

Tirupati Restaurant

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📍 15531 Yonge St. Aurora, ON. L4G 1P3

(https://maps.app.goo.gl/1V3hpiL5x4FkMB8Q7?g_st=iw)

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🔍 Search Menu

Snacks

Samosa

A triangular savoury pastry fried, filled with spiced potatoes and herbs

\$ 1.50

Add +

Chana Samosa

Samosa topped with chickpeas cooked in gravy and mint sauce

\$ 7.99

Add +

Chaat Papdi

Crispy fried flour crackers topped with an array of tangy and spicy sauce, cooling yogurt, cooked chickpeas potatoes & spices.

\$ 8.49

Add +

Paani Poori

\$ 6.49

Round hollow puri , filled with a mixture of flavored water (known as imli pani), tamarind chutney, spices, potato mash & chickpeas.

Add +

Tikki Chaat

A crispy Indian potato patty flavored with spices and topped with yogurt and sauces

\$ 6.99

Add +

Dahai Bhalla

Deep fried lentil fritters dunked in yogurt and topped with sauces

\$ 7.99

Add +

Bread Rolls (2 PCS)

Tangy potato stuffing filled inside a bread slice, rolled and deep fried

\$ 3.50

Add +

Bread Pakora (2 PCS)

Bread slices stuffed with mashed potatoes and herbs, coated in gram flour batter and deep fried

\$ 4.99

Add +

Mix Veg Pakora

Crispy fritters made with onions, potatoes, gram flour, spices and herbs

\$ 8.99

Add +

Paneer Pakora

Crispy fritters made with cottage cheese (paneer), gram flour, spices and herbs

\$ 13.99

Add +

Papad

\$ 1.49

Cracker or flat bread made from dried lentils

Add +

Masala Sandwich

Grilled sandwich stuffed with mashed potatoes, peas, and cheese

\$ 4.49

Add +

Wraps

Paneer Wrap

Paneer with green chutney, and a mixed veggie salad wrapped

\$ 9.99

Add +

South Indian Dishes

Idli (2 Pcs. With sambhar and chutney)

Rice cake cooked using steam with a lentil-based vegetable stew (sambhar) and coconut sauce

\$ 5.99

out of
stock

Dahai Idli

Rice cake cooked using steam with dunked in creamy and lightly spiced tempered curd

\$ 5.99

out of
stock

Vada (4 Pcs. + sambhar and chutney)

Savoury fried dumplings with a lentil-based vegetable stew (sambhar) and coconut sauce

\$ 6.49

Add +

Dahai Vada (2 PCS)

Savoury fried dumplings with dunked in creamy and lightly spiced tempered curd

\$ 6.99

Add +

Plain Dosa

Thin crepe using rice and split black lentils

\$ 8.49

Add +

Masala Dosa

Thin crepe using rice and split black lentils with stuffing of spiced seasoned potatoes

\$ 9.49

Add +

Onion Masala Dosa

Thin crepe sprinkled with onions using rice and split black lentils with stuffing of spiced seasoned potatoes

\$ 9.99

Add +

Cheese Plain Dosa

Thin crepe using rice and split black lentils cooked with cheese

\$ 11.99

Add +

Cheese Masala Dosa

Thin crepe using rice and split black lentils cooked in cheese with stuffing of spiced seasoned potatoes

\$ 12.49

Add +

Butter Roast Dosa Plain

Thin crepe using rice and split black lentils cooked in butter

\$ 9.99

Add +

Butter Roast Masala Dosa

Thin crepe using rice and split black lentils cooked in butter with stuffing of spiced seasoned potatoes

\$ 10.49

Add +

Ghee Roast Plain Dosa

Thin crepe using rice and split black lentils cooked in clarified butter

\$ 9.99

Add +

Ghee Roast Masala Dosa

Thin crepe using rice and split black lentils cooked in clarified butter with stuffing of spiced seasoned potatoes

\$ 10.49

Add +

Paneer Dosa

Thin crepe using rice and split black lentils with stuffing of spiced seasoned paneer (cottage cheese)

\$ 13.99

Add +

Onion Uttapam

Thick pancake made of rice and split black lentils and have the onions fried straight into the batter

\$ 9.49

Add +

Tomato Uttapam

Thick pancake made of rice and split black lentils and have the tomatoes fried straight into the batter

\$ 9.49

Add +

Mixed Uttapam

Thick pancake made of rice and split black lentils and have the onions tomatoes vegetables fried straight into the batter

\$ 9.49

Add +

Curry Combo

Veg. Thali

\$ 11.99

Platter that consists of 1 naan, rice, paneer dish, dal, dry vegetable, sweet dish, pickle

Add +

Chana Poori

\$ 7.99

Fried bread made of wheat served with whole chick peas cooked with onion, tomato, herbs & spices

Add +

Chana Bhatura

\$ 8.99

Crispy & fluffy fried bread made of all purpose flour served with whole chick peas cooked with onion, tomato, herbs & spices

Add +

Aloo Poori

\$ 7.99

Fried bread made of wheat served with potatoes, herbs & spices

Add +

Malai Kofta + Garlic Naan

\$ 8.99

Dumplings of cottage cheese served with delicious creamy gravy & served with garlic naan

Add +

Shahi Paneer + Garlic Naan

\$ 8.99

Cottage cheese cooked in creamy tomato gravy with butter & served with garlic naan

Add +

Palak Paneer + Jeera Rice

\$ 8.99

Cottage cheese cooked in spinach gravy with clarified butter

out of stock

All Day Special Saturday and Sunday

Chana Halwa Poori

Chick peas cooked with onion, tomatoes and spices, & semolina cooked with sugar and clarified butter and served with fried bread made of wheat

\$ 8.99

Add +

Vegetable Khazana

Shahi Paneer

Cottage cheese cooked in creamy tomato gravy with butter

\$ 9.99

Add +

Kadhai Paneer

Diced cottage cheese cooked with a blend of green bell peppers and dried fenugreek leaves and coriander

\$ 9.99

Add +

Paneer Butter Masala

Cottage cheese cooked in tomato gravy with diced onions and tomatoes in butter and cream

\$ 9.99

Add +

Paneer Lababdar

Cottage cheese cubes in an aromatic spicy gravy, with satauted onions and tomatoes

\$ 9.99

Add +

Palak Paneer

Cubes of cottage cheese cooked in spinach gravy with clarified butter

\$ 9.99

Add +

Matar Paneer

Peas cooked with cottage cheese in vegetable gravy

\$ 6.99

Add +

Malai Kofta

Dumplings of cottage cheese served with delicious creamy gravy

\$ 9.99

Add +

Palak Kofta

Dumplings of cottage cheese cooked in spinach gravy with butter

\$ 9.99

out of
stock

Palak Kofta

Dumplings of cottage cheese cooked in spinach gravy with butter

\$ 12.99

out of
stock

Aloo Goobi

Potatoes and cauliflower cooked with spices and herbs and seasoned with ginger

\$ 5.99

Add +

Dal Makhni

Black lentils cooked with tomatoes, onions, butter and cream and seasoned with ginger

\$ 5.99

Add +

Dal Tadka

Thoor dal cooked with tomatoes & seasoned with cummin seeds

\$ 8.99

Add +

Chana Masala

Whole chick peas cooked with onion, tomato, herbs & spices

\$ 5.99

Add +

Jeera Aaloo

Potatoes seasoned with cummin seeds and herbs

\$ 5.99

Add +

Paranthas & Rice

Aloo Parantha

Wheat flour bread stuffed with mix of onions, potatoes & herbs

\$ 5.49

Add +

Paneer Parantha

Wheat flour bread stuffed with mix of onions, cottage cheese & herbs

\$ 6.75

Add +

Naan

Bread made of all purpose flour in clay oven

\$ 1.99

Add +

Butter Naan

Bread made of all purpose flour in clay oven

\$ 2.49

Add +

Poori

A deep-fried crisp flatbread

\$ 1.25

Add +

Chapati

an unleavened flatbread originating from the Indian subcontinent

\$ 1.25

Add +

Plain Rice

Boiled basmati rice

\$ 4.49

Add +

Jeera Rice

Basmati rice seasoned with cummin seeds and herbs

\$ 4.99

Add +

Vegetable Pulao

Rice cooked with vegetables and seasoned

\$ 5.99

Add +

Vegetable Biryani

Rice cooked with vegetables and seasoned with aromatic herbs

\$ 11.99

Add +

Garlic Naan

Bread made of all purpose flour in clay oven brushed over with butter and garlic

\$ 2.99

Add +

Beverages

Masala Tea

Crushed ginger, cardamom, cloves and herbs boiled with tea leaf water and milk

\$ 0.99

Add +

Indian Coffee

Coffee boiled with milk

\$ 1.99

Add +

Mango Shake

A cool and tempting fruit drink prepared by simply blending ripe mango pieces, milk and sugar

\$ 4.99

Add +

Mango Lassi

Made with fresh yogurt or Curd, sweet mangoes and a touch of cardamom

\$ 4.99

Add +

Cold Coffee

\$ 4.99

Add +

Masala lassi

\$ 3.99

Add +

Bottled Water

Bottled Water

\$ 1.00

Add +

POP

DIET Coke

\$ 1.99

Add +

Coke

\$ 1.99

Add +

Ginger Ale

\$ 1.99

Add +

Sweets

Gulab Jamun (3 Pc.)

An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup

\$ 3.00

Add +

Rasmalai (2 Pc.)

Delicacy of spongy soft cheese dumplings that are cooked in sugar syrup and then soaked in creamy cardamom-saffron milk

\$ 4.50

Add +

HST will be charged extra