

# INDIA PARADISE



**EAT LOCAL.  
THINK GLOBAL.**

**DINE IN | TAKE OUT | CATERING**



# CANADA



## OUR STORY

*India Paradise started in Windsor, Canada 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 seven company-owned locations across Windsor, London, Halifax, Mississauga, Calgary and Montreal. 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

Warm, comforting bowls to start your meal.

## **VEG MAN-CHOW** 6.99

Garlicky, flavour-packed soup topped with crispy noodles.

## **CHICKEN MAN-CHOW** 8.99

Garlicky, flavour-packed soup topped with crispy noodles.

## **MUTTON MARGH** 11.99

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)

## **FLAME-KISSED SOYA CHAAP** 15.99

Marinated soya skewers, flame-grilled to perfection, and served sizzling with a side of mint chutney, onions and veggies.

## **CREAMY MALAI SOYA CHAAP** 15.99

Indulge your palate with (cream, and spices) meticulously grilled to meet your expectations.

## **SMOKEY PANEER TIKKA** 16.49

Marinated Cottage cheese chunks with fresh yogurt and flavorful spices, grilled in claytandoor (Oven), served fresh to your plate.

## **HYDERABADI TANDOORI CHICKEN** 15.99

Typical tandoor cooking of chicken is enhanced with Grills to give you the juicy smoky chicken

## **THE FAMOUS CHICKEN TIKKA** 17.49

Satisfy your palate with tender boneless chicken, marinated and grilled for perfection.

## **MALAI CHICKEN TIKKA** 17.99

A healthy and delicious dish is made up of tender pieces of chicken breast marinated with spices and herbs, grilled to perfection over an open flame.

## **LAMB SHEEK KABAB** 20.99

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

## **TANDOORI SALMON TIKKA (FISH)** 21.99 *(Limited Availability)*

Flaky salmon fillet marinated and grilled to perfection in a traditional tandoor oven.

## **COASTAL TANDOORI POMFRET (WHOLE FISH)** 25.49 *(Limited Availability)*

Fresh whole pomfret marinated in coastal spices and char-grilled in the tandoor for smoky perfection.

\*All Grills are gluten free except for Lamb Sheek Kabab.

**WILD TANDOORI SHRIMPS** 18.99 🇮🇳 🍴

Succulent shrimps marinated and grilled to perfection in a traditional tandoor oven, serving up ataste of the wild sea.

**MAHARANI GARDEN PLATTER (VEG)** 27.99 🇮🇳 🍴

Paneer Tikka, Malai soya chaap, Tandoori soya chaap, Hara bhara kabab,

**MAHARAJA MEAT PLATTER** 32.99 🇮🇳 🍴

Chicken tikka, tandoori chicken, malai chicken tikka, fish pakora

## INDO - CHINESE

The blend of Chinese recipes and traditional Indian spices and herbs

**STREET STYLE NOODLES VEG/CHICKEN** 13.99/15.99

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

**👑 BURNT GARLIC NOODLES** 14.99 🇮🇳

Stir-fried noodles tossed with crispy burnt garlic, vegetables, and bold Indo-Chinese sauces.

**TRIPLE SCHEZWAN NOODLES VEG/CHICKEN** 14.99/16.99 🌶️

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

**HAKKA FRIED RICE VEG/CHICKEN** 13.99/15.99

Indo-Chinese street-style fried rice with chef's special sauces, spices, and your choice of vegetables/chicken.

**👑 BURNT GARLIC FRIED RICE** 14.99 🇮🇳

Fragrant fried rice wok-tossed with crunchy burnt garlic and savory spices.

**TRIPLE SCHEZWAN FRIED RICE VEG/CHICKEN** 14.99/16.99 🌶️

A spicy Indo-Chinese mix of fried rice, noodles, and Schezwan flavors—tossed with your choice of veggies/chicken.

**TANDOORI MOMO'S** 15.49

Juicy dumplings marinated in spiced yogurt and char-grilled in the tandoor.

**🏆 KURKURE MOMO'S** 16.49

Crispy golden fried momos served crunchy outside and juicy inside.



### 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.

# INDIAN STREET FOOD

Irresistible Indian-Inspired Popular Street Food

## **SEXY SAMOSA** 5.99 🌿

Deep fried crispy flour snack with savoury filling of spiced potatoes, onions and peas.

## **OLD DELHI SAMOSA CHAAT** 11.49

Crispy samosas topped with yogurt, chutneys, chickpeas, and tangy chaat spices.

## 💎 **PALAK PATTA CHAAT** 14.99

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

## 🌟 **PANI PURI SHOTS** 11.49

Mini puris filled with spicy mint water, tangy tamarind, and savory fillings.

## **CHAAT PAPADI LOVES BHALLA** 13.49 🟢

The deep-fried savory homemade crackers mixed with gentle Bhalla

## 👑 **ORIGINAL CHOLE BHATURE** 15.99 🟢

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

## 👑 **AMRITSARI KULCHA WITH CHOLE** 15.99 🟢

Stuffed kulcha bread served with rich Punjabi chickpea curry and pickled onions.

## **BOMBAY CLASSIC PAV BHAJI** 13.49 🟢

Mumbai's iconic spicy mashed vegetable curry served with buttery toasted pav.

## **CRISPY CUT MIRCHI** 11.99 🌶️

Fried green chilies chopped and tossed with onions and tangy spices.

## **MASALA LOADED FRIES** 12.99 🟢

Crispy fries topped with bold Indian spices and flavorful sauces.



## 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 a 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.

# APPETIZERS (VEG)

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

## **HANDMADE VEG MANCHURIAN BALLS** 14.49

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

## **INDO CHINESE CAULI BITES** 13.99

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

## **GOBI 65/KARVEPAKU** 13.99

Crispy cauliflower tossed in spicy 65 masala or aromatic curry leaf seasoning.

## **CHILLI GARLIC LOTUS STEAM** 15.49

Crunchy lotus stem stir-fried with chili, garlic, and savory sauce.

## **CHATPATA LOTUS STEAM** 15.49

Crispy lotus stem tossed with tangy spices and bold street-style flavors.

## **CHILLI PANEER (WET/DRY)** 15.99

Paneer cubes tossed in spicy chili garlic sauce, served dry or saucy.

## **PANEER GUNTUR/CHATPATA** 15.99

Paneer sautéed in fiery Andhra spices or tangy street-style masala.

## **PANEER MAJESTIC** 16.49

Crispy paneer tossed in creamy yogurt spices with curry leaves.

## **CHILLI MUSHROOM** 15.49

Mushrooms stir-fried with chili garlic sauce for a spicy favorite.

## **BUTTER GARLIC MUSHROOM** 15.49

Juicy mushrooms sautéed in butter, garlic, and mild spices.

## **CHAT PATA BABY CORN** 15.49

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

## **MAJESTIC BABY CORN** 15.99

Crispy baby corn tossed in creamy yogurt masala with curry leaves.

## **CRUNCHY PEPPER CORN KERNELS** 15.49

Crispy sweet corn tossed with black pepper and savory seasoning.

#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.

# APPETIZERS (NON-VEG)

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

## **CHILLI CHICKEN (WET/DRY) 15.99**

Boneless chicken sautéed with chillies, spices and herbs

## **CHICKEN LOLLIPOPS 17.99**

Crispy chicken winglets tossed in spicy Indo-Chinese sauce.

## **CHICKEN MAJESTIC 17.49**

Enchanting fusion of spices and tender chicken in each bite

## **CHICKEN 65/GUNTUR 16.99**

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

## **FIERY PEPPER CHICKEN 17.49**

Succulent chicken tossed in a bold black pepper sauce with garlic and aromatic spices.

## **CHICKEN WINGS - DESI STYLE/SOUTH INDIAN STYLE 16.99**

Juicy wings tossed in bold Indian spices or fiery South Indian masalas.

## **GOAT CHUKKA (WET/DRY) 19.99**

Tender goat cooked with fiery spices, served dry or semi-gravy.

## **GOAT PEPPER ROAST 19.49**

Succulent goat roasted with crushed black pepper and aromatic spices.

# APPETIZERS (SEA FOOD)

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

## **AMRITSARI FISH PAKODA 15.49**

Crispy golden fish fritters marinated in Punjabi spices.

## **APPOLO FISH 16.99**

Tender bite-sized fish tossed in spicy secret sauce.

## **CHILLI FISH 16.99**

Tender bite sized fish sautéed with chillies, spices, and herbs.

## **BUTTER GARLIC SHRIMP 20.99**

Succulent shrimp sautéed in rich butter and garlic.

## **LOOSE PRAWNS 20.99**

Crispy fried prawns tossed in spicy house seasoning.

## **SCHEZWAN CHILLI SHRIMP 20.99**

Juicy shrimp tossed in fiery Szechuan chili garlic sauce.

# IDLY-VADA-DOSA

Simply South Indian

## **THATTE IDLI (PLAIN)** 9.99

Soft, fluffy South Indian steamed idli served warm.

## **GHEE KARAM THATTE IDLI** 11.99

Thatte idli topped with aromatic ghee and spicy karam podi.

## **SAMBAR BUTTON IDLY** 10.99

Mini idly dipped in Indian lentil soup

## **PODI MINI IDLY** 11.99

Mini idlis tossed in ghee and flavorful South Indian spice powder.

## **VADA / SAMBAR VADA** 10.99

Deep-fried lentil donuts, served with side of chutneys and sambar

## **IDLI VADA COMBO (1 THATTE IDLY, 2 VADA)** 11.99

Idly and vada, served with side of chutneys and sambar

## **GHEE KARAM DOSA** 11.99

Thin rice crepe topped with ghee, Indian spiced powder served with chutneys and sambar.

## **MASALA DOSA** 12.99

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

## **GHEE ROAST MASALA DOSA** 13.49

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

## **SPICY MYSORE MASALA DOSA** 13.49

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

## **VEGGIE SPRING PANEER DOSA** 13.99

Crispy dosa filled with vegetables and paneer for a flavorful twist.

## **PAPRIKA PANEER DOSA** 14.49

Crispy dosa filled with spiced paneer, veggies and peperika, served with coconut chutney and sambar.

## **RAVA PANEER DOSA** 14.99

Staple south indian Rava dosa is made with Sooji, rice flour, pinch of all purpose flour, and some seasonings like onions, ginger, cumin seeds etc and topped with paneer.

## **RAVA MASALA DOSA** 14.99

Staple south indian Rava dosa is made with Sooji, rice flour, pinch of all purpose flour, and some seasonings like onions, ginger, cumin seeds etc. stuffed with India Paradise special Potato masala.

**GARDEN HARVEST UTTAPAM** 14.99   
Savory Indian pancakes with mixed vegetables(2PCS), served with chutneys and sambar

**ONION CHILLI AND CORIANDER UTTAPAM** 14.99   
Savory indian pan cakes with onion, chilli and coriander, served with chutneys and sambar

**ASSORTED UTTAPAM(3 PCS)** 16.99   
Mix veg, chilli and coriander, masala

## SIDES

**SAMBAR(8OZ)** 2.99

**COCONUT CHUTNEY** 0.99

**TOMATO CHUTNEY** 0.99

**CORRIANDER AND MINT CHUTNEY** 0.99

## DOSA TOPPINGS

**ONION/GHEE/KARAM** 0.99

**PANEER** 1.99

**POTATO MASALA/ VEGGIES** 2.99

## ADD-ONS

**EXTRA THATTE IDLY** 4.99

**EXTRA VADA** 2.99



## TAWA COOKING

#IndianCookingTechniques

Tawa is a flat, circular griddle or frying pan, often made of cast iron. It's used for shallow frying, grilling, and making flatbreads.

Tawa cooking is prevalent in making dishes like dosa (thin rice crepes), paratha (stuffed flatbreads), and aloo tikki (potato patties). The tawa's even heat distribution allows for quick and efficient cooking, resulting in crispy, well-cooked dishes.

# CURRIES (VEG)

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

## **DOUBLE CREAM DAL MAKHANI** 15.49

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.

## **YELLOW DAL TADKA** 14.99

Yellow daal tadka is a flavorful and aromatic dish served at India Paradise. This dish is made by simmering daal (lentils) in a saucepan with exotic spices.

## **CHAANA MASALA** 14.99

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

## **PANEER LABABDAR** 15.99

Paneer cubes cooked in a rich, creamy tomato gravy.

## **STREET STYLE KADAI PANEER** 15.99

Paneer cooked with bell peppers, onions, and bold kadai spices.

## **RESHMI PANEER** 16.49

Soft paneer simmered in a smooth, mildly spiced creamy gravy.

## **MAKHMALI MALAI KOFTA** 16.49

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

## **PANEER JALFREZI** 16.99

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

## **SHAHI PANEER** 16.49

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

## **METHI MALAI PANEER** 16.49

Paneer cooked in creamy fenugreek infused gravy.

## **METHI MALAI MUSHROOM** 16.49

Tender mushrooms simmered in a creamy fenugreek-infused gravy with mild aromatic spices.

## **KADAI MUSHROOM** 16.49

Fresh mushrooms stir-cooked with onions, bell peppers, and bold kadai spices in a rustic gravy.

## **PALAK PANEER** 16.99

Cottage Cheese cooked in the thick curry sauce based on pureed spinach, onion, tomatoes, and spices

## **CORN PALAK** 16.99

Sweet corn simmered in a creamy spinach gravy.

## **JAIPURI BHINDI MASALA** 15.99

Delicious, Indian-style stewed okra dish. This dish is one of our best-sellers and is made fresh per order.

## **PUNJABI MIX VEG** 15.49

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

# CURRIES (NON-VEG)

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

## AUTHENTIC BUTTER CHICKEN (BONE-IN) 17.99

Tender bone-in chicken simmered in rich buttery tomato gravy.

## AUTHENTIC BUTTER CHICKEN (BONELESS) 16.99

Juicy boneless chicken cooked in rich buttery tomato gravy.

## CHICKEN LABABDAR 16.99

Chicken cooked in a rich tomato and cream based gravy.

## KADAI CHICKEN 15.99

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

## CHICKEN KORMA 16.99

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

## RARA CHICKEN 18.99

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 15.99

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

## CHICKEN SAAGWALA 17.99

Global flavors come together in our Chicken Saagwala, tender chicken cooked in a vibrant spinach curry with garlic, ginger, and a hint of cream.

## METHI MALAI CHICKEN 17.99

Tender chicken simmered in creamy fenugreek infused sauce.

## CHICKEN DUM KA MURGH 16.99

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

## GOAT ROGAN JOSH 18.99

Fresh goat pieces cooked onion, tomatoes and exotic spices

## GOAT CURRY 18.99

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

## GOAT KORMA 19.99

Goat meat cooked in a rich and creamy sauce with aromatic spices.

## LAMB VINDALOO 18.99

Tender lamb marinated in garlic and bold spices. It's a fiery, tangy dish with deep, rich flavors, perfect for those who love a kick in their curry.

## KADAI LAMB 18.99

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

## LAMB KORMA 19.99

Tender lamb cooked in a creamy and nutty sauce with spices.

# BREAD

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

## **BUTTER NAAN** 3.49

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

## **GARLIC NAAN** 3.99

Bread with garlic baked in tandoor oven, topped with butter

## **BULLET NAAN** 3.99

Bread with chilies, baked in a tandoor oven, topped with butter

## **TANDOORI ROTI** 2.99

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.

## **MISSI ROTI** *(Limited Availability)* 4.29

Rustic Punjabi flatbread made with gram flour and aromatic spices.

## **LACHA PARATHA** 5.49

Layered and flaky whole wheat flatbread, cooked on tawa.

## **AMRITSARI KULCHA** 7.99

Amritsari Kulcha is a traditional Punjabi dish that is made with potato stuffed flat bread

## **BREAD BASKET** 14.99

Butter Naan, Garlic Naan, Tandoori Roti, Lacha Paratha



## HAND FLOUR MILL

#IndianCooking #Tools

The ancient Indian hand flour mill technique involved the use of a manually operated stone or wooden mill to grind grains into flour. This traditional method required physical effort to rotate the mill's grinding mechanism, typically a heavy stone, to crush grains into fine powder. It was a fundamental tool in Indian households for centuries, providing fresh and nutritious flour for various culinary applications.

# RICE SPECIALITIES

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

 **STEAMED BASMATI RICE** 5.99  
Pre-cooked plain white rice

 **GARLIC RICE** 7.99   
Fluffy rice stir-fried with golden-roasted garlic and mild spices for a bold and aromatic taste.

**KAJU JEERA GHEE RICE** 7.99  
A rich and flavorful rice dish made with cumin, roasted cashews, and aromatic ghee.

**KASHMIRI PEAS PULAO** 8.99  
Peas Pulao is a rice dish made with green peas, Basmati rice, and spices.

 **BIRYANI RICE(VEGETARIAN)** 8.99  
Fragrant basmati rice cooked with mild biryani spices and herbs for a flavorful vegetarian classic.

## 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.

## SIDES

**RAITA(12oz)** 3.99

**BOONDI RAITA(12oz)** 4.99

**SALAN(12oz)** 3.99

**GREEN SALAD** 4.99

**ONION SALAD** 3.99



## 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.

# BIRYANIS

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

## **BEZAWADA PANEER BIRYANI** 13.99

A dish where the tender cottage cheese and the aromatic spices unite with the fragrant rice

## **GHEE ROAST PANEER BIRYANI** 13.99

Succulent paneer chunks slow-roasted in spiced ghee masala, served over aromatic biryani rice for a bold, buttery bite.

## **PARADISE SPECIAL PANEER BIRYANI** 13.99

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

## **ANDHRA KAJU MUSHROOM BIRYANI** 13.99

Spicy Andhra-style biryani with mushrooms and crunchy cashews.

## **JACKFRUIT BIRYANI** *(Limited Availability)* 13.99

Flavorful biryani made with tender young jackfruit and aromatic spices.

## **CHICKEN DUM BIRYANI (CANADA'S BEST)** 14.99

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

## **CHICKEN 65 BIRYANI** 15.99

Crispy chicken 65 layered with fragrant basmathi rice and biryani masala

## **CHICKEN KEEMA BIRYANI** 15.99

Fragrant biryani rice layered with richly spiced minced chicken.

## **GHEE ROAST CHICKEN BIRYANI** 16.99

Tender fried chicken infused with desi ghee and the aromatic spices unite with the fragrant rice

## **MUGHLAI CHICKEN BIRYANI** 15.99

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

## **BEZAWADA CHICKEN BIRYANI** 15.99

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

## **PARADISE SPECIAL CHICKEN BIRYANI** 15.99

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

## **MUTTON DUM BIRYANI** 17.99

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

## **GHEE ROAST MUTTON BIRYANI** 18.99

Mutton cooked in ghee roast masala layered with fragrant basmati rice.

# MANDI

Traditional Arabian-style fragrant rice served with tender, slow-roasted meat.

## **PANEER JUICY MANDI** 20.99

Fragrant mandi rice served with succulent paneer in flavorful spices.

## **PANEER BBQ MANDI** 19.99

Grilled BBQ paneer served over aromatic mandi rice.

## ★ **CHICKEN JUICY MANDI** 22.99

Slow cooked, tender juicy chicken served with fragrant mandi rice and mild spices.

## **BBQ CHICKEN MANDI** 21.99

BBQ grilled chicken served over aromatic mandi rice with traditional Arabian flavors.

## ◆ **MUTTON JUICY MANDI** 26.99

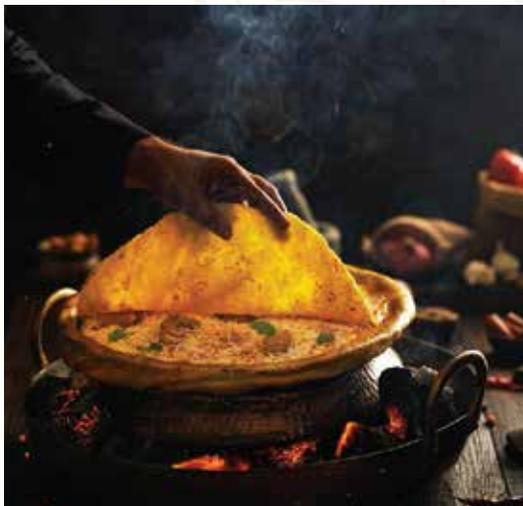
Succulent mutton cooked until juicy and served on flavorful mandi rice.

## **FISH MANDI** 22.99

Juicy spiced fish served on traditional mandi rice.

#IndianCookingFacts

Indian Cooking Is Built On Layers Of Flavor. Chefs Slowly Cook Onions, Ginger, Garlic, Tomatoes, And Freshly Toasted Spices To Create The Rich, Aromatic Curries That Make Indian Cuisine Famous Around The World.



## 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.

# DESSERT DELIGHT

Sweet indulgences to perfectly finish your meal.

## **GULAB JAMUN** 4.99

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

## **GULAB JAMUN WITH RABDI** 6.99

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

## **GULAB JAMUN WITH ICE CREAM** 7.99

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

## **RASMALAI** 5.99

Bengali delicacy of flattened balls dunked in sweet thickened creamy milk

## **GAJAR KA HALWA** 5.99

Grated carrots, slow-cooked with ghee, milk, and cardamom, resulting in a sweet indulgence that gives you heartwarming joy.

## **SHAHI TUKDA** 6.99

Crispy fried bread soaked in saffron-flavored sugar syrup, topped with rich creamy rabdi and nuts.

## **RABDI FALOODA** *(Limited Availability)* 10.99

Silky rabdi layered with falooda sev, sweet basil seeds, and rose syrup for a refreshing dessert.

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

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

## **CHOCOLATE FUDGE CAKE (WITH/WITHOUT ICE CREAM)** 9.99/7.99

A dessert masterpiece that harmonizes chocolate cake, fudge, and ganache into a truly irresistible treat of heavenly joy

## **HOT BROWNIE WITH VANILLA ICE CREAM** 9.99

Warm chocolate brownie served with ice cream, drizzled with chocolate syrup.



## **KHURCHAN - SCRAPING**

#IndianCooking #Technique

This process involves scraping the layers stuck on the sides of utensil. This process was meant for making dishes like rabdi which is used in kulfi and rasmalai

# KIDS MENU

Kid-friendly favorites made for little appetites.

## **MINI DOSA** 8.49

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

## **MICKY MOUSE DOSA** 9.49

Fun-shaped crispy dosa made specially for kids.

## **CHOCOLATE DOSA** 9.99

Crispy dosa filled with melted chocolate for a sweet treat.

## **ROCKET FRIES** 6.49

Crispy golden fries kids love.

## **PANDA CHEESY NAAN** 6.99

Soft naan stuffed with melted cheese.

## **LITTLE YELLOW DAL AND RICE** 9.99

Mild lentil curry served with soft rice

## **KID'S BUTTER CHICKEN WITH RICE** 10.99

Mild creamy butter chicken served with rice.

# BEVERAGES

## **MASALA SODA** 6.47

Refreshing sparkling soda with Indian spices and a tangy citrus kick.

## **HYDRATE ME** 6.99

A light, refreshing cooler made to revive and refresh your taste buds.

## **CREAMY CALODA** 6.99

A smooth tropical blend with creamy sweetness and a hint of coconut.

## **MANGO LASSI** 6.47

Classic yogurt drink blended with sweet ripe mango.

## **POP** 1.99

Choice of classic soft drinks served chilled.

## **INDIAN POP** 2.47

Popular Indian soft drinks with bold, unique flavors.

## **SWEET LASSI** 5.99

Traditional yogurt drink sweetened for a creamy refreshing taste.

## **SALTED LASSI** 5.99

Savory yogurt drink lightly salted for a refreshing balance.

## **MASALA CHAI** 2.99

Authentic Indian tea brewed with milk and aromatic spices.

# MUST TRY

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



## GHEE ROAST MASALA DOSA

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

13.49 

## CHILLI GARLIC LOTUS STEAM

Crispy lotus stem tossed in chili garlic sauce.

 15.49



## ORIGINAL CHOLE BHATURA

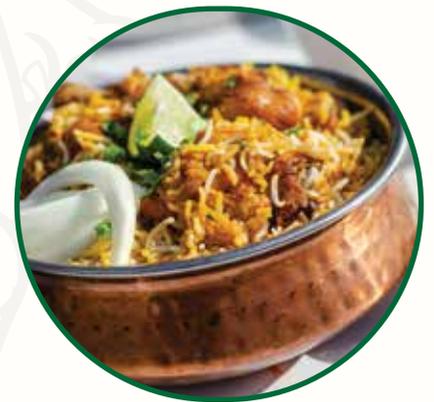
Boiled chickpeas in the tomato-based gravy curry, served with fry bread, pickle and onions

12.99 

## CHICKEN DUM BIRYANI (CANADA'S BEST)

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

 14.99



## MAKHMALI MALAI KOFTA

Soft paneer dumplings served in a rich creamy gravy.

16.49 

# EAT LOCAL. THINK GLOBAL.



## INDIA PARADISE

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"WE LOVE TO SERVE YOU EVERYWHERE."

OUR LOCATIONS

WINDSOR | LONDON | HALIFAX | MISSISSAUGA | CALGARY



Chef Spl



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.