce / Legumes variés, poivrons verts, oignons cuits avec une sauce piquante à base de tomate.

Tofu Amrit

CA\$18.99

Tofu cooked with chefs unique sauce, made poppy seeds & coconut based / Tofu cuit avec la sauce unique du chef, à base de graines de pavot et de noix de coco.

Tofu Vindaloo

CA\$18.99

Tofu cooked in Goan special spicy sauce / Tofu cuit dans une sauce épicée spéciale de Goa.

Vegetable Vindaloo

CA\$15.99

Mixed vegetables cooked in Goan special spicy sauce / Légumes mélangés cuits dans une sauce épicée spéciale de Goa.

Saag Aloo

CA\$17.99

Fresh spinach & potato / Épinards et pomme de terre frais.

Chana Masala

CA\$17.49

Chickpeas cooked in onion & tomato sauce / Pois chiches cuits dans une sauce à l'oignon et à la tomate.



Aloo Gobi

CA\$18.99

Potato & cauliflower sautéed with onion, tomato, garlic sauce. / Pommes de terre et chou-fleur sauté avec oignon, tomate, sauce à l'ail.

Menu Restaurant L'amrit

Chana Saag

CA\$17.99

Chickpeas with fresh spinach / Pois chiches aUx épinards frais.

Dosa



Masala Dosa

CA\$15.99

Thin, crispy fermented rice and lentil crepe filled with spiced potato mixture, served with coconut chutney, tomato chutney, and sambar.



Vada Sambar (2)

CA\$9.99

Two crispy lentil doughnuts, traditionally soaked in a tangy lentil-based vegetable stew known as sambar.

Dosa Nature / Plain Dosa

CA\$12.99

A thin, crispy crepe made from a fermented batter of lentils and rice, traditionally served in South Indian cuisine.



Onion Uttapam

CA\$11.99

Rice flour pancakes cooked with onions, coriander and spices / Galettes de farine de riz cuites avec oignons, coriandre et épices.



Idli Sambar (2)

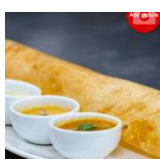
CA\$9.99

Steamed rice cakes served with a side of sambar, a lentil and vegetable stew.

Dosa Oeuf / Egg Dosa

CA\$16.99

Thin, fermented rice and lentil crepe, traditionally topped with a seasoned egg mixture.



Paneer Dosa

CA\$16.99

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

Menu Restaurant L'amrit



Dosa Poulet / Chicken Dosa

CA\$17.99

Thin, crispy crepe made from fermented rice and lentil batter, filled with tender chicken pieces, typically seasoned with a blend of aromatic spices.

Thali



Végé / Veggie thali

CA\$17.99

Assorted vegetables with chickpeas, mixed vegetable curry, creamy vegetable curry, basmati rice, fresh salad, and naan bread.



à la viande / Meat Thali

CA\$18.99

A meat thali typically includes a selection of meat curries, complemented by dal, a vegetable dish, rice, naan, raita, and pickle.

Boissons / Drinks



Eau / Bottled Water

CA\$2.99

Sealed and purified, this bottled water is essential for hydration and refreshing your palate.



Perrier Sparkling Water

CA\$5.99

Effervescent Perrier water to refresh and invigorate your palate.



Boisson gazeuse / Soft drink can

CA\$2.99

Selection of canned soft drinks: cola, diet cola, and lemon-lime.



Sweet Lassi

CA\$4.99

Refreshing Yogurt-Based Indian Drink, Sweetened to Perfection



Mango Lassi

CA\$4.99

Creamy blend of yogurt and ripe mango puree, sweetened to perfection.

Menu Restaurant L'amrit



Salted Lassi

CA\$4.99

Salty yogurt drink with a refreshing blend of flavors, a must-try for Lassi lovers.

Desserts



Kulfi (home made dessert with mango, almonds, cashew nuts, milk)

CA\$6.99

Rich, creamy dessert made with mango, almonds, cashew nuts, and milk.



Rasmalai (2)

CA\$4.99

Cottage cheese dumplings soaked in sweet, cardamom-infused milk, garnished with pistachios.



Gulab Jamun

CA\$4.99

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