

## Menu

# Tandoori Rouge

499c Rte de la Cité des Jeunes, Saint-Lazare, QC J7T 2A7, Canada | (450) 510-2424

### Most Ordered



#### Poulet au beurre/ Butter Chicken

CA\$17.50

Morceaux de poulet tandoori cuits dans sauce de tomate avec une touche de crème et épices indiennes./ Boneless pieces of tandoori chicken cooked in a fresh tomato sauce with a touch of light cream and warm spices.



#### Extra Riz./Extra rice

CA\$5.95

An additional serving of basmati rice, prepared simply to complement your meal.



#### Samosa aux légumes / Vegetable Samosa

CA\$4.99

Fritures triangulaires remplies de patates et pois, légèrement assaisonnées aux épices. / Crispy pastries stuffed with potatoes and peas, lightly seasoned with spices.



#### Biryani poulet/ Chicken

CA\$15.99

Basmati rice and chicken cooked with a blend of spices, typically including garlic, ginger, cardamom, and cinnamon, garnished with coriander.



#### Poulet Tikka Masala/ Chicken Tikka Masala

CA\$17.99

Poulet rôti cuit avec oignons, chilis verts et épices./ Cubes of boneless chicken sauteed with onions, green chilies and spices.



#### Chole bathure

CA\$13.99

Chole bathure combines spiced chickpeas in a tangy tomato-based sauce with bhature, a deep-fried bread made from maida flour.



#### Chana Masala

CA\$13.99

Pois chiches cuites avec oignon, sauce tomates et épices./ Chickpeas cooked with onions, fresh tomato sauce and spices.

## Menu Tandoori Rouge

### Samosa chaat

CA\$8.50

Cari de pois chiches avec samosa, servi avec chutney de tamarind et cilantro / Chickpea curry and samosa, toppings include tamarind and cilantro chutneys.

### Pakora légumes / Veggie Pakora

CA\$7.99

Légumes frais assaisonnés aux épices et frits avec panure de farine de pois chiches. / Fresh-cut vegetables seasoned with spices fried in chickpea batter.

### Thali Végé/ Veggie Thali

CA\$15.99

A Veg Thali typically includes a selection of vegetable curries, accompanied by rice, naan bread, and a variety of traditional Indian accompaniments such as raita.

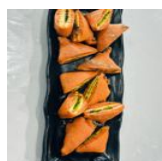
## Entrées / Appetizers



### Pakora poisson / Fish Pakora

CA\$10.99

Morceaux de poisson frits dans panure de pois chiches / Marinated fish fingers fried in chickpea batter.



### Pakora fromage / Paneer Pakora

CA\$10.99

Fromage indien frit dans panure de pois chiches / Chunks of homemade indian cheese fried in chickpea batter.

### Pakora légumes / Veggie Pakora

CA\$7.99

Légumes frais assaisonnés aux épices et frits avec panure de farine de pois chiches. / Fresh-cut vegetables seasoned with spices fried in chickpea batter.

### Allo tikki channa chat

CA\$6.99

Spiced potato patties topped with tangy chickpeas, onions, tomatoes, cilantro, and tamarind chutney.

### Pakora poulet / Chicken Pakora

CA\$10.99

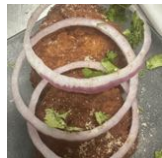
Morceaux de poulet frits dans panure de pois chiches / Marinated chicken fingers fried in chickpea batter.

# Menu Tandoori Rouge

## Chili pakora

CA\$7.99

Piments forts frits dans panure de pois chiches. / Hot peppers mixed with chickpea flour and deep fried.



## Aloo tikki

CA\$5.99

Patates et pois assaisonnées et frits dans une panure de pois chiches / Seasoned potatoes and peas, fried in chickpea batter.

## Panier de pains indiens / Bread Basket

CA\$11.50

2 pains. / Two breads.

## Tawa Paneer

CA\$18.99

Fromage indien mariné aux épices et cuit au tandoor / Fresh and homemade indian cheese marinated in spices and cooked in a clay oven.



## Poulet tikka / Chicken Tikka

CA\$18.99

Morceaux de poitrine de poulet marinés au yogourt et épices, cuits au tandoor / Boneless chicken breast marinated in yogurt and freshly ground spices, cooked in a clay oven.

## Plateau végété / Vegetarian Platter

CA\$12.99

Samosa légumes, Paneer pakora, mix pakora, aloo tikki et pakora piment. / Vegetable samosa, Paneer pakora, mix pakora, aloo tikki and chili pakora.

## Samosa chaat

CA\$8.50

Cari de pois chiches avec samosa, servi avec chutney de tamarind et cilantro / Chickpea curry and samosa, toppings include tamarind and cilantro chutneys.



## Samosa aux légumes / Vegetable Samosa

CA\$4.99

Fritures triangulaires remplies de patates et pois, légèrement assaisonnées aux épices. / Crispy pastries stuffed with potatoes and peas, lightly seasoned with spices.

# Menu Tandoori Rouge

## Soupes / Soups

### Soupe au poulet / Chicken Soup

CA\$8.99

Chicken soup prepared with a blend of traditional Indian spices, often including a base of chicken broth enriched with tender chicken pieces.

### Soupe aux lentilles / Dal Soup

CA\$7.99

Dal soup is a traditional Indian lentil soup, often simmered with a blend of mild spices and herbs, typically including garlic and onions for added depth of flavor.

### Soupe aux tomates / Tomato Soup

CA\$6.99

Pureed tomatoes simmered with a selection of Indian spices, often accompanied by a hint of cream for smoothness.

## Végétarien/ Vegetarian



### Shahi Paneer

CA\$16.99

Morceaux de fromage indien cuits dans une sauce garnie de noix et raisin./ Fresh homemade Indian cheese simmered in sauce and garnished with nuts and raisins.



### Matar Paneer

CA\$14.99

Fromage indien et pois verts cuits avec tomates, oignon et herbes./ Fresh homemade Indian cheese and fresh green peas cooked with tomatoes, onions, and herbs



### Dal Makhani

CA\$13.99

Lentilles noires cuites avec ail et gingembre avec une touche de crème./ Black lentils tempered with garlic and ginger with a touch of cream.

### Paneer Tikka Masala

CA\$16.99

Fromage indien frais cuits avec poivrons, oignon et une touche de crème./ Fresh homemade Indian cheese cooked with sliced bell peppers, onion and a touch of cream

### Chili Paneer

CA\$16.99

Paneer cheese cubes sautées avec bell peppers and onions, simmered in a tangy and slightly sweet chili sauce, seasoned with Indian spices.

## Menu Tandoori Rouge

### Palak Paneer

CA\$15.99

Purée d'épinards et fromage maison avec une touche de sauce./ Pureed spinach and homemade cheese with a touch of creamy sauce

### Aloo Gobi

CA\$14.99

Choux fleur et patates cuits avec herbes et épices./ Fresh cauliflower and potatoes cooked with herbs and spices



### Chana Masala

CA\$13.99

Pois chiches cuites avec oignon, sauce tomates et épices./ Chickpeas cooked with onions, fresh tomato sauce and spices.

### Palak Champignon/ Mushroom Palak

CA\$13.99

Purée d'épinard cuit avec champignon et épices./ Pureed spinach cooked with fresh mushroom and spices

### Légumes Mélangés/ Mixed Vegetable Curry

CA\$13.99

Légumes variés cuits avec gingembre, ail, tomates et épices./ Mix of fresh vegetables prepared with fresh ginger, garlic, tomatoes and spices.

### Gobi Manchurian

CA\$14.99

Plat indo chinois de choux fleur panné, sauté avec l'ail, piments et sauce soya, sans gluten./ A classic Indo-Chinese speciality of lightly battered, marinated cauliflower sautéed with garlic, chili and soy sauce. Gluten free

### Bangan Bhartha

CA\$12.95

Aubergine grillées en puré avec tomates, pois et oignons./ Roasted mashed eggplant braised with fresh tomatoes, peas, and onions.



### Malai Kofta

CA\$16.99

Boules des légumes cuites dans une sauce crèmeuse à base de noix./ Minced-vegetables balls cooked in a creamy nut-based sauce.

### Dal

CA\$13.99

Plat fait avec lentilles jaunes./ A traditional dish of yellow lentils

## Menu Tandoori Rouge

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### Palak Aloo

CA\$14.99

Purée d'épinards et papates cuits avec épices. / Pured spinach and potatoes cooked with spices.

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### Paneer Makhani

CA\$16.99

Fromage indien cuit dans sauce tomate crémeuse. / Fresh homemade Indian cheese cooked in a creamy tomato sauce.

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### Bhindi Masala

CA\$16.99

Gombo frass frit sauté avec oignon, tomates et épices. / Fresh fried okra sauteed with onions, tomatoes and spices.

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### Aloo Matar

CA\$13.99

Patates et pois verts avec oignon et tomates dans une sauce douce. / Potatoes and green peas with onion and tomatoes in a mild gravy

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### Matar Champignons/ Matar Mushroom

CA\$13.99

Pois verts frais cuits avec champignon et épices. / Fresh green peas cooked with mushroom and Indian spices.

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### Kadai Tofu

CA\$15.99

Tofu cuit dans masala spéciale et oignons, tomates, gingembre et poivrons. / Tofu cooked with a special masala and sliced oignons, tomatoes, ginger and bell peppers

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### Légumes Palak Balti/ Vegetables Palak Balti

CA\$13.99

Épinard frais et légumes assortis dans une sauce cari savoureuse. / Garden fresh spinach and assorted vegetables in a flavored curry sauce

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### Aloo Chana Dhamaka Balti

CA\$13.99

Patates et pois chiches grillé avec piments jalapeno dans sauce aromatique. / Potatoes and chickpeas braised with fresh jalapeno peppers in a aromatic sauce.

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### Korma aux Légumes/ Vegetable Korma

CA\$15.99

Légumes variés cuits avec cajoux, raisins, et sauce crème avec fromage maison. / Mixed vegetables cooked with cashews, raisins, and cream sauce with homemade cheese.

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## Menu Tandoori Rouge

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### Curry Pakora

CA\$13.99

Boules des légumes frites cuites dans une sauce piquant au yogurt./ Fried vegetables balls simmered in a tangy yogurt sauce

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## Tandoori



### Poulet Tikka/ Chicken Tikka

CA\$18.99

Morceaux de poitrine de poulet mariné dans épices moulues et safran./ Chunks of boneless chicken breast marinated in freshly ground spices with saffron

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### Tawa Paneer

CA\$18.99

Fromage indien maison mariné dans du yogourt et épices./ Fresh homemade Indian cheese marinated in yogurt and freshly ground spices

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### Seekh Kabab Agneau/ Lamb Seekh Kabab

CA\$18.99

Agneau haché mariné dans sauce spéciale et grillé au tandoor./ Lean ground lamb marinated in chef's special sauce, fire-roasted on skewers

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### Crevette tandoori/ Shrimp Tandoor

CA\$22.99

Shrimp marinated in a blend of yogurt and traditional Indian spices, then roasted in a tandoor oven.

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### Malai Champ

CA\$15.99

Soy protein marinated in yogurt, cream, and aromatic spices, grilled to achieve a tender texture, typically includes a creamy cilantro garlic dressing.

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### Tandoori Champ

CA\$13.99

Tandoori champ typically includes lamb ribs marinated in a blend of yogurt and traditional Indian spices, then cooked in a tandoor oven.

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### Tandoori Murg

CA\$14.99

Poulet mariné dans sauce spéciale avec ail et herbes. Spring chicken marinated in a special sauce, blended with garlic, and herbs.

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## Menu Tandoori Rouge

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### Poisson Tikka / Fish Tikka

CA\$20.00

Morceaux de poisson mariné avec ail, jus de citron et épices./ Chunks of fresh fish marinated with garlic, lemon juice, and spices to perfection

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### Riz Biryani / Biryani Rice



#### Biryani poulet/ Chicken

CA\$15.99

Basmati rice and chicken cooked with a blend of spices, typically including garlic, ginger, cardamom, and cinnamon, garnished with coriander.

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#### Biryani légumes/ Veggies

CA\$14.99

Basmati rice cooked with a medley of vegetables, seasoned with spices like cinnamon and cardamom, and often garnished with coriander.

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#### Biryani crevette/ Shrimps

CA\$19.99

Basmati rice sautéed with shrimp, typically includes onions and a blend of spices, garnished with coriander.

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#### Biryani Boeuf/ Beef

CA\$17.99

Basmati rice cooked with beef, typically seasoned with garlic, ginger, cardamom, cinnamon, and saffron.

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#### Mix Biryani

CA\$21.99



Avec poulet, crevette et légumes frais./ With chicken, shrimps and fresh vegetables, fragrant with saffron

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#### Biryani Agneau/ Lamb

CA\$17.99



Basmati rice cooked with tender lamb pieces, typically includes garlic, ginger, cardamom, cinnamon, and saffron, garnished with coriander.

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### Pains/ Breads

#### Bread Basket

CA\$13.50

Choix de 3 pain/ Choice of any 3 breads

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## Menu Tandoori Rouge



### Naan

Pain traditionnel indien cuit frais au tandoor./ A traditional unleavened, hand-tossed bread freshly baked in a tandoor clay oven

CA\$2.99

### Naan à l'ail/ Garlic Naan

Leavened Indian bread, typically including fresh garlic, baked in a tandoori oven.

CA\$3.99

### Roti

Pain plat de blé entier cuit au tandoor./ Whole -wheat flatbread baked in a tandoor

CA\$2.99

### Aloo Naan

Pain Naan remplis de patates et cuir au tandoor./ Naan stuffed with potatoes and baked in a tandoor

CA\$4.50

### Naan à l'oignon/ Onion Naan

Leavened Indian bread, traditionally baked in a tandoor, filled with seasoned onions.

CA\$4.99

### Paneer Naan

Pain Naan remplis de fromage indien maison et cuit au tandoor./ Naan stuffed with fresh homemade Indian cheese and baked in a tandoor

CA\$4.99

## Agneau/ Lamb



### Cari Chèvre/ Goat Curry

Viande de chèvre cuit dans sauce spéciale faites d'oignons, ail et épices./ Goat meat prepared with special sauce from fresh onions, garlic and spices.

CA\$21.99

### Agneau Shahi Korma/ Lamb Shahi Korma

Agneau avec morceau de fromage cottage indien dans une sauce crèmeuse garnis de cajou et raisin./ Boneless lamb with fresh homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

CA\$19.99

## Menu Tandoori Rouge

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### Agneau Rogan Josht/ Lamb Rogan Josht

CA\$19.50

Plat kashmiri d'agneau cuit au poêle dans une sauce au yogourt cuit avec cardamom, canelle et gingembre./ A Kashmiri dish of pan-roasted lamb in a yogourt sauce, infused with clove, cardamom, cinnamon and ginger

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### Agneau Makhani/ Lamb Makhani

CA\$18.99

Agneau sauté au poêle cuit dans sauce tomate avec une touche de crème et épices indiennes./ Pan seared lamb cooked in fresh tomato sauce with light cream and aromatic spices

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### Agneau Vindaloo/ Lamb Vindaloo

CA\$18.99

Agneau et patates sautées dans un e sauce épicée et piquante./ Lamb and potatoes sauteed with a spicy, tangy sauce

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### Cari Agneau Légumes/ Lamb Vegetable curry

CA\$18.99

Ragout cube d'agneau dans sauce cari avec légumes./ Lean cubes of lamb stewed with assorted vegetables in curry sauce

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### Agneau Botti Ka Masala/ Lamb Botti Ka Masala

CA\$18.99

Agneau cuit sur poêle dans une sauce spéciale masala avec oignons, poivrons, gingembre, et tomates./ Pan seared lamb cooked in a house special masala with sliced onion, bell peppers, ginger and tomatoes.

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### Agneau Saag/ Lamb Saag

CA\$18.99

Agneau assaisonné cuit avec épinards et sauce cari./ Boneless lamb and spinach prepared with light curry sauce

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### Agneau Karara Balti/ Lamb Karara Balti

CA\$19.50

Agneau dans une sauce spéciale avec noix de coco et piments rouges sec./ Lamb in a special sauce with coconut and dry red chillies

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### Agneau Madrasi/ Madrasi Lamb

CA\$17.99

Agneau cuit sur poêle assaisonnés avec sauce piquante épicée garnis de tomates./ Pan seared lamb cubes seasoned with hot, spicy sauce, garnished with tomatoes.

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### Cari Agneau/ Lamb curry

CA\$17.99

Agneau cuit dans sauce spéciale avec oignons, tomates, ail et autre épices. / Lamb prepared with special sauce from fresh onions, garlic and spices.

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# Menu Tandoori Rouge

## Fruits de mer/ Seafood

### Fish Masala

CA\$19.99

Poisson frais cuit dans sauce masala maison avec oignon, poivrons, gingembres et tomates./ Fresh fish cooked in homemade special masala with onions, bell peppers, ginger and tomatoes

### Shrimp Saag

CA\$20.99

Crevettes cuites avec épinards assaisonnées./ Shrimp prepared with seasoned spinach

### Shrimp Masala

CA\$20.99

Crevettes cuites dans masala avec oignon, poivrons, gingembres et tomates./ Shrimps cooked in a masala with sliced onions, bells peppers, ginger and tomatoes.

### Shrimp Vindaloo

CA\$19.99

Crevettes et pommes de terre sautées avec sauce piquante piquante./Shrimp and potatoes sauteed with spicy tangy sauce.

### Shrimp Shahi Korma

CA\$19.99

Crevettes cuites avec du fromage indienne maison./Shrimp cooked with homemade Indian cheese.

### Fish Curry

CA\$18.99

Poisson frais préparé avec une sauce spéciale à base d'oignon, de tomate et d'ail./Fresh fish prepared with special sauce made from onion, tomatoes and garlic.

### Crevette Karara Balti/ Shrimp Karara Balti

CA\$20.99

Crevettes sautées et légumes assortis dans une sauce épicée à la noix de coco./Stir fried shrimp and assorted vegetables in a spicy coconut infused sauce.

### Fish Shahi Korma

CA\$20.99

Poisson frais avec fromage indienne maison dans une sauce cremeuse, garni de noix de cajou et de raisins secs./ Fresh fish with homemade Indian Cheese in a creamy sauce, garnished with cashews and raisins.

## Menu Tandoori Rouge

### Shrimp Curry

CA\$19.99

Crevettes fraîches cuites dans sauce cari avec une touche de sauce tomates./ Fresh shrimps cooked in curry sauce and a touch of tomatoes sauce

### Shrimp Makhani

CA\$20.99

Crevettes cuites dans sauce tomates fraîches avec une touche de crème et épices./ Shrimps cooked in fresh tomatoes sauce with light cream and warm spices

## Spécial



### Chole poori

CA\$12.99

Deep-fried whole-wheat bread served with a spicy chickpea curry, typically includes a mix of spices and herbs.



### Chole bathure

CA\$13.99

Chole bathure combines spiced chickpeas in a tangy tomato-based sauce with bathure, a deep-fried bread made from maida flour.



### Burger Végé avec nouilles./ Veggie burger with noodles

CA\$8.99

A veggie burger paired with noodles, incorporating a vegetable patty and typically includes a blend of spices and vegetables, nestled within a bun.

### Nouilles au poulet/ Chicken noodle

CA\$17.99

Tender chicken and noodles simmered in a seasoned broth, typically includes vegetables and Indian spices.



### Nouilles aux légumes/ Vegetable hakka noodles

CA\$15.99

Hakka noodles sautéed with a medley of julienne vegetables, typically includes soy sauce and a blend of spices.

## Thali

### Thali Végé/ Veggie Thali

CA\$15.99

A Veg Thali typically includes a selection of vegetable curries, accompanied by rice, naan bread, and a variety of traditional Indian accompaniments such as raita.

## Menu Tandoori Rouge



### Thali à la viande/ Meat Thali

CA\$17.99

Tender meat curry paired with fluffy basmati rice, lentil stew, fresh cucumber and lettuce salad, buttery naan bread, and a sweet gulab jamun.

## Boissons/Drinks



### Thé Masala Tea

CA\$3.50

A traditional Indian beverage, brewed with black tea, milk, and a blend of aromatic spices, typically including cardamom, ginger, and cloves.

## Canettes/ Soft drinks

CA\$2.99

A selection of canned soft drinks including popular choices such as Coke, Diet Coke, Pepsi, and Fanta, typically served as a refreshing accompaniment.



### Lassi Sucré/ Sweet Lassi

CA\$4.99

Sweet lassi is a traditional Indian beverage made by blending yogurt with water and sugar, often enhanced with a hint of rose water for flavor.

## Eau/ Spring Water

CA\$1.00

A clear and simple hydration option, spring water is typically served to refresh and cleanse the palate.

## Mango Milkshake

CA\$5.99

Creamy mango-flavored shake, blended to perfection with fresh milk and ice.



### Lassi Salé/ Salty Lassi

CA\$4.99

A traditional Indian beverage made by blending yogurt with water, seasoned with salt and often enhanced with spices such as roasted cumin.

## Compléments/ Sides



### Extra Riz./Extra rice

CA\$5.95

An additional serving of basmati rice, prepared simply to complement your meal.

# Menu Tandoori Rouge

## Mixed Salad

CA\$4.95

Laitue, concombre et tomates./Lettuce, cucumber and tomatoes



## Raita

CA\$4.95

Yaourt aux concombres, carottes et tomates./Yogurt with cucumbers, carrots and tomatoes.

## Mango Chutney

CA\$3.95

A sweet and tangy condiment featuring ripe mangoes, typically simmered with a blend of spices.



## Papadum

CA\$3.95

Gaufrettes croustillantes aux lentilles./Crispy lentils wafers

## Achaar

CA\$2.95

Légumes et épices indiens fermentés et marinés naturellement à la maison./Homemade naturally fermented Indian pickled vegetables and spices

## Poulet/ Chicken



## Poulet au beurre/ Butter Chicken

CA\$17.50

Morceaux de poulet tandoori cuits dans sauce de tomate avec une touche de crème et épices indiennes./ Boneless pieces of tandoori chicken cooked in a fresh tomato sauce with a touch of light cream and warm spices.



## Chicken karahi

CA\$17.99

Chicken karahi, also known as Kadhi, is a dish where boneless chicken is stir-fried with onions, tomatoes, bell peppers, and a blend of aromatic Indian spices, typically served in a thick gravy.

## Poulet Karara Balti/ Chicken Karara Balti

CA\$16.99

Poulet dans une sauce spéciale avec noix de coco et piments rouges sec./ Chicken in a special sauce with coconut and dry red chillies

## Menu Tandoori Rouge

### Cari Poulet et légumes/ Curry chicken with vegetable

CA\$16.99

Poulet cuit avec variété de légumes dans une sauce cari./ Boneless chicken cooked with assorted vegetables in curry sauce.

### Poulet Kashmiri/ Kashmiri Chicken

CA\$15.99

Poulet cuit avec pois, oignons et tomates, avec crème et sauce tomate./ Boneless chicken cooked with peas, onions and tomatoes, with cream and tomato sauce

### Poulet au Chilli/ Chicken Chilli

CA\$15.99

Cubes de poulet sautés avec oignons, chilis verts et épices./ Cubes of boneless chicken sauted with onion, green chilis and spices

### Poulet Shahi Korma/ Chicken Shahi Korma

CA\$17.50

Poulet avec morceau de fromage cottage indien dans une sauce crémeuse garnis de cajou et raisin./ Chicken with chunks of fresh homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

### Poulet Josht/ Chicken Josht

CA\$17.99

Plat kashmiri de poulet dans une sauce au yogourt cuit avec cardamom, canelle et gingembre./ A Kashmiri dish of boneless chicken in a yogurt sauce, infused with clove, cardamom, cinnamon and ginger

### Poulet Champignon/ Chicken Mushroom

CA\$16.99

Poulet cuits avec champignons dans une sauce de tomates et crème./ Boneless chicken prepared with garden-fresh mushrooms in cream and tomatoes sauce

### Poulet de Pyaza/ Chicken do Pyaza

CA\$15.99

Poulet braisé avec oignons caramélisé, poivrons verts et épices indiennes./ Chicken braised with caramelized onions, green peppers and warm and aromatic spices

### Chicken Jalfrezi

CA\$17.99

Tender chicken stir-fried with bell peppers, onions, and tomatoes, simmered in a tangy and spicy sauce.



### Poulet Tikka Masala/ Chicken Tikka Masala

CA\$17.99

Poulet rôti cuit avec oignons, chilis verts et épices./ Cubes of boneless chicken sauteed with onions, green chilies and spices.

## Menu Tandoori Rouge

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### Poulet Saag/ Chicken Saag

CA\$16.99

Poulet assaisonné cuit avec épinards ./Delicately seasoned chicken cooked with spinach

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### Cari Poulet/ Chicken Curry

CA\$15.99

Poulet cuit dans une sauce spéciale avec oignons, tomates, ail et autres épices./  
Chicken prepared with special sauce from fresh onions, tomatoes, garlic, cloves and other spices.

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### Poulet Vindaloo/ Chicken Vindaloo

CA\$16.99

Poulet et patates sautées dans une sauce épicées piquante./ Chicken and potatoes sauteed in a spicy and tangy sauce

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## Boeuf/ Beef

### Boeuf Madrasi/Beef Madrasi

CA\$17.99

Boeuf cuit avec tomates, oignon, gingembre et sauce piquante./ Lean beef prepared with fresh tomatoes, onions, and ginger in hot sauce

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### Boeuf Vindaloo/ Beef Vindaloo

CA\$18.99

Boeuf et patates sautées dans une sauce épicées et piquante./ Lean beef and potatoes sauteed in a spicy and tangy sauce

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### Cari Boeuf Légumes/ Beef Vegetable curry

CA\$18.99

Boeuf cuit avec légumes assortis dans sauce cari./ Beef cooked with assorted vegetables in curry sauce

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### Boeuf Makhani/ Beef Makhani

CA\$18.99

Morceaux de boeuf cuits dans sauce de tomate fraîche avec une touche de crème et épices./ Tender pieces of beef cooked in a fresh tomato sauce with a touch of light cream and warm spices

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### Boeuf Shahi Korma/ Beef Shahi Korma

CA\$18.99

Boeuf cuits avec morceaux de fromage indien maison dans une sauce crèmeuse avec cajou et raisin./  
Beef cooked with pieces of fresh homemade Indian cheese in a creamy sauce, garnished with cashews and raisins.

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## Menu Tandoori Rouge

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### **Boeuf Champignon/ Beef Mushroom**

**CA\$17.99**

Boeuf cuits avec champignons dans une sauce de tomates et crème./ Beef prepared with fresh mushrooms in a cream and tomatoes sauce

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### **Cari au Boeuf/ Beef Curry**

**CA\$17.99**

Cubes de boeuf cuits dans une sauce cari aromatique ./Lean beef cubes cooked in an aromatic curry sauce

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### **Boeuf Josht/ Beef Josht**

**CA\$18.99**

Plat kashmiri de boeuf dans une sauce au yogurt cuit avec clue de girofle, cardamom, canelle et gingembre./ A Kashmiri dish of beef in a yogurt sauce, infused with clove, cardamom, cinnamon and ginger

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