

### Most Ordered



#### Poulet au beurre / Butter Chicken

2 for CA\$15.99

Poulet désossé cuit dans crème au beurre, garnis de coriandre/boneless chicken cooked with butter cream, garnished with coriander.



#### Poulet Tikka Masala/Chicken Tikka Masala

2 for CA\$13.99

Poulet désossé cuit au four d'argile et frit dans une sauce riche et épicée/boneless chicken cooked in a clay oven and fried in a rich and spicy sauce.



#### Daal Makhni

2 for CA\$13.99

Lentilles noires cuites avec épices indiennes. / black lentils cooked with various indian spices lentilles.



#### Samosa (2)

CA\$4.99

Pâtisseries indienne remplie de patates et pois, avec épices variées/Indian pastries filled with potatoes and peas prepared, with various spices.



#### Bhaji oignon / Onion Bhaji

CA\$5.99

Boulettes d'oignon frits avec farine de pois chiches/authentic Indian onion rings fried in chickpea flour



#### Chana Samosa

CA\$6.99

Samosa végé servir avec cari de pois chiches,,garni d'oignon, tomates, yogourt et chutney sucrés/veggie samosa served with chickpeas curry, garnished with onions, tomatoes, yogurt and sweet chutney.



#### Shahi Paneer

CA\$13.99

Fromage maison cuit au four d'argile et frit dans une sauce richeet épicée/homemade cheese cooked in a clay oven and fried in a rich spicy sauce.

## Menu Doaba cuisine indienne



### Palak Paneer

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

CA\$14.99



### Cari Qu Agneau/Lamb Curry

Agneau cuit dans une sauce cari et épices variées/lamb cooked in a curry sauce and various spices.

CA\$14.99

### Chana Bhatura

Pois chiches, salade, 2 puri et yogourt/chickpeas, salad, 2 puri and yogurt.

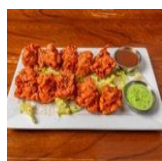
CA\$10.99

## Entrées / Appetizers

### Chana Bhatura

Pois chiches, salade, 2 puri et yogourt/chickpeas, salad, 2 puri and yogurt.

CA\$10.99



### Bhaji oignon / Onion Bhaji

Boulettes d'oignon frites avec farine de pois chiches/authentic Indian onion rings fried in chickpea flour

CA\$5.99

### Paneer pakora

Pépites indiennes faites de fromage frit en boule dans farine de pois chiches/authentic indian nuggets made with cheese balls fried in chickpea flour.

CA\$10.99

### Pakora Légumes/Veggie Pakora (1 Lbs)

Friture de légumes, une croustillant panure d'herbes et de pois chiches/fritters of vegetables in a crispy chickpea butter.

CA\$8.99

### Kulcha D'Amritsari

Leavened bread, traditionally filled with a mixture of mashed potatoes, onions, fresh herbs, and a blend of spices, baked to perfection.

CA\$11.99

## Menu Doaba cuisine indienne

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### Pakora Poisson / Fish Pakora

CA\$11.99

Pépites indiennes faites de poisson frit pané de farine de pois chiches/authentic indian nuggets made with fish fried in chickpea flour.

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### Chaat Papri

CA\$7.99

Gaufrettes frites croustillantes, servies avec patates pois chiches, piments, yogourt et chutneys/crispy fried wafers, served with potatoes, chickpeas, chillies, yogurt and chutney.

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### Dahi vada

CA\$7.99

Boulettes servies dans yogurt sucré/dumpling served in sweet yogurt.

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### Bread Pakora

CA\$4.99

Bread pakora consists of bread filled with a spiced potato mixture, coated in gram flour batter, and deep-fried to achieve a crisp texture.

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### Aloo tikki (2 Pcs)

CA\$8.99

Patates pilées, coriandre frais et épices indiennes servi avec sauce à la menthe/Mashed potatoes, fresh coriander and indian spices, served with mint sauce.

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### Gobi Manchurian

CA\$11.99

Morceaux de choux-fleurs frits dans une sauce style indochinoise/Pieces of cauliflower fried in an Indochinese style spice blend.

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### Poulet Manchurian

CA\$14.99

Morceaux de poulet frits dans une sauce style indochinoise/pieces of chicken fried in an Indochinese style spice blend.

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### Malai Champ

CA\$12.99

Morceaux de soya marinés dans herbes spéciales et cuits dans une crème/soya chunks marinated in special herbs and cooked with cream and cashew gravy.

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### Pakora Poulet / Chicken Pakora

CA\$9.99

Pépites indiennes faites de poulet frit pané de farine de pois chiches/authentic indian nuggets made with chicken fried in chickpea flour.

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## Menu Doaba cuisine indienne

### Pakora Poulet Avec Os/chicken Bone Pakora

CA\$9.99

Pépites indiennes faites de poulet frit pané de farine de pois chiches/authentic indian nuggets made chicken with bone fried in chickpea flour.

### Pani Puri (6)

CA\$5.99

Six hollow, crisp-fried puris filled with a spicy and tangy mixture of potatoes, chickpeas, tamarind chutney, and a special flavored water.



### Samosa (2)

CA\$4.99

Pâtisseries indienne remplie de patates et pois, avec épices variées/Indian pastries filled with potatoes and peas prepared, with various spices.



### Chana Samosa

CA\$6.99

Samosa végétarien servi avec cari de pois chiches, garni d'oignon, tomates, yogourt et chutney sucrés/veggie samosa served with chickpeas curry, garnished with onions, tomatoes, yogurt and sweet chutney.

## Tandoori

### Malai Poulet Tikka/chicken Malai Tikka

CA\$14.99

Chicken marinated in a blend of cream, yogurt, and mild spices, then cooked in a tandoor oven.



### Paneer Tikka

CA\$14.99

Fromage cottage au tandoori/cottage cheese tandoori.

### Crevette Tikka/shrimp Tikka

CA\$15.99

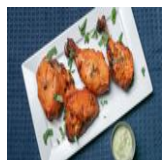
Shrimp marinated in a blend of yogurt and tandoori spices, then grilled in a clay oven.

### Poisson Tikka/ Fish Tikka

CA\$16.99

Mariné avec épices indiennes yogourts et cuits dans notre four d'argile le tandoor. / marinated with indian spices yogurt and cooked in our clay oven the tandoor.

## Menu Doaba cuisine indienne



### Poulet Tikka/chicken Tikka

CA\$15.99

Marinated chicken pieces grilled in a tandoor, garnished with fresh cilantro.



### Cuisse De Poulet Tandoori 1/ 1 Tandoori Chicken Leg

CA\$5.99

## Nos cari à la Viande / Our Meat Currys



### Poulet au beurre / Butter Chicken

2 for CA\$15.99

Poulet désossé cuit dans crème au beurre, garnis de coriandre/boneless chicken cooked with butter cream, garnished with coriander.



### Poulet Tikka Masala/Chicken Tikka Masala

2 for CA\$13.99

Poulet désossé cuit au four d'argile et frit dans une sauce riche et épicée/boneless chicken cooked in a clay oven and fried in a rich and spicy sauce.



### Cari Qu Agneau/Lamb Curry

CA\$14.99

Agneau cuit dans une sauce cari et épices variées/lamb cooked in a curry sauce and various spices.



### Agneau Korma/Lamb Korma

CA\$14.99

Agneau cuit dans une sauce au yaourt et noix/Lamb cooked in a yogurt and nut sauce.

### Crevette Karahi/Shrimp Karahi

CA\$15.99

La viande de votre choix, servie avec piments verts, oignons tomates, ail et épices indiennes the meat of your choice, served with green chillies, onions, tomatoes, garlic and indian spices.

### Agneau Vindaloo/Lamb Vindaloo.

CA\$14.99

Agneau cuits avec pommes de terres mijoté au vinaigre dans une sauce au cari et piments lamb cooked with potatoes simmered in a vinegar based curry with whole red chillies.

## Menu Doaba cuisine indienne

### Agneau Saag/Lamb Saag

CA\$14.99

Agneau cuit avec épinard et épicée/lamb cooked with spinach and spices.



### Cari Au Poulet/Chicken Curry

CA\$12.99

Poulet cuit avec sauce au cari et diverses épicée/chicken cooked in a curry sauce with various spices.

### Poulet Korma/Chicken Korma

CA\$12.99

Poulet désossé cuit avec yogourt et une sauce crémeuse/boneless chicken cooked in yogurt and a creamy sauce.



### Poulet Vindaloo/Chicken Vindaloo

CA\$12.99

Poulet cuits avec pommes de terres mijotees au vinaigre dans une sauce au cari et piments/chicken with potatoes simmered in a vinegar based curry with whole red chillies.



### Cari Au Poisson/Fish Curry

CA\$13.99

Poisson cuit dans une sauce au cari avec épices indiennes/fish cooked in a curry sauce with indian spicy.

### Saag Poulet/Chicken Saag

CA\$12.99

La viande de votre choix avec épinards et gamie de coriandre fraîche/the meat of your choice mixed with spinach and fresh coriander.



### Cari Crevette/Shrimp Curry

CA\$15.99

Crevette cuites avec sauce au cari et diverses épicée/Shrimp cooked with curry sauce and various spices.

### Crevette Korma/Shrimp Korma

CA\$15.99

Crevette cuites avec yogourt et une sauce légèrement crémeuse a base de noix/shrimp cooked with yogurt and creamy sauce with nuts.

### Crevette Bhoona/Shrimp Saag

CA\$15.99

Crevette cuites avec oignons, tomates, ail et gingembre dans une sauce épicée/shrimp cooked with onions, tomatoes, garlic and ginger in a thick sauce.

## Menu Doaba cuisine indienne

### Poulet kadhai / Kadhai Chicken

CA\$12.99

Poulet cuit avec poivrons, oignons, tomates, coriandre et gingembre frais dans une sauce masala et une touche de yogurt/chicken cooked with peppers, onions, tomatoes, cilantro and fresh ginger in a masala gravy and a touch of yogurt.

### Poulet au chili / Chili Chicken

CA\$13.99

Cubes de poulet assaisonnées et frit, sauce soya et chilli avec poivrons sautés gingembre et oignons/seasoned cubes of chicken deep fried and soy sauce, chilli gravy with sautéed ginger peppers and onions.

## Nos Cari végété / Our Veggie Curry



### Daal Makhni

2 for CA\$13.99

Lentilles noires cuites avec épices indiennes. / black lentils cooked with various indian spices lentilles.

### Paneer Tikka Masala

CA\$14.99

Cubes de fromage cottage cuits avec poivrons, oignons, tomates, coriandre et gingembre frais dans une sauce masal avec une touch de yogurt/ cottage cheese cubes cooked with peppers, onions, tomatoes, coriander and fresh ginger in a masal sauce with a touch of yogurt.



### Aloo Gobi

CA\$12.99

Cari avec pommes de terre, choux-fleur et épices indienne/curry made with potatoes, cauliflower and Indian spices.



### Bhindi

CA\$12.99

Gombo cuit avec des épices indiennes spéciales, sautés avec des oignons et ails/okra cooked with special Indian spices, sautéed with onions and garlic.



### Paneer do Pyaza

CA\$14.99

Paneer cuit avec beaucoup d'oignons et épices variés/paneer cooked with lots of onions and various spices.



### Malai Kofta

CA\$14.99

Boules végétariennes cuites dans une sauce crémeuse avec épices et herbes indiennes. / vegetarian balls cooked in a creamy sauce with indian spices and herbs.

## Menu Doaba cuisine indienne



### Légumes Mélanges/mix Veggies

CA\$13.99

Légumes assortis cuites avec épices indiennes/assorted vegetables cooked with indian spices.

### Kadhai Paneer

CA\$14.99

Cubes de fromage cottage cuits dans une sauce crémeuse de tomates et oignons/soft cubes cottage cheese cooked with rich creamy tomato and onion gravy.



### Chana masala

CA\$13.99

Pois chiches épicés cuit avec oignons et tomates. / spicy garbanzo beans cooked with onions and tomatoes.



### Shahi Paneer

CA\$13.99

Fromage maison cuit au four d'argile et frit dans une sauce riche et épicée/homemade cheese cooked in a clay oven and fried in a rich spicy sauce.

### Saag

CA\$12.99

Épinard cuit avec des épices indiennes. / Spinach cooked with Indian spices.

### Veg korma

CA\$12.99

Mixed vegetables cooked in a creamy sauce with sliced almonds, dried raisins, and Indian spices.

### Baigna bhatha

CA\$11.99

Baingan Bhartha: Eggplant grilled in the tandoor oven and simmered with tomatoes and onions.



### Daal Tarka

CA\$13.99

Cari de lentilles jaunes cuites avec épices indiennes/curry made with yellow lentils cooked with Indian spices.



### Paneer korma

CA\$13.99

Homemade cheese typically cooked in a creamy yogurt-based sauce, garnished with fresh coriander.

## Menu Doaba cuisine indienne

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### Palak Paneer

CA\$14.99

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

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### Palak

CA\$10.99

Épinard garnis avec tomates fraîches et épices/spinach garnished with fresh tomatoes and spices.

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## Nouilles / Noodles

### Au poulet / Chicken Noodles

CA\$12.99

Stir-fried noodles typically include tender chicken pieces, mixed with a variety of vegetables and seasoned with a blend of spices and sauces for a rich taste.

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### Aux légumes / Veggie Noodles

CA\$11.99

Stir-fried noodles mixed with a variety of vegetables, typically including cabbage, carrots, and capsicum, seasoned with Indian spices and sauces.

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## Riz / Rice



### Biryani Agneau/Lamb Biryani

CA\$14.99

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

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### Riz Nature/Plain Steamed Rice

CA\$2.99

Steamed basmati rice, simply prepared and served.

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### Biryani Crevette/Shrimp Biryani

CA\$16.99

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

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### Riz Frit Au Poulet/Chicken Fried Rice

CA\$13.99

Basmati rice stir-fried with chicken, typically includes carrots, white pepper, soya sauce, finely sliced capsicums, and eggs.

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## Menu Doaba cuisine indienne

### Riz Frit Aux Légumes/Veggie Fried Rice

CA\$12.99

Basmati rice stir-fried with a variety of fresh vegetables, typically includes carrots, capsicums, and seasoned with white pepper and soya sauce.

### Biryani Poulet / Chicken Biryani

CA\$13.99

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

### Biryani végété / Vegetable Biryani

CA\$12.99

Basmati rice cooked with a variety of vegetables and aromatic spices, typically includes garlic, ginger, cardamom, cinnamon, and saffron.

## Burgers



### Chicken roll

CA\$9.99

Grilled chicken pieces wrapped in a soft flatbread with sautéed onions, bell peppers, and a hint of spicy sauce.



### Veg roll

CA\$7.99

Grilled paneer cubes, fresh lettuce, and tangy tomato slices wrapped in a soft roll, served with a side of green chutney.



### Egg roll

CA\$8.99

Soft flatbread wraps filled with spiced scrambled eggs, fresh vegetables, and tangy sauces.

### Burger Végé/Veg Burger

CA\$7.99

Burger avec galette végétarienne charge de légumes/ authentici veggie patti burger loaded with healthy veggies.

### Burgerpoulet/Chicken Burger

CA\$8.99

Burger de poulet épicé garni de légumes frais/ spicy chicken patti burger topped with healthy veggies.

# Menu Doaba cuisine indienne

## Brevages / Drinks



### Boisson gazeuse / Soft Drink

Soda options include cola, diet cola, and lemon-lime.

CA\$1.99



### Thé masala / Masala Tea

A traditional Indian beverage made by brewing black tea with a combination of spices such as cardamom, ginger, and cinnamon, typically mixed with milk.

CA\$2.00



### Lassi sucré / Sweet Lassi

A sweet lassi is a traditional Indian beverage made by blending yogurt with water and sugar, often infused with aromatic spices for added flavor.

CA\$3.99



### Eau / Water

Pure, refreshing hydration

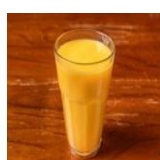
CA\$1.50



### Lassi salé / Salty Lassi

A traditional Indian beverage made from blended yogurt with a hint of salt, often enhanced with spices like cumin.

CA\$3.99



### Lassi à la mangue / Mango Lassi

A traditional Indian beverage, blending yogurt and mango pulp, often sweetened to enhance the mango's natural flavors.

CA\$6.99

## Pains / Bread



### Naan À L'ail/garlic Naan

Leavened Indian bread, typically includes garlic, often cooked in a tandoor oven.

CA\$2.99



### Beurre Naan/butter Naan

Leavened Indian white bread, enriched with butter and traditionally baked in a tandoor.

CA\$1.99

## Menu Doaba cuisine indienne

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### Naan Ordinaire/plain Naan

Traditional Indian bread, hand-tossed and baked in a tandoor, typically consisting of fine white flour.

CA\$1.99

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### Aloo Parantha

Whole wheat bread, typically includes a filling of mashed potatoes seasoned with traditional Indian spices.

CA\$3.99

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### Gobhi Parantha

Unleavened whole wheat bread, typically includes a spiced cauliflower filling, cooked on a griddle.

CA\$3.99

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### Paneer Naan

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

CA\$4.99

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### Paneer Parantha

Paneer parantha is a flatbread filled with spiced and grated paneer, typically cooked on a griddle to achieve a soft texture.

CA\$4.99

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### Tandoori Roti

Freshly baked, traditional flatbread from the tandoor oven.

CA\$2.50

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### Methi Naan

Methi naan is a plain flour bread infused with fenugreek leaves, traditionally baked in a tandoor oven.

CA\$2.99

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### Malai Naan

Malai naan is a leavened bread enriched with cream, typically baked in a tandoor, offering a soft and rich texture.

CA\$4.99

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### Lacha Parantha

Lacha parantha is a whole wheat, multi-layered flatbread, typically cooked in a tandoor and often enriched with butter.

CA\$3.99

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## Menu Doaba cuisine indienne

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### Makkidi Roti

CA\$3.00

Indian flatbread made with corn flour.

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### Tawa roti

CA\$1.50

Traditional whole wheat flatbread, freshly baked.

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## Dessert

### Halwa Carotte

CA\$4.99

Grated carrots slow-cooked with milk, sugar, and ghee, typically includes a mix of nuts and is subtly flavored with cardamom.

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### Gulab jamun (2)

CA\$3.99

Soft, spongy milk-solid-based balls soaked in a sweet, fragrant sugar syrup.

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### Rasmalai

CA\$4.99

Decadent, creamy cheese dumplings soaked in sweet, cardamom-scented milk.

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## Extras

### Papadum (3)

CA\$1.99

Three pieces of papadum, thin and crisp lentil wafers, lightly seasoned with spices.

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### Pickle.

CA\$1.50

A condiment featuring a blend of fruits or vegetables, preserved in a mixture of oil, vinegar, and spices, offering a tangy and spicy taste.

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### Salad

CA\$2.00

A blend of freshly sliced cucumbers, tomatoes, onions, and carrots, typically dressed with lemon juice and a hint of Indian spices.

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## Menu Doaba cuisine indienne

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### Chicken Salad

CA\$8.99

Freshly tossed greens with seasoned chicken, and crisp veggies

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### Shrimp Salad

CA\$8.99

Fresh Greens Tossed with Succulent Shrimp in a Light, Zesty Dressing

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### Bondi Raita

CA\$5.99

Spiced yogurt mixed with bondi, small fried chickpea flour balls, garnished with herbs.

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### Raita

CA\$4.99

Crisp, cool yogurt dip flavored with cucumber and fresh herbs.

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### Yogourt

CA\$2.99

Plain yogurt, a fermented milk product with a smooth texture and mildly sour flavor, made in-house using traditional Indian methods.

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