



Menu

Restaurant Adda

991 Av Ogilvy, Montréal, QC H3N 1P3, Canada | (514) 277-7227

Most Ordered



Beef Tehari

CA\$21.99

Kalijeera rice cooked with small beef pieces and mild spices, typically flavored with mustard oil and green chilies, creating a traditional Bangladeshi rice dish.



Beef Curry

CA\$16.99

Served with rice or chaler ruti.



BHUNA KICHURI

CA\$10.99

Rice and lentils cooked with whole spices, creating a fragrant and hearty dish.



Daler Bora with Chana

CA\$6.99

Daler bora with chana features lentil fritters paired with a chickpea curry, typically seasoned with Indian spices for a harmonious blend of textures and flavors.

LOTIYA SHUTKI BHORTA

CA\$5.99

Mashed dried fish blended with chopped onions, green chilies, and cilantro, typically infused with aromatic mustard oil for a distinctive taste.

Halim

CA\$6.99

Slow-cooked stew combining lentils and tender meat, seasoned with aromatic spices, offering a traditional taste of Indian cuisine.

CHINGRI SHUTKI BHORTA

CA\$5.99

Dried shrimp mashed with mustard oil, onions, and spices, creating a flavorful blend typical of traditional Indian bhorta dishes.

Menu Restaurant Adda

Chicken Curry

CA\$15.99

Served with rice or chaler ruti.

Chana

CA\$5.25

Chickpeas typically combined with onions, tomatoes, and aromatic spices, often garnished with yogurt, mint, and tamarind sauce for a flavorful appetizer.

Shim Bhorta

CA\$4.99

Mashed hyacinth beans blended with mustard oil, onions, green chilies, and traditional spices, creating a smooth and aromatic dish typical of Indian cuisine.

Adda Pizza

PIZZA VÉGÉTARIENNE 14" / VEGETARIAN PIZZA 14"

CA\$26.99

Champignons, Oignons, Piments Verts, Tomates Et Olives Noires / Mushrooms, Onions, Green Peppers, Tomatoes & Black Olives

PIZZA VÉGÉTARIENNE 16" / VEGETARIAN PIZZA 16"

CA\$29.99

Champignons, Oignons, Piments Verts, Tomates Et Olives Noires / Mushrooms, Onions, Green Peppers, Tomatoes & Black Olives

PIZZA PEPPERONI ET FROMAGE 10" / PEPPERONI AND CHEESE PIZZA 10"

CA\$15.99

Pepperoni Et Fromage / Pepperoni & Cheese

PIZZA PEPPERONI ET FROMAGE 12" / PEPPERONI AND CHEESE PIZZA 12"

CA\$19.99

Pepperoni Et Fromage / Pepperoni & Cheese

PIZZA VÉGÉTARIENNE 10" / VEGETARIAN PIZZA 10"

CA\$16.99

Champignons, Oignons, Piments Verts, Tomates Et Olives Noires / Mushrooms, Onions, Green Peppers, Tomatoes & Black Olives

Menu Restaurant Adda

PIZZA VÉGÉTARIENNE 12" / VEGETARIAN PIZZA 12"

CA\$20.99

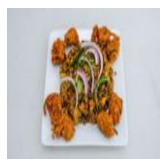
Champignons, Oignons, Piments Verts, Tomates Et Olives Noires / Mushrooms, Onions, Green Peppers, Tomatoes & Black Olives

Entree / Appetizers

Halim

CA\$6.99

Slow-cooked stew combining lentils and tender meat, seasoned with aromatic spices, offering a traditional taste of Indian cuisine.



Daler Bora with Chana

CA\$6.99

Daler bora with chana features lentil fritters paired with a chickpea curry, typically seasoned with Indian spices for a harmonious blend of textures and flavors.

Dal Puri 2pc

CA\$3.25

Flour dough stuffed with ground boiled chana dal and roasted cumin, flattened and cooked on a hot pan to create a soft yellow flatbread.

Chana

CA\$5.25

Chickpeas typically combined with onions, tomatoes, and aromatic spices, often garnished with yogurt, mint, and tamarind sauce for a flavorful appetizer.

Jhal Muri

CA\$4.25

Puffed rice mixed with chopped onions, potatoes, green chili, mustard oil, and chutney, offering a traditional Indian snack experience.

Chana Pulaw

CA\$6.99

Fragrant basmati rice cooked with chickpeas and aromatic Indian spices, creating a savory blend typically enjoyed as a flavorful entree or appetizer.

Moglai

CA\$9.99

Moglai (?????) features a flaky, refined-flour pastry typically filled with beaten eggs, minced meat, onions, and spices, offering a savory taste experience.

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Fuska 6pc

CA\$6.25

Fuska: Crisp hollow shells filled with spiced potatoes, chickpeas, and tangy tamarind sauce, capturing the essence of a popular Indian street snack.

ChotPoti

CA\$6.99

Chickpeas, potatoes, and onions, typically garnished with grated boiled eggs, cilantro, crispy puff crumbs, and a tangy tamarind chutney.



Vegetable Samosa (???? ?????-?????)

CA\$1.50

Deep-fried pastry filled with spiced potatoes and peas, typically wrapped in a crispy triangular shell.



Vegetable Pakoora 4pc

CA\$4.25

Fresh vegetables coated in seasoned chickpea flour and deep-fried, commonly featuring ingredients like onions, potatoes, and spices.

Bhorta

CHINGRI SHUTKI BHORTA

CA\$5.99

Dried shrimp mashed with mustard oil, onions, and spices, creating a flavorful blend typical of traditional Indian bhorta dishes.

Shim Bhorta

CA\$4.99

Mashed hyacinth beans blended with mustard oil, onions, green chilies, and traditional spices, creating a smooth and aromatic dish typical of Indian cuisine.

LOTIYA SHUTKI BHORTA

CA\$5.99

Mashed dried fish blended with chopped onions, green chilies, and cilantro, typically infused with aromatic mustard oil for a distinctive taste.

BEGUN BHORTA

CA\$4.99

Roasted eggplant mashed with chopped onion, green chili, cilantro, and aromatic mustard oil, creating a traditional smoky flavor.

Menu Restaurant Adda

Fish

SHRIMP CURRY

Served with rice and salad.

CA\$17.99



HILSHA

Hilsha fish cooked with mustard, coconut, and a blend of spices, inspired by traditional Indian culinary techniques.

CA\$17.99



Rui

Served with rice and salad.

CA\$15.99

Pabda

Served with rice and salad.

CA\$16.99

Curry

DUCK CURRY

Duck curry typically features tender duck pieces simmered in a rich curry sauce with pineapple, lychee, cherry tomatoes, and aromatic spices.

CA\$18.99

BANGLADESHI DAL

Lentils cooked with onions, tomatoes, and a blend of Indian spices, offering a traditional Bangladeshi flavor.

CA\$5.99

CHICKEN THALI

Chicken thali typically includes chicken curry, rice, and a selection of vegetable curries, often accompanied by daal, rasam, and traditional Indian condiments.

CA\$15.99

KOLIZA BHUNA

Chicken liver cooked with onions, tomatoes, ginger-garlic paste, and whole spices in a thick, flavorful gravy.

CA\$16.99

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KUEL PAKHI

CA\$19.99

Chickpea flour-based curry typically featuring a blend of yogurt and spices, often accompanied by vegetable fritters known as pakoras.



Beef Curry

Served with rice or chaler ruti.

CA\$16.99

Chicken Curry

CA\$15.99

Served with rice or chaler ruti.

Biryani



BHUNA KICHURI

Rice and lentils cooked with whole spices, creating a fragrant and hearty dish.

CA\$10.99

BHUNA KICHURI WITH BEEF

CA\$20.99

Basmati rice typically cooked with beef, lentils, and spices, offering a hearty blend of flavors.

BHUNA KICHURI WITH CHICKEN

CA\$19.99

Rice cooked with chicken, lentils, and spices, creating a flavorful blend typical of bhuna kichuri.



Beef Tehari

Kalijeera rice cooked with small beef pieces and mild spices, typically flavored with mustard oil and green chillies, creating a traditional Bangladeshi rice dish.

CA\$21.99



Chicken Biryani

Basmati rice cooked with chicken, aromatic spices, and herbs, garnished with golden fried onions and mint.

CA\$19.99

Menu Restaurant Adda

Salad



Salad For Two

Sliced onions, tomatoes, and cucumbers, typically combined with green chilies and a hint of lemon, create a refreshing Bengali salad for two.

CA\$8.99



Salad For Four

Freshly sliced cucumbers, tomatoes, and onions typically combined with mild spices and cilantro, creating a classic Bengali-style salad for four (???????? ???? ?????).

CA\$12.50

Rice



White Rice

Steamed basmati rice, typically featuring subtle hints of spices like cumin and salt, serving as a versatile base for various dishes.

CA\$2.99

Palao Rice

Basmati rice cooked with onions and a special blend of spices, garnished with fried onions.

CA\$3.99

Naan

Plain Naan

Leavened flatbread made from white flour, traditionally baked in a tandoor (clay oven), offering a soft and fluffy texture.

CA\$1.99

CHALER ROTI

Indian flatbread typically made with rice flour, offering a unique texture and flavor, commonly enjoyed in various regional cuisines.

CA\$1.75

Adda Special

Jhal Muri (??? ?????)

Puffed rice combined with chopped vegetables, roasted peanuts, and a blend of spices, creating a popular street snack from West Bengal.

CA\$3.00

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Pan Supari (??? ??????)

CA\$1.00

Betel leaves filled with areca nuts and a touch of sweet rose petal preserve, traditionally enjoyed as a refreshing mouth freshener.

Tea

Lemon Tea

CA\$1.50

Lemon tea combines black or green tea with lemon juice, offering a soothing and refreshing beverage typically enjoyed for its citrusy notes.



Sylheti Tea

CA\$1.50

Sylheti tea is a traditional Indian beverage typically brewed with black tea leaves, milk, and a blend of aromatic spices.

Coffee (???)

CA\$1.50

Brewed coffee made with roasted beans and milk, offering a rich and aromatic experience.



Green Tea

CA\$1.50

Green tea is crafted from unoxidized leaves of the Camellia sinensis plant, offering natural antioxidants and a subtle, herbaceous flavor.

Elachi Tea

CA\$1.50

Elachi tea is an Indian beverage made by boiling black tea with cardamom, sugar, and milk.

Desserts



Golap Jam Sweet (????? ??? ??????)

CA\$3.00

Deep-fried milk and flour dumplings, soaked in a fragrant sugar syrup with hints of rose water and cardamom.

Drinks

7UP

CA\$2.00

A crisp and refreshing lemon-lime soda, typically enjoyed as a zesty beverage to complement your meal.

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Ginger Ale (??? ????)

CA\$2.00

A non-alcoholic carbonated drink with a distinct ginger flavor, typically enjoyed for its refreshing and effervescent qualities.

Water (????)

CA\$1.50

A fundamental and essential beverage, typically a clear and refreshing drink, ideal for quenching thirst and complementing diverse culinary experiences.

Coke (???)

CA\$2.00

Classic carbonated soft drink with a distinct caramel flavor and fizzy effervescence, offering a sweet and bubbly taste.

Diet Coke (?????? ???)

CA\$2.00

A sugar-free, low-calorie soft drink, offering a fizzy and sweet taste, produced by the Coca-Cola Company.
