



Proudly serving East Indian cuisine since 1994

appetizers

<p>PAPADAM \$2.5 Two thin, crispy lentil wafers with hints of spice. Served with raita.</p> <p>VEGETABLE PAKORAS \$14 Potatoes, onions and spinach mixed with exotic spices and deep fried into bite sized fritters. Served with tamarind sauce.</p> <p>VEGETABLE SAMOSA APPETIZER \$12 Two samosas with potatoes, peas, herbs and spices. Served with a side of chickpea curry.</p> <p>MEAT SAMOSA APPETIZER \$14 Your choice of two beef or chicken samosas. Served with a side of chickpea curry.</p> <p>ONION BHAJI \$14 Diced onions dipped in exotic spices, flash fried and served with raita and tamarind sauce.</p> <p>ALOO TIKKI \$12 Two crispy potato patties, spiced and served with a chickpeas and raita.</p> <p>KACHUMBER SALAD \$12 Our house salad made with cucumbers, lettuce, onions and tomatoes lightly coated in our house balsamic vinaigrette.</p> <p>MASALA FRIES \$8 House fries made spicy.</p> <p>PINEAPPLE PAKORAS \$14 Pineapple coated in spices and batter, fried and served with tamarind sauce and raita.</p> <p>CAULIFLOWER PAKORAS \$15 Housemade cauliflower fritters mixed with exotic spices, ginger and garlic. Served with raita and tamarind sauce.</p> <p>BOMBAY PAKORAS \$14 Seasoned diced vegetables fried and served with tamarind sauce.</p> <p>PANEER PAKORAS \$15 A unique cheese coated with Indian spices, then fried and served with tamarind sauce as well as raita.</p> <p>CHICKEN PAKORAS \$16 Marinated boneless chicken coated in a special mix of spices, deep fried and served with tamarind sauce and raita.</p>	<p>PRAWN PAKORAS \$18 Marinated tiger prawns battered in spices, fried and served with mint chutney and tamarind sauce.</p> <p>FISH PAKORAS \$16 Battered fish that is coated with spices and fried to a crispy finish. Served with mint chutney and tamarind sauce.</p> <p>SWEET CRISPY CAULIFLOWER \$15 A unique pakora consisting of cauliflower fritters mixed with spices, fried, then toasted and coated with honey.</p> <p>CAESAR SALAD \$12 A traditional Caesar salad with romaine lettuce, croutons and parmesan cheese. Add chicken tikka \$3</p> <p>BOMBAY CHAT PAPRI \$14 Using a yogurt base, we create this light dish using ground lentil balls, potatoes, chickpeas, Indian crackers, and a variety of spices.</p> <p>CHICKEN BITES \$16 Marinated, deep fried chicken, generously coated with a sweet and spicy sauce. Served with tamarind and raita.</p> <p>HOMEMADE SOUP \$12 Your choice of either Lentil Soup or our famous Mulligatawny. Add chicken \$3</p> <p>AMRITSARI KULCHA \$12 A potato stuffed naan served with chickpeas and raita</p> <p>MIXED GRILL \$35 Tandoori Chicken, Chicken Tikka, Prawn Tandoori and Beef Tandoori Kabobs</p> <p>BUDDHA SALAD \$12 Chickpeas, Paneer, Onions, Cucumbers, Tomatoes, all lightly seasoned.</p> <p>CHUTNEY \$2 Mango Chutney, Mint Chutney, Apple Chutney Pickles Carrots, Mint Chutney Pickled Lemon</p>
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VEGAN DAIRY FREE FAVOURITES



Please inform your server of any allergies. We value your safety above all else. We can substitute dairy in most dishes and all dishes except samosas and breads are gluten-free.

thalis AND combo platters

All Thalís and Combos are served with papadam to start

MEAT HOUSE SPECIALTY PLATTER \$25

Your choice of butter chicken, beef curry or lamb curry served with mixed vegetable vindaloo, black bean daal, raita, steamed rice, two rotis, pickled carrots and mint chutney. **Substitute lamb or beef for \$1.50**

TOUR OF INDIA – MEAT \$30

Butter chicken, beef tikka masala, mixed vegetable vindaloo, GM rice, mint chutney, pickled carrots and raita, all served with naan bread.

VEGAN PLATTER \$28

Chickpea curry, saag, black bean daal, mixed vegetable vindaloo, rice pilau, mint chutney, pickled carrots and served with two butter free rotis.

VEGETARIAN HOUSE SPECIALTY PLATTER \$24

Your choice of lentil daal, black bean daal or chickpea curry, served with mixed vegetable vindaloo, aloo gobi, raita, steamed rice, two rotis, raita, pickled carrots and mint chutney.

TOUR OF INDIA – VEGETARIAN \$28

Aloo gobi, mutter paneer, lentil daal, rice pilau, mint chutney, pickled carrots, raita and served with a piece of naan bread.

tandoori

All our tandoori dishes come with rice pilau and kachumber salad, as well as a side of curry sauce and raita

TANDOORI CHICKEN MEAL \$24

The most famous dish made in a tandoori oven, it is bone-in chicken that is marinated then slowly cooked in our clay oven. **Add two extra pieces for \$8**

PRAWN TANDOORI MEAL \$27

Tiger prawns delicately marinated and cooked in our clay oven. **Add extra prawn for \$3 each**

BEEF TANDOORI KABOB MEAL \$24

Lean ground beef prepared with onions and exotic spices, then cooked in our clay oven.

CHICKEN TIKKA MEAL \$24

Boneless chicken pieces, marinated in tandoori and baked in our clay oven. **Add two extra piece for 8\$**

FISH TANDOORI MEAL \$27

Our tandoori spices compliment the salmon nicely before being baked in our clay oven.

PANEER TIKKA MEAL \$24

A delicious Indian spiced cheese (paneer) coated in tandoori sauce.

 VEGAN

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FAVOURITES



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vegetarian AND vegan

SAAG PANEER \$18
Pureed spinach, rapini and broccoli mixed with spices and cooked with paneer.

PEAS WITH POTATOES \$17
Peas and potatoes cooked with onions, ginger and garlic into a creamy curry sauce.

CHILLI CHEESE \$18
Paneer cooked with onions and bell peppers in a tomato sauce.

DAAL MUHKNI \$17
Simmered black beans, spices and cream.

CAULIFLOWER PANEER \$21
Cauliflower and paneer cooked together and lightly seasoned.

PANEER JALFRAZI \$19
A sweet mix of vegetables and paneer, mildly spiced.

MUTTER PANEER \$18
Peas and paneer cooked with onions, ginger, garlic and Indian spices.

GM PANEER \$18
Paneer mixed into our Butter Chicken sauce.

KARAHI PANEER \$18
Ginger, onions, tomato and paneer mixed into a deep red sauce.

MALAI KOFTA \$17
Freshly grated mixed vegetable balls consisting primarily of chickpeas cooked in a creamy curry sauce.

VEGETABLE KORMA \$17
Seasonal veggies cooked with garlic, onions in a creamy coconut curry sauce, garnished with nuts and raisins.

BOMBAY POTATOES \$17
Potatoes cooked with onions, ginger and garlic in a cream sauce.

VEGETABLE TIKKA MASALA \$17
Seasonal mixed vegetables marinated in yogurt and cooked in a tomato sauce.

VEGETABLE KASHMIRI \$17
Seasonal mixed vegetables and fruit cooked with nuts and raisins in a lightly spiced curry sauce.

SHAHI PANEER \$18
A light, creamy broth full of flavor, garnished with cashews.

 **LENTIL DAAL** \$17
A thick lentil soup made with onions, garlic, and fresh tomatoes.

 **MIXED VEGETABLE VINDALOO** \$17
Mixed vegetables cooked with onions, garlic and fresh ginger in a curry sauce.

 **BHURTHA (EGGPLANT)** \$18
An incredibly diverse set of spices are used with our eggplant to create this very unique, very healthy dish.

 **CHICKPEA CURRY** \$17
Garbanzo beans cooked in a Punjabi curry sauce.

 **BHINDI BHAJI** \$17
Pan fried okra with onions, garlic, ginger and fresh tomatoes.

 **ALOO GOBI** \$18
Potatoes and cauliflower spiced then cooked together for this timeless Indian classic.

 **COCONUT BUTTER VEGE** \$17
Mixed vegetables with our famous Butter Chicken spices and coconut milk.

 **COCONUT, CHICKPEAS AND POTATOES** \$18
Potatoes and chickpeas cooked with onions, ginger, garlic and special spices in a coconut milk base.

 **SAAG** \$17
Punjabi style spinach, broccoli and rapini purée cooked in garlic and Indian spices.

 **BLACK BEAN DAAL** \$17
Black beans cooked with fresh garlic, ginger and Indian spices into a thick soup.

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meat AND seafood

Upgrade to lamb or beef for \$2
 Upgrade to prawn, shrimp or fish for \$4
 Extra Meat for \$5

BUTTER CHICKEN

\$18

Sautéed chicken cooked with exotic spices in a creamy curry sauce.

TIKKA MASALA

\$18

A yogurt-based curry with onions, ginger, garlic and spices.

BALTI

\$18

Mint is infused into a thicker curry sauce with onions, ginger and garlic.

MALAYAN CURRY

\$18

A southern style creamy, coconut sauce mixed with mangos and bananas.

CHICKEN WITH CHICKPEAS

\$18

Boneless chicken cooked with chickpeas, tomatoes, ginger and garlic in a creamy coconut sauce.

KASHMIRI

\$18

Fresh and dried fruit mixed with nuts, raisins, and Indian spices cooked into a curry sauce.

MANGO CURRY

\$18

Mango puree mixed with spices and your choice of meat for a flavorful, light curry.

BHUNA

\$18

Your choice of meat sautéed with onions and added to a curry sauce.

GM CHICKEN

\$18

Our chicken tikka pieces cut up and added into a curry with a complex spice mix.

CHICKEN WITH MUSHROOMS

\$18

Boneless chicken cooked with mushrooms, tomatoes, ginger and garlic in a curry sauce.

KUKU PAPA

\$18

A curry consisting of onions, ginger, garlic and spices in a creamy coconut milk.

ROGAN JOSH

\$18

A creamy coconut milk curry base mixed with fresh ginger, garlic, tomatoes, herbs and spices.

KORMA

\$18

A more mild, creamy curry garnished with raisins and nuts.

● TRADITIONAL CURRY

\$18

A traditional Indian curry, made with onions, ginger, garlic and various Indian spices.

● SAAG

\$18

Punjabi style spinach, broccoli and rapini purée cooked in garlic and Indian spices.

● VINDALOO

\$18

Potatoes cooked into a complex curry sauce.

● JALFREZI

\$18

Seasonal mixed vegetables tossed with Indian spices and lightly coated with a curry sauce.

● MADRASI

\$18

A favorite throughout the UK, this south Indian dish is prepared with garlic, ginger and onions to create an authentic flavor.

● CHILLI

\$18

Onions, ginger, garlic, bell peppers and mixed vegetables coated in a sweet curry sauce, mixed with Indian spices.

● COCONUT CURRY

\$18

A light, authentically-flavoured curry made with coconut milk.

🌿 VEGAN

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bread

NAAN \$2.75
A special leavened bread, freshly baked in our clay oven.

GARLIC OR ONION NAAN \$3
Fresh baked naan bread infused with your choice of garlic or onion.

CINNAMON NAAN \$3.5
Our freshly baked naan bread, coated with butter and cinnamon sugar.

CORIANDER NAAN \$3.5
Our naan infused with onion seeds and coriander

ROTI \$2.5
Two thin, grilled whole wheat Indian tortillas.
Vegan option available, just ask!

TANDOORI ROTI \$2.5
A whole wheat Indian tortilla grilled, then baked in our clay oven. Vegan option available, just ask!

PURI \$2.50
Lightly fried, unleavened whole wheat bread.
Vegan option available, just ask!

BHUTURA \$2.50
Deep fried naan bread.

POTATO KULCHA NAAN \$7
Naan bread stuffed with potatoes and spices, then baked in our clay oven.

CHICKEN KULCHA NAAN \$7
Shredded chicken breast is stuffed into our famous naan bread and baked to create this incredible twist.

KEEMA NAAN \$7
Ground beef and spices stuffed into a naan bread, then baked in our clay oven.

PASHWARI NAAN \$7
Naan bread stuffed with dates, raisins and nuts, then baked in our clay oven.

SPINACH KULCHA NAAN \$7
Spinach, paneer and spices are stuffed into a naan bread then baked.

rice

STEAMED BASMATI RICE \$6

GM RICE \$7
Basmati rice cooked with cumin, onion, and peas.

RICE PILAU \$8
Basmati rice cooked with seasonal vegetables. Garnished with nuts and raisins.

COCONUT RICE \$8
Our Basmati rice infused with a rich coconut flavor.

RICE POT \$12
Basmati rice cooked with chickpeas, mixed vegetables, nuts, raisins and spices.

EGG RICE \$8
Seasonal mixed vegetables, basmati rice, nuts and raisins gently cooked with egg.

NIMBU CHAWAL \$8
Lemon and mint rice cooked with mustard seeds, ground turmeric, cilantro, raisins and cashews.

VEGETABLE BIRYANI \$20
Basmati rice sautéed with seasonal vegetables, nuts, raisins, saffron and spices.

SEAFOOD BIRYANI \$26
Your choice of shrimp, prawns, or fish cooked with basmati rice seasonal mixed vegetables, nuts, raisins, saffron and Indian spices.

MEAT BIRYANI \$23
Chicken cooked with basmati rice, seasonal mixed vegetables, nuts, raisins, saffron and Indian spices. Substitute beef or lamb for \$1

VEGAN **DAIRY FREE** **FAVOURITES**



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kids menu AND sides

 **VEGETABLE SAMOSA** \$1.75
A single vegetable samosa, served with a side of tamarind sauce.

BEEF OR CHICKEN SAMOSA \$2.75
A single beef or chicken samosa, served with a side of tamarind sauce.

BUTTER CHICKEN SAMOSA \$4
A hand made samosa with rice and butter chicken filling. Served with butter chicken sauce.

SMALL BUTTER CHICKEN \$12
A smaller portion of our butter chicken.

 **SMALL CHICKPEAS CURRY** \$8
A small serving of our chickpea curry.

CHICKEN STRIPS AND FRIES \$12
Served with ketchup. **Extra Strip for 3\$**

CHICKEN NUGGETS AND FRIES \$10
Served with ketchup.

 **FRIES** \$6
A side order of crispy french fries.

 **MASALA FRIES** \$8
House fries made spicy

BUTTER CHICKEN SAUCE \$6
Small for 6, Large for 9
Vegan option available, just ask!

 **INDIAN SALAD** \$6
Onions, cucumbers, tomatoes, and green chillies.

 **CHUTNEYS AND SIDE SAUCES** \$2
Mango, Apple, Mint, Tamarind (Remove Ranch, Sweet and Sour) **2\$ for Small, 4\$ for Med**

 **PICKLED SIDES** \$2
Your choice between Pickled Carrots, Mango or Lemon for 2\$

 **HOT GREEN CHILLIES** \$2
2\$ for Small, 4\$ for Med

RAITA \$2
Spiced yogurt with carrots and cucumbers.
\$4 for Small, 6\$ for Large, 9\$ for Full

 **RAW CHOPPED ONIONS** \$4

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Our lunch menu offers a variety of great dishes found in the main menu, as well as some specifically made for lunch! Available until 3 pm.

lunch

LUNCH MEAT THALI

\$16

Chicken curry with mixed vegetables, basmati rice, pickled carrots, mint chutney and a roti.

Substitute Lamb/Beef for \$1

LUNCH BUTTER CHICKEN THALI

\$16

Our famous butter chicken served with mixed vegetables, raita, basmati rice, pickled carrots, mint chutney and a roti.

CHICKEN NAAN SANDWICH

\$16

A special chicken tikka recipe is used with a curry sauce and sandwiched with naan bread to make this fusion dish. Served with a side of kachumber salad.

MEAT SAMOSA LUNCH

\$14

Two of our samosas (your choice of beef or chicken) served with a side of chickpeas and our kachumber salad.

VEGETABLE SAMOSA LUNCH

\$12

Two of our vegetable samosas, served with a side of chickpeas and kachumber salad.

LUNCH VEGETARIAN THALI

\$14

Black bean daal, mixed vegetables, raita, basmati rice, pickled carrots, mint chutney and a roti.

Vegan option available, just ask!

VEGETABLE SOUP

\$14

Your choice of either lentil soup or our famous mulligatawny. Served with one roti. Add chicken \$3

SOUP AND SALAD

\$11

A cup of our homemade lentil soup and famous kachumber salad.

CHANA PURI OR BHUTURA

\$14

Chickpea curry served with raita, kachumber salad, mint chutney, pickled carrots, and your choice of two bhaturas (lightly fried naan bread) or puri (lightly fried roti).

CHICKEN CAESAR SALAD

\$15

A house made caesar salad topped with slices of our chicken tikka.

VEGETABLE BIRYANI

\$20

Basmati rice lightly sautéed with seasonal mixed vegetables, nuts, raisins, saffron and Indian spices.

MEAT BIRYANI

\$23

Chicken cooked with basmati rice, seasonal mixed vegetables, nuts, raisins, saffron and Indian spices.

Substitute Beef/Lamb for \$1

SEAFOOD BIRYANI

\$26

Your choice of shrimp, prawns, or fish cooked with basmati rice seasonal mixed vegetables, nuts, raisins, saffron and Indian spices.

VEGAN

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FAVOURITES



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beverages AND dessert

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DARJEELING CHAI \$5

Sweetened Indian tea made with milk, cinnamon, cloves, ginger and cardamom.

ICED CHAI \$6

Our Chai tea blended with vanilla ice cream.

VEGAN CHAI \$5

Our homemade chai made with coconut milk.

INDIAN COFFEE \$5

Steamed milk, sugar, espresso

LASSI \$6

Our refreshing take on the famous Indian yogurt smoothie. Available in mango, strawberry, pineapple, banana, as well as sweet or salty.

VEGAN LASSI \$6

Dairy free Lassi made with coconut milk. Choice of mango, strawberry, pineapple or banana.

HAND MADE MILKSHAKES \$6

Chocolate, vanilla, strawberry, pineapple, banana, mango, triple berry.

GOLDEN TEMPLE \$5

Mango juice, 7 up, grenadine

MANGO ICED TEA \$5

Our tea blends brewed and mixed with mango.

FAMOUS HOMEMADE CHEESECAKE \$10

Our flavour list is long and delicious. Call us to find out what's in stock or to discuss ordering a custom cake. Please allow at least 72 hours for custom orders.

GULAB JAMUN \$4

Indian sponge cakes coated in sweetened syrup.

BURFI \$2

An indian fudge with your choice of almond, pistachio or chickpea.

RAS MALAI \$4

Cheese dumplings soaked in sweetened milk and delicately flavoured with cardamom.

PACKAGED SPICES

100 g of our very own seasonings! The same product you fell in love with in our kitchens, packed right for yours.

Butter Chicken	Chicken Curry
Beef Curry	Lamb Curry
Tandoori Chicken	Lentil Daal
Vegetable Curry	Aloo Gobi

PACKAGED TEAS

Enough tea to make over 20 cups, we sell a variety of our very own chai tea blend.

Tins for \$10 or 100g bags for \$8

Original Ancient Chai	Chocolate Chai
Vanilla Rooibos Chai	Ginger Chai

Looking for more to go?

We offer our wonderful assortment of curry sauces and chutneys all in ready to go jars! Just pick any sauce you'd like, your spice level and we will have it ready for you.

you deserve it!

CHEESECAKE FLAVORS

Here is a list of some of our amazing flavors! We may not have them all available, so please do ask one of our wonderful team members for assistance!

Strawberry, Vanilla, White Chocolate Banana, White Chocolate Raspberry, Coconut Key Lime, Chocolate Hazelnut, Madonna Chocolate, Chocolate Cappucino, Pina Colada, Bailey's Irish Cream, Eggnog, Pumpkin, Salted Caramel, Peanut Butter Chocolate, Kahlua, Amaretto, Triple Berry, Mocha Java, Grand Marnier, Blueberry, Orange Honey.

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