



## Menu

# Le Mysore | Meilleur Restaurant Indien à M

1802 Boul Rosemont, Montréal QC H2G 1S4, Canada | (514) 842-1424

### Most Ordered



#### Lassi mangue / Mango Lassi

CA\$6.50

Creamy mango yogurt blend with a hint of sweetness, garnished with fresh mint leaves.



#### Pour 1 personne / For 1 Person #7

CA\$36.50

Samosas de légumes (2 pièces), poulet au beurre, légumes du jour et riz pulao. / Vegetables samosa (2 pieces), butter chicken, vegetables of the day & pulao rice.



#### Chana Bhuna

CA\$8.00

Chickpeas cooked in a blend of spices, typically garnished with onions, tomatoes, and cilantro.



#### Beignets d'oignons / Onion Bhajee

CA\$6.00



#### Poulet tikka Masala / Chicken Tikka Masala

CA\$25.50

#### Poulet au beurre / Butter Chicken

CA\$26.50

#### Pour 2 personnes / For 2 People #8

CA\$68.50

Samosa aux légumes (2 pièces), bhaji d'oignon (6 pièces), poulet au beurre, boeuf bhuna, légumes du jour, riz pulao et naan. / Vegetable samosa (2 pieces), onion bhaji (6 pieces), butter chicken, beef bhuna, vegetables of day, rice pulao & naan.

# Menu Le Mysore | Meilleur Restaurant Indien à Montréal

## Poulet tikka / Chicken Tikka

CA\$11.50

Chicken breast pieces marinated in yogurt and spices, roasted on skewers in a tandoor oven.

## Entrées de soupe de daal / Daal Soup Appetizers

CA\$6.00

Yellow lentil soup typically includes garlic, cilantro, and a blend of Indian spices.

## Pour 3 personnes / For 3 People #9

CA\$95.50

Samosa aux légumes (3 pièces), bhajee aux oignons (6 pièces), pakora aux légumes (6 pièces), poulet au beurre, curry d'agneau, beef bhuna et légumes du jour. / Vegetable samosa (3 pieces), onion bhajee (6 pieces), vegetable pakora (6 pieces), butter chicken, lamb curry, beef bhuna and vegetables of the day

## Entrées / Appetizers



### Samosa aux légumes / Vegetables Samosa

CA\$6.00

Seasoned vegetables wrapped in thin dough and deep-fried to a golden crisp.



### Chana Bhuna

CA\$8.00

Chickpeas cooked in a blend of spices, typically garnished with onions, tomatoes, and cilantro.

## Poulet tikka / Chicken Tikka

CA\$11.50

Chicken breast pieces marinated in yogurt and spices, roasted on skewers in a tandoor oven.

## Plateau d'entrées / Appetizer Platter

CA\$13.50

Assortment of samosa, bhaji, and kebabs.

## Entrées de soupe de daal / Daal Soup Appetizers

CA\$6.00

Yellow lentil soup typically includes garlic, cilantro, and a blend of Indian spices.

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## Soupe Mulligatawny / Mulligatawny Soup

CA\$6.00

Lentils, chicken, rice, and vegetables in a spiced broth, garnished with fresh coriander.



## Seekh kabab poulet / Chicken Seekh Kebab

CA\$8.00

Ground chicken marinated with herbs and spices, skewered, and cooked in a tandoor oven.



## Foie de poulet Bhuna / Bhuna Chicken Liver

CA\$11.50

Chicken liver typically sautéed with onions, tomatoes, and Indian spices.



## puri / Bhuna Shrimps On Puri

CA\$12.50

Seasoned and spicy shrimps, served on an Indian pancake.



## Beignets d'oignons / Onion Bhajee

CA\$6.00

## Pakora de légumes / Vegetables Pakora

CA\$6.00

Assorted vegetables coated in spiced chickpea flour batter and deep-fried.

## Curries

### Poulet Tikka Rejala / Chicken Tikka Rejala

CA\$23.50

Grilled chicken pieces typically marinated in yogurt and spices, cooked in a spiced tomato-based curry with onions, garlic, ginger, and cream.



### Pasanda d'agneau / Lamb Pasanda

CA\$26.50

Lamb marinated in yogurt, cooked with almonds, cashews, and a mild cream sauce.

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## Poulet Tikka Jalfrazi / Chicken Tikka Jalfrazi

CA\$23.50

Chicken tikka jalfrazi: Marinated chicken tikka cooked with bell peppers, onions, and tomatoes in a tangy and spicy sauce.

## Poulet au piment et à l'ail / Garlic Chilli Chicken

CA\$23.50

Boneless chicken sautéed with fresh garlic, green chilies, and onions, typically featuring a blend of Indian spices.



## Poulet pasanda / Chicken Pasanda

CA\$23.50

Chicken Pasanda: Marinated chicken curry cooked with yogurt, garnished with almonds, nuts, and currants.



## Poulet Tikka Korai / Chicken Tikka Korai

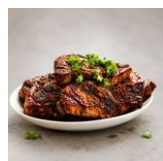
CA\$23.50

Marinated grilled chicken cooked with tomatoes, garlic, ginger, green chili, and peppers in a traditional sauce.

## Bouf Rejala / Beef Rejala

CA\$24.50

Beef Rejala: Beef typically cooked with onions, tomatoes, garlic, ginger, and Indian spices in a rich curry sauce.



## Bouf Koraj / Beef Koraj

CA\$24.50

Boneless beef cooked in a curry sauce with Indian spices and fresh herbs.

## Poulet au beurre / Butter Chicken

CA\$26.50



## Poulet tikka Masala / Chicken Tikka Masala

CA\$25.50

## Biryani

### Poulet tikka / Chicken Tikka

CA\$29.50

Boneless chicken marinated with yogurt, fresh bell pepper, saffron, onion, and fresh ginger, grilled in a traditional Indian clay oven.



### Crevette / Shrimp

CA\$28.50

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



### Bouf / Beef

CA\$24.50

Beef biryani: Basmati rice and tender beef cooked with garlic, ginger, cardamom, cinnamon, and saffron.

### Agneau / Lamb

CA\$27.50

Basmati rice sautéed with lamb pieces, onions, and spices, garnished with coriander.



### Végé / Veggie

CA\$20.50

Basmati rice cooked with mixed vegetables, onions, and traditional Indian spices, garnished with coriander.



### Poulet / Chicken

CA\$23.50

Basmati rice sautéed with boneless chicken, onions, spices, and garnished with coriander.

## Desserts



### Gulab Jamun

CA\$4.50

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

## Combos

### Pour 2 personnes / For 2 People #8

CA\$68.50

Samosa aux légumes (2 pièces), bhaji d'oignon (6 pièces), poulet au beurre, boeuf bhuna, légumes du jour, riz pulao et naan. / Vegetable samosa (2 pieces), onion bhaji (6 pieces), butter chicken, beef bhuna, vegetables of day, rice pulao & naan.

# Menu Le Mysore | Meilleur Restaurant Indien à Montréal



## Pour 1 personne / For 1 Person #7

CA\$36.50

Samosas de légumes (2 pièces), poulet au beurre, légumes du jour et riz pulao. / Vegetables samosa (2 pieces), butter chicken, vegetables of the day & pulao rice.

## Végétarien for 1 Person / Veggie pour 1 personne #10

CA\$34.50

Végétarien. Samosa aux légumes (2 pièces), dansak de légumes, légumes du jour et riz pulao. / Vegetarian. Vegetables samosa (2 pieces), vegetable dansak, vegetables of the day & pulao rice.

## Pour 3 personnes / For 3 People #9

CA\$95.50

Samosa aux légumes (3 pièces), bhajee aux oignons (6 pièces), pakora aux légumes (6 pièces), poulet au beurre, curry d'agneau, beef bhuna et légumes du jour. / Vegetable samosa (3 pieces), onion bhajee (6 pieces), vegetable pakora (6 pieces), butter chicken, lamb curry, beef bhuna and vegetables of the day

## Végétarien (pour 2 personnes) / Veggie (For 2) #11

CA\$62.50

Végétarien. Bhajis d'oignon (6 pièces), samosas de légumes (2 pièces), korma de légumes, dansak de légumes, légumes du jour, riz pulao et naan. / Vegetarian. Onion bhajee (6 pieces), vegetables samosa (2 pieces), vegetables korma, vegetable dansak, vegetables of the day, pulao rice & naan.

## Pour 2 personne / 2 People AA

CA\$68.50

Seekh kabab, Oignon bhajee, demi-poulet tandoori, cari au boeuf, bhajee au choufleur, pulao de riz, naan et dessert / Seekh kabab, onion bhajee, half tandoori chicken, beef curry, cauliflower bhajee, pulao rice, naan, dessert

## Pour 2 personne / For 2 People BB

CA\$72.50

Samosa aux légumes, Seekh kabab, Cari d'agneau, Crevettes bhuna, Bhajee aux champignons, Pulao de riz, Naan et Dessert / Vegetable samosa, Seekh kabab, Lamb curry, Bhuna shrimp, Mushroom bhaji, Pulao rice, Naan, Dessert

## Pour 2 personne / For 2 People CC

CA\$72.50

Assiettes amuse-gueules ( Assortiment de Seekh kabab, Onion bhajee, Pakora aux légumes, Samosa aux légumes) Poulet au beurre, Bhuna ghost, Chana masala, Pulao de riz, Naan et Dessert / Appetizer Platter(Assortment of seekh kebab, onion bhajee, vegetable pakora, vegetable samosa) butter chicken, Bhuna ghost, chana masala, pulao rice, naan, and dessert

## Pour 2 personne / For 2 people DD

CA\$60.50

Bhajee a l'oignon, samosa aux légumes, Bhajee aux choufleur, Saag aloo, Biryani aux légumes, Naan et dessert / Onion bhajee, vegetable samosa, cauliflower Bhajee, Saag aloo, vegetable biryani, naan, and dessert

## Breuvage / Drinks

### Perrier 750ml

CA\$7.50

Sparkling mineral water from France, known for its natural effervescence and refreshing taste.



### Lassi mangue / Mango Lassi

CA\$6.50

Creamy mango yogurt blend with a hint of sweetness, garnished with fresh mint leaves.

### Boisson gazeuse / Soft Drink

CA\$3.00

Assorted soft drink options including Diet Cola, Lemon-Lime, and Cola.