



**10 George Street West, Stratford, Ontario
(519) 271-3271**

Closed Monday

Open: Sunday, Tuesday, Wednesday & Thursday

12 pm – 2.30 pm and 5 pm – 9 pm

Friday and Saturday

12 pm -2.30 pm and 5 pm – 10 pm

LUNCH SPECIALS (12 PM TO 2:30 PM)

Comes with salad, chana masala, rice and naan bread.

Tandoori Chicken (Lunch Special)

Chicken leg and breast marinated in yogurt with spices and cooked in tandoori oven | Medium

15.00

Chicken Tikka (Lunch Special)

Chicken breast marinated in light spices and cooked in Tandoori oven | Medium

15.00

Butter Chicken (Lunch Special)

Boneless chicken marinated in yogurt and spices, barbecued in Tandoor and cooked with creamy tomato gravy and butter. Ideal for all | Very Mild

15.00

Chicken Tikka Masala (Lunch Special)

Chicken Tikka breast pieces cooked with onions, green peppers, tomatoes and spices | Medium.

15.00

Vindaloo (Lunch Special)

Boneless meat cooked with potatoes, lemon juice and extra red chilies | Very Spicy

15.00

Madras (Lunch Special)

A rich hot and sour taste, extensively prepared with garlic, chili, lemon juice and garnished with fresh coriander | Spicy

15.00

Dansak (Lunch Special)

A beautiful combination of spices with pineapple, lentils, garlic and garnished with fresh coriander, producing a sweet and sour hot taste | Medium

Jhalphrezi (Lunch Special)	15.00
Jhalfrezi dish cooked with green chillies, ginger, green pepper and garnished with fresh coriander spicy	
Korma (Lunch Special)	15.00
A mild curry cooked in a creamy sauce with almonds and sultanas Very mild	
Masala (Lunch Special)	15.00
Boneless meat pieces cooked with onions, green peppers, tomatoes and spices Medium	
Rogan Josh (Lunch Special)	16.00
A special preparation with fresh tomato, garlic and garnished with fresh coriander Medium	
King Prawn Korma (Lunch Special)	16.00
A mild curry cooked in a creamy sauce with almonds and sultanas Very mild	
King Prawn Masala (Lunch Special)	18.00
King Prawns cooked with onions, green peppers, tomatoes and spices Medium	
King Prawn Jhalphrezi (Lunch Special)	18.00
Stir-fried shrimp with fresh green chillies, green pepper, tomatoes, fresh coriander and garnished with a touch of fresh garlic and ginger Spicy	
Seafood Platter (Lunch Special)	18.00
2 pieces each of Lobster, Salmon and tiger shrimp cooked in the tandoori oven with Indian Spices Medium	
Vegetable Combo (Lunch Special)	55.00
Chef's choice of vegetables cooked with Indian spices Medium	
Sag Panner (Lunch Special)	15.00
Spinach cooked with homemade cottage cheese, cooked in spices and butter Mild	
Paneer Makhani (Lunch Special)	16.00
Our fresh homemade soft cottage cheese stewed in a creamy tomato gravy Very Mild	
Paneer Jhalphrezi (Lunch Special)	16.00
Homemade cottage cheese sauteed with green chillies, ginger, green pepper and fresh cilantro Spicy	
Dal Tarka (Lunch Special)	16.00
Indian lentils cooked in butter and spices Medium	

DINNER MENU

Appetizers

Onion Bhajee

\$7

Freshly sliced onions battered and deep-fried, mildly spiced, served with salads and sauces.

Sheek Kabab (Starter)

\$8

Minced meat blended with special spices and cooked in Tandoor oven.

Vegetable Samosa

\$7

Deep fried patties stuffed with peas, potatoes mixed with Indian spices.

Mixed Platter (Good for 2 Guests)

\$19

Samosa, pakora, sheesh kabab and chicken Tikka and onion bhajee.

Chicken Tikka (Starter)

\$9

Curabitur quas nets lacus ets nulat iaculis loremis etimus nisle varius vitae seditum fugiatum ligula aliquam quist sequi elit rutrum eleif arcu quias etis nisle varius.

Vegetable Pakora

\$7

An assortment of vegetables deep-fried in Chickpeas batter. Served with salads and sauces.

Chicken Dishes

Garlic Chili Chicken

\$19

Pieces of marinated chicken cooked with extra garlic and green chili in hot spicy sauce.

Chicken Vindaloo

\$19

Boneless chicken cooked with potatoes, lemon juice and extra red chilies. *This is an extremely hot dish.

Chicken Tikka Masala

\$19

Chicken Tikka breast pieces cooked with onions, green peppers, tomatoes and spices. Medium.

Chicken Pasanda

\$19

Pieces of chicken marinated in spices and gently casseroled in a creamy sauce. A delicate fragrant of aromatic curry and red wine.

Chicken Madras

\$19

A rich hot and sour taste extensively prepared with garlic, lemon juice, red chili, coconuts and garnished with fresh coriander and coconut milk.

Chicken Korma

\$19

A mild curry dish cooked in creamy sauce with almonds, coconuts and sultana. Very mild.

Chicken Jhalfrezi

\$19

Jhalfrezi dish cooked with green chilies, ginger, green pepper and garnished with fresh coriander. Fairly spicy.

Chicken Dansak

\$19

A beautiful combination of spices with pineapple, lentils and garlic, producing a sweet, sour & hot taste garnished with fresh coriander. Medium hot.

Butter Chicken

\$19

Boneless chicken marinated in yogurt and spices, barbecued in Tandoor and cooked with creamy tomato gravy and butter. Ideal for all.

Indian Breads

Garlic Naan

\$6

Naan prepared with garlic.

Naan

\$4

Leavened bread of fine flour in our Tandoor.

Paratha

\$6

Fried layered whole wheat bread.

Peshwari Naan

\$7

Naan stuffed with coconuts, sultanas and almonds.

Tandoori Roti

\$4

Unleavened whole wheat bread baked in Tandoor Oven

Rice Selection & Biryani

Basmati Rice

\$6

Basmati rice cooked with onion, cumin and mild spices.

Chicken Biryani

\$16

Lamb Biryani

\$19

Peas Pulao

\$8

Basmati rice cooked with peas, onion and almonds.

Raita

\$5

(Recommended with Biryani) Yogurt with tomatoes and cucumber.

Vegetable Biryani

\$13

Mushroom Rice

\$8

King Prawn Biryani

\$19

Vegetable Specialities

Aloo Gobhi

\$16

Potato and cauliflower cooked in spices.

Bharta (Egg Plant)

\$17

Exotic grilled eggplant cooked with herbs, tomatoes, and various spices.

Chana Masala

\$16

Chickpeas cooked in medium spices.

Daal Tarka

\$16

Indian lentils cooked in butter and spices.

Matar Paneer

\$17

Peas cooked with homemade cottage cheese, cooked in spices and butter.

Mixed Vegetable Bhajee

\$17

An assortment of vegetables cooked in various dupiaza spices.

Paneer Makhanni

\$17

Our fresh homemade soft cottage cheese stewed in a creamy tomato gravy.

Sag Aloo

\$16

Potatoes cooked with spinach.

Sag Paneer

\$17

Spinach cooked with homemade cottage cheese, cooked in spices and butter.

Soups and Salad

Garden Salad

\$6

Lentil Soup

\$8

Mulligatawny Soup

\$9

Lamb & Beef Specialities

Dansak (Beef)

\$19

A beautiful combination of spices with pineapple, lentils, garlic and garnished with fresh coriander, producing a sweet and sour hot taste.

Dansak (Lamb)

\$23

A beautiful combination of spices with pineapple, lentils, garlic and garnished with fresh coriander, producing a sweet and sour hot taste.

Dupiaza (Beef)

\$19

A maximum quantity of onions, green and red peppers. Dozens of spices to produce a taste that is medium hot.

Dupiaza (Lamb)

\$23

A maximum quantity of onions, green and red peppers. Dozens of spices to produce a taste that is medium hot.

Garlic Chili (Beef)

\$19

Cubes of beef cooked with extra garlic and green chili in hot spicy sauce.

Garlic Chili (Lamb)

\$23

Cubes of lamb cooked with extra garlic and green chili in hot spicy sauce.

Korma (Beef)

\$19

A mild curry cooked in a creamy sauce with almonds and sultanas. Very mild.

Korma (Lamb)

\$23

A mild curry cooked in a creamy sauce with almonds and sultanas. Very mild.

Madras (Beef)

\$19

A rich hot and sour taste, extensively prepared with garlic, chili, lemon juice and garnished with fresh coriander.

Madras (Lamb)

\$23

A rich hot and sour taste, extensively prepared with garlic, chili, lemon juice and garnished with fresh coriander.

Rogan Josh (Beef)

\$19

A special preparation with fresh tomato, garlic and garnished with fresh coriander. Medium hot.

Rogan Josh (Lamb)

\$23

Special preparation with fresh tomato, garlic and garnished with fresh coriander. Medium hot.

Lamb Sag

\$23

Beef Sag

\$19

Lamb Vindaloo

\$23

Beef Vindaloo

\$19

Tandoori Dishes

Sheek Kabab (Main)

\$18

King Prawn Tikka

\$31

Fish Tikka

\$22

Tandoori Chicken

\$19

Chicken Tikka (Main)

\$20

Seafood Platter

\$45

Panner Shashlic

\$18

Seafood Dishes

Fish Masala

\$23

King Prawn Jhalfrezi

\$23

Stir-fried shrimp with fresh green chillies, green pepper, tomatoes, fresh coriander and garnished with a touch of fresh garlic and ginger. *Fairly spicy and hot to taste.

King Prawn Korma

\$23

A mild curry cooked with onion, tomato and fresh Coriander. Medium.

King Prawn Masala

\$23

Shrimps cooked with onion, tomato and fresh coriander. Medium.

King Prawn Sag

\$23

A medium shrimp curry cooked with spinach and selected spices.

Dinner Special

Meal For 2 (Beef/Lamb) Takeout only

\$60/\$63

Starters: Onion Bhajee, Chicken Tikka

Mains: Butter Chicken, Rogan Josh (Lamb or Beef), Chana Masala

Sides: Basmati Pulao Rice, Naan Bread

Meal For 4 (Beef/Lamb) Takeout only

\$120/\$123

Starters: Vegetable Pakora, Onion Bhajee, Chicken Tikka and Sheesh Kabab

Mains: Butter Chicken, Korma (Lamb or Beef), King Prawn Jhalfrezi, Saag Aaloo, Chana Masala

Sides: Peas Pulao, Basmati Pulao Rice, Naan, Garlic Naan