



Menu

BBQ Tandoori

2050 Rue Lapierre, Lasalle QC H8N 2L1, Canada | (514) 368-0808

Most Ordered



Poulet biryani / Chicken biryani

CA\$9.99

Tender chicken pieces mixed with fragrant basmati rice, aromatic spices, fresh herbs, and garnished with a wedge of lime.



Chole bhature

CA\$15.99

Spiced chickpea curry with fluffy, deep-fried bread, garnished with fresh coriander, mint, and onion rings.



Poulet au beurre / Butter Chicken

CA\$17.99

Tender chicken pieces in a creamy, orange-colored sauce, garnished with fresh coriander and served with lime wedges.



Cuisse de poulet tandoori / Tandoori Chicken Leg

CA\$5.99

Marinated chicken leg in a blend of yogurt and spices, grilled to perfection, garnished with cilantro, and served with lime wedges, bell peppers, and cucumber slices.



Viande de chèvre biryani / Goat Meat biryani

CA\$14.99

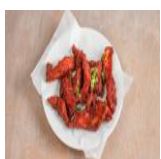
Tender goat meat simmered with fragrant basmati rice, aromatic spices, and garnished with fresh cilantro.



Malai boti 8 pièces / Malai Boti 8 Pieces

CA\$13.99

Tender chicken pieces marinated in creamy yogurt and spices, grilled to perfection, garnished with fresh cilantro and served with lime wedges.



Pakora au poisson (8 pièces) / Fish Pakora (8 Pieces)

CA\$8.99

Fish pieces marinated in spices, coated in chickpea flour batter, and deep-fried.

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Lassi à la mangue / Mango Lassi

CA\$4.99

Creamy blend of mango and yogurt, garnished with a sprinkle of ground spices.



Thali non-végétarien / Non-vegetarian Thali

CA\$15.99

Poulet au beurre, poisson masala kadai, naan/riz, corinch, raita et salade. /
Butter chicken, masala fish kadai, naan/rice, coriander, raita, and salad.



Assiette mixte tandoori / Tandoori Mix Plate

CA\$27.99

2 kebabs de poulet, 4 crevettes, 4 tikka de poulet et 4 malai boti. / 2 Chicken
kabab, 4 pcs shrimp, 4 chicken tikka and 4 malai boti.

Combo

Egg wrap,fries +drink

CA\$13.99

Eggs mixed with onions, bell peppers, and spices, wrapped in flatbread, served with fries and a drink.

Chicken wrap ,fries +drink

CA\$13.99

Grilled chicken pieces with lettuce and tomato in a wrap, served with crispy fries and a refreshing drink.

Paneer wrap,fries+drink

CA\$13.99

Soft flatbread wrap filled with paneer, fresh lettuce, tomato, and sauce, served with crispy fries and a refreshing drink.

Sauces

Tamarind sauce

CA\$1.49

Tamarind fruit slow cooked with spices, creating a tangy, sweet, and slightly spicy sauce.

Green curd sauce

CA\$1.99

A yogurt-based sauce with fresh cilantro, green chilies, and traditional Indian spices.

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Spicy sauce

CA\$1.99

A spicy Indian sauce typically includes a blend of chili peppers, garlic, and aromatic spices.

Dessert

Khéer / Kheer

CA\$3.99

Rice pudding made with milk, sugar, and basmati rice, typically garnished with cardamom, pistachios, and almonds.

Spécial khoa kulfi / Special Khoa Kulfi

CA\$3.49

Special khoa kulfi: Traditional Indian ice cream made with condensed milk (khoa) and typically includes pistachios and cardamom.

Halwa

CA\$4.99

A traditional Indian dessert typically made with semolina, ghee, sugar, and water, often garnished with nuts and flavored with cardamom.

Gulaab jamun (2 pièces) / Gulaab Jamun (2 Pieces)

CA\$3.99

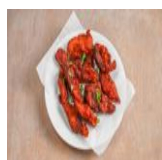
Fried milk dumplings soaked in rose-flavored sugar syrup.

Rass malai (2 pc)

CA\$5.49

Cottage cheese dumplings soaked in sweetened, cardamom-flavored milk. Two pieces.

Entrée / Appetizer



Poulet pakora (8 pièces) / Chicken Pakora (8 Pieces)

CA\$8.99

Boneless chicken marinated in spices, dipped in chickpea flour batter, and deep-fried, creating crispy Indian-style nuggets.



Pakora légumes (8 pièces) / Veg Pakora (8 Pieces)

CA\$7.99

Végétarien. / Vegetarian.

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Pakora au poisson (8 pièces) / Fish Pakora (8 Pieces)

CA\$8.99

Fish pieces marinated in spices, coated in chickpea flour batter, and deep-fried.

Pakora au poisson (1 lbs) / Fish Pakora (1 Lbs)

CA\$16.99

Marinated fish pieces coated in chickpea flour and deep fried.

Chaap de soja / Soya Chaap

CA\$6.99

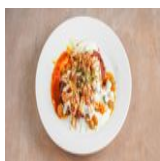
Soya chaap marinated in yogurt and spices, cooked in a traditional tandoor (clay oven).



Dahi bhalla

CA\$7.49

Yogurt-soaked lentil balls, topped with spices and tangy tamarind chutney.



Aloo Tikki (2mcx) / Aloo Tikki (2pcs)

CA\$7.99

Mashed potatoes mixed with spices, formed into patties, and deep-fried.



Frites / Fries

CA\$5.99

Grande. / Large.

Pakora légumes (1 lbs) / Veg Pakora (1 Lb)

CA\$14.99

Végétarien. / Vegetarian.



Samosa chaat

CA\$9.99

Crispy pastry filled with spiced vegetables, drizzled with yogurt and chutney on a chickpea base.

Samosa

CA\$1.49

Deep-fried triangular pastry filled with spiced potatoes and peas.

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Wrap

Wrap de poulet kabab / Chicken Kebab Wrap

CA\$10.99

Marinated chicken kebab wrapped in naan with fresh lettuce, onions, tomatoes, and mint chutney.

Wrap au poulet tikka / Chicken Tikka Wrap

CA\$10.99

Chicken tikka marinated in spices and yogurt, wrapped in naan with lettuce, tomato, cucumber, and house-made sauce.

Wrap de paneer / paneer Wrap

CA\$9.99

Paneer wrap: Marinated paneer with onions, lettuce, and mint chutney wrapped in a soft naan bread.



Wrap au double poulet / Chicken Double Wrap

CA\$11.99

Grilled chicken wrapped in soft flatbread with fresh vegetables, accompanied by cucumber slices, bell peppers, and a lime wedge.

Malai boti wrap

CA\$10.99

Wrap bread filled with marinated boneless chicken chunks, lettuce, tomato, and sauces.

Salade / Salad

Raita (moyen) / Raita (Medium)

CA\$3.99

Yogurt mixed with finely chopped cucumber and mild Indian spices.

Raita (grand) / Raita (Large)

CA\$5.99

Yogurt mixed with cucumber, mint, and a hint of spices.



Salade bbq (4 morceaux de poulet) / BBQ Salad (4 Pieces of Chicken)

CA\$10.99

Grilled chicken pieces typically served on fresh lettuce, tomatoes, cucumbers, and bell peppers with a light dressing.

Menu BBQ Tandoori

Salade verte / Green Salad

CA\$5.99

Fresh lettuce, tomatoes, cucumbers, and onions, typically dressed with a light vinaigrette.

Non végétarien / Non Vegetarian

Lamb Kadai

CA\$16.99

Boneless lamb cooked with onion, tomatoes, ginger, garlic, bell peppers, and a blend of Indian spices in a thick kadai gravy.



Poulet tarri (shorma) / Tarri Chicken (Shorma)

CA\$13.99

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

Poulet kadai / Kadai Chicken

CA\$15.99

Poulet cuit avec des poivrons, des oignons, des tomates et des épices indiennes dans une sauce tomate.

Poulet au piment / Chicken Chilli

CA\$15.99

Cubes of boneless chicken sautéed with green chilies, onions, and spices.

Poulet manchurien / Chicken Manchurian

CA\$14.99

Fried chicken pieces tossed in an Indo-Chinese style sauce with garlic, ginger, onions, and soy sauce.

Kadai aux crevettes / Shrimp Kadai

CA\$16.99

Shrimps cooked with onions, tomatoes, and bell peppers, infused with traditional Indian spices.

Masala kadai au poisson / Fish Masala Kadai

CA\$14.99

Fish cooked with bell peppers, tomatoes, onions, and Indian spices in a traditional kadai (wok).

Menu BBQ Tandoori

Steak d'agneau (3 pièces) / Steak Lamb (3 Pieces)

CA\$19.99

Lamb steaks typically marinated with Indian spices and cooked to perfection.

Chicken Manchurian

CA\$16.99

Deep-fried chicken pieces sautéed with spring onions, ginger, garlic, and manchurian sauce.



Poulet au beurre / Butter Chicken

CA\$17.99



Viande de chèvre osseuse / Bone Goat Meat

CA\$17.99

Tender goat meat cooked with bones in a rich, spiced curry, garnished with fresh cilantro.

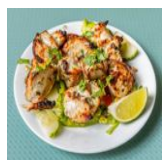
BBQ



Assiette mixte tandoori / Tandoori Mix Plate

CA\$27.99

2 kebabs de poulet, 4 crevettes, 4 tikka de poulet et 4 malai boti. / 2 Chicken kabab, 4 pcs shrimp, 4 chicken tikka and 4 malai boti.



Malai boti 8 pièces / Malai Boti 8 Pieces

CA\$13.99

Tender chicken pieces marinated in creamy yogurt and spices, grilled to perfection, garnished with fresh cilantro and served with lime wedges.

Saumon (6 pièces) / Salmon Fish (6 Pcs)

CA\$17.99

Salmon marinated in spices and yogurt, then cooked in a tandoor oven. Typically includes six pieces.

Brochette de poulet / Chicken Kabab

CA\$8.99

Ground chicken marinated with Indian spices and herbs, skewered and grilled to perfection.

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Crevettes tikka (8 pièces) / Shrimp Tikka (8 Pcs)

CA\$15.99

Shrimp marinated in aromatic spices and yogurt, grilled on skewers.

Poulet entier / Whole Chicken

CA\$24.99

Whole chicken marinated in tandoori spices.



Cuisse de poulet tandoori / Tandoori Chicken Leg

CA\$5.99

Marinated chicken leg in a blend of yogurt and spices, grilled to perfection, garnished with cilantro, and served with lime wedges, bell peppers, and cucumber slices.



Poulet tikka / Chicken Tikka

CA\$14.99

Tender pieces of marinated chicken grilled to perfection, garnished with fresh cilantro and served with a wedge of lime on a bed of lettuce.

biryani

Plaine riz / Plain Rice

CA\$8.99

Basmati rice cooked with basic biryani spices, offering a fragrant and simple accompaniment.

biryani végétal / Veg biryani

CA\$9.99

Végétarien. / Vegetarian.



Viande de chèvre biryani / Goat Meat biryani

CA\$14.99

Tender goat meat simmered with fragrant basmati rice, aromatic spices, and garnished with fresh cilantro.



Poulet biryani / Chicken biryani

CA\$9.99

Tender chicken pieces mixed with fragrant basmati rice, aromatic spices, fresh herbs, and garnished with a wedge of lime.

Menu BBQ Tandoori

Family combos (5 à 6 personnes) / Family Combos (5 To 6 People)

1 Kg poulet tari (shorma), 4 naans, 2 riz et 2 drinks / 1 Kg Of Chicken Tari (Shorma), 4 Naans, 2 Rice Dishes, 2 Drinks ~~CA\$49.99~~ **CA\$34.99**

1 kg of chicken tari (shorma), 4 naans, 2 rice, and 2 drinks. Drink options: Cola, Diet Cola, Lemon-Lime.

8 Cuisses de poulet, 12 pakoras de poisson et 2 boissons / 8 Chicken Thighs, 12 Fish Pakoras, 2 Drinks ~~CA\$49.99~~ **CA\$34.99**

8 chicken thighs, 12 fish pakoras, 2 drinks. Choose from Cola, Diet Cola, or Lemon-Lime.

1 kg de shahi paneer, 4 naans, 2 riz et 2 boissons / 1 Kg Of Shahi Paneer, 4 Naans, 2 Rice Dishes, 2 Drinks ~~CA\$49.99~~ **CA\$40.99**

1 kg of shahi paneer, 4 naans, 2 rice dishes, and 2 drinks. Drink choices: Cola, Diet Cola, or Lemon-Lime.

Mix platter BBQ - 8 pieces Chicken tikka , 8 Pieces Malai botti ,4 Drumsticks leg, 4 Naan , 2 Rice Dishes, 2 Drinks ~~CA\$59.99~~ **CA\$45.99**

Mix platter BBQ - 8 pieces chicken tikka, 8 pieces malai boti, 4 drumsticks, 4 naan, 2 rice, 2 drinks.

1 Kg de viande de chèvre avec os, 4 naans, 2 riz et 2 boissons / 1 Kg Of Goat Meat With Bone, 4 Naans, 2 Rice Dishes, 2 Drinks ~~CA\$49.99~~ **CA\$40.99**

1 kg of goat meat with bones, 4 naans, 2 rice dishes, choice of Cola, Diet Cola, or Lemon-Lime. Feeds 5 to 6 people.

1 Kg poulet, 4 naans, 2 riz et 2 boissons / 1 Kg Of Chicken, 4 Naans, 2 Rice Dishes, 2 Drinks ~~CA\$49.99~~ **CA\$40.99**

1 kg of chicken, 4 naans, 2 rice dishes, and 2 drinks. Choose from Cola, Diet Cola, or Lemon-Lime.

Boissons / Drinks

Boisson sans alcool / Non-Alcoholic Soft Drink

CA\$1.49

Soda options include Cola, Diet Cola, and Lemon-Lime.

Th? / Tea

CA\$2.49

Traditional Indian tea typically made with black tea leaves and milk.

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Lait d'amande / Almond Milk

Boisson préparée avec du lait et des amandes moulues. / Drink made with milk and ground almonds.

CA\$4.99

Lassi doux / Sweet Lassi

Sweet Lassi: Traditional Indian drink made with yogurt, water, and sugar.

CA\$4.49



Lassi à la mangue / Mango Lassi

Creamy blend of mango and yogurt, garnished with a sprinkle of ground spices.

CA\$4.99

Lassi au sel / Salt Lassi

Yogurt-based drink blended with water, salt, and spices.

CA\$3.99

Végétarien / Vegetarian



Chole bhature

Spiced chickpea curry with fluffy, deep-fried bread, garnished with fresh coriander, mint, and onion rings.

CA\$15.99



Masala de gombo / Okra Masala

Okra sautéed with onions, tomatoes, and Indian spices.

CA\$12.99



Fromage chili / Cheese Chili

Crispy paneer with green peppers, onions, and tomatoes, typically mixed in a sweet and spicy sauce.

CA\$14.99



Daal channa

Yellow lentils and chickpeas cooked with ginger, garam masala, and chili.

CA\$11.99

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Noodles

Stir-fried noodles with vibrant vegetables and fresh herbs, offering a delightful blend of textures and flavors.

CA\$9.99

Saag

Traditional North Indian dish made with spinach or mustard greens, cooked with spices like cumin, coriander, and garam masala until tender and blended into a thick, creamy sauce.

CA\$12.99

Daal tadka

Yellow lentils typically cooked with onions, tomatoes, and Indian spices, then tempered with cumin seeds.

CA\$11.99

Channa masala

Chickpeas simmered with onions, tomatoes, ginger, garlic, and a blend of Indian spices.

CA\$9.99



Daal makhni

Creamy lentils simmered in a rich butter masala sauce, garnished with fresh cilantro and a drizzle of cream.

CA\$11.99

Mélanger les légumes / Mix Veg

Mix of fresh vegetables, cooked with tomatoes, ginger, garlic, and Indian spices.

CA\$11.99

Amritsari Kulcha

White flour flatbread typically stuffed with mashed potatoes, onions, and spices, baked to a soft and crisp texture.

CA\$14.50

Halwa Poori

Puffed bread typically served with a sweet semolina dessert, often garnished with nuts and raisins.

CA\$11.50

Currysahi au fromage (sahi paneer) / Sahi Curry with Cheese (Sahi Paneer)

Fromage indien frais cuit avec une sauce crémeuse à base de tomates, crème et épices indiennes. / Fresh Indian cheese cooked in a creamy tomato-based sauce with cream and Indian spices.

CA\$13.99

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Kadai paneer

CA\$14.99

Spicy and creamy paneer (cheese) curry made with a blend of aromatic spices.

Naan



Naan à l'ail / Garlic Naan

CA\$3.49

Soft, leavened flatbread garnished with minced garlic and fresh herbs.

Aloo naan

CA\$4.99

Naan stuffed with spiced mashed potatoes and herbs, baked in a traditional clay oven.

Keema naan

CA\$5.99

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

Till naan

CA\$3.99

Soft leavened bread topped with sesame seeds, baked in a traditional clay oven.

Roti simples au beurre / Simple Butter Roti

CA\$2.49

Whole wheat flatbread typically brushed with butter.

Roti au beurre tandoori / Tandoori Butter Roti

CA\$2.99

Whole wheat flatbread baked in a tandoor oven, finished with a coating of butter.

Naan simples / Single Naan

CA\$2.49

Traditional Indian flatbread made with plain flour and baked in a clay oven.

Menu BBQ Tandoori

Naan au beurre / Butter Naan

CA\$2.99

Leavened flatbread baked in a traditional tandoor oven, brushed with butter.

Thali

Thali spécial option 1 non veg / Special Thali Option 1 Non Veg

CA\$13.99

Poulet au beurre et poisson masala kadai. / Butter chicken and masala fish kadai.

Ramadan thali. 6options no veg and veg with snacks and dates

CA\$23.99

Ramadan Thali: A selection of six dishes, featuring both vegetarian and non-vegetarian options, accompanied by snacks and dates.



Thali non-végétarien / Non-vegetarian Thali

CA\$15.99

Poulet au beurre, poisson masala kadai, naan/riz, corinch, raita et salade. /
Butter chicken, masala fish kadai, naan/rice, coriander, raita, and salad.

Thali légumes / Vegetable Thali

CA\$12.99

Végétarien. Sahi paneer, daal makhni, naan/riz, corinch, raita et salade. / Vegetarian. Sahi paneer, daal makhni, naan/rice, coriander, raita, and salad.
