



# Golconda Chimney

Menu Prices — August 21, 2026

## Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

| Appetizer (Non-Vegetarian)                                                                                                                                                  |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| ITEM                                                                                                                                                                        | PRICE   |
| <b>Chicken 65</b><br>Smaller chicken pieces is marinated with the mixture of red chili, fennel, cumin, turmeric powder, ginger-garlic paste,...                             | \$16.00 |
| <b>Black Pepper Chicken</b><br>Skinned and jointed chicken, black peppercorns, ground turmeric, onion, crushed garlic cloves, and lemon juice.                              | \$16.00 |
| <b>Grilled Fish</b><br>Spiced batter-coated fish deep fried and tossed in spicy masala mix and grilled.                                                                     | \$19.00 |
| <b>Ginger Chicken</b><br>Morceaux de poulet désossé marinés avec du gingembre frais, de l'oignon, du poivron et une pâte de piment rouge, servis...                         | \$16.00 |
| <b>Chapli Kabab</b><br>Patty made from minced chicken, onions, tomatoes, green chili pepper, coriander, cumin, lemon, juice, eggs, cornstarch,...                           | \$14.00 |
| <b>Fried Chicken Wings</b><br>Chicken wings fried in beaten egg, buttermilk, flour, and crashed crackers with the pepper, garlic powder, and cayenne p...                   | \$13.00 |
| <b>Chicken and Cashew Nuts</b><br>Fried chicken pieces is mixed with a frying spring onion, cashew nuts, and soy sauce.                                                     | \$16.00 |
| <b>Chicken Chili Dry</b><br>Morceaux de poulet désossés marinés avec de la sauce soja, de la sauce chili, et du poivre, puis frits à perfection.                            | \$16.00 |
| <b>Chicken Lollipop</b><br>Spicy, tangy, battered drumsticks served with spicy Szechuan sauce.                                                                              | \$16.00 |
| <b>Oyster Chili Chicken</b><br>Morceaux de poulet désossés mêlés à de l'oignon, ail et gingembre, relevés par des piments rouges. Ajoutez du maïs minia...                  | \$16.00 |
| <b>Fish Koliwada</b><br>Marinated fish dipped in spicy batter and then deep-fried dry item.                                                                                 | \$18.00 |
| Appetizer (Vegetarian)                                                                                                                                                      |         |
| ITEM                                                                                                                                                                        | PRICE   |
| <b>Gobi Manchurian</b><br>Cauliflower florets dipped in spiced corn flour batter and deep-fried. The deep-fried florets are sauteed with chopped o...                       | \$12.00 |
| <b>Dahi Ka Kabab</b><br>Yogurt dumplings with chopped onion & peppers coated with vermicelli & topped with tangy tomato chutney.                                            | \$12.00 |
| <b>Chilli Paneer</b><br>Morceaux de paneer marinés, plongés dans l'huile pour une friture parfaite, mélangés à des piments rouges, des oignons e...                         | \$13.00 |
| <b>Samosa Chaat</b><br>Une délicieuse samosa accompagnée de pois chiches, tomates, coriandre et oignons hachés, le tout nappé de chutney vert à...                          | \$9.00  |
| <b>Hara Bhara Tikka</b><br>Served with spinach, mashed chana dal chickpeas, green peas, paneer and flavored and spices, ginger, and green chili pep...                      | \$12.00 |
| <b>Vegetarian Kabab</b><br>Grated vegetables mixed in spices and deep-fried.                                                                                                | \$12.00 |
| <b>Samosa Chaat (Appetizer (Vegetarian))</b><br>Samosa croustillant accompagné de pois chiches, tomates fraîches, coriandre et oignons hachés, nappé de chutney vert à l... | \$9.00  |
| <b>Mixed Vegetable Pakoda</b><br>Mixed with chopped spinach, onions, and potatoes in besan (chickpeas flour) with spices and deep-fried.                                    | \$10.00 |
| <b>Paneer 65</b><br>Paneer marinated in spices, coated in egg, flour, yogurt batter, and deep-fried.                                                                        | \$14.00 |

| ITEM                                                                                                                                                  | PRICE          |
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| <b>Vegetarian Manchurian</b><br>Vegetable balls made of cabbage, carrots, and onions are deep-fried and sauteed in soy sauce-based gravy.             | <b>\$13.00</b> |
| <b>Aloo Papdi Chaat</b><br>Crisp fried dough wafers known as papri, boiled chickpeas, potatoes, tamarind, topped with chaat masala, and sev (fried... | <b>\$9.00</b>  |
| <b>Kids French Fries</b>                                                                                                                              | <b>\$6.00</b>  |
| <b>Lasooni Gobi</b><br>false                                                                                                                          | <b>\$11.00</b> |
| <b>Kids Onion Rings</b>                                                                                                                               | <b>\$6.00</b>  |
| <b>Biryani</b>                                                                                                                                        |                |

| ITEM                                                                                                                                                                       | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chef's Special Chicken Dum Biryani</b><br>Cooked in Hyderabadi flavours with basmati rice and chicken meat marinated in herbs, spices and garnished by chef with h...   | <b>\$18.00</b> |
| <b>Golconda Goat Dum Biryani</b><br>Un mélange parfumé de riz basmati et de viande de chèvre, lentement cuits à la manière de Hyderabad, avec une marinade r...            | <b>\$19.00</b> |
| <b>Chef's Special Goat Dum Biryani</b><br>Riz basmati parfumé accompagné de morceaux de chèvre tendres, préalablement marinés dans un mélange signature d'épices e...      | <b>\$19.00</b> |
| <b>Golconda Chicken Dum Biryani</b><br>Riz basmati parfumé, marié à du poulet imprégné d'herbes et d'épices à la mode de Hyderabad.                                        | <b>\$16.00</b> |
| <b>Golconda Vegetable Dum Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice, aromatic whole spices, and cooked vegetables.                                     | <b>\$15.00</b> |
| <b>Lucknow Goat Dum Biryani</b><br>A royal biryani of Moghuls cooked with goat meat and fresh Lucknow flavors.                                                             | <b>\$19.00</b> |
| <b>Golconda Goat Kheema Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice and minced goat meat marinated in herbs and spices.                                  | <b>\$19.00</b> |
| <b>Chef's Special Vegetable Dum Biryani</b><br>Un mélange appétissant de riz basmati et de légumes soigneusement marinés dans des herbes et épices, préparé selon la tr... | <b>\$18.00</b> |
| <b>Golconda Paneer Dum Biryani</b><br>Basmati rice cooked with aromatic spices, cooked vegetables, and paneer.                                                             | <b>\$18.00</b> |
| <b>Golconda Egg Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice and boiled eggs marinated in herbs and spices.                                               | <b>\$15.00</b> |
| <b>Lucknow Chicken Dum Biryani</b><br>A royal biryani of Moghuls cooked with chicken meat and fresh Lucknow flavors.                                                       | <b>\$18.00</b> |
| <b>Golconda Shrimp Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice and shrimp marinated in herbs and spices.                                                 | <b>\$19.00</b> |

| <b>Currys (Non-Vegetarian)</b>                                                                                             |                |
|----------------------------------------------------------------------------------------------------------------------------|----------------|
| ITEM                                                                                                                       | PRICE          |
| <b>Butter Chicken</b><br>Chunks of grilled chicken cooked in a smooth buttery and creamy tomato-based gravy.               | <b>\$16.00</b> |
| <b>Machli Ka Salan</b><br>Machli ka salan is a delectable dish made with fish, fenugreek leaves, yogurt, and other spices. | <b>\$19.00</b> |
| <b>Dum Ka Murg</b><br>Whole chicken marinated leisurely in a host of spices along with cashew, chironji, and fried onions. | <b>\$17.00</b> |

| ITEM                                                                                                                                                        | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chicken Korma</b><br>Chunks of chicken cooked in gravy made with roasted ingredients like desiccated coconut, peanuts, onions, and poppy seed...         | <b>\$16.00</b> |
| <b>Bhuna Goat</b><br>The meat cooked in its own juices to give a deep flavor.                                                                               | <b>\$18.00</b> |
| <b>Kadai Chicken</b><br>Mildly flavored chicken cubes with spices and bell pepper gravy.                                                                    | <b>\$16.00</b> |
| <b>Chicken Kheema Curry</b><br>Minced chicken sauteed in onions and seasoned with aromatic spices.                                                          | <b>\$16.00</b> |
| <b>Goat Keema Curry</b><br>Goût de chèvre haché mijoté avec des oignons et rehaussé d'un mélange d'épices parfumées.                                        | <b>\$18.00</b> |
| <b>Goat Rogan Gosht</b><br>Braised goat chunks cooked with a gravy based on browned onions or shallots, yogurt, garlic, ginger, and aromatic spices...      | <b>\$18.00</b> |
| <b>Chicken Tikka Masala</b><br>Grilled chunks of chicken enveloped in a creamy spiced tomato sauce.                                                         | <b>\$16.00</b> |
| <b>Chennai Chicken Curry</b><br>Poulet mijoté dans une sauce à base d'oignons et de tomates, rehaussée de gingembre, ail, piments et un mélange d'épices... | <b>\$16.00</b> |
| <b>Gongura Chicken</b><br>Poulet épicé à l'indienne mijoté au goût unique de feuilles de gongura, rehaussé par un mélange de fines épices.                  | <b>\$16.00</b> |
| <b>Chicken Chettinad</b><br>Poulet Chettinad, un curry épicé indien, marie savamment tomates, noix de coco et graines de pavot pour enrober du poule...     | <b>\$16.00</b> |
| <b>Golconda Egg Masala</b><br>Œufs mijotés dans une sauce à base de tomates et yaourt.                                                                      | <b>\$15.00</b> |
| <b>Chicken Palak</b><br>Classic Indian dish made with chicken and spinach.                                                                                  | <b>\$16.00</b> |
| <b>Malai Methi Murg</b><br>Chicken in a cream-based gravy with fenugreek leaves.                                                                            | <b>\$16.00</b> |
| <b>Goat Nizami</b><br>Curry de chèvre mijoté lentement, infusé d'épices fraîches et nappé d'une sauce aux oignons rôtis.                                    | <b>\$18.00</b> |
| <b>Goat Masala</b><br>Goat meat cooked with tomatoes, coconut, and poppy seeds.                                                                             | <b>\$18.00</b> |
| <b>Goat Kali Mirchi</b><br>Goat meat cooked in freshly ground peppercorns.                                                                                  | <b>\$18.00</b> |
| <b>Gongura Goat</b><br>South Indian style goat curry slow-cooked in special spices with gongura.                                                            | <b>\$18.00</b> |
| <b>Goat Sukha</b><br>Goat meat cooked with palatable flavor of peppercorn and garlic.                                                                       | <b>\$18.00</b> |
| <b>Goat Chettinad</b><br>La chevre Chettinad offre un mélange savoureux de morceaux de viande de chèvre mijotés dans une sauce épicée à base de t...        | <b>\$18.00</b> |
| <b>Malabar Fish Curry</b><br>Fish curry made in Malabar style.                                                                                              | <b>\$19.00</b> |
| <b>Goan Shrimp Curry</b><br>Crevettes mijotées dans une sauce crémeuse à base de lait de coco, rehaussées de notes d'agrumes vives et d'épices douce...     | <b>\$19.00</b> |
| <b>Andhra Fish Curry</b><br>Fish curry made in Malabar style.                                                                                               | <b>\$19.00</b> |
| <b>Fish Chettinad</b><br>Indian spicy curry cooked with tomatoes, coconut, and poppy seeds with fish.                                                       | <b>\$19.00</b> |

| ITEM                                                                                                                                                                        | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>Dum Ka Gosht</div><div>Whole mutton marinated leisurely in a host of spices along with cashews, chironji, and fried onions.</div></div>                           | \$18.00 |
| Currys (Vegetarian)                                                                                                                                                         |         |
| ITEM                                                                                                                                                                        | PRICE   |
| <div><div>Paneer Tikka Masala</div><div>Marinated grilled paneer cubes in onion-tomato yogurt-based curry.</div></div>                                                      | \$15.00 |
| <div><div>Dal Tadka</div><div>Smooth and creamy dal tempered with Indian spices with a smoky charcoal flavor.</div></div>                                                   | \$15.00 |
| <div><div>Paneer Makhani</div><div>Morceaux de paneer mijotés dans une sauce tomate onctueuse, rehaussée de beurre et de crème.</div></div>                                 | \$15.00 |
| <div><div>Kadai Paneer</div><div>Morceaux de fromage cottage braisés avec des poivrons verts croquants, relevés d'un mélange subtil d'épices indiennes da...</div></div>    | \$15.00 |
| <div><div>Dal Makhani</div><div>Un plat traditionnel du Pendjab, préparé avec des lentilles noires riches et fèves rouges, mijoté lentement dans une sau...</div></div>     | \$15.00 |
| <div><div>Malai Kofta</div><div>Boulettes de pommes de terre et paneer nappées d'une sauce onctueuse et légèrement sucrée, douce et savoureuse.</div></div>                 | \$15.00 |
| <div><div>Dal Panchratan</div><div>Whole green gram, black and red lentils are pressure cooked with the split Bengal chickpeas and arhar dals.</div></div>                  | \$15.00 |
| <div><div>Amritsari Chole</div><div>White chickpeas curry made in Punjabi style.</div></div>                                                                                | \$15.00 |
| <div><div>Palak Paneer</div><div>Soft paneer cubes cooked in smooth spinach curry.</div></div>                                                                              | \$15.00 |
| <div><div>Mushroom Masala</div><div>Champignons cuisinés à la perfection avec des épices indiennes authentiques, créant une harmonie de saveurs dans un plat...</div></div> | \$15.00 |
| <div><div>Shahi Paneer</div><div>Morceaux de fromage cottage baignés dans une sauce onctueuse où les oignons dorés se mêlent à la douceur des noix de caj...</div></div>    | \$15.00 |
| <div><div>Khatti Dal</div><div>Delicious tangy lentil preparation tempered with curry leaves, mustard seeds, cumin, dry red chilies, and garlic having...</div></div>       | \$15.00 |
| <div><div>Aloo Masala</div><div>Special gravy of potato in combination made in Punjabi style.</div></div>                                                                   | \$15.00 |
| <div><div>Navaratan Korma</div><div>A rich aromatic vegetable curry made with 9 ingredients.</div></div>                                                                    | \$15.00 |
| <div><div>Mushroom Saag</div><div>Combination of mushrooms cooked in chamman gravy made of spinach.</div></div>                                                             | \$15.00 |
| <div><div>Dal Palak</div><div>Creamy arhar dal (pigeon pea lentils) with spinach, onions, tomatoes, and spices.</div></div>                                                 | \$15.00 |
| <div><div>Baingan Ka Bharta</div><div>Smoked eggplant mashed and cooked with masalas, onion, tomato, and yogurt.</div></div>                                                | \$15.00 |
| <div><div>Gobi Masala</div><div>Chou-fleur préparé dans une sauce parfumée, inspirée des saveurs authentiques du Penjab.</div></div>                                        | \$15.00 |
| <div><div>Vegetarian Kolhapuri</div><div>Spicy mixed vegetable curry from kolhapuri cuisine.</div></div>                                                                    | \$15.00 |
| <div><div>Mutter Masala</div><div>Un riche mélange de pois verts mijotés dans une sauce aromatique à la mode pendjabie.</div></div>                                         | \$15.00 |
| <div><div>Bhagara Bhaingan</div><div>Dish made with eggplant and masala paste which is made of peanuts, coconut, roasted onions, and sesame seeds.</div></div>              | \$15.00 |

| ITEM                                                                                                                    | PRICE   |
|-------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Bhindi Do Pyaza</b><br>Stir-fried okra with sliced onion with generous use of curry spices and tomatoes.             | \$15.00 |
| <b>Chana Saag</b><br>Combination of chana dal cooked in chamman gravy made of spinach.                                  | \$15.00 |
| <b>Kadai Vegetables</b><br>Semi-dry curry made with vegetables. Curry leaves, dry red chili, onions, and Indian spices. | \$15.00 |
| <b>Methi Mutter Malai</b><br>Creamy curry with peas and fresh fenugreek leaves.                                         | \$15.00 |

## Desserts

| ITEM                                                                                                                                                   | PRICE  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Kaddu Ka Kheer</b><br>Dessert prepared with pumpkin, milk, rice, sugar, and coconut powder served with cashews and almonds.                         | \$9.00 |
| <b>Double Ka Meetha</b><br>Bread pudding dessert of fried bread sliced soaked in hot milk with spices, including saffron and cardamom.                 | \$9.00 |
| <b>Nawabi Zafrani Kheer</b><br>Dessert prepared with zafrani, milk, rice, sugar, coconut powder, cashews, and almonds.                                 | \$9.00 |
| <b>Rasmalai</b><br>Dumplings made with cottage or ricotta cheese, condensed milk, cardamom, dried fruits, and nuts.                                    | \$8.00 |
| <b>Gajar Ka Halwa</b><br>Dessert made with grated carrots, whole milk, dried fruits, and nuts.                                                         | \$8.00 |
| <b>Qubani Ka Meetha</b><br>Abricots cuits à feu doux dans un sirop sucré, garnis d'amandes ou de noyaux d'abricots, accompagnés de malai crémeux ou... | \$9.00 |
| <b>Gulab Jamun</b><br>Petites sphères de lait solides frites puis baignées dans un sirop sucré parfumé à la cardamome verte et au safran.              | \$8.00 |

## Drinks

| ITEM                                                                                                                                            | PRICE  |
|-------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Salt Lassi</b><br>Un breuvage rafraîchissant composé de yogourt mélangé avec du sel et des épices, servi froid.                              | \$7.00 |
| <b>Irani Chai</b>                                                                                                                               | \$3.00 |
| <b>Indian Soda</b><br>false                                                                                                                     | \$3.00 |
| <b>Regular Soda</b>                                                                                                                             | \$2.00 |
| <b>Homemade Soda</b><br>Homemade beverage made with lime, raw sugar or salt, club soda.                                                         | \$6.00 |
| <b>Bottled Water</b>                                                                                                                            | \$2.00 |
| <b>Sweet Lassi</b><br>A chilled beverage made by blending yogurt with sugar and spices.                                                         | \$6.00 |
| <b>Homemade Raspberry Soda</b><br>Home-made beverage made with raspberry, raw sugar, and club soda.                                             | \$7.00 |
| <b>Homemade Mint Soda</b><br>Un mélange pétillant de feuilles de menthe fraîches, sucre brut et soda pétillant, concocté avec soin à la maison. | \$7.00 |
| <b>Homemade Strawberry Soda</b><br>Home-made beverage made with strawberry, raw sugar, and club soda.                                           | \$7.00 |

| ITEM                                                                                                                                                                         | PRICE   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>Mango Laasi</div><div>A chilled beverage made from mangoes, sugar, and yogurt with a pinch of cardamom powder.</div></div>                                         | \$7.00  |
| Haleem                                                                                                                                                                       |         |
| ITEM                                                                                                                                                                         | PRICE   |
| <div><div>Goat Haleem</div><div>Un mélange savoureux de chèvre tendre, de lentilles riches et de blé pilé, mijoté lentement pour créer une texture onctu...</div></div>      | \$19.00 |
| Naan                                                                                                                                                                         |         |
| ITEM                                                                                                                                                                         | PRICE   |
| <div><div>Garlic Naan</div><div>Pain plat indien préparé avec de l'ail et une pointe de coriandre.</div></div>                                                               | \$4.00  |
| <div><div>Chicken Stuffed Kulcha</div><div>Indian flatbread stuffed with spicy minced chicken.</div></div>                                                                   | \$5.00  |
| <div><div>Tandoori Roti</div><div>Galette indienne cuite dans un four tandoor en argile.</div></div>                                                                         | \$3.00  |
| <div><div>Butter Naan</div><div>Indian bread made with white flour, yeast, kalinji, yogurt, and butter.</div></div>                                                          | \$3.00  |
| <div><div>Kheema Naan</div><div>Indian flatbread with a spicy minced goat meat filling.</div></div>                                                                          | \$5.00  |
| <div><div>Cheese Naan</div><div>Indian flatbread flavored with garlic, butter, and cheese filling.</div></div>                                                               | \$5.00  |
| <div><div>Onion Stuffed Kulcha</div><div>Indian flatbread with butter and stuffed with onions.</div></div>                                                                   | \$5.00  |
| <div><div>Onion Naan</div><div>Indian flatbread infused with onion and coriander flavor.</div></div>                                                                         | \$5.00  |
| <div><div>Chapati</div><div>A thin whole wheat bread cooked on griddle.</div></div>                                                                                          | \$2.00  |
| <div><div>Mint Lacha</div><div>Indian flatbread infused with mint and spices.</div></div>                                                                                    | \$5.00  |
| <div><div>Tandoori Paratha</div><div>Ce paratha, préparé à partir de farine de blé entier, est légèrement frit à la poêle, offrant une texture douce et dorée...</div></div> | \$5.00  |
| <div><div>Plain Naan</div><div>Indian bread made with white flour, yeast, kalinji, yogurt, and butter.</div></div>                                                           | \$3.00  |
| <div><div>Paneer Stuffed Kulcha</div><div>Indian flatbread stuffed with grated masala paneer cottage cheese.</div></div>                                                     | \$5.00  |

| Rice & Noodles                                                                                                                                                                 |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| ITEM                                                                                                                                                                           | PRICE   |
| <div><div>Chicken Fried Rice</div><div>Smaller chicken pieces, cooked rice, onion, chopped carrots, and spices are cooked in sesame oil and seasoned to taste w...</div></div> | \$13.00 |
| <div><div>Chicken Hakka Noodles</div><div>Rice noodles, spices, peas, and mushrooms are cooked in sesame oil and seasoned to taste with spicy sauces.</div></div>              | \$14.00 |
| <div><div>Jeera Rice</div><div>Indian dish consisting of rice and cumin seeds.</div></div>                                                                                     | \$5.00  |

| ITEM                                                                                                                                                      | PRICE          |
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| <b>Mushroom Fried Rice</b><br>Un mets de riz sauté avec des champignons, petits pois et épices, le tout revenu dans de l'huile de sésame et rehaussé d... | <b>\$13.00</b> |
| <b>Egg Noodles</b><br>Egg noodles is a yummy Chinese recipe made in Indian style using locally available ingredients that include egg and vege...         | <b>\$13.00</b> |
| <b>Egg Fried Rice</b><br>Un sauté de riz aux œufs, agrémenté d'ail finement haché, d'oignons croquants, de morceaux de carottes et de haricots ve...      | <b>\$13.00</b> |
| <b>Vegetarian Fried Rice</b><br>Cooked rice added to the bell pepper, vegetables, ginger peeled, and seasoned to taste with some spicy sauces.            | <b>\$13.00</b> |
| <b>Shrimp Fried Rice</b><br>Riz frit parfumé à l'ail avec crevettes, œuf, et légumes.                                                                     | <b>\$15.00</b> |
| <b>Vegetarian Hakka Noodles</b><br>An Indian Chinese preparation with noodles and mixed vegetables.                                                       | <b>\$13.00</b> |

## Soup

| ITEM                                                                                                                                                          | PRICE          |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Goat Paya Soup</b><br>A heavy stew created from trotters of goat bones from the leg with meat and sauteed with onions and garlic.                          | <b>\$13.00</b> |
| <b>Chicken Manchow Soup</b><br>Un bouillon parfumé réunit des morceaux de poulet tendres et des légumes finement hachés. Les saveurs intenses de gingem...    | <b>\$7.00</b>  |
| <b>Vegeterian Manchow Soup</b><br>Un bouillon aromatique infusé de gingembre, d'ail et de menthe enveloppe des légumes finement hachés pour une harmonie d... | <b>\$7.00</b>  |
| <b>Malai Tomato Soup</b><br>Un velouté onctueux de tomates, accompagné d'oignons et d'ail, relevé par une touche de sel et de poivre.                         | <b>\$7.00</b>  |
| <b>Lemon and Coriander Soup</b><br>A vegetable stock, lemon, and coriander are used for making a nice tangy flavor soup.                                      | <b>\$7.00</b>  |
| <b>Dal Shorba</b><br>Yellow split lentils cooked with onion, ginger, green chili pepper, and garlic to make a creamy soup.                                    | <b>\$7.00</b>  |
| <b>Sweet Corn Soup</b><br>Vegetarian. Soup made with cream-style corn and mixed vegetables.                                                                   | <b>\$7.00</b>  |
| <b>Hot and Sour Soup</b><br>Made with red and green chilies, ginger, carrots, snow peas, tofu, soy sauce, rice vinegar, and a pinch of sugar. Spicy.          | <b>\$7.00</b>  |
| <b>Sweet Corn Chicken Soup</b><br>Made with corn, chicken stock, egg drop, and mild seasoning.                                                                | <b>\$7.00</b>  |
| <b>Egg Drop Soup</b><br>Soup is made by stirring beaten eggs into chicken stock flavored with soy sauce, vinegar, and chopped green onions.                   | <b>\$7.00</b>  |

## Tandoori Specialities

| ITEM                                                                                                                                                            | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Lamb Seekh Kabab</b><br>Chopped onion, garlic, ginger, green chili, spices are marinated in minced lamb meat and wrapped around metal skewer, an...          | <b>\$20.00</b> |
| <b>Tandoor Chicken on Skewer</b><br>Morceaux de poulet marinés avec oignon haché, ail, gingembre, piments verts et épices, puis grillés à la perfection dans... | <b>\$18.00</b> |
| <b>Half Tandoori Chicken</b><br>Half chicken marinated in yogurt and seasoned with the spice mixture tandoori masala and cooked in a clay tandoor.              | <b>\$15.00</b> |
| <b>Subzi Ka Seek</b><br>Delicious veg kabab recipe made using veggies like potatoes, peas, and textured vegetable protein i.e soya granules or c...             | <b>\$12.00</b> |

| ITEM                                                                                                                                                                           | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Paneer Tikka</b></div> <div>false</div>                                                                                                                                | <b>\$14.00</b> |
| <div><b>Masala Boti Kabab</b></div> <div>Succulent pieces of goat meat wrapped in a perfect blend of aromatic spices and herbs.</div>                                          | <b>\$19.00</b> |
| <div><b>Mixed Grill</b></div> <div>1 piece each of fish tikka, murgh tikka, seekh kebab and paneer tikka.</div>                                                                | <b>\$22.00</b> |
| <div><b>Golconda Fish Kabab</b></div> <div>Morceaux de poisson marinés dans un mélange de jus de citron, gingembre râpé, ail écrasé, poudre de coriandre, garam mas...</div>   | <b>\$20.00</b> |
| <div><b>Malai Chicken Kabab</b></div> <div>Chunks of chicken wrapped in creamy textures of cream cheese, sour cream along with spices, ginger garlic paste, pepper,...</div>   | <b>\$17.00</b> |
| <div><b>Lamb Chops</b></div> <div>Marinated lamb chops simmered in onions, tomatoes, and spices.</div>                                                                         | <b>\$21.00</b> |
| <div><b>Tandoori Ginga</b></div> <div>Shrimp marinated in the tomato paste, olive oil, lemon juice, roughly chopped shallots, garlic, herbs, salt, sugar, and...</div>         | <b>\$20.00</b> |
| <div><b>Hariyali Chicken Kabab</b></div> <div>Des morceaux de poulet désossés marinés dans un mélange de yaourt, d'épinards et de feuilles de menthe, puis grillés au...</div> | <b>\$17.00</b> |
| <div><b>Whole Tandoori Chicken</b></div> <div>Whole chicken marinated in yogurt and seasoned with the spice mixture tandoori masala and cooked in a clay tandoor.</div>        | <b>\$24.00</b> |
| <div><b>Chicken Ka Tikka</b></div> <div>Roasted chunks of chicken in a spicy creamy sauce.</div>                                                                               | <b>\$17.00</b> |
| <div><b>Chicken Reshmi Kabab</b></div> <div>Made with pieces of boneless chicken breast, marinated in juicy mixture of yogurt, cream, cashew nuts, and spices and gr...</div>  | <b>\$18.00</b> |

Appetizer (Non-Vegetarian)

| ITEM                                                                                                                                                                          | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Chicken 65</b></div> <div>Morceaux de poulet marinés dans un mélange de piment rouge, fenouil, cumin, curcuma, pâte de gingembre-ail, yogourt, jus...</div>           | <b>\$16.00</b> |
| <div><b>Chicken and Cashew Nuts</b></div> <div>Morceaux de poulet sautés avec des oignons verts croquants, des noix de cajou grillées et un filet de sauce soja.</div>        | <b>\$16.00</b> |
| <div><b>Chicken Chili Dry</b></div> <div>Boneless chicken marinated in soya sauce, chili sauce, pepper, and deep-fried.</div>                                                 | <b>\$16.00</b> |
| <div><b>Chicken Lollipop</b></div> <div>Spicy, tangy, battered drumsticks served with spicy Szechuan sauce.</div>                                                             | <b>\$16.00</b> |
| <div><b>Black Pepper Chicken</b></div> <div>Morceaux de poulet sans peau, délicatement assaisonnés de grains de poivre noir, de curcuma moulu, accompagnés d'oignons...</div> | <b>\$16.00</b> |
| <div><b>Ginger Chicken</b></div> <div>Boneless chicken in marinated with ginger, onion, capsicum, red chili paste and served with sauces to get the spicy ging...</div>       | <b>\$16.00</b> |
| <div><b>Fried Chicken Wings</b></div> <div>Chicken wings fried in beaten egg, buttermilk, flour, and crashed crackers with the pepper, garlic powder, and cayenne p...</div>  | <b>\$13.00</b> |
| <div><b>Oyster Chili Chicken</b></div> <div>Boneless chicken breasts, onion, garlic, ginger, red chili, baby corn, green pepper, oyster sauce, sugar, and marinade.</div>     | <b>\$16.00</b> |
| <div><b>Fish Koliwada</b></div> <div>Morceaux de poisson marinés plongés dans une pâte épicée, puis frits jusqu'à obtenir une texture croustillante et savour...</div>        | <b>\$18.00</b> |
| <div><b>Chapli Kabab</b></div> <div>Patty made from minced chicken, onions, tomatoes, green chili pepper, coriander, cumin, lemon, juice, eggs, cornstarch,...</div>          | <b>\$14.00</b> |
| <div><b>Grilled Fish</b></div> <div>Spiced batter-coated fish deep fried and tossed in spicy masala mix and grilled.</div>                                                    | <b>\$19.00</b> |

| Appetizer (Vegetarian)                                                                                                                                                      |                |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| ITEM                                                                                                                                                                        | PRICE          |
| <b>Chilli Paneer</b><br>Cubes de paneer marinés, dorés à la perfection, sont sautés avec des piments rouges, des oignons, des poivrons et une sa...                         | <b>\$13.00</b> |
| <b>Gobi Manchurian</b><br>Fleurs de chou-fleur enrobées d'une pâte à base de farine de maïs épicée, puis frites à la perfection. Ensuite, elles so...                       | <b>\$12.00</b> |
| <b>Hara Bhara Tikka</b><br>Served with spinach, mashed chana dal chickpeas, green peas, paneer and flavored and spices, ginger, and green chili pep...                      | <b>\$12.00</b> |
| <b>Vegetarian Manchurian</b><br>Vegetable balls made of cabbage, carrots, and onions are deep-fried and sauteed in soy sauce-based gravy.                                   | <b>\$13.00</b> |
| <b>Samosa Chaat</b><br>Samosa served with chickpeas, tomatoes, coriander, chopped onions and topped with green (mint and cilantro) and sweet ch...                          | <b>\$9.00</b>  |
| <b>Mixed Vegetable Pakoda</b><br>Mixed with chopped spinach, onions, and potatoes in besan (chickpeas flour) with spices and deep-fried.                                    | <b>\$10.00</b> |
| <b>Lasooni Gobi</b><br>Made with kala chana (dark brown chickpeas) or kabuli chana (regular chickpeas) flavored with fennel and chaat masala.                               | <b>\$11.00</b> |
| <b>Paneer 65</b><br>Paneer marinated in spices, coated in egg, flour, yogurt batter, and deep-fried.                                                                        | <b>\$14.00</b> |
| <b>Vegetarian Kabab</b><br>Grated vegetables mixed in spices and deep-fried.                                                                                                | <b>\$12.00</b> |
| <b>Dahi Ka Kabab</b><br>Faux dumplings de yogourt rehaussées de petits morceaux d'oignon et de poivrons. Enveloppées dans de la vermicelle crous...                         | <b>\$12.00</b> |
| <b>Samosa Chaat (Appetizer (Vegetarian))</b><br>Samosa croustillante garnie de pois chiches, tomates, coriandre fraîche et oignons finement coupés, surmontée de chutney... | <b>\$9.00</b>  |
| <b>Aloo Papdi Chaat</b><br>Crisp fried dough wafers known as papri, boiled chickpeas, potatoes, tamarind, topped with chaat masala, and sev (fried...                       | <b>\$9.00</b>  |
| <b>Kids French Fries</b>                                                                                                                                                    | <b>\$6.00</b>  |
| <b>Kids Onion Rings</b>                                                                                                                                                     | <b>\$6.00</b>  |
| Biryani                                                                                                                                                                     |                |

| ITEM                                                                                                                                                                       | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Chef's Special Chicken Dum Biryani</b><br>Cooked in Hyderabadi flavours with basmati rice and chicken meat marinated in herbs, spices and garnished by chef with h...   | <b>\$18.00</b> |
| <b>Golconda Chicken Dum Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice and chicken marinated in herbs and spices.                                           | <b>\$16.00</b> |
| <b>Chef's Special Vegetable Dum Biryani</b><br>Cooked in Hyderabadi flavours with basmati rice and vegetables marinated in herbs, spices and garnished by chef with hou... | <b>\$18.00</b> |
| <b>Chef's Special Goat Dum Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice and goat meat marinated in herbs, spices and garnished by chef with house...      | <b>\$19.00</b> |
| <b>Golconda Paneer Dum Biryani</b><br>Riz basmati parfumé mijoté avec des épices aromatiques, accompagné de légumes frais et de délicats cubes de paneer.                  | <b>\$18.00</b> |
| <b>Lucknow Goat Dum Biryani</b><br>A royal biryani of Moghuls cooked with goat meat and fresh Lucknow flavors.                                                             | <b>\$19.00</b> |
| <b>Golconda Goat Kheema Biryani</b><br>Cooked in Hyderabadi flavors with basmati rice and minced goat meat marinated in herbs and spices.                                  | <b>\$19.00</b> |

| ITEM                                                                                                                                                                               | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Golconda Goat Dum Biryani</b></div> <div>Riz basmati parfumé aux épices de l'Hyderabad, enveloppant des morceaux tendres de chèvre imprégnés d'un mélange d'herbe...</div> | <b>\$19.00</b> |
| <div><b>Golconda Vegetable Dum Biryani</b></div> <div>Cooked in Hyderabadi flavors with basmati rice, aromatic whole spices, and cooked vegetables.</div>                          | <b>\$15.00</b> |
| <div><b>Golconda Egg Biryani</b></div> <div>Découvrez le goût authentique de Golconda avec notre biryani aux œufs. Des grains de riz basmati sont parfumés à des her...</div>      | <b>\$15.00</b> |
| <div><b>Lucknow Chicken Dum Biryani</b></div> <div>A royal biryani of Moghuls cooked with chicken meat and fresh Lucknow flavors.</div>                                            | <b>\$18.00</b> |
| <div><b>Golconda Shrimp Biryani</b></div> <div>Crevettes tendres baignées dans un mélange d'épices et d'herbes, reposant sur un lit de riz basmati parfumé, évoquant le...</div>   | <b>\$19.00</b> |
| <b>Currys (Non-Vegetarian)</b>                                                                                                                                                     |                |

| ITEM                                                                                                                                                                          | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Chennai Chicken Curry</b></div> <div>Morceaux de poulet mijotés dans une sauce à base d'oignons et de tomates, agrémentée de gingembre, d'ail, de piments et...</div> | <b>\$16.00</b> |
| <div><b>Chicken Kheema Curry</b></div> <div>Minced chicken sauteed in onions and seasoned with aromatic spices.</div>                                                         | <b>\$16.00</b> |
| <div><b>Gongura Chicken</b></div> <div>South Indian style chicken curry slow-cooked in special spices with gongura.</div>                                                     | <b>\$16.00</b> |
| <div><b>Chicken Tikka Masala</b></div> <div>Grilled chunks of chicken enveloped in a creamy spiced tomato sauce.</div>                                                        | <b>\$16.00</b> |
| <div><b>Butter Chicken</b></div> <div>Chunks of grilled chicken cooked in a smooth buttery and creamy tomato-based gravy.</div>                                               | <b>\$16.00</b> |
| <div><b>Chicken Palak</b></div> <div>Classic Indian dish made with chicken and spinach.</div>                                                                                 | <b>\$16.00</b> |
| <div><b>Kadai Chicken</b></div> <div>Mildly flavored chicken cubes with spices and bell pepper gravy.</div>                                                                   | <b>\$16.00</b> |
| <div><b>Malai Methi Murg</b></div> <div>Morceaux de poulet baignés dans une sauce crémeuse rehaussée par la saveur distinctive des feuilles de fenugrec.</div>                | <b>\$16.00</b> |
| <div><b>Chicken Chettinad</b></div> <div>Indian spicy curry cooked with tomatoes, coconut, and poppy seeds with chicken.</div>                                                | <b>\$16.00</b> |
| <div><b>Chicken Korma</b></div> <div>Chunks of chicken cooked in gravy made with roasted ingredients like desiccated coconut, peanuts, onions, and poppy seed...</div>        | <b>\$16.00</b> |
| <div><b>Goat Nizami</b></div> <div>Un curry de chèvre mijoté à feu doux, enrichi d'épices fraîches et nappé d'une sauce aux oignons rôtis.</div>                              | <b>\$18.00</b> |
| <div><b>Goat Masala</b></div> <div>Goat meat cooked with tomatoes, coconut, and poppy seeds.</div>                                                                            | <b>\$18.00</b> |
| <div><b>Goat Kali Mirchi</b></div> <div>Goat meat cooked in freshly ground peppercorns.</div>                                                                                 | <b>\$18.00</b> |
| <div><b>Bhuna Goat</b></div> <div>The meat cooked in its own juices to give a deep flavor.</div>                                                                              | <b>\$18.00</b> |
| <div><b>Goat Keema Curry</b></div> <div>Faux filet de chèvre mijoté avec des oignons et relevé par un mélange subtil d'épices parfumées.</div>                                | <b>\$18.00</b> |
| <div><b>Gongura Goat</b></div> <div>Chèvre mijotée doucement dans un curry inspiré du sud de l'Inde, rehaussé de feuilles de gongura et d'un mélange de save...</div>         | <b>\$18.00</b> |
| <div><b>Goat Sukha</b></div> <div>Goat meat cooked with palatable flavor of peppercorn and garlic.</div>                                                                      | <b>\$18.00</b> |

| ITEM                                                                                                                                                                       | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Goat Rogan Gosht</b></div> <div>Morceaux de chèvre mijotés, baignés dans une sauce riche à base d'oignons ou d'échalotes bien dorés, relevée de yogourt,...</div>  | <b>\$18.00</b> |
| <div><b>Goat Chettinad</b></div> <div>Indian spicy curry cooked with tomatoes, coconut and poppy seeds with goat meat chunks.</div>                                        | <b>\$18.00</b> |
| <div><b>Malabar Fish Curry</b></div> <div>Fish curry made in Malabar style.</div>                                                                                          | <b>\$19.00</b> |
| <div><b>Goan Shrimp Curry</b></div> <div>Crevettes mijotées dans une sauce onctueuse à base de lait de coco, avec une touche acidulée et juste ce qu'il faut de v...</div> | <b>\$19.00</b> |
| <div><b>Andhra Fish Curry</b></div> <div>Fish curry made in Malabar style.</div>                                                                                           | <b>\$19.00</b> |
| <div><b>Fish Chettinad</b></div> <div>Découvrez un curry vibrant et épicé, mariant tomates juteuses, lait de coco crémeux, et graines de pavot parfumées, enve...</div>    | <b>\$19.00</b> |
| <div><b>Machli Ka Salan</b></div> <div>Machli ka salan is a delectable dish made with fish, fenugreek leaves, yogurt, and other spices.</div>                              | <b>\$19.00</b> |
| <div><b>Golconda Egg Masala</b></div> <div>Egg curry made in tomato and yogurt curry.</div>                                                                                | <b>\$15.00</b> |
| <div><b>Dum Ka Gosht</b></div> <div>Whole mutton marinated leisurely in a host of spices along with cashews, chironji, and fried onions.</div>                             | <b>\$18.00</b> |
| <div><b>Dum Ka Murg</b></div> <div>Whole chicken marinated leisurely in a host of spices along with cashew, chironji, and fried onions.</div>                              | <b>\$17.00</b> |

## Currys (Vegetarian)

| ITEM                                                                                                                                                                    | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Aloo Masala</b></div> <div>Special gravy of potato in combination made in Punjabi style.</div>                                                                  | <b>\$15.00</b> |
| <div><b>Dal Palak</b></div> <div>Creamy arhar dal (pigeon pea lentils) with spinach, onions, tomatoes, and spices.</div>                                                | <b>\$15.00</b> |
| <div><b>Dal Tadka</b></div> <div>Smooth and creamy dal tempered with Indian spices with a smoky charcoal flavor.</div>                                                  | <b>\$15.00</b> |
| <div><b>Paneer Makhani</b></div> <div>Paneer pieces are simmered in buttery rich creamy and smooth tomato gravy.</div>                                                  | <b>\$15.00</b> |
| <div><b>Khatti Dal</b></div> <div>Lentilles acidulées mijotées, enrichies de feuilles de curry, graines de moutarde, cumin, piments rouges secs et ail, of...</div>     | <b>\$15.00</b> |
| <div><b>Dal Makhani</b></div> <div>Most popular Punjabi lentil recipe with red kidney beans, butter, and cream.</div>                                                   | <b>\$15.00</b> |
| <div><b>Navaratan Korma</b></div> <div>Cette korma végétarienne offre une symphonie de saveurs où neuf ingrédients distincts se mêlent dans une sauce crémeuse...</div> | <b>\$15.00</b> |
| <div><b>Mushroom Saag</b></div> <div>Combination of mushrooms cooked in chamman gravy made of spinach.</div>                                                            | <b>\$15.00</b> |
| <div><b>Kadai Paneer</b></div> <div>Semi-dry curry-made cottage cheese, green bell peppers, and Indian spices.</div>                                                    | <b>\$15.00</b> |
| <div><b>Paneer Tikka Masala</b></div> <div>Marinated grilled paneer cubes in onion-tomato yogurt-based curry.</div>                                                     | <b>\$15.00</b> |
| <div><b>Baingan Ka Bharta</b></div> <div>Aubergine fumée écrasée et mijotée avec des épices, oignon, tomate et yaourt.</div>                                            | <b>\$15.00</b> |
| <div><b>Amritsari Chole</b></div> <div>White chickpeas curry made in Punjabi style.</div>                                                                               | <b>\$15.00</b> |

| ITEM                                                                                                                                                                      | PRICE   |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><b>Gobi Masala</b></div> <div>Special gravy of gobi in combination made in Punjabi style.</div>                                                                      | \$15.00 |
| <div><b>Vegetarian Kolhapuri</b></div> <div>Spicy mixed vegetable curry from kolhapuri cuisine.</div>                                                                     | \$15.00 |
| <div><b>Mutter Masala</b></div> <div>Special gravy of mutter in combination made in Punjabi style.</div>                                                                  | \$15.00 |
| <div><b>Bhagara Bhaingan</b></div> <div>Aubergines fondantes mijotées dans une pâte savoureuse mêlant cacahuètes, noix de coco, oignons rôtis et graines de sésa...</div> | \$15.00 |
| <div><b>Palak Paneer</b></div> <div>Soft paneer cubes cooked in smooth spinach curry.</div>                                                                               | \$15.00 |
| <div><b>Bhindi Do Pyaza</b></div> <div>Du gombo sauté avec de l'oignon émincé, agrémenté d'épices de curry et de tomates mûres, pour un plat riche en saveurs.</div>      | \$15.00 |
| <div><b>Mushroom Masala</b></div> <div>A dry mushroom dish with Indian spices.</div>                                                                                      | \$15.00 |
| <div><b>Dal Panchratan</b></div> <div>Whole green gram, black and red lentils are pressure cooked with the split Bengal chickpeas and arhar dals.</div>                   | \$15.00 |
| <div><b>Chana Saag</b></div> <div>Combination of chana dal cooked in chamman gravy made of spinach.</div>                                                                 | \$15.00 |
| <div><b>Shahi Paneer</b></div> <div>Des tendres morceaux de paneer baignés dans une sauce crémeuse, agrémentée d'oignons caramélisés, de noix de cajou croqu...</div>     | \$15.00 |
| <div><b>Kadai Vegetables</b></div> <div>Semi-dry curry made with vegetables. Curry leaves, dry red chili, onions, and Indian spices.</div>                                | \$15.00 |
| <div><b>Malai Kofta</b></div> <div>Boulettes tendres de pommes de terre et paneer, baignées dans une sauce onctueuse, douce et légèrement sucrée.</div>                   | \$15.00 |
| <div><b>Methi Mutter Malai</b></div> <div>Creamy curry with peas and fresh fenugreek leaves.</div>                                                                        | \$15.00 |

Desserts

| ITEM                                                                                                                                                                      | PRICE  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <div><b>Kaddu Ka Kheer</b></div> <div>Dessert prepared with pumpkin, milk, rice, sugar, and coconut powder served with cashews and almonds.</div>                         | \$9.00 |
| <div><b>Nawabi Zafrani Kheer</b></div> <div>Dessert prepared with zafrani, milk, rice, sugar, coconut powder, cashews, and almonds.</div>                                 | \$9.00 |
| <div><b>Double Ka Meetha</b></div> <div>Un dessert réconfortant préparé avec des tranches de pain frits baignant dans du lait chaud parfumé au safran et à la ca...</div> | \$9.00 |
| <div><b>Qubani Ka Meetha</b></div> <div>Boiled apricots with syrup topped with almonds or apricot kernels and garnished with malai or ice cream.</div>                    | \$9.00 |
| <div><b>Rasmalai</b></div> <div>Fausse</div>                                                                                                                              | \$8.00 |
| <div><b>Gajar Ka Halwa</b></div> <div>Dessert made with grated carrots, whole milk, dried fruits, and nuts.</div>                                                         | \$8.00 |
| <div><b>Gulab Jamun</b></div> <div>Milk solids shaped as balls fried and soaked in sugary syrup flavored with green cardamom and saffron.</div>                           | \$8.00 |

Drinks

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                                                                 |        |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <div><div>Homemade Soda</div><div>Homemade beverage made with lime, raw sugar or salt, club soda.</div></div>                                                   | \$6.00 |
| <div><div>Indian Soda</div><div>false</div></div>                                                                                                               | \$3.00 |
| <div><div>Bottled Water</div><div>false</div></div>                                                                                                             | \$2.00 |
| <div><div>Sweet Lassi</div><div>A chilled beverage made by blending yogurt with sugar and spices.</div></div>                                                   | \$6.00 |
| <div><div>Homemade Raspberry Soda</div><div>Soda aromatisée aux framboises fraîches, sucrée avec du sucre brut et pétillante grâce à l’eau gazeuse.</div></div> | \$7.00 |
| <div><div>Homemade Mint Soda</div><div>Home-made beverage made with mint leaves, raw sugar, and club soda.</div></div>                                          | \$7.00 |
| <div><div>Homemade Strawberry Soda</div><div>Home-made beverage made with strawberry, raw sugar, and club soda.</div></div>                                     | \$7.00 |
| <div><div>Irani Chai</div></div>                                                                                                                                | \$3.00 |
| <div><div>Mango Laasi</div><div>A chilled beverage made from mangoes, sugar, and yogurt with a pinch of cardamom powder.</div></div>                            | \$7.00 |
| <div><div>Salt Lassi</div><div>Une boisson rafraîchissante à base de yogourt, agrémentée de sel et d'épices pour un goût unique et savoureux.</div></div>       | \$7.00 |
| <div><div>Regular Soda</div></div>                                                                                                                              | \$2.00 |

|                                                                                                                                    |         |
|------------------------------------------------------------------------------------------------------------------------------------|---------|
| Haleem                                                                                                                             |         |
| ITEM                                                                                                                               | PRICE   |
| <div><div>Goat Haleem</div><div>Haleem is a stew composed of meat, lentils, and pounded wheat made into a thick paste.</div></div> | \$19.00 |

|                                                                                                                                                                         |        |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Naan                                                                                                                                                                    |        |
| ITEM                                                                                                                                                                    | PRICE  |
| <div><div>Garlic Naan</div><div>Indian flatbread infused with garlic and coriander flavor.</div></div>                                                                  | \$4.00 |
| <div><div>Butter Naan</div><div>Indian bread made with white flour, yeast, kalinji, yogurt, and butter.</div></div>                                                     | \$3.00 |
| <div><div>Chapati</div><div>Une galette mince de blé entier cuite à la poêle.</div></div>                                                                               | \$2.00 |
| <div><div>Mint Lacha</div><div>Indian flatbread infused with mint and spices.</div></div>                                                                               | \$5.00 |
| <div><div>Chicken Stuffed Kulcha</div><div>Indian flatbread stuffed with spicy minced chicken.</div></div>                                                              | \$5.00 |
| <div><div>Tandoori Paratha</div><div>Indian flatbread made of whole wheat shallow fried.</div></div>                                                                    | \$5.00 |
| <div><div>Plain Naan</div><div>Indian bread made with white flour, yeast, kalinji, yogurt, and butter.</div></div>                                                      | \$3.00 |
| <div><div>Kheema Naan</div><div>Indian flatbread with a spicy minced goat meat filling.</div></div>                                                                     | \$5.00 |
| <div><div>Cheese Naan</div><div>Sous une croûte dorée, ce naan abrite un cœur de fromage fondant rehaussé d'une touche d'ail. Terminé par une fine couch...</div></div> | \$5.00 |

| ITEM                                                                                                                                               | PRICE  |
|----------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Tandoori Roti</b><br>Indian flatbread made in clay oven tandoor.                                                                                | \$3.00 |
| <b>Onion Stuffed Kulcha</b><br>Kulcha moelleux garni d'un mélange savoureux d'oignons, cuit à la perfection et généreusement badigeonné de beurre. | \$5.00 |
| <b>Paneer Stuffed Kulcha</b><br>Kulcha indien garni de paneer épicé râpé, un fromage cottage traditionnel parfumé aux épices.                      | \$5.00 |
| <b>Onion Naan</b><br>Indian flatbread infused with onion and coriander flavor.                                                                     | \$5.00 |

Rice & Noodles

| ITEM                                                                                                                                                       | PRICE   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Jeera Rice</b><br>Indian dish consisting of rice and cumin seeds.                                                                                       | \$5.00  |
| <b>Mushroom Fried Rice</b><br>Riz sauté aux champignons, agrémenté de petits pois et d'un mélange savoureux d'épices, le tout mijoté dans une huile de...  | \$13.00 |
| <b>Chicken Fried Rice</b><br>Smaller chicken pieces, cooked rice, onion, chopped carrots, and spices are cooked in sesame oil and seasoned to taste w...   | \$13.00 |
| <b>Egg Noodles</b><br>Egg noodles is a yummy Chinese recipe made in Indian style using locally available ingredients that include egg and vege...          | \$13.00 |
| <b>Chicken Hakka Noodles</b><br>Rice noodles, spices, peas, and mushrooms are cooked in sesame oil and seasoned to taste with spicy sauces.                | \$14.00 |
| <b>Egg Fried Rice</b><br>Egg fried rice is a very simple and popular Indo-Chinese recipe with eggs, finely chopped garlic, onions, carrot, and be...       | \$13.00 |
| <b>Vegetarian Fried Rice</b><br>Riz sauté avec des légumes croquants, poivrons, et une touche de gingembre, le tout relevé avec des sauces épicées pour... | \$13.00 |
| <b>Shrimp Fried Rice</b><br>Savory garlic-infused fried rice with shrimp, egg, and veggies.                                                                | \$15.00 |
| <b>Vegetarian Hakka Noodles</b><br>An Indian Chinese preparation with noodles and mixed vegetables.                                                        | \$13.00 |

Soup

| ITEM                                                                                                                                                   | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Goat Paya Soup</b><br>Un riche bouillon préparé à partir de jarrets de chèvre, mijoté lentement avec des oignons et une touche d'ail.               | \$13.00 |
| <b>Malai Tomato Soup</b><br>Une soupe veloutée à base de tomates fraîches mélangées à de l'oignon et de l'ail, assaisonnée délicatement avec du sel... | \$7.00  |
| <b>Lemon and Coriander Soup</b><br>A vegetable stock, lemon, and coriander are used for making a nice tangy flavor soup.                               | \$7.00  |
| <b>Dal Shorba</b><br>Yellow split lentils cooked with onion, ginger, green chili pepper, and garlic to make a creamy soup.                             | \$7.00  |
| <b>Sweet Corn Soup</b><br>Vegetarian. Soup made with cream-style corn and mixed vegetables.                                                            | \$7.00  |
| <b>Vegeterian Manchow Soup</b><br>Un mélange de légumes hachés finement mijote dans un bouillon parfumé aux saveurs de gingembre, ail et menthe.       | \$7.00  |
| <b>Hot and Sour Soup</b><br>Made with red and green chillies, ginger, carrots, snow peas, tofu, soy sauce, rice vinegar, and a pinch of sugar. Spicy.  | \$7.00  |

| ITEM                                                                                                                                                       | PRICE         |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Chicken Manchow Soup</b><br>Finely chopped veggies with chicken simmered in a broth which contains generous helpings of ginger, garlic, and coriande... | <b>\$7.00</b> |
| <b>Sweet Corn Chicken Soup</b><br>Made with corn, chicken stock, egg drop, and mild seasoning.                                                             | <b>\$7.00</b> |
| <b>Egg Drop Soup</b><br>Soup is made by stirring beaten eggs into chicken stock flavored with soy sauce, vinegar, and chopped green onions.                | <b>\$7.00</b> |

### Tandoori Specialities

| ITEM                                                                                                                                                        | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Half Tandoori Chicken</b><br>Poulet mi-tandoori mariné dans le yaourt avec un mélange aromatique de tandoori masala, doucement cuit dans un four trad... | <b>\$15.00</b> |
| <b>Subzi Ka Seek</b><br>Delicious veg kabab recipe made using veggies like potatoes, peas, and textured vegetable protein i.e soya granules or c...         | <b>\$12.00</b> |
| <b>Paneer Tikka</b>                                                                                                                                         | <b>\$14.00</b> |
| <b>Masala Boti Kabab</b><br>Succulent pieces of goat meat wrapped in a perfect blend of aromatic spices and herbs.                                          | <b>\$19.00</b> |
| <b>Mixed Grill</b><br>1 piece each of fish tikka, murgh tikka, seekh kebab and paneer tikka.                                                                | <b>\$22.00</b> |
| <b>Lamb Seekh Kabab</b><br>Un mélange de viande d'agneau hachée incorporé avec de l'oignon, de l'ail, du gingembre et du piment vert, enrichi d'épi...      | <b>\$20.00</b> |
| <b>Golconda Fish Kabab</b><br>Fish pieces are marinated in the mixture of lemon juice, finely grated ginger, crushed garlic, coriander powder, garam m...   | <b>\$20.00</b> |
| <b>Malai Chicken Kabab</b><br>Chunks of chicken wrapped in creamy textures of cream cheese, sour cream along with spices, ginger garlic paste, pepper,...   | <b>\$17.00</b> |
| <b>Tandoor Chicken on Skewer</b><br>Chopped onion, garlic, ginger, green chili pepper, spices are marinated with chicken meat and grilled in tandoor.       | <b>\$18.00</b> |
| <b>Lamb Chops</b><br>Faux-filets d'agneau marinés cuits lentement avec des oignons, des tomates et une sélection d'épices parfumées.                        | <b>\$21.00</b> |
| <b>Tandoori Ginga</b><br>Shrimp marinated in the tomato paste, olive oil, lemon juice, roughly chopped shallots, garlic, herbs, salt, sugar, and...         | <b>\$20.00</b> |
| <b>Hariyali Chicken Kabab</b><br>Boneless chicken pieces are marinated in the mixture of yogurt, spinach, and mint leaves and grilled in oven.              | <b>\$17.00</b> |
| <b>Whole Tandoori Chicken</b><br>Whole chicken marinated in yogurt and seasoned with the spice mixture tandoori masala and cooked in a clay tandoor.        | <b>\$24.00</b> |
| <b>Chicken Ka Tikka</b><br>Roasted chunks of chicken in a spicy creamy sauce.                                                                               | <b>\$17.00</b> |
| <b>Chicken Reshmi Kabab</b><br>Made with pieces of boneless chicken breast, marinated in juicy mixture of yogurt, cream, cashew nuts, and spices and gr...  | <b>\$18.00</b> |