



INDIA GARDEN
Restaurant

TAKE OUT MENU

780-468-2224

APPETIZERS

Veg Samosas (2 Pcs)	\$1.50
<i>Deep-fried triangular patties Stuffed with potatoes, green peas, herbs and spices.</i>	
Meat Samosas (2 Pcs)	\$2
<i>Deep-fried triangular flour patties Stuffed with minced meat, spices and herbs.</i>	
Aloo Tikki (2 Pcs)	\$1
<i>Potato patties fried with chickpea batter, ginger and spices.</i>	
Chaat Papdi	\$6
<i>Crispy wafers topped with cool yogurt, potatoes, chick peas, and tamarind sauce.</i>	
Samosa Chana	\$7
<i>Samosas topped with chana masala, garnished with tomatoes and onions.</i>	
Vegetable Pakora	\$6
<i>Deep-fried fritters made of potatoes, spinach, onion, cauliflower, herbs and spices.</i>	
Paneer Pakora	\$12
<i>Home-made cheese Stuffed with mint and spices, dipped in batter and deep-fried.</i>	
Chicken Pakora	\$11
<i>Tender pieces of boneless chicken breast mildly spiced and deep-fried.</i>	
Fish Pakoras	\$13
<i>Marinated tender morsels of basa, deep-fried to perfection.</i>	
Chili Chicken	\$11
<i>Chicken breast fried and tossed with onion, garlic, chilies, and soy sauce.</i>	
Chana Bhatura	\$8
<i>2 pieces of deep fried bread served warm with chick pea curry.</i>	

TANDOORI APPETIZERS

Tandoori Chicken (4 Pcs)	\$8
<i>Tender pieces of chicken marinated in our special masalas and cooked in the tandoor.</i>	
Chicken Tikka (6 Pcs)	\$12
<i>Boneless chicken breast is marinated in our own preparation of special ingredients and spices.</i>	
Murgh Malai Kabab (6 Pcs)	\$12
<i>Boneless chicken breast marinated in a creamy, mild sauce and cooked in the tandoor.</i>	
Pudina Chicken (6 Pcs)	\$12
<i>Boneless chicken breast marinated in a special sauce blended with mint leaves, garlic, ginger and spices.</i>	
Beef Kebab (6 Pcs)	\$10
<i>Minced beef blended with chefs special spices and onions.</i>	
Tandoori Fish (6 Pcs)	\$13
<i>Diced fish marinated in the chefs special sauce and cooked in the clay oven.</i>	
Tandoori Prawns	\$14
<i>Jumbo tiger prawns are marinated and then cooked in the tandoor.</i>	
Paneer Tikka (6 Pcs)	\$12
<i>Pieces of homemade paneer (cheese) Stuffed with special spices, green peppers, onions, and tomatoes and then cooked in the tandoor.</i>	

VAISHNO BHOJAN BHANDAR GARDEN SPECIALTIES

Chana Masala	\$10
<i>Chickpeas are prepared in light curry sauce.</i>	
Dal Makhani	\$10
<i>A mixture of lentils and kidney beans cooked with butter and laced with cream.</i>	
Aloo Gobi	\$10
<i>Potatoes and fresh cauliflower cooked with herbs and spices.</i>	
Mixed Vegetables	\$10
<i>Fresh vegetables with exotic spices, onions and tomatoes topped with cilantro.</i>	
Bhindi	\$11
<i>Fresh okra is tossed with onion, ginger, tomato and spices.</i>	
Bhaigan Bhartha	\$11
<i>Fresh jumbo eggplant is roasted in the tandoor then chopped and tossed with onions, tomatoes and spices.</i>	
Palak Paneer	\$11
<i>A mixture of fresh spinach and homemade cheese.</i>	
Muttar Paneer	\$11
<i>Homemade cheese and peas in a rich creamy curry.</i>	
Paneer Butter Masala	\$11
<i>Authentic homemade cheese cooked in our fragrant tomato cream sauce.</i>	
Vegetable Korma	\$11
<i>A vegetarianis dream! A medley of vegetables, fruits, nuts and home made cheese cooked in a cream sauce, topped with cashews..</i>	

MURGH KI RASOI CHICKEN SPECIALITIES

Butter Chicken	\$13
<i>A crowd favourite! Charbroiled chicken marinated in herbs and spices cooked in a rich tomato cream sauce.</i>	
Chicken Tikka Masala	\$12
<i>Bell peppers and onions tossed with chicken in a sauce flavoured with herbs and spices.</i>	
Chicken Korma	\$12
<i>Diced chicken breast cooked in a rich cream sauce and topped with nuts and cilantro.</i>	
Chicken Vindaloo	\$12
<i>This popular chicken dish features hints of tomato and potato in a spicy curry.</i>	
Chicken Curry	\$12
<i>Traditional chicken curry stewed to perfection.</i>	



GOSHT KI RASOI

LAMB, BEEF, & GOAT SPECIALTIES

Goat Curry \$12

A popular specialty made with goat, onions and tomatoes.

Beef Curry \$12

Our traditional curry sauce featuring tender beef pieces.

Lamb Curry \$12

Traditional lamb curry consisting of onions and tomatoes in a rich gravy.

Lamb Vindaloo \$12

Tender lamb pieces cooked with potatoes in a fiery curry sauce.

SAMUNDER SE SEAFOOD SPECIALTIES

Basa Coconut Curry \$12

Morsels of fish cooked in a creamy coconut curry sauce.

Fish Masala \$11

A traditional fish curry cooked in tomatoes, onions, ginger and spices.

Prawn Jalfrezi \$13

Jumbo prawns with garlic, onions, green peppers, tomatoes and savory spices.

Prawn Curry \$13

Prawns simmered in a tomato and onion sauce.

**All Entrees are Served with 1 Naan*

CHAWAL KE NAMOONAY RICE SPECIALTIES

Basmati Rice \$4

Steamed Indian Basmati rice.

Saffron Rice \$5

Indian Basmati rice cooked with saffron

Muttar Jeera Pulao \$5

Basmati rice cooked with green peas and cumin.

Garden Pulao \$5

Basmati rice cooked with diced carrots, green peas and cauliflower.

Coconut Rice \$5

Delicious Basmati rice cooked in coconut milk

Biryani

Biryani is a delicious rice preparation, which includes spices, basmati rice, meat and/or vegetables, or seafood. All Biryani dishes are served with yogurt..

Vegetable \$10 Beef \$11

Chicken \$11 Jumbo Shrimp \$13

Lamb / Goat \$11

DESSERTS

Gulab Jamun (2 Pcs) \$2

Soft milk timbits are cooked to perfection, served in a honey syrup and garnished with nuts.

Ras Malai (2 Pcs) \$3

Indian cheese patties in a creamy sweet milk garnished with nuts.

Rice Pudding \$4

This traditional Indian favorite is served slightly sweet and topped with nuts.

Gajar Halwa \$3

This delicious Indian sweet is loaded with tasty carrots, nuts and milk. Served warm..

TANDOORI BREADS

Plain Nann \$2

Our leavened bread is baked fresh in our traditional clay tandoor oven.

Onion Naan \$3

Naan bread is topped with chopped onions, cilantro, crushed chillies and butter.

Garlic Naan \$3

Naan baked with fresh garlic, cilantro, and a glaze of butter.

Aloo Naan \$4

Naan bread Stuffed with potatoes, cilantro, ginger and spices.

Paneer Naan \$5

Naan bread Stuffed with homemade cheese, cilantro, ginger and spices.

Keema Naan \$5

Naan bread Stuffed with marinated spiced beef.

Chicken Naan \$5

Naan bread Stuffed with minced chicken bread, cilantro, ginger and spices.

Tandoori Roti \$2

Round whole wheat bread baked fresh in the clay oven.

Puri \$2

A savory whole wheat bread deep-fried until golden brown.

Bhatura \$2

A special deep-fried leavened bread..

SIDES

Punjabi Salad \$5

Sliced onions, cucumbers, tomatoes, green chilies and lemon with spices.

Vegetable Raita \$4

Home made yogurt with cucumber, carrots, and tomatoes.

Plain Dahi \$4

Home made yogurt, cool and creamy.

Chutney \$2

Your choice of tamarind, mint, or mango.

Papadams (3 Pcs) \$2

Lentil crisps, deep fried.

Soup of the Day \$5

Our tantalizing daily soup is made fresh from the finest ingredients.s.



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