

RASAM (The spicy south Indian appetizer)	5.
*TOMATO DHANIYA SHORBA	5.
(Chef recipe)	5.
VEG. SWEET CORN SOUP	5.
(Indo style sweet corn soup with veg.)	
HOT AND SOUR SOUP	5.
(Indo Chinese style soup)	
MANCHOW SOUP	5.
(Indo Chinese style soup with fried noodles)	
(Vegetarian South Indian Delicacies)	
*MASALA BOONDI	5.
(Fried lentil balls with onion, tomatoes and special masala)	
VEGETABLE UPMA (Made from suji and grated fresh vegetables)	6
THAYIR BOONDI	6
(Boondi mixed with sweet / salted curd)	
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(Vegetarian North Indian Tandoori Delicacies)	
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⊘ DABELI	4.99
(1 pc special Indian burger from Kutch, Gujarat)	
© *MUMBAI VADA PAV	4.99
(1 pc special Indian burger)	
❷BUTTER ROASTED VADA PAV	5.99
(1 pc special Indian burger roasted in butter)	
@SAMOSA	5.99
(2 pcs Indian savoury)	
ØBOMBAY VEG. FRANKIE	8.99
(Indian wrap)	
MANCHURIAN FRANKIE	9.99
(Indian wrap with manchurian filling)	
PANEER TIKKA FRANKIE	9.99
(Indian wrap with paneer tikka filling)	
SCHEZWAN VEG. FRANKIE	9.99
(Indian wrap with schezwan filling)	
PANEER CHILLI VEG. FRANKIE	9.99
(Indian wrap with paneer chilli filling)	
PAV BHAJI	10.99
(Indian spicy tangy delicacy)	
MASALA PAV	8.99
(Bread chunks treated with special masala)	
CHOLE BHATURE	10.99
(Chic peas in Indian style with 2 pcs. fried Indian puff bread)	4.00
FRENCH FRIES MASALA	4.99
(Fries with salt n pepper)	F 00
* GARLIC MASALA FRENCH FRIES (Fries tossed with garlic butter)	5.99
PANI PURI	7.99
(8 pc. Round, hollow puri, fried crisp and filled with a mixture of 3 types of flavored water)	
●DAHI SEV PURI	8.99
(Round, hollow puri, fried crisp and filled with a mixture of potato, curd, different chutneys and masala)	
©SEV PURI	7.99
(Flat puri topped with a mixture of potato, different chutneys and masala)	
	8.99
(Flat puri and vada dumplings topped with a curd, different chutneys and masola)	
©SAMOSA CHAAT	8.99
(1 pcs samosa topped with a curd, different chutneys and masala)	
© *ALOO TIKKI CHAAT	8.99
(2 pcs potato patty with a curd, different chutneys and masala)	



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*CRISPY CORN	8.99
(Fried crispy corn)	
CRISPY VEG.	13.99
(Fried veg. in Indo Chinese style)	
VEG. MANCHURIAN (DRY / GRAVY)	13.99
(Manchurian dumplings)	
PANEER CHILLI	15.99
(Paneer with bell peppers and onions Indo Chinese style)	
SCHEZWAN PANEER CHILLI	17.99
(Paneer with bell Peppers and onions with Schezwan sauce)	
VEG. HAKKA NOODLES	14.99
(Noodles tossed in Indo Chinese stlye with veges)	
VEG. SCHEZWAN NOODLES	15.99
(Noodles tossed in Indo Chinese stlye with schezwan sauce)	
HONEY CHILLI VEG.	15.99
(Fried veg. in Indo Chinese style with honey added)	
VEG. FRIED RICE	14.99
(Fried rice with veggie added)	
(Vegetarian bar-be-cue Delicacies)	
[©] *MIX VEGETABLE SIZZLER	21.99
(Plain Rice, Saute vegetables, Fresh fries placed on cabbage layer topped with veg. patty and tomato topped with chef's special sizzler sauce served on a sizzler plate)	21.00
9*ASSORTED VEGETABLE BAR-BE-CUE SIZZLER	23.99
(Assortment of bar-be-cued veg kebabs and tikkas served on a sizzler plate with chef's special sauce)	
9*INDI - CHINI SIZZLER	23.99
(Assortment of Indo - Chinese dishes served on a sizzler plate with chef's special sauce)	



	7.99
●*BUTTER IDLI / GHEE IDLI	8.99
RASAM IDLI (8 pcs mini idlis dipped in spicy Indian soup)	8.99
IDLI VADA (A combination of 4 pcs mini rice cakes with 2 pcs fried lentil doughnuts)	8.99
* VAGHAR IDLI (8 pcs mini idlis tempered with Chef"s special masala)	9.99
* COCKTAIL RICE CAKE (8 pcs mini idlis tossed in milagai podi)	8.99
CRISPY CHEESE IDLI (8 pcs fried mini idlis topped with cheese)	10.99
* MASALA VEGETABLE RICE CAKES (8 pcs mini idlis flavored with special masalas)	10.99
* CHETTINAD RICE CAKE (8 pcs mini idlis tossed in semi spicy Chettinad gravy)	10.99
(Medu vada is fried lentil doughnut)	
MEDU VADA (4 pcs deep fried lentil doughnuts)	8.99
RASAM VADA (4 pcs yada dipped in spicy Indian soup)	9.99



(Dosa is crispy rice & lentil crepe cooked on hot plate)

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GOLDEN CRISP PLAIN (Simple tastier & favorite dosa)	10.99
*GHEE DOSA MASALA (Simple tastier & favorite dosa flavored with desi ghee)	12.99
ONION DOSA (Dosa with chopped onion & garlic chutney)	12.99
*MYSORE CHATPATA DOSA (Spicy dosa with coriander & garlic chutney)	13.99
NILGIRI SPECIAL DOSA (The mint flavored dosa)	12.99
NILGIRI ONION DOSA	12.99
(Minty dosa with onions in the layer)	12.99
SUPER PAPER DOSA (The crispy long paper thin dosa)	13.99
© ●*SANKALP 4 FEET LONG DOSA (The crispy long paper thin dosa)	39.99
(All above dosas served plain or with inside potato stuffing)	
© * CHEESE DOSA (Dosa with a generous helping of cheese)	11.99
^{©®*} SPRING DOSA	13.99
(Special Spring vegetable dosa)	
*SPECIAL INDIAN BHAJI DOSA (Chef's special)	13.99
© © * CHEESE CORN DOSA (An all time favorite dosa)	13.99
*CHETTINAD SPICY DOSA (A crisp spicy dosa with a filling of fresh vegetable prepared in Chettinad style)	13.99
*KEERAI CHEESE GARLIC DOSA (The spinach and cheese dosa with a hint of garlic)	13.99
* KARA MURA DOSA (Butter paper dosa with a spread of milagai podi)	13.99
SCHEZWAN DOSA (A Chinese twist to the traditional South Indian dosa - the Chinese affair)	13.99
*PANEER DOSA (Dosa with a filling of spicy paneer)	14.99
THREE BARREL DOSA (combination of three small dosas with stuffing inside)	15.99
MILITARY GHEE ROAST DOSA (Crispy special masala filling dosa roasted in pure ghee)	14.99



(Rava dosa is a traditional south indian dosa made from semolina)

©© CRISP 'N' CRUNCHY RAVA (Dosa made from semolina flour)	14.99
© ONION RAVA (Rava dosa with sliced onion in the layer)	14.99
© ONION CHILLI GARLIC RAVA (Rava dosa with sliced onion, chilli & flavor of garlic)	15.99
© *KANCHIPURAM ACHARI RAVA	15.99
(All new - pickle flavored spiced rava dosa)	
(All above dosas served plain or with inside potato stuffing)	
(Uthappa is an open face fermented lentil pancake)	
	22.22
© OOUBLE ROAST - PLAIN (Plain uthappa roasted to perfection)	13.99
OOUBLE ROAST - TOPPING (Select topping from : onion / tomato /carrot / beet / mix vegetable)	15.99
ONION TOMATO CHILLI UTHAPPAM (Uthappa topped with onion, tomato & Indian chilli)	15.99
© * SPECIAL TOMATO MASALA UTHAPPAM (A delicacy prepared using the secretive method topped with vegetables)	16.99
© * PANCHAVARNA UTHAPPAM (Assortment of five different types of uthappa - onion, tomato, masala, chilly coriander, mix vegetable)	16.99
© * TOMATO CORN UTHAPPAM (A Jain speciality)	15.99
© *MADURAI SANDWICH UTHAPPA (Twin layered speciality uthappa)	16.99
© *CHEESE MADURAI SANDWICH UTHAPPA (Twin layered speciality uthappa with cheese)	18.99



(All curries with no onion no garlic option)

*PANEER BUTTER MASALA (Paneer tossed in tomato gravy our speciality)	17.99
PANEER KADAI (batons of cottage cheese, onion, tomatoes and capsicum tossed in tomato gravy with whole spices, finished with cream garnished with ginger juliennes and coriander leaves)	17.99
PANEER TIKKA MASALA (barbecue cottage cheese with capsicum and onion pieces simmered in tomato gravy, finished with cream, garnished with coriander leaves)	17.99
PANEER HANDI (no onion no garlic option) (Cubes of cottage cheese, with dices of onion, tomatoes and capsicum, simmered in brown gravy, garnished with coriander leaves)	18.99
● PANEER AFGHANI BHURJI (Semi dry preparation of cottage cheese tossed in tomato gravy along with capsicum and tomatoes)	18.99
PANEER METHI GARLIC (Cottage cheese delicacy cooked in rich tomato gravy with fresh fenugreek & garlic)	18.99
PALAK PANEER (Mildly spiced cottage cheese preparation in spinach and onion gravy, garnished with coriander leaves, ginger julienne and cream)	17.99
*PANEER BALTI (no onion no garlic option) (A special two layred tomato and brown gravy preparation with cottage cheese along with capsicum, and tomatoes)	19.99
*VEG. DIWANI HANDI (no onion no garlic option) (Mixed seasonal vegetables simmered in brown gravy with cubes of onion, capsicum and tomato, garnished with cortander leaves)	17.99
VEG. JAIPURI (Mixed seasonal vegetables and roasted papad, simmered in cashew brown gravy, garnished with cream and papad)	17.99
VEG. MAKHANWALA (Cubes of fresh vegetables and shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavored with fenugreak leaves)	17.99
VEG. JALFRAZEE (baton of garden fresh vegetables, onion, capsicum and tomatoes cooked in brown gravy with aromatic spices and garnished with julienne of green chilly, ginger and coriander leaves)	17.99
KHOYA KAJU (Cashew nuts cooked in Khoya enriched creamy mild brown and sweet cashew nut gravy)	17.99
KAJU CURRY (Cashew nuts cooked in spicy enriched creamy tomato gravy)	18.99
NAVRATAN KORMA (Ideal combination of nice choicest vegetables, fruits & nuts prepared in mild rich sweet cashew nut gravy)	17.99
CORN METHI MALAI (no onion no garlic option) (An exotic combination of fenugreek leaves, corn, simmered in sweet cashew gravy, finished with cream, garnished)	17.99
VEGETABLE KORMA (South Indian coconut flavored mix vegetable)	16.99
CHETTINAD KORMA (South Indian spicy Chettind styled mixed vegetables)	17.99



ROTI (plain / Butter)	2.99
NAAN (Plain / Butter)	3.99
GARLIC NAAN / CHEESE GARLIC NAAN	3.99/4.99
CHEESE NAAN / CHILLI CHEESE NAAN	4.99/5.99
BULLET NAAN (Spicy chilli naan)	4.99
LACHCHA PARATHA	4.99

DAL TADKA (Yellow toor dal cooked to perfection tempered with cumin, tomato, garnished with coriander leaves and ginger)	12.99
*DAL BUKHARA (Urad dal and kidney beans, simmered on slow heat for overnight, tempered with garlic, tomato, finished with cream and butter)	13.99
STEAMED RICE	7.99
JEERA RICE (Seasoned boiled rice tossed in butter & cumin seeds)	8.99
SPECIAL VEGETABLE PULAO (Fresh Vegetable Pulao prepared with Indian spices served with veg. raita)	13.99
*AWADHI DUM BIRYANI (Long grained rice cooked with aromatic spices and herbs with fresh vegetables & served with & salan)	18.99

ASSORTED BEVERAGES

GINGER TEA (Ginger flavored Indian tea)	3.99
NEERMORE / CHHAS	3.99
(Authentic Indian drink with blended yogurt)	
FILTER KAPI (The specialty coffee from south of india)	3.99
LASSI (Blended yogurt drink served sweet / salted)	4.99
MANGO LASSI (Blended mango flavored sweet yogurt)	7.99

ACCOMPANIMENTS

PAPAD (ROASTED/FRIED)	1.99
MASALA PAPAD / JALAPENO PAPAD	3.99
RAITA-BOONDI/VEGETABLE	3.99
GREEN SALAD (Slices of cucumber, tomato & onion served in a dish)	5.99
PAV (2 Piece)	2.99
CHEESE EXTRA	2.99
CURD	2.99

ICE CREAMS & DESSERTS

GULAB JAMUN (Soft, melt-in-your-mouth, fried dumplings that are traditionally made of thickened or reduced milk and soaked in sugar syrup)	6.99
HOT GULAB JAMUN WITH ICE CREAM (Opposites attract, soft and hot gulab jamun with ice cream, the perfect combination)	8.99
ASSORTED ICE CREAM (Choose from the available choice of ice cream)	4.99
SIZZLING BROWNIE WITH ICE CREAM (Chocolate brownie with vanilla leccream on a sizzler plate topped with rich chocolate sauce)	9.99
KULFI (Paan Malai Mango Rajbhog)	6.99

- Smoking is not permitted.
- Taxes as applicable, if any.
- Order once placed will not be canceled.
- · Please inform your server in advance of any food allergies.
- · Some items may contain coconut, garlic and peanuts.
- Kindly advice in advance about special request or changes to your order.
- · Outside food / drink stickily prohibited.
- · Allow 20 minutes for service after placing the order.
- · Reservation can be made on phone.
- Right of admission reserved.
- 18% Gratuity will be added to the table of 6 guest or more.
- · We undertake outside party order.









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CANADA

Mississauga

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