

Blend of Fire and Spices

Indian Delicacy

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About Us

Discover Our Story

Welcome to **Angara Indian Restaurant**, a Modern restaurant with a focus on premium food quality and a royal service

Located in the Etobicoke west bordering Mississauga, Angara Indian Restaurant offers a wide assortment of authentic Indian dishes made from traditional ingredients infused with fresh Indian herbs and spices.

Executive chef: Yash Patel

From the heartland India, Yash brings you the Indian delicacies as authentic as they could be. His North Indian and Hakka specialties will take you back to the memories of enjoying apna wala flavor in the aisles of Ahmedabad, Delhi, Amritsar, and Kolkata




Our Gallery

See Our Gallery Image





All of our dishes are medium, please put a note if you would like mild, medium or spicy. Dishes with Vegan Signs  can be done vegan, please let us know

Lunch Menu

Lunch Special available up to 3pm only

\$12.99

1 Entree served with Basmati Rice, Naan, Samosa, and Salad

Paneer Tikka Masala

paneer cooked with red pepper, tomato and cream sauce

Chana Masala

Chickpea in Onion, Garlic, Tomato Sauce

Paneer Makhni

Cottage Cheese in Cream and Tomato Sauce

Mattar Paneer

Cottage Cheese in Cream and Cashew Sauce

Paneer Butter Masala

Cottage Cheese Served in Butter Sauce, Semi Dry

Chicken Tikka Masala

Chicken Cooked with Red Pepper, Green Pepper, Tomato and Cream Sauce

Chicken Curry

Boneless Chicken Cooked with Traditional Indian Style

Butter Chicken

Boneless Chicken in Cream and Tomato Sauce

Chicken Vindaloo

Boneless Chicken Cooked in Spicy Hot Sauce

Lamb Curry

Boneless Lamb Cooked with Onion, Garlic, Ginger, Tomato

Lamb Vindaloo

Boneless Lamb Cooked in Spicy Hot Sauce

Hakka Lunch Special available upto 3 pm only

\$12.99

1 Entree Served with Either Fried Rice/Noodle with a Spring Roll.

Chilli chicken

Lightly Battered Chicken Cooked in Chilli Sauce with Red and Green Pepper

Bombay Chicken

Chicken Cooked with Onion, Green Chilli, and Curry Leaves

Chilli Paneer

Lightly Battered Cottage Cheese in Chilli Sauce with Red and Green Pepper

Bombay Paneer

Cottage Cheese Cooked with Onion, Green Chilli and Curry Leaves

Subh Suruwaat (Appetizers)

Masala French Fries

\$7.99

Crispy fries tossed in spices

Masala Papad

\$6.99

Lentil Crackers topped with spiced salad

Hara Bhara Kabab

\$10.99

6 pieces) (Can be Vegan) (Mix Veg battered and fried with light spices

Paneer K Gulguley

\$11.99

Delicious Cottage cheese balls crumbled and served fried

Khatti Mithi Gobhi (Cauliflower), Paneer, Chicken

\$11.99

\$12.99

\$13.99

your choice of protein battered and sauted in tangy and sweet sauce

Veg Pakora

\$7.99

(8 pieces) (Assortment of vegetables battered and fried)

Chicken Pakora

\$10.99

(8 Pieces) (Chicken battered and fried)

Veg Samosa 🌱**\$5.49**

2 pieces (indian pastried stuffes with potatoes and spices)

Tandoori Wings**\$13.99**

8 Pieces) (chicken wings marinated and cooked in tandoor

Chicken Lollipop 8 pieces**\$14.99****Drums of Heaven****\$15.99**

Lollipop tossed in house chilli sauce

*****Chef Special Bombay Chicken *******\$14.99**

Boneless chicken prepared dry with red onion , green chilli, and curry leaves

*****Chef Special Bombay Paneer *******\$13.99**

Paneer Prepared dry with red onion , green chilli, and curry leaves

Butter Chicken Poutine**\$10.99**

desi style Poutine in Butter Chicken Sauce

Angara Veg Platter**\$13.99**

(2 piece veg pakora, 2 paneer gulguley, 2 hara bhara, 1 cocktail samosa)

Chattorō k Seher Mein (Street Food)

Bhel Puri 🌱**\$6.99**

Lentil Vermicelli, rice crisp, onion, corriander in chutneys

Chaat Paapdi**\$7.49**

Flour Crisp, chickpea, and potato in chutneys and yogurt

Samosa Chaat**\$7.99**

Veg Samosa with chickpea , chutney and yogurt

Dahi Bhalla Chat**\$8.49**

Fried lentil balls in chutney and yogurt

Aloo Tikki Chat**\$9.99**

Potato Paties in chutneys and yogurt

Dolma Aunty K Momos (Desi Dumplings)

Steam (Veg/ Chicken)**\$11.99****Fried (Veg/ Chicken)****\$11.99****Tandoori Momo (Veg /Chicken)****\$13.99****Chilli Momo (spicy) (Veg/Chicken) (Gravy/ Dry)****\$12.99**

Tossed with red and green pepper

Butter Chicken Momo**\$14.99**

Chicken momo in butter chicken sauce

Paneer makhani veg Momo**\$14.99**

Veggie momo in paneer makhani sauce

Afghani Momo (Veg/Chicken)**\$14.99**

Momo tossed in creamy sauce, Choose Veg/Chicken

Soups and Salads

Hot and Sour (Veg/Chicken)**\$5.95****\$6.95****Manchow Soup (Veg/Chicken)****\$6.95****\$7.95**

Kuchumber Salad 🌱**\$6.95**

cucumber, tomato, onion, red pepper, carrot, lightly spiced

Peanut Masala 🌱**\$7.99**

Peanut with chaat masala, cucumber, onion, tomato, green chilli

Mango Salad**\$7.99**

Tandoor K Aanch Se (Grills)

Kashmiri Paneer Tikka**\$14.99**

Cottage cheese marinated in ginger, garlic, yogurt

Paneer Mint Tikka**\$14.99**

Cottage cheese marinated in fresh mint, chilli, garlic

Malaiwala Paneer Tikka**\$14.99**

Cottage cheese marinated in cream and light spices

Paneer Tikka Trio**\$15.99**

2 Kashmiri, 2 Mint, 2 Malaiwala Paneer Mix

Tandoori Wild Mushrooms**\$14.99**

Wild mushrooms marinated in tandoor

Soya Malai Chaap**\$14.99**

Soyabean marinated in cream and spices

Tandoori Masala Chaap**\$13.99**

Soyabean marinated in ginger, garlic and spices

Chicken Tikka**\$14.99**

Boneless Chicken Cubes marinated and cooked in Tandoor

Tandoori Chicken**\$14.99**

Half of the chicken marinated and cooked in Tandoor

Hariyali Chicken**\$14.99**

Boneless chicken tikka marinated in mint, coriander, chilli

Afghani Chicken Tikka**\$14.99**

Boneless chicken cubes In Cashew, Malai marination

Chicken Kali Mirch Tikka**\$14.99**

Boneless chicken marinated in black pepper and spices

Chicken Tikka Trio**\$15.99**

2 pieces chicken tikka, 2 hariyali chicken, 2 Afghani tikka

Adraki Lamb Chops**\$23.99**

Chops of lamb marinated in ginger and spices>

Tandoori Jungli Jhinga**\$22.99**

Shrimp marinated in Ginger and spices

Jalki Rani Tandoor Mein**\$22.99**

Thick Cut Salmon Tikka marinated and cooked in Tandoor

Lucknowi Sheekh Kabab (Chicken/Lamb)**\$13.99**

Minced Chicken/Lamb marinated and cooked

Angara Mix Grill**\$28.99**

2 Chicken Tikka, 2 Hariyali Chicken, 2 Lamb Kabab, 2 Shrimp

Gandhi Curry (Veg)

Dal tadka 🌱**\$12.99**

yellow lentils in ginger, garlic

Bhindi Do Pyaza 🌱**\$13.99**

Okra Fried and Sauted with tomato and Onion

Baingan Patiala 🌱**\$14.99**

Baby Eggplant cooked with Spices

Chana Masala 🌱**\$12.99**

Chickpea cooked with onion, garlic, tomato

Aloo Gobhi 🌱

Cauliflower and Potato cooked with spices

\$13.99**Veg Kohlapuri** 🌱

Mixed Vegetables cooked with spices

\$13.99**Mushroom Takatak** 🌱

Mushroom Sauted and cooked in rich tomato

\$13.99**Saag Aloo** 🌱

Spinach and potato cooked with spices

\$13.99**Malai Kofta**

Paneer and Potato Dumpling cooked in creamy sauce

\$14.99**Palak Paneer**

Paneer and Spinach cooked in rich creamy sauce

\$14.99**Dal Makhni**

Black lentils in tomato and creamy sauce

\$14.99**Navratna Veg Korma**

Mixed veg in Creamy Sauce

\$14.99**Mutter Paneer**

Green Peas and cottage cheese in creamy sauce

\$14.99**Khumb Mutter Paneer**

Mushroom, Peas and cottage cheese in creamy sauce

\$14.99**Methi Malai Mutter**

Green Peas, And Cottage cheese in fenugreek flavour

\$14.99**Paneer Makhani**

Paneer in tomato and creamy sauce

\$14.99**Paneer Tikka Masala**

Paneer cooked with red pepper, green pepper, tomato and cream sauce

\$14.99**Kadhai Paneer**

Paneer Cooked with red and green pepper, onion and ginger garlic sauce

\$14.99**Paneer Butter Masala**

Cottage cheese served in butter sauce, semi dry

\$15.99**Tawa Paneer Masala**

Cottage cheese in cream sauce with red and green pepper

\$14.99**Shahi Paneer**

Cottage Cheese in rich creamy sauce

\$14.99**Achari Paneer**

Cottage Cheese cooked with pickles

\$14.99**Cheese Butter Masala**

cheese served in rich butter sauce, semi dry

\$15.99**Kaju Masala**

Cashew cooked in rich Kadhai sauce with fenugreek

\$14.99**Kaju Khoya Curry**

Cashew in creamy sauce with khoya and tossed jeera

\$14.99**Kaju Makhni Ki Sabji**

Cashew and foxnuts in rich butter sauce

\$14.99**Kadai Soya Chaap** 🌱

Soyabean cooked in rich Kadai Sauce

\$13.99**Tawa Soya Chaap**

Mashed Soya bean Chaap cooked with onion and cashew

\$13.99**Soya Chaap Makhan Wala**

Soyabean Cooked in Cream and butter sauce

\$13.99**Anda Curry**

Boiled egg cooked with spices

\$14.99*****Chef Special Angara Paneer*****

Spicy yet creamy curry with homemade chef special spices served in a sizzling plate

\$15.99*Poultry and Meat Curries*

Butter Chicken**\$16.99**

(Most Popular North Indian dish prepared in a lightly spiced tomato and cream sauce)

Chicken Korma**\$16.99**

Chicken cooked in mild cream and cashew sauce

Chicken Curry**\$15.99**

Cubes of Chicken cooked in a traditional Indian sauce

Chicken Tikka Masala**\$16.99**

Chicken Tikka from Tandoori oven cooked with Red and Green Pepper

Chicken Lababdar**\$16.99**

Chicken Cooked with cream, onion, and tomato sauce

Chicken Vindaloo Spicy**\$15.99**

A Goan Specialty cooked in a spicy chili sauce

Chicken Madras**\$15.99**

Chicken cubes cooked with coconut milk, mustard seeds, and curry leaves

Chicken Jalfregi**\$15.99**

Chicken sauteed with fresh vegetables and spices

Chicken Kadai**\$15.99**

Chicken Cubes lightly spiced and cooked with tomatoes and red and green pepper

Saag Chicken**\$15.99**

Cubes of chicken cooked with Spinach

Chicken Bhuna**\$15.99**

Well spiced chicken curry with a thick sauce

Chicken Choosa**\$22.99**

Bone in tandoori chicken in tikka masala sauce

Methi Malai Chicken**\$15.99**

Chicken Cubes in creamy sauce with a hint of Fenugreek

*****Chef Special Chicken Angara *******\$17.99**

Spicy yet creamy curry with homemade chef special spices served in a sizzling plate

Beef/Lamb Curry**\$16.99**

Beef or Lamb cooked in ginger, garlic, tomato, and onion sauce

Beef/Lamb Kadai**\$16.99**

Cubes of Lamb or Beef in a blend of black pepper, onion, green pepper and spices

Beef/Lamb Korma**\$16.99**

Rich, flavorful and comforting Lamb or Beef cooked with cashew and cream

Beef/Lamb Vindaloo (Spicy)**\$16.99**

Lamb or Beef cooked with hot chili sauce

Beef/Lamb Bhuna**\$16.99**

Well spiced beef or lamb curry with a thick sauce

Beef/Lamb Saag**\$16.99**

Beef or Lamb cooked with Spinach

Beef/Lamb Rogan Josh**\$16.99**

Beef or Lamb cooked with yogurt, onion, ginger and garlic

Beef/Lamb Methi Malai**\$16.99**

Beef or Lamb in creamy sauce with a hint of Fenugreek

*****Chef Special Beef/Lamb Angara *******\$17.99**

Spicy yet creamy curry with homemade chef special spices served in a sizzling plate

Jal Ki Raani (Seafood Curry)

Fish Malabari**\$15.99**

Fish Curry with a ground coconut

Fish Tikka Masala**\$15.99**

Fish cooked like chicken tikka masala style

Fish Kadhai \$15.99
Fish cooked in tomato sauce with red and green pepper

Shrimp Kadai \$16.99
Shrimp cooked in tomato sauce with red and green pepper

Shrimp Makhani \$16.99
Shrimp cooked in tomato and cream sauce

Fish Angara \$16.99
Fish cooked in house special sauce

Shrimp Korma \$16.99
Rich, flavorful and comforting Shrimp cooked in mild cream and cashew sauce

Shrimp Vindaloo (Spicy) \$16.99
Shrimp cooked in hot chili and traditional tomato-based curry sauce

Shrimp Makhan Masala \$16.99
Shrimp cooked in a Chicken tikka masala style

Shrimp Angara \$17.99
Shrimp cooked in house special sauce

Kolkata Ki Sadak Pe (Hakka Style)

Veg Manchurian Gravy/Dry (Vegan) \$12.95
\$13.95

Chicken Manchurian Gravy/Dry \$13.95
\$14.95

Chilli Fish Gravy/Dry \$13.95
\$14.95

Sezwan Chicken Gravy/Dry \$13.95
\$14.95

Gobi Manchurian Gravy/Dry (Vegan) \$12.95
\$13.95

Chilli Chicken Gravy/Dry \$13.95
\$14.95

Chilli Paneer Gravy/Dry \$13.95
\$14.95

*****Chef Special Dry Fish***** \$15.95

Hakka Fried Rice Veg/Chicken/Shrimp \$12.95
\$13.95
\$14.95

Road Side Hakka Noodle Veg/Chicken/Shrimp \$12.95
\$13.95
\$14.95

Sezwan Noodle Veg/Chicken/Shrimp \$12.95
\$13.95
\$14.95

Sezwan Rice Veg/Chicken/Shrimp \$12.95
\$13.95
\$14.95

Tandoori chicken fried rice/chowmein \$14.95

House special veg manchurian fried rice/chowmein \$14.95

Rice

Plain Basmati Rice \$2.99

Saffron Mutter Pulao \$4.99

Dum-a-dum Mast Biryani Veg \$13.95

Jeera Rice \$4.99

Veg Navratna Pulao \$7.99

Dum-a-dum Mast Biryani \$14.95
Chicken/Lamb/Beef/Shrimp \$15.95
\$15.95

\$16.95

Breads

Plain Naan	\$1.99	Butter Naan	\$2.49
Garlic Naan	\$3.99	Cheese Garlic Naan	\$5.49
Angara Naan (with minced chicken)	\$5.49	Methi Mirchi Naan (With Fenugreek and Chilli)	\$4.99
Amritshari Kulcha (With lightly spiced onion)	\$4.99	Peshawari Naan (With cherry, cashew and coconut)	\$4.99
Bullet naan	\$4.99	Roti 🌱	\$2.49
Lacha Paratha (Flaky Layered Bread) 🌱	\$3.99	Pudina Paratha (With Mint) 🌱	\$4.99
Methi Mirchi Paratha (With Fenugreek and chilli) 🌱	\$4.99	Aloo Paratha (With Stuffed Potatoes) 🌱	\$4.99

Sides

Cucumber Raita	\$3.49	Mango Chutney	\$2.49
Mixed Hot Pickle	\$1.99	Chutney trio	\$3.99
Mint Chutney	\$0.99	Onion salad	\$1.99
Papad (2 Pieces)	\$1.99		

(Kuch Meetha Ho Jaaye) Dessert

Gulab Jamun (3 Pieces) Dumpling of milk powder in honey	\$4.99	Rasmalai (3 Pieces) Spongy patties of cheese in a saffron-milky sauce	\$5.99
Gajar Halwa (Carrot Pudding)	\$6.49	Matka kulfi	\$6.99

Milawat Bina (Soft Drinks)

Coke/ Diet Coke/ Sprite/ Gingerale	\$2.49	Iced tea/ Perrier/ Mineral Water	\$2.99
Mango/Sweet/Salted Lassi	\$4.99	Limca/Thumps Up/ Fanta	\$2.49
Chai tea (comes with Sugar)	\$3.99	Coffee/ Tea/ Green Tea/ Mint Tea	\$2.99

Mango/Orange/ Cranberry Juice

\$2.49

Fresh Lime Soda

\$3.49

Virgin Pina colado

\$4.99

Virgin Daquiri

\$4.99

Virgin Mojito

\$4.99



Contact Us

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416 620 9555
angaraindian5555@gmail.com

Hours

Monday	11:30 am – 1:00 am
Tuesday	11:00 am – 1:00 am
Wednesday	11:30 am – 1:00 am
Thursday	11:30 am – 1:00 am
Friday	11:30 am – 1:00 am
Saturday	11:30 am – 1:00 am
Sunday	11:30 am – 1:00 am

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