



Indian Bar & Grill

VEGETARIAN APPETIZERS

Veg Pakoda

Assorted vegetables dipped in a spiced gram flour batter and deep-fried until crispy. Served with mint chutney.

\$8.99

Samosa

Triangular pastry filled with a savory mixture of spiced potatoes, peas, and aromatic spices. Served with mint chutney.

\$4.99

Masala Papad

Crispy papad topped with a tangy and spicy mix of onions, tomatoes, cilantro, and spices.

\$3.99

Samosa Chana Chaat

Crumbled samosa mixed with tangy and spicy chickpea curry, topped with yogurt, tamarind mint chutney, and sev (crunchy noodles).

\$7.99

Dahi Kabab

Soft and creamy kababs made from hung curd (yogurt), mixed with spices, and shallow-fried until golden brown.

\$7.99

Aloo Tikki Chat

Spiced potato patties served with a medley of mint chutneys, yogurt, and garnished with onions, tomatoes, and sev.

\$6.99

Dahi Puri

Small crispy puris filled with a mixture of potatoes, chickpeas, and tangy tamarind mint chutney, topped with yogurt and sev.

\$5.99

Chaat Papdi

Crispy papdi (fried dough wafers) topped with a combination of chopped potatoes, onions, yogurt, mint chutneys, and spices.

\$5.99

NON-VEGETARIAN APPETIZERS

Fish Fry

Fresh fish marinated in a blend of aromatic spices, coated with a crispy batter, and deep-fried until golden brown. Served with a tangy dipping sauce.

\$15.99

Chicken Pakoda

Tender chicken pieces marinated in a spiced batter made from chickpea flour and deep-fried until crispy. Served with mint chutney or a zesty sauce.

\$14.99



TANDOORI VEG APPETIZERS

Paneer Tikka

Tender cubes of cottage cheese marinated in a blend of yogurt, aromatic spices, and herbs, grilled to perfection in a tandoor. Served with chutney and garnished with onions and lemon.

\$13.99

Paneer Achari

Soft paneer cubes cooked in a tangy and spicy pickled (achari) masala made with traditional Indian spices like fennel, nigella, and mustard seeds. Served with onions and lemon on the side.

\$14.99

Paneer Afghani Tikka

Delicately marinated paneer cubes in a rich, creamy blend of cashew paste, fresh cream, yogurt, and mild spices. Grilled to perfection for a soft, Served with chutney and fresh salad.

\$15.99

Mushroom Tikka

Juicy button mushrooms marinated in a spiced yogurt blend with aromatic herbs and grilled to smoky perfection. This vegetarian favorite is packed with earthy flavors and a hint of char, served chutney, onions, and lemon wedges.

\$13.99

Soya Chaap

Protein-rich soya sticks marinated in a flavorful blend of yogurt, spices, and herbs, then grilled to a tender, smoky finish. This hearty vegetarian alternative has a meaty texture and bold taste, served with mint chutney, onions, and lemon.

\$12.99

Malai Soya Chaap

Succulent soya chaap marinated in a rich, creamy blend of fresh cream, cashew paste, and mild spices for a smooth, buttery flavor. Grilled to perfection for a melt-in-the-mouth texture, Served with mint chutney, onions, and lemon.

\$13.99

Afghani Soya Chaap

Tender soya chaap pieces marinated in a luscious mix of cream, yogurt, cashew paste, and subtle spices, then grilled to a golden finish. Served with mint chutney, onions, and lemon.

\$14.99

Veg Seekh Kebab

A flavorful blend of mashed vegetables, paneer, and aromatic spices shaped onto skewers and grilled to perfection. These are delicious vegetarian take on the classic sheekh kebab. Served with mint chutney, onions, and lemon wedges.

\$13.99



TANDOORI NON-VEG APPETIZERS

Chicken Tikka

\$15.99

Succulent boneless chicken pieces marinated in a spicy yogurt-based marinade and grilled to perfection in a tandoor, resulting in smoky and flavorful bites.

Lamb Tikka

\$19.99

Tender pieces of marinated lamb grilled to perfection in a tandoor, resulting in succulent and flavorful meat.

Achari Chicken Tikka

\$15.99

Chicken pieces marinated in a tangy and spicy pickle-based marinade, skewered and cooked in a clay tandoor, offering a burst of flavors.

Malai Chicken Tikka

\$17.99

Boneless chicken chunks marinated in a creamy mixture of yogurt, cheese, and mild spices, skewered and cooked in a clay tandoor until moist and tender.

Chicken Seekh Kabab

\$17.99

Minced chicken mixed with spices, herbs, and onions, skewered and cooked in a clay tandoor until juicy and flavorful.

Lamb Seekh Kabab

\$19.99

Minced lamb mixed with aromatic spices, herbs, and onions, skewered and cooked in a clay tandoor for a delicious and tender texture.

Lahori Chicken Tikka

\$16.99

Chicken pieces marinated in a special Lahori-style blend of spices and herbs, grilled in a clay tandoor for a delightful and aromatic experience.

Tandoori Chicken Half/Full

\$18.99/
\$35.99

Succulent chicken pieces marinated in a blend of yogurt and spices, cooked in a clay tandoor oven until juicy and charred. Served as a half or full chicken.





Mutton Seekh Kabab

Minced mutton combined with spices, herbs, and onions, skewered and cooked in a clay tandoor until juicy and packed with flavors.

\$18.99

Mutton Tikka

Tender pieces of marinated mutton grilled in a clay tandoor, offering a delectable blend of spices and tender meat.

\$22.99



Tandoori Fish Tikka

Fresh fish marinated in a blend of spices and yogurt, grilled in a clay tandoor until perfectly cooked and infused with smoky flavors.

\$18.99

Afgani Chicken Half/Full

Tender chicken pieces marinated in a flavorful blend of yogurt, cream, and aromatic spices, cooked in a clay tandoor for a rich and creamy taste. Served as a half or full chicken.

\$19.99/
\$38.99

Non-Veg Platter

A combination platter featuring a selection of tandoori non-vegetarian items, such as chicken tikka, seekh kabab, lamb tikka, and more. Perfect for sharing and exploring various flavors.

\$32.99

VEG CURRIES

Shahi Paneer

A rich and creamy curry made with paneer (Indian cottage cheese) cooked in a luscious tomato-based sauce, flavored with aromatic spices and garnished with nuts.

\$18.99

Paneer Tikka Masala

Soft paneer tikka (grilled paneer) cooked in a flavorful and spicy tomato-based gravy, infused with aromatic spices and finished with a creamy touch.

\$19.99

Malai Kofta

Deep-fried vegetable and cheese dumplings served in a creamy and mildly spiced gravy, creating a delightful combination of flavors and textures.

\$19.99

Palak Paneer

A classic Indian dish made with paneer cubes cooked in a vibrant and flavorful spinach gravy, seasoned with aromatic spices and finished with a touch of cream.

\$18.99





Corn Palak


A delicious blend of sweet corn kernels and spinach cooked in a flavorful onion-tomato gravy, enhanced with spices and herbs.

\$15.99

Kadai Paneer

Paneer cooked with bell peppers, onions, and tomatoes in a spicy and tangy gravy, infused with aromatic spices and cooked in a traditional Indian kadai (wok).

\$19.99



Amritsari Paneer

Bhurji

Crumbled paneer cooked with onions, tomatoes, and spices, offering a flavorful and spicy dish, popular in the Amritsari cuisine of Punjab.

\$20.99

Matar Paneer

A classic North Indian curry made with paneer and green peas cooked in a tomato-based gravy, seasoned with aromatic spices and finished with a touch of cream.

\$16.99

Methi Matar Malai

A creamy and fragrant curry made with fenugreek leaves, green peas, and a rich blend of spices, offering a delightful combination of flavors.

\$15.99

Sarso Ka Saag

A traditional Punjabi dish made with mustard greens and other leafy greens, cooked and tempered with spices, creating a flavorful and nutritious curry.

\$15.99

Matar Mushroom

A flavorful curry made with mushrooms and green peas, cooked in a tomato-based gravy, seasoned with spices and finished with a touch of cream.

\$15.99

Channa Masala

Chickpeas cooked in a tangy and spicy tomato-based gravy, infused with aromatic spices and herbs, resulting in a delicious and hearty curry.

\$16.99

Mushroom Do Pyaza

Mushrooms cooked with onions, tomatoes, and a blend of spices, resulting in a flavorful and aromatic curry.

\$18.99

Daal Makhani

A rich and creamy lentil curry made with black lentils and kidney beans, slow-cooked with spices, onions, tomatoes, and finished with a touch of cream.

\$17.99





Masala Aloo Gobhi

\$15.99

Aloo (potatoes) and gobhi (cauliflower) cooked with spices, onions, tomatoes, and a blend of flavorful spices, creating a satisfying and flavorful curry.

Nazami Handi (Mix Veg)

\$19.99

A mix of seasonal vegetables cooked in a rich and flavorful curry, made with a blend of spices, onions, and tomatoes, resulting in a delicious and wholesome dish.

Home Style Daal Tadka (Yellow)

\$14.99

A comforting and flavorful dish made with yellow lentils, tempered with aromatic spices, and garnished with a tadka (tempering) of ghee, cumin, and red chili.

Veg Thaali

\$17.99

A delicious assortment of vegetarian dishes served with rice, 2 roti or 1 butter naan, dal, 2 sabzi, raita, pickle, papad, and a sweet—offering a complete and satisfying Indian meal.

NON-VEG CURRIES

Butter Chicken

\$18.99

Tender chicken cooked in a creamy and flavorful tomato-based gravy, made with a blend of aromatic spices, butter, and finished with a touch of cream.

Handi Chicken

\$17.99

Chicken cooked in a traditional handi (clay pot) with a rich and aromatic gravy, infused with spices and herbs, resulting in a delicious and rustic dish.

Kadhai Chicken

\$17.99

Chicken cooked with bell peppers, onions, and tomatoes in a spicy and tangy gravy, infused with aromatic spices and cooked in a traditional Indian kadhai (wok).

Chicken Korma

\$18.99

Chicken cooked in a rich and creamy gravy made with a blend of spices, yogurt, onions, and finished with a touch of cream, offering a flavorful and indulgent dish.

Lamb Vindaloo

\$18.99

Tender lamb simmered in a fiery Goan-style curry, infused with vinegar, garlic, chili, and a blend of bold Indian spices for a rich, tangy, and flavorful dish.

Chicken Vindaloo

\$17.99

Tender chicken simmered in a fiery Goan-style curry, bursting with bold flavors of vinegar, garlic, chili, and a blend of aromatic spices.





Chicken Tikka

\$18.99

Masala

Grilled chicken tikka (grilled chicken) cooked in a flavorful and spicy tomato-based gravy, infused with aromatic spices and finished with a creamy touch.

Rara Chicken

\$20.99

A rich and robust chicken curry made with minced chicken and chunks of chicken cooked in a flavorful and spicy gravy, creating a delicious and textured dish.

Dhaba Chicken Curry

\$17.99

A traditional and spicy chicken curry inspired by the flavors of Indian roadside dhabas (eateries), cooked with a blend of spices, tomatoes, and onions, offering a rustic and satisfying taste.

Lamb Curry

\$18.99

Tender lamb cooked in a flavorful and aromatic gravy made with a blend of spices, onions, tomatoes, and finished with a touch of cream, resulting in a rich and satisfying curry.

Goat Curry

\$20.99

Goat meat cooked in a flavorful and spicy gravy, made with a blend of spices, onions, tomatoes, and finished with a touch of cream, offering a hearty and delicious dish.

Goat Korma

\$22.99

Goat meat cooked in a rich and creamy gravy made with a blend of spices, yogurt, onions, and finished with a touch of cream, creating a flavorful and indulgent curry.

Saag Gosht (Goat)

\$21.99

Goat meat cooked with spinach in a flavorful and aromatic gravy, made with a blend of spices, onions, tomatoes, and finished with a touch of cream, offering a nutritious and tasty dish.

Fish Curry

\$18.99

Fish pieces cooked in a flavorful and tangy curry made with a blend of spices, onions, tomatoes, and finished with a touch of coconut milk, offering a delightful seafood dish.

Egg Bhurji

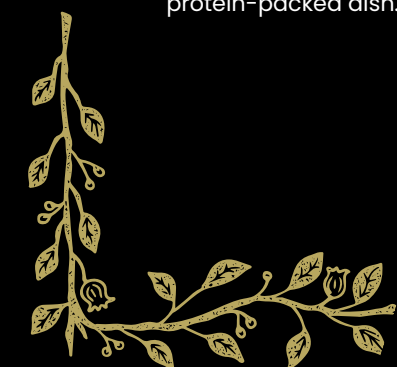
\$9.99

Scrambled eggs cooked with onions, tomatoes, and a blend of spices, resulting in a flavorful and protein-packed dish.

Egg Curry

\$14.99

Hard-boiled eggs cooked in a flavorful and spiced gravy made with a blend of spices, onions, tomatoes, and finished with a touch of cream, offering a satisfying and vegetarian-friendly curry.



Non-Veg Thaali

A complete and hearty meal that includes a selection of non-vegetarian curries, lentils, rice, bread, raita (yogurt-based side dish), and desserts, offering a diverse and satisfying dining experience.

\$23.99



MUGHLAI MAIN COURSE

Mutton Galouti Kebab

Minced mutton delicately spiced with aromatic herbs. A royal Awadhi delicacy known for its silky texture and rich, savory flavor — served with mint chutney and onion salad.

\$17.99

Mutton Shami Kebab

A classic Mughlai favorite made with finely minced mutton, chana dal, and a blend of fragrant spices. Soft on the inside and crisp on the outside — served with fresh mint chutney and sliced onions.

\$16.99

Mutton Korma

A rich and aromatic Mughlai curry made with tender mutton slow-cooked in a velvety gravy of yogurt, onions, and a blend of hand-ground spices.

\$19.99

Mutton Boti Kebab

Juicy chunks of mutton marinated in a blend of traditional spices, ginger, and garlic, then grilled to smoky perfection over open flames.

\$19.99

Chicken Korma

A classic Mughlai delicacy featuring tender chicken simmered in a rich, creamy sauce made with yogurt, cashew paste, and aromatic spices.

\$18.99

Mutton Nihari

Slow-cooked, spiced mutton stew simmered overnight for rich flavor and tender meat, served with aromatic gravy.


\$21.99

Lucknawi Mutton Biryani

A royal delicacy from the kitchens of Awadh, this fragrant biryani features tender mutton marinated in aromatic spices, slow-cooked with saffron-infused basmati rice.

\$19.99





Tandoori Mutton Raan

A whole leg of tender mutton marinated overnight in a blend of yogurt, spices, and herbs, then slow-roasted in a traditional tandoor until perfectly charred and juicy.

Please note: Pre-order required 24 hours in advance.

\$35.99

Lucknawi Chicken Biryani

A fragrant, royal blend of tender chicken, basmati rice, and traditional Lucknawi spices. Infused with saffron, and a hint of kewra, this aromatic biryani is served with cooling raita and a tangy salan.

\$18.99



BIRYANI AND RICE DISHES

Plain Rice

Steamed basmati rice cooked to perfection, served as a simple and comforting accompaniment to curries and gravies.

\$4.99

Jeera Rice

Fragrant basmati rice cooked with ghee (clarified butter) and cumin seeds, offering a flavorful and aromatic side dish.

\$5.99

Veg Dum Biryani

Fragrant basmati rice cooked with an assortment of vegetables, aromatic spices, and herbs, layered and slow-cooked to perfection, resulting in a flavorful and aromatic vegetarian biryani.

\$13.99

Paneer Tikka Biryani

Fragrant basmati rice cooked with succulent paneer tikka (grilled paneer), aromatic spices, and herbs, layered and slow cooked to perfection, offering a delightful blend of flavors.

\$14.99

Paneer Mushroom Biryani

Fragrant basmati rice cooked with paneer, mushrooms, aromatic spices, and herbs, layered and slow cooked to perfection, resulting in a flavorful and aromatic biryani.

\$15.99





Murg Biryani

Fragrant basmati rice cooked with tender and succulent chicken pieces, aromatic spices, and herbs, layered and slow cooked to perfection, resulting in a flavorful and aromatic chicken biryani.

\$17.99

Chicken Tikka Biryani

Fragrant basmati rice cooked with marinated and grilled chicken tikka (grilled chicken), aromatic spices, and herbs, layered and slow cooked to perfection, offering a delightful blend of flavors.

\$18.99



Lamb Boti Biryani

Fragrant basmati rice cooked with tender and juicy lamb boti (boneless lamb pieces), aromatic spices, and herbs, layered and slow cooked to perfection, creating a flavorful and aromatic lamb biryani.

\$20.99

Goat Biryani

Fragrant basmati rice cooked with tender and succulent goat meat, aromatic spices, and herbs, layered and slow cooked to perfection, resulting in a flavorful and aromatic goat biryani.

\$20.99

Egg Biryani

Fragrant basmati rice cooked with hard-boiled eggs, aromatic spices, and herbs, layered and slow-cooked to perfection, creating a delicious and protein-packed biryani.

\$14.99



INDO CHINESE

Honey Chilli Potato

Crispy fried potato strips tossed in a sweet and spicy honey-chili sauce, offering a tasty and addictive appetizer.

\$12.99

Honey Chilli Cauliflower

Similar to honey chili potato, this dish features crispy fried cauliflower florets coated in a sweet and spicy sauce.

\$13.99

Veg Manchurian Dry/Gravy

Vegetable dumplings made with a mixture of finely chopped vegetables, deep-fried, and then tossed in a flavorful Manchurian sauce. It can be served dry as an appetizer or with gravy to accompany rice or noodles.

\$14.99/
\$15.99

Chilli Paneer Dry/Gravy

Paneer (Indian cottage cheese) cubes cooked in a spicy and tangy chili sauce, offering a delicious vegetarian option.

\$15.99/
\$16.99





Hakka Noodles (Veg/Egg)

Stir-fried noodles tossed with vegetables/eggs, flavored with soy sauce and other seasonings.

\$12.99/
\$13.99

Fried Rice (Veg/Egg)

Stir-fried rice cooked with vegetables/eggs, typically seasoned with soy sauce and other spices.

\$13.99/
\$14.99

Chicken Hakka Noodles

Stir-fried noodles tossed with chicken, flavored with soy sauce and other seasonings.

\$17.99

Chicken Fried Rice

Stir-fried rice cooked with chicken typically seasoned with soy sauce and other spices.

\$17.99

Chilli Chicken Dry/Gravy

Chicken pieces marinated, deep-fried, and then cooked in a spicy chili sauce, offering a flavorful and protein-rich dish.

\$17.99 /
\$18.99

Veg Momo Steamed/Fried

Dumplings filled with fresh mixed vegetables, steamed to perfection or fried for extra crunch and served with flavorful chutneys.

\$12.99

Veg Momo Tandoori/Afghani

Vegetable dumplings grilled in tandoori spices/ creamy Afghani sauce—served with flavorful chutneys.

\$14.99/
\$15.99

Paneer Momo Steamed/Fried

Dumplings stuffed with spiced paneer, steamed for softness or fried for a crispy bite and served with flavorful chutneys.

\$13.99

Paneer Momo Tandoori/Afghani

Soft paneer-filled dumplings tossed in smoky tandoori spices/ creamy Afghani sauce, grilled to perfection and served with flavorful chutneys.

\$15.99/
\$16.99

Chicken Momo Steamed/Fried

Chicken-filled dumplings, steamed for tenderness or fried for a crispy finish and served with flavorful chutneys.

\$13.99

Chicken Momo Tandoori/Afghani

Chicken dumplings tossed in bold tandoori spices or rich Afghani cream sauce—grilled and served with flavorful chutneys.

\$15.99/
\$16.99





BREADS

Butter Roti

A soft and thin Indian bread made with whole wheat flour, often brushed with butter.

\$2.99

Tandoori Roti

Tandoori roti with a spicy twist, made with finely chopped onions and green chilies.

\$2.49

Missi Roti

Traditional Punjabi flatbread made with a blend of gram flour and wheat flour, seasoned with herbs and spices.

\$3.99

Plain Naan

A popular Indian bread made with all-purpose flour, typically served plain or with toppings.

\$2.99

Garlic Naan

Naan bread infused with garlic, offering a fragrant and flavorful twist.

\$3.99

Butter Naan

Naan bread brushed with butter, giving it a rich and slightly savory flavor.

\$3.49

Mirchi Onion Roti

Tandoori roti with a spicy twist, made with finely chopped onions and green chilies.

\$3.99

Cheese Naan

Naan bread stuffed with panner, resulting in a gooey and indulgent bread option.

\$7.99

Mutton Keema Naan with Gravy

Naan bread stuffed with minced mutton and served with a savory gravy.

\$16.99

Lachha Parantha

A layered and flaky Indian bread made with whole wheat flour, typically served with curries.

\$4.99

Chicken Keema Naan with Gravy

Naan bread stuffed with minced chicken and served with a flavorful gravy.

\$14.99

Channa Bathura

Chana Bhatara is one of the most popular Punjabi dish liked almost all over India. spiced tangy chickpea curry and Bhatara is a soft and fluffy fried leavened bread.

\$14.99

Amritsari Kulcha

A specialty from Amritsar, Punjab, this kulcha is typically stuffed with spiced mashed potatoes and served with chole (chickpea curry).

\$16.99



SALAD AND RAITA

Pickled Onion

Onions marinated in a tangy and spiced mixture, resulting in a flavorful and slightly tangy side dish.

\$2.99

Veg Raita

A yogurt-based side dish with mixed vegetables, often including cucumber, tomatoes, and onions, providing a cool and creamy contrast to spicy dishes.

\$5.99

Raita Boondi

Yogurt mixed with crispy boondi (small fried chickpea flour balls), adding a crunchy and savory texture to the raita.

\$4.99

Plain Dahi

Plain yogurt, often served as a cooling and refreshing accompaniment to spicy dishes.

\$3.99

DESSERTS

Gulab Jamun

A popular Indian sweet made from deep-fried dough balls soaked in a sweet syrup flavored with cardamom and rosewater. It is soft, sweet, and often served warm.

\$4.99

Gajar Ka Halwa

A delicious and rich Indian dessert made with grated carrots, milk, sugar, and ghee (clarified butter). It is cooked until the carrots are tender and the flavors are well-infused, resulting in a delightful sweet treat.

\$6.99

Rasmalai

A traditional Indian dessert made with soft and spongy cottage cheese dumplings soaked in sweetened and flavored milk. It is often garnished with nuts and saffron, offering a creamy and indulgent dessert experience.

\$4.99

Gulab Jamun

IceCream

A rich and creamy fusion of classic Indian dessert and cool indulgence. soft gulab jamun swirled into ice cream.

\$5.99



BEVERAGES

Masala Indian Tea

A flavorful and aromatic tea made with a blend of Indian spices such as cardamom, cinnamon, ginger, and cloves, brewed with milk and sugar.

\$3.99

Indian Coffee

A hot beverage made from roasted coffee beans, often served with milk and sugar, providing a rich and energizing flavor.

\$4.99

Mango Lassi

A popular Indian drink made with ripe mangoes, yogurt, and a touch of sugar, offering a creamy and refreshing tropical taste.

\$5.99

Rose Sweet Lassi

A sweet and creamy yogurt-based drink flavored with rose syrup, creating a fragrant and delightful beverage.

\$5.99

Sweet / Salted Lassi

A savory and refreshing yogurt-based drink seasoned with salt, often enjoyed as a cooling and thirst-quenching option.

\$5.99

Masala Soda

A fizzy and spiced soda drink made with a blend of Indian spices, offering a unique and refreshing flavor.

\$4.99

Pop (Coke / Diet
Coke / Sprite /
Ginger Ale Soda /
Pepsi)

\$2.49

Packaged Juice
(Orange/apple)

\$2.99

Mineral Water

\$0.99



Haveli Indian Bar & Grill

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