

# INDIA PARADISE



**EAT LOCAL.  
THINK GLOBAL.**

DINE IN | TAKE OUT | CATERING

# GRILLS

Freshly made per order in our tandoor(clay oven)

## **PANEER TIKKA** 16 🟢

Marinated Cottage cheese chunks with fresh yogurt and flavorful spices, grilled in clay tandoor (Oven), served fresh to your plate.

## **NEW** **SOYA CHAAP(TANDOOR/MALAI)** 16 🟢

🌟 Indulge your palate with (Mock meat, cream, and spices) meticulously grilled to meet your expectations.

## **TANDOORI CHICKEN** 17 🟡

The chicken is marinated using spices such as cumin, coriander, and turmeric before it is roasted. You don't want to miss out on this one!

## 🌟 **PARADISE CHICKEN TIKKA** 18 🟡

Boneless chicken breast marinated in fresh yogurt along with lime juice and traditional spices cooked in a tandoor (Oven) set up to give justice to this delicious appetizer

## **MURGH MALAI** 18 🟡

A healthy and delicious dish is made up of tender pieces of chicken breast marinated with spices and herbs, grilled to perfection over an open flame

## **NEW** **FISH TIKKA** 19 🟡

Boneless Fish marinated in yogurt, ginger, garlic, spices, lime juice and cooked in Tandoor fresh

## **NEW** **CHICKEN SEEKH KABAB** 19 🟡 *(Limited Availability)*

Minced, seasoned chicken, blended with spices and herbs and then baked in clay oven.

## 🌟 **PARADISE GRAND PLATTER** 29 🟡 *(Limited Availability)*

Combination of Seekh Kabab, Shrimp, Murgh Malai and Fish Tikka. Perfect to try a byte of every thing.

## **NEW** **TANDOORI SHRIMP** 21 🟡

This delightful marinated shrimp, cooked and grilled in Indian style leaves you in awe of its taste



## **TANDOORI - GRILLING**

#IndianCooking #Technique

Grilling and roasting are popular cooking techniques in Indian cuisine, especially in the North. Tandoor, a clay oven, is used to grill and roast variety of dishes such as tandoori chicken, naan bread, and kebabs. To make tandoori chicken or vegetables, the ingredients are marinated in a mixture of spices, yogurt, and lemon juice and then set for grilling.

# INDIAN STREET FOOD

Irresistible Indian Inspired Popular Street Food

## MASALA PAPAD 5

It never goes wrong: The crispy papad is topped with a spicy and tangy mixture of onions, tomatoes, green chilies, cilantro, salt, spices and lime juice.

## 👑 PANI PURI 9

These small, bite-sized balls of puri (a type of Indian bread) are filled with a savory filling and served with a delicious pani (water). The Pani is made with cumin, black pepper, and chef's special blended masala powder. It is also lightly sweetened with tamarind syrup.

## TIKKI CHAAT 12

Aloo Tikki topped with homemade yogurt, green chilies, mint chutney, and garnish with coriander and chat masala.

## 🌟 CHAAT PAPDI WITH BHALLA 11

The deep-fried savory crackers mixed with gentle Bhalla

## 🌟 SEXY SAMOSA CHAAT 12

Chopped up samosa topped with mint and tamarind chutney and sev (those thin fried potato bits)

## 🆕 CHANA BHATURA 15 (Limited Availability)

Boiled chickpeas in the tomato-based gravy curry, served with fry bread, pickle and onions



## TALNA - FRYING

#IndianCookingTechniques

Talna, an ancient Indian cooking technique, involves deep-frying food in hot oil or ghee. This method results in crispy and golden-brown textures, commonly used for snacks like pakoras, samosas, and puris. The technique showcases India's rich culinary heritage with its diverse array of fried delicacies.

# LUNCH SPECIALS

Prefixed meal with two curries, rice, naan and a dessert

## VEG LUNCH 15 ■

Prefixed meal with two veg curries, rice, naan and a dessert

## CHICKEN LUNCH 16 ■

Prefixed meal with a veg and butter chicken, rice, naan and a dessert

## LAMB LUNCH 17 ■

Prefixed meal with a veg and lamb curry, rice, naan and a dessert

*\*Upgrade Garlic Naan +\$1*

## NEW COMBOS

All Day every Day, Serves for 1 person

### VEG NOODLES + MANCHURIAN 16 ■ *(Add chicken to noodles +2.99)*

### VEG FRIED RICE + MANCHURIAN 16 ■ *(Add chicken to rice +2.99)*

### BIRYANI THALI 19 ■ *(Limited Availability)*

Prefixed chef picked assorted biryanis served with raita and salan

### AUNTY DAAL(YELLOW DAAL)/ BLACK DAIRY 16 ■ DAAL(DAAL MAKHNI) + ZEERA RICE

## INDO - CHINESE

The blend of Chinese recipes and traditional Indian spices and herbs

### HAKKA FRIED RICE \$15/17/19

Indo-Chinese street-style fried rice with chef's special sauces, spices, and your choice of vegetables/chicken/mixed. Mixed has Vegetables, Chicken and Shrimp

### HAKKA NOODLES \$15/17/19

Indo-Chinese street-style noodles with chef's special sauces, spices, and your choice of vegetables/chicken/mixed. Mixed has Vegetables, Chicken and Shrimp



## STIR-FRYING

#IndianCooking #Technique

Stir-frying is a popular cooking technique used in the Indo-Chinese cuisine, a fusion of Indian and Chinese flavours. The technique involves quickly cooking vegetables, meat, and noodles in a wok over high heat. The ingredients are then stir-fried with a variety of sauces and spices, such as soy sauce, chili sauce, and vinegar.


# SMALL PLATES


Set the stage for an exceptional dining experience with our exquisite selection of appetizers


**GOBI MANCHURIAN** 14    
Crispy fried cauliflower florets tossed in sweet, sour and hot manchurian sauce. Try it today!

**MIXED VEG PAKORA** 9    
A crunchy delight of assorted vegetables

**VEG MANCHURIAN** 15  *(Limited Availability)*   
Vegetarian's All-Time Favorite, veggie balls with a blend of Indian Spices


**CHILLI PANEER** 16    
Fresh paneer cubes fired and sautéed with herbs and spices.


**FISH PAKORA** 16    
Tender bite sized fish, coated in a chef's special batter and deep fried. This dish has no additives, is a healthy snack and has low sodium!

**CHILLI CHICKEN** 17    
Chilli Chicken is a delicious meal cooked using boneless chicken fillets marinated in a chilli sauce. We'll serve it piping hot straight to your plate!

**CHICKEN 65** 16     
Boneless chicken marinated and fried with Indian spices and then tossed on a pan. "A popular Indian bar room snack"

**DESI CHICKEN WINGS** 15    
Think about Desi, it's Desi Wings with a symphony of flavor and crunch

**HONEY GARLIC SHRIMP** 15  *(Limited Availability)*   
Honey Garlic Shrimp is a delicious dish prepared with garlic and shrimp, infused with honey. This simple yet delicious dish can be enjoyed anytime as a snack or appetizer.

**GOBI 65** 15    
Fried crispy cauliflower florets tossed in spicy secret sauce.

**LAMB CHUKKA** 19  *(Limited Availability)*   
Fusion of lamb with the classic Indian Spices



## TAWA COOKING

#IndianCookingTechniques

Tawa is a flat, circular griddle or frying pan, often made of cast iron. It's used for shallow frying, grilling, and making flatbreads.

Tawa cooking is prevalent in making dishes like dosa (thin rice crepes), paratha (stuffed flatbreads), and aloo tikki (potato patties). The tawa's even heat distribution allows for quick and efficient cooking, resulting in crispy, well-cooked dishes.

# MAINS - VEG

## 🌟 **AUNTY DAAL (YELLOW DAAL TADKA)** 15 🟢 🍴

Yellow daal tadka is a flavorful and aromatic dish served at India Paradise. This dish is made by simmering daal (lentils) in a saucepan with exotic spices.

## 👑 **BLACK DAIRY DAAL (DAAL MAKHANI)** 15 🟢 🍴

There's something about a rich, creamy daal makhani that just hits the spot. This Punjabi classic is made with black lentils and kidney beans, simmered in a spiced tomato gravy until it reaches the perfect level of creaminess.

## **CHANA MASALA** 14 🌿 🍴

Chana Masala is an Indian dish made with chickpeas, tomatoes, and spices. It is typically served with rice or naan bread. The chickpeas are cooked in a flavorful tomato sauce, with a variety of spices. Chana masala is a versatile dish and can be made to suit your taste.

## **ALOO GOBI** 17 🌿 🍴

Aloo Gobi is a staple Indian household dish made with potatoes (Aloo) and cauliflower (Gobi) cooked with fresh ginger, garlic, and exotic spices.

## 👑 **PUNJABI MIXED VEGETABLE** 17 🟢 🍴

Punjabi Mixed Vegetable Curry is a mouthwatering and healthy dish that is perfect for any occasion. This curry is a mix of different vegetables like potatoes, carrots, peas, and beans that are cooked in a spiced tomato gravy. The best part about this curry is that it is very easy to make and has been a fan favourite!

## **OKRA MASALA** 17 🌿 🍴

Okra Masala is a delicious, Indian-style stewed okra dish. It is often served with rice or flatbreads and is a great way to enjoy this healthy and flavorful vegetable. This dish is one of our best-sellers and is made fresh per order.

## **BAINGAN MASALA** 17 🌿 🍴

There's nothing quite like a good Baingan Masala. This dish is packed with flavor, and it's sure to please even the pickiest of eaters. Made with warm eggplants, this tasty dish will surely blow you away!

## **KADAI MUSHROOM** 17 🟢 🍴

Kadai Mushroom is a popular Indian dish that is made with mushrooms, bell peppers, and onions. It is a simple dish to make and is full of flavor. Kadai Mushroom is our fan favourite, popular at parties and in house!

## CLAY POT COOKING

#IndianCooking #Technique

Cooking in clay pots is popular in many parts of India. The porous nature of clay helps retain moisture and imparts a unique earthy flavor to the food. Dishes like handi biryani and clay pot curries are prepared using this technique.

### **PALAK PANEER** 17

Palak Paneer is a classic Indian dish made with spinach and paneer (a type of Indian cottage cheese). The dish is usually cooked in a gravy made with onions, tomatoes, and exotic spices.

### **KADAI PANEER** 18

Kadai Paneer is a delicious Indian dish made with paneer tomatoes, onions, and peppers. It's typically cooked in a kadai, which is a type of Indian wok.

### **PANEER MAKHANI** 18

Paneer butter masala is one of the most popular Indian dishes made with paneer (a type of Indian cottage cheese). The dish is usually made with a gravy of tomatoes and butter, and cream is also added to give it a richer taste.

### **PANNER TIKKA MASALA** 18

Paneer Tikka Masala is a delicious and easy to make Indian dish. It is made with paneer (a type of Indian cheese), tikka spices, and tomatoes.

### **PANEER BURJI** 19

This is a paneer lovers delights cooked with chopped onion, tomato, green chilly, shredded panner and spices.


### **SHAHI PANEER** 19

Creamy rich curry made of cottage cheese chunks and a base of nuts, onions, and spices

### **MATTAR PANEER** 18

classic Indian vegetarian dish made with cubes of paneer (Indian cottage cheese) cooked in a rich and flavorful tomato-based gravy.

### **MALAI KOFTA** 19 *(Limited Availability)*

 Soft and creamy vegetable dumplings immersed in a rich tomato-based gravy



## **SEKNA - DRY ROASTING**

#IndianCooking #Technique

Sekna is an ancient Indian cooking technique that involves dry roasting spices, herbs, or grains without the use of oil or water. This method enhances the flavors and releases the aromatic oils of the ingredients, resulting in a more intense and complex taste profile. Sekna is commonly employed to prepare spice blends like garam masala and add depth to various Indian dishes.

# MAINS - NONVEG

## **CHICKEN KORMA** 18

Chicken Korma recipe is a classic Indian dish that is sure to please anyone who loves Indian food. The chicken is cooked in a rich, creamy sauce made with tomatoes, onion, garlic, and a variety of spices.

## **AUTHENTIC BUTTER CHICKEN** 19

Butter chicken is one of the most popular Indian dishes. It is made with chicken that is cooked in a tomato and butter sauce. and chefs secret butter sauce.

## **BRITISH TIKKA MASALA (CHICKEN)** 19

Chicken Tikka Masala is a classic Indian dish that is perfect for any occasion. The dish is made with marinated chicken that is cooked in a spiced tomato sauce.

## **STREET STYLE KADAI CHICKEN** 18

Kadai chicken is a popular Indian dish made with chicken, tomatoes, and onions. It is typically cooked in a kadai, or wok, and is often served with naan bread. The dish is made with either boneless or bone-in chicken, and is often spiced with garam masala, cumin, and chili powder. Kadai chicken is a hearty dish that is perfect for to cheer up your mood.

## **CHICKEN VINDALOO** 19

This popular curry is made of chicken that is specially marinated with grounded spices and cooked in fresh ingredients and vindaloo sauce.

## **SAAG CHICKEN** 18

Saag chicken is a traditional Indian dish made with saag chicken, onion, ginger, garlic, and spices.

## **OLD DELHI CHICKEN CURRY (BONE-IN)** 19

This popular curry is made of chicken that is specially marinated with grounded spices and cooked in fresh ingredients and vindaloo sauce.

## **METHI MALAI CHICKEN** 20

 Chicken cooked in cream with onion, tomato, methi and chef's selected soft spices.


## **KADAI LAMB** 20

Kadai Lamb is a traditional Indian dish that is perfect for any occasion. The lamb dish is made with traditional spices and vegetables that is cooked in a Kadai, which is a type of wok.

## **LAMB CURRY** 21

For our lamb curry, we start with a base of aromatic spices including cumin, coriander, and garam masala. We then add in onion, garlic, and ginger before browning the lamb. Once the lamb is browned, we add tomatoes and some chicken broth. We let the curry simmer until the lamb is cooked through and then we finish it off with some fresh cilantro.

## **LAMB ROGAN JOSH** 21

 Lamb Rogan Josh is one of the most popular dishes on Indian restaurant menus. The dish is made by slow-cooking lamb in a mixture of spices until it is meltingly tender. The resulting curry is rich and flavourful.

## **LAMB VINDALOO** 21

Lamb pieces cooked in vindaloo sauce and exotic spices



# BREAD

## **BUTTER NAAN** 4

Butter naan is a type of leavened bread popular in South Asia. It is made from flour, water, yeast, sugar, and salt, and is typically grilled or baked in a tandoor. Butter, ghee, or oil is often added to the dough or brushed on after baking.

## **GARLIC NAAN** 5

Garlic naan is a delicious Indian bread that is traditionally made with a tandoor, or clay oven. The bread is made with a dough of flour, yeast, sugar, salt, and water, and it is then rolled out and cooked on the preheated tandoor walls. The bread is then brushed with butter or ghee and garnished with garlic, coriander leaves.

## **BULLET NAAN** 5

Bread with chillies baked in tandoor oven, topped with butter

## **TANDOORI ROTI** 4

Tandoori roti is a popular Indian bread that is made in a tandoor, or clay oven. The dough is made with whole wheat flour, water, and salt, and then it is flattened and cooked on the walls of the tandoor.

## **KASHMIRI NAAN** 7

If you're looking for a delicious and traditional Indian bread, look no further than Kashmiri naan!

## **AMRITSARI KULCHA** 14

Amritsari Kulcha is a traditional Punjabi dish that is made with potato stuffed flatbread. It is served with chole (chickpeas) and achaar (pickled vegetables). The bread is soft and fluffy, and the potato filling is flavorful and hearty.

## **PYAZA KULCHA** 14

This type of kulcha is typically made with a combination of flour, salt, and ghee or oil, and is filled with a variety of vegetables is served with chole (chickpeas) and achaar (pickled vegetables). The most common veggies used in pyaza kulcha are onion, potatoes, and paneer.

## **PANEER HERB KULCHA** 15

Paneer kulcha is one of the most popular dishes from the Indian subcontinent and is served with chole (chickpeas) and achaar (pickled vegetables). It is made with paneer (a type of cottage cheese), spices and herbs.



## **FERMENTATION**

#IndianCookingTechniques

Fermentation is a key technique in South Indian and North-Eastern Indian cuisines. It's used to prepare dishes like dosa, idli, dhokla, naan, kulcha and pickles. Ingredients like rice, lentils, and vegetables are fermented to create unique textures and flavors.

# RICE SPECIALITIES

## STEAMED BASMATI RICE 6 🌿

Basmati rice is a long grain, aromatic rice. It is light and fluffy. Basmati rice is a good choice and goes perfectly with all our special curries.

## GARLIC RICE 8 🟢 🌿

This delicious dish is cooked with garlic, nuts and soft spices. This gives the rice a garlicky nutty flavor and a slightly crunchy texture. This goes very well with Butter chicken, Korma's and almost every thing. Ask, if you want it to be nuts free.

*Ask, if you want it to be nuts free.*

## ZEERA RICE 8 🟢 🌿

There are many ways to cook zeera rice, but one of the most popular is to fry it in oil until the cumin seeds turn a dark brown color. This gives the rice a nutty flavor and a slightly crunchy texture. Zeera rice is often served with chicken or lamb dishes, but it can also be a delicious side dish on its own.

*Ask, if you want it to be nuts free.*

## 🌟 PEAS PULAO 10 🟢

Peas Pulao is a rice dish made with green peas, Basmati rice, and spices. It is a popular dish in Indian and Pakistani cuisine and can be served as a main course or side dish.

## HAND FLOUR MILL



#IndianCooking #Tools

The ancient Indian hand flour mill technique involved the use of a manually operated stone or wooden mill to grind grains into flour. This traditional method required physical effort to rotate the mill's grinding mechanism, typically a heavy stone, to crush grains into fine powder. It was a fundamental tool in Indian households for centuries, providing fresh and nutritious flour for various culinary applications.

# SIDES

## BOONDI RAITHA 5

The boondi raita is a refreshing and flavorful dish that is perfect for any occasion. This dish is made with yogurt, boondi (fried chickpea flour balls), and a variety of spices. The boondi raita can be served as a side dish.

## VEGETABLE RAITHA 5

Vegetable raita is a refreshing and healthy dish made with yogurt, vegetables, and spices. The yogurt helps to cool and refresh the body, while the vegetables and spices provide flavor and nutrition.

## ONION SALAD 5

Onion salad is a dish consisting of chopped onions and a dressing, typically vinegar- or lemon juice-based. It is often served as an side dish.

## GARDEN SALAD 6

# BIRYANIS

**NEW** **BEZAWADA PANEER BIRYANI** 15 

A dish where the tender cottage cheese and the aromatic spices unite with the fragrant rice

**CHICKEN DUM BIRYANI(CANADA'S BEST)** 16 

India's favorite Biryani is made of classic basmati rice, juicy chicken, and rich and aromatic herbs and spices

*(Limited Availability)*

**NEW** **SPECIAL BEZAWADA CHICKEN BIRYANI** 18 

Where the King of Biryanis meets the specialty of the Bezwada spice, slow-cooked to satisfy your Biryani cravings

**BIRYANI 65** 17  

A dish where the tender fried chicken mixed with 65 sauce and the aromatic spices unite with the fragrant rice

**NEW** **GHEE ROAST CHICKEN BIRYANI** 18 

A dish where the tender fried chicken infused with desi ghee and the aromatic spices unite with the fragrant rice

**NEW** **LAMB CHUKKA BIRYANI** 20 

The fusion of lamb meat and classic Indian herbs and spices slowly simmered with the fragrant rice

**NEW** **GHEE ROAST LAMB BIRYANI** 20 

The fusion of lamb meat infused with desi ghee and the aromatic spices unite with the fragrant rice



## DUM PUKHT

#IndianCooking #Technique

Dum cooking is a slow-cooking technique that involves sealing the dish in a vessel using dough or aluminum foil and cooking it over a low flame. This method is commonly used to cook biryanis, pulao, and other rice-based dishes. The slow-cooking process allows the flavours to develop and infuse into the dish.

# DRINKS

**SPARKLING WATER** 6

**POP** 3

**INDIAN POP** 4

**SWEET/SALT LASSI** 5

A sweet or salty lassi is a refreshing drink that can be enjoyed any time of day. The perfect way to cool down on a hot day! Our sweet lassi is delicious and refreshing.

**MASALA CHAI** 5 *(Limited Availability)*

Masala chai is a blend of black tea and spices (cardamom, cloves, cinnamon, and ginger) which is popular in India.

🌟 **MANGO LASSI** 6

Mango Lassi is a popular Indian drink that is made with mango pulp, milk, sugar, and cardamom. It is a refreshing drink that is perfect for hot summer days.

**FRESH LIME SODA** 6

This classic lime soda is perfect for any day as it has a light and refreshing taste that will leave you feeling refreshed and hydrated.



## UBALNA - BOILING

#IndianCookingTechniques

This technique is simply used for boiling any kind of food and is commonly used to semi process raw ingredients like Dal, Rasam, Sambar and Chai.

# MOCKTAILS

**KHATTA MEETHA AAM RAS** 6

Indian Inspired Mango drink infused with Soda, lemon juice and spices. Perfect for any day.

*\*khatta meetha means Sweet and Sour*

**INDIAN SUMMER** 6

Orange Bliss! 🍊 This refreshing beverage combines the tangy goodness of fresh orange juice with a hint of sweetness. Savor every sip of this citrusy delight & let it quench your thirst on a hot summer.

**GOVAN BLUE BEACH** 6

This vibrant blue concoction combines the refreshing flavors of pineapple juice with a hint of exotic goodness.


# DESSERT DELIGHT

## GULAB JAMUN 5

Gulab jamun is a dessert that is very popular in India. It is made of milk, flour, sugar, and ghee (clarified butter). The dough is shaped into balls and fried, then soaked in a syrup made of sugar and water. Gulab jamun is often served with ice cream or rabri (a thick, sweetened condensed milk).

*Add Ice Cream \$3*

## GULAB JAMUN WITH RABDI (2 PCS) 6

 Delicious pastry balls made of milk solids and flour soaked in sugar syrup with cardamom and served with rabdi

## RASMALAI 6

Rasmalai is a traditional Indian dessert made with cottage cheese, milk, and sugar. It is often served at weddings and special occasions. The word "rasmalai" means "juice of milk" in Hindi. Rasmalai is made by curdling milk with lemon juice or vinegar, and then boiling the milk until it forms a thick cream. Rasmalai is usually served with a dollop of cream or ice cream.

## KULFI 5

Kulfi is a delicious Indian dessert that is perfect for any occasion. It is made with milk, cream, and nuts, and is often flavored with saffron, cardamom, or rose water. Kulfi is refreshing treat after a hot meal.

## CHOCOLATE FUDGE CAKE 8

*Add Ice Cream \$3*

## GAJAR KA HALWA 6

Kulfi is a delicious Indian dessert that is perfect for any occasion. It is made with milk, cream, and nuts, and is often flavored with saffron, cardamom, or rose water. Kulfi is refreshing treat after a hot meal.



## KHURCHAN - SCRAPING

#IndianCooking #Technique

This process involves scraping the layers stuck on the sides of utensil. This process was meant for making dishes like rabdi which is used in kulfi and rasmalai

# MUST TRY



## **BIRYANI THALI** 🍴 (Limited Availability)

Prefix chef picked assorted biryanis served with raita and salan

19

## 🍴 **AUTHENTIC BUTTER CHICKEN**

Butter chicken is one of the most popular Indian dishes. It is made with chicken that is cooked in a tomato and butter sauce. and chefs secret butter sauce.

🌟 19



## **CHICKEN SEEKH KABAB** 🍴 (Limited Availability)

Minced, seasoned chicken, blended with spices and herbs and then baked in clay oven.

19 **NEW**

## (Limited Availability) 🍴 **VEG MANCHURIAN**

Vegetarian's All-Time Favorite, veggie balls with a blend of Indian Spices

🌟 15



## **CHANA BHATURA** 🍴 (Limited Availability)

Boiled chickpeas in the tomato-based gravy curry, served with fry bread, pickle and onions

15 **NEW** 🌟

EAT LOCAL.  
THINK GLOBAL.



**INDIA**  
**PARADISE**

825 SOUTHDALE RD W, UNIT #2, LONDON, ON, N6P0B8. | +1 (519) 652-6677  
INFO@INDIAPARADISE.CA | WWW.INDIAPARADISE.CA/LONDON

 @INDIAPARADISELONDON  @INDIAPARADISELONDONONTARIO

"WE LOVE TO SERVE YOU EVERYWHERE. SO WE ARE IN  
WINDSOR AND HALIFAX TOO."