

## BRUNCH SPECIALS

EVERY SATURDAY & SUNDAY FROM 11:30 am - 3:00 pm

**MIMOSAS** 6.00  
choice of mango, guava, or orange

**BUTTER CHICKEN EGGS BENEDICT** 20.95  
poached eggs on english muffin

**INDIAN BREAKFAST POTATO** 13.95  
potatoes, peppers, garlic, onion, chili  
+ add fried egg 3.00

**CHANA BATHURA** 19.95  
chickpeas with pickles, raita & 2 batura

**CHAI SPICED BLUEBERRY PANCAKES** 16.95  
warm SMC chai masala blueberry jam  
on homemade pancakes

**HIGH TEA TIME PLATTER** 29.95  
3pc samosa, 3pc pakora sandwiches, pao bhaji toast,  
indian biscuits & gulab jamun

## HAPPY HOUR + LUNCH SPECIALS

12:00 pm - 3:00 pm & 5:00 pm - 6:00 pm

### EATS

Samosa	3/ea
Masala Fries	6
Lamb Sliders	5/ea
Veg Sliders	4/ea
Butter Chicken Poutine	11
Manchurian Cauliflower	13
Hakka Noodles	17
Chicken Biryani	17
Tandoori Chicken Momos	13
Butter Chicken with Naan	20
Lamb Curry with Naan	22

### SIPS

Rail Liquor	5
Indian Beer	5
Mystery Wine	5
Guava Margarita	10
Mango Tequila Shot	5

Weekdays

Only

## TRUST THE CHEF

4 COURSE | 75.00 per person

Allow us to give you a full Mantra style Indian Fest

featuring the best we have to offer!

Be sure to tell your server about any allergies.

## APPS

**VEG SAMOSA** 4pc VG 12.95

**PAO BHAJI GARLIC TOAST** VG 12.95

**SPINACH TRUFFLE NAAN** V 13.95

**ZUCCHINI + SWEET POTATO PAKORA** 4pc VG 12.95

**MANCHURIAN CAULIFLOWER** VG 16.95

**BUTTER CHICKEN POUTINE** 16.95

**DHOKLA CHAAT** V 13.50

**TANDOORI CHICKEN MOMOS** 16.95

**HAKKA CHICKEN WINGS** 1lb 16.95

**CHICKEN 65** 16.95

**TANDOORI CHICKEN OR PANEER FLATBREAD** V 13.95

## SIGNATURE DUM BIRYANI

Seasoned rice layered & covered with a naan top.

LAMB 23.00 CHICKEN 21.00 VEG 19.00

## TANDOORI BBQ

COMES WITH GARLIC NAAN, CHUTNEY + RAITA

**TANDOORI LAMB CHOPS** 4/6pc GF 33.95/39.95

**TANDOORI PRAWNS** GF 27.95

**TANDOORI TRUFFLE STUFFED MUSHROOMS** V GF 18.95

**TANDOORI CHICKEN TRIO** GF 20.95  
2pc of tandoori, green chili, mild afghani

**TANDOORI TASTING** GF 59.95  
2pc of lamb chops, afghani, green chili, tandoori, prawns, mushrooms, galouti kebab with onion chili paratha and grilled veggies

## BREADS

plain/butter naan	4	Roti	3.50
onion sees & fennel naan	5	layered parantha	6
galic naan	5	onion chili parantha	7

## CURRY

**DELHI BUTTER CHICKEN OR PANEER** GF V 22.95

**ROADSIDE CHICKEN CURRY** GF 20.95

**SPINACH CHICKEN KORMA** 20.95

**TAMARIND PRAWN VINDALOO** 24.95

**CALICUT LAMB PEPPER FRY** 21.95

**CHICKEN OR PANEER TIKKA MASALA KADHAI** 22.95

**KERALA HALIBUT** GF 26.95

**KASHMIRI LAMB ROGANJOSH** 24.95

**PALAK PANEER W SWISS CHARD** 19.95

**ROSE MALAI KOFTA** V 20.95

**JAPANESE EGGPLANT BAINGAN PATIALA** VG GF 19.95

**WOMBATU VEGETABLE CURRY** V 19.95

**AMCHUR BHINDI & ASPARAGUS** VG GF 18.95

**24 HOUR DAL MAKHNI** V GF 15.95

**PURPLE ALOO GOBI** VG 19.95

## GASTROPUB PLATES

**LAMB SHANK** GF 39.95  
braised lamb shank, jeera peas + potatoes

**AMRITSARI HADDOCK N CHIPS** GF 20.95  
whole haddock fillet, cilantro tartar sauce

**LOBSTER** GF 39.95  
tandoor lobster tail with lemon rice + turmeric coconut sauce

**HAKKA NOODLES** V GF 19.95  
+ shrimp 15.00  
+ chicken 5.00

## SIDES

Raita 7.00 Onion Salad 6.00 Rice 4.00

Pickles 5.00 Kachumber Salad 7.00 Pappadam 5.00

VG VEGAN • CAN BE MADE VEGAN

V VEGETARIAN • CAN BE MADE VEGETARIAN

GF GLUTEN FREE

WATCH OUT! THIS DISH IS MADE SPICY!

•••MAKE IT DESI STYLE!•••

LIKE IT SPICY AND TRADITIONAL? ASK YOUR SERVER

TO MAKE IT DESI STYLE FOR A LITTLE EXTRA KICK!

Please Let Us Know Of Any Allergies