



## Menu

# Kulcha King Restaurant

634 Rue Jean-Talon O, Montréal QC H3N 1R7, Canada | (438) 535-5450

## Most Ordered



### Kari pakora

Fried gram flour dumplings in spiced yogurt sauce, garnished with fresh cilantro.

CA\$13.99



### Dahi Bhalla

Soft lentil dumplings topped with yogurt, sprinkled with spices, garnished with pomegranate seeds and fresh herbs.

CA\$9.99



### ButerChicken, Chickencurry, Lamb curry - rice

Tender chicken in a creamy tomato sauce with aromatic spices, served alongside steamed rice.

CA\$11.99



### Butter Chicken

CA\$15.99



### Paneer Butter Masala

Creamy tomato-based sauce with cubes of paneer, garnished with fresh cilantro and a swirl of cream.

CA\$15.99



### Dal Tadka, Dal Makhni, Ramja, Karipakoda - Rice

Creamy lentils, kidney beans, and chickpea dumplings in spiced sauce, served with aromatic rice, garnished with fresh cilantro and sliced onions.

CA\$9.99



### Paneer Bhurji

Crumbled paneer sautéed with tomatoes, onions, and spices, garnished with fresh cilantro.

CA\$16.99

# Menu Kulcha King Restaurant



## Dal Makhni

Creamy lentil stew with black lentils and kidney beans, enriched with butter and spices, garnished with fresh cilantro.

CA\$14.99

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## Amritsari kulcha plate (2pcs)

Tandoor-baked flatbread stuffed with mashed potatoes, onions, and spices, accompanied by chickpea curry and fresh yogurt.

CA\$15.99

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## Chana Bhatura Plate

Deep-fried leavened bread served with a spiced chickpea curry, typically accompanied by pickles and salad.

CA\$13.99

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## Appetizers



## Dahi Bhalla

Soft lentil dumplings topped with yogurt, sprinkled with spices, garnished with pomegranate seeds and fresh herbs.

CA\$9.99



## Chicken Noodles

Tender chicken strips with stir-fried noodles, vibrant bell peppers, and fresh greens in a savory sauce.

CA\$14.99



## Paneer pakora

Paneer slices coated in seasoned chickpea flour batter, deep-fried until golden, served with a side of tangy dipping sauce.

CA\$13.99



## Veg Noodles

Stir-fried noodles with cabbage and celery, seasoned with Indian spices.

CA\$13.99



## Honey Chilli Potato

Crispy potato sticks tossed in a sweet and spicy honey-chili sauce, garnished with sesame seeds and fresh scallions.

CA\$12.99

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# Menu Kulcha King Restaurant



## Pani Puri (6Pc)

CA\$9.99

Crispy hollow spheres filled with tangy tamarind water, chickpeas, potatoes, and topped with sev. Six pieces per serving.



## Aloo tikki chat

CA\$9.99

Spiced potato patties topped with chickpeas, tangy chutneys, diced onions, and pomegranate seeds.



## Chana samosa

CA\$9.99

Crispy pastry filled with spiced chickpeas, topped with onions, pomegranate seeds, and crunchy sev.



## Samosa ( 2 Piece)

CA\$4.99

## Chicken Leg

CA\$5.99

Spiced and fried chicken legs, accompanied by sliced onions and fresh mint leaves.



## Chicken Chilli

CA\$16.99

Spicy chicken pieces coated in a tangy chili sauce, garnished with sesame seeds and chopped green onions.



## Malai Chaap

CA\$13.99

Tender chicken marinated in creamy spiced yogurt, grilled with bell peppers and onions.



## Chat papri

CA\$9.99

Crispy flour crackers topped with chickpeas, potatoes, yogurt, tamarind chutney, sev, pomegranate seeds, and fresh cilantro.



## Veg manchurian

CA\$12.99

Vegetable dumplings in a tangy, savory sauce, garnished with chopped green onions and sesame seeds.

# Menu Kulcha King Restaurant



## Paneer Tikka

Grilled marinated paneer cubes with bell peppers and onions, served with a side of green chutney.

CA\$15.99



## Chicken Tikka

Tender pieces of marinated chicken grilled with spices, garnished with sliced onions and cilantro, served with a lemon wedge.

CA\$15.99



## Veg roll

Crispy pastry filled with mixed vegetables, lightly spiced and rolled for a savory start to your meal.

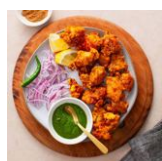
CA\$9.99



## Chicken Pakora

Spiced chickpea flour-battered chicken pieces, deep-fried until golden, served with tangy green chutney and tomato sauce.

CA\$13.99



## Fish Pakora

Spiced fish pieces coated in chickpea flour batter, deep-fried to golden perfection. Served with lemon wedges, sliced onions, green chili, and mint chutney.

CA\$13.99



## Bhindi roll

Tender flatbread wraps filled with spiced okra, bell peppers, and onions, garnished with fresh herbs.

CA\$9.99



## Chicken roll

Grilled chicken wrapped in a soft roll with fresh vegetables and a hint of sauce.

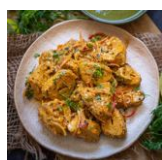
CA\$10.99



## Veg Noodle Spring Roll

Crispy spring rolls filled with seasoned vegetables and noodles, offering a delightful crunch and savory blend of flavors.

CA\$13.99



## Masala Chaap

Sliced marinated chaap coated in a spiced yogurt mixture, garnished with fresh herbs and sliced onions.

CA\$13.99

# Menu Kulcha King Restaurant

## Kharode Da Soup (Goat Soup)

CA\$11.99

Goat bone and marrow soup, typically featuring Indian spices, ginger, and garlic, creating a rich and aromatic appetizer.



## Paneer Noodles

CA\$14.99

Stir-fried noodles with paneer, vibrant bell peppers, and fresh greens, seasoned with Indian spices.

## Noodle Manchurian

CA\$15.99

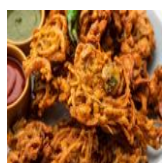
Fried noodles tossed in a savory Indo-Chinese sauce with garlic, onions, and bell peppers, typically featuring soy sauce, chili sauce, and ginger for a flavorful appetizer.



## Bread pakora

CA\$3.99

Spiced potato-stuffed bread, dipped in seasoned chickpea batter and fried until golden, served with chutneys.

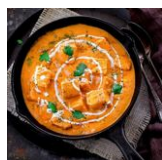


## Veggie pakora

CA\$10.99

Crispy, spiced fritters made with a mix of vegetables, served with tangy green and red chutneys.

## Plat principal indien - Végétarien



## Paneer Butter Masala

CA\$15.99

Creamy tomato-based sauce with cubes of paneer, garnished with fresh cilantro and a swirl of cream.



## Paneer Bhurji

CA\$16.99

Crumbled paneer sautéed with tomatoes, onions, and spices, garnished with fresh cilantro.



## Paneer Tikka Masala

CA\$15.99

Grilled paneer cubes in a spiced tomato-based sauce with onions and peppers. Garnished with fresh herbs.

# Menu Kulcha King Restaurant



## Rajma

Red kidney beans simmered in a spiced tomato sauce, garnished with fresh cilantro.

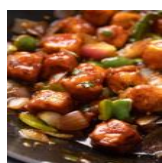
CA\$14.99



## Kari pakora

Fried gram flour dumplings in spiced yogurt sauce, garnished with fresh cilantro.

CA\$13.99



## Cheese Chilli

Spicy cheese cubes stir-fried with bell peppers, onions, and a savory chili sauce.

CA\$15.99



## Saag

Spinach and mustard greens blend with spices, garnished with whole red and green chilies, topped with a dollop of cream.

CA\$14.99



## Kadai Paneer

Paneer cubes cooked with bell peppers, onions, and tomatoes in a spiced sauce, garnished with fresh herbs.

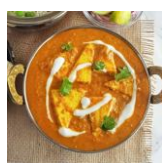
CA\$15.99



## Mix Veg

A vibrant assortment of spiced mixed vegetables including cauliflower, potatoes, peas, and bell peppers, garnished with fresh cilantro.

CA\$14.99



## Shahi Paneer

Creamy tomato-based curry with paneer cheese, garnished with fresh cilantro and a swirl of cream.

CA\$15.99



## Bhindi Masala

Tender okra sautéed with aromatic spices, onions, and tomatoes, garnished with fresh cilantro.

CA\$15.99



## Malai Kofta

Soft paneer dumplings in creamy tomato-based sauce, garnished with fresh cilantro.

CA\$15.99

# Menu Kulcha King Restaurant



## Chana Masala

Chickpeas simmered in a spiced tomato-based sauce, garnished with onion rings, lime, and fresh cilantro.

CA\$13.99



## Palak Paneer

Creamy spinach curry with soft paneer cubes, garnished with fresh ginger and crumbled cheese.

CA\$15.99

## Champ Chilli

Grilled mushrooms sautéed with onions, bell peppers, and green chilies in a tomato-based sauce with Indian spices.

CA\$15.99



## Dal Makhni

Creamy lentil stew with black lentils and kidney beans, enriched with butter and spices, garnished with fresh cilantro.

CA\$14.99

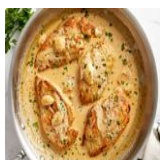


## Dal Tadka

Lentil stew seasoned with aromatic spices, garnished with cilantro and red chili, showcasing a vibrant yellow hue.

CA\$13.99

## Plat principal indien - Non Végétarien



## Cream Chicken

Tender chicken pieces in a creamy sauce, garnished with fresh herbs and garlic cloves.

CA\$16.99



## Kadai Chicken

Spiced chicken cooked with bell peppers, onions, and aromatic spices in a thick, flavorful sauce.

CA\$16.99



## Chicken Tikka Masala

CA\$15.99

# Menu Kulcha King Restaurant

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## Lamb Curry

Tender lamb pieces in a rich, spiced curry sauce, garnished with fresh cilantro.

CA\$16.99

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## Chilli Chicken

Tender chicken pieces stir-fried with bell peppers and onions in a spicy sauce, garnished with chopped green onions.

CA\$16.99

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## Mango Chicken

Tender chicken pieces in a rich mango curry sauce, garnished with fresh cilantro.

CA\$15.99

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## Lamb Masala

Lamb masala features tender lamb cooked in a rich tomato and onion sauce, typically enhanced with Indian spices, cashews, and a hint of chilies and ginger.

CA\$16.99

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## Chicken Vindaloo

A bold, flavorful Indian Curry with tangy vinegar and hot chilies.

CA\$16.99

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## Lamb Saag

Boneless lamb cooked with spinach and onions, typically seasoned with a blend of Indian spices.

CA\$17.99

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## Lamb Rogan Josh

Tender lamb cooked with aromatic spices and yogurt in a spicy sauce

CA\$17.99

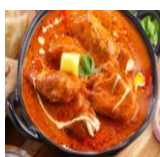
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## Lamb Vindaloo

Spicy lamb curry cooked with flavorful spices, perfect for those seeking a fiery delight.

CA\$17.99

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## Chicken Curry Bone

CA\$16.99

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# Menu Kulcha King Restaurant



## Butter Chicken

CA\$15.99



## Chicken Curry

Tender chicken pieces in a rich, spiced curry sauce, garnished with fresh cilantro.

CA\$15.99

## Kulcha king spl

### Paneer Kulcha(2pc)

Unleavened flatbread stuffed with spiced cottage cheese, baked in a clay oven.

CA\$17.99

### Onion Kulcha plate (2pc)

Tandoori-baked flatbread stuffed with spiced onions, offering a traditional Indian flavor experience.

CA\$17.99

### Mix-Veg Kulcha Whole Wheat 2pc

Whole wheat leavened Indian bread typically stuffed with a savory mix of assorted vegetables, such as potatoes, cauliflower, and onions, baked to perfection.

CA\$19.99

### Chicken Kulcha

Leavened bread filled with minced chicken and spices, baked in a tandoor.

CA\$18.99

### Paneer Kulcha Whole Wheat 2pc

Whole wheat flatbread typically stuffed with seasoned cottage cheese, baked in a tandoor oven.

CA\$19.99

### Gobhi Kulcha plate(2pcs)

Cauliflower-stuffed kulchas typically accompanied by chickpeas and tangy onion tamarind sauce.

CA\$17.99

# Menu Kulcha King Restaurant

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## Mix-Veg Kulcha plate

CA\$17.99

Leavened Indian bread typically stuffed with a mixture of assorted vegetables such as carrots, peas, and bell peppers, reflecting the culinary heritage of Punjab.

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## Extra Aloo Kulcha

CA\$7.99

Leavened flatbread typically stuffed with spiced mashed potatoes and herbs, baked in a clay oven.

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## Extra Bhatura

CA\$5.99

A fried bread made from refined flour, typically served as an accompaniment to various Indian curries.

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## Aloo Kulcha Whole Wheat 2pc

CA\$16.99

Whole wheat flatbread stuffed with seasoned mashed potatoes, typically baked in a tandoor oven.

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## Gobhi Kulcha Whole Wheat 2pc

CA\$19.99

Whole wheat leavened Indian bread stuffed with spiced cauliflower.

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## Onion Kulcha Whole Wheat 2pc

CA\$19.99

Whole wheat leavened bread stuffed with onions and typically baked in a tandoor, offering a classic Indian culinary experience.

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## Chana Bhatura Plate

CA\$13.99

Deep-fried leavened bread served with a spiced chickpea curry, typically accompanied by pickles and salad.

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## Amritsari kulcha plate (2pcs)

CA\$15.99

Tandoor-baked flatbread stuffed with mashed potatoes, onions, and spices, accompanied by chickpea curry and fresh yogurt.

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# Menu Kulcha King Restaurant

## Bowls

### Paneer Tikka Masala - Rice Bowl

CA\$11.99

Paneer tikka masala marinated in mild tandoori spices, oven-roasted, served with seasoned basmati rice and topped with chutney.

### Paneer Butter Masala - Rice Bowl

CA\$11.99

Paneer butter masala served over basmati rice, featuring Indian cottage cheese cubes in a creamy tomato-butter sauce.

### Lamb Masala -Rice Bowl

CA\$12.99

Lamb masala simmered in a rich curry sauce, served over basmati rice.



### Dal Tadka, Dal Makhni, Ramja, Karipakoda - Rice

CA\$9.99

Creamy lentils, kidney beans, and chickpea dumplings in spiced sauce, served with aromatic rice, garnished with fresh cilantro and sliced onions.



### ButerChicken, Chickencurry, Lamb curry - rice

CA\$11.99

Tender chicken in a creamy tomato sauce with aromatic spices, served alongside steamed rice.

## Burgers

### Paneer Masala Burger

CA\$9.99

Marinated paneer masala, cucumbers, tomatoes, onions, cilantro, and cheese typically layered in a bun with house special sauces.

### Samosa Burger

CA\$8.99

Crispy samosa in a bun, typically accompanied by onions, chutney, and a variety of sauces.

### Chicken Burger

CA\$8.99

Grilled chicken patty with lettuce, tomato, onion, and a special sauce, served in a soft bun.

# Menu Kulcha King Restaurant

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## Chicken Noodle Burger

CA\$10.99

Chicken patty and noodles nestled in a bun, typically accompanied by lettuce, tomato, and a blend of sauces.

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## Aloo Tikki Noodle Burger

CA\$9.99

Sesame bun with spiced potato patty, noodles, pickled onions, and tandoorilaw, complemented by a house sauce mix.

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## Aloo Tikki Burger

CA\$13.98+

Burger avec galette de légumes, oignon, fromage, crème, salade et sauce. | Burger with veg patty, onion, cheese, cream, salad and sauce.

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## Biryani

### Lamb biryani

CA\$13.99

Tender lamb pieces nestled in aromatic basmati rice, seasoned with traditional spices.

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### Fried Rice

CA\$12.99

Savory stir-fried rice with mixed vegetables and choice of protein.

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### Chicken biryani

CA\$12.99

Basmati rice cooked with chicken and a blend of Indian spices, often infused with saffron and aromatic whole spices.

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### Veg biryani

CA\$10.99

Aromatic Basmati rice cooked with mixed vegetables, and infused with traditional spices.

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## Paranthas

### Aloo Prantha (2pc)

CA\$13.99

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# Menu Kulcha King Restaurant

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## Gobhi Prantha (2pc)

CA\$13.99

Whole wheat flatbread stuffed with spiced cauliflower, traditionally cooked in clarified butter.

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## Panner Prantha(2pc)

CA\$14.99

Indian flatbread typically stuffed with paneer (cottage cheese) and spices, cooked in ghee.

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## Aloo, Gobi (1pc)

CA\$7.99

## Paneer(1pc)

CA\$8.99

Indian flatbread stuffed with paneer (cottage cheese) and a blend of spices, cooked on a skillet.

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## Breads

### Garlic naan

CA\$4.99

Garlic-infused flatbread baked to perfection to accompany your meal.

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### Butter naan

CA\$3.99

Fluffy, Butter-Infused Traditional Indian Bread

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### Cheese Naan

CA\$6.99

Soft, tandoori-baked bread, generously filled with melting cheese.

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### Lacha parantha

CA\$4.99

Whole wheat multi-layered flatbread, typically prepared with ghee or oil, and baked in a tandoor (clay oven).

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# Menu Kulcha King Restaurant

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## Tawa roti

CA\$1.99

Traditional whole wheat flatbread, freshly baked.

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## Tandoori roti

CA\$2.99

Freshly baked, traditional flatbread from the tandoor oven.

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## Extra

### Jeera Rice

CA\$6.99

Aromatic basmati rice infused with cumin seeds and spices, served steaming hot.

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### Gulab Jamun(2pc)

CA\$4.99

Deep-fried milk dumplings typically soaked in a fragrant sugar syrup, often infused with cardamom and rose water.

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### Raita

CA\$4.99

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

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### Plain Yogurt

CA\$5.99

Classic creamy yogurt served plain. A delightful treat to enjoy any time of the day.

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### Rice

CA\$5.99

Flavorful rice dish prepared to perfection, showcasing an ideal complement for any meal.

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### Green Salad

CA\$5.99

Fresh mixed greens with seasonal vegetables

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# Menu Kulcha King Restaurant

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## Butter Chicken Poutine

CA\$9.99

Crispy fries topped with boneless butter chicken in a creamy sauce, typically garnished with cheese curds and cilantro.

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## Indian Style Kulfi

CA\$4.99

Traditional Indian ice cream made with milk, typically flavored with cardamom and enriched with pistachios and almonds for a rich, creamy texture.

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## Fries

CA\$4.99

Crispy golden potato strips, perfectly seasoned and fried to a mouthwatering perfection.

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## Rasmalai

CA\$4.99

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

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## Drinks

### Salty lassi

CA\$4.99

Refreshing yogurt drink with a hint of saltiness to invigorate your taste buds.

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### Masala Tea

CA\$4.99

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

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### Soft Drink (Pop)

CA\$1.99

A variety of carbonated beverages, typically including options like Coke, Pepsi, Sprite, and Fanta, offering a refreshing accompaniment to your meal.

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### Mango shake

CA\$5.99

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

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# Menu Kulcha King Restaurant

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## Fresh Mix Juice

CA\$9.99

A blend of apple, carrot, cucumber, beet, ginger, orange, pineapple, and celery, offering a refreshing mix of fresh fruit and vegetable juices.

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## Indian drink Limca

CA\$3.99

Lemon-lime flavored Indian soda, typically featuring a refreshing citrus twist, known for its crisp and bubbly texture.

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## Water Bottle

CA\$1.99

Pure, refreshing hydration in a bottle.

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## Red Bull

CA\$3.99

Invigorating Energy Surge: The Classic Red Bull Experience

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## Masala Lemonade

CA\$5.99

Lemonade infused with Indian spices and herbs, featuring lemon, sugar, black salt, and black pepper for a sweet and tangy flavor.

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## Fresh Carrot Juice

CA\$9.99

Freshly extracted carrot juice, rich in natural sweetness and vibrant color, offering a refreshing vegetable drink option.

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## Indian Drink Thumps Up

CA\$3.99

Indian soda with a bold, fizzy taste, typically featuring carbonated water and caffeine. Known as a popular cola beverage in India.

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## Mango lassi

CA\$4.99

Traditional Indian drink with mango and yogurt.

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## Sweet lassi

CA\$4.99

Refreshing Yogurt-Based Indian Drink, Sweetened to Perfection

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# Menu Kulcha King Restaurant

## Indian Sweets

### Besan/lb

CA\$11.99

Traditional Indian sweet made from chickpea flour and ghee, typically includes sugar and cardamom, offering a rich and aromatic taste.

### Milkcake Burfi/lb

CA\$13.99

Milkcake burfi is a traditional Indian sweet made from milk solids, sugar, and cardamom, offering a slightly fudgy texture with a light caramelized color.

### Motichur Ladu/lb

CA\$11.99

Motichur laddu is crafted from tiny gram flour pearls, fried in ghee, and soaked in sugar syrup, often enhanced with nuts and aromatic spices.

### Khoya Burfi/lb

CA\$12.99

Khoya burfi is a traditional Indian sweet made with condensed milk solids, sweetened with sugar, and often garnished with pistachios and almonds.

### Malai barfi/lb

CA\$12.99

Malai Barfi: A traditional Indian sweet crafted from thickened milk and sugar, often garnished with pistachios and almonds.

### Sweet 1pc

CA\$1.99

A piece of Indian sugar confectionery, typically crafted from sugar, flour, and milk, offering a classic taste of traditional Indian sweets.

### Gulab Jamun

CA\$11.99

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

### Gajrela Burfi/lb

CA\$13.99

Carrot-based dessert made with milk, sugar, and cardamom, typically topped with khoya (cooked milk) and pistachios.