



**Fully Licensed Under L.L.B.O**

**Certified Halal** حلال



## **Authentic Indian and Nepalese Cuisine**

We serve tons of vegan and gluten free dishes. Our menu is Egg and Peanut Free ask your server for any allergy concerns.

We are pleased to introduce you to a new taste which is reflective of Royal Indian and Nepalese Cuisine. Born in the mountains of the Himalayas, a cuisine that has become the favourite style of food throughout the world. The difference is in the ingredients. Using the freshest vegetables, meats and seafood's, seasoned with exotic, full flavoured spices and modest herbs combined in exact measure, we produce a culinary experience that cannot be matched.

Our Head Chef has many years of experience in preparing special dishes of India and Nepal. And we will prepare food to meet your taste preference - whether it be mild, moderate or spicy. We trust that you will enjoy the taste of Himalayas.



[www.sagarmathacurrypallace.ca](http://www.sagarmathacurrypallace.ca)



# SURUWAT - SOUPS & APPETIZERS

## 1. LENTIL SOUP

Lentil broth tempered with cumin garlic and mustard seeds

\$5.99



Lentil Soup

## 2. PAPRI CHAT

Crunchy wafers topped with spiced yogurt, tamarind and green chutney, and spices

\$5.99



Papri Chat

## 3. VEGETABLE SAMOSA

Spiced vegetable stuffed in a savoury pastry (3 pcs)

\$3.99



Vege. Samosa

## 4. SAMOSA CHAT

Samosa topped with spiced yogurt and tamarind and green chutney

\$5.99



Samosa Chat

## 5. VEGETABLE PAKORA

Deep-fried fritters of garden vegetables

\$6.99



Vege Pakora

## 6. ONION BHAJIYA

Fried onion Fritters.

\$6.99

## 7. FISH PAKORA

Fish battered with chick peas flour and deep fried.

\$9.99



## 8. ALOO PAKORA

Deep-fried Potato fritters.

\$6.99

## 9. CHICKEN PAKORA

Tender pieces of boneless chicken marinated with ginger. garlic spices battered with chick peas flour and deep fried.

\$9.99



Chicken Pakora

## 10. CHANA SAMOSA (2 pcs)

Samosas topped with Chana Masala and garnished with onion, chillies, cilantro, and tamarind and green chutney.

\$8.99

## 11. PANEER PAKORA (12 pcs)

Deep-fried Paneer Fritters.

\$9.99



# TODAY'S SPECIAL

2:30 – 9:30 PM

## 1. ROYAL THALI (VEGETARIAN)

Combination of Palak panner or Paneer makhani, Chana Masala, Mutter Paneer, Rice, Naan, Salad and Desert

\$19.99

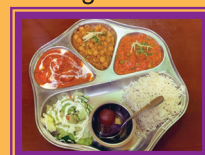


Vege Thali

## 2. ROYAL THALI (NON VEGETARIAN)

Combination of Butter Chicken or Lamb Korma, Chana Masala, Mutter Paneer, Rice, Naan, Salad and Desert.

\$19.99



Meat Thali



# FROM THE TANDOOR - CLAY OVEN

## 1. CHICKEN TIKKA

**\$14.99**

*Tender pieces of boneless chicken marinated with our special ingredients and grilled in the tandoor oven.*

## 2. CHICKEN MALAI TIKKA

**\$14.99**

*Boneless chicken breast marinated in cashew nut, cream and special spices, grilled in Tandoor oven.*

## 3. SEEKH KABAB (CHICKEN/LAMB)

**\$13.99/  
\$13.99**

*Minced chicken or lamb highly seasoned with special herbs and spices and grilled in the Tandoor oven.*

## 4. PANEER TIKKA

**\$15.99**

*Cottage cheese and Garden fresh Vegetables marinated with herbs and spices and grilled in the Tandoor oven.*

## 5. SHRIMP TANDOORI

**\$18.99**

*Black Tiger Shrimp marinated with chefs special spices.*

## 6. TANDOORI FISH

**\$14.99**

*Fish marinated with chef's special spices and grilled in tandoor.*

## 7. TANDOORI SEAFOOD PLATTER

**\$22.99**

*5 Pieces of Black Tiger Shrimp and 8 pieces of Basa Fish marinated with garlic, yogurt, exotic spices and roasted in Tandoor Oven.*

## 8. CHICKEN HARYALI KABAB

**\$14.99**

*Tender chicken breast marinated with ginger, garlic, spinach paste, cilantro, yogurt and Indian Spices and delicately roasted in Tandoor Oven.*

## 9. HIMALAYA SPECIAL PLATTER

**\$29.99**

*Assortment of Chicken Tikkia, Malai Tikka, Fish Tikka, Seekh Kabab and Black Tiger Shrimp.*





# SUBJI MANDI SE

## Vegetarian

### 1. DAL MKHANI

*Lentil cooked traditionally with herbs, butter, cream and spices*

### 2. GOBI ALOO

*Garden fresh cauliflower cooked with potatoes, onion, and tomatoes*

### 3. PALAK PANEER

*Pureed spinach and homemade cheese cooked with freshly ground spices*

### 4. PANEER MAKHNI

*Cottage cheese cooked in a mild creamy tomato sauce*

### 5. MIX VEGETABLE CURRY

*Mixed vegetables cooked in our chef's special sauce*

### 6. CHANA MASALA

*Chickpeas cooked in thick onion and tomato sauce with special Indian spices*

### 7. KOFTA DIL BAHAR

*Potato Cheese balls prepared in mouth watering mild, sweet curry sauce*

### 8. DAL TADKA

*Yellow lentil tempered with ginger, garlic, onion, tomato and spices*

### 9. MUTTER PANEER

*Green Peas and cottage cheese cooked with onion, tomato, and ginger*

### 10. ALOO PALAK

*Potato cooked with Indian spices and pureed spinach*

### 11. KASTORI GOBI

*Garden fresh cauliflower cooked with fenugreek in a mild creamy sauce*

### 12. VEG. MAKHANI

*Garden fresh vegetables prepared in a mild creamy tomato sauce*

### 13. KADAHI PANEER

*Cottage cheese cooked with onion, green pepper, garlic and exotic spices*

### 14. VINDI MASALA "OKRA"

*Baby okra cooked with onion, tomato, ginger, herb and fresh spices*

### 15. BAIGAN BHARTHA (EGGPLANT)

*Baked mashed eggplant cooked with fresh tomatoes, onions, green peas and spices*

### 16. PANEER CHILLI

*Cottage cheese prepared with onion, green peppers, tomatoes, garlic, ginger and spices*

### 17. ALOO MUTTER

*Potatoes and green peas cooked with onion, tomatoes, ginger and Indian spices*

### 18. VEGETABLE KORMA

*Garden fresh vegetable cooked with cashew nut paste in a mild creamy sauce*

### 19. SUBJI VINDALOO

*Garden fresh vegetables cooked with vinegar ginger and spicy chili sauces*

### 20. VEGETABLE MADRASH

*Mix vegetables cooked with Indian spices and coconut milk*

### 21. TAMA BOODI

*Black eye beans cooked with bamboo shoots and Himalayan herbs*

### 22. VEGETABLE COCONUT CURRY

*Vegetable cooked with coconut milk, cream and (mild) spices*

\$12.99



Dal Makhani

\$12.99



Gobi Aloo

\$13.99

\$13.99

\$12.99



Palak Paneer

\$12.99

\$13.99

\$11.99



Paneer Makhani

\$13.99

\$11.99



Mix Veg. Curry

\$12.99

\$13.99

\$13.99



Channa Masala

\$12.99

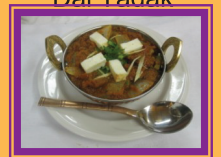
\$12.99



Dal Tadka

\$14.99

\$11.99



Kadahi Paneer

\$13.99

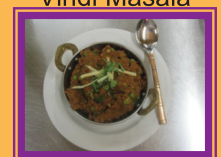
\$12.99



Vindi Masala

\$12.99

\$11.99



Baigan Bharttha

\$13.99





# CURRY MEHAKTI HANDI SE

## Chicken-Lamb

### 1. BUTTER CHICKEN

Boneless tandoori chicken pieces cooked in a gently flavored cream

\$13.99



Butter Chicken

### 2. CHICKEN TIKKA MASALA

Boneless tandoori chicken cooked in tomato based gravy with onion, green peppers, and spices

\$14.50



Karahi Lamb

### 3. KARAH CHICKEN/LAMB

Boneless meat cubes cooked with onion, peppers, herbs and spices

Chicken \$14.50  
Lamb \$15.99



Karahi Chicken

### 4. SAAG - CHICKEN/LAMB

Pureed spinach cooked with selected meat cubes

Chicken \$14.50  
Lamb \$15.99



Saag Lamb

### 5. VINDALOO - CHICKEN/LAMB

Tender pieces of meat cooked with vinegar, potatoes, ginger, and (hot) spices

Chicken \$14.50  
Lamb \$15.99



Saag Lamb

### 6. COCONUT CURRY - CHICKEN/LAMB/FISH/SHRIMP

Tender pieces of selected meat cooked with coconut milk, and (mild) spices

Chicken \$14.50  
Lamb \$15.99  
Fish \$14.50  
Shrimp \$16.99



Lamb Vindalo

### 7. KASHMIRI KORMA - CHICKEN/LAMB/FISH/SHRIMP

Boneless, tender meat cooked in Kashmiri style and garnished with cashew nut

Chicken \$14.50  
Lamb \$15.99  
Fish \$14.50  
Shrimp \$16.99



Coconut Curry

### 8. CHICKEN CURRY-LAMB ROGANJOSH

Boneless meat cooked in tomato, onion and exotic spices

Chicken \$14.50  
Lamb \$15.99



Coconut Curry

### 9. CHICKEN TAKA TAK CURRY

Boneless chicken breast cooked with exotic spices onion tomato, garlic, ginger and cilantro

Chicken \$14.50  
Lamb \$15.99



Kashmiri Korma

### 10. CHICKEN & LAMB MADRASH

Chicken and Lamb curry cooked in coconut milk with Indian spices and tomato, onion paste. Popular Indian style. (spicy)

Chicken \$14.50  
Lamb \$15.99



Takatak Masala

### 11. CHILLI CHICKEN/FISH/SHRIMP

Boneless chicken cubes cooked with onion, peppers, garlic and ginger

Chicken \$14.99  
Fish \$14.99  
Shrimp \$16.99



Chilli Chicken

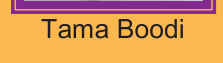
## SAMUDRI KHAZANA

### Seafood

#### 1. TAKATAK MASALA

Fish gently cooked in garlic, onion, and tomato gravy, finished with coriander

Fish \$14.99  
Shrimp \$16.99



Tama Boodi

#### 2. VINDALOO

Fish cooked in chilly flavored hot gravy, with potato and vinegar or Black Tiger Shrimp

Fish \$14.99  
Shrimp \$16.99

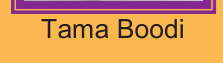


Chilli Chicken

#### 3. BUTTER SHRIMP/FISH

Black Tiger Shrimp or fish fillet cooked in tomato creamy, mild sauce

Fish \$14.99  
Shrimp \$16.99

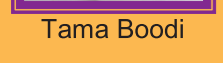


Tama Boodi

#### 4. MADRASH CURRY

Fish and Shrimp curry cooked in coconut milk with Indian spices and tomato, onion paste. Popular Indian style. (spicy)

Fish \$14.99  
Shrimp \$16.99



Tama Boodi



# BREADS FROM THE CLAY OVEN

*Traditional Breads Baked on the Hot Walls of a Clay Oven*

1. NAAN TANDOORI \$2.99

*A must for every meal, fine wheat flour dough baked on the walls of the oven*

2. ROTI \$3.25

*Whole wheat baked in the Tandoor oven*

3. GARLIC NAAN \$4.50

*Indian garlic bread baked in the Tandoor oven*

4. LACHHEDAR PARANTHA \$5.50

*Multi layered flakey bread with butter baked in the Tandoor oven*

5. ALOO NAAN \$5.50

*Naan bread stuffed with spiced potatoes*

6. BREAD BASKET \$16.99

*A combination of naan tandoori, roti, garlic naan, and aloo naan*



Roti



Garlic Naan



Aloo Naan



Lachedar Parantha

# BASMATI KA BHANDAR - RICE

*Indian Basmati Rice*

1. PLAIN ZIRA RICE \$3.99

*Basmati rice cooked in its own flavour*

2. MUTTER, PANEER PULAO \$11.99

*Basmati rice cooked with cheese and green peas*

3. BIRYANI Veg \$12.99

*Basmati rice gently cooked with selected meat and spices  
(Chicken/Lamb/Shrimp)*

Chicken \$13.99

Lamb \$14.99

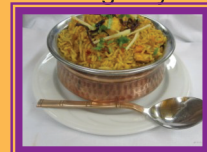
Shrimp \$16.99



Paneer Pulao



Mix Veg Biryani



Chicken Biryani

# TIPPAN TAPPAN - SALAD/RAITA

1. MIXED VEGETABLE RAITA \$5.99

*Diced vegetable mix in a spiced yogurt*

2. ONION SALAD \$3.79

*Onion slices, salt, chili powder and lemon juice*

3. KASUMBER SALAD \$8.79

*Diced onion, cucumber, carrot and tomatoes with fresh lemon juice and chat masala*

4. MANGO PICKLE OR CHUTNEY \$2.99

5. PAPADUM (4 pc) \$2.99

6. GREEN SAUCE \$2.99

*Made from yogurt, coriander leaf, green chili, garlic*

7. TAMARIND SAUCE \$2.99

*Made from Tamarind, Indian spices*



Mix Veg Raita



Kasumber Salad



Pickel



Chutney



# CHEF'S RECOMMENDATION

## 1. CHICKEN TIKKA COMBO

*Boneless Tandoori Chicken with Veg Pakora, served with Salad, Rice, Naan Bread, Chana Masala or Butter Chicken, Pop (coke/diet coke/gingerale)*

**\$22.99**



Chicken Tikka

## 2. SEAFOOD COMBO

*Tandoori Fish or Shrimp with Veg Pakora, served with Salad, Rice, Naan Bread, Chana Masala or Butter Chicken, Pop (coke/diet coke/gingerale)*

**Fish \$22.99**  
**Shrimp \$24.99**



Malai Tikka

## 3. VEG. PANEER TIKKA COMBO

*Tandoori Paneer Tikka with Veg Pakora, Chana Masala or Paneer Makhani, Rice, Naan, Pop (coke/diet coke/gingerale)*

**\$22.99**



Lamb Kabab

## 4. CHICKEN MALAI TIKKA COMBO

*Malai Tikka with Veg Pakora, served with Chana Masala or Butter Chicken, Salad, Rice, Naan, Pop (coke/diet coke/gingerale)*

**\$22.99**



Chicken Kabab

## 5. SEEKH KABOB COMBO

*Sekh Kabob with Veg Pakora, served with Chana Masala or Butter Chicken, Salad, Rice, Naan, Pop (coke/diet coke/gingerale)*

**Chicken \$22.99**  
**Lamb \$23.99**

# VEGAN - MENU

1. GOBI ALOO
2. CHANA MASALA
3. MIX VEG CURRY
4. VEG VINDALOO
5. DAL TADKA
6. ALOO PALAK
7. ALOO MUTTER
8. LENTIL SOUP
9. VEG. SAMOSA
10. VEG PAKORA
11. RICE PULAO
12. ONION BHAJIA
13. TAMA BODI
14. VINDI MASALA ("OKRA)
15. BAIGAN BHARTHA (EGGPLANT)
16. NAAN
17. ROTI
18. ALOO NAAN
19. KASTOORI GOBI

# GLUTEN FREE

1. LENTIL SOUP
2. CHICKEN TIKKA TANDOORI
3. SEEKH KABOB
4. SHRIMPS TANDOORI
5. FISH TANDOORI
6. DAL
7. ALOO GOBI
8. CHANA MASALA
9. MIX VEG. CURRY
10. ALOO PALAK
11. KASTORI GOBI
12. BUTTER CHICKEN
13. CHICKEN TIKKA TANDOORI
14. CHICKEN/LAMB VINDALOO
15. KARAH/LAMB/CHICKEN
16. TAMA BODI
17. LAMB/CHICKEN/VEG KORMA
18. COCONUT CURRY LAMB/CHICKEN
19. BAIGAN BHARTHA (EGG PLANT)
20. BHINDI MASALA (OKRA)

*Please note: If you need Vegan or Gluten-Free, PLEASE ASK.  
All menu items are Gluten-Free EXCEPT for Samosas and Naan Bread.*





# MUH MEETHA KIJYE SWEETS

## 1. GULAB JUMUN (3 Pieces)

*Deep fried milk balls in sugar syrup.*

## 2. RAS MALAI (3 Pieces)

*"Milk Delight" known as queen of the Indian Desserts.*



Gulab Jumun

\$5.59



\$6.99

Ras Malai

# BEVERAGES

## 1. MANGO LASSI

*Exotic yogurt drink with mango pulp.*

## 2. LASSI SWEET OR SALTY

*Homemade yogurt drink.*

## 3. MASALA TEA

## 4. MASALA TEA POT

*Tea prepared with milk and spices (5 CUPS)*

## 5. GINGER TEA

*Tea prepared with fresh ginger.*

## 6. GINGER TEA POT

*Tea prepared with fresh ginger root.*

## 7. MANGO JUICE

## 8. ORANGE JUICE

## 9. POP (COKE, DIET COKE, SPRITE, GINGER ALE)

## 10. BOTTLED WATER

## 11. PERRIER WATER

## 12. NESTEA

\$5.99



\$5.50

Mango Lassi

\$3.50



\$8.99

Lassi

\$3.25



\$8.25

Ginger Tea Pot

\$4.50



\$3.99

Masala Tea Pot

\$2.29



\$1.79

\$3.29

Perrier

\$2.59

