

Chaat and More

Manchow Soup

a zesty chinese american delight with veggies and crispy noodles
Add Chicken - \$3

Burrata Tomato Egg Plant Chilli (V)

creamy burrata cheese with spicy tomato and eggplant salsa, a fusion of flavours

BTW Aloo Chaat (V)

spicy & tasty potato, a must try

Pebble Pani Puri (V)

a burst of flavours in every bite

Something Magical (Live on the Table Dishes)

Tandoori Portobello Mushroom Steak (V)

the vegetarian friend that really wanted to go to a steakhouse

Butter Pepper Garlic Prawns

symphony of flavors, where succulent prawns dance with buttery, garlicky

Maggi Trolley (Serve 2-3)

the ultimate comfort food maggi noodles tossed in your favourite vegetables goodness and a peppery punch

Carnival Black Forest Cake (V)

layers of decadent chocolate sponge, luscious whipped cream, and tart cherries, topped with chocolate shavings for the ultimate dessert delight

Carnival Chaat (Serve 3-4) (V)

tangy, crunchy, and totally addictive indian street snacks bursting with flavor!

Striplion Steak with chimichurri chutney Cheese Toast

tenderloin steak topped with zesty chimichurri chutney, indulgent amul butter, and cheesy toast – a funky twist on steakhouse classics

Chottas (Small Plates)

Inside Out Vada Pav (V)

vada pav with a twist, a must-try for vada pav lovers

Kerela Calamari 65

calamari cooked to the bite in kerela-style spices, a coastal sensation

Yogurt explosion Chaat (V)

a burst of flavours with every bite, a yogurt chaat like no other

Delhi Style Malai Soya Chaap (V)

soya chaap cooked in a creamy delhi-style gravy, a vegetarian delight

Andhra Chilli Chicken

spicy chicken cooked in regional indian spices, a fiery treat

Chicken Tikka (GF)

juicy marinated chicken skewers, a classic favourite

Aachari Paneer Tikka Steak (V)

Paneer marinated in a spicy pickle, a flavorful surprise

Paneer Tikka Pinwheel (V)

paneer tikka layered with tomato gravy, is a perfect appetizer

Avocado Kebab (V)

mouth melting avocado kebabs, a unique twist on a classic dish

Malai Chicken Meat Balls

tender chicken meatballs in a creamy sauce, a comfort food favourite

Mutton Nihari Arancini

mutton nihari in a crispy arancini ball, a fusion of flavours

Kashmiri Mutton Seekh Kebab

spicy mutton seekh kebabs, a indian specialty

Amritsari Fish and Chips

crispy fish fillets served with fries, a classic dish with a twist

Tandoori Cornish hen with Roomali Roti Pancakes

tandoori cornish hen served with soft roomali roti pancakes, a unique combination

Burra Lamb Chops (GF)

tender lamb chops marinated and grilled to perfection, a meat lover's paraispe

The Silk Route

Papad and Mint Guacamole (V)

crispy papadum served with fresh and creamy mint guacamole, a crunchy and refreshing appetizer

Vegetable Dumplings

steamed dumplings stuffed with mixed vegetables, a vegetarian's rilish

Masala Baked Oysters (GF)

baked oysters dressed in spicy masala attire
a dozen \$ 26

Paneer Dumplings (V)

soft paneer dumplings in a creamy sauce, a paneer lover's paradise

Beef Pepper Fry

succulent beef strips stir-fried with peppers and spices, a pepper lover's dream

Curry Ramen (V)

a fusion of japanese ramen and indian curry, a bowlful of comfort
Add Chicken - \$3

Claypot Chicken Momos

Momo roasted to perfection in a claypot, bursting with flavor with every bite

Mushroom Musallam (V)

mushrooms fried to perfection on a layer of rich gravy

Soya Chaap Tempura

crispy tempura-fried soya chaap, a twist on a japanese classic

Chicken Khurchan and Tortilla Chips

spicy shredded chicken served with crispy tortilla chips, a crunchy delight

Injipuli Prawns

prawns marinated in a tangy and spicy ginger-tamarind sauce, a flavor explosion

The Kebab Bun

juicy kebabs hugged by a fluffy bun, a match made in bun-kebab heaven
Add one- \$4.99

Asian Wagyu Tikka (GF)

tender wagyu beef skewers grilled and spiced the asian way

Bade (Big Plates)

Dal Makhani with Lachha Parantha (V)

black lentil magic in creamy tomato oceans with flaky bread clouds

Pao Bhaji, Spicy garlic Pao (V)

fiery veggie mix storming the buttery garlic castle

Jalapeno Kadi Pakora (V)

crispy jalapeno rockets launching into tangy yogurt space

Paneer Rogan Josh (V)

chunks of paneer partying in a spicy tomato jacuzzi

Tawa Mushroom (V)

wild mushrooms grooving in creamy spice heaven

Kofta Duet Curry (V)

veggie and paneer fried balls dancing in a creamy curry disco

24K Gold Butter Chicken

chicken royalty bathing in creamy gold sauce, an all time classic

Prawn Ghee Roast

prawn salsa in ghee heatwave

Rara Mutton with Rogani Naan

mutton mayhem with buttery naan knights

Alleppey Lobster Tail Curry (GF)

lobster tail sensation in coconut curry paradise

Nali Nihari with Khamari Roti

lamb shank journey in flavorful broth rivers with soft bread clouds



Chicken Tikka Masala (GF) the rebellious cousm of butter chicken	\$32.75
Andhra Bone Marrow Masala with Malabar Parantha bone marrow disco in spicy masala wonderland with flaky bread dreams	\$32.85

Biryanis

Lamb Dum Biryani tender lamb biryani cooked to perfection, a classic favourite	\$5.85
Murg Shawarma Biryani aromatic chicken biryani with a shawarma twist	\$6.99
Veg Tawa Pulao vegetable pulao cooked on a tawa, a flavorful and aromatic dish	\$7.00

Sides

Raita of the day (GF)	\$4.98
Plain Rice (GF) 🌿	\$5.85
Indian Breads butter naan, garlic naan, lacha paratha, rogani naan	\$6.99
Green Salad carrot, cucumber and onion	\$7.00
Tasting of Onions (GF)	\$8.95

Dessert

Shahi Tukda (V) The rajasthani guy with a Toronto accent. A rich and festive dessert sweetened by condensed milk	\$14.99
Milk Cake Bomb (V) indian sweet made from milk, sugar, and flavored with cardamom served with a date ice cream	\$17.99
Motichoor (V) motichoor laddoo foam garnish with pistachio, almond and other dry fruits	\$17.99