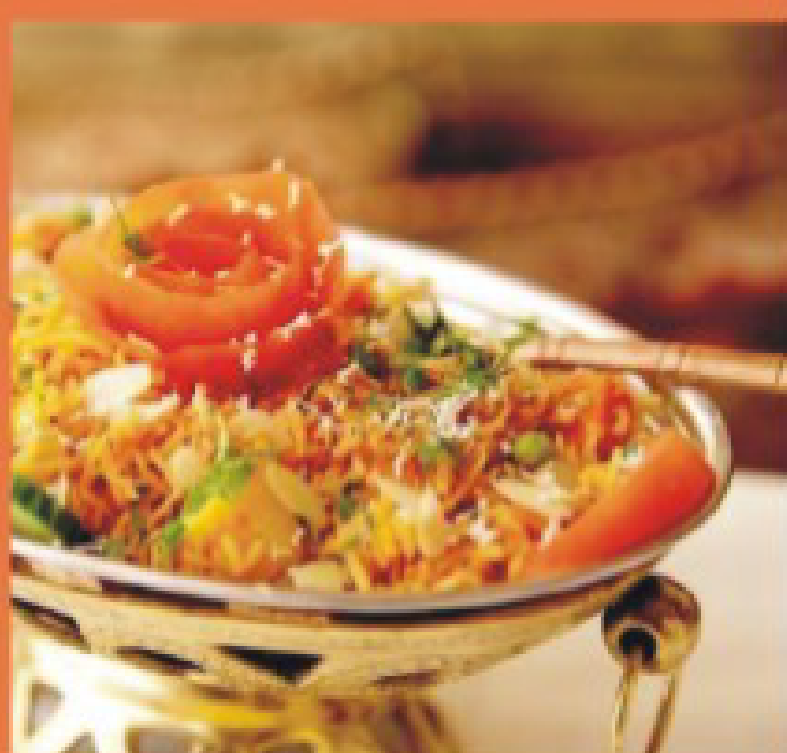


Prince of India

BAR & RESTAURANT

DINE-IN | TAKEOUT | CATERING



SPECIAL
LUNCH BUFFET
\$12.99

Traditional Indian Food
We serve no Beef & Pork
10% Discount on Take Out Menu

905.333.1331

STARTERS



- 1 DAHL PAPDI CHAAT (VEG)** **\$5.99**
Crisp mini discs topped with chana, chaat masala, yogurt, chutneys and pomegranate seeds
- 2 SAMOSA 2pc (VEG)** **\$2.99**
Spiced potatoes and peas in a crispy pastry wrapper
Served with chana masala
- 3 PAKORA (VEG)** **\$5.50**
A sampling of chickpea flour battered fritters. Paneer and vegetable pakoras
- 4 ONIONS BHAJIA** **\$5.50**
Onion rings, seasoned strongly, baked with spices in chickpea flour
- 5 FISH PAKORA** **\$10.50**
Seasoned whitefish, buttered in gram flour and fried crisp
- 6 CHICKEN BREAST PAKORA** **\$11.50**
Assortment of battered fried chicken
- 7 CHEFS PLATTER BASKET** **\$12.50**
Chicken pakoras, Fish pakoras, & veg pakoras served with mint chutney
- 8 BUTTER CHICKEN FRIES** **\$10.00**
Fries with butter chicken gravy
- 9 PAPADAM (2 pc)** **\$1.99**
Razor-thin oriental spiced lentil patties in Tandoor roasted with four



SALADS

- 10 SEASONAL SALAD** **\$6.99**
Take a bite at the fresh crunchiness of this Lettuce, tomato, olive, onions, paneer salad.
The flavour to another level
- 11 MANGO SALAD** **\$8.00**
Chopped green mango tossed with onions, sweet peppers, mints leaves, coriander, lime juice and topped with roasted cashew nuts
- 12 TAJ SALAD** **\$9.00**
Mixed salad with cheese, red onions, sweet peppers, mint leaves, coriander, lime juice and chicken breast strips

TANDOORI SPECIALTIES

All of our tandoori dishes are served with naan and different dips

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|-----------|---|------------------------------------|
| 13 | <u>TANDOORI CHICKEN</u> | <u>\$13.99</u> |
| | Two 1/4 legs of chicken marinated in yogurt, spices & broiled in the tandoor | |
| 14 | <u>CHICKEN TIKKA</u> | <u>\$15.99</u> |
| | Charbroiled chunks of boneless chicken marinated in yogurt and our Chef's special spice blend. | |
| 15 | <u>AFGHAN MALAI TIKKA</u> | <u>\$15.99</u> |
| | Boneless chicken pieces marinated with cream and mild Afghani spices. | |
| 16 | <u>CHICKEN HARAYALI</u> | <u>\$15.99</u> |
| | Tender chicken breast pieces marinated with cilantro, mint, green chilies, yogurt and spices. | |
| 17 | <u>RESHMI CHICKEN</u> | <u>\$15.50</u> |
| | Moist and tender spice marinated chicken breast pieces, mildly spiced and marinated in cream. | |
| 18 | <u>SEEKH KEBAB</u> | <u>\$14.00/ \$16.99</u> |
| | Spiced ground chicken or minced lamb mixed with fresh herbs and grilled over coals | |
| 19 | <u>TANDOORI SALMON</u> | <u>\$16.99</u> |
| | Velvety morsels of salmon flavored with a blend of royal cumin and dill, roasted golden brown in the clay tandoor | |
| 20 | <u>TANDOORI KING PRAWNS</u> | <u>\$18.99</u> |
| | Jumbo tiger prawns marinated with Tandoori spices and charbroiled. | |
| 21 | <u>PANEER TIKKA (VEG)</u> | <u>\$14.50</u> |
| | Fire roasted cubes of marinated paneer cheese, bell peppers and onions grilled in the Earthen oven | |
| 22 | <u>PANEER HARAYALI (VEG)</u> | <u>\$14.50</u> |
| | Paneer cheese marinated with cilantro mint, green chilies, yogurt and spices. | |
| 23 | <u>TANDOORI MIXED GRILL</u> | <u>\$18.99</u> |
| | Chicken Tikka, Afghani Murgh, Fish tikka and Lamb Seekh Kebabs | |
| 24 | <u>VEG MIXED GRILL (VEG)</u> | <u>\$14.99</u> |
| | Fresh vegetables marinated and roasted over charcoal fired clay oven | |

HOUSE SPECIALTIES / MAIN COURSES – CHICKEN CURRIES

Coordinated homemade sauce of your Choice : mild, spicy or very spicy
All of our dishes are served with rice or naan and different Dips



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|-----------|--|------------------------|
| 25 | <u>PRINCE CHICKEN MUGHLAI CUISINE (MILD)</u> | <u>\$ 18.50</u> |
| | Chicken cubes, marinated with special spices, grilled in tandoor, with fruits, paneer (cheese), almonds and raisins, served in a mild almond sauce, luminous as saffron (dining like a Maharaja) | |
| 26 | <u>BUTTER CHICKEN (CHICKEN MAKHANDI)</u> | <u>\$ 15.99</u> |
| | Boneless Tandoori chicken simmered in a mildly spiced creamy tomato sauce, finished with butter and dry fenugreek leaves | |
| 27 | <u>CHICKEN TIKKA MASALA</u> | <u>\$16.50</u> |
| | Tender Chicken cubes prepared with light cream, tomato & fenugreek | |
| 28 | <u>CHICKEN VINDALOO</u> Spicy Hot | <u>\$ 15.99</u> |
| | Boneless chicken and potatoes cooked with onion and tomato sauce with touch of lemon juice | |
| 29 | <u>METHI CHICKEN</u> | <u>\$16.50</u> |
| | Boneless cubes of chicken, creamy curry made with fresh fenugreek leaves | |

30 **CHICKEN KORMA** **\$16.50**
Boneless chicken cubes Mild curry made with ground cashews and almonds, yogurt and tomatoes

31 **CHICKEN MADRAS** **Spicy Hot** **\$16.50**
Chicken morsels in a in a rich & spicy coconut, mustard seeds and fenugreek flavoured gravy

32 **PUNJABI CHICKEN CURRY** **\$15.50**
Traditional Indian curry with onions, ginger, garlic, tomatoes and spices.
This dish is spicy: medium

33 **PUNJABI CHICKEN BHUNA** **\$16.50**
Chicken Boneless in a deep pan with ginger, garlic, capsicum, pepper and onion paste with Indian spices

LAMB CURRIES

Coordinated homemade sauce of your
Choice : mild, spicy or very spicy
All of our dishes are served with rice or
Naan and different dips

34 **PRINCE LAMB MUGHLAI** **\$19.50**
Lamb cubes, finely marinated with special spices, with fruits, paneer (cheese), almonds and raisins, served in a mild almond sauce, luminous as saffron (dining like a Maharaja)

35 **PUNJABI LAMB BHUNA** **\$16.99**
Minced lamb cooked with green peppers, onions, ginger, capsicum and garlic base sauce

36 **LAMB ROGAN JOSH** **\$16.99**
A traditional lamb curry cooked with rich Kashmiri spices and fresh coriander

37 **LAMB PALAK** **\$16.99**
Tender lamb cooked with pureed leafy greens

38 **LAMB VINDALOO** **Spicy Hot** **\$16.99**
Tender lamb cooked in spicy Goanese curry with the hint of lemon juice

39 **LAMB KORMA** **\$16.99**
A dish from the Goa delicious cuisine, lamb cooked in a mild sauce of spices, cream, almonds, coconut and nuts
Cashews

40 **METHI LAMB**
This creamy curry featuring fresh fenugreek perfectly complements chunks of tender lamb



\$16.99

SEAFOOD CURRIES

All of our dishes are served with rice or
Naan and different dips

41 **PRINCE SHRIMPS MUGHLAI** **\$19.90**
Juicy shrimps seasoned with special North Indian Seafood spices with fruit, paneer (homemade Indian cheese), almonds, and raisins, cooked in mild almond sauce luminous as saffron (dining like a Maharaja)

42 **SHRIMPS MASALA** **\$17.99**
Juicy Shrimps marinated in spices & cooked in tomato gravy

43 **SHRIMPS VINDALOO** **Spicy Hot** **\$17.99**
Perfectly cooked, plump shrimps with potatoes in a fiery hot tangy sauce

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| 44 | <u>PUNJABI SHRIMPS BHUNA</u> Seared shrimp in a coconut curry with ginger, garlic, capsicum, spices and a hint of lime | <u>\$17.99</u> |
| 45 | <u>SHRIMPS MADRAS</u> <i>Spicy Hot</i> Seared shrimp in a coconut curry with ginger, garlic, spices and a hint of lime | <u>\$17.50</u> |
| 46 | <u>GOAN FISH CURRY</u> Flaky whitefish simmered in a spicy tomato and onion curry | <u>\$17.50</u> |
| 47 | <u>FISH TIKKA MASALA</u> Sure to make your taste buds tingle -salmon fish tossed with onion tomato masala with bell peppers. | <u>\$17.50</u> |
| 48 | <u>FISH VINDALOO</u> <i>Spicy Hot</i> Fish and potatoes cooked with onion and tomato sauce with touch of lemon juice | <u>\$17.50</u> |

VEGETARIAN CURRIES

*All of our dishes are served with rice or naan and different dips

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|-----------|--|------------------------|
| 49 | <u>PRINCE VEGETABLE MUGHLAI</u> Fresh vegetables of season, prepared with special spices, fruits, house made paneer (cheese), almonds, and raisins served in a mild almond sauce | <u>\$ 14.99</u> |
| 50 | <u>MIXED VEG KORMA</u> Seasonal Fresh vegetables Mild curry made with ground cashews and almonds, yogurt and tomato | <u>\$ 13.99</u> |
| 51 | <u>ALOO GOBI BHUNA</u> Florets of cauliflower and potatoes sautéed with fresh ginger capsicum and garlic | <u>\$ 12.99</u> |
| 52 | <u>MUSHROOM MATAR PANEER</u> Mushrooms, cottage cheese and peas cooked in a remarkable combination of cashew nut, onion, tomatoes sauce. | <u>\$ 14.50</u> |
| 53 | <u>PANEER BUTTER MASALA</u> Cubes of Indian cheese simmered in a creamy, spiced tomato sauce | <u>\$ 14.95</u> |
| 54 | <u>PALAK PANEER</u> A flavorful curry featuring puréed spinach and paneer cheese | <u>\$ 12.50</u> |
| 55 | <u>KARHAI PANEER</u> Cottage cheese cooked in a Karhai, with fresh tomatoes and a secret combination of spices. A specialty of our kitchen | <u>\$ 14.50</u> |
| 56 | <u>BHINDI DO PYAZ</u> A North-Indian dish featuring fresh okra and onions | <u>\$ 12.50</u> |
| 57 | <u>SHAHI PANEER</u> Paneer simmered in a thick tomato gravy | <u>\$ 14.50</u> |
| 58 | <u>BAINGAN PATIALA</u> Baby eggplant and potatoes cooked with onions, tomatoes, cashews, raisins, spices and fresh herbs | <u>\$12.99</u> |
| 59 | <u>METHI MALAI MATAR</u> Rich and creamy curry made with fresh fenugreek leaves and green peas | <u>\$12.99</u> |
| 60 | <u>BAINGAN BHARTHA</u> Tandoor-roasted eggplant mashed and cooked with tomato onions and spices | <u>\$12.99</u> |
| 61 | <u>CHANA MASALA</u> Traditionally spiced chickpea curry | <u>\$12.50</u> |
| 62 | <u>DAL MAKHANI</u> Slow simmered black lentils cooked with heavy cream, butter, ginger, garlic, chillies, tomatoes and spices | <u>\$11.99</u> |
| 63 | <u>PUNJABI DOUBLE DAL TARKA</u> Yellow lentils slow-cooked with chillies, spices, tomatoes and onions until smooth and creamy. | <u>\$12.50</u> |

HAKKA SPECIALITIES

*All of our dishes are served with rice or
Naan and different dips

- 64 VEG. MANCHURIAN (GRAVY/ DRY) \$14.95**
Mixed vegetable steamed formed into dumplings deep fried, ginger, garlic and green onions and cooked in a tangy sauce.
- 65 CHEESE CHILLI (GRAVY/ DRY) \$14.95**
Paneer cheese, battered and fried with chilies, ginger, garlic, spring onion and fiery chili sauce
- 66 CHILLI CHICKEN (GRAVY/ DRY) \$16.50**
Battered chicken, wok-fried with a spicy blend of chilies, ginger, garlic, spring onion , bell pepper chili sauce.
- 67 VEG FRIED RICE \$15.50**
Basmati rice stir-fried with vegetables, garlic, ginger, green onion, soy sauce (Egg / Chicken or Shrimp)

RICE / BIRYANI

- 68 HOUSE MIX BIRYANI \$17.50**
Boneless chicken and lamb cooked with basmati rice and aromatic spices, garnished with fried onions , saffron, mint, coriander and raisins served with raita
- 69 CHICKEN BIRYANI \$15.50**
Boneless chicken cooked with basmati rice and aromatic spices, garnished with fried onions , saffron, mint, coriander and raisins served with raita
- 70 LAMB BIRYANI \$16.99**
Classic steam rice cooked with lamb and exotic gravy with fried onions, saffron, mint, coriander and raisins served with raita
- 71 VEGETARIAN BIRYANI \$12.99**
Saffron flavored basmati rice cooked with onions, tomatoes, mixed vegetables, garnished with fried onions, mint, coriander and raisins, cheese served with raita
- 72 PLAIN RICE BASMATI \$4.50**
Basmati rice cooked with spices
- 73 VEGETABLE PULAO \$5.50**
Basmati rice Cooked with veg to perfection
- 74 JEERA RICE \$4.99**
Basmati rice sautéed with cumin seeds

BREADS

- 75 NAAN \$2.99**
The popular Indian refined flour flatbread..
Order plain or butter
- 76 GARLIC NAAN \$3.50**
Naan flavored with garlic
- 77 ROTI \$2.50**
Thin unleavened whole wheat bread



- 78 LACHCHA PARATHA** \$3.99
Whole wheat bread baked with methi (fenugreek)
- 79 CHILLI GARLIC NAAN** \$3.50
Naan flavored with chilli & garlic
- 80 PESHWARI NAAN** (slightly sweet) \$4.50
Flour bread stuffed with different dry fruits, nuts, raisins, coconut and fresh homemade paneer
- 81 KULCHA / ALOO PARATHA** \$4.50
Tandoor baked stuffed naan with potato
- 82 CHICKEN STUFFED NAAN** \$5.50
Stuffed chicken breast tandoori leavened bread

ACCOMPANIMENTS

- 83 RAITA** \$3.95
Yogurt, cucumbers, mint and spices
- 84 MANGO CHUTNEY** \$3.50
Made in house
- 85 PLAIN YOGURT** \$3.50
To cool your palette
- 86 ACHAR** \$2.50
Indian pickles



DESSERTS

- 87 MANGO KULFI** \$5.99
French vanilla with mango kulfi
- 88 GULAB-JAMUN** (2 pcs.) \$4.50
Cream cheese dumplings enhanced with cardamom in a hot sugar syrup
- 89 SUNDAE** \$5.99
French vanilla flavor strawberry, chocolate, caramel

*please advise us of any food allergies, including dairy and nuts

BEVERAGES

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|------------|--|----------------------|
| 200 | SOFT DRINKS Pepsi, 7 up, diet, Pepsi, ginger ale, ice tea | <u>\$2.99</u> |
| 201 | EVIAN WATER 330 ml | <u>\$3.50</u> |
| 202 | EVIAN WATER 750ml | <u>\$7.00</u> |
| 203 | PERRIER Sparkling Water | <u>\$3.50</u> |
| 204 | MINT ICE TEA | <u>\$4.00</u> |
| 205 | FRESH SQUEEZED (nimboo pani/lemon water) | <u>\$5.00</u> |
| 206 | APFELSCHORLE Mix the apple juice with sparkling water | <u>\$5.00</u> |
| 207 | JUICE Apple, Tomato, Orange, Cranberry, Pineapple, Mango, Grapefruit, Lychee, or any combination | <u>\$4.00</u> |
| 208 | LASSI Indian yogurt choice Handmade choice of plain, salted, sweet or mango | <u>\$4.00</u> |
| 209 | MILK SHAKE Vanilla, Chocolate, strawberry, or mango | <u>\$5.00</u> |
| 210 | MASALA CHAI (TEA) | <u>\$3.00</u> |
| 211 | COFFEE | <u>\$3.00</u> |

HOURS

SUN-THUR 11:00AM - 10PM

FRI-SAT 11:00AM - 10:30PM

7 DAYS A WEEK



PRINCEOFINDIA.CA@GMAIL.COM

WWW.PRINCEOFINDIA.CA

MAPLE MEWS PLAZA

1235 FAIRVIEW STREET

BURLINGTON ON L7S 2H9