

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.



GRILLS

Freshly made per order in our tandoor(clay oven)

SMOKEY PANEER TIKKA 16

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

SOYA CHAAP(TANDOOR/MALAI) 16

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

TANDOORI CHICKEN 16

The chicken is marinated using spices such as cumin, coriander, and turmeric before it is roasted. You don't want to miss out on this one!

THE PARADISE CHICKEN TIKKA 18

Boneless chicken breast marinated in fresh yogurt along with lime juice and traditional spices cooked in a tandoor (Oven) set up to give justice to this delicious appetizer

MALAI CHICKEN TIKKA 19

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

SALMON FISH TIKKA 21

Juicy salmon marinated in spices and grilled to perfection for a smoky, flavourful tikka.

CHICKEN SEEKH KABAB 19 (Limited Availability)

Minced, seasoned chicken, blended with spices and herbs and then baked in clay oven.

TANDOORI SHRIMP 21

This delightful marinated shrimp, cooked and grilled in Indian style leaves you in awe of its taste

VEG GRAND PLATTER 26

Panner Tikka, Soya Malai Chaap, Tandoori Soya Chaap, Harabhara Kabab
(Limited Availability)

MEAT GRAND PLATTER 32

Tandoori Chicken, Chicken tikka, Malai Chicken Tikka, Fish Pakoda
(Limited Availability)

#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.

INDIAN STREET FOOD

Irresistible Indian Inspired Popular Street Food

MASALA PAPAD 5 🟢

It never goes wrong: The crispy papad is topped with a spicy and tangy mixture of onions, tomatoes, green chilies, cilantro, salt, spices and lime juice.

TIKKI CHAAT 10 🟢

Aloo Tikki topped with homemade yogurt, green chilies, mint chutney, and garnish with coriander and chat masala.

🌟 **CHAAT PAPDI WITH BHALLA** 12 🟢

The deep-fried savory crackers mixed with gentle Bhalla

🌟 **SEXY SAMOSA CHAAT** 12 🟢

Chopped up samosa topped with mint and tamarind chutney and sev (those thin fried potato bits)

🌟 **CHOLE BHATURE** 15 🟢 (Limited Availability)

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



TALNA - FRYING

#IndianCookingTechniques

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.

LUNCH SPECIALS

Prefixed meal with two curries, rice, naan and a dessert

VEG LUNCH 16

Prefixed meal with two veg curries, rice, naan and a dessert

CHICKEN LUNCH 17

Prefixed meal with a veg and butter chicken, rice, naan and a dessert

LAMB LUNCH 18

Prefixed meal with a veg and lamb curry, rice, naan and a dessert

COMBOS

All Day every Day, Serves for 1 person

VEG NOODLES + MANCHURIAN 17 (Add chicken to noodles +2.99)

VEG FRIED RICE + MANCHURIAN 17 (Add chicken to rice +2.99)

BIRYANI THALI 19 (Limited Availability)

Prefixed chef picked assorted biryanis served with raita and salan

INDO - CHINESE

The blend of Chinese recipes and traditional Indian spices and herbs

HAKKA FRIED RICE (VEG/CHICKEN/MIXED) \$15/17/19

Indo-Chinese street-style fried rice with chef's special sauces, spices, and your choice of vegetables/chicken/mixed. Mixed has Vegetables, Chicken and Shrimp

HAKKA NOODLES (VEG/CHICKEN/MIXED) \$15/17/19

Indo-Chinese street-style noodles with chef's special sauces, spices, and your choice of vegetables/chicken/mixed. Mixed has Vegetables, Chicken and Shrimp

TRIPLE SCHEZWAN NOODLES (VEG/CHICKEN) \$16/18

Stir-fried noodles tossed with triple Schezwan sauces, crisp vegetables, and your choice of veg or chicken for a bold, spicy Indo-Chinese flavour.

TRIPLE SCHEZWAN FRIED RICE (VEG/CHICKEN) \$16/18

Wok-tossed fried rice blended with triple Schezwan sauces, crunchy vegetables, and your choice of veg or chicken for a fiery Indo-Chinese kick.

BURNED GARLIC NOODLES (VEG/CHICKEN) \$16/18

Wok-tossed noodles infused with roasted garlic flavour, crunchy vegetables, and your choice of veg or chicken for a smoky, savoury finish.

BURNED GARLIC FRIED RICE (VEG/CHICKEN) \$16/18

Fragrant fried rice tossed with roasted garlic, crisp vegetables, and your choice of veg or chicken for a rich, smoky flavour.

APPETIZERS (VEG)

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

MIXED VEG PAKORA 10  
A crunchy delight of assorted vegetables

 **GOBI MANCHURIAN** 14 
Crispy fried cauliflower florets tossed in sweet, sour and hot manchurian sauce. Try it today!

 **VEG MANCHURIAN** 15  (Limited Availability) 
Vegetarian's All-Time Favorite, veggie balls with a blend of Indian Spices

CHILLI PANEER 16 
Fresh paneer cubes fried and sautéed with herbs and spices.

GOBI 65 15  
Fried crispy cauliflower florets tossed in spicy secret sauce.

 **CHATPATA BABY CORN** 15 
Crispy baby corn tossed in tangy, spicy chatpata masala for a bold, crunchy bite.

 **BABY CORN 65** 15 
Crispy fried baby corn tossed in bold South Indian spices, finished with curry leaves and green chilies.

 **PANEER MAJESTIC** 16 
 Tender paneer cubes in a rich, aromatic, and flavorful spice blend.

 **CHATPATA PANEER** 16 
Succulent paneer cubes tossed in a vibrant, tangy masala, delivering a punch of bold, irresistible street-style flavors.

GUNTUR PANEER 16  
Tender paneer cubes cooked in fiery Guntur-style spices, bursting with bold heat and robust flavors.

HARA BHARA KABAB (10PCS) 16 
Crispy hara bhara kababs made with spinach, green peas, potatoes, and mild Indian spices, golden fried for a soft, flavorful bite.



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

CHILLI CHICKEN 17 🔴

Chilli Chicken is a delicious meal cooked using boneless chicken fillets marinated in a chilli sauce. We'll serve it piping hot straight to your plate!

CHICKEN 65 18 🔴 🌶️

Boneless chicken marinated and fried with Indian spices and then tossed on a pan. "A popular Indian bar room snack"

CHICKEN WINGS (PATIALA SPICE/CHENNAI SPICE) (6PCS) 17 🔴

Crispy chicken wings tossed in your choice of bold Patiala spices or fiery Chennai-style masala, delivering rich desi flavour in every juicy bite.

🌟 LAMB CHUKKA 21 🔴 (Limited Availability)

Fusion of lamb with the classic Indian Spices

FISH PAKORA 16 🔴

Tender bite sized fish, coated in a chef's special batter and deep fried. This dish has no additives, is a healthy snack and has low sodium!

NEW CHATPATA CHICKEN 18 🔴

Juicy chicken pieces tossed in bold chatpata spices, tangy sauces, and fresh herbs for a spicy, zesty, street-style burst of flavour.

NEW FIERY DRAGON CHICKEN 18 🔴

👑 Crispy fried chicken tossed in a fiery, spicy sauce with garlic, chillies, and bold flavours for an intense, mouthwatering kick.

GUNTUR CHICKEN 18 🔴 🌶️

Spicy chicken cooked with authentic Guntur chillies, aromatic spices, and a bold masala, delivering intense heat and rich South Indian flavour.

NEW MAJESTIC CHICKEN 18 🔴

💎 Lightly battered chicken strips stir-fried with onions, green chillies, and mild spices, finished with a subtle tang for a classic crowd-favourite taste.



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.

CURRIES (VEG)

YELLOW DAL TADKA 15

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.

DAL MAKHNI 16

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.

CHANA MASALA 15

Chana Masala is an Indian dish made with chickpeas, tomatoes, and spices. It is typically served with rice or naan bread. The chickpeas are cooked in a flavorful tomato sauce, with a variety of spices. Chana masala is a versatile dish and can be made to suit your taste.

PUNJABI MIXED VEGETABLE 17

Punjabi Mixed Vegetable Curry is a mouthwatering and healthy dish that is perfect for any occasion. This curry is a mix of different vegetables like potatoes, carrots, peas, and beans that are cooked in a spiced tomato gravy. The best part about this curry is that it is very easy to make and has been a fan favourite!

OKRA MASALA 17

Okra Masala is a delicious, Indian-style stewed okra dish. It is often served with rice or flatbreads and is a great way to enjoy this healthy and flavorful vegetable. This dish is one of our best-sellers and is made fresh per order.

BAINGAN MASALA 17

There's nothing quite like a good Baingan Masala. This dish is packed with flavor, and it's sure to please even the pickiest of eaters. Made with warm eggplants, this tasty dish will surely blow you away!

KADAI MUSHROOM 17

Kadai Mushroom is a popular Indian dish that is made with mushrooms, bell peppers, and onions. It is a simple dish to make and is full of flavor. Kadai Mushroom is our fan favourite, popular at parties and in house!

PALAK PANEER 17

Palak Paneer is a classic Indian dish made with spinach and paneer (a type of Indian cottage cheese). The dish is usually cooked in a gravy made with onions, tomatoes, and exotic spices.

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.

 **KADAI PANEER** 18  

Kadai Paneer is a delicious Indian dish made with paneer tomatoes, onions, and peppers. It's typically cooked in a kadai, which is a type of Indian wok.

 **PANNER TIKKA MASALA** 18  

Paneer Tikka Masala is a delicious and easy to make Indian dish. It is made with paneer (a type of Indian cheese), tikka spices, and tomatoes.

 **PANEER JALFREZI** 19  

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

SHAHI PANEER 19  

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

 **MALAI KOFTA** 19  (Limited Availability)

Soft and creamy vegetable dumplings immersed in a rich tomato-based gravy

 **METHI MALAI PANEER** 19 

Soft paneer cooked in a creamy gravy with aromatic methi flavors.



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.

CURRIES (NON-VEG)

CHICKEN KORMA 18

Chicken Korma recipe is a classic Indian dish that is sure to please anyone who loves Indian food. The chicken is cooked in a rich, creamy sauce made with tomatoes, onion, garlic, and a variety of spices.

AUTHENTIC BUTTER CHICKEN 18

Butter chicken is one of the most popular Indian dishes. It is made with chicken that is cooked in a tomato and butter sauce. and chefs secret butter sauce.

BRITISH TIKKA MASALA (CHICKEN) 19

Chicken Tikka Masala is a classic Indian dish that is perfect for any occasion. The dish is made with marinated chicken that is cooked in a spiced tomato sauce.

STREET STYLE KADAI CHICKEN 18

Kadai chicken is a popular Indian dish made with chicken, tomatoes, and onions. It is typically cooked in a kadai, or wok, and is often served with naan bread. The dish is made with either boneless or bone-in chicken, and is often spiced with garam masala, cumin, and chili powder. Kadai chicken is a hearty dish that is perfect for to cheer up your mood.

CHICKEN VINDALOO 19

This popular curry is made of chicken that is specially marinated with grounded spices and cooked in fresh ingredients and vindaloo sauce.

SAAG CHICKEN 18

Saag chicken is a traditional Indian dish made with saag chicken, onion, ginger, garlic, and spices.

OLD DELHI CHICKEN CURRY (BONE-IN) 19

This popular curry is made of chicken that is specially marinated with grounded spices and cooked in fresh ingredients and vindaloo sauce.

METHI MALAI CHICKEN 20

Chicken cooked in cream with onion, tomato, methi and chef's selected soft spices.

RARA CHICKEN 20

Tender goat pieces slow-cooked with traditional spices, onions, and fresh herbs to create a rich, flavorful curry served the classic restaurant way.

LAMB VINDALOO 21

This popular curry is made with tender lamb, specially marinated in ground spices and slow-cooked with fresh ingredients in a bold, tangy vindaloo sauce.

LAMB CURRY 21

For our lamb curry, we start with a base of aromatic spices including cumin, coriander, and garam masala. We then add in onion, garlic, and ginger before browning the lamb. Once the lamb is browned, we add tomatoes and some chicken broth. We let the curry simmer until the lamb is cooked through and then we finish it off with some fresh cilantro.

LAMB ROGAN JOSH 21

Lamb Rogan Josh is one of the most popular dishes on Indian restaurant menus. The dish is made by slow-cooking lamb in a mixture of spices until it is meltingly tender. The resulting curry is rich and flavourful.

GOAT CURRY 21

Tender goat pieces slow-cooked with traditional spices, onions, and fresh herbs to create a rich, flavorful curry served the classic restaurant way.

COCONUT PRAWNS CURRY 21

Tender goat pieces slow-cooked with traditional spices, onions, and fresh herbs to create a rich, flavorful curry served the classic restaurant way.

LAMB KORMA 21

Tender lamb slow-cooked in a rich, creamy korma gravy, delicately spiced with aromatic Indian herbs and nuts.

BREAD

BUTTER NAAN 4

Butter naan is a type of leavened bread popular in South Asia. It is made from flour, water, yeast, sugar, and salt, and is typically grilled or baked in a tandoor. Butter, ghee, or oil is often added to the dough or brushed on after baking.

GARLIC NAAN 5

Garlic naan is a delicious Indian bread that is traditionally made with a tandoor, or clay oven. The bread is made with a dough of flour, yeast, sugar, salt, and water, and it is then rolled out and cooked on the preheated tandoor walls. The bread is then brushed with butter or ghee and garnished with garlic, coriander leaves.

BULLET NAAN 5

Bread with chillies baked in tandoor oven, topped with butter

TANDOORI ROTI 4

Tandoori roti is a popular Indian bread that is made in a tandoor, or clay oven. The dough is made with whole wheat flour, water, and salt, and then it is flattened and cooked on the walls of the tandoor.

LACHA PARATHA 6

A flaky, multi-layered whole wheat paratha, pan-cooked till crisp and golden, served hot with curries.

DESI CHEESY GARLIC NAAN 7

Tandoor-baked naan topped with cheese, garlic, and butter for a rich, indulgent taste.

KASHMIRI NAAN 7

If you're looking for a delicious and traditional Indian bread, look no further than Kashmiri naan!

AMRITSARI KULCHA 8

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

AMRITSARI KULCHA WITH CHANNA 15

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.

BREAD BASKET 16

Butter Naan, garlic Naan, Tandoori Roti, BULLET Naan

RICE SPECIALITIES

STEAMED BASMATI RICE 6 🌿

Basmati rice is a long grain, aromatic rice. It is light and fluffy. Basmati rice is a good choice and goes perfectly with all our special curries.

GARLIC RICE 8 🟢 🌿

This delicious dish is cooked with garlic, nuts and soft spices. This gives the rice a garlicky nutty flavor and a slightly crunchy texture. This goes very well with Butter chicken, Korma's and almost every thing. Ask, if you want it to be nuts free.

ZEERA RICE 8 🟢 🌿

There are many ways to cook zeera rice, but one of the most popular is to fry it in oil until the cumin seeds turn a dark brown color. This gives the rice a nutty flavor and a slightly crunchy texture. Zeera rice is often served with chicken or lamb dishes, but it can also be a delicious side dish on its own.

Ask, if you want it to be nuts free.

🌟 PEAS PULAO 10 🟢

Peas Pulao is a rice dish made with green peas, Basmati rice, and spices. It is a popular dish in Indian and Pakistani cuisine and can be served as a main course or side dish.

BIRYANI RICE(VEGETARIAN) 10 🟢

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.

SIDES

VEGETABLE RAITHA 5

Vegetable raita is a refreshing and healthy dish made with yogurt, vegetables, and spices. The yogurt helps to cool and refresh the body, while the vegetables and spices provide flavor and nutrition.

BOONDHI RAITHA 5

The boondi raita is a refreshing and flavorful dish that is perfect for any occasion. This dish is made with yogurt, boondi (fried chickpea flour balls), and a variety of spices. The boondi raita can be served as a side dish

GARDEN SALAD 6

ONION SALAD 5

Onion salad is a dish consisting of chopped onions and a dressing, typically vinegar or lemon juice-based. It is often served as a side dish.

BIRYANIS

ROYAL PANEER BIRYANI 16

 Soft paneer and basmati rice slow-cooked with royal spices for a rich, regal biryani experience.

BEZAWADA PANEER BIRYANI 15

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

PANEER GHEE ROAST BIRYANI 16

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

CHICKEN DUM BIRYANI(CANADA'S BEST) 16

India's favorite Biryani is made of classic basmati rice, juicy chicken, and rich and aromatic herbs and spices

(Limited Availability)

BEZAWADA CHICKEN BIRYANI 18

Where the King of Biryanis meets the specialty of the Bezwada spice, slow-cooked to satisfy your Biryani cravings

BIRYANI 65 17

A dish where the tender fried chicken mixed with 65 sauce and the aromatic spices unite with the fragrant rice

GHEE ROAST CHICKEN BIRYANI 18

A dish where the tender fried chicken infused with desi ghee and the aromatic spices unite with the fragrant rice

SPECIAL BONELESS CHICKEN BIRYANI 18

Tender boneless chicken cooked with basmati rice and aromatic spices for a rich, classic biryani flavour.

LAMB CHUKKA BRIYANI 20

The fusion of lamb meat infused with desi ghee and the aromatic spices unite with the fragrant rice

GHEE ROAST LAMB BRIYANI 20

The fusion of lamb meat infused with desi ghee and the aromatic spices unite with the fragrant rice



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

★ GULAB JAMUN 5

Gulab jamun is a dessert that is very popular in India. It is made of milk, flour, sugar, and ghee (clarified butter). The dough is shaped into balls and fried, then soaked in a syrup made of sugar and water. Gulab jamun is often served with ice cream or rabri (a thick, sweetened condensed milk).

Add Ice Cream \$3

GULAB JAMUN WITH RABDI 8

Soft, melt-in-the-mouth gulab jamuns soaked in sugar syrup and topped with rich, creamy rabdi for a royal dessert experience.

RASMALAI 6

Rasmalai is a traditional Indian dessert made with cottage cheese, milk, and sugar. It is often served at weddings and special occasions. The word "rasmalai" means "juice of milk" in Hindi. Rasmalai is made by curdling milk with lemon juice or vinegar, and then boiling the milk until it forms a thick cream. Rasmalai is usually served with a dollop of cream or ice cream.

SHAHI TUKDA 8

A classic Mughlai dessert made with fried bread slices soaked in fragrant sugar syrup, topped with thick rabri and dry fruits.

👑 CHOCOLATE FUDGE CAKE 8

Our chocolate fudge cake is a rich and moist cake, covered in a chocolate fudge frosting. It is then topped with a chocolate ganache, making it a truly decadent dessert. Served with ice cream, you can't miss with this one.

Add Ice Cream \$3

GAJAR KA HALWA 6

Traditional carrot dessert slow-cooked in milk, ghee, and cardamom, finished with roasted nuts.



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

DRINKS

SPARKLING WATER 6

POP 3

INDIAN POP 4

SWEET/SALT LASSI 5

A sweet or salty lassi is a refreshing drink that can be enjoyed any time of day. The perfect way to cool down on a hot day! Our sweet lassi is delicious and refreshing.

MASALA CHAI 5 (Limited Availability)

Masala chai is a blend of black tea and spices (cardamom, cloves, cinnamon, and ginger) which is popular in India.

🌟 **MANGO LASSI** 6

Mango Lassi is a popular Indian drink that is made with mango pulp, milk, sugar, and cardamom. It is a refreshing drink that is perfect for hot summer days.

💎 **FRESH LIME SODA** 6

This classic lime soda is perfect for any day as it has a light and refreshing taste that will leave you feeling refreshed and hydrated.



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.

MOCKTAILS

AAM RAS(MANGO) 6

INDIAN SUMMER 6

BLUE BEACH 6

MUST TRY



BIRYANI THALI 📌 (Limited Availability)

Prefix chef picked assorted biryanis served with raita and salan

19

📌 **AUTHENTIC BUTTER CHICKEN**

Butter chicken is one of the most popular Indian dishes. It is made with chicken that is cooked in a tomato and butter sauce. and chefs secret butter sauce.

🌟 19



CHICKEN SEEKH KABAB 📌 (Limited Availability)

Minced, seasoned chicken, blended with spices and herbs and then baked in clay oven.

19 🌿

(Limited Availability)

📌 **VEG MANCHURIAN**

Vegetarian's All-Time Favorite, veggie balls with a blend of Indian Spices

🌿 🌟 15



CHOLE BHATURE 📌 (Limited Availability)

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

15 🌟 🌿

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



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.