



Menu

Curry Naan Cuisine Indienne

2071 Boul Saint-laurent, Montréal, QC H2X 2T3, Canada | (514) 849-2727

Most Ordered



Riz basmati / Basmati Rice

CA\$7.19

Steamed basmati rice, typically aromatic and light, often enhanced with traditional Indian spices for subtle flavor.



Poulet au beurre / Butter Chicken

CA\$17.59



Bhaji à l'oignon / Onion Bhaji

2 for CA\$5.99

Crispy onion fritters seasoned with spices, featuring a golden-brown exterior and tender interior.



Poulet tikka masala / Chicken Tikka Masala

CA\$13.59



Naan au fromage / Cheese Naan

CA\$4.99

Soft, leavened flatbread infused with melted cheese and garnished with fresh cilantro and red onion slices.



Paneer au beurre / Butter Paneer

CA\$13.99

Végétarien. / Vegetarian.



Biryani au poulet tikka / Chicken Tikka Biryani

CA\$15.99

Fragrant basmati rice layered with marinated chicken tikka, garnished with fresh herbs and spices.

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Lassi à la mangue / Mango Lassi

CA\$5.99

Smooth blend of yogurt and mango puree, offering a creamy, sweet beverage.



Samosa (2 mcx) / Samosa (2 Pcs)

CA\$5.99

Crispy pastry filled with spiced potatoes and peas, served with tangy chutney.



Combo B

CA\$29.99

Poulet au beurre, riz et 1 pain nature. / Butter chicken, rice and 1 plain bread.

Apéritifs / Appetizers



Samosa (2 mcx) / Samosa (2 Pcs)

CA\$5.99

Crispy pastry filled with spiced potatoes and peas, served with tangy chutney.



Entrées mixtes / Mixed Appetizers

CA\$11.99

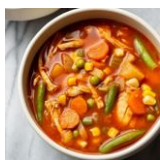
A selection of crispy samosas, golden pakoras, and savory spring rolls, accompanied by a tangy green chutney.



Salade César / Caesar Salad

CA\$10.99

Crisp romaine lettuce, crunchy croutons, and shaved parmesan cheese with Caesar dressing.



Soupe au poulet et légumes / Chicken Vegetable Soup

CA\$6.99

Chicken and vegetable soup: Traditional Indian-style soup featuring tender chicken and assorted vegetables, typically seasoned with a blend of aromatic spices.



Chana Samosa

CA\$8.99

Crispy pastry pockets filled with spiced chickpeas, garnished with diced onions, tomatoes, and fresh cilantro.

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Salade verte / Green Salad

CA\$10.99

Fresh mixed greens with cherry tomatoes, drizzled with a light dressing.



Salade de poulet / Chicken Salad

CA\$13.99

Grilled chicken typically combined with fresh lettuce, tomatoes, cucumbers, and a selection of dressings.



Pakora de poisson / Fish Pakora

CA\$13.99

Crispy fish fritters seasoned with spices, served with fresh cilantro and lemon wedges.



Bhaji à l'oignon / Onion Bhaji

2 for CA\$5.99

Crispy onion fritters seasoned with spices, featuring a golden-brown exterior and tender interior.



Soupe aux lentilles / Lentil Soup

CA\$7.19

Creamy lentil soup garnished with fresh parsley and diced vegetables, offering a smooth and hearty texture.

Plats de poulet / Chicken Dishes



Poulet vindaloo / Chicken Vindaloo

CA\$17.99

Tender chicken pieces in a spicy, tangy sauce with chilies and cilantro.



Poulet cari / Chicken Curry

CA\$15.99

Boneless chicken cooked in a curry sauce, typically featuring tomatoes, onions, and a blend of Indian spices.



Poulet korma / Chicken Korma

CA\$16.99

Boneless chicken cooked in a creamy sauce with yogurt, almonds, and mild spices, typically garnished with raisins and coconut.

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Poulet madras / Chicken Madras

CA\$15.99

Boneless chicken cooked with coconut milk, mustard seeds, and hot peppers, following a traditional South Indian recipe for a spicy curry.



Poulet à la mangue / Mango Chicken

CA\$16.99

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



Poulet jalfresi / Chicken Jalfresi

CA\$15.99

Boneless chicken cooked with onions, bell peppers, and tomatoes in a tangy, spicy sauce, often featuring Indian spices like ginger and garlic.



Poulet Saag / Chicken Saag

CA\$15.99

Tender chicken pieces cooked in a rich spinach sauce with aromatic spices.



Poulet au beurre / Butter Chicken

CA\$17.59

Tender chicken pieces in a creamy, buttery sauce.



Poulet tikka masala / Chicken Tikka Masala

CA\$13.59

Boneless chicken pieces in a rich, spicy sauce.

Thali



Thali végétarien / Vegetarian Thali

CA\$19.99

Végétarien. / Vegetarian.



Thali non végétarien / Non-Vegetarian Thali

CA\$23.99

Tender tandoori chicken, aromatic basmati rice, naan, and vibrant curries featuring lentils and rich tomato-based sauce.

Plats végétarien / Vegetarian Dishes



Paneer Tikka Masala

Végétarien. / Vegetarian.

CA\$13.99



Saag Paneer

Végétarien. / Vegetarian.

CA\$13.59



Malai Kofta

Végétarien. / Vegetarian.

CA\$12.99



Tarka Dhal

Végétarien. / Vegetarian.

CA\$13.59



Aloo Gobi

Végétarien. / Vegetarian.

CA\$13.99



Bhindi Masala

Végétarien. / Vegetarian.

CA\$13.99



Paneer au beurre / Butter Paneer

Végétarien. / Vegetarian.

CA\$13.99



Chana Masala

Végétarien. / Vegetarian.

CA\$13.59

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Dal Makhani

Végétarien. / Vegetarian.

2 for CA\$17.99



Aubergine pomme de terre / Eggplant Potato

Végétarien. / Vegetarian.

CA\$13.99



Saag Aloo

Végétarien. / Vegetarian.

CA\$13.59



Matar Paneer

Végétarien. / Vegetarian.

CA\$13.99



Korma aux légumes / Vegetable Korma

Végétarien. / Vegetarian.

CA\$13.99



Brocoli bhaji / Broccoli Bhaji

Végétarien. / Vegetarian.

CA\$13.99



Mélange de légumes / Mixed Vegetables.

Végétarien. / Vegetarian.

CA\$13.99

Plats de bouf / Beef Dishes



Bouf korma / Beef Korma

Tender beef cubes in a creamy, spiced curry sauce, garnished with fresh cilantro.

CA\$16.99

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Bouf vindaloo / Beef Vindaloo

CA\$15.99

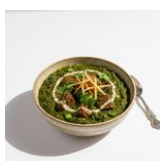
Tender beef pieces in a spicy, tangy curry with red chilies and fresh cilantro.



Bouf madras / Beef Madras

CA\$15.99

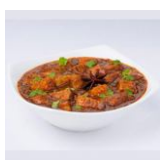
Tender beef pieces simmered in a rich, spiced curry sauce, garnished with fresh cilantro.



Bouf saag / Beef Saag

CA\$15.99

Tender beef pieces in a rich spinach sauce, garnished with fresh cilantro and ginger strips.



Cari de bouf / Beef Curry

CA\$25.99

Tender beef pieces in a rich, spiced curry sauce, garnished with fresh cilantro and star anise.



Dhansak de bouf / Beef Dhansak

CA\$15.99

Beef dhansak features diced beef simmered with lentils in a sweet, sour, and mildly spicy curry, inspired by Persian-style cooking.

Plats d'agneau / Lamb Dishes



Agneau korma / Lamb Korma

CA\$17.99

Lamb korma features tender lamb cubes cooked in a creamy sauce with yogurt, typically garnished with almonds and raisins, and subtly spiced for a mild flavor.



Agneau madras / Lamb Madras

CA\$16.99

Lamb cooked in a spicy curry with coconut milk, onions, garlic, ginger, and hot chilies.



Agneau saag / Lamb Saag

CA\$16.99

Lamb sautéed and cooked with spinach, typically seasoned with a blend of Indian spices.

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Agneau vindaloo / Lamb Vindaloo

CA\$15.99

Tender lamb pieces simmered in a spicy, tangy sauce with aromatic spices and a hint of vinegar.



Cari d'agneau / Lamb Curry

CA\$17.99

Lamb simmered in a curry sauce with tomatoes, onions, peppers, and a blend of spices, creating a rich and aromatic dish.



Agneau dhansak / Lamb Dhansak

CA\$16.99

Lamb cooked with yellow lentils and a blend of Indian spices, offering a sweet-and-sour flavor typical of a Persian curry style.

Biryani



Biryani au poulet tikka / Chicken Tikka Biryani

CA\$15.99

Fragrant basmati rice layered with marinated chicken tikka, garnished with fresh herbs and spices.



Biryani au bouf / Beef Biryani

CA\$16.99

Aromatic basmati rice layered with tender beef chunks, infused with spices and garnished with fresh cilantro.



Biryani à l'agneau / Lamb Biryani

CA\$17.99

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



Biryani aux crevettes / Shrimp Biryani

CA\$18.99

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



Mughlai Biryani

CA\$21.99

Basmati rice cooked with tender meat, saffron, and a blend of Mughlai spices, often garnished with nuts and raisins.

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Biryani aux légumes / Vegetable Biryani

CA\$13.59

Basmati rice cooked with a blend of fresh vegetables, seasoned with Indian spices, and garnished with coriander.



Biryani au poulet / Chicken Biryani

2 for CA\$26.99

Basmati rice cooked with chicken, onions, and typically seasoned with a blend of spices, garnished with coriander.

Riz / Rice



Riz au cumin / Cumin Rice

CA\$5.99

Basmati rice typically infused with cumin seeds, offering a subtly spiced aroma.



Riz aux légumes / Vegetable Rice

CA\$6.99

Basmati rice stir-fried with fresh vegetables, onions, and a blend of spices.



Riz aux champignons / Mushroom Rice

CA\$6.99

Basmati rice stir-fried with mushrooms and onions, typically seasoned with a blend of spices.



Riz aux petits pois / Green Peas Rice

CA\$6.99

Basmati rice stir-fried with green peas, typically seasoned with spices and cooked in ghee (clarified butter).



Riz basmati / Basmati Rice

CA\$7.19

Steamed basmati rice, typically aromatic and light, often enhanced with traditional Indian spices for subtle flavor.



Riz à la noix de coco / Coconut Rice

CA\$6.99

Fluffy basmati rice infused with coconut, garnished with cashews and raisins.

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Tandoori



Poulet tikka / Chicken Tikka

CA\$16.99

Boneless chicken marinated in yogurt and spices, grilled in a traditional tandoor clay oven.



Poulet frit / Fried Chicken

CA\$15.99

Crispy, golden-brown chicken pieces seasoned with a blend of spices, offering a savory taste and a satisfying crunch.

Plats fruits de mer / Seafood Dishes



Korma de crevettes / Shrimp Korma

CA\$17.99

Shrimp simmered in a creamy sauce with yogurt, coconut, and almonds, typically enhanced with raisins for a touch of sweetness.



Saag de crevettes / Shrimp Saag

CA\$16.99

Shrimps cooked with spinach and a blend of Indian spices.



Cari de poisson / Fish Curry

CA\$15.99

Fish cooked in a curry sauce with fresh onion, tomatoes, garlic, and aromatic Indian spices.



Cari de crevettes / Shrimp Curry

CA\$16.99

Shrimps cooked in a curry sauce with Indian spices, typically including tomatoes, onions, garlic, and ginger.

Pains / Breads



Paratha indien / Indian Paratha

CA\$6.99

Flaky, layered Indian flatbread with a golden-brown crust, garnished with fresh herbs.



Naan nature / Plain Naan

CA\$2.99

Soft, leavened flatbread with a lightly charred surface, ideal for pairing with various dishes.

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Naan au fromage / Cheese Naan

CA\$4.99

Soft, leavened flatbread infused with melted cheese and garnished with fresh cilantro and red onion slices.

Entrées / Starters



Poutine au poulet / Chicken Poutine

CA\$13.99

Crispy fries topped with chicken, poutine sauce, and cheese curds, creating a savory blend of textures and flavors.



Doigts de poulet / Chicken Fingers

CA\$14.99

Tender chicken strips typically coated in seasoned batter and deep-fried until crispy.



Croquettes de poulet / Chicken Nuggets

CA\$13.99

Chicken nuggets: Breaded chicken pieces typically seasoned with aromatic spices, then deep-fried until golden and crispy.



Ailes de poulet / Chicken Wings

CA\$19.19

Crispy fried chicken wings with a golden, crunchy coating.



Fish 'N' Chips

CA\$15.99

Fish fillets marinated in spices, battered, and deep-fried, typically served with thick-cut fries.



Frites / Fries

CA\$4.99

Crispy potato fries, deep-fried to golden perfection, often seasoned with salt or masala for a classic and satisfying taste.



Poutine régulière / Regular Poutine

CA\$11.99

French fries topped with cheese curds and rich gravy, offering a classic experience.

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Mets chinois / Chinese Dishes



Cari aux oufs / Egg Curry

Hard-boiled eggs simmered in a spiced curry sauce, garnished with fresh cilantro.

CA\$15.19



Riz frit aux oufs / Egg Fried Rice

Stir-fried basmati rice with scrambled eggs, mixed vegetables, and traditional spices, inspired by Indo-Chinese flavors.

CA\$14.99

Breuvages / Drinks



Boisson gazeuse indienne / Indian Soft Drink

Indian soft drink with a blend of exotic fruit flavors, offering a refreshing taste experience.

CA\$5.99



Lassi à la mangue / Mango Lassi

Smooth blend of yogurt and mango puree, offering a creamy, sweet beverage.

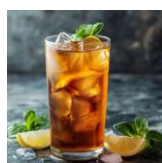
CA\$5.99



Chai

Deliciously spiced tea made with milk, and aromatic spices.

CA\$4.99



Thé glacé / Iced Tea

Brewed black tea served chilled, often infused with lemon or mint, offering a refreshing sip.

CA\$2.99



Boisson gazeuse / Soft Drink

Selection of popular soft drinks including Coca-Cola, Pepsi, 7 Up, and Fanta.

CA\$2.99



Bouteille d'eau / Bottled Water

Pure bottled water in a convenient, portable container.

CA\$2.25

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Burgers



Beef Burger with Fries

Grilled beef patty with lettuce, tomato, onion, and burger sauce on a bun.

CA\$12.99



Fish Burger with Fries

Grilled fish patty with lettuce, tomato, onion, and cheese, typically complemented by mayonnaise on a bun.

CA\$12.99



Vegetarian Burger with Fries

Végétarien. / Vegetarian.

CA\$10.99



Chicken Burger with Fries

Grilled chicken patty typically accompanied by lettuce, tomato, and onion, served in a bun with a hint of sauce.

CA\$12.99

Desserts



Raita

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

CA\$5.99



Gulab Jamun

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

CA\$5.99



Rasmalai

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

CA\$5.99

Combos - 1 personne / Combos - 1 Person



Combo A

Poulet cari, riz et 1 pain nature. / Chicken curry, rice and 1 plain naan.

CA\$29.99

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Combo B

Poulet au beurre, riz et 1 pain nature. / Butter chicken, rice and 1 plain bread.

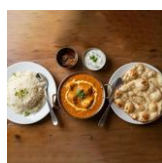
CA\$29.99



Combo C

Paneer tikka masala, riz et 1 pain nature. / Paneer tikka masala, rice and 1 plain naan.

CA\$28.70



???? BUTTER CHICKEN with RICE , NAAN

Indulge in our rich and creamy Butter Chicken served with fluffy rice, A complete and satisfying feast you'll love! ??

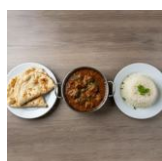
CA\$29.99



???? CHICKEN CURRY WITH RICE, NAAN

Enjoy our aromatic Chicken Curry cooked with flavorful spices, served with fluffy rice, warm naan, A classic, comforting meal! ??

CA\$28.99



???? BEEF CURRY WITH RICE, NAAN

Savor our rich and flavorful Beef Curry cooked with aromatic spices, served with fluffy rice, warm naan. A hearty and satisfying meal! ??

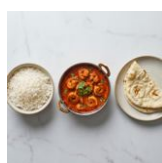
CA\$28.99



???? LAMB CURRY WITH RICE, NAAN

Enjoy our aromatic Lamb Curry slow-cooked with rich spices, served with fluffy rice, warm naan, A delicious and hearty feast! ??

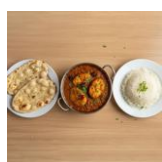
CA\$29.99



???? SHRIMP CURRY WITH RICE, NAAN

Delight in our flavorful Shrimp Curry cooked with aromatic spices, served with fluffy rice, warm naan, A tasty seafood feast! ??

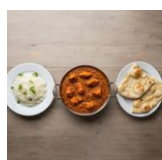
CA\$29.99



???? FISH CURRY WITH RICE, NAAN

Enjoy our delicious Fish Curry simmered in aromatic spices, served with fluffy rice, warm naan, A flavorful seafood delight! ??

CA\$28.99



???? CHICKEN TIKKA MASALA WITH RICE, NAAN

Chicken tikka masala served with rice and naan bread.

CA\$29.99

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???? SAAG PANEER WITH RICE, NAAN

CA\$25.99

Enjoy our creamy and flavorful Saag Paneer served with fluffy rice, warm naan. A wholesome and satisfying vegetarian feast! ??

???? TARKA DAL WITH RICE, NAAN

CA\$23.99

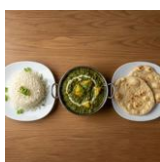
Savor our comforting Tarka Dal, lentils tempered with aromatic spices, served with fluffy rice, warm naan. A wholesome vegetarian meal! ??



???? DAL MAKHANI With RICE, NAAN

CA\$22.99

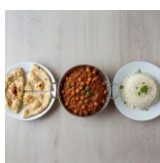
Indulge in our creamy, slow-cooked Dal Makhani, served with fluffy rice, warm naan. A rich and satisfying vegetarian feast! ??



???? SAAG ALOO With RICE, NAAN

CA\$21.99

Enjoy our flavorful Saag Aloo-fresh spinach and spiced potatoes-served with fluffy rice, warm naan. A wholesome vegetarian delight! ??

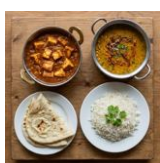


???? CHANA MASALA WITH RICE, NAAN

CA\$22.99

Savor our delicious Chana Masala cooked with chickpeas and aromatic spices, served with fluffy rice, warm naan. A wholesome and satisfying vegetarian meal! ??

Combos - 2 personnes / Combos - 2 People



Combo CC

CA\$44.99

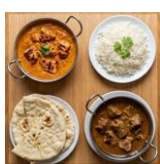
Paneer, tarka dhal, riz et 2 naans natures. / Paneer, tarka dal, rice and 2 plain naan.



Combo AA

CA\$48.99

Poulet au beurre, cari de crevettes, riz et naan nature. / Butter chicken, shrimp curry, rice and plain naan.



Combo BB

CA\$48.99

Poulet tikka masala, cari d'agneau, riz et 2 naans. / Chicken tikka masala, lamb curry, rice and 2 naan breads.