

इहोरपत (STARTERS)

✓ PLANT BASED VEGAN & GLUTEN-FREE

All our pakoras are made with chickpea (besan) flour.

| | |
|--------------------|---|
| Vegetarian Pakora | 5 |
| Cauliflower Pakora | 5 |
| Onion Bhaji | 5 |

✓ **VEGETARIAN SAMOSA** 5
Two pcs. with tangy chickpeas.

✓ **ALOO POTATO TIKKI** 5
Three potato & pea medallions served with tangy chickpeas.

PANEER TIKKI 6
Three indian cheese & potato medallions served with tangy chickpeas.



SOUPS

✓ **SAMBAR LENTIL** 6
An authentic vegetable & lentil soup with fresh herbs & coconut milk.

TOMATO SHORBA 6
A homemade tomato soup with fresh garlic roasted in butter, fenugreek, peppercorn & fresh black pepper.



टारनेट् (SIGNATURE SAUCES)

HEALTHY

MASALA 🌶️
Cumin, black peppercorn & onions blended with our own freshly ground garam masala with fresh cilantro & spring onions.

KARAHI 🌶️
A flavourful "sauté" of onions, & capsicums with ginger & garlic prepared in an Indian wok.

TRADITIONAL
The traditional curry of ground spices, herbs & sliced onions for a true homemade taste with ginger juliennes.

COCONUT CURRY
One of our most popular curries with coconut milk and aromatic spices.

SPICY

MADRAS 🌶️
A South-Indian fare with red chilies, fresh curry leaves, mustard seeds & coconut.

VINDALOO 🌶️🌶️
A Hot & Spicy curry from Goa with potatoes & a dash of vinegar.

GARAM MIRCH MASALA 🌶️🌶️🌶️
A very hot and flavourful chef's special recipe of 5 types of hot peppers, fresh green chilies and hot spices.

PUNJABI TARKA 🌶️
A traditional sauté of garlic, cumin, fresh tomatoes & onions in clarified butter with fenugreek, ginger sprigs & coriander.

DECADENT

KORMA 🥥
A rich saffron sauce simmered with ground cashews & coconut, topped with cashews & sultana raisins.

JALFREZI 🥥
A cream and coconut sauce with green & red peppers, onions & aromatic fennel.

TIKKA MASALA
U'K's National Dish made with green & red peppers, onions, ginger & garlic in a rich tandoori sauce.

| | | | |
|---------------------|-------------|-------------|----------------|
| Tiger Prawns | Lamb | Beef | Chicken |
| 17 | 16 | 15 | 15 |

✓ PLANT BASED VEGAN

MIXED SABZI CURRY 11
Medley of vegetables in a aromatic curry sauce with fresh cilantro.

VEGETABLE VINDALOO 🌶️🌶️ 11
A hot & spicy vegetable sauce from Goa with potatoes and a dash of vinegar.

MUSHROOM POTATO CURRY 10
Button mushroom & potato curry with cumin and fresh coriander.

CHANA MASALA 10
Chickpeas simmered in a flavourful garlic & onion sauce.

ALOO MATTAR 10
Potatoes & Green Peas seasoned with fresh herbs, spices with cilantro.

GOBI ALOO KA MASALA 11
A blend of spices, cauliflower, & potatoes in a ginger & garlic mix.

SAAG ALOO 10
Spinach sauteed with fresh tomatoes, onions, and garlic with potatoes.

PATIALA KA BHAIGAN 11
Fresh eggplant wedges in a thick & zesty tomato & onion sauce with cashews.

DAL TARKA 10
Yellow lentils tempered with cumin seeds, tomatoes & sautéed onions.

BHINDI KARAHI 🌶️ 11
Fresh okra sautéed with capsicums & onions in a wok with cumin & spices.

DAILY LUNCH SPECIALS

वेगटारियन 9
2 Vegetarian Items of the day
Rice, Salad, Naan, & Soft Drink

नॉन वेगटारियन 10
1 Meat, 1 Vegetarian Item of the day
Rice, Salad, Naan, & Soft Drink

Please inform server of any allergies.



चाइनेन भोजन (VEGETARIAN)

SAAG PANEERWALA 11
Indian cheese simmered with succulent spinach, onions & tomatoes.

PANEER COCONUT CURRY 12
Paneer simmered in a coconut curry sauce with aromatic spices.

SHAHI PANEER 🥥 12
Indian cheese in a cashew nut & onion sauce with cilantro & cardamon.

MATTAR PANEER 11
Green Peas and Indian cheese in a ginger & garlic curry sauce.

KARAHI PANEER 🌶️ 12
A paneer, "sauté" of onions, & capsicums with ginger, garlic & fenugreek methi.

VEGETARIAN KORMA 🥥 12
Vegetable medley in a cashew silky sauce with aromatic coconut, saffron & nuts.

PANEER MADRAS 🌶️ 12
A South-Indian fare with cheese, mustard seeds, curry leaves, & coconut.

DAL MAKHANI 10
A decadent whole black lentil with red kidney beans slow simmered in ghee and cream.

VEGETARIAN JALFREZI 🥥 12
Vegetable medley in a fennel fused cream sauce with coconut.

VEGETABLE MADRAS 11
A South-Indian fare with red chilies, fresh curry leaves, mustard seeds & coconut.

COOKING CLASSES

Inquire about our Hands-On Cooking Classes from our servers. Only \$45.00.

VERY HOT 🌶️🌶️🌶️
HOT 🌶️🌶️
MEDIUM 🌶️
✓ - VEGAN 🥥 - CONTAINS NUTS

india village

authentic indian cuisine

ਕਿਸਮਤ ਪਕਵਾਨ (CHEF SPECIALTIES)

BUTTER CHICKEN 15

Our most popular! Chicken breast marinated in tandoori spices in a fragrant butter cream sauce garnished with cashews & fresh coriander.

MURG IRANI 15

Tender cardamon marinated chicken in a cashewnut cream black pepper sauce with capsicums & mushrooms.

SAAG GOSHT 16

Boneless Australian lamb sauteed with onions in desi ghee, spices and spinach with lashings of fresh cream and ginger juliennes.

SUBZ

A mixed medley of fresh vegetables in a saute of spices.

| | |
|----------------|-------------|
| Chicken | Beef |
| 15 | 15 |

ROGAN JOSH KASHMIRI

An classic Indian dish with aromatic spices, saffron and a hint of lemon sauteed in clarified butter.

| | |
|-------------|-------------|
| Lamb | Beef |
| 16 | 15 |

ਕਿਸਮਤ ਟਾਢੇਟਾਗੇ (TANDOORI SIZZLERS)

TIKKA HARYALI

Tender lamb OR chicken marinated in mint, cilantro, yogurt & spices roasted in the clay oven.

| | |
|-------------|----------------|
| Lamb | Chicken |
| 16 | 15 |

PHULKARI TIKKA 15

Tandoor grilled chicken marinated in delicate herbs & spices with capsicums & onions.

MALAI KA TIKKA 15

Marinated chicken breast in light black pepper, cream & paneer cheese.

PANEER TIKKA ANGAARA 14

Tandoor grilled paneer in special ground spices, mint, & curry leaves.

ਕੋਠਾਕੀ ਕੇ ਪਕਵਾਨ (RICE SPECIALTIES)

BIRYANI

A fragrant basmati rice medley of aromatic spices with almonds & saffron accompanied with fresh "Raita" yogurt.

| | | | | |
|---------------|----------------|-------------|-------------|--|
| Shrimp | Chicken | Lamb | Beef | Vegetarian |
| 14 | 12 | 13 | 12 | 11  |

RICE DISHES

Punjabi Palao 5

Fragrant Basmati rice with peas, carrots, sweet corn & spices.

Kashmiri Palao 6

Basmati rice with nuts, cocktail fruits, clarified butter & saffron.

Coconut Palao 5

Fragrant Basmati rice with vegetables and coconut in clarified butter.

Plain Rice 4

Traditional Basmati rice with cumin.

ਨਾਨ ਕੇ ਚੁਕਾਵੇ

Fresh breads to go with any meal.

Plain Naan 2

Fresh leavened bread from the Tandoor.

Butter Naan 3

Buttered to perfection.

Garlic Naan 3

Fresh garlic & butter.

Onion Naan 3

Diced onions & garlic with a hint of spice.

Tandoori Roti 2

Whole wheat bread

Methi Garlic Roti 2

Whole wheat bread with garlic & fenugreek.

Bhatura 2

Fresh leavened bread deep fried in our karahi wok. Soft & delicious.

Puri 2

Whole wheat puffed bread deep fried in our karahi wok.

ਚੁਪਨੇਪੁਝ/ਪੁਝਪੁਰਤ ਲੋਠੇਕਾ (DESSERT)

Mixed Pickle Achar 2

Mango Chutney 2

Cucumber Raita 3

Plain Yogurt 2

Gulab Jamun 4

Two fried cream balls in a cardamon & sugar syrup.

Ras Malai 4

Two sweet cheese cakes in a rich sweet milk & cream sauce with pistachios.

VERY HOT 

 - VEGAN

HOT 

 - CONTAINS NUTS

MEDIUM 

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\$64.00+ TAX

Samosa (4pcs.)

and

Onion Bhaji OR Vegetable Pakora

Choose TWO MEAT ITEMS Below:

Chicken Tikka Masala

Butter Chicken

Beef Vindaloo

Shrimp Traditional

Choose TWO VEG. ITEMS Below:

Vegetarian Korma

Tarka Dal

Paneer Coconut Curry

Aloo Gobi Masala

2 Palao Rice, 2 Plain Naan, Papadum
Gulab Jamun (4 pcs.) OR 2 Extra Naans

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\$38.00+ TAX

Samosa (2pcs.)

and

Onion Bhaji OR Vegetable Pakora

Choose ONE MEAT ITEM Below:

Beef Masala

Chicken Korma

Butter Chicken

Shrimp Coconut Curry

Choose ONE VEG. ITEM Below:

Chana Masala

Mushroom Potato Curry

Vegetarian Jalfrezi

Mattar Paneer

1 Palao Rice, 1 Plain Naan, Papadum
Ras Malai (2 pcs.) OR 1 Extra Naan

india village

authentic indian cuisine

ANCASTER

370 Wilson Street E., Ancaster, L9G 4S4

905-304-1213

DUNDAS

100 King Street W., Dundas, L9H 1T9

905-628-1314

www.indiavillage.ca

Please inform server of any allergies.