

naan | rice | wraps

Biryani <i>Rice flavored with aromatic spices</i>	
Veggie	8.99
Chicken	9.99
Lamb	11.99
Rice (cumin)	
Regular	2.49
Large	3.99
Naan Wrap <i>Sautéed onions and vegetables, wrapped in plain naan, served with chutneys</i>	
Chicken	7.99
Tofu/Paneer	6.99
Roti <i>Multigrain bread baked in a tandoor</i>	1.99
Mighty Naan <i>Leavened bread baked in a tandoor</i>	
Plain	1.99
Butter	2.49
Garlic	2.99
Mint/Coriander	2.99
Loaded Naan <i>Stuffed naan baked in tandoor, served with raita</i>	
Potato	4.49
Onion	4.49
Paneer	6.49
Chicken	6.99
NS special(nuts)	6.99
Laccha Pratha <i>Layered multigrain bread</i>	3.49

drinks (non-alcoholic)

Mango Lassi <i>mango yogurt smoothie</i>	4.99
Masala Chai <i>Indian black tea with milk & spices</i>	2.99
Green Tea	1.99
Sparkling Water	2.99
Pop	1.49
Bottled Water	1.49

lunch/early dinner

Walk-in only *weekdays until 6 PM*
Served with choice of regular rice or plain naan

1 Curry \$8.99	2 Curry \$10.99	3 Curry \$12.99
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Channa Masala

Spicy and tangy chickpeas curry

Paneer Makhani

Fresh cottage cheese cooked creamy tomato sauce

Butter Chicken

Prepared with creamy rich tomato sauce with tender boneless pieces of chicken

Fish Masala

Fish filet cooked in thick curry with tomatoes/peppers.

Daily Vegetarian & Non-Vegetarian Special

Ask server for daily rotating vegetarian/non-vegetarian curry

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MODERN INDIAN CUISINE



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L.L.B.O

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Uber Eats

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Walk-In Special- 10% Off
We Cater!!!




310 College St, Toronto

starters

- 'Chaat' while you chat  5.99
Vegetable strings, potato garbanzo mash, special blend of spice, chutneys & yogurt
- Onion Bhaji (5 pieces)  4.99
Fried Onion fritters
- Crispy Okra Fries  7.99
Served with tamarind chutney
- Deconstructed Samosa   4.99
An inside out phenomenon of samosa loaded with chickpeas
- Garden Salad  5.99
Chopped onions, tomatoes, cucumbers, salt, pepper/cayenne, lemon dressing

from the tandoor (clay oven)

Served with salad & house prepared mint chutney







- Chaap   9.99
Soya chunks marinated with blend of spices, cooked in tandoor, topped with signature gravy
- Prawn Tandoori (5 pieces) 15.99
Jumbo prawns, roasted red chilies cooked in clay oven
- Tikka
Marinated in blend of spices & roasted to perfection
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|--|-------|
| Chicken | 13.99 |
| Fish | 14.99 |
| Paneer  | 13.99 |

- Chicken Kebab 9.99
House made minced meat seasoned with special blend of spices, roasted on skewers

- Tandoori Platter  23.99
An assortment of chicken tikka, fish tikka, kebab, prawns and chaap

mains

Served with choice of Plain Naan or Regular Rice

- Channa Masala  11.99
Fresh boiled chickpeas cooked in a tangy curry
- Paneer Makhani  13.99
Cottage cheese cooked in a creamy, rich tomato sauce
- Daal Bukhara  13.99
Lentils simmered in a rich tomato and onion sauce
- Aloo Gobi Masala  11.99
Potatoes and cauliflower cooked in spices
- Spinach
Fresh made spinach cooked in spices
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|--|-------|
| Corn  | 12.99 |
| Chicken | 14.99 |
| Lamb | 17.99 |
- Butter Chicken  14.99
Tender boneless chicken cooked in a creamy rich tomato sauce


Tikka Masala

Onions, green and red peppers cooked in signature masala sauce

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| Paneer  | 14.99 |
| Chicken | 15.99 |
| Fish | 15.99 |

Dhaba Chicken 13.99

Popular roadside chicken recipe, chicken simmered in a smoky onion tomato gravy

- C Square  14.99
chicken cooked in a thick onion/tomato gravy, aromatic roasted cumin

Vindaloo

Meat chunks cooked in a hot, tangy sauce with potatoes and green chilies

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| Chicken | 15.99 |
| Lamb | 17.99 |

- Coconut Shrimp  17.99
Lightly spiced house made coconut curry sauce

- Lamb Rogan Josh 17.99
Yogurt-based sauce with peppers, tomatoes, saffron, garnished with almonds

Fenugreek


Pieces of meat cooked in a spiced fenugreek curry

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| Chicken | 14.99 |
| Lamb | 17.99 |

sides

- Vegetable Samosa 1.49
- Poppadum
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| Plain | 0.99 |
| Masala | 2.99 |
- Sundries
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|------------------|------|
| Raita | 2.99 |
| Spicy Pickle | 1.49 |
| Tamarind Chutney | 1.49 |
| Mint Chutney | 1.49 |
| Mango Chutney | 1.99 |

dessert

- Falooda  6.99
A mish mash (Falooda) of kulfi (ice cream) and rosé syrup, with almonds and pistachios
- Gulab Jamun (2 pieces) 2.99
Golden brown sweetened cottage cheese dumplings served hot in a cardamom flavored syrup
- Gajrela 5.99
A slow cooked traditional Indian pudding made by simmering carrots in milk with assortment of nuts – served hot

 Vegetarian

 Vegan

 Chef Recommendation

Please advise server of any food allergies or dietary restrictions. All prices are subject to change without notice.