



FOR TAKEOUT OR DELIVERY
📞 604.267.0045

Appitizers

ONION BHAJIA Fresh onions battered with indian spices and deep fried	8.00 PER DISH
VEGGIE PAKORA Spiced vegetables dipped in batter and deep fried	8.00 PER DISH
VEGGIE SPRING ROLLS 10 PIECES PER ORDER WITH PLUM SAUCE Crispy patties stuuffed with veggies and deep fried	8.00 PER DISH
VEGGIE MANCHURIAN Vegtable balls cooked with spices in chilli sauce	10.00 PER DISH
CHAT PAPRI Crispy flakes mixed in chick peas, potatos and chutney	8.00 PER DISH
PANEER PAKORA Cottage cheese fingers with spices and deep fried	12.00 PER DISH
CHILLI CHICKEN Crispy battered chicken cooked with chillies and spices	12.00 PER DISH
FISH PAKORA Fish fried with flour and traditional spices served with mint chutney	12.00 PER DISH
PRAWN PAKORA Battered and deep fried served with chili sauce	16.00 PER DISH
VEGGIE CHOW MEIN Mix veggies & noodles cooked indian style	10.00 PER DISH
CHICKEN CHOW MEIN	12.00 PER DISH
GOBI PAKORA	10.00 PER DISH

Tandori Sizzlers

TANDOORI CHICKEN

14.00

Half chicken marinated with authentic Indian spices and grilled in tandoor to perfection

CHICKEN TIKKA

14.00

Boneless chicken breast marinated with our special ingredients and grilled in tandoor to perfection

CHICKEN KABAB

14.00

Ground Chicken marinated with special Indian herbs, fresh garlic, ginger & grilled in tandoor to perfection

MALAI CHICKEN

14.00

Boneless chicken breast marinated in cashew nut sauce and cream, grilled in tandoor to perfection

LAMB SHEESH KABAB

14.00

Ground lamb marinated with special Indian herbs, fresh garlic, ginger & grilled in tandoor to perfection

TANDOORI FISH

16.00

Fish marinated in fresh garlic, ginger, Indian spices and grilled in tandoor to perfection

TANDOORI PRAWNS

22.00

Jumbo prawns marinated in a special yogurt and then cooked in the tandoor

PANEER TIKKA

14.00

Cottage cheese marinated in fresh mint, cashew nut sauce and cream, grilled in tandoor to perfection



WATER & POP

Pepsi, Diet Pepsi, 7Up Crush Orange

1.50

PER CAN

Chicken Specialties

CHICKEN TIKKA MASALA

13.00

Grilled chicken cooked in onion & tomato based sauce

BUTTER CHICKEN

13.00

Boneless chicken breast cooked in creamy tomato sauce

CHICKEN GOA CURY

13.00

Boneless chicken cooked in a unique combination of coriander & coconut curry

MURGH SPINACH

13.00

Boneless chicken with spinach, cooked with garlic, ginger & Indian spices

MURGH VINDALOO

13.00

Boneless chicken & potatoes, zesty curry cooked in a tangy sauce with vinegar

CHILI CHICKEN

13.00

Bone Chicken cooked in Chinese style vinaigrette sauce with green bell peppers and onions

CHICKEN RARA

13.00

Boneless pieces of chicken cooked with chicken mince in Indian masala gravy garnished with coriander and garam masala

CROWN SPECIAL CHICKEN

15.00

Boneless Chicken cooked with homemade in dry masala in fresh spinach

MURG MUGHLAI

13.00

Boneless chicken in fresh Ginger/garlic and rich cashew nut sauce with fenugreek leaves

Lamb / Goat Specialties

LAMB ROGAN JOSH

14.00

Lamb cooked with onions, garlic, ginger, traditional Indian herbs & spices

PALAK GOSHT

14.00

Boneless lamb cooked with spinach & Indian spices

LAMB METHI

14.00

Boneless lamb, dry fenugreek leaves cooked with garlic in a special curry sauce

LAMB RARA

14.00

Boneless pieces of lamb cooked with lamb mince in Indian masala gravy garnished with coriander and garam masala

LAMB VINDALOO

14.00

Boneless lamb & potatoes, zesty curry cooked in a tangy sauce with vinegar

LAMB/GOAT MASALA

14.00

Lamb/Goat cooked in thick gravy

CROWN SPECIAL LAMB/GOAT

16.00

Boneless Lamb/ Goat cooked with homemade in dry masala in fresh spinach

LAMB / GOAT SHAHI KORMA

14.00

Boneless lamb/ goat cooked in rich cashew nut sauce

Vegetarian Specialties

ALOO GOBI

Cauliflower & potatoes cooked in garlic, ginger, tomato and spices

10.00

SHAHI PANEER

Homemade diced cheese cooked in onion, cream & tomato sauce

12.00

MATAR PANEER

Homemade cheese & green peas cooked in rich onion sauce

12.00

PALAK PANEER

Homemade cheese cooked with spinach, onions and Indian spices

12.00

KADHAI PANEER

Homemade cheese cooked with onions, garlic, ginger, and tomato sauce

12.00

MALAI KOFTA

Homemade cheese stuffed with dry fruits and cooked in rich cashew nut sauce

12.00

CHANA MASALA

Chickpeas cooked in onion, garlic, ginger and tomato sauce

10.00

EGGPLANT BHARTHA

Whole eggplant roasted on open flame and peeled, then cooked with onion, tomatoes, garlic and ginger

12.00

DAL MAKHANI

Black lentils cooked in traditional handi; slow fire cooking to taste the best with Indian spices, cream and butter

10.00

CHILLY PANEER

12.00

YELLOW DAL FRY

10.00

MUTTER MASHROOM CURRY

12.00

BHINDI MASALA

Baby okra cooked in chopped onions and a tomato ginger sauce *Seasonal Availability

12.00

Naans (Breads)

NAAN

2.00

A must for every meal; white leavened bread

GARLIC & BASIL NAAN

2.50

White leavened bread flavored with garlic and basil

ALOO KULCHA

5.00

White leavened bread stuffed with potato

PALAK PANEER NAAN

5.00

White leavened bread stuffed with spinach and cottage cheese

CHICKEN NAAN

5.00

White leavened bread stuffed with mildly spiced chicken

LACHEDAR PARANTHA

4.00

Multi-layered flaky, whole wheat bread with bread / butter

PUDEENA PARANTHA

4.00

Multi-layered flaky, whole wheat bread with mint & butter

TANDOORI ROTI

2.00

Whole wheat bread thin baked in tandoor in seconds

BUTTER NANN

2.50

White leavened bread with butter

Rice Specialties

RICE PLAIN

4.00

Basmati rice cooked with onions in their own aromatic flavor

PEA PULAO

4.00

Basmati rice cooked with green peas and onions

VEGETABLE BIRYANI

12.00

Basmati rice cooked with mixed vegetables and Indian spices

CHICKEN BIRYANI

14.00

Chicken breast cooked in Basmati rice and Indian spices

LAMB BIRYANI

15.00

Basmati rice cooked with lamb and Indian spices

SEAFOOD BIRYANI

15.00

Basmati rice cooked with prawns & Indian spices

Sides

RAITA

5.00

Homemade yogurt with cucumber and carrots mildly spiced

SADA DAHI

5.00

Homemade yogurt

ACHAAR

1.50

Mixed variety of Indian pickles and spices

CHUTNEY

1.50

Ranch / mint / tamarind

INDIAN SALAD

5.00

CEASER SALAD

7.00

Desserts

MANGO ICE CREAM

7.00

Yummy! Ice cream with real mango flavour and pistachio

RAS MALAI

5.00

Indian style cheese patties served in saffron and cardamom cream

GULAB JAMUN

5.00

Pastry balls deep fried and served in syrup

GULAB JAMUN WITH VANILLA OR MANGO ICE CREAM

8.00

Pastry balls deep fried and served in syrup

BADAMI KHEER

8.00

Rice cooked with sweet milk and dry fruits, Rice Pudding)

FALUDA KULFI

8.00



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OPENING HOURS

TUE TO THU: 4 PM - 10 PM

FRI TO SUN: 4 PM - 11 PM