



Chicken Tikka

# Desi Menu



Seekh Kabob

## Fresh off the Grill

All dishes served on a sizzler with 1 Naan

## Vegetarian Chocies

Served with 1pc Naan or Rice

### H1. Seekh Kabob Chicken or Beef

Minced meat with green spices and cooked in tandoor with Chicken or Beef

14.99

### K1. Subzi

Mixed vegetables cooked with tomato, onion and spices

11.99

### H2. Chicken Tikka

Boneless chicken marinated in yogurt, spices and cooked in tandoor

14.99

### K2. Karhi Pakora

Tantalizing sour yogurt dish mildly spiced prepared with besan and delicious besan pakora

11.99

### H3. Chicken Malai Boti

Boneless chicken marinated in herbs and spices with cream

14.99

### K3. Daal Special

Lentil dish cooked with spices

11.99

### H4. Tandoori Chicken

Half-order 14.99 Full Order 22.99

### H5. Chapli Kabob

Minced ground beef cooked with spices

14.99

### K4. Palak Paneer

Paneer, spinach and tomato with a touch of cream

11.99

### K5. Chana Masala

Chickpeas cooked in tomato sauce, spices and herbs

11.99

## Platters

### J1. Desi Platter (serves 4)

Biryani rice, seekh kabob, chicken tikka, bbq chicken, naan, raita and veggie samosa

64.99

### K6. Shahi Paneer

Paneer in a thick gravy sauce made up of cream, tomatoes and spices

11.99

### J2. Eastern Flavours Platter (serves 4-6)

Lentil soup, biryani rice, shish tawook, seekh kabob, chicken tikka, grape leaves, naan, raita, hummus and large fattoush

84.99

### K7. Aloo Bhaji

Spiced potatoes with turmeric, curry leaves, and chilies

11.99

### J3. Tandoori Platter (serves 2)

Seekh kabob, chicken tikka, malai boti and bbq chicken.

Served with naan and raita

34.99

### K8. Aloo Baingan

Eggplant and potatoes cooked with tomato, herbs and spices

11.99



Tandoori Platter



Chicken Tikka Masala

# Desi Menu



Butter Chicken

## Rice Dishes

**D1 Biryani Rice With Chicken or Lamb** ★  
Mildly spiced dish of rice with marinated chicken or lamb slow cooked  
14.99 chicken 15.99 Lamb

**D2. Chef's Special Rice with Chicken or Beef**  
Our chef's signature rice dish 14.99

**D3. Vegetable Biryani**  
Mildly spiced rice dish slow cooked with vegetables 11.99

## Fresh Naan

**E1. Tandoor Naan**  
Flour bread cooked in a tandoor (clay oven) 2.49

**E2. Garlic Naan**  
Flour bread cooked with garlic spices in tandoor 2.75

**E3. Qeema Naan**  
Flour bread stuffed with minced meat and spices cooked in tandoor 4.49

**E4. Sesame Naan**  
Flour bread cooked with sesame seeds in tandoor 2.75

## From the Sea

Served with 1pc Naan or Rice

**F1. Lahori Fish**  
Boneless fish deep fried with herbs and spices 14.99

## Eastern Flavours Originals

**Butter Chicken Poutine**  
Our signature Butter Chicken Poutine 13.99



Chicken Biryani

## Currys

Served with 1pc Naan or Rice

**G1. Karhai - Chicken or Lamb**  
Spiced and marinated pieces of meat chicken or lamb cooked in a deep dish with assortment of herbs, garlic and ginger  
Chicken 14.99 Lamb 15.99

**G2. Butter Chicken** ★  
Roasted boneless pieces of chicken cooked in ginger, garlic, lemon, pepper, coriander, cumin, turmeric and chili. Served in a mild curry sauce that includes butter 15.99

**G3. Chicken Qorma**  
Traditional desi dish consisting of chicken and onions braised in a spiced sauce made with yogurt 14.99

**G4. Chicken Tikka Masala** ★  
Roasted Boneless chicken, sautéed with onion, green pepper, and spices 15.99

**G5. Palak - Chicken or Lamb**  
Chicken or Lamb in gravy with spinach, herbs and spices  
Chicken 14.99 Lamb 15.99

**G6. Daal Gosht**  
Lamb in gravy with split chickpeas, herbs and spices. 15.99

**G7. Nihari**  
Traditional desi stew consisting of slow cooked beef garnished to taste with herbs and spices. 15.99

**G8. Haleem**  
Traditional desi stew consisting of slow cooked meat, wheat barley and lentils. 14.99

**G9. Malai Kofta Handi** ★  
This is a mughlai dish prepared with fresh cream, coriander leaves, onions with chicken meat balls 14.99

**G10. Qeema**  
Traditional desi dish made with minced meat and spices 14.99