

இலகர்நாட் (STARTERS)

✓ PLANT BASED VEGAN & GLUTEN-FREE

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

Vegetarian Pakora	7
Cauliflower Pakora	7
Onion Bhaji	7



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.



தமிழ்நாடு (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, & capiscums 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
18	17	16	16

✓ PLANT BASED VEGAN

MIXED SABZI CURRY 13
Medley of vegetables in a aromatic curry sauce with fresh cilantro.

VEGETABLE VINDALOO 🌶️🌶️ 13
A hot & spicy vegetable sauce from Goa with potatoes and a dash of vinegar.

MUSHROOM POTATO CURRY 13
Button mushroom & potato curry with cumin and fresh coriander.

CHANA MASALA 11
Chickpeas simmered in a flavourful garlic & onion sauce.

ALOO MATTAR 11
Potatoes & Green Peas seasoned with fresh herbs, spices with cilantro.

GOBI ALOO KA MASALA 13
A blend of spices, cauliflower, & potatoes in a ginger & garlic mix.

SAAG ALOO 12
Spinach sauteed with fresh tomatoes, onions, and garlic with potatoes.

PATIALA KA BHAIGAN 12
Fresh eggplant wedges in a thick & zesty tomato & onion sauce with cashews.

DAL TARKA 11
Yellow lentils tempered with cumin seeds, tomatoes & sautéed onions.

BHINDI KARAHI 🌶️ 13
Fresh okra sautéed with capsicums & onions in a wok with cumin & spices.

DAILY LUNCH SPECIALS

வெஜட்டேரியன் 10

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

நாடு வெஜட்டேரியன் 11

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

Please inform server of any allergies.



வகைகள் பித்தோஜன் (VEGETARIAN)

SAAG PANEERWALA 14
Indian cheese simmered with succulent spinach, onions & tomatoes.

PANEER COCONUT CURRY 14
Paneer simmered in a coconut curry sauce with aromatic spices.

SHAHI PANEER 🥥 14
Indian cheese in a cashew nut & onion sauce with cilantro & cardamon.

MATTAR PANEER 13
Green Peas and Indian cheese in a ginger & garlic curry sauce.

KARAHI PANEER 🌶️ 14
A paneer, "sauté" of onions, & capsicums with ginger, garlic & fenugreek methi.

VEGETARIAN KORMA 🥥 14
Vegetable medley in a cashew silky sauce with aromatic coconut, saffron & nuts.

PANEER MADRAS 🌶️ 14
A South-Indian fare with cheese, mustard seeds, curry leaves, & coconut.

DAL MAKHANI 13
A decadent whole black lentil with red kidney beans slow simmered in ghee and cream.

VEGETARIAN JALFREZI 🥥 14
Vegetable medley in a fennel fused cream sauce with coconut.

VEGETABLE MADRAS 14
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 \$52.00.

VERY HOT 🌶️🌶️🌶️
✓ - VEGAN

HOT 🌶️🌶️
🥥 - CONTAINS NUTS

MEDIUM 🌶️

india village

authentic indian cuisine

khanaa paawan (CHEF SPECIALTIES)

BUTTER CHICKEN 16
Our most popular! Chicken breast marinated in tandoori spices in a fragrant butter cream sauce garnished with cashews & fresh coriander.

MURG IRANI 16
Tender cardamon marinated chicken in a cashewnut cream black pepper sauce with capsicums & mushrooms.

SAAG GOSHT 17
Boneless Australian lamb sauteed with onions in desi ghee, spices and spinach with lashings of fresh cream and ginger juliennes.

SHAJAHANI
Back by popular demand! A decadent butter cream & red wine sauce with a hint of mint & fresh butter.

Lamb 17
Tiger Shrimp 18

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

Lamb 17
Beef 16

khanaa tandoori (TANDOORI SIZZLERS)

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

Lamb 17
Chicken 16

PHULKARI TIKKA 16
Tandoor grilled chicken marinated in delicate herbs & spices with capsicums & onions.

MALAI KA TIKKA 16
Marinated chicken breast in light black pepper, cream & paneer cheese.

PANEER TIKKA ANGAARA 15
Tandoor grilled paneer in special ground spices, mint, & curry leaves.

chawal ke paawan (RICE SPECIALTIES)

BIRYANI

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

Shrimp 16
Chicken 14
Lamb 16
Beef 14
Vegetarian 13 ✓

RICE DISHES

✓ **Punjabi Palao** 6
Fragrant Basmati rice with peas, carrots, sweet corn & spices.

Kashmiri Palao 8
Basmati rice with nuts, cocktail fruits, clarified butter & saffron.

Coconut Palao 6
Fragrant Basmati rice with vegetables and coconut in clarified butter.

✓ **Plain Rice** 5
Traditional Basmati rice with cumin.

naan & bread

Fresh breads to go with any meal.

Plain Naan 3
Fresh leavened bread from the Tandoor.

Butter Naan 4
Buttered to perfection.

Garlic Naan 4
Fresh garlic & butter.

Onion Naan 4
Diced onions & garlic with a hint of spice.

✓ **Tandoori Roti** 3
Whole wheat bread

✓ **Methi Garlic Roti** 4
Whole wheat bread with garlic & fenugreek.

Bhatura 3
Fresh leavened bread deep fried in our karahi wok. Soft & delicious.

✓ **Puri** 3
Whole wheat puffed bread deep fried in our karahi wok.

chutney/paawan

Mixed Pickle Achar 3
Mango Chutney 3
Cucumber Raita 3
Plain Yogurt 3

lacha (DESSERT)

Gulab Jamun 5
Two fried cream balls in a cardamon & sugar syrup.
Ras Malai 6
Two sweet cheese cakes in a rich sweet milk & cream sauce with pistachios.

VERY HOT

✓ - VEGAN

HOT

✓ - CONTAINS NUTS

MEDIUM

takeout dinner

dinner for four

\$74.00+ TAX
Samosa (4pcs.)
and

Onion Bhaji OR Vegetable Pakora

Choose TWO MEAT ITEMS Below:

Chicken Tikka Masala
Butter Chicken
Beef Vindaloo
Lamb Korma

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

dinner for two

\$43.00+ TAX
Samosa (2pcs.)
OR
Onion Bhaji

Choose ONE MEAT ITEM Below:

Chicken Traditional
Beef Madras
Butter Chicken
Shrimp Vindaloo

Choose ONE VEG. ITEM Below:

Chana Masala
Aloo Mattar
Vegetarian Jalfrezi
Patiala Ka Bhaigan

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.