

INDIAN CURRY Xpress & BAR

INDIAN, CHINESE & NEPALESE KITCHEN
FINE DINING CUISINE

47 QUEEN STREET W, BRAMPTON, ON L6Y 1L9

905 450 4300

Dine in Menu



Lunch Special

All special served until 4pm / Weekdays \$11.47

Weekend & Holidays \$13.47

All lunch special platter with Rice, Naan, Raita and Salad.
(Pick any 2 items, No substitutions please)

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| 1) Butter Chicken | 1) Daal Makhani |
| 2) Lamb / Goat Curry | 2) Chana Masala |
| 3) Chicken Tikka Masala | 3) Shahi Paneer |
| 4) Beef Curry | 4) Vegan (Aloo Gobi, Chana, Daal Tarka) |



Nepali food Lunch Special \$11.47

(only available on Wednesday and Thursday)

Bhaat, Roti, Kukhurako Masu, Aloo Bodi Tama, Raai Saag



Starters

Vegetarian Fried Items

Gol Guppa (Pani Puri) \$6.47

Traditional Pani puri served with boiled potatoes, chickpeas and sweet sour mint chilled water

Chatt Papri \$6.47

Crisp papri, fresh bhalla topped with raisins served with yogurt, spices mint coriander and tamarind chutney topped with spices

Vegetable Pakora \$8.47

Mixed vegetable marinated with gram flour, fritters deep fried to golden crisp and served with our signature sauce

Paneer Pakora \$9.47

Home made cheese stuffed with herbs and spices served with tamarind chutney and mint

Paneer Tikka Roll \$10.47

Stuffed with paneer cubes marinated in tikka sauce with diced onion and veggie

Samosa 2 pcs with chickpeas \$5.47

Fried dish with a filling such as potatoes, onions, peas served with green and red chutney

Aloo Tikki \$5.47

Aloo Tikki is crisp potato patties made out of boiled potatoes, peas and various homemade spices

Veggie Tandoori Items

Tandoori Express Mix Veg Platter \$18.47

Tandoori mushroom, Paneer tikka and express paneer saslikh diced cut veggies

Tandoori Mushroom \$12.47

Marinated with yogurt, dry spices and served with mint sauce

Express Paneer Saslikh \$15.47

Mixed with diced cut peppers, cottage cheese and marinated with dry spices

Panner Tikka \$14.47

Home made cheese stuffed with herbs and spices served with tamarind chutney and mint

Non-Veg Fried Items

Chicken Tikka Wrap	\$12.47
<i>Wrap made with tendered chicken, ginger/garlic and spices</i>	
Chicken Wings	\$12.47
<i>Chicken wings marinated with cornstarch, egg and homemade spices</i>	
Fish Pakora	\$10.47
<i>Marinated with gram flour, corn starch and egg. Crispy Basa served with mint, cilantro and tamarind chutney</i>	
Chicken Pakora	\$11.47
<i>Tandoori battered boneless red chicken with gram flour, served with mint and cilantro chutney</i>	
Shrimp Pakora	\$15.47
<i>Shrimp marinated with cornstarch, egg and homemade spices</i>	
Chicken Momo in Nepali Style	\$12.47
<i>Steamed momo filled with minced chicken and veggies served with homemade wow chutney</i>	



Non-veg Tandoori Items

Nepali Style Sekuwa (BBQ Goat)	\$ 15.47
<i>Boneless goat meat roasted in tandoor served with finely chopped onion, ginger, cilantro and sprinkle lemon juice</i>	
Tandoori Quail Sizzler Masala	\$5.47
<i>Ginger Garlic with onion, tomato and cabbage, home made spice</i>	
Tandoori Chicken Full/Half	\$19.47/10.47
<i>Chicken marinated with traditional tandoori masala, yogurt, and ginger garlic paste and cooked in tandoor</i>	
Chicken Tikka	\$14.47
<i>Chunks of boneless chicken marinated in yogurt and homemade spices</i>	
Malai Tikka	\$15.47
<i>Breast of chicken marinated with cream, ginger/garlic, green chilies and special blend of spices</i>	
Chicken Seekh Kebab	\$14.47
<i>Spiced ground chicken mixed with fresh herbs, onion and grilled in tandoor</i>	
Lamb / Goat Seekh Kebab	\$14.47
<i>Spiced ground lamb mixed with fresh herbs, egg and grilled in traditional tandoor</i>	
Fish Tikka	\$14.47
<i>Chunks of seasoned fresh white fish grilled in clay tandoor oven</i>	
Express Chicken Tikka	\$15.47
<i>Chunks of chicken marinated whole night in spices and yogurt</i>	
Tandoori Shrimps	\$18.47
<i>Prawn marinated with tandoori spices, yogurt, garlic/ ginger and cheese</i>	
Mixed Grill Express Platter	\$24.47
<i>4 tandoori items marinated with tandoori spices, 12 pcs</i>	



Entree

Veggie Course

Daal Makhani

Black lentil cooked overnight in tomato puree, ginger/ garlic, simmered overnight enriched with cream

\$12.47



Daal Tadka

Full - flavored lentil saute with onions, fresh coriander, herbs and garlic in a tomato sauce

\$11.47

Bhindi Piazza Masala

Made with fresh okra, diced onion, tomato and dry spicy

\$12.47



Aloo Gobi

Potatoes and Cauliflower floret cooked in a thick masala made with fresh tomatoes, garlic, ginger and cilantro seasoned with spices

\$12.47

Chana Masala

Chickpeas cooked in tangy tomato based sauce, onion, garlic/ginger

\$11.47

Achari Baigan Bharta

Baby Eggplant cooked together with onion, fresh tomato, garlic and pickle spices

\$12.47

Malai Kofta

Vegetables and cottage cheese balls simmered in cashew sauce and served in rich gravy

\$13.47



Shahi Paneer

Cottage cheese pieces in thick creamy gravy prepared in tomato, onion and cashew nut paste

\$13.47

Paneer Lababdar

Cubes of panner cooked with caramelize onions, fresh tomatoes, cream and finished with clarified butter and fresh cilantro

\$13.47

Navratan Korma

9 kinds of ingredients (mixed vegetables and nuts) cooked in a fine blend of cashew and tomato gravy finished with fried cashew nuts

\$13.47

Palak Paneer

Cottage cheese cooked with fresh spinach and homemade spices

\$13.47



Kadhai Paneer

Paneer cooked with bell peppers, tomatoes in spicy onion, and gravy with touch of cream

\$13.47

Veggie Momo in nepali style

Steamed momo filled with mixed vegetable and served with chutney

\$11.47

Chicken Speciality

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| Kadai Chicken
<i>Chicken cooked with rich in onion, tomato gravy and aromatic spices</i> | \$14.47 |
| Chicken Vindaloo
<i>Cooked in special Vindaloo sauce with a blend of roasted spices, hot red chillies and potatoes</i> | \$ 14.47 |
| Chicken Lababdar
<i>Tender boneless chicken tikka cooked with caramelize onions, fresh tomatoes, cream and finished with clarified butter and fresh cilantro</i> | \$14.47 |
| Butter Chicken
<i>Boneless chicken, smoked in traditional tandoor, simmered in the homemade velvety tomato gravy, clarified butter, finished with dash of double cream</i> | \$15.47 |
| Chicken Tikka Masala
<i>Cubes of chicken tikka cooked in tandoor and made with bell pepper, onion and tomato in a spicy thick gravy</i> | \$15.47 |
| Chicken Korma
<i>Chicken cooked in a delicates spices, nuts and dry fruit in a rich sweet creamy sauce</i> | \$15.47 |
| Chicken Madras Curry
<i>South Indian Curry with flavor of coconut cream, curry leaf, hot red chillies and home made spices</i> | \$15.47 |
| Saag Chicken
<i>Chicken cooked with fresh spinach, cream/ butter and herbs</i> | \$14.47 |
| Nepali style Chicken Curry
<i>Fried local chicken curry with homemade spices</i> | \$14.47 |



Goat

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| Kadai goat
<i>Boneless goat cooked with rich onion and tomato gravy and aromatic spices</i> | \$14.47 |
| Goat / Lamb Korma
<i>Goat cooked in delicate spices, cashew nuts, dry fruits and rich sweet creamy sauce</i> | \$15.47 |
| Goat Curry
<i>Chunky pieces of goat simmered in aromatic blend in homemade buttery gravy spice</i> | \$14.47 |
| Goat Rogan Josh
<i>Consist pieces of mutton cooked with rich spicy gravy</i> | \$15.47 |
| Saag Goat
<i>Curry is a mixture of green leafy vegetables and chunk of goat meat in gravy form cooked with homemade spices</i> | \$14:47 |

Beef

Beef Curry

Beef meat cooked with red chilies, ginger in a tomatoes onion curry with roasted spices

\$14.47

Beef Korma

Beef cooked in delicate spices, cashew nuts, dry fruit and rich sweet creamy sauce

\$14.47

Beef Vindaloo

Boneless tender beef pieces cooked in special Vindaloo sauce with a blend of roasted spices, hot red chilies and potatoes

\$14.47



Fish

Fish Masala

Cooked in coconut milk, mustard seed and spices flavored

\$14.47

Prawn Masala

Fresh prawn cooked with onion, tomato and mild sauce

\$18.47



Soup

Lentil Soup

Lentil soup cooked with fresh ginger, cilantro, pomegranate juice and hint of lemon

\$9.47

Chicken Mugaltani soup

Creamy Chicken stalk with lentil garnished with cilantro

\$10.47

Chinese Items

Chicken Fried Rice

Cooked egg is shredded and mixed with stir fry of chicken, rice and onion in soy sauce

\$13.47

Chili Chicken

Battered chicken, wok-fried with a spicy blend of chilies, ginger, garlic and green onions

\$13.47

Chicken Lollipop

Crispy, lightly battered, spice marinated chicken wing drumettes

\$15.47

Chilli Panner

Cooked in corn starch, soy sauce, ginger/ garlic and tomato paste

\$15.47

Veg Manchurian

Veggies coated with corn flour, soy sauce, chili gravy sauce with spring onion

\$13.47

Chicken Manchurian

Chicken coated with corn flour, soy sauce, chili gravy sauce with spring onion

\$14.47

Hakka Singapore Chicken Noodle

Chicken noodle made with green pepper, onion and Chinese spices

\$14.47

Biryani

Veg Biryani

Rice cooked with mix vegetable, mint and homemade spices

\$14.47

Chicken Biryani

Boneless chicken pieces cooked with basmati rice and flavored with saffron and finished on dum

\$15.47

Goat Biryani

Basmati rice cooked with goat, saffron, mint and homemade spicy

\$15.47

Beef Biryani

Basmati rice cooked with beef, mint and homemade spicy

\$15.47

Prawn Biryani

Basmati rice cooked with prawn, mint and homemade spicy

\$18.47



Salad

Mango Salad	\$9.47
<i>Spring mix mango with lettuce, olive oil and lemon juice</i>	
Kucchubar Salad	\$6.47
<i>Mixed with cucumber, lettuce, black peppers and oil pepper</i>	
Onion Salad	\$3.47
<i>Onion ring with lemon juice, chat masala and green chili</i>	
Green Garden Salad	\$6.47
<i>Mixed Roman lettuce, head lettuce, carrot cucumber and tomato</i>	

Naan

Butter Naan	\$2.47
<i>Made with white flour baked in the tandoor and brushed with butter</i>	
Garlic Naan	\$3.00
<i>Coated with fresh Garlic, cilantro baked in tandoor and brushed with butter</i>	
Tandoori Roti	\$2.47
<i>Healthy choice-plain tandoor whole wheat bread</i>	
Ajwain Paratha	\$3.47
<i>Carom seeds flavored, layered bread cooked in tandoor and based with butter</i>	
Pudina Paratha	\$3.47
<i>Layered whole wheat bread flavored with mint</i>	
Aloo Paratha	\$4.47
<i>Mashed potato and ginger and cilantro flavored stuffed whole wheat bread</i>	
Paneer Kulcha	\$4.47
<i>Spiced Cottage Cheese and coriander stuffed bread baked in tandoor</i>	

Express Yogurt Raita	\$4.47
<i>A refreshing yogurt flavored with cucumber, mint, cilantro and a touch of cumin finished with pomegranate seeds</i>	

Mango Chutney	\$2.47
Mixed Pickles	\$2.47

Rice

Steamed Basmati rice	\$4.47
<i>Steamed naturally flavorsome Basmati Rice</i>	
Jeera Rice	\$4.47
<i>Basmati rice cooked with cumin seeds</i>	
Kashmiri Pulao	\$7.47
<i>Aged basmati rice cooked with fried onion, spices and saffron, topped with dry fruit and almonds</i>	
Saffron Rice	\$4.47
<i>Basmati rice flavored with saffron</i>	

Kids Menu

Fries	\$5.47
Wings	\$9.47
Butter Chicken Poutine	\$7.47
Shahi Paneer Poutine	\$7.47

Desserts

Gulab Jamun	\$4.47
<i>Deep fried cheese ball, flavored with cardamom and saffron sweet syrup</i>	
Kesar Rasmalai	\$5.47
<i>Soft Cheese dumplings steeped in saffron infused milk and topped with pistachio and almond flakes</i>	
Mixed Ice cream	\$4.47
<i>Mango, Vanilla, Mint, Chocolate</i>	
Mango Kulfi	\$4.47
<i>Homemade ice cream made with reduced milk and flavored with saffron</i>	
Pistachio Kulfi	\$4.47
<i>Made with milk pistachio/ chasew</i>	



Beverages

Lassi (Sweet & Salty)	\$4.47
Mango Lassi	\$5.00
Strawberry Lassi	\$5.00
Mango shakes	\$5.00
Rooh Afza	\$5.47

Light Beverages

Pierre Water	\$2.47
Juices	\$2.47
Pops	\$1.99
Spring Bottle	\$1.47
Masala Chai (Nepali Flavor)	\$2.47
Coffee	\$2.47



Thank You For Dining In At



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FINE DINING CUISINE



Food Allergy Notice:

Our food may contain nuts product. If you have a food allergy or special dietary requirement,
Please speak to our staff when making your order.
Gratuity 15% add to the group of 8 people or more