

### Made with Love. Served with Fiery Passion





### APPETIZERS

### Vegetarian Non-BBQ

### Samosa V

Fried pastry dough with savoury filling of potatoes and spices. Served with chutney.

### Vegetable Pakora V 🛞

Crispy fried vegetable fritters. Served with chutney.

### Veg Spring Roll V ⊘

Crispy fried pastry filled with seasoned veggies. Served with chutney.

### Vegetable Kabab V 😻

Mixed vegtable patty made with spices. Served with chutney.

### Punjabi Samosa Chaat

Samosa topped with chana, yoghurt, onions, sev, sweet & sour chutneys.

### Aloo Tikki Chaat V 🛞

Fried potato patty with lentil filling topped with chana masala, onions, sev, sweet & sour chutneys.

### **Bhalla Chaat Papdi**

Wheat crackers topped with seasoned chickpeas, potatoes, lentil balls, chutneys & yoghurt.

### Gol Gappa

Fried hollow balls, served with spiced potatoes, onions, chick peas, chutneys. Served with sour & spicy water.

**\$8.99** 

\$5.99

\$9.99

\$9.99

### \$8.99



\$9.99

\$7.99

\$3.99

### Pindi Chana Masala & Bhatura \$13.99

Chickpeas cooked in house blend of spices. Served with 2pc fried puffy bread, onions & pickle.

### Masala Fries V 😻 🕐

Spicy fries.

### Butter Paneer Poutine 送

Fries toppped with crumbled cottage cheese & creamy buttery sauce.

### Gobi 65 (wet) 📢

Fried cauliflower florets cooked in spicy & tangy sauce.

### **Roasted Papadum**

Thin and crispy lentil cracker.

## Vegetarian BBQ (Sizzler)

Cooked in Clay Oven

Served with Chutney

### Amritsari Soya Chaap Tikka \$14.99

Grilled soya chaap tikka marinated with house blend spice with green peppers & onions.

### Chatpata Soya Chaap Tikka \$14.99

\$14.99

\$1.99

Grilled soya chaap tikka marinated in tangy & spicysauce with peppers & onions.

### Malai Soya Chaap Tikka

Grilled soya chaap tikka marinated in mild seasoning, cream, cheese & cashew paste with peppers & onions.

### Paneer Tikka 😻

Grilled cottage cheese marinated in house blend spices & herbs with peppers & onions.

### Malai Paneer Tikka 🕷 🌮

Grilled cottage cheese marinated in mild seasoning, cream, cheese & cashew paste with peppers & onions.

### Tandoori Mushroom 🛛 🏹 🖉

Grilled mushrooms marinated in red sauce & spices.

### Tandoori Aloo

**V**egan

Grilled potatoes marinated in red yoghurt sauce and spices.

### **Vegetarian Mix Platter**

3 pc paneer tikka, 3 pc tandoori mushrooms,

3 pc tandoori aloo and 3 pc soya chaap tikka.

Gluten free 🛛 📢 Spicy

Contain nuts



\$14.99

\$13.99

\$14.99

\$13.99

\$19.99





Dairy free

# Non-Vegetarian Non-BBQ

### Spiced Chicken Samosa

Crispy fried pastry filled with spiced ground chicken. *Served with chutney.* 

### Tandoori Chicken Samosa

Crispy fried pastry filled with tandoori chicken bits. *Served with chutney.* 

### **Chicken Spring Roll**

Crispy fried pastry rolled with spiced minced chicken & herbs. *Served with chutney.* 

### Butter Chicken Poutine 🛞

Boneless tandoori chicken with butter sauce served on fries.

### Chicken 65 (wet)

Fried boneless white meat pieces cooked in spicy & tangy sauce.

### Milanu's Fried Fish 🕐

Crispy fried fish coated with spices.

\$6.99

\$6.99

\$6.99

\$9.99

\$15.99

\$13.99

### Served with salad & chutney.



# Non-Vegetarian BBQ (Sizzler)

Cooked in Clay Oven

Served with Chutney

### Tandoori Chicken (Bone in) 遂

Grilled chicken leg & thigh marinated in red yoghurt sauce & spices.

\$13.99

\$15.99

\$15.99

\$15.99

\$15.99

\$15.99

### Tandoori Chicken Tikka 🍥

Grilled boneless chicken marinated in red yoghurt sauce.

### Malai Chicken Tikka 🕷 🏈

Grilled boneless chicken marinated in mild seasoning, cream, cheese and cashew paste.

### Hariyali Chicken Tikka 🏈

Grilled boneless chicken marinated in mint & coriander sauce.

### Shola Chicken Tikka 🍪 🕅 📢

Grilled boneless chicken marinated in various blends of chilies and oils.

### Achari Chicken Tikka 🛊 爹

Grilled boneless chicken marinated in pickling spices.

### Lasooni Chicken Tikka 🕷 🍪

Grilled boneless chicken marinated with spices & infused with loads of fresh garlic.

### Chicken Seekh Kabab 🛞 🕐

\$15.99

.99

5.99

Grilled ground chicken kabab ground in house blend of spices.

# Lamb Seekh Kabab (\$18.99Grilled ground lamb kabab marinated in<br/>house blend of spices.\$16.99Fish Tikka (\$16.99Tandoori flaky fish marinated in<br/>yoghurt & spices.\$21.99

Shrimp marinated with spices & herbs.

### **Boneless Chicken Platter**

Assorted boneless chicken tikkas.

### Mixed Non-Veg Platter \$24.99

1 pc Chicken Seekh Kabab, 2 pc Tandoori Chicken bone-in, 2 pc Boneless Tandoori Chicken Tikka & 2 pc Fish Tikka.





### MAINS

## Vegetarian Curries

### Dal Tadka 🛞

Mixed lentils cooked with spices, garlic & ghee.

### Dal Makhani 🛞

Black lentils cooked in creamy tomato sauce with butter and spices.

### Pindi Chana Masala 🗸 😻 🕐



\$14.99

\$14.99

Chickpeas cooked with house blend of spices.

### Shahi Paneer 🛊 爹

Cottage cheese simmered in buttery, creamy tomato sauce with cashews.

### Palak Paneer 😻

Cottage cheese simmered in spinach sauce, spices & cream.

### Achari Paneer Curry 遂

Paneer cooked with pickling spices in tangy rich curry.

### Paneer Masala Curry 😻

Cottage cheese simmered in thick tomato and onion sauce with peppers, onions and cream.

### Paneer Butter Masala 😻

Paneer simmered in rich slightly sweet onion & tomato curry cooked with butter & cream.

### Karahi Paneer 🛞

Cottage cheese simmered in thick curry with special spices, peppers and onion.

### \$15.99

### \$15.99



### \$15.99

### \$15.99

\$15.99

### Paneer Vindaloo 🛞 📢

Cottage cheese simmered in spicy tangy tomato & onion curry with malt vinegar.

### Mattar Paneer Aloo 😻

Peas, potatoes & cottage cheese cooked with spices in tomato & onion curry.

### Methi Malai Mattar 🗋 🏈

Fenugreek leaves cooked with peas & cashew in rich creamy curry.

### Malai Kofta Curry 🛊

Fried balls of cottage cheese covered in a creamy sauce of blended nuts.

### Karahi Mushroom 🗸 🏈

Smoked mushrooms cooked in thick curry with special spices, peppers and onions.

### Mushroom Masala Curry 🛞

Smoked mushrooms cooked in thick tomato/onion curry with peppers, onions & cream.

### Aloo Gobi Masala V 😻

\$14.99



### \$15.99

\$16.99

\$15.99

\$14.99

\$14.99

Cauliflower florets and potatoes cooked in spices and masala sauce.

### Gobi Tikka Masala 🛞

Tandoori cauliflower florets simmered in thick tomato & onion curry with peppers, onions and cream.

### Baingan Bharta V 🛞 🕐

Fire roasted mashed eggplant cooked with spices, onion and tomatoes.

### Bhindi Masala V

Okra cooked in masala sauce and onions.

### Soya Chaap Bhuna Masala

Soya Chaap cooked in roasted thick sauce with peppers and onions.

### Vegetable Medley 😻

Smoked assorted vegetables cooked with spices in thick creamy sauce.

Gluten free

Vegan





\$14.99

14.99

\$15.99

\$14.99





# Non-Vegetarian Curries

### Tandoori Butter Chicken 🛞

\$17.99

\$16.99

\$16.99

\$17.99

Tandoori boneless white meat cooked in creamy, buttery tomato sauce.

### Chicken Tikka Masala 😻

Tandoori boneless white meat cooked in thick tomato & onion curry with peppers, onions & cream.

### Chicken Vindaloo 🛞 🕐 📢

Boneless white meat cooked in blend of chilies in tangy tomato & onion sauce with malt vinegar.

### Rara Chicken 🛞 📢

Boneless tandoori white meat cooked in rich curry with spices and ground chicken.



spinach sauce, spices and cream.

### Palak Lamb 🔇



Boneless lamb cooked in spinach sauce & spices.

### Lamb Masala Curry 😻 🕐

Boneless lamb cooked with spices in tomato & onion curry.

### Rara Lamb 🛞 🕐 🎙

Boneless Lamb cooked in rich curry with spices & ground lamb.

### Malai Lamb 🛞

Boneless Lamb cooked with special blend of spices, cashew paste and cream.

### Palak Goat 😻

Bone-in goat cooked in spinach sauce & spices.

### Rara Goat 🛞 🕐 🌂

Bone-in goat cooked in rich curry with spices & ground lamb.

### Punjabi Goat Curry 🛞 🕐

Bone-in goat cooked with house blend of spices, onion & tomato.

### Malai Goat Curry 🛞 🛊

Bone-in goat cooked with special blend of spices, cashew paste & cream.

### Karahi Goat 🎉 🕑 🐧

\$17.99

### \$20.99

\$20.99

\$18.99

\$19.99

\$18.99

\$18.99

Bone-in goat cooked in spicy curry with peppers & onions.

### Shrimp Masala Curry 😻

Shrimps simmered in thick tomato & onion curry with peppers, onions and cream.

### Shrimp Vindaloo 🛞 🖉 🃢

Shrimp cooked in blend of chilies in tangy tomato & onion sauce with malt vinegar.

### Butter Shrimp Curry (😻

Shrimp cooked in creamy, buttery tomato sauce.

### Fish Vindaloo 🛞 🕑 📢

Fish cooked in spicy tango tamato & onion curry with malt vinegar.

### Milanu's Fish Curry

Fish cooked with house blend spices in tomato & onion curry with cream.

Spicy Dairy free





\$16.99

\$16.99

\$17.99

\$16.99

6.99



### Breads

Freshly Baked in the Tandoor (Clay Oven)

### Plain Naan

Freshly baked flat bread.



### Butter Naan

Freshly baked flat bread basted with butter.

### Garlic Naan

Freshly baked flat bread with fresh garlic & cilantro basted with butter

### Bullet Naan 📢

Freshly baked flat bread with green chilies & cilantro basted with butter.

### Super Naan 🐧

Fully loaded flat bread freshly baked with green chilies, fresh garlic & cilantro, basted with butter.

### Tandoori Roti $\, \vee \,$

Freshly baked wheat flat bread.



\$3.99

\$3.99

\$4.99



\$3.49

\$5.99

\$5.99

\$5.99

1.99

### Butter Tandoori Roti

Freshly baked wheat flat bread basted with butter.

### Butter Lacha Paratha

Freshly baked flaky wheat bread basted with butter.

### Pudina Lacha Paratha

Freshly baked flaky wheat bread basted with butter & mint.

### Mirchi Paratha 🐧

Flaky wheat bread baked in tandoor basted with butter and chilly powder.

### Amritsari Aloo Kulcha

Freshly baked soft leavened bread stuffed with spicy potatoes. *Served with yoghurt. chana & pickle.* 

### Paneer Kulcha

Freshly baked soft leavened bread stuffed with masala paneer. *Served with yoghurt, chana & pickle,* 

### Chicken Keema Kulcha

Gluten free

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$13.99
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\$12.99

Freshly baked soft leavened bread stuffed with spiced minced chicken. *Served with meat gravy.* 

**Spicy** 

### Bhatura (1pc)

Fried puffy bread.

Vegan

\$3.99





### Rice

### Pulao Supreme 🛞



Tandoori boneless chicken cooked in basmati rice with mixed vegetables. Served with masala raita.

### Punjabi Chicken Pulao 😻 🕐



Spiced bone-in dark meat cooked with basmati rice.Served with masala raita.

### Lamb Pulao 🔇 🖉

Boneless Lamb cooked with spices, saffron & basmati rice. Served with masala raita.

### Goat Pulao 🔇

Bone-in goat cooked with spices, saffron & basmati rice. Served with masala raita.

### Shrimp Pulao 😻 🕐

Shrimps & mixed vegetables cooked in basmati rice. Served with masala raita.

### Punjabi Veg Pulao V 🏈 🕐

Mixed Vegetables cooked in spices with basmati rice.

### Basmati Rice V 😻

Aromatic plain basmati rice.



\$17.99

### \$12.99

\$17.99

### \$4.99



Spicy Dairy free 📢 Spicy







### Dessert

### Gulab Jamun 🛊

Soft spongy milk solid balls fried & soaked in sugar syrup garnished with nuts.

### Gajar Halwa

Grated carrots slow cooked in milk & sugar with cardamom, garnished with nuts.

### Kesar Rasmalai 🕏

Cottage cheese balls soaked in sweetened milk garnished with nuts.

### Ice Cream

Vegan

Assorted flavoured ice cream garnished with nuts and coulis.

Gluten free 📢 Spicy

\$3.99

\$8.99

\$6.99

\$8.99



PDairy free

# Drinks

<b>Mango Lassi</b> Yoghurt drink made with mango & sugar.	\$5.99
<b>Sweet Lassi</b> Yoghurt drink made with sugar.	\$5.99
<b>Salty Lassi</b> Yoghurt drink made with house made spice.	\$5.99
<b>Nimbu Masala Soda</b> Sweetened chilled lemon soda drink with masala.	\$4.99
Lemonade	\$4.99
<b>Pineapple &amp; Mango Refresher</b> (Seasonal)	\$4.99
Ginger Masala Chai	\$3.99
Soft Drinks	\$1.99
Limca/Fanta	\$3.99
Bottled Water	\$4.99
<b>Perrier</b> Carbonated water.	\$3.49



### Extras

Mixed Salad	\$4.99
Masala Onions	\$1.99
<b>Masala Raita</b> Yoghurt mixed with various spices & herbs.	\$2.99
Plain Yoghurt	\$1.99
<b>Mixed Pickle</b> Mixed mango, carrot, chilies pickle.	\$1.99
<b>Mango Chutney</b> Sweet chutney made with mango, spices & vinegar.	<b>\$1.99</b>

## Alcohol

### BEER

Coors Light	\$5.99
Stella Artois	\$5.99
Kingfisher	\$5.99
Cheetah	\$5.99

### WINE

### REDS (BOTTLE)

<b>Las Mulas</b> (Merlot)	\$29.99
<b>Three Thieves</b> (Cabarnet Sauvignon)	\$22.99
<b>Yellow Tail</b> (Shiraz)	\$29.99
<u>WHITES (BOTTLE)</u>	
<b>Woodbridge</b> (Robert Mondavi Chardonay)	\$29.99
<b>Three Thieves</b> (Pinot Grigio)	\$32.99
<b>Wayne Gretzky</b> (Sauvignon Blanc) VQA	\$32.99
<b>Inniskillin Late Autumn</b> (Riesling)	\$29.99

### SCOTCH

### Glenlivet

\$7.99

Glenfiddich	\$7.99
Chivas	\$6.99
Amrut	\$8.99
Jack Daniels	\$4.99
Black Label	\$6.99

### **RUM**

Captain Morgan (white loz)	\$4.99
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### GIN

Bombay Sapphire (10z) \$4.99

### TEQUILA

Jose Cuervo Gold (10z)

\$4.99

### VODKA

Tito's (loz)

\$4.99

### COCKTAILS

### Khatha Meetha Rishta \$12.99

Float away with vodka, sour lime, sweet & sharp triple sec with salted rim.

### Peena Kameena

# Reawaken your senses with thrilling shivers of tequila, note of tart pineapple & sweet coconut with spicy rim.

### Santiri Mazaa

### \$12.99

\$12.99

Enjoy the medley of vodka, tart cranberry, citrus of lime & sweetness of orange with salted rim.

### Aam ki Masti

Marriage of tequila with sweet blend of mango, lime, sugar syrup & mint.

### Classic Mojito

A lively dance of rum, club soda, lime, sugar syrup & mint.

### Cuba Libre

Cocktail made with rum, coke & lime.

### Gintonic

Celebrate gin with tonic water.

### Neela Asmaan

Ride the ocean waves with vodka, blue curacao, club soda & lime juice.

### \$10.99

\$10.99

\$12.99

\$9.99

\$9.99

### Talli Nimbu Soda



Roll away with the drunken vodka & its comrades lemon juice, soda & house blend of spices.

### MOCKTAILS

### Virgin Mojio

A lively dance of club soda, lime, sugar syrup & mint.

### Khatha Meetha Rishta

Float away with sour lime, sweet & sharp orange flavours.

### Santiri Mazaa

Enjoy the medley of tart cranberry, citrus of lime & sweetness of orange.

\$7.99

\$9.99

\$9.99

### Aam ki Masti

Marriage of sweet blend of mango, lime & orange flavours.

### Peena Kameena

\$9.99

\$9.99

Reawaken your senses with notes of tart

pineapple & sweet coconut.