Menu

Masakali Indian Cuisine

1015 Rue Sherbrooke O, Montréal QC H3A 1G5, Canada | (514) 228-6777

Most Ordered



Tandoori Chicken

2 for CA$25.00

Marinated chicken pieces infused with a blend of yogurt, spices, and herbs, grilled in a traditional tandoor for a smoky, juicy, and flavorful experience with a crispy exterior.



Garlic Naan

CA$6.00

Soft naan infused with garlic and herbs, baked in the tandoor for a fragrant, savory twist on the traditional naan.



Butter Chicken

CA$26.00

Chicken cooked in a creamy, buttery tomato sauce with a subtle blend of spices, offering a rich, smooth, and indulgent flavor that's both comforting and satisfying.



Butter Naan

CA$5.00

Fluffy naan brushed with butter, offering a rich, soft texture and a slight, indulgent richness. Loaded with butter.



Chicken Dum Biryani

CA$18.00

Aromatic basmati rice layered with tender marinated chicken, saffron, ghee, and whole spices, slow-cooked in a sealed 'dum' pot for a fragrant, succulent one-pot feast.



Steamed Basmati Rice

CA$8.00

Steamed basmati rice, light, fluffy, and aromatic, providing the perfect base for any curry or dish.



Masakali Special Chicken Biriyani

CA$25.00

Our signature biryani featuring succulent chicken, saffron-tinted rice, caramelized onions, and a secret spice blend, slow-cooked to deliver an unforgettable, aromatic experience.

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Gobi Manchuria

CA$15.00

HOT Favourite. Cauliflower florets battered, fried, and tossed in a spicy, tangy Indo-Chinese sauce made with soy, vinegar, and a blend of aromatic spices.



Chicken Tikka Masala

CA$26.00

Grilled chicken pieces simmered in a creamy tomato-based sauce, seasoned with garam masala and aromatic spices.



Butter Tandoori roti

CA$5.00

Soft tandoori roti brushed with butter, offering a rich, buttery flavor and a warm, slightly crisp texture, perfect for dipping in curries.

Pre-Appetizers



Onion Pakora W/ Chutneys

2 for CA$16.00

Crispy onion fritters, delicately spiced with cumin and coriander, deep-fried until golden brown. Served with Mint and Tamarind Chutneys



Aloo Samosa W/ Chana Curry

CA$15.00

Golden pastry pockets filled with a blend of spiced potatoes, peas, and aromatic spices, fried to crispy perfection, then served alongside hearty chickpea curry

Veg Appetizers



Gobi Manchuria

CA$15.00

HOT Favourite. Cauliflower florets battered, fried, and tossed in a spicy, tangy Indo-Chinese sauce made with soy, vinegar, and a blend of aromatic spices.



Chilli Paneer

CA$23.00

Cubes of paneer stir-fried with bell peppers, onions, and a tangy chili sauce, creating a dish that balances spicy, sweet, and savory notes



Panner 65

CA$23.00

Soft paneer cubes marinated in a spicy blend of ginger, garlic, and yogurt, deep-fried to crispy perfection and tossed in 65 sauce.

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Chilli Garlic Broccoli

CA$18.00

Fresh broccoli florets stir-fried with minced garlic, green chilies, and a blend of spices, offering a bold, spicy, and flavorful vegetarian dish with a satisfying crunch.



Chilli Gobi

CA$21.00

Cauliflower tossed in a fiery chili sauce with bell peppers, onions, and a dash of soy sauce, creating a spicy, tangy dish with a crispy, crunchy finish.



Paneer Pakora

CA$23.00

Soft cubes of paneer dipped in a seasoned chickpea flour batter, deep-fried until golden and crispy, and served with tangy mint chutney for a deliciously crunchy snack.



Gobi 65

CA$21.00

Cauliflower florets marinated in a rich blend of spices, deep-fried until golden, and served with a sprinkling of curry leaves and chillies.



Masala Crispy Corn

CA$12.00

Crunchy corn kernels coated in a tantalizing mix of spices, herbs, and masala, deep-fried to perfection and tossed with ginger, garlic and chopped onion. Garnished with cilantro!!



Crispy Corn

CA$11.00

A delightful dish of tender corn kernels deep-fried until golden and crispy, tossed in a flavorful seasoning of garlic, spices, and fresh herbs, perfect as a savory snack or appetizer.

Non-Veg Appetizers



Fish 65

CA$25.00

Flaky fish marinated in a bold mix of South Indian spices, deep-fried to a crisp, then tossed in a fiery chili sauce with curry leaves and mustard for a flavorful, spicy treat.

Mutton Ghee Roast

CA$27.00

Tender mutton pieces marinated in a bold blend of red chilies, roasted spices, and ghee, slow-cooked until succulent, delivering a fiery, aromatic, and indulgent coastal specialty.

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Chicken Manchuria

CA$25.00

Tender chicken morsels coated in a savory batter, wok-fried, and glazed with a spicy-sweet Manchurian sauce of ginger, garlic, soy, and chili.



Chicken Sukka

CA$25.00

Boneless chicken simmered in a blend of dry spices, grated coconut, and curry leaves. Slightly fiery South Indian specialty.

Apollo Fish

CA$26.00

Fish fillets coated in a rich blend of spices, deep-fried to golden perfection, then glazed with a tangy, spicy sauce of ginger, garlic, and soy.

Chicken Majestic

CA$26.00

Succulent chicken cooked in a rich, creamy tomato and cashew sauce enhanced with subtle Indian spices, finished with a drizzle of cream and fresh coriander for a regal, indulgent flavor.



Chilli fish

CA$25.00

Crispy fish fillets coated in a light batter, tossed in a spicy Indo-Chinese chili-garlic sauce with colorful peppers and onions.



Fish Pakora

CA$24.00

Tender fish pieces marinated in a spiced chickpea flour batter, deep-fried to a crisp golden brown



Chilli Chicken

CA$26.00

Chunks of chicken marinated in a spicy chili sauce, stir-fried with spring onions and bell peppers, resulting in a fiery, tangy, and savory Indo-Chinese favorite.



Chicken 65

CA$24.00

Tender bite-sized chicken pieces marinated in vibrant South Indian spices, deep-fried until crisp, then tossed in fiery chili sauce with curry leaves



Chicken Pakora.

CA$24.00

Boneless chicken chunks marinated in aromatic spices and chickpea flour, deep-fried to golden perfection, offering a crispy exterior and juicy interior, served with tangy tamarind chutney.

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Tandoor-Veg



Hariyali Panner

CA$24.00

Cubes of paneer marinated in a fresh, herb-infused green paste, grilled until charred and flavorful, offering a bright, aromatic, and slightly tangy taste with a smoky finish.



Tandoori Soya chap

CA$24.00

Marinated soya chap pieces grilled in a traditional tandoor, giving them a smoky flavor and a crisp exterior, perfectly spiced and served with a cooling mint chutney.



Paneer Platter

CA$30.00

Assorted Soft cubes of paneer marinated in yogurt, spices, and herbs, grilled to perfection with a smoky aroma, served with tangy chutney for a flavorful and satisfying appetizer.



Malai Panner Tikka

CA$24.00

Paneer cubes marinated in a rich, creamy blend of yogurt, and spices, grilled to perfection, offering a soft, melt-in-your-mouth experience



Veggie Platter

CA$42.00

Savor a flavorful mix of Assorted Paneer, Malai Broccoli, and Tandoori Soya Chaap - a house favorite and perfect for sharing.



Malai Broccoli

CA$24.00

Broccoli florets marinated in a smooth, creamy malai sauce, grilled to perfection until a golden, smoky exterior.



Golden Panner Kebab

CA$24.00

Crispy golden-brown cubes of paneer, marinated in a blend of spices and cooked in tandoor until perfectly crisp



Paneer Tikka

CA$24.00

Soft paneer marinated in yogurt, spices, and herbs, grilled to perfection with a smoky aroma - our veggie favourite

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Malai Soya Chap

CA$24.00

Soya chap pieces marinated in a creamy, spiced malai sauce, grilled until tender and smoky, offering a rich, succulent bite with a hint of spice and sweetness.

Tandoor non-Veg



Chicken Tikka

CA$26.00

Chunks of chicken marinated in a spiced yogurt mixture, grilled until smoky and tender, offering a classic, flavorful dish.



Tandoori Fish

CA$28.00

Fish fillets marinated in a blend of spices, yogurt, and lemon juice, cooked in a tandoor for a smoky, tender texture, served with a tangy chutney for a flavorful seafood experience.



Malai Chicken Tikka

CA$26.00

Chicken pieces marinated in a creamy blend of yogurt, cream, and spices, then grilled to perfection, delivering a rich &juicy experience



Lamb Seekh Kabab

CA$28.00

Ground lamb blended with aromatic spices, herbs, and a touch of ghee, skewered and grilled to perfection, offering a juicy, flavorful kabab with a smoky finish.



Hariyali Chicken Tikka

CA$26.00

Cubes of paneer marinated in a fresh, herb-infused green paste, grilled until charred and flavorful, offering a bright, aromatic, and slightly tangy taste with a smoky finish.



Golden Chicken Kabab

CA$26.00

Tender chicken pieces marinated in a mix of spices, cooked in tandoor offering a delicious, savory bite with a perfect balance of flavors and textures.



Masakali Grand Platter

CA$59.00

Our most popular and generous platter - a delicious medley of chicken tikkas, lamb kebab, tandoori chicken, and tandoori fish. Perfect for sharing with a group of three or more.

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Tandoori Chicken

2 for CA$25.00

Marinated chicken pieces infused with a blend of yogurt, spices, and herbs, grilled in a traditional tandoor for a smoky, juicy, and flavorful experience with a crispy exterior.



Afghani Chicken

CA$24.00

Tender chicken pieces marinated in a rich yogurt paste, spiced with subtle herbs, and cooked in the tandoor to create a creamy, aromatic, and tender dish.

Wings - Indian Style



Honey Garlic Wings

CA$22.00

Crispy chicken wings glazed with a sweet and savory honey garlic sauce, creating a perfect balance of sweetness, umami, and a hint of spice in each bite.



Cajun Spiced Wings

CA$22.00

Chicken wings seasoned with a bold, smoky Cajun spice mix, baked or fried to crispy perfection, offering a flavorful, spicy kick with a hint of heat and aromatic herbs.



65 Wings

CA$22.00

Crispy chicken wings marinated in a fiery blend of spices, deep-fried until golden, and tossed in a tangy sauce with curry leaves



Butter Gravy Wings

CA$22.00

Juicy chicken wings coated in a rich, creamy butter gravy, infused with aromatic spices, and simmered to create a smooth, indulgent sauce that perfectly complements the crispy wings.

Butter Gravy Specials



Butter Gravy Fries

CA$15.00

Fresh Fries topped with Butter Gravy (vegetarian) for a delightful fusion dish. (Poutine style)



Butter Chicken Fries

CA$18.00

Golden fries topped with succulent butter chicken, drizzled with velvety tomato-cream gravy, sprinkled with fresh coriander and finely chopped onions for a decadent, comforting twist on classic fries.

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Butter Chicken Nachos
CA$22.00

Crispy tortilla chips layered with tender butter chicken, melted cheese, fresh onions, cilantro, and a drizzle of creamy tomato sauce for a fusion snack with irresistible flavors.

Special Bryani



Masakali Special Chicken Biriyani
CA$25.00

Our signature biryani featuring succulent chicken, saffron-tinted rice, caramelized onions, and a secret spice blend, slow-cooked to deliver an unforgettable, aromatic experience.

Chilli Panner Biriyani
CA$22.00

Basmati rice layered with peppery paneer tossed in chili sauce, infused with aromatic spices and fresh cilantro, then steamed to deliver a spicy, colorful biryani variant.



Butter Chicken Biryani
CA$24.00

Fragrant basmati rice layered with succulent butter chicken simmered in creamy tomato-cashew gravy, cooked with ghee and spices for a decadent, richly flavored one-pot meal.



Chicken 65 Biryani
CA$24.00

Basmati rice layered over fiery Chicken 65 morsels, infused with chili paste, yogurt, and whole spices, slow-steamed to marry heat, crunch, and aroma in every bite.



Panner 65 Biryani
CA$22.00

Spiced paneer cubes marinated in a tangy yogurt blend, layered with fragrant rice and biryani spices, slow-cooked for a tantalizing, veggie-friendly twist on a classic.



Chilli Chicken Biriyani
CA$24.00

Aromatic basmati rice mixed with spicy chili chicken pieces, tossed in tangy sauce, layered with fresh herbs, then steamed to infuse every grain with bold, fiery flavors.



Lamb Keema Biriyani
CA$27.00

Tender minced lamb cooked in robust spices and ghee, layered with saffron-infused rice, peas, and caramelized onions, slow-cooked to create a rich, savory delight.

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Chicken Fry Piece Biryani

CA$24.00

Crispy fried chicken pieces nestled in saffron-infused rice, layered with caramelized onions, whole spices, and ghee, creating a rich, textural contrast and indulgent biryani.



Chicken Dum Biryani

CA$18.00

Aromatic basmati rice layered with tender marinated chicken, saffron, ghee, and whole spices, slow-cooked in a sealed 'dum' pot for a fragrant, succulent one-pot feast.



Veg Biriyani

CA$18.00

Fluffy basmati rice cooked with a medley of vegetables, aromatic spices, saffron, and fresh herbs, layered and steamed to create a vibrant, flavorful vegetarian specialty.

Non-Veg Curries



Chicken Tikka Masala

CA$26.00

Grilled chicken pieces simmered in a creamy tomato-based sauce, seasoned with garam masala and aromatic spices.



South Indian Lamb Cury

CA$26.00

Tender Lamb meat simmered in a rich, spicy South Indian curry made with coconut, curry leaves, and tamarind.



Kadai Chicken

CA$26.00

Chicken cooked in a tangy, spicy gravy with bell peppers, onions, and a special blend of Kadai masala.



Lamb Korma

CA$28.00

Lamb cooked in a creamy, aromatic curry made with yogurt, cashews, and fragrant spices, offering a rich, mild, and velvety texture.



Chicken Saag

CA$26.00

Chicken cooked in a spiced, fragrant curry with pureed spinach and a touch of cream, offering a hearty, flavorful dish.

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Chicken Lababdar

CA$26.00

Tender chicken pieces cooked in a smooth, creamy tomato, onion and cashew-based gravy.



Methi Malai Chicken

CA$26.00

Chicken cooked in a creamy sauce with fenugreek leaves and aromatic spices, offering a perfect balance of richness, mild bitterness from the methi, and a smooth texture.



Chicken Korma

CA$26.00

Chicken slow-cooked in a fragrant blend of yogurt, cream, cashews, and aromatic spices, creating a rich, mild, and velvety curry.



Kadai Lamb

CA$28.00

Lamb meat cooked in a spicy, tangy curry with bell peppers, tomatoes, and aromatic Kadai masala, delivering a hearty, flavorful dish.



Malabar Fish Curry

CA$28.00

Fresh fish cooked in a tangy, spiced coconut milk gravy with tamarind and curry leaves, offering a zesty, flavorful coastal dish.



Chicken Vindaloo

CA$26.00

A spicy, tangy Goan curry made with marinated chicken, vinegar, and fiery red chilies, creating a bold, tangy, and spicy dish.



Butter Chicken

CA$26.00

Chicken cooked in a creamy, buttery tomato sauce with a subtle blend of spices, offering a rich, smooth, and indulgent flavor that's both comforting and satisfying.



South Indian Chicken Curry

CA$24.00

Tender chicken simmered in a spicy, tangy South Indian curry with coconut milk, tamarind, curry leaves, and a blend of aromatic spices.

Menu Masakali Indian Cuisine

Veg Curries



Panner Lababdar

CA$26.00

Paneer cooked in a rich, creamy tomato-cashew gravy, spiced with garam masala and finished with cream.



Kadai Panner

CA$26.00

Paneer cubes cooked in a spicy, tangy gravy with bell peppers, onions, and Kadai masala, delivering a bold, aromatic, and flavorful vegetarian dish.



Panner Butter Masala

CA$24.00

Paneer cubes cooked in a creamy tomato-based sauce with butter, cream, and spices, creating a rich, smooth, and indulgent curry with a mild heat.



Palak Panner

CA$24.00

Paneer cubes cooked in a rich, spiced spinach gravy with a creamy texture, offering a nutritious, flavourful curry.



Malai Kofta

CA$26.00

Fried potato and paneer dumplings cooked in a rich, creamy tomato gravy, offering a comforting, indulgent curry with a velvety texture and delicate spicing.



Channa Masala

CA$22.00

Chickpeas cooked in a spicy, tangy gravy with onions, tomatoes, and a blend of aromatic spices



Okra Masala

CA$24.00

Okra cooked with onions, tomatoes, and a blend of spices, delivering a tender, flavorful dish with a hint of tanginess and a mild, earthy taste.



Mix Veg curry

CA$24.00

A medley of seasonal vegetables simmered in a spiced gravy made with tomatoes, onions, and aromatic spices, offering a vibrant, hearty, and flavorful vegetarian dish.

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Shahi Paneer

CA$24.00

Paneer cooked in a luxurious, creamy gravy made with cashews, almonds, and aromatic spices, creating a rich, royal dish that's indulgent and flavorful.



Aloo Gobi

CA$22.00

Potatoes and cauliflower cooked in a spiced, turmeric-infused gravy.



Matar Panner

CA$24.00

Paneer cubes and peas cooked in a spiced tomato-based gravy, offering a balanced, savory curry with a mix of textures and deep, aromatic flavors.



Channa Saag

CA$23.00

Chickpeas cooked with pureed spinach in a blend of spices, offering a hearty, nutritious dish



Aloo & Peas Curry

CA$22.00

A classic curry of potatoes and peas simmered in a tangy tomato-based gravy, seasoned with cumin and garam masala

Methi Chaman

CA$26.00

Paneer and fenugreek leaves cooked in a mildly spiced, creamy gravy, offering a unique blend of flavors with a slight bitterness from the fenugreek and a smooth texture.



Navarathna korma

CA$26.00

A medley of vegetables, nuts, and fruits cooked in a rich, creamy sauce made with cashews, yogurt, and aromatic spices, offering a mild, indulgent curry.



Dal Tadka

CA$22.00

Yellow lentils cooked with onions, tomatoes, and tempered with cumin, garlic, and ghee, offering a flavorful, comforting curry that's both aromatic and rich in taste.



Dal Makhani

CA$22.00

Slow-cooked black lentils and kidney beans simmered in a creamy tomato-based sauce, spiced delicately with garam masala

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Roti



Laccha Paranta

CA$8.00

Layered flatbread with a flaky texture and a hint of spice.



Onion Chilli Roti

CA$7.00

Spicy whole wheat flatbread with onions, green chilies, and herbs - tandoor baked for a bold, savory bite.



Butter Tandoori roti

CA$5.00

Soft tandoori roti brushed with butter, offering a rich, buttery flavor and a warm, slightly crisp texture, perfect for dipping in curries.



Plain Tandoori Roti

CA$5.00

Soft, slightly crisp flatbread baked in a traditional tandoor, offering a warm, chewy texture with a smoky aroma.

Naans



Garlic Naan

CA$6.00

Soft naan infused with garlic and herbs, baked in the tandoor for a fragrant, savory twist on the traditional naan.



Chili Garlic Naan

CA$7.00

Soft naan with the robust flavor of garlic and a spicy chili kick, perfect for those who love a bit of heat with their meal.



Herbs and Garlic Naan

CA$7.00

A flavorful naan infused with garlic and aromatic herbs, offering a savory, herbaceous taste that complements any curry or grilled dish.



Onion Chilli Naan

CA$7.00

Soft, fluffy naan infused with finely chopped onions and green chilies, baked in the tandoor for a flavorful, mildly spicy kick.

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Cream Cheese Naan
CA$8.00

Soft naan stuffed with a creamy, rich cheese filling, offering a mild, indulgent bite that melts in your mouth.

Kashmiri Naan
CA$10.00

Fluffy naan filled with dried fruits and nuts, offering a subtly sweet and aromatic flavor, ideal for pairing with savory dishes.



Methi Garlic Naan
CA$7.00

Fluffy naan infused with garlic and fenugreek leaves, creating a savory, slightly bitter flavor that pairs beautifully with rich curries.



Chilli Naan
CA$6.00

Fluffy naan brushed with butter, offering a rich, soft texture and a slight, indulgent richness that complements any dish.

Kalonji Naan
CA$6.00

Soft naan topped with kalonji seeds, adding a subtle onion-like flavor and a light crunch, perfect for pairing with curries.



Butter Naan
CA$5.00

Fluffy naan brushed with butter, offering a rich, soft texture and a slight, indulgent richness. Loaded with butter.



Plain Naan
CA$5.00

Classic, soft, and fluffy naan bread, perfect for scooping up your favorite curry or curry-based dish.

Rice

Herb Rice
CA$17.00

Basmati rice cooked with a blend of fresh herbs like cilantro and mint, offering a fragrant, flavorful rice dish that pairs beautifully with curries.

Menu Masakali Indian Cuisine

Herbs and Garlic Rice
CA$18.00

Fragrant basmati rice infused with fresh herbs and garlic, creating a savory, aromatic rice dish that complements a variety of dishes.

Peas Pulao
CA$16.00

Basmati rice cooked with peas and aromatic spices, offering a mild, fragrant, and comforting dish that pairs well with curries and gravies.



Steamed Basmati Rice
CA$8.00

Steamed basmati rice, light, fluffy, and aromatic, providing the perfect base for any curry or dish.



Jeera Rice
CA$15.00

Fragrant basmati rice cooked with cumin seeds, offering a subtle, nutty flavor that complements a variety of dishes.

Desserts

Apricot Delight
CA$10.00

A sweet dessert made with layers of apricots, sugar, and ghee, offering a fruity, rich flavour with a soft, melt-in-your-mouth texture.



Bread Halwa
CA$9.00

A traditional Indian dessert made with bread slices cooked in ghee, milk, and sugar



Rasmalai
CA$7.00

Soft, spongy milk-based dumplings soaked in sweetened cream



Gulab Jamun
CA$6.00

Soft, spongy deep-fried dough balls soaked in sweet syrup flavored with rose water and cardamom

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Gajar Ka Halwa

CA$7.00

A rich, sweet dessert made with grated carrots, milk, ghee, and nuts, offering a creamy, comforting dish. An Indian classic.

Pop

Diet Coke

CA$4.00

Light, sugar-free version of the classic cola.



Coke

CA$4.00

Classic cola with a rich, caramelized flavor and smooth fizz.



Ginger Ale

CA$4.00

Smooth, bubbly drink with a gentle ginger flavor.



Sprite

CA$4.00

Clear lemon-lime soda with a clean, crisp taste.



Thums Up

CA$5.00

Bold and fizzy Indian cola with a distinctive spicy kick.



Limca

CA$5.00

Crisp lemon-lime soda with a zesty, mildly salty flavor.

Special Drinks



Mango Lassi

CA$10.00

Our FANS Favorite - creamy, sweet yogurt drink flavored with ripe mangoes, offering a rich, smooth texture and a refreshing, fruity sweetness.

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Masala Lassi

CA$8.00

A tangy yogurt-based drink spiced with cumin, ginger, and chili, offering a flavorful, cooling beverage that complements spicy dishes.



Rose Milk

CA$8.00

A refreshing drink made with milk, rose syrup, and sugar, offering a fragrant, mildly sweet flavor that's both cooling and satisfying.



Badam Milk

CA$10.00

A rich milk-based drink flavored with almonds, saffron, and cardamom.



Salt Lassi

CA$7.00

A refreshing yogurt-based drink with a pinch of salt and spices, offering a cool, tangy, and savory drink perfect for balancing spicy foods.



Sweet Lassi

CA$7.00

A smooth, sweet yogurt drink offering a cooling, creamy refreshment after a flavorful meal.

Extras



Onion Salad W/ chili

CA$6.00

A fresh salad of sliced onions, green chilies, and lemon juice, offering a tangy, spicy side dish to balance the richness of curries and meats.



Raitha

CA$6.00

A yogurt-based side dish flavored with cucumber and herbs, offering a cool, creamy accompaniment to spicy curries and biryanis.



Mint Chutney

CA$6.00

A tangy, refreshing chutney made with fresh mint, coriander, and spices.

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Vegan Appetizers



V-Gobi Manchuria

CA$15.00

Cauliflower florets battered, fried, and tossed in a spicy, tangy Indo-Chinese sauce made with soy, vinegar, and a blend of aromatic spices, creating a satisfying bite with a delightful crunch.



V-Aloo Samosa W/ Chana Curry

CA$14.00

Golden pastry pockets filled with a fragrant blend of spiced potatoes, peas, and aromatic spices, fried to crispy perfection, then served alongside hearty chickpea curry simmered in tangy tomato-onion gravy.



V-Masala Crispy Corn

CA$12.00

Crunchy corn kernels coated in a tantalizing mix of spices, herbs, and masala, deep-fried to perfection for a flavorful burst of crispy goodness in every bite.

V-Crispy Corn

CA$11.00

A delightful dish of tender corn kernels deep-fried until golden and crispy, tossed in a flavorful seasoning of garlic, spices, and fresh herbs, perfect as a savory snack or appetizer.



V-Chilli Gobi

CA$21.00

Cauliflower tossed in a fiery chili sauce with bell peppers, onions, and a dash of soy sauce, creating a spicy, tangy, and savory dish with a crispy, crunchy finish.



V-Onion Pakora w/Tamarind sauce

CA$14.00

Crispy onion fritters, delicately spiced with cumin and coriander, deep-fried until golden brown, served alongside refreshing mint chutney and sweet tamarind chutney for a vibrant, savory snack.

V-Masala Papad w/Tamarind sauce

CA$11.00

Crisp papadum topped with a colorful medley of finely chopped onions, tomatoes, and green chilies, seasoned with chaat masala and fresh cilantro, served with sweet tamarind and mint chutneys.

Vegan Curries



V-Channa Saag

CA$23.00

Chickpeas cooked with pureed spinach in a blend of spices, offering a hearty, nutritious dish with a mild, earthy flavor and a rich texture.

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V-Mix Veg curry

CA$24.00

A medley of seasonal vegetables simmered in a spiced gravy made with tomatoes, onions, and aromatic spices, offering a vibrant, hearty, and flavorful vegetarian dish.



V- Aloo Matar

CA$22.00

A classic curry of potatoes and peas simmered in a tangy tomato-based gravy, seasoned with cumin and garam masala, delivering a simple, savory comfort food experience.



V-Aloo Gobi

CA$22.00

Potatoes and cauliflower cooked in a spiced, turmeric-infused gravy, offering a comforting, mild dish with earthy flavors and a fragrant aroma.



V-Okra Masala

CA$24.00

Okra cooked with onions, tomatoes, and a blend of spices, delivering a tender, flavorful dish with a hint of tanginess and a mild, earthy taste.



V-Channa Masala

CA$22.00

Chickpeas cooked in a spicy, tangy gravy with onions, tomatoes, and a blend of aromatic spices, offering a hearty, flavorful dish with a rich texture and depth of flavor.



V-Dal Tadka

CA$22.00

Yellow lentils cooked with onions, tomatoes, and tempered with cumin, garlic, and ghee, offering a flavorful, comforting curry that's both aromatic and rich in taste.

Vegan Rice



V-Kashmiri Pulao

CA$17.00

Fragrant basmati rice cooked with dried fruits, nuts, and a subtle blend of spices, offering a mildly sweet and aromatic rice dish.



V-Herb Rice

CA$17.00

Basmati rice cooked with a blend of fresh herbs like cilantro and mint, offering a fragrant, flavorful rice dish that pairs beautifully with curries.

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V-Herbs and Garlic Rice
CA$18.00

Fragrant basmati rice infused with fresh herbs and garlic, creating a savory, aromatic rice dish that complements a variety of dishes.



V-Peas Pulao
CA$16.00

Basmati rice cooked with peas and aromatic spices, offering a mild, fragrant, and comforting dish that pairs well with curries and gravies.



V-Plain Rice
CA$8.00

Steamed basmati rice, light, fluffy, and aromatic, providing the perfect base for any curry or dish.

V-Jeera Rice
CA$15.00

Fragrant basmati rice cooked with cumin seeds, offering a subtle, nutty flavor that complements a variety of dishes.

Misc



Butter Chicken WINGS
CA$24.00

Juicy chicken wings coated in a rich, creamy butter gravy, infused with aromatic spices, and simmered to create a smooth, indulgent sauce that perfectly complements the crispy wings.



Tandoori Soya Chaap
CA$26.00

Marinated soya chap pieces grilled in a traditional tandoor, giving them a smoky flavor and a crisp exterior, perfectly spiced and served with a cooling mint chutney.



Chicken Dum Biryani
CA$21.00

Our SPECIAL & MOST LOVED. Aromatic basmati rice layered with tender chicken marinated in spices, slow-cooked in sealed pots to lock in flavor. Traditional Hyderabadi-style biryani.



Chana Masala
CA$24.00

Hearty chickpeas simmered in a flavorful and tangy tomato-onion gravy with spices.