

# INDIA PARADISE



**EAT LOCAL.  
THINK GLOBAL.**

**DINE IN | TAKE OUT | CATERING**

**EXECUTIVE CHEF'S  
MANDEEP SINGH & NARSA REDDY**



## OUR STORY

*India Paradise started in Windsor with one mission — to serve real, flavorful Indian food in a relaxed, everyday setting. We're passionate about bringing people together over food that feels like home, crafted from time-honored recipes and served with love. No fuss, no frills — Just buttery curries, Smoking Hot Grills, spice-kissed biryanis, crisp dosas and bold Indo-Chinese favorites made with care.*



*Today, we've grown into a proudly Canadian brand with five company-owned locations across Windsor, London, Halifax, and Mississauga. We're a close-knit team committed to consistency, quality, and connection. Wherever you visit us, you'll find the same soul in every bite—and a warm welcome waiting at the table.*



# SOUPS

Begin your meal with soul-soothing soups, simmered with care and authentic flavors.

## ◆ MUTTON MARAG 8.99 🇮🇳

A rich and aromatic Hyderabadi-style mutton soup slow-cooked with exotic spices and cashew paste.

# GRILLS

Freshly made per order in our tandoor(clay oven)

## 🌟 PANEER TIKKA 15.99 🇮🇳 🌱

Cottage cheese marinated in royal Indian spices chargrilled to perfection.

## 🌟 MALAI/TANDOORI SOYA CHAAP 16.99 🇮🇳

Tender soya chaap marinated in creamy cashew sauce and grilled for a melt-in-the-mouth experience.

## TANDOORI SOYA CHAAP 16.99 🇮🇳

Soya chaap marinated in robust tandoori spices and chargrilled to perfection.

## 👨‍🍳 SMOKEY CHICKEN TIKKA 17.99 🇮🇳 🌱

Marinated tender chicken with fresh yogurt and flavorful spices, grilled in clay tandoor(oven), served fresh to your plate.

## TANDOORI CHICKEN 15.99 🇮🇳

Juicy chicken infused with bold spices and cooked in our clay oven until perfectly charred and flavorful.



## SEKNA - DRY ROASTING

#IndianCooking #Technique

Sekna is an ancient Indian cooking technique that involves dry roasting spices, herbs, or grains without the use of oil or water. This method enhances the flavors and releases the aromatic oils of the ingredients, resulting in a more intense and complex taste profile. Sekna is commonly employed to prepare spice blends like garam masala and add depth to various Indian dishes.

★ **TANDOORI LEG(1PC)** 7.99 🇮🇳 🍴

A single, juicy chicken leg marinated in bold Indian spices and roasted in the tandoor for a smoky, flavorful bite.

★ **AFGHANI CHICKEN TIKKA** 17.99 🇮🇳 🍴

Marinated chicken breast, grilled to perfection and served with a dollop of creamy Afghani sauce, infused with the warmth of spices, cardamom.

★ **LAMB SEEKH KABAB** 18.99 🇮🇳 🍴

Minced lamb blended with aromatic spices, skewered and grilled to perfection.

NEW **PARADISE MEAT GRAND PLATTER** 34.99 🇮🇳

Chicken Tikka, Afghani Chicken, Fish Pakora, Tandoori Chicken

👑 **PARADISE SHAKAHARI PLATTER** 29.99 🇮🇳

Paneer Tikka, Malai Soya Chaap, Tandoori Soya Chaap

**SALMON MACHI** 21.99 🇮🇳

Tender salmon fillet marinated in aromatic Indian spices and grilled to perfection for a rich, flavorful seafood delight.

#IndianCookingFacts

Authentic Indian cuisine balances six different flavors: sweet (madhura), salty (lavana), sour (amala), pungent (katu), Bitter (tikta), and astringent (kasya).



## TANDOORI - GRILLING

#IndianCooking #Technique

Grilling and roasting are popular cooking techniques in Indian cuisine, especially in the North. Tandoor, a clay oven, is used to grill and roast variety of dishes such as tandoori chicken, naan bread, and kebabs. To make tandoori chicken or vegetables, the ingredients are marinated in a mixture of spices, yogurt, and lemon juice and then set for grilling.

# INDO - CHINESE

The blend of Chinese recipes and traditional Indian spices and herbs



## **STREET STYLE NOODLES / FRIED RICE (VEG / CHICKEN)** 13.99/16.99

Fragrant noodles/rice stir-fried with crisp vegetables or juicy chicken, infused with bold street-style seasonings.

*+\$1.99 for egg add-on*



## **TRIPLE SCHEZWAN NOODLES / FRIED RICE (VEG / CHICKEN)** 14.99/17.99

A spicy medley of stir-fried noodles/rice, and bold Schezwan sauce, tossed with fresh veggies or chicken for the ultimate street-style kick!

*+\$1.99 for egg add-on*



#IndianCookingFacts



India produces the most varieties of species in the whole wide world which earned it the name 'The Land of Spices.' India produces over 70% of the world's spices, and it is also home to a greater variety of spices than any other in the world. We import all our spices from India



# INDIAN STREET FOOD

Irresistible Indian-Inspired Popular Street Food

## **SAMOSA CHAAT** 7.99

Chopped-up samosas topped with housemade mint & tamarind chutney and sev(thin fried potato bits)



## **CHAAT PAPADI LOVES BHALLA** 9.99

The deep-fried savory homemade crackers mixed with gentle Bhalla



## **PALAK PATTI CHAAT** 13.99 *(Limited Availability)*



Crispy fried spinach leaves tossed in a zesty yogurt sauce, topped with sweet and spicy chutneys, crunchy sev, and fresh cilantro.



## **CHOLE BHATURE** 14.99

Boiled chickpeas in the tomato-based gravy curry, served with fried bread, pickle and onions



# APPETIZERS (VEG)

Set the stage for an exceptional dining experience with our exquisite selection of appetizers

## GOBI MANCHURIAN(DRY) 15.99

Batter-fried cauliflower florets tossed in a tangy and spicy Manchurian sauce.



## VEG MANCHURIAN(SEMI-WET) 15.99 (Limited Availability)

Vegetarian's All-Time Favorite, Crispy vegetable balls tossed in a savory and tangy sauce, a delightful fusion of flavors and textures.



## CHILLI PANEER(WET) 16.99

Soft paneer cubes cooked in a rich, spicy, and tangy chili sauce with bell peppers.



## MAJESTIC PANEER FINGERS 16.99

Paneer fingers coated in a creamy, spiced yogurt marinade and stir-fried to perfection.

## GUNTUR PANEER FINGERS 16.99

Crispy paneer fingers tossed in fiery Guntur chili spices for a bold and spicy kick

## CHATPATA BABYBORN 15.99

Babycorn stir-fried with zesty spices, delivering a tangy and crunchy bite.

## KARIVEPAKU BABYCORN 15.99

Crunchy babycorn infused with aromatic curry leaves and traditional South Indian spices.



#IndianCookingFacts



When faced with the shortage of food in Awadh, the Nawab of Awadh ordered a meal to be cooked for all the poor in huge handis that were covered with a lid and then sealed with dough. This technique would help prepare lots of food with minimum resources which later turned out to be a new style of cooking, that is now known as 'dum.'



## STIR-FRYING

#IndianCooking #Technique

Stir-frying is a popular cooking technique used in the Indo-Chinese cuisine, a fusion of Indian and Chinese flavours. The technique involves quickly cooking vegetables, meat, and noodles in a wok over high heat. The ingredients are then stir-fried with a variety of sauces and spices, such as soy sauce, chili sauce, and vinegar.

# APPETIZERS (NON-VEG)

Set the stage for an exceptional dining experience with our exquisite selection of appetizers

## CHICKEN 65 18.99 🌶️

Fresh boneless chicken marinated with Indian spices. "A popular Indian bar room snack"

## 🌟 CHILLI CHICKEN(WET) 17.99

🏆 Boneless chicken sautéed with chilies, spices and herbs

## 👑 GUNTUR KARAM CHICKEN 18.99 🌶️

Fiery chicken dish coated in Guntur chili masala, perfect for spice lovers

## 👑 PUDINA PEPPER CHICKEN 18.99

Juicy chicken marinated in a vibrant green herb-based sauce, grilled to perfection.

## KARIVEPAKU CHICKEN 18.99 🌶️

Tender chicken pieces stir-fried with aromatic curry leaves and a special spice blend for a flavorful South Indian twist.

## 🌟 MACHI DE PAKODA 18.99

🏆 Crispy batter-fried fish fritters infused with bold Indian spices, served with tangy chutney.

### #IndianCookingFacts

The very first legal Indian restaurant opened in the U.K. in 1809. Ever since Indian food had gained popularity among the world, and it was reported that London has more Indian restaurants than Mumbai, an Indian state itself.



## TALNA - FRYING

#IndianCooking #Technique

Talna, an ancient Indian cooking technique, involves deep-frying food in hot oil or ghee. This method results in crispy and golden-brown textures, commonly used for snacks like pakoras, samosas, and puris. The technique showcases India's rich culinary heritage with its diverse array of fried delicacies.

# DOSA

Simply South Indian

## **MASALA DOSA** 12.99

Thin rice crepe stuffed with India Paradise special Potato masala, served with chutneys and sambar

## **MYSORE MASALA DOSA** 12.99

Savoury thin rice crepe stuffed with India Paradise special potato masala and layered with chef's special spicy red paste, served with chutneys and sambar

## **GHEE ROAST MASALA DOSA** 13.99

Thin rice crepe topped with ghee, Indian spiced powder and stuffed with India Paradise special potato masala, served with chutneys and sambar.

## **RAVA MASALA DOSA** 13.99

A crispy, golden semolina dosa filled with spiced potato masala, served with chutneys and sambar.

## **RAVA PANEER VEG SPRING DOSA** 15.99

Thin and crispy semolina dosa stuffed with a fusion of paneer, fresh veggies, and spring roll-style seasoning.

## **PANEER VEG SPRING DOSA** 14.99

A flavorful dosa filled with spiced paneer and crunchy vegetables, inspired by Indo-Chinese flavors.

## **KEEMA DOSA** 16.99 (Limited Availability)

A crispy dosa stuffed with savory minced meat (keema) and aromatic spices for a hearty delight.

## **MIX VEG UTTAPAM** 14.99

Savory indian pan cakes with mixed vegetables(2PCS), served with chutneys and sambar

## **ASSORTED UTTAPAM** 15.99 **MIX VEG, CHILLI AND CORIANDER, MASALA**

## **BUTTER CHICKEN DOSA** 16.99

A crispy South Indian dosa filled with rich, creamy butter chicken — a fusion favorite!

## SIDES

**SAMBAR(12OZ)** 3.99

**COCONUT CHUTNEY** 1.49

**TOMATO CHUTNEY** 1.49

## ADD-ONS

**EXTRA IDLY** 2.47

**EXTRA VADA** 3.47

## DOSA TOPPINGS

**POTATO MASALA/ VEGGIES** 2.99

**ONION/GHEE/KARAM** 0.99

**PANEER/CHEESE** 1.99



# CURRIES (VEG)

Authentic Indian curries, crafted from scratch using time-honored recipes.

## **MALAI MAAR DAL MAKHANI** 15.99

There's something about a rich, creamy daal makhani that just hits the spot. This Punjabi classic is made with black lentils and kidney beans, simmered in a spiced tomato gravy until it reaches the perfect level of creaminess.

## **AMRITSARI CHOLE CURRY** 15.99

Delicious and flavorful Indian curry made by cooking chickpeas in a spicy onion tomato masala gravy.

## **PANEER MAKHANI** 16.99

Indian cottage chef's secret butter sauce and cream.

## **PUNJABI MIXED VEG** 16.99

A hearty North Indian curry made with a medley of fresh vegetables cooked in rich, aromatic spices.

## **BHINDI MASALA** 16.99

Fresh okra stir-fried with onions, tomatoes, and spices for a homestyle vegetarian favorite.

## **ALOO GOBHI** 15.99

A comforting mix of potatoes and cauliflower sautéed with onions, tomatoes, and traditional Indian spices.


## **PALAK PANEER** 16.99

Soft paneer cubes simmered in a smooth, spiced spinach gravy for a wholesome North Indian favorite.

## **KADAI PANEER** 16.99 (Street Style)

Cottage cheese mingles with bell peppers and spiced up with onion and tomato gravy

## **PANEER JALFREZI** 17.99

 Soft paneer cubes stir-fried with bell peppers, onions, and tomatoes in a tangy and mildly spicy masala.

## **LEHSUNI SAAG** 17.99

A flavorful and garlicky spinach-based curry, slow-cooked to perfection with traditional spices.

## **SHAHI PANEER** 16.99

Creamy rich curry made of cottage cheese chunks and a base of nuts, onions, and spices

## **MALAI KOFTA** 17.99

 Soft and creamy vegetable dumplings immersed in a rich onion based gravy

# CURRIES (NON-VEG)

Authentic Indian curries, crafted from scratch using time-honored recipes.

## **AUTHENTIC BUTTER CHICKEN** 18.99

Tandoor(clay-pot) cooked chicken in chef's secret butter tomato sauce


## **KADAI CHICKEN** 18.99

A flavorful North Indian dish with tender chicken cooked in a spicy, aromatic tomato-based gravy with bell peppers and freshly ground spices

## **CHICKEN DUM KA MURGH** 17.99

Slow-cooked chicken in a rich, spiced dum-style gravy—flavorful, aromatic, and truly Nawabi.


## **RARA CHICKEN** 19.99

 A rich and hearty Punjabi-style dish featuring chicken and minced meat slow-cooked in a thick, spiced gravy for a bold flavor.

## **ANDHRA CHICKEN CURRY** 17.99

Chicken specially marinated with fresh ground spices and cooked with fresh ginger, garlic and green chillies.

## **CHICKEN KORMA** 18.99

 Classic Indian dish with tender chicken in a rich, creamy sauce infused with tomatoes, onions, garlic, and warm spices.

## **PALAK CHICKEN** 18.99

Tender chicken cooked in a creamy spinach gravy with traditional spices for a wholesome, hearty curry.

## **GHEE ROAST CHICKEN CURRY** 18.99

Spicy, tangy Mangalorean-style chicken slow-cooked in ghee with a fiery blend of roasted spices.

## **GHEE ROAST GOAT CURRY** 21.99

Tender goat simmered in ghee and fiery coastal spices for a bold, aromatic Mangalorean delicacy.


## **KADAI GOAT** 21.99

Tender goat pieces cooked in a spicy and aromatic blend of bell peppers, onions, and Indian spices, served in a flavorful and slightly smoky sauce

## **GOAT CHUKKA** 19.99

Tender goat chunks slow-cooked with fiery spices and dry-roasted for a bold, rustic South Indian delicacy.

## **GOAT CURRY** 21.99

 Tender goat meat cooked in a blend of herbs, and spices, served in a thick and creamy sauce.

# BREAD

Tandoor-baked to perfection — crisp, fluffy, and served hot off the clay oven.

## REGULAR/BUTTER NAAN 3.47

A skillfully handcrafted bread baked in a tandoor to provide a traditional accompaniment to a meal

## GARLIC NAAN 4.99

Bread with garlic baked in tandoor oven, topped with butter

## ★ BULLET NAAN 4.99 🌶️

Bread with chillies baked in tandoor oven, topped with butter

## 👨🍳 LACHA PARATHA 5.47 *(Limited Availability)*

Layered and flaky whole wheat flatbread, cooked on tawa.

## TANDOORI ROTI 3.47

Tandoori roti is a popular Indian bread ,made with whole wheat flour, water, and salt, and then it is flattened and cooked on the walls of the tandoor.

## CHEESE GARLIC NAAN 5.99

Soft and fluffy naan stuffed with gooey melted cheese and aromatic garlic, baked to perfection.

## NEW ★ AMRITSARI KULCHA WITH CHOLE 13.99

Amritsari Kulcha is a traditional Punjabi dish that is made with potato stuffed flatbread. It is served with chole (chickpeas) and achaar (pickled vegetables). The bread is soft and fluffy, and the potato filling is flavorful and hearty.

## AMRITSARI KULCHA 7.99

Amritsari Kulcha is a traditional Punjabi dish that is made with potato stuffed flatbread.

## 👨🍳 BREAD BASKET 15.99

A selection of freshly baked Indian breads, including BUTTER NAAN, GARLIC NAAN, TANDOORI ROTI, BULLET NAAN are served.



## FERMENTATION

#IndianCookingTechniques

Fermentation is a key technique in South Indian and North-Eastern Indian cuisines. It's used to prepare dishes like dosa, idli, dhokla, naan, kulcha and pickles. Ingredients like rice, lentils, and vegetables are fermented to create unique textures and flavors.

# RICE SPECIALITIES

Indulge in our signature rice specialties, a perfect balance of fragrant basmati and exquisite flavors.

## **STEAMED BASMATI RICE** 6.99

Steamed basmati rice, light and fluffy, perfect as a side to complement any curry.

## **GARLIC RICE** 8.99

Fluffy rice stir-fried with golden-roasted garlic and mild spices for a bold and aromatic taste.

## **KAJU JEERA GHEE RICE** 8.99

A rich and flavorful rice dish made with cumin, roasted cashews, and aromatic ghee.

## **BAGARA** 7.99

Fragrant basmati rice cooked with green peas and mild spices for a simple yet delicious dish.

## **PEAS PULAO** 8.99

Fragrant basmati rice cooked with green peas and mild spices for a simple yet delicious dish.

## **BIRYANI RICE** 9.99

Aromatic basmati rice cooked with traditional spices for rich, flavorful goodness in every bite.

# SIDES

## **ONION SALAD** 2.99

## **BOONDI RAITA(8OZ)** 5.99

## **SALAN(8OZ)** 4.99

## **GREEN SALAD** 5.99

## **RAITA(8OZ)** 4.99

#IndianCookingFacts

The classic Indian dish chicken tikka masala is a non-Indian dish. It was invented in Scotland, due to having no rivalry and increasing popularity it became synonymous with authentic Indian cuisine across the all continents.



## CLAY POT COOKING

#IndianCooking #Technique

Cooking in clay pots is popular in many parts of India. The porous nature of clay helps retain moisture and imparts a unique earthy flavor to the food. Dishes like handi biryani and clay pot curries are prepared using this technique.



# BIRYANIS

Indulge in the richness of our aromatic biryanis, expertly crafted to offer a feast for the senses.



## BEZAWADA PANEER BIRYANI 16.99

A fiery Andhra-style biryani with paneer, bold spices, and a burst of traditional South Indian flavors.



## VEG KEEMA BIRAYNI 16.99

A delicious plant-based take on keema biryani, made with spiced minced soy protein and layered with fragrant rice.



## PARADISE SPL PANEER BIRYANI 16.99

A rich and flavorful biryani with soft paneer cubes, aromatic spices, and fragrant basmati rice.



## CHICKEN DUM BIRYANI (CANADA'S BEST) 15.99 (Limited Availability)



Marinated chicken and herbs cooked with basmati rice over slow heat dum



## BEZAWADA BONELESS CHICKEN BIRYANI 16.99

Fried boneless chicken marinated with Indian spices well mixed with biryani rice.

## PARADISE SPL CHICKEN BIRYANI 17.99

A signature biryani dish with succulent chicken, aromatic spices, and saffron-infused basmati rice.

## BIRYANI 65 16.99

Spicy, crispy Chicken 65 served over aromatic biryani rice for the ultimate fusion of crunch and flavor.

## MUGHLAI CHICKEN BIRYANI 17.99

A rich, aromatic biryani where tender chicken meets saffron, nuts, and Mughlai spices for a truly regal feast.

## GHEE ROAST CHICKEN BIRYANI 17.99

Fiery Mangalorean-style ghee-roasted chicken layered with fragrant biryani rice for a rich, spicy indulgence.



## SHAHI GOSHT BIRYANI 21.99

A royal blend of tender mutton, aromatic basmati rice, and rich Mughlai spices, slow-cooked to perfection.



## MUTTON DUM BIRYANI 20.99 (Limited Availability)

King of all Biryani's !!! Marinated mutton and herbs cooked with basmati rice over slow heat dum

## MUTTON KEEMA BIRYANI 21.99 (Limited Availability)

Flavorful minced mutton (keema) layered with aromatic basmati rice and bold spices for a rich and hearty meal.



## BIRYANI THALI 29.99



Choose from any 3 Options: Special Paneer, Chicken Dum, Bezawada Chicken Boneless, JackFruit, Chicken 65, Shahi Ghost(+2.47)

## CHEF SPECIAL BIRYANI OF THE DAY 12.99 (Limited Availability)

A flavorful surprise crafted fresh daily by our chef, with chef's choice of veg, chicken, or goat—a biryani experience like no other!

# MANDI

A hearty rice platter with aromatic spices, grilled meats, and flavorful sides — perfect for sharing.  
*Available in regular and family sizes.*

## **CHICKEN BBQ MANDI** 19.99/38.99

Relish our smoky Chicken BBQ Mandi, slow-cooked chicken marinated in a sweet and spicy BBQ sauce, served with a side of fluffy rice.

## **CHICKEN JUICY MANDI** 20.99/39.99

Enjoy our succulent Chicken Juicy Mandi, marinated in a zesty mix of Arabic spices and herbs, served with a side of fragrant rice.


## **MUTTON JUICY MANDI** 22.99/41.99

Indulge in our tender Mutton Juicy Mandi, marinated in a blend of Middle Eastern spices and herbs, served with a side of fluffy rice.

## **NALLI GHOST MANDI** 26.99 *(Limited Availability)*

Experience the bold flavors of our Nalli Ghost Mandi, slow-cooked lamb shanks in a spicy curry, served with steaming basmati rice.

## **PARADISE GRAND MANDI PLATTER** 59.99

 A royal feast of fragrant rice, Crispy Fish, Chicken 65, BBQ Chicken, Mutton Juicy, Malai Chaap, Eggs, 4 sides — served grand, just like its name.

*Our Mandi platter includes several items cooked and arranged together with care. It takes a little extra time to prepare — around 25 minutes or more — but it's worth every bite!*



## DUM PUKHT

#IndianCooking #Technique

Dum cooking is a slow-cooking technique that involves sealing the dish in a vessel using dough or aluminum foil and cooking it over a low flame. This method is commonly used to cook biryanis, pulao, and other rice-based dishes. The slow-cooking process allows the flavours to develop and infuse into the dish.

# KIDS MENU

A delightful selection crafted just for our little guests — tasty, wholesome, and full of fun.

## **FRIES** 5.99

Crispy golden fries, lightly salted and perfect for snacking or pairing with your favorite dip.

## **MINI DOSA** 6.99

Bite-sized crispy dosas, served with chutneys and sambar for a delightful South Indian treat.

## **CHOCOLATE DOSA** 7.99

A fusion dessert featuring a crispy dosa drizzled with rich chocolate sauce for a sweet indulgence.

### #IndianCookingFacts

Black Pepper from the state of Kerala had its reach overseas, during ancient times the spice was known as the 'Black gold' and thus held much importance in different parts of the world. However, chili that is known as one of India's staples, is now one of the world's leading chili powder producers. Being so popular as a part of India it is actually not native to the subcontinent. It was introduced to Indians by the Portuguese in the 15th century.

# DESSERT DELIGHT

Indulge in the richness of our aromatic biryanis, expertly crafted to offer a feast for the senses.

## **KULFI** 5.47

Traditional Indian ice cream made with slow-cooked milk, flavored with cardamom and nuts — creamy, rich, and irresistibly nostalgic.

## **GULAB JAMUN WITH RABDI** 7.99

Delicious pastry balls made of milk solids and flour soaked in sugar syrup with cardamom and served with rabdi or ice cream


## **SHAHI TUKDA** 8.99 *(Limited Availability)*

Deep-fried slices of bread soaked in saffron-infused sugar syrup, adorned with nuts

## **CHOCOLATE FUDGE CAKE + ICE CREAM** 7.99/9.99

Warm, gooey chocolate fudge served with a scoop of velvety vanilla ice cream for the perfect melt-in-your-mouth indulgence.

## **APRICOT DELIGHT** 9.99 *(Limited Availability)*

 India Paradise Special Home-made special dessert with fresh apricots, raw sugar, condensed milk and secret technique

# DRINKS

A refreshing finale or a vibrant start — sip and savor from our exquisite drink selection.

## ★ **MANGO LASSI** 5.99

Home made yogurt based drink with mangoes, milk, sugar and cardamom. A good way to cool off body heat!!!

## **MASALA CHAI** 3.99

Traditional Indian tea by brewing black tea with mixture of aromatic Indian spices, ginger and fresh milk.

## **SWEET/SALT LASSI** 6.47 *(Limited Availability)*

Classic Indian yogurt-based drink crafted with a creamy texture served in the flavor of salt

## ★ **ORANGE SPRITZER** 7.99

A bubbly and zesty orange-infused mocktail with a light, fizzy finish.

## ★ **HYDRATE ME** 8.99

A revitalizing blend of fresh fruits and natural electrolytes to keep you refreshed and energized.

## ★ **MASALA SODA** 6.47

A refreshing Indian-style fizzy drink infused with tangy spices and a zesty kick.

## ★ **CREAMY COLADA** 9.99

A tropical delight of creamy coconut and juicy pineapple, blended into a smooth, refreshing escape in a glass.

## **INDIAN POP** 3.47

## **POP** 2.47



## UBALNA - BOILING

#IndianCookingTechniques

This technique is simply used for boiling any kind of food and is commonly used to semi process raw ingredients like Dal, Rasam, Sambar and Chai.



# MUST TRY

Discover our chef's handpicked favorites — iconic dishes crafted to leave a lasting impression.



## CHOLE BHATURE

Boiled chickpeas in the tomato-based gravy curry, served with fried bread, pickle and onions

## PATIALA SHAHI PANEER TIKKA

Cottage cheese marinated in royal Indian spices, chargrilled to perfection.



## PARADISE MEAT PLATTER

Murg Malai, Tandoori Chicken, Lamb Seekh Kabab, Smoky Chicken Tikka and Machi Pakora

34.99

## GUNTUR PANEER FIGURES

Crispy paneer fingers tossed in fiery Guntur chili spices for a bold and spicy kick



## GOBI MANCHURIAN

Batter-fried cauliflower florets tossed in a tangy and spicy Manchurian sauce.

## ASSORTED UTTAPAM

MIX VEG, CHILLI AND CORIANDER, MASALA



# MUST TRY

A curated collection of our most loved dishes — bold, flavorful, and simply unmissable.



## PANEER JALFREZI WITH LACHA PARATHA

Stir-fried cottage cheese with vibrant bell peppers in a tangy masala, paired perfectly with flaky, buttery lacha parathas.

*Note: Both need to be ordered separately.*

## RARA CHICKEN WITH BREAD BASKET

Succulent chicken cooked in a rich, spiced gravy with minced meat, served with a hearty selection of freshly baked Indian breads.

*Note: Both need to be ordered separately.*



## CHICKEN DUM BIRYANI

Marinated chicken and herbs cooked with basmati rice over slow heat dum

## MUTTON JUICY MANDI

Indulge in our tender Mutton Juicy Mandi, marinated in a blend of Middle Eastern spices and herbs, served with a side of fluffy rice.



## APRICOT DELIGHT

India Paradise Special Home-made special dessert with fresh apricots, raw sugar, condensed milk and secret technique

## MASALA SODA

A refreshing Indian-style fizzy drink infused with tangy spices and a zesty kick.



# EAT LOCAL. THINK GLOBAL.



## INDIA PARADISE

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"WE LOVE TO SERVE YOU EVERYWHERE."

OUR LOCATIONS

WINDSOR | LONDON | HALIFAX BEDFORD | HALIFAX DOWNTOWN | MISSISSAUGA



Chef Spl



New



Best



Rare




Spicy




Vegan



Gluten-Free

\*  Let us know of any food allergies.

\*  Optional gratuity of 15% will be added to your bill for party of 8 or more.  
Gratuity is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.