

BREADS

NAAN 3.5

A special leavened bread, freshly baked in our clay oven.

GARLIC OR ONION NAAN 4

Fresh baked naan bread infused with your choice of garlic or onion.

CORIANDER NAAN 4

Our naan infused with onion seeds and coriander

CINNAMON NAAN 4.5

Our freshly baked naan bread, coated with butter and cinnamon sugar.

TAWA ROTI 2.75

Two thin, grilled whole wheat Indian tortillas.

Vegan option available, just ask!

TANDOORI ROTI 2.75

A whole wheat Indian tortilla grilled, then baked in our clay oven. *Vegan option available, just ask!*

MAKKI KI ROTI 3

Two thin, grilled corn meal Indian tortillas.

PURI 2.75

Lightly fried, unleavened whole wheat bread.

Vegan option available, just ask!

BHUTURA 2.75

Deep fried naan bread.

POTATO KULCHA NAAN 7.5

Naan bread stuffed with potatoes and spices, then baked in our clay oven.

CHICKEN KULCHA NAAN 7.5

Shredded chicken breast is stuffed into our famous naan bread and baked to create this incredible twist.

KEEMA NAAN 7.5

Ground beef and spices stuffed into a naan bread, then baked in our clay oven.

PESHWARI NAAN 7.5

Naan bread stuffed with dates, raisins and nuts, then baked in our clay oven.

SPINACH KULCHA NAAN 7.5

Spinach, paneer and spices are stuffed into a naan bread then baked.

DESSERT

FAMOUS HOMEMADE CHEESECAKE 12

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.

BURFI (3) 2.5

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

KIDS MENU AND SIDES

VEGETABLE SAMOSA 2

A single vegetable samosa, served with a side of tamarind sauce.

BEEF OR CHICKEN SAMOSA 3.75

A single beef or chicken samosa, served with a side of tamarind sauce.

BUTTER CHICKEN SAMOSA 4.5

A hand made samosa with rice and butter chicken filling. Served with butter chicken sauce.

VEGGIE NOODLES 15

Noodles mixed with seasonal vegetables with a soy-chilli base sauce

CHICKEN STRIPS AND FRIES 13

Served with ketchup. *Extra Strip for 3*

CHICKEN NUGGETS AND FRIES 10

Served with ketchup.

FRIES 8

A side order of crispy french fries.

MASALA FRIES 9

House fries made spicy

SPRING ROLLS 8

Fried vegetable spring rolls served with sweet chili.

POTATO BITES 10

Homemade crispy potato coated with chickpea flour and seasonings.

BUTTER CHICKEN SAUCE

Personal 9 Large 12

Vegan option available, just ask!

RAITA 3

Spiced yogurt with carrots and cucumbers.

CHUTNEYS & PICKLES

SMALL 2 MEDIUM 4 LARGE 6 FULL 9

An assortment of chutney's sauces, and sides

Pickled Carrots	Spicy Mint Chutney
Coconut Chutney	Mango Chutney
Tamarind Sauce	Apple Chutney
Hot Chilli	Pickled Mango
Mixed Pickle	Pickled Lemon

GULAB JAMUN (3) 6

Indian sponge cakes coated in sweetened syrup.

RAS MALAI 6

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

KHEER 6

An Indian rice pudding made with whole milk and flavoured with cardamom and saffron.

LUNCH MENU

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 MEAT THALI 18

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

Substitute Lamb/Beef for 2

LUNCH BUTTER CHICKEN THALI 18

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

LUNCH VEGETARIAN THALI 16

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

Vegan option available, just ask!

SHAHI PANEER THALI 16

Shahi paneer served with kachumber salad, mint chutney, pickled carrots, rice and raita

CHICKEN NAAN WRAP 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 fries

VEGGIE NAAN WRAP 15

Fresh naan stuffed with paneer, vegetables and chilli sauce. Served with a side of fries.

BUTTER CHICKEN COMBO 20

A personal curry combo of butter chicken, plain rice and plain naan

SHAHI PANEER COMBO 18

A personal curry combo of shahi paneer, plain rice and plain naan.

CHANA PURI OR BHUTURA 15

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).

LUNCH HOMEMADE SOUP 15

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

BEVERAGES

MASALA CHAI 6

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

ICED CHAI 7

Our Chai tea blended with vanilla ice cream.

VEGAN CHAI 6

Our homemade chai made with coconut milk.

VEGAN LASSI 7

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

LASSI 7

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

INDIAN COFFEE 6

Steamed milk, sugar, espresso

HAND MADE MILKSHAKES 7

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

GOLDEN TEMPLE 6

Mango juice, 7 up, grenadine

MANGO ICED TEA 6

Our tea blends brewed and mixed with mango.

SOFT DRINKS 2.5

A can of your favourite soft drink. Available options are: Coke, Diet Coke, Gingerale, Rootbeer, Orange Crush

CHEESECAKE FLAVOURS

OUR FLAVOURS OF CHEESECAKE

Take a look at some of the many flavours available for our cheesecakes. Please ask what flavours we have available when you order!

Vanilla
Madonna Chocolate
Bailey's Irish Cream
Pumpkin
Peanut Butter
Chocolate
Amaretto

Kaluha
Strawberry
White Chocolate
Raspberry
Blueberry
White Chocolate
Banana

Chocolate Hazelnut
Chocolate
Cappuccino Lemon
Coconut Key Lime
Mango Pineapple
Pina-Colada
And Many More!

WHOLE CAKES 75

Looking to have a whole cake for a special occasion? We offer full cakes of any of our flavours for purchase. Please give us at least 72 hours to ensure your flavour is available.



Proudly Serving East Indian Cuisine
Same Spot. Same People. Since 1994

DINE IN OR TAKE OUT

604 463 7877 | 604 463 7899

MONDAY-FRIDAY
11 AM - 9 PM

SATURDAY
12 PM - 9 PM

SUNDAY
4 PM - 9 PM



Leave us a review!

20726 LOUGHEED HIGHWAY, MAPLE RIDGE BC
Order online @ gmrestaurant.ca

APPETIZERS

🌿 PAPADAM 2.5

Two thin, crispy lentil wafers with hints of spice. Served with raita.

🌿 ALOO TIKKI 12

Two crispy potato patties, spiced and served with a chickpeas and raita.

🌿 VEGETABLE PAKORAS 15

Potatoes, onions and spinach mixed with exotic spices and deep fried into bite sized fritters. Served with tamarind sauce.

PINEAPPLE PAKORAS 18

Pineapple coated with Indian spices and chickpea flour fried and served with raita

🌿 CAULIFLOWER PAKORAS 17

House-made cauliflower fritters mixed with exotic spices, ginger and garlic. Served with raita and tamarind sauce.

PANEER PAKORAS 16

A unique cheese coated with Indian spices, then fried and served with tamarind sauce

● CHICKEN PAKORAS 17

Marinated boneless chicken coated in a special mix of spices, deep fried and served with mint chutney and tamarind sauce

● FISH PAKORAS 17

Battered fish that is coated with spices and fried to a crispy finish. Served with mint chutney and tamarind sauce.

● PRAWN PAKORAS 19

Marinated tiger prawns battered in spices, fried and served with mint chutney and tamarind sauce.

🌿 VEGETABLE SAMOSA APPETIZER 12

Two samosas with potatoes, peas, herbs and spices. Served with a side of chickpea curry.

MEAT SAMOSA APPETIZER 14

Your choice of two beef or chicken samosas. Served with a side of chickpea curry.

● SWEET CRISPY CAULIFLOWER 18

A unique pakora consisting of cauliflower fritters mixed with spices, fried, then toasted and coated with honey.

CAESAR SALAD 13

A traditional Caesar salad with romaine lettuce, croutons and Parmesan cheese. **Add chicken tikka 4**

🌿 KACHUMBER SALAD 12

Our house salad made with cucumbers, lettuce, onions and tomatoes lightly coated in our house balsamic vinaigrette.

SAMOSA CHAAT 13

Two vegetable samosas topped with chickpeas, raita, mint chutney, and tamarind sauce.

BOMBAY CHAAT PAPRI 14

Using a yogurt base, we create this light dish using ground lentil balls, potatoes, chickpeas, Indian crackers, and a variety of spices.

CHICKEN BITES 17

Marinated, deep fried chicken, generously coated with a sweet and spicy sauce. Served with tamarind and raita.

🌿 HOMEMADE SOUP 15

Your choice of either Lentil Soup or our famous Mulligatawny. **Add chicken 3**

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 25

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 28

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

BEEF KABOB MEAL 25

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

CHICKEN KEBOB 25

Minced chicken marinated in mint, coriander, and fragrant Indian spices.

CHICKEN TIKKA MEAL 25

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

LEMON SALMON 29

Tandoori salmon served with lemon sauce & vegetables baked in our clay oven.

SALMON TANDOORI MEAL 29

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

PANEER TIKKA MEAL 25

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

TANDOORI CHICKEN PIECES 8

Our famous tandoori chicken pieces only, without rice & salad. One leg & one thigh.

VEGETARIAN

We now offer personal sizes on select curries
PERSONAL SIZE / REGULAR SIZE

SAAG PANEER 14/20

Pureed spinach, rapini and broccoli mixed with spices and cooked with paneer.

PEAS WITH POTATOES 14/20

Peas and potatoes cooked with onions, ginger and garlic into a creamy curry sauce.

CHILLI CHEESE 20

Paneer cooked with onions and bell peppers in a tomato sauce.

DAAL MUKHANI 14/20

Simmered black beans, spices and cream.

MUTTER PANEER 14/20

Peas and paneer cooked with onions, ginger, garlic and Indian spices.

GM PANEER 20

Paneer mixed into our Butter Chicken sauce.

MALAI KOFTA 20

Freshly grated mixed vegetable balls consisting primarily of chickpeas cooked in a creamy curry sauce

KARAHI PANEER 20

Ginger, onions, tomato and paneer mixed into a deep red sauce.

VEGETABLE KORMA 20

Seasonal veggies cooked with garlic, onions in a creamy coconut curry sauce, garnished with nuts and raisins.

BOMBAY POTATOES 20

Potatoes cooked with onions, ginger and garlic in a cream sauce.

VEGETABLE KASHMIRI 20

Seasonal mixed vegetables and fruit cooked with nuts and raisins in a lightly spiced curry sauce.

SHAHI PANEER 14/20

A light, creamy broth full of flavor, garnished with cashews.

BOMBAY CURRY 20

Vegetable Pakoras mixed into smooth sauce made with yogurt and chickpea flour

MUTTER MATKI 20

A northern Indian dish of peas cooked in a rich cream sauce flavoured with fenugreek leaves

VEGAN

We now offer personal sizes on select curries
PERSONAL SIZE / REGULAR SIZE

🌿 LENTIL DAAL 14/20

A thick lentil soup made with onions, garlic, and fresh tomatoes.

🌿 MIXED VEGETABLE VINDALOO 20

Mixed vegetables cooked with onions, garlic and fresh ginger in a curry sauce.

🌿 BHURTHA (EGGPLANT) 20

An incredibly diverse set of spices are used with our eggplant to create this very unique, very healthy dish.

🌿 CHICKPEA CURRY 14/20

Garbanzo beans cooked in a Punjabi curry sauce.

BINDI BHAJI (OKRA) 20

Okra lightly fried with spices and served in a curry sauce.

🌿 ALOO GOBI 20

Potatoes and cauliflower spiced then cooked together for this timeless Indian classic.

🌿 COCONUT BUTTER VEG 20

Mixed vegetables with our famous Butter Chicken spices and coconut milk.

🌿 COCONUT, CHICKPEAS AND POTATOES 20

Potatoes and chickpeas cooked with onions, ginger, garlic and special spices in a coconut milk base.

🌿 SAAG 14/20

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

🌿 BLACK BEAN DAAL 14/20

Black beans cooked with fresh garlic, ginger and Indian spices into a thick soup.

MEAT & SEAFOOD

We now offer personal sizes on select curries
PERSONAL SIZE / REGULAR SIZE

BUTTER CHICKEN 14/21

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

TIKKA MASALA 14/21

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

BALTI 14/21

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

MALAYAN CURRY 14/21

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

KASHMIRI 14/21

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

MANGO CURRY 14/21

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

GM CURRY 14/21

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

ROGAN JOSH 14/21

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

CHICKEN BHUNA 14/21

Chicken simmered with diced onions garlic and masala which is reduced to make a thick semi-dry sauce.

Upgrade to Lamb or Beef for 3

Upgrade to Prawn, Shrimp or Fish for 4
Extra Meat for 5

KUKU PAPA 14/21

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

KORMA 14/21

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

● TRADITIONAL CURRY 14/21

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

● SAAG 14/21

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

● VINDALOO 14/21

Potatoes cooked into a complex curry sauce.

● JALFREZI 14/21

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

● MADRASI 14/21

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

● CHILI 14/21

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

● COCONUT CURRY 14/21

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

CHICKEN KARAHI 14/21

Chicken simmered with onions, ginger, garlic, tomatoes & fenugreek

THALIS AND COMBO PLATTERS

All Thalīs and Combos are served with papadam to start

MEAT HOUSE SPECIALTY PLATTER 27

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 3**

TOUR OF INDIA – MEAT 33

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

GOAT CURRY COMBO 27

Bone in goat cooked with onions, ginger, garlic, and exotic curry spices. Served with plain rice & naan.

VEGETARIAN HOUSE SPECIALTY PLATTER 26

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

TOUR OF INDIA – VEGETARIAN 31

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

🌿 VEGAN PLATTER 30

Coconut Chickpea curry with potato, saag, lentil daal, aloo gobi rice pilau, mint chutney, pickled carrots and served with two butter free rotis.

FAVOURITES

🌿 VEGAN

● DAIRY FREE

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.