



INDIAN CURRY HOUSE

APPETIZERS

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| Vegetable Samosas (3) 7.95
Home-made puff pastry stuffed with potato and peas | Chicken 65 12.95
Popular South Indian dish originating in Chennai. Tender chicken marinated in southern spices and fried | Tandoori Quail 17.95
Two whole quails, marinated in yogurt spiked with smoky Indian spices; served with mint chutney |
| Vegetable Pakora 8.95
Finely sliced mixed vegetables battered in chickpea flour with dry spices and fried until crispy | Dahi Bhalla Papdi Chaat 10.95
Lentil dumplings dunked in a creamy whipped yogurt topped with spicy and sweet chutneys along with flour crispies | Coriander Garlic Prawns 14.95
Pan-roasted Prawns tossed in fresh coriander leaves, garlic, chillies and spices; served with mint chutney |
| Ajwaini Paneer Tikka 13.95
Marinated cottage cheese cubes with spices and carom seeds roasted in tandoor oven | | |

SOUTH INDIAN TIFFIN SPECIALITIES

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| Idli-Sambar (3) 11.95
Steamed rice cake served with Sambar, a lentil-based vegetable stew and coconut chutney | Masala Dosa 13.95
Crispy 'rice and lentil' crêpe stuffed with potatoes and onions | Butter Chicken Dosa 16.95
All-time favorite butter chicken on 'rice and lentil' crêpe |
| Vada-Sambar (3) 12.95
Crispy lentil doughnut served with sambar and coconut chutney | Mysore Masala Dosa 14.95
Spicy 'rice and lentil' crêpe prepared with Chef's special sauce and stuffed with potatoes and onions | Egg Dosa 14.95
Popular street food in South India. Eggs spread on 'rice and lentil' crepe |

VEGETARIAN DISHES

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| Vegetable Korma 15.95
Assorted vegetables cooked in a mild creamy sauce with coconut milk | Dal Makhni 14.95
The traditional renowned delicacy. Buttery curry made of whole black lentils, bengal gram and red kidney beans with smooth velvety texture | Butter Paneer 15.95
Melt in mouth Indian cottage cheese in aromatic cashew butter sauce |
| Aloo Gobhi Amchury 14.95
Tangy masala with cauliflower and potatoes perfected with dried mango powder | Amritsari Chole 14.95
Fragrant chickpea curry prepared in Punjabi style. Chickpeas cooked in onion tomato masala with authentic spices | Methi Mutter Malai Paneer 16.95
Distinct flavours of fenugreek leaves, green peas and cottage cheese cubes blended in cashew gravy |
| Eggplant Bharta 15.95
Tandoor roasted and mashed eggplant cooked in tomato onion gravy with bharta spiced | | Palak Paneer 15.95
Cottage cheese cubes in puréed spinach seasoned with garlic and garam masala |

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NON-VEGETARIAN DISHES

Butter Chicken 17.95 Most celebrated curry around the world! Banff cut boneless chicken cooked in Chef's special mildly spiced sauce with cashew	Spicy Chicken Chettinad 17.95 A spiced chicken curry from South India. Tender chicken cooked in a zesty mix of onions, tomatoes and fresh coconut	Lamb Madras 17.95 A classic South Indian dish. Home-style lamb cooked with curry leaves, coconut, mustard and ground spices
Chicken Tikka Masala 17.95 Roasted chicken chunks in spiced cashew-tomato sauce with peppers.	Mutton Curry 18.95 Scrumptious goat curry with fresh ginger, garlic and whole spices prepared in the authentic style with bones for the flavour	Pure Alberta Beef Vindaloo 16.95 Tender beef simmered in spicy Vindaloo gravy with a blend of aromatic spices and potatoes

BIRYANI

Hyderabadi Dum Biryani 17.95 Sumptuous bone-in Chicken cooked in layers with basmati rice, yoghurt, fresh herbs and a chef secret spice	Vegetable biryani 15.95 Fresh vegetables cooked with smoky flavored rice in a traditional South-Indian style
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RICE

Basmati Rice 3.95	Coconut Rice 4.95
Biriyani Rice 5.95	Jeera Rice 5.95

SEAFOOD

Manglorean fish curry 17.95 Classic seafood delicacy from Coastal India. Coconut and tomato based fish curry	Jhinga Mughalai 18.95 Tiger Prawns cooked in royal cashew gravy with cardamom, cashew, and mace
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BREADS

Butter Naan 2.95	Garlic Naan 3.95
Roti 2.95	

SIDES

Onions, Lemon, Chillies 3.95	Vegetable Raita 2.95
Mint / Mango Chutney 2.95	Vada or Idli (1) 3.95
Pappadum 2.95	

Please alert your server to any food allergy concerns, we are happy to accommodate.

15% gratuity* will be added to parties of 6 or more

Keep Calm and Curry on..

*subject to change

