

# PATIALA SABZI MANDI



<b>Mix Vegetable</b>	<b>\$13.99</b>
Market fresh vegetables slow cooked with spices	
<b>Bangan Patiala</b>	<b>\$13.99</b>
Eggplants cooked with onion roma tomato and pickle spices	
<b>Channa Masala</b>	<b>\$12.99</b>
Chick peas slowly cooked with spices.	
<b>Bhindi Do Piazza</b>	<b>\$13.99</b>
Fresh Okra cooked with onion, roma tomatoes and spices	
<b>Aloo Gobhi</b>	<b>\$12.99</b>
Cauliflower and Potato cooked with rich punjabi spices	
<b>Dal Makhni</b>	<b>\$12.99</b>
Mixed lintel slowly cooked with spices and finished with whipped butter	
<b>Dal Tadka</b>	<b>\$12.99</b>
Slow cooked yellow lentil finish with ginger, garlic & tomato tadka	

# HOMEMADE FRESH NAANS



<b>Butter Naan</b>	<b>\$3.00</b>
<b>Garlic Naan</b>	<b>\$3.50</b>
<b>Sundried Tomato Naan</b>	<b>\$4.50</b>
<b>Lachha Parantha</b>	<b>\$4.50</b>
<b>Methi Naan</b>	<b>\$3.50</b>
<b>Tandoori Roti</b>	<b>\$3.00</b>



## Patiala House THE INDIAN KITCHEN

### Take Out MENU

## DESSERTS



<b>Mango Malai Cheese Cake</b>	<b>\$7.99</b>
<b>Baileys &amp; Caramel Rasmalai</b>	<b>\$6.99</b>
<b>Shahi Gajar Halwa</b>	<b>\$5.99</b>
<b>Traditional Rasmalai</b>	<b>\$5.99</b>
<b>Ice Creams</b>	<b>\$5.99</b>
<small>(Mango, Vanilla, Lint, Chocolate)</small>	

## BASMATI RICE PILAFFS

<b>Plain Rice</b>	<b>\$4.99</b>
Steamed naturally flavoursome Basmati Rice	
<b>Peas Pulao</b>	<b>\$6.99</b>
Basmati Rice steamed cooked with onions, green peas.	
<b>Veg. Pulao</b>	<b>\$9.99</b>
Basmati Rice steamed cooked with onions, mix vegetables.	
<b>Jeera Rice</b>	<b>\$5.99</b>
Basmati Rice steamed cooked with cumin.	
<b>Biryani</b>	<b>\$15.99</b>
Steamed Basmati Rice cooked with seasoned meat pieces in a broth of Indian spices, choice of: chicken, Goat. ( Shrimp Biryani Add \$4)	
<b>Vegetable Biryani</b>	<b>\$14.99</b>
Steamed Basmati Rice cooked with seasonal vegetables.	
<b>Kashmiri Pulao</b>	<b>\$9.99</b>
Aged basmati rice cooked with fried onion, spices and Saffron, topped with dry fruit and almonds	

## BEVERAGES



<b>Lassi (Sweet &amp; Salty)</b>	<b>\$4.99</b>
<b>Mango Lassi</b>	<b>\$5.99</b>
<b>Strawberry Lassi</b>	<b>\$6.99</b>
<b>Pierre Water</b>	<b>\$2.99</b>
<b>Pops</b>	<b>\$2.99</b>
<b>Juices</b>	<b>\$4.99</b>
<b>Tea &amp; Coffee</b>	<b>\$2.99</b>



**Patiala Murg Tikka**

**\$16.99**

**Patiala Fish TACO**

**\$11.99**

**Patiala Chicken Samosa Rolls**

**\$8.99**

**Patiala Lamb Skewers**

**\$12.99**

**Patiala Masala Fries**

**\$5.99**



## Patiala House THE INDIAN KITCHEN

305 Royal W Dr, Brampton, ON L6X 5K8  
TEL. : 905-451-2015

# APPETIZERS



<b>Crispy Vegetable Rolls</b>	<b>\$7.99</b>
Potato, carrots, onion, coriander wrapped in a crispy pastry served with tamarind chilli chutney.	
<b>Shahi Chatt papri</b>	<b>\$7.99</b>
Crisp papri, fresh bhalla topped with raisins serves with home-made yogurt, spices mint coriander and tamarind chutney topped with spices.	
<b>Gol Gol Guppa (pani puri)</b>	<b>\$6.99</b>
Traditional pani puri served with boiled potatoes, chick peas and sweet & sour chilled water	
<b>Aloo Tikki</b>	<b>\$7.99</b>
Potato Patties stuffed with paneer served with tamarind and mint coriander chutney	
<b>Paneer Pakora</b>	<b>\$9.99</b>
Home-made cheese stuffed with herbs and spices served with channa masala and tamarind chutney	
<b>Vegetable Pakora</b>	<b>\$7.99</b>
Mix vegetables fritters served with tamarind chutney and spicy mayo	
<b>Vegetable Samosa</b>	<b>\$6.99</b>
Two samosa served with channa masala topped with chutney & red onion	
<b>Chicken Samosa Rolls</b>	<b>\$8.99</b>
Chicken breast potatoes, samosa spices in a crispy pastry served with mint coriander and Tamarind chutney	
<b>Lamb Skewers</b>	<b>\$12.99</b>
Tandoori spice Battered white fish with mini chupati topped with crispy slaw & garlic coriander sauce served with masala fries	
<b>Patiala Fish Taco</b>	<b>\$11.99</b>
Tandoori spice Battered white fish with mini chupati topped with crispy slaw & garlic coriander sauce served with masala fries	
<b>Fish Pakora</b>	<b>\$10.99</b>
Crispy Basa marrinated inzesty spices served with mint and coriander chutney	
<b>Chicken Pakora</b>	<b>\$11.99</b>
Tandoori battered boneless chicken served with mint ans coriander chuntney	
<b>Masala Fries</b>	<b>\$5.99</b>

# TANDOORI BITES



<b>Patiala Murgh Tikka</b>	<b>\$ 16.99</b>
Marinated chicken breast with secret spices from royal kitchens of Patiala	
<b>Reshmi Kebab</b>	<b>\$13.99</b>
Boneless minced chicken breast marinated with fresh ginger, garlic & spices charbroiled in the tandoor oven.	
<b>Sheakh Kabab</b>	<b>\$13.99</b>
Minced lean leg of lamb marinated with fresh ginger, garlic & spices charbroiled in the tandoor oven.	
<b>Achari Tikka</b>	<b>\$15.99</b>
Breast of chicken marinated in pickle spices and slow cooked in tandoor.	
<b>Cracked Papper Tikka</b>	<b>\$15.99</b>
Marinated chicken breast with secret spices from royal kitchens of Patiala	
<b>Malai Tikka</b>	<b>\$15.99</b>
Breast of chicken marinated with cashew cream cheese, ginger, garlic , green chillies & special blend of spices	
<b>Tandoori Chicken</b>	<b>Half \$13.99, Full \$23.99</b>
Traditional whole chicken marinated over night with spices & yogurt, cooked in tandoor for perfection.	
<b>Paneer Tikka</b>	<b>\$13.99</b>
Home-made cottage cheese marinated with yogurt and spices cooked in tandoor with vegetable	
<b>Patiala Paneer Tikka</b>	<b>\$14.99</b>
Home-made cottage cheese marinated cooked in tandoor with secret spices from royal kitchens of Patiala	
<b>Chicken Tikka</b>	<b>\$13.99</b>
Chicken breast marinated in traditional way overnight in yougurt and spices cooked in tandoor	
<b>Salmon Fish Tikka</b>	<b>\$18.99</b>
Marinated salmon cooked in tandoor for perfection	
<b>Tandoori Prawns</b>	<b>\$18.99</b>
King prawns marinated in spices cooked in tandoor served with mango chilli sauce	
<b>Chilli Chicken</b>	<b>\$15.99</b>
Crispy battered boneless chicken legs, sweet peppers and red onion in a sweet and spicy souce	
<b>Chilli Kebabs</b>	<b>\$16.99</b>
Tandoori Chicken kebab tossed with bell pepper and onion in a sweet and spicy sauce	

# NON-VEG CURRIES



<b>Butter Chicken</b>	<b>\$15.99</b>
Marinated breast of chicken cooked in tandoor then simmered in a tomato butter fenugreek cream sauce with honey	
<b>Saag Chicken</b>	<b>\$14.99</b>
Dice boneless chicken slow cooked with repinni, spinach and special blend of spices finished with touch of cream.	
<b>Chicken Vindaloo</b>	<b>\$15.99</b>
Boneless chicken cooked with potatoes and spices in a thick gravy	
<b>Chicken Tikka Masala</b>	<b>\$16.99</b>
Slow cooked tandoori chicken breast with green peppers & onions in a yogurt sauce	
<b>Karahi Chicken</b>	<b>\$14.99</b>
Boneless chicken cooked with golden fried onion, sweet peppers and sundried tomatos sauce.	
<b>Chicken Lababbaar</b>	<b>\$14.99</b>
Boneless chicken cooked in a tangi masala souce.	
<b>Chicken Korma</b>	<b>\$16.99</b>
Boneless chicken cooked in cashew gravy with Mughlai spices.	
<b>Achari Chicken</b>	<b>\$15.99</b>
Tandoori chicken tikka simmered in a pickle spice gravy topped with fresh coriander	
<b>Chicken Curry</b>	<b>\$14.99</b>
Chicken thighs cooked home style in traditional spices	
<b>Lamb Rogenjosh</b>	<b>\$16.99</b>
Boneless Leg of lamb simmered in a Kashmiri chilli and yogurt gravy with touch of fennel powder	
<b>Saag Goat</b>	<b>\$16.99</b>
Slow cooked boneless leg of Goat cooked with spinach and special blend of spices finished with touch of cream	
<b>Karahi Goat</b>	<b>\$16.99</b>
Boneless Leg of goat cooked with sliced green pepper prepared in thick gravy of onion, tomatoes & cream.	
<b>Achari Goat</b>	<b>\$16.99</b>
Boneless leg of goat simmered in a pickle spice gravy topped with fresh coriander	
<b>Lamb Korma</b>	<b>\$17.99</b>
Boneless Leg of lamb slow cooked with Mughlai spices in cashew cream sauce.	
<b>Goat Curry</b>	<b>\$15.99</b>
Bone less goat meat cooked with traditional spices to perfection	
<b>Prawn Masala</b>	<b>\$18.99</b>
Tiger prawns cooked with onion, tomatoes and spices	
<b>Chilli Prawns</b>	<b>\$18.99</b>
Tiger prawns cooked with red onion, sweet peppers in a sweet and spicy sauce	
<b>Salmon Fish Masala</b>	<b>\$19.99</b>
Atlantic Salmon cooked with onion sweet peppers and coconut in a thick gravy	

## PANEER KI DUKAAN SE

<b>Shahi Paneer</b>	<b>\$13.99</b>	<b>Kadhayi Paneer</b>	<b>\$12.99</b>
Home Made paneer in a rich tomato and butter sauce		Homemade cottage cheese cooked with sweet peppers, onion and spices garnished with fresh coriander..	
<b>Aachari Paneer</b>	<b>\$14.99</b>	<b>Malai Kofta</b>	<b>\$14.99</b>
Cubes of Paneer cooked with pickle spices		Small cheese balls made from paneer & potato with spices and raisins served in a rich gravy	
<b>Palak Paneer</b>	<b>\$13.99</b>	<b>Mattar Paneer</b>	<b>\$13.99</b>
Paneer cooked with baby spinach and spices finished with touch of cream		Home made paneer cooked with peas and spices	
<b>Paneer Lababbaar</b>	<b>\$14.99</b>	<b>Paneer Vindaloo</b>	<b>\$14.99</b>
Paneer cooked in a Tangy souce with spices, curd, tomato & onion		Home made paneer and potatoes cooked in vindaloo sauce	
<b>Chilli Paneer</b>	<b>\$14.99</b>		
Home made paneer in sweet and spicy sauce with sweet peppers and onion topped with fresh coriander			

**Note :** Gratuity 15% added to the group of 8 people or more. We reserve the right to limit or refuse to serve alcohol.

We do not nuts in gouse, please let your server know if you have any allergies.