



MILANU'S TANDOORI GRILL

Authentic Indian Cuisine

Made with Love. Served with Fiery Passion

Menu



APPETIZERS

Vegetarian Street Foods

SAMOSA CHAAT \$9.99

Samosas topped with chana, yoghurt, onions, sev, sweet & green chutneys.

ALOO TIKKI CHAAT   \$11.99


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

CHANA BHATURA (PINDI STYLE) \$14.99

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

VEGETABLE KABAB   \$12.99

Mixed vegetable patty made with spices. Served with chutney

SAMOSA (2PC)  \$5.99


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

VEGETABLE PAKORA   \$7.99


Crispy fried vegetable fritters. Served with sweet chutney.

CHAAT PAPDI \$9.99

Wheat crackers topped with chickpeas, potatoes, chutneys & yoghurt.

GOL GAPPA  \$9.99

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

MASALA FRIES   \$7.99

Fries with house blend of spices.

GOBI 65  \$15.99

Fried cauliflower florets cooked in spicy & tangy sauce.

ROASTED PAPADUM (lentil cracker) \$1.99

Vegetarian Tandoori Khazana

Served with Veggies & Chutney on a sizzling plate

ACHARI SOYA CHAAP TIKKA \$15.99

Grilled soya chaap tikka marinated in pickling spices with peppers and onions.

CHATPATA SOYA CHAAP TIKKA \$15.99

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

MALAI SOYA CHAAP TIKKA  \$15.99

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

AMRITSARI PANEER TIKKA  \$16.99

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

MALAI PANEER TIKKA   \$16.99

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

ACHARI PANEER TIKKA  \$16.99

Grilled cottage cheese marinated in pickling spices with peppers and onions.

VEGETARIAN MIX PLATTER \$23.99

3pc paneer tikka, 3pc mushrooms, 3pc tandoori aloo and 3pc soya chaap tikka.

ACHARI MUSHROOM  \$15.99

Grilled mushroom cooked in pickling spices.

TANDOORI MUSHROOM    \$15.99

Grilled mushroom cooked in red sauce & spices.

Non-Vegetarian Crispy Appetizers

CHICKEN 65  **\$16.99**

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

CHICKEN SAMOSA **\$7.99**

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

AMRITSARI FISH   **\$15.99**

Crispy fried fish coated with spices. Served with salad & chutney.



Non-Vegetarian Tandoori Khazana

Served with Veggies and Chutney on a sizzling plate

SHOLA CHICKEN TIKKA    **\$16.99**

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

TANDOORI CHICKEN TIKKA  **\$16.99**

Grilled boneless chicken marinated in red yoghurt sauce.

MALAI CHICKEN TIKKA   **\$16.99**

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

HARIYALI CHICKEN TIKKA  **\$16.99**

Grilled boneless chicken marinated in mint and coriander sauce.

LASOONI CHICKEN TIKKA  **\$16.99**

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

ACHARI CHICKEN TIKKA  **\$16.99**

Grilled boneless chicken marinated in pickling spices.

TANDOORI CHICKEN (Bone in)  **\$13.99**

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

CHICKEN SEEKH KABAB   **\$16.99**

Grilled ground chicken kabab marinated in house blend of spices.

LAMB SEEKH KABAB   **\$17.99**

Grilled ground lamb kabab marinated in house blend of spices.

MIXED NON-VEG PLATTER **\$29.99**

1 pc chicken seekh kabab, 2 pc tandoori chicken bone-in, 2 pc boneless tandoori chicken tikka, 1 pc lamb seekh kabab and 2 pc fish tikka.

PATIALA FISH TIKKA  **\$16.99**

Tandoori flaky fish marinated in yoghurt & spices.

TANDOORI SHRIMP   **\$21.99**

Grilled shrimp marinated with spices & herbs.

Wraps

TANDOORI CHICKEN WRAP **\$15.99**

SHOLA CHICKEN WRAP **\$15.99**

CHICKEN SEEKH WRAP **\$11.99**

LAMB SEEKH WRAP **\$12.99**

PANEER TIKKA WRAP **\$14.99**



MAINS

Vegetarian Curries

SAAG PANEER 🌾 **\$16.99**

Cottage cheese simmered in spinach sauce, spices & cream.

PANEER BUTTER MASALA 🌾 **\$16.99**

Cottage cheese simmered in sweet tomato & onion buttery curry.

MATTAR PANEER ALOO 🌾 **\$16.99**

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

SHAHI PANEER 🌾🥜 **\$16.99**

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

PANEER TIKKA MASALA 🌾 **\$16.99**

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

KARAHI PANEER 🌶️🌾 **\$16.99**

Cottage cheese simmered in creamy curry with special spices, peppers, onions and cream.

ACHARI PANEER CURRY 🌾 **\$16.99**

Cottage cheese cooked with pickling spices in tangy rich curry.

PANEER VINDALOO 🌶️🌶️🌾 **\$16.99**

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

MALAI KOFTA CURRY 🌾🥜 **\$16.99**

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

METHI MALAI MATTAR 🌾🥜 **\$16.99**

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

VEGETABLE MEDLEY 🌾 **\$15.99**

Smoked assorted vegetables cooked with spices in thick creamy sauce.

SOYA CHAAP BHUNA MASALA **\$15.99**

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

BAINGAN BHARTA 🌱🌾🥛 **\$15.99**

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

DAL MAKHANI 🌾 **\$15.99**

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

PINDI CHANA MASALA 🌱🌾🥛 **\$15.99**

Chickpeas cooked with house blend of spices.

ALOO GOBI MASALA 🌱🌾🥛 **\$15.99**

Cauliflower florets and potatoes cooked in spices and masala sauce.




























BHINDI MASALA 🌱🌾🥛 **\$14.99**

Okra cooked in masala sauce & onions.

🌱Vegan 🌾Gluten free 🌶️Spicy 🥛Dairy free 🥜Contain nuts




Non-Vegetarian Curries

TANDOORI BUTTER CHICKEN 	\$17.99
Tandoori boneless white meat cooked in creamy, buttery tomato sauce.	
DESI BUTTER CHICKEN 	\$17.99
Bone-in tandoori chicken simmered in creamy buttery tomato sauce.	
CHICKEN TIKKA MASALA 	\$17.99
Tandoori boneless white meat cooked in thick tomato & onion curry with peppers, onions and cream.	
CHICKEN VINDALOO   	\$17.99
Boneless white meat cooked in blend of chillies in tangy tomato & onion curry with malt vinegar.	
SAAG CHICKEN 	\$17.99
Boneless tandoori white meat simmered in spinach sauce, spices and cream.	
RARA CHICKEN  	\$18.99
Boneless tandoori white meat simmered in rich curry with spices and ground chicken.	
CHICKEN CURRY (BONELESS)  	\$17.99
Tandoori white meat cooked in rich curry with spices.	
CHICKEN CURRY  	\$16.99
Bone-in dark meat cooked in rich curry with spices.	
MALAI CHICKEN CURRY  	\$17.99
Bone-in dark meat cooked with special blend of spices, cashew paste and cream.	
METHI CHICKEN 	\$16.99
Bone-in dark meat cooked in spices, fenugreek, yoghurt in thick sauce.	
KARAHI CHICKEN  	\$16.99
Bone-in dark meat cooked in creamy curry with special spices, peppers, onions and cream.	
ACHARI CHICKEN CURRY  	\$16.99
Dark meat cooked with pickling spices in rich curry.	
SAAG LAMB 	\$19.99
Boneless lamb cooked in spinach sauce & spices.	
RARA LAMB   	\$21.99
Boneless lamb cooked in rich curry with spices and ground lamb.	
LAMB MASALA CURRY  	\$19.99
Boneless lamb cooked with spices in tomato & onion curry.	
LAMB VINDALOO   	\$19.99
Boneless lamb cooked in blend of chillies in tangy tomato & onion sauce with malt vinegar.	
MALAI LAMB CURRY  	\$20.99
Boneless lamb cooked with special blend of spices, cashew paste and cream.	
MALAI GOAT CURRY  	\$20.99
Bone-in goat cooked with special blend of spices, cashew paste and cream.	
GOAT CURRY  	\$19.99
Bone-in goat cooked with house blend of spices, onion & tomato.	
SAAG GOAT 	\$19.99
Bone-in goat cooked in spinach sauce & spices.	
RARA GOAT   	\$21.99
Bone-in goat cooked in rich curry with spices and ground lamb.	
KARAHI GOAT  	\$19.99
Bone-in goat cooked in creamy curry with peppers, onions and cream.	
SHRIMP MASALA CURRY 	\$17.99
Shrimp simmered in thick tomato & onion curry with peppers, onions and cream.	
SHRIMP VINDALOO   	\$17.99
Shrimp cooked in blend of chillies in tangy tomato & onion curry with malt vinegar.	
FISH CURRY	\$17.99
Fish cooked in with house blend spices in tangy tomato & onion curry with cream.	



Vegan Gluten free Spicy Dairy free Contain nuts

DESI HAKKA CHINESE


Momos

STEAM MOMO (VEG CHICKEN)	\$13.99 \$14.99
CHILLI MOMO (VEG CHICKEN) 	\$14.99 \$15.99
BUTTER SAUCE MOMO (VEG CHICKEN)	\$14.99 \$15.99



Vegetarian Dishes

VEGETABLE SPRING ROLLS (HAKKA)	\$9.99
CHILLI GOBI (HAKKA)  (GRAVY OR DRY)	\$14.99 \$15.99
CHILLI PANEER (HAKKA)  (GRAVY)	\$16.99
GOBI MANCHURIAN (HAKKA) (GRAVY)	\$15.99

Non-Vegetarian Dishes

CHILLI CHICKEN (HAKKA)  (GRAVY OR DRY)	\$15.99 \$16.99
CHICKEN MANCHURIAN (HAKKA) (GRAVY OR DRY)	\$15.99 \$16.99

Hakka Rice & Chow Mein

FRIED RICE (Veg Chicken)	\$13.99 \$14.99
CHOW MEIN (Veg Chicken)	\$13.99 \$14.99
SCHEZWAN FRIED RICE  (Veg Chicken)	\$13.99 \$14.99
SCHEZWAN CHOW MEIN  (Veg Chicken)	\$13.99 \$14.99



Breads & Kulcha

Freshly Baked in the Tandoor (Clay Oven)

PLAIN NAAN	\$2.99
Flat bread.	
GARLIC NAAN	\$4.99
Flat bread with fresh garlic & cilantro basted with butter.	
BUTTER NAAN	\$3.99
Flat bread basted with butter.	
BULLET NAAN 🌶️	\$5.99
Flat bread with green chili & cilantro basted with butter.	
SUPER NAAN 🌶️	\$5.99
Loaded flat bread with green chili, fresh garlic, and cilantro, basted with butter.	
TANDOORI ROTI 🌱	\$2.99
Wheat flat bread.	
BUTTER TANDOORI ROTI	\$3.99
Wheat flat bread basted with butter.	
BUTTER LACHA PARATHA	\$5.99
Flaky wheat bread basted with butter.	
PUDINA LACHA PARATHA	\$6.99
Flaky wheat bread basted with butter and mint.	
MIRCHI LACHA PARATHA 🌶️	\$6.99
Flaky wheat bread baked in tandoor, basted with butter and chili powder.	
BHATURA (1PC)	\$3.99
Fried puffy bread.	
AMRITSARI ALOO KULCHA	\$14.99
Leavened bread stuffed with potatoes. Served with yoghurt, chana, and pickle.	
PANEER KULCHA	\$15.99
Leavened bread stuffed with paneer. Served with yoghurt, chana, and pickle.	
CHICKEN KEEMA KULCHA	\$15.99
Leavened bread stuffed with spiced minced chicken. Served with meat gravy.	



Rice & Biryani

Biryani Served with Masala Raita

CHICKEN BIRYANI 🌾🥛 **\$14.99**

Bone-in chicken cooked with spices, herbs & fragrant basmati rice.

CHICKEN TIKKA BIRYANI **\$16.99**

Smokey & charred boneless tandoori chicken tikka cooked with spices, herbs & fragrant basmati rice.

CHICKEN KABAB BIRYANI 🌾🥛 **\$16.99**

Ground chicken kabab cooked with spices, herbs & fragrant basmati rice.

LAMB BIRYANI 🌾🥛 **\$19.99**

Boneless lamb cooked with spices, herbs & fragrant basmati rice.

GOAT BIRYANI 🌾🥛 **\$19.99**

Bone-in goat cooked with spices, herbs & fragrant basmati rice.

SHRIMP BIRYANI 🌾🥛 **\$17.99**

Shrimps cooked with spices, herbs & fragrant basmati rice.

VEG BIRYANI 🌱🌾🥛 **\$13.99**

Assorted vegetables cooked with spices, herbs & fragrant basmati rice.

PANEER TIKKA BIRYANI 🌾 **\$16.99**

Cottage cheese cooked with spices, herbs & fragrant basmati rice.

SEASONED RICE **\$9.99**

Basmati rice cooked with a house blend of spices.

JEERA RICE 🌱🌾 **\$6.99**

BASMATI RICE 🌱🌾 **\$4.99**

🌱 Vegan 🌾 Gluten free 🌶️ Spicy 🥛 Dairy free 🥜 Contain nuts



Gajar Halwa

Dessert

GAJAR HALWA 🥜 **\$7.99**

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

GULAB JAMUN 🥜 **\$3.99**

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

KESAR RASMALAI 🥜 **\$5.99**

Cottage cheese balls soaked in sweetened milk garnished with nuts.

KULFI FALUDA 🥜 **\$7.99**

Creamy desert made with milk, cardamom and nuts.

DOUBLE FUDGE CHOCOLATE CAKE **\$8.99**

Cake & ice cream drizzled with chocolate sauce. Served on a sizzler plate.

ICE CREAM 🥜 **\$6.99**

Assorted flavoured ice cream garnished with nuts & coulis.

🌱 Vegan 🌾 Gluten free 🌶️ Spicy 🥛 Dairy free 🥜 Contain nuts

Drinks	
MANGO LASSI	\$5.99
Yoghurt drink made with mango and sugar.	
SWEET LASSI	\$5.99
Yoghurt drink made with sugar.	
SALTY LASSI	\$5.99
Yoghurt drink made with house made spice.	
NIMBU MASALA SODA	\$5.99
Sweetened chilled lemon soda drink with masala.	
AAM PANNA	\$4.99
Raw mangoes juice, cumin and an assortment of spices.	
MANGO JUICE	\$4.99
Refreshing drink made with the pulp of ripe mangoes.	
CHAI	\$3.99
Freshly made tea with ginger & cardamom.	
LIMCA	\$2.99
SOFT DRINKS	\$2.49
BOTTLED WATER	\$2.49
PERRIER	\$3.99
Extras	
MASALA RAITA	\$3.99
PLAIN YOGHURT	\$4.99
PLAIN ONIONS	\$2.99
MASALA ONIONS	\$2.99
MIXED SALAD	\$5.99
MIXED PICKLE	\$1.99
Alcohol	
BEER	
Coors Light	\$5.99
Stella Artois	\$5.99
Kingfisher	\$5.99
Cheetah	\$5.99
WINE	
<u>REDS (BOTTLE)</u>	
Las Mulas	\$29.99
(Merlot)	
Three Thieves	\$32.99
(Cabarnet Sauvignon)	
Yellow Tail	\$29.99
(Shiraz)	
<u>WHITES (BOTTLE)</u>	
Woodbridge	\$29.99
(Robert Mondavi Chardonay)	
Three Thieves	\$32.99
(Pinot Grigio)	
Wayne Gretzky	\$32.99
(Sauvignon Blanc) VQA	
Inniskillin Late Autumn	\$29.99
(Riesling)	
SCOTCH	
Glenlivet	\$7.99
Glenfiddich	\$7.99
Chivas	\$6.99
Black Label	\$6.99
RUM	
Captain Morgan (white 1 oz)	\$4.99
Old Monk XXX (1 oz)	\$4.99
GIN	
Bombay Sapphire (1 oz)	\$4.99
TEQUILA	
Jose Cuervo Gold (1 oz)	\$4.99
VODKA	
Grey Goose (1 oz)	\$5.99

COCKTAILS

Classic Mojito

\$12.99

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

Virgin Mojio

\$7.99

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

Cuba Libre

\$10.99

Cocktail made with rum, coke & lime.

Gintonic

\$10.99

Celebrate gin with tonic water.

Neela Asmaan

\$10.99

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

Talli Nimbu Soda

\$10.99

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