



Menu

Meet Cuisine Indienne

9427-6177 Quebec Inc, 1487 Rue Macdonald, Saint-laurent, QC H4L 2A8, Canada | (514) 917-9000

Most Ordered



Butter Chicken / Poulet au Beurre

2 for CA\$19.99

Very mild boneless chicken cooked in 35% cream and topped with coriander Poulet sans os très doux cuit en crème 35% et garni avec coriandre



Chole Bhature

2 for CA\$17.99

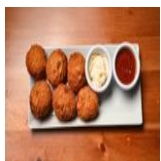
Chickpeas with puffed bread Pois chiches avec pain frit



Steamed Momos (6 pcs) / Raviolis vapeur

CA\$10.99

Steamed dumplings typically filled with minced vegetables and aromatic spices, wrapped in a flour-based dough.



Kurkure Momos (6 pcs) / Raviolis croustillants

CA\$12.99

Crispy fried dumplings typically filled with a seasoned vegetable mixture.



Chicken Biryani / Biryani de Poulet

CA\$13.99

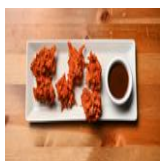
Rice cooked with chicken pieces Riz cuit avec morceaux de poulet



Palak Paneer

CA\$12.99

Indian cheese fried in fresh pureed spinach and mildly spicy Fromage indien frits en purée d'épinards frais et légèrement épicés



Onion Bhaji (6 pcs)

CA\$6.99

Beignets d'oignons

Menu Meet Cuisine Indienne

Steamed Rice / Riz Vapeur

CA\$4.99

Basmati rice cooked to perfection Riz basmati cuit à la perfection

Thali Végé

CA\$14.99

Combination of 3 daily vegetarian specialty curries (small size), served with naan, rice and salad
Combinaison de 3 spécialités curry végétariennes du jour (petit format), servi avec naan, riz et salade

Plain Paratha (2 pcs) / Plain Paratha (2 pcs)

CA\$6.99

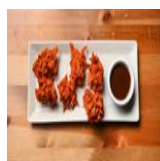
Layered flatbread Pain plat feuilleté

APPETIZERS / APÉRITIFS

Vada pav

CA\$9.99

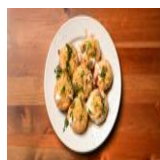
A popular Mumbai street-style snack featuring a crispy, spiced potato fritter (vada) tucked inside a soft bun (pav). Served with tangy tamarind chutney, spicy garlic chutney, and green chilies for the perfect balance of flavor and heat. A classic Indian comfort bite!



Onion Bhaji (6 pcs)

CA\$6.99

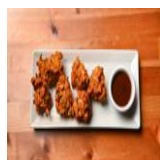
Beignets d'oignons



Dahi Puri

CA\$8.99

Puris with yogurt & chutney Puris au yaourt et chutney



Vegetable Pakora (6 pcs) / Pakora légumes

CA\$6.99

Veg fritters Beignets de légumes

Channa Samosa

CA\$9.99

Samosa with chickpeas Samosa avec pois chiches

Menu Meet Cuisine Indienne

Dahi Bhalla

Boulettes de lentilles au yaourt

CA\$8.99

Fish Pakora / Pakoras de poisson

Crispy fish bites (6 pcs) Bouchées de poisson

CA\$8.99

Frites

Crispy fries Frites croustillantes

CA\$4.99

Pani Puri

Puris with spiced water Puris à l'eau épicée

CA\$7.99

Chicken Pakora / Pakoras de poulet

Crispy chicken bites Bouchées de poulet

CA\$7.99

Chaat Papdi

Crispy papdi topped with potatoes, chickpeas, yogurt, chutneys, and spices Papdi croustillant garni de pommes de terre, pois chiches, yaourt, chutneys et épices

CA\$8.99

Aloo Tikki Chaat

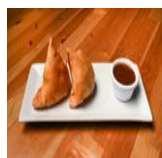
Potato patties with chutney Galettes de pommes de terre au chutney

CA\$9.99

Pav Bhaji

Spiced mashed vegetables with bread Légumes épicés écrasés avec pain.

CA\$12.99



Samosa (2 pcs)

Crispy turnovers stuffed with spicy potatoes, served with chutney Chaussons croustillants farcis de pommes de terre épicées, servis avec chutney

CA\$3.99

Menu Meet Cuisine Indienne

Samosa (1 pc)

CA\$2.49

Crispy turnovers stuffed with spicy potatoes, served with chutney Chaussons croustillants farcis de pommes de terre épicées, servis avec chutney

Combos / Combos

Vegetarian Combo

CA\$15.99

A delicious vegetarian meal featuring our creamy, flavourful palak paneer-fresh spinach cooked with soft paneer cubes and mild spices. Served with a side of, basmati rice, and warm naan for a wholesome, satisfying combo

WRAPS

Veg Kathi Roll / Rouleau de légumes épicés

CA\$7.99

Sautéed vegetables, onions, and bell peppers cooked with spices, wrapped in a paratha (Indian flatbread).

Chicken Kathi Roll / Rouleau de poulet tikka

CA\$9.49

Grilled chicken tikka, onions, and bell peppers wrapped in a soft flatbread with flavorful spices.

Chicken Wrap / Wrap au poulet

CA\$9.49

Grilled chicken in wrap Poulet grillé en wrap

Aloo Paneer Wrap / Wrap aux pommes de terre et paneer

CA\$7.99

Potato & paneer wrap Pommes de terre et paneer

NON VÉGÉ

Lamb Curry Thali / Thali avec curry d'agneau

CA\$17.99

2 vegetarian dishes, served with naan, rice, and salad.

Butter Chicken Thali / Thali avec poulet au beurre

CA\$16.99

2 vegetarian dishes, served with naan, rice, and salad.

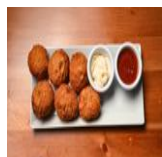
Menu Meet Cuisine Indienne

Chicken Curry Thali / Thali avec curry de poulet

CA\$15.99

2 vegetarian dishes, served with naan, rice, and salad.

INDO-CHINESE



Kurkure Momos (6 pcs) / Raviolis croustillants

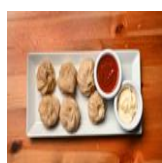
CA\$12.99

Crispy fried dumplings typically filled with a seasoned vegetable mixture.

Honey Chilli Gobi / Chou-fleur au miel et piment

CA\$11.49

Deep-fried cauliflower florets tossed in a sweet and spicy honey chili sauce, garnished with sesame seeds.



Steamed Momos (6 pcs) / Raviolis vapeur

CA\$10.99

Steamed dumplings typically filled with minced vegetables and aromatic spices, wrapped in a flour-based dough.

Veg Manchurian (Dry/Gravy) / Boulettes de légumes à la manchourienne

CA\$11.99

Manchurian Mix of vegetables in Manchurian sauce; available as Dry or Gravy.

Honey Chilli Potato / Pommes de terre au miel et piment

CA\$11.49

Deep-fried potato fingers tossed in a sweet and spicy honey chili sauce, typically garnished with sesame seeds.

Chilli Paneer / Paneer en sauce pimentée

CA\$15.49

Paneer stir-fried with bell peppers, onions, and garlic, tossed in a spicy soy and chili sauce.

Noodles Burger / Burger garni de nouilles

CA\$7.99

Burger filled with stir-fried noodles, vegetables, and sauces, combining Indo-Chinese flavors in a toasted bun.

Menu Meet Cuisine Indienne

Veg Burger / Burger aux légumes

CA\$8.99

Vegetable pattie, tomato, onion, lettuce, and sauces in a toasted bun.

Veg Fried Rice / Riz frit aux légumes

CA\$11.49

Stir-fried basmati rice with mixed vegetables, soy sauce, and spring onions.

Egg Fried Rice / Riz frit aux oufs

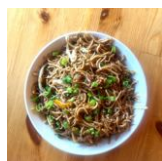
CA\$12.49

Basmati rice stir-fried with eggs, mixed vegetables, and soy garlic sauce.

Chilli Chicken / Poulet en sauce pimentée

CA\$15.99

Batter-fried chicken tossed with bell peppers, onions, and garlic in a tangy chilli sauce.



Veg Noodles / Nouilles sautées aux légumes

CA\$12.99

Stir-fried noodles with a mix of vibrant vegetables, seasoned with Indo-Chinese sauces.



Egg Noodles / Nouilles sautées aux oufs

CA\$12.49

Stir-fried noodles with eggs and mixed vegetables, seasoned with soy sauce and Indo-Chinese spices.

CHEF'S SPECIAL

Kadhi Pakora With Rice

CA\$11.99

A comforting North Indian classic made with crispy gram flour fritters (pakoras) simmered in a tangy, spiced yogurt-based curry (kadhi), served with steamed basmati rice. The kadhi is slow-cooked with turmeric, cumin, and a hint of garlic for rich flavor, while the pakoras soak up the creamy gravy-making every bite soft, flavorful, and satisfying. Perfect for a homestyle, hearty meal with a balance of tangy and savory taste.

Rajma With Rice

CA\$11.99

A comforting North Indian classic made with tender red kidney beans slow-cooked in a rich, mildly spiced tomato and onion gravy, served hot with fluffy steamed basmati rice. Wholesome, hearty, and full of homestyle flavors-perfect for a satisfying meal any time of day.

Menu Meet Cuisine Indienne

Thali Végé

CA\$14.99

Combinaison de 3 plats végétariens spécialisés (petit format), servis avec naan, riz et salade
Combinaison de 3 spécialités curry végétariennes du jour (petit format), servi avec naan, riz et salade



Saag with makki di roti

CA\$15.99

A traditional Punjabi favorite - creamy, slow-cooked mustard greens seasoned with aromatic spices, served with two golden makki di rotis (cornflour flatbreads). Enjoy it with a dollop of fresh butter and a side of pickles for the authentic desi flavor

TANDOORI DISHES

Paneer Tikka / Morceaux de paneer grillés

CA\$12.99

Morceaux de paneer grillés

Seekh Kebab (Chicken) / Brochette de poulet haché

CA\$15.99

Brochette de poulet haché

Malai Chaap / Chaap de soja crémeux

CA\$12.99

Chaap de soja crémeux

Chicken Leg / Cuisse de poulet grillée

CA\$7.99

Grilled chicken leg Cuisse de poulet grillée

Chicken Tikka / Morceaux de poulet marinés

CA\$14.99

Morceaux de poulet marinés

PAINS



Chole Bhature

2 for CA\$17.99

Chickpeas with puffed bread Pois chiches avec pain frit

Menu Meet Cuisine Indienne

Aloo Paratha (2 pcs) / Aloo Paratha (2 pcs)

CA\$11.99

Paratha stuffed with potato Paratha farci aux pommes de terre

Plain Paratha (2 pcs) / Plain Paratha (2 pcs)

CA\$6.99

Layered flatbread Pain plat feuilleté

Cheese Naan / Naan Paneer Fromage

CA\$5.99

Naan with cheese Naan au fromage

Tandoori Roti

CA\$2.99

Whole wheat flatbread typically baked in a traditional clay tandoor oven.

Chicken Naan / Naan au Poulet

CA\$6.49

Naan stuffed with chicken Naan farci au poulet

Amritsari Kulcha(1 pc) / Amritsari Kulcha(1 pc)

CA\$17.99

Stuffed kulcha bread Pain kulcha farci

Paneer Paratha (2 pcs) / Paneer Paratha (2 pcs)

CA\$11.99

Paratha with paneer Paratha au paneer

Gobi Paratha (2 pcs) / Gobi Paratha (2 pcs)

CA\$11.99

Paratha with cauliflower Paratha au chou-fleur

Chole Puri

CA\$9.99

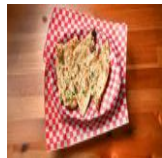
Chickpeas with puffed bread Pois chiches avec pain soufflé

Menu Meet Cuisine Indienne

Extra Bhatura

CA\$2.99

One fried bread Un pain frit



Garlic Naan / Naan à l'Ail

CA\$3.99

Naan with garlic Naan à l'ail



Naan

CA\$2.99

Soft tandoori bread Pain tandoori moelleux

DESSERTS

Gulab Jamun (1 pc) / Boulette sucrée au lait

CA\$1.49

Golden fried milk dumpling typically soaked in a fragrant sugar syrup, offering a sweet and tender bite.

Rasmalai / Gâteau au lait dans une crème

CA\$1.99

Soft cheese patties soaked in sweet cardamom-infused milk, garnished with pistachios.

VEGETABLES



Palak Paneer

CA\$12.99

Indian cheese fried in fresh pureed spinach and mildly spicy Fromage indien frits en purée d'épinards frais et légèrement épicés

Paneer Bhurji

CA\$13.99

Crumbled Indian cheese (paneer) cooked with onions, tomatoes and Indian spices Fromage indien (paneer) émietté cuit avec oignons, tomates et épices indiennes

Shahi Paneer

CA\$13.50

Indian cheese, garlic, ginger, onions, tomatoes, in a creamy sauce Fromage indien, ail, gingembre, oignons, tomates, dans une sauce crémeuse

Menu Meet Cuisine Indienne

Paneer Masala / Paneer Masala

CA\$13.99

Homemade cheese paneer cooked in onions, tomatoes, chili sauce with indian spice Cubes de fromage indien (paneer), piments verts, oignons, épices indiennes dans une sauce tomate crémeuse

Aloo Gobi

CA\$13.99

Diced potatoes, cauliflower, onions, tomatoes, garlic, ginger and Indian spices Pommes de terre, chou-fleur, oignons, tomates, ail, gingembre et épices indiennes

Baingan Bhartha

CA\$12.99

Eggplant cooked in a tandoor, sautéed with peas, herbs and spices Aubergine cuit dans un tandoor, sauté aux herbes et épices

Kadahi Paneer

CA\$13.50

Indian cheese cubes (paneer), bell peppers, onions, garlic, ginger and Indian spices Cubes de fromage indien (paneer), poivrons, oignons, ail, gingembre et épices indiennes

Veg Korma

CA\$13.50

Fresh vegetables cooked with Indian spices in a creamy sauce Légumes frais cuit avec épices indiennes dans une sauce crémeuse

Mutter Paneer

CA\$12.99

Cheese and peas in a creamy curry sauce Fromage et pois en sauce crémeuse au cari

Saag

CA\$12.99

Spiced spinach curry Curry d'épinards épicés



Mix Vegetables

CA\$12.50

Fresh vegetables in a thick sauce, onions, garlic, ginger, tomatoes, Indian spices and topped with coriander Légumes frais en sauce épaisse, oignons, ail, gingembre, tomates, épices indiennes et garni de coriandre

Kadi Pakora

CA\$11.99

Yogurt curry with fritters Curry au yaourt avec beignets

Menu Meet Cuisine Indienne

Curry de haricots rouges

CA\$12.99

Kidney bean curry Curry de haricots rouges

Channa Masala

CA\$11.99

Spicy garbanzo beans, onions and tomatoes Pois garbanzo, épices, oignons et tomates

Bhindi Masala

CA\$14.50

Okra, onions, ginger, tomatoes, fresh coriander and Indian spices Okra, oignons, gingembre, tomates, coriandre frais et épices indiennes

Malai Kofta

CA\$13.25

Vegetable dumplings and Indian cheese cooked in a creamy sauce Boulettes de légumes et fromage indien cuit dans une sauce crémeuse

Dal Makhni

CA\$14.99

Lentils simmered in butter, fresh coriander and Indian spices Lentilles mijoté au beurre, coriandre frais et épices indiennes

Dal Tadka

CA\$10.99

Yellow lentils cooked in Indian spices and garnished with tomatoes Lentilles jaune cuit au épices indiennes et garni de tomates

SOUPS

Daal Soup / Soupe de Daal

CA\$5.99

Daal soup: Yellow lentils simmered with garlic, ginger, and Indian spices.

Mulligatawny Soup / Mulligatawn'y Soup

CA\$6.99

Lentil soup typically made with vegetables, chicken, and a blend of Indian spices.

Menu Meet Cuisine Indienne

RICE / RIZ



Chicken Biryani / Biryani de Poulet

CA\$13.99

Rice cooked with chicken pieces Riz cuit avec morceaux de poulet

Lamb Biryani / Biryani d'Agneau

CA\$14.99

Rice cooked with lamb pieces Riz cuit avec morceaux d'agneau

Veg Biryani / Biryani Végétarien

CA\$12.99

Rice cooked with paneer and sauce Riz cuit avec paneer et sauce

Jeera Rice / Riz et Cumin

CA\$6.99

Basmati rice cooked with cumin seeds Riz basmati cuit avec graines de cumin

Shrimps Biryani / Biryani aux Crevettes

CA\$15.99

Rice cooked with shrimps Riz cuit avec crevettes

Pulao Rice / Riz Pulao

CA\$7.99

Rice cooked with onions, peas, turmeric powder and topped with coriander Riz cuit avec oignons, pois, poudre turmeric et garnis de coriandre

Steamed Rice / Riz Vapeur

CA\$4.99

Basmati rice cooked to perfection Riz basmati cuit à la perfection

LAMB / AGNEAU

Lamb Madrasi / Agneau Madrasi

CA\$16.25

Cooked with coconut Cream and lemon juice, spicy Cuit avec Crème de coco et jus de citron, épicé

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Lamb Korma / Agneau Korma

CA\$18.99

Lamb cooked in a creamy sauce. Agneau cuit dans une sauce crémeuse

Lamb Vindaloo / Agneau Vindaloo

CA\$16.49

Lamb with potatoes, garlic, ginger and Indian spices Agneau avec pommes de terre, ail, gingembre et épices indiennes

Saag Lamb / Agneau Saag

CA\$18.99

Lamb cooked with spinach and Indian spices Agneau cuit avec épinards et épices indiennes

Lamb Karahi / Agneau Karahi

CA\$16.99

Lamb cooked with potatoes, onions, garlic, ginger and Indian spices Agneau cuit avec poivres de terre, ail, gingembre et épices indiennes

Lamb Bhuna / Agneau Bhuna

CA\$17.99

Lamb fried with onions, tomatoes, garlic, ginger and Indian spices Agneau frit avec oignons, tomates, ail, gingembre et épices indiennes

Lamb Chilli / Agneau aux piments forts

CA\$16.99

Lamb with chili peppers Agneau aux piments forts

Lamb Curry / Cari d'Agneau

CA\$18.99

Lamb cooked in a curry sauce with Indian spices Agneau cuit dans une sauce cari avec épices indiennes

Lamb Massala / Agneau Massala

CA\$18.99

Lamb cooked with Indian spices in a creamy tomato sauce Agneau cuit aux épices indiennes dans une sauce tomate crémeuse

Menu Meet Cuisine Indienne

CHICKEN / POULET

Chicken Saag / Poulet Saag

CA\$14.49

Boneless chicken cooked with spinach and Indian spices Poulet sans os cuit avec épinards et épices indiennes

Chicken Korma / Poulet Korma

CA\$14.99

Boneless chicken cooked in a creamy sauce. Poulet sans os cuit dans une sauce crémeuse.

Kadahi Chicken / Poulet Karahi

CA\$14.99

Chicken with peppers & spices Poulet aux poivrons et épices

Chicken Curry / Poulet Cari

CA\$13.99

Boneless chicken cooked in a curry sauce with Indian spices Poulet sans os cuit dans une sauce cari avec épices indiennes

Chicken Vindaloo / Poulet Vindaloo

CA\$13.99

Chicken with potatoes, garlic, ginger and Indian spices, very spicy Poulet avec pommes de terre, ail, gingembre et épices indiennes, très épicé

Chicken Madrasi / Poulet Madrasi

CA\$13.99

Boneless chicken cooked in a spicy coconut sauce. Poulet désossé cuit dans une sauce épicée à la noix de coco

Chicken Massala / Poulet Massala

CA\$14.99

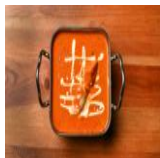
Chicken, bell peppers, mustard seeds, tomatoes, garlic, ginger, 35% cream and Indian spices in a creamy tomato sauce Poulet, poivrons, oignons, tomates, ail, gingembre, crème 35% et épices indiennes dans une sauce tomate crémeuse

Mango Chicken / Poulet à la Mangue

CA\$13.99

Chicken cooked with green peppers, onions, pickles and Indian spices Poulet cuit avec piments verts, oignons, cornichons et épices indiennes

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Butter Chicken / Poulet au Beurre

2 for CA\$19.99

Very mild boneless chicken cooked in 35% cream and topped with coriander Poulet sans os très doux cuit en crème 35% et garni avec coriandre

Chicken Tikka Masala / Poulet Tikka Massala

CA\$15.99

Chicken marinated in yogurt with bell peppers, onions, tomatoes, garlic, ginger, 35% cream and Indian spices in a creamy tomato sauce Poulet mariné au yaourt avec poivrons, oignons, tomates, ail, gingembre, crème 35% et épices indiennes dans une sauce tomate crémeuse

SIDES

Onion Salad / Salade d'oignons tranchés

CA\$4.99

Sliced onions typically mixed with chaat masala, fresh lemon juice, and green chilies.

Raita / Yaourt au concombre

CA\$3.75

Yogurt mixed with cucumber and roasted cumin.

Achar / Condiment épicé

CA\$1.75

Mixed vegetables and fruits pickled in a spicy blend of oil, vinegar, and aromatic Indian spices.

Mango Chutney / Chutney sucré à la mangue

CA\$1.99

Slow-cooked mangoes with a blend of Indian spices, creating a sweet and mildly spiced chutney.

Mint Chutney / Chutney frais à la menthe

CA\$1.99

Mint chutney: Fresh mint leaves, cilantro, ginger, garlic, and spices.

Dahi / Yaourt nature

CA\$3.49

Homemade plain yogurt, typically made from fermented milk, offering a simple and refreshing complement to your meal.

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Green Salad / Salade verte fraîche

CA\$5.99

Fresh lettuce, tomatoes, cucumbers, and onions, typically tossed with lemon juice and Indian spices.

Papadum (2 pcs) / Galettes croustillantes de lentilles (2 pcs)

CA\$1.99

Roasted crispy lentil wafers. One order comes with two pieces.

Butter / Beurre frais

CA\$1.99

Freshly churned butter, often used to enhance the flavors of various dishes.

DRINKS

Soft Drink / Soda classique

CA\$1.99

Soft drinks typically include options like Coke, Diet Coke, Sprite, Fanta, and Pepsi.

Water Bottle / Eau plate

CA\$0.99

A sealed bottle of purified water, providing essential hydration with a clean, crisp taste.

Salty Lassi / Boisson salée au yaourt

CA\$3.99

Blended yogurt with salt, roasted cumin, and a hint of black pepper.

Limca / Soda citronné indien

CA\$3.50

A popular Indian carbonated soft drink with refreshing lemon and lime flavors.

Coffee / Café chaud

CA\$3.99

Coffee / Café Chaud: Brewed with milk and typically includes roasted coffee beans and sugar.

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Fanta

CA\$3.49

Refreshing carbonated beverage with a fruity twist, ideal for quenching your thirst.

Soft Drink / Masala Tea

CA\$3.50

****Soft Drink:**** Typically includes options like coke, diet coke, sprite, fanta, and ginger ale.

****Masala Tea:**** Indian tea brewed with milk and a fragrant blend of spices.

Thumbs Up / Cola indien

CA\$3.50

A popular Indian cola soda, known for its strong, fizzy taste and distinct flavor, often compared to Coca-Cola or Pepsi.

Sweet Lassi / Boisson sucrée au yaourt

CA\$4.49

Sweet yogurt drink typically blended with sugar and sometimes flavored with cardamom or rose water.

Perrier / Eau pétillante

CA\$1.99

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



Mango Lassi / Boisson au yaourt et mangue

CA\$5.99

Mango lassi: A traditional Indian yogurt drink blended with mango pulp, milk, and sugar.

Rose Lassi / Boisson au yaourt parfumée à la rose

CA\$5.99

Rose lassi: Yogurt drink blended with rose syrup, sugar, and milk.

Milkshakes et Faloodas / New Category

Almond pistachio Falooda

CA\$8.99

Almond pistachio falooda typically includes vermicelli, milk, rose syrup, and is garnished with almonds and pistachios. This dessert drink often features a blend of textures and flavors.

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Black Curent Falooda

CA\$8.99

Black currant falooda: A delightful blend of black currant flavor with milk, vermicelli, and rose syrup, typically garnished with dry fruits and sweetened with sugar.

Rose Milkshake

CA\$7.99

Blended rose syrup and milk, creating a fragrant and creamy milkshake that typically includes sweet floral notes.

Almond Pistachio Milkshake

CA\$7.99

A creamy blend of almonds and pistachios typically combined with milk for a rich and nutty milkshake experience.

Mango Milkshake

CA\$7.99

A blend of fresh mangoes and milk, creating a creamy and smooth milkshake.

Black Curent Milkshake

CA\$8.99

A creamy blend of black currant and milk, typically featuring a smooth texture and rich flavor profile.

Rose Falooda

CA\$8.99

Rose falooda features vermicelli in milk with rose syrup, often garnished with nuts and basil seeds, creating a delightful blend of textures and flavors.

Mango Falooda

CA\$8.99

Mango falooda features layers of mango pulp, vermicelli noodles, and sweet basil seeds, typically topped with rose syrup and milk for a refreshing dessert experience.
