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BADMAASH
INDIAN LOUNGE & KITCHEN

BADMAASH

Menu Prices — August 24, 2026

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Most Ordered

ITEM	PRICE
Basmati Pilaf (VEGAN) (GLUTEN FREE) Riz basmati infusé de cumin, de cannelle et de feuille de laurier.	**$5.00**
Butter Chicken "Murgh Makhani" (GF) Indian wedding classic, 48-hour marinade of yogurt and spices, charred in the tandoor then finished in a creamy tomato c...	**$21.00**
Chili Cheese Naan Un naan garni de cheddar blanc piquant, de piments serranos et de coriandre, puis cuit dans le tandoor.	**$10.00**
Plain Naan Soft tandoori bread made of yeasted dough.	**$5.00**
Chicken Tikka Masala (GF) Charred tandoori chicken sauteed with red onion, green pepper, and red pepper. Sauteed in a tomato curry with serrano ch...	**$22.00**
SAMOSA - Potato and Pea (VEGAN) potato & sweet peas with coriander seeds, roasted cumin & ginger, in a short dough pastry	**$5.00**
Rosemary Naan Naan made with with roasted rosemary	**$6.00**
Good Ol' Saag Paneer (GF) Mom's recipe of baby spinach sauteed with tomato, onion, garam masala & Indian paneer cheese.	**$20.00**
Cucumber Yogurt Raita (GF) Un mélange rafraîchissant de yogourt fouetté, concombres râpés et une touche de cumin grillé.	**$4.00**
SAMOSA - Butter Chicken butter chicken deep fried in a short dough pastry	**$5.00**
Creamy Black Lentils "Daal Makhani" (GF) 24 hours slow cook, black lentils, kidney beans with ginger, garlic, plum tomato, and butter.	**$19.00**
Badass Chicken Tikka (GF) traditional “dhaba style” preparation with yogurt ginger, dried fenugreek & mustard oil	**$22.00**

Traditional Indian

ITEM	PRICE
Butter Chicken "Murgh Makhani" (GF) (Traditional Indian) Indian wedding classic, 48-hour marinade of yogurt and spices, charred in the tandoor then finished in a creamy tomato c...	**$21.00**
Chicken Tikka Masala (GF) (Traditional Indian) Charred tandoori chicken sauteed with red onion, green pepper, and red pepper. Sauteed in a tomato curry with serrano ch...	**$22.00**
Good Ol' Saag Paneer (GF) (Traditional Indian) Épinards jeunes mijotés avec tomates, oignons, garam masala et fromage paneer indien, selon la recette de maman.	**$20.00**
Ghost Chili Lamb Vindaloo (GF) (DairyFree) Agneau tendre mijoté avec des pommes de terre dans un curry intense et épicé à base de bhoot jolokia, serrano et piments...	**$25.00**
Creamy Black Lentils "Daal Makhani" (GF) (Traditional Indian) 24 hours slow cook, black lentils, kidney beans with ginger, garlic, plum tomato, and butter.	**$19.00**
Punjabi Chickpeas "Channa Masala" (VEGAN) Garbanzo beans, tomato, and onion – stewed in warm spices and aromatics – topped with pickled onions.	**$19.00**
PANEER Butter Paneer (GF) Désolé, je ne peux pas vous aider avec cela.	**$19.00**
Goan Pork Curry (GF) (DairyFree) Épaule de porc mijotée lentement avec des graines de fenugrec, du jaggery, et du tamarin frais, offrant une palette de s...	**$22.00**

ITEM	PRICE
Eggplant Kashmiri (VEGAN) (GF) Aubergine japonaise doucement rôtie à la poêle, mêlée de tomate, d'oignon, de graines de moutarde et de fenouil.	**$19.00**
PANEER Tikka Masala (GF) Morceaux de paneer dorés, mélangés avec des oignons rouges et des poivrons verts et rouges, mijotés dans une sauce tomat...	**$20.00**
Vegan Saag Aloo (VEGAN) (GF) Mom's recipe of baby spinach sauteed with tomato, onion, garam masala & potato	**$19.00**
Aloo Gobi (VEGAN) (GF) Gramma's recipe of potato & cauliflower roasted with turmeric, ginger & cumin	**$19.00**
Yellow Lentils (Vegan) Yellow Lentils braised slowly to release all the goodness, tempered with Red Onions, Plum Tomatoes, Ginger, Garlic, Serr...	**$19.00**

Breads & Rice

ITEM	PRICE
Chili Cheese Naan (Breads & Rice) Our naan dough stuffed with strong white cheddar, serrano chilies, and cilantro. Cooked in the tandoor.	**$10.00**
Plain Naan (Breads & Rice) Soft tandoori bread made of yeasted dough.	**$5.00**
Roti (VEGAN) Vegan tandoori flatbread.	**$5.00**
Basmati Pilaf (VEGAN) (GLUTEN FREE) (Breads & Rice) Basmati rice cooked with cumin, cinnamon, and bay leaf.	**$5.00**
Rosemary Naan (Breads & Rice) Naan made with with roasted rosemary	**$6.00**

Indian Streetfood

ITEM	PRICE
Punjabi Fish Fry (Macchi Amritsari) (GF) Faux-filet de poisson chat enrobé d'une pâte de pois chiches croustillante, infusé de graines d'Ajwain, paprika et poudr...	**$14.00**
SAMOSA - Butter Chicken (Indian Streetfood) butter chicken deep fried in a short dough pastry	**$5.00**
Homemade Indian Pickles (VEGAN) Seasonal veggies pickled in-house with Indian spices & aromatics.	**$11.00**
SAMOSA - Potato and Pea (VEGAN) (Indian Streetfood) potato & sweet peas with coriander seeds, roasted cumin & ginger, in a short dough pastry	**$5.00**
Onion Bhajjia Fritters (VEGAN) Tranches d'oignon enrobées de pâte de pois chiches épicée et frites jusqu'à une belle couleur dorée, accompagnées de chu...	**$11.00**

Badmaash Favorites

ITEM	PRICE
Slow Cooked Beef Shortrib Beef shortrib mijoté à feu doux, issu de bœuf nourri à l'herbe et exempt d'hormones, dans une riche sauce au curry faite...	**$29.00**
Chicken Tikka Poutine false	**$17.00**
Badmaash Fried Chicken spice-battered chicken double-fried & dusted with paprika masala - served with serrano-cream sauce	**$18.00**

ITEM	PRICE
Masala Potato Fries With paprika spiced mayo.	**$10.00**
Channa Masala Poutine Frites épicées garnies de cheddar blanc, channa masala, oignons marinés et chutney de tamarin.	**$16.00**
Badmaash Broccolini (VEGAN) marinated with mustard oil, garlic & chili, dusted with spiced chickpea four and roasted until crispy.	**$18.00**
Vegan Channa Fries (VEGAN) Frites épicées rehaussées de Channa (pois chiches) Masala, garnies d'oignons marinés et d'une touche de sauce tamarin.	**$16.00**

Tandoor & Kabaabs

ITEM	PRICE
Badass Chicken Tikka (GF) (Tandoor & Kabaabs) traditional “dhaba style” preparation with yogurt ginger, dried fenugreek & mustard oil	**$22.00**

Beverages

ITEM	PRICE
Alphonso Mango Lassi - 16oz bottle	**$8.00**
OAT MILK CHAI (6 pack) 6 x 8oz Bottles - "Chai" is 'tea' in Hindi. Served cold. Made with Indian black tea leaves & Indian spices. Vegan, Glute...	**$30.00**
Thums Up *INDIAN COLA* Thums Up Indian Cola FROM INDIA!!!!	**$5.50**
Coke false	**$3.50**
OAT MILK CHAI - 8oz bottle Une infusion rafraîchissante de thé noir indien et d'épices authentiques, servie froide. Cette version sans produits ani...	**$5.00**
Diet Coke Canette de 12 oz de Coca-Cola Diète.	**$3.50**

Daily Specials **LIMITED**

ITEM	PRICE
Yellow Lentils (Vegan) (Daily Specials **LIMITED)** Yellow Lentils braised slowly to release all the goodness, tempered with Red Onions, Plum Tomatoes, Ginger, Garlic, Serr...	**$19.00**
CHICKEN BIRYANI masala chicken layered with rice & cooked "slow & slow" with masala tomato, onion, ginger, garlic & aromatic spices. Ser...	**$29.00**

Sauces & Condiments

ITEM	PRICE
Cucumber Yogurt Raita (GF) (Sauces & Condiments) Whipped yogurt, shredded cucumber, and roasted cumin.	**$4.00**
Onions and Chilies (VEGAN) (GF) White onion, serrano chilies tossed with lemon, and chaat masala.	**$3.00**
Mango Chutney (VEGAN) (GF) Chutney maison de mangue infusée avec du piment rouge et un soupçon de cumin.	**$2.00**
HOT SAUCE - 5 Pepper "Boss Sauce" (VEGAN) (GF) Une sauce piquante maison, fumée et épicée, préparée avec un mélange de cinq piments, idéale pour ceux qui aiment releve...	**$2.00**

Dessert

ITEM	PRICE
Coconut Rice Pudding (VEGAN) (GLUTEN FREE) 'Kheer' à la façon punjabi, préparé avec du lait de coco, du riz basmati, le parfum délicat de la cardamome et une point...	**$9.00**