

Menu

Shaan Tandoori

Shaan Tandoori, 2550 Boul. Lapinière #101, Brossard, QC J4Z 2M2, Canada | (450) 678-9322

Most Ordered



Butter Chicken / Poulet Au Beurre

CA\$21.95

Tender chicken pieces in a creamy tomato-based sauce with aromatic spices.



Basmati Rice

CA\$5.95

Long-grain basmati rice, delicately cooked with aromatic spices, creating a fragrant and colorful dish.



Onion Bhaji (6 Pieces)

CA\$7.50

Crispy onion fritters seasoned with traditional Indian spices, served with fresh lettuce, tomato, cucumber, and carrot.



Chicken or Beef Madras

CA\$18.95

Madras curry with choice of chicken or beef, simmered in a spicy sauce.



Vegetable Samosa (2 Pieces)

CA\$7.50

Crispy pastry filled with spiced potatoes and peas, served with a side of fresh lettuce, cucumber, and tomato.



Chicken Tikka Masala / Poulet Tikka Masala

CA\$21.95

Tender chicken chunks in a rich, spiced tomato and cream sauce, garnished with fresh cilantro.



Dahl Soup / Soupe Au Lentilles

CA\$5.50

Soup made from fresh red lentils and spices.

Menu Shaan Tandoori

Combo Bombay

CA\$52.95

For two people. Onions bhaji, butter chicken, beef bhuna (curry), rice, naan, and three sauces (mint, carrots, coriander).

Garlic Naan

CA\$6.95

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

Saag Paneer

CA\$16.95

Palak paneer.

Popular Items

Family Menu

CA\$120.95

For four people. Four vegetable samosa, four onions bhaji, butter chicken, chicken tandoori, beef curry, vegetable curry, chana masala, two rice, two naan, four dessert, three sauces (mint, carrots, coriander).

Combo Bombay

CA\$52.95

For two people. Onions bhaji, butter chicken, beef bhuna (curry), rice, naan, and three sauces (mint, carrots, coriander).

Vegetarian Option

CA\$48.95

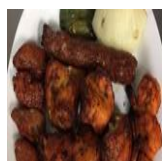
For two people. Vegetable samosa, vegetable pakora, vegetable curry, saag paneer, chana masala/ chickpeas, rice, naan, dessert, and three sauces (mint, carrots, coriander).

Entrées and Appetizers

Vegetable Pakora (6 Pieces)

CA\$7.95

Mixed vegetables coated in a chickpea flour batter, seasoned with Indian spices, and deep-fried.



Chicken Tikka

CA\$9.95

Tender boneless grilled chicken grilled in tandoori oven.

Menu Shaan Tandoori



Beef Samosa (2 Pieces)

CA\$8.50

Crispy pastry triangles filled with seasoned beef, served with fresh lettuce, tomato, cucumber, and carrot garnish.

Chicken Pakora (6 Pieces)

CA\$9.95

Boneless chicken pieces dipped in a spiced chickpea flour batter and deep-fried.



Beef Seekh Kebab (2 Pieces)

CA\$13.95

Minced beef mixed with spices, shaped into skewers, and grilled. Served with sliced tomatoes, cucumbers, and shredded lettuce.



Tasting Platter / Plateau Degustation

CA\$20.95

Three pieces of four appetizers. Includes three onion bhaji, vegetable samosa, vegetable pakora, and chicken tikka.



Onion Bhaji (6 Pieces)

CA\$7.50

Crispy onion fritters seasoned with traditional Indian spices, served with fresh lettuce, tomato, cucumber, and carrot.



Vegetable Samosa (2 Pieces)

CA\$7.50

Crispy pastry filled with spiced potatoes and peas, served with a side of fresh lettuce, cucumber, and tomato.

Soups



Dahl Soup / Soupe Au Lentilles

CA\$5.50

Soup made from fresh red lentils and spices.

Mulligatawny Soup / Soupe Mulligatawny

CA\$5.95

Lentils soup made with chicken and vegetables.

Menu Shaan Tandoori

Salad

Garden Salad

Lettuce iceberg, tomatoes, cucumbers, carrots.

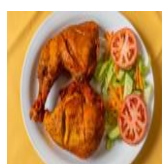
CA\$8.95

Indian Salad

Tomatoes, cucumbers, onions, carrots, lemon juice, mixed with spices.

CA\$9.95

Tandoori Specialties



Tandoori Chicken

Tender half chicken grilled in tandoori oven.

CA\$25.95



Chicken Tikka

Tender boneless grilled chicken in tandoori oven.

CA\$22.95

Chef Specialties

Plats Jalfrezi

Jalfrezi dish with choice of protein: chicken, beef, lamb, or shrimp, with a spicy, tangy sauce.

CA\$20.95

Plats Khorai

Khorai platters with options: chicken, beef, lamb, or shrimp, served in a traditional metal bowl.

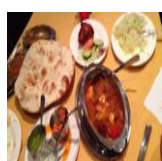
CA\$20.95



Butter Chicken / Poulet Au Beurre

Tender chicken pieces in a creamy tomato-based sauce with aromatic spices.

CA\$21.95



Chicken Tikka Masala / Poulet Tikka Masala

Tender chicken chunks in a rich, spiced tomato and cream sauce, garnished with fresh cilantro.

CA\$21.95

Menu Shaan Tandoori

Specialty Biryani / Specialite Biryani

Lamb Biryani

CA\$26.95

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

Beef Biryani

CA\$24.95

Tender beef cooked with fragrant basmati rice and aromatic spices.

Chicken Biryani

CA\$24.95

Aromatic basmati rice layered with spiced chicken, garnished with fried onions and herbs.

Vegetable Biryani

CA\$19.95

Aromatic basmati rice mixed with assorted fresh vegetables and traditional spices.

Curry Dishes

Lamb Curry

CA\$21.95

Tender lamb pieces simmered in a rich sauce with onions, tomatoes, and a carefully selected blend of traditional Indian spices.

Lamb Korma

CA\$22.95

Tender lamb in a rich, creamy sauce with fragrant spices

Lamb Saag

CA\$22.95

Tender lamb cooked with spinach, seasoned with a blend of aromatic spices.

Chicken Korma

CA\$19.95

Tender chicken simmered in a smooth sauce with yogurt, and aromatic spices.

Menu Shaan Tandoori

Shrimp Phatia

CA\$19.95

A tangy and spicy curry combining shrimp with a blend of sweet and sour flavors, featuring green peppers, tomatoes, onions, and fenugreek, inspired by Persian culinary traditions.

Beef Bhuna

CA\$18.95

Tender diced beef simmered with onions, tomatoes, and a blend of spices, resulting in a rich, thick sauce.

Shrimp Bhuna

CA\$18.95

Sautéed shrimp prepared with garlic, ginger, tomatoes, onions, bell peppers, and a blend of traditional spices, served in a thick, aromatic sauce.

Chicken Dhansak

CA\$19.95

Tender chicken simmered with lentils and a blend of traditional spices, resulting in a harmonious sweet, sour, and slightly hot curry.

Beef Curry

CA\$18.95

Tender beef pieces simmered in a rich sauce with onions, tomatoes, and a blend of traditional Indian spices.



Beef Dhansak

CA\$19.95

Tender beef cooked with lentils, tomatoes, and green bell peppers in a spiced curry sauce.

Beef Saag

CA\$20.95

Diced beef simmered with pureed spinach and seasoned with a blend of ginger, garlic, and traditional spices.

Lamb Bhuna

CA\$21.95

Tender lamb cubes cooked with onions, tomatoes, ginger, and garlic, simmered in a thick, aromatic sauce with a blend of traditional spices.

Lamb Dhansak

CA\$22.95

Lamb dhansak combines tender lamb with lentils and is seasoned with a mix of herbs, spices, and a hint of lemon, creating a unique balance of sweet, sour, and savory notes.

Menu Shaan Tandoori

Shrimp Curry

CA\$18.95

Shrimp simmered in a rich sauce with onions, tomatoes, ginger, garlic, and a blend of traditional Indian spices.

Chicken Bhuna

CA\$18.95

Chicken sautéed with onions, tomatoes, and bell peppers, simmered in a thick, spiced curry sauce.

Chicken Curry

CA\$18.95

Chicken pieces simmered in a rich sauce with onions, tomatoes, and a blend of traditional Indian spices.

Spicy Dishes/ Assiettes Epicees

Chicken or Beef Vindaloo

CA\$15.95

Vindaloo: Spicy, tangy sauce, choice of chicken or beef.

Lamb or Shrimp Vindaloo

CA\$17.95

Vindaloo: Choice of tender lamb or succulent shrimp in a fiery, tangy sauce with potatoes.



Chicken or Beef Madras

CA\$18.95

Madras curry with choice of chicken or beef, simmered in a spicy sauce.

Lamb or Shrimp Madras

CA\$17.95

Madras curry with choice of tender lamb or succulent shrimp, simmered in a fiery sauce.

Vegetable Dishes

Saag Paneer

CA\$16.95

Palak paneer.

Menu Shaan Tandoori

Eggplant Masala

CA\$13.95

Eggplant simmered with tomatoes, onions, and a blend of traditional Indian spices, typically garnished with coriander.

Dahl Tarka

CA\$13.95

Yellow lentils simmered and tempered with cumin, garlic, and ginger, typically includes onions and tomatoes.

Aloo Gobi

CA\$13.95

Cauliflower with potatoes.

Shahi Paneer

CA\$18.95

Cheese cubes in a creamy tomato and butter sauce with aromatic herbs.

Butter Tofu

CA\$15.95

Tofu simmered in a rich, creamy tomato-based sauce with hints of garlic, fenugreek, and traditional Indian spices.

Malai Kofta

CA\$15.95

Cottage cheese and potato dumplings, typically includes nuts and raisins, simmered in a creamy, tomato-based sauce with aromatic spices.

Mattar Paneer

CA\$16.95

Green peas with cheese.

Paneer Masala

CA\$18.95

Homemade cheese cubes simmered with onions, tomatoes, and capsicum in a seasoned masala sauce.

Mixed Vegetable Curry

CA\$13.95

Mixed vegetables including cauliflower, carrots, potatoes, and peas, simmered in a rich, onion and tomato-based curry sauce with traditional Indian herbs and spices.

Menu Shaan Tandoori

Vegetable Korma

CA\$15.95

Mixed vegetables cooked in a creamy sauce with cashews and delicate spices, typically garnished with nuts and raisins.

Rice and Bread

Peas Rice

CA\$10.95

Basmati rice cooked with fresh green peas, often seasoned with a blend of aromatic spices.

Mushroom Rice

CA\$10.95

Basmati rice cooked with fresh mushrooms and a blend of traditional Indian spices.



Basmati Rice

CA\$5.95

Long-grain basmati rice, delicately cooked with aromatic spices, creating a fragrant and colorful dish.

Pilaf Rice

CA\$7.95

Basmati rice gently cooked with a blend of aromatic spices, often including cumin seeds and bay leaves.

Naan

Garlic Naan

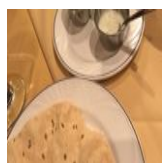
CA\$6.95

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

Cheese Naan

CA\$6.95

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



Papadam (2 Pieces)

CA\$3.95

Thin, crispy lentil crackers with a hint of cumin, served in a set of two.

Menu Shaan Tandoori



Naan Tandoori

Soft, leavened flatbread baked in a traditional tandoor oven, featuring a slightly crispy exterior with a tender, chewy interior.

CA\$3.95



Tandoori Roti

Soft, oven-baked flatbread with a golden-brown exterior and a slightly charred texture, sprinkled with black sesame seeds.

CA\$3.95

Drinks

Mango Lassi

Traditional Indian drink with mango and yogurt.

CA\$6.95

Mango or Orange Juice

1 liter.

CA\$6.95

Canned

Coke

CA\$2.95



Diet Coke

A refreshing, zero-calorie cola beverage with a crisp and clean taste.

CA\$2.95

7 Up

A refreshing soft drink with natural lemon and lime flavors, offering a crisp and bubbly taste.

CA\$2.95

Ginger Ale

Refreshing, crisp ginger-flavored carbonated soft drink.

CA\$2.95

Menu Shaan Tandoori

Water Bottle

Pure, refreshing hydration in a bottle.

CA\$2.95

Perrier Water

750 ml.

CA\$4.95

Raita

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

CA\$6.95

Chutney

Mango, coriander, carrot, mint sauce. 2 oz.

CA\$2.95

Diet Pepsi

Diet Pepsi, a calorie-free carbonated soda, offers a refreshing and crisp taste.

CA\$2.50

Pepsi

Classic, refreshing cola soda.

CA\$2.95
