

# INDIA PARADISE



**EAT LOCAL.  
THINK GLOBAL.**

DINE IN | TAKE OUT | CATERING



# 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 — ust 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** 15.99

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

## **SOYA CHAAP (TANDOORI/ MALAI)** 15.99

 Choose your style: creamy malai-marinated chaap grilled to soft perfection, or spicy tandoori chaap char-grilled with bold desi flavors.

## **TANDOORI CHICKEN** 15.99

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

## **THE FAMOUS CHICKEN TIKKA** 16.99

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

## **VEG GRAND PLATTER** 24.99

 Paneer Tikka, Soya Malai Chaap, Tandoori Soya Chaap, Harabhara Kabab.  
*(Limited Availability)*

## **GRAND MEAT PLATTER** 28.99

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



## 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.

# INDO - CHINESE

The blend of Chinese recipes and traditional Indian spices and herbs

## **HAKKA FRIED RICE (VEG/CHICKEN/MIXED)** 13.99/16.99/17.99

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

## **HAKKA NOODLES (VEG/CHICKEN/MIXED)** 13.99/16.99/17.99

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

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

Indo-Chinese street-style noodles with chef's bold Schezwan sauces, and your choice of vegetables/chicken.

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

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

## **MANCHURIAN NOODLES/FRIED RICE** 16.99

Stir-fried noodles/fried rice tossed in zesty Manchurian balls for a bold street-style favorite.

# INDIAN STREET FOOD

Irresistible Indian-Inspired Popular Street Food

## **SEXY SAMOSA CHAAT** 9.99

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

## **CHANA TIKKI CHAAT** 8.99

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

## **CHAAT PAPDI LOVES BHALLA** 10.99

The deep-fried savory crackers mixed with gentle Bhalla

## **CHOLE BHATURA** 12.99

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

## SEXY SAMOSA (3PCS) 6.99

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

## MIX VEG PAKODA 7.99

A crunchy delight of assorted vegetables.

## HARABARA KABAB 9.99 (Limited Availability)

Spinach, peas, and spices blended into savory green patties, a burst of flavor in every bite.(11pcs)

## MANCHURIAN (VEG/GOBI) 14.99/13.99 (Limited Availability)

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

## CHILLI (GOBI/PANEER) 13.99/15.99

Fried crispy cauliflower florets/Fried paneer cubes sautéed with chilies, spices and herbs.

## 65 (GOBI/PANEER) 13.99/16.99

Fried crispy cauliflower florets/Fried paneer cubes tossed in spicy secret sauce.

## GUNTUR PANEER 15.99

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

## BABY CORN (CHATPATA/65) 14.99

Crispy golden baby corn tossed in a flavorful blend of spicy, tangy, and aromatic Indian seasonings.

## MAJESTIC PANEER 16.99

Cubes of paneer coated in a blend of spices, deep-fried, and finished with a mix of curry leaves and red chilies.

## CHEF'S VEG STARTER 11.99 (Limited Availability)

Chef's Choice Starter – Changes daily. A surprise appetizer featuring Paneer, Gobi, or Baby Corn.



## 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** 15.99  
Boneless chicken sautéed with chillies, spices and herbs

**CHICKEN MANCHURIA** 15.99  
Boneless chicken tossed in sweet, sour and hot Manchurian sauce

 **FIERY DRAGON CHICKEN** 16.99  
Crispy chicken bites wok-tossed in a zesty blend of spices and a fiery sauce

**CHICKEN 65** 16.99   
Fried boneless chicken marinated with Indian spices. “A popular Indian bar room snack”

 **CHICKEN MAJESTIC** 16.99  
Enchanting fusion of spices and tender chicken in each bite

 **DESI CHICKEN WINGS (PATIALA STYLE/SOUTH INDIAN HEAT)** 13.99 (Limited Availability)  
 Crispy, juicy wings tossed in your choice of bold North Indian spices (Patiala style) or fiery South Indian masalas—desi, smoky, and addictive.

 **GUNTUR CHICKEN** 16.99   
Fiery chicken dish coated in Guntur chilli masala, perfect for spice lovers

 **FISH PAKODA** 15.99  
Tender bite sized fish, coated in a chefs special batter and deep fried.

**APOLLO FISH** 16.99   
Tender bite-sized fish tossed in spicy secret sauce.

**CHILLI FISH** 15.99  
Tender bite sized fish sautéed with chillies, spices, and herbs.

 **KARAIKUDI GOAT CHUKKA (DRY)** 18.99 (Limited Availability)  
 goat meat, slow-cooked with aromatic spices to create a flavorful and spicy dry curry

 **CHEF'S NON-VEG STARTER** 12.99 (Limited Availability)  
Chef's Choice Starter – Changes daily. A surprise appetizer featuring Chicken, Fish, or Goat.

#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.

# IDLY-VADA-DOSA

Simply South Indian

## **IDLY (3PCS)** 7.99

Steamed savory cake made from rice and lentil batter, served with chutneys and sambar

## **NEW SAMBAR BUTTON IDLY** 9.99

Mini idly dipped in Indian lentil soup

## **GHEE IDLY** 8.99

Diced idly topped with ghee, served with side of chutneys and sambar

## **KARAMPODI IDLY** 8.99

Diced idly topped with homemade spice powder and ghee served with side of chutneys and sambar.

## **VADA/SAMBAR VADA (3PCS)** 8.99

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

## **IDLY/VADA COMBO (2PCS EACH)** 10.99

Idly and vada, served with side of chutneys and sambar

## **DOSA (PLAIN)** 9.99

Thin rice crepe served with chutneys and sambar

## **GHEE KARAM DOSA** 11.99

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

## **PANEER VEG SPRING DOSA** 13.99

Thin rice crepe roasted and stuffed with cottage cheese, bell peppers, tomatoes, and Indian masala 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

## **MYSORE MASALA DOSA** 13.99

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

## **RAVA PANEER DOSA** 15.99

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 oped 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.

**MIX VEG UTTAPAM** 14.99 🌿 🍷  
Savory indian pan cakes with mixed vegetables(2PCS), served with chutneys and sambar

**NEW**  
**ASSORTED UTTAPAM** 15.99 🌿 🍷  
★ Mix veg, chilli and coriander, masala

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

**NEW**  
**KEEMA DOSA** 16.99 🍷 🍷  
★ Chef's Secret Chicken Keema filling inside yummy Dosa

★ **BUTTER CHICKEN DOSA** 16.99 🍷 🍷  
Thin rice crepe layered with chicken gravy and topped with boneless chicken, served with chutneys and sambar

**NEW**  
**DOSA PLATTER** 19.99 (Limited Availability)  
★ 3 MINI DOSAS - 1 PLAIN, 1 GHEE KARAM, 1 MASALA  
★ Mixed Variety of Dosas to satisfy your cravings of different flavours and blend of spices

## SIDES

**SAMBAR(12OZ)** 3.99

**COCONUT CHUTNEY** 0.99

**TOMATO CHUTNEY** 0.99

## DOSA TOPPINGS

**POTATO MASALA/ VEGGIES** 2.99

**ONION/GHEE/KARAM** 0.99

**PANEER/CHEESE** 1.99

## ADD-ONS

**EXTRA IDLY** 2.99

**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.

\*All Dosa, Idly, Vada are gluten free.

# CURRIES (VEG)

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

## **AUNTY DAAL (YELLOW DAAL TADKA)** 12.99

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.

## **BLACK DAIRY DAAL (DAAL MAKHANI)** 14.99

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.

## **CHANA MASALA** 13.99

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

## **ALOO GOBI** 14.99

Potatoes and cauliflower cooked with fresh ginger, garlic and exotic spices

## **PUNJAB MIX VEG** 15.99

Mixed vegetables cooked with chef's choice of vegetables and gourmet spices

## **SOYA CHAAP MASALA** 15.99 (Limited Availability)

tender soya chaap cooked in a rich and flavorful masala gravy

## **PANEER MAKHANI** 15.99 (JAIN)

Indian cottage chef's secret butter sauce and cream.

## **KADAI PANEER** 15.99 (Street Style)

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

## **OKRA MASALA** 16.99 (Limited Availability)

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

## **KADAI MUSHROOM** 15.99

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

## **METHI MALAI MUSHROOM** 16.99

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

## **PALAK PANEER** 16.99

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

## **SHAHI PANEER** 16.99

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

## **PANEER METHIWALA** 16.99

Soft paneer cubes cooked in a rich gravy infused with fresh fenugreek leaves and aromatic spices.

## **MALAI KOFTA** 16.99 (Limited Availability)

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** 16.99  
Tandoor (clay-pot) cooked chicken in chef's secret butter tomato sauce

 **MUGHLAI CHICKEN** 15.99  
Boneless chicken cooked with tomatoes, onions, garlic and spices.

 **BRITISH TIKKA MASALA CHICKEN** 16.99  
Tender grilled chicken cooked in chef's secret light creamy tomato sauce with stir fried onions and bell peppers.

**ANDHRA CHICKEN CURRY** 15.99  (Limited Availability)  
Chicken specially marinated with fresh ground spices and cooked with fresh ginger, garlic and green chillies.

 **KADAI CHICKEN (STREET STYLE)** 16.99   
Boneless chicken in a creamy garlic, cashew and onion sauce

 **CHICKEN KORMA** 17.99 (Limited Availability)  
 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.

 **METHI MALAI CHICKEN** 17.99   
 Chicken cooked in cream with onion, tomato, methi and chef's selected soft spices.

 **KADAI GOAT** 18.99  
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 ROGAN JOSH** 18.99   
Fresh goat pieces cooked onion, tomatoes and exotic spices



## 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.

# BREAD

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

## **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 chillies baked in tandoor oven, topped with butter

## **ONION NAAN** 3.99

Bread with onions baked in tandoor oven, topped with butter

## **NAWABI NAAN** 4.99

Bread with jeera, onion, green chilli, coriander baked in 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.

## **AMRITSARI KULCHA WITH CHANNA** 14.99

 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.

## **LACHHA PARATHA** 5.99 (Limited Availability)

Layered and flaky whole wheat flatbread, cooked on tawa.

## **BREAD BASKET** 13.99

Garlic naan, Butter naan, Tandoori roti, Chilli naan



## 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.

## **PEAS PULAO** 8.99

Peas Pulao is a rice dish made with green peas, Basmati rice, and spices.

## **SPECIAL CURD RICE** 9.99 (Limited Availability)

Cooked white rice well mixed with plain yogurt, cashews and tempering spices

## **BIRYANI RICE(VEGETARIAN)** 8.99

Fragrant basmati rice cooked with mild biryani spices and herbs for a flavorful vegetarian classic.

## **TANDOORI CHICKEN RICE** 12.99 (Limited Availability)

Chicken leg marinated in yogurt with herbs and spices cooked on skewers in tandoor(clay-oven) with flavoured rice

## 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.

## THALI'S Limited Availability

Indian Combos - All our thali's come with Dal Makhani, Punjabi Mixed Veg /Chicken curry, Curry of your choice, Naan, Rice & Dessert

## **VEGGIE THALI** 16.99

## **CHICKEN THALI** 18.99

## **GOAT THALI** 19.99

## SIDES

**SIRAKA ONIONS** 2.99

**BOONDI RAITA(120oz)** 4.99

**SALAN(80oz)** 3.99

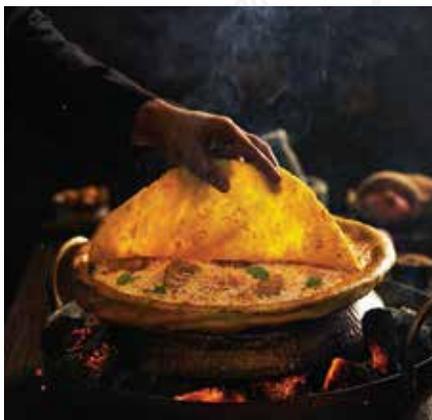
**RAITA(120oz)** 3.99

**SALAN(120oz)** 4.99

# BIRYANIS

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

- NEW** **ANDHRA SPECIAL KAJU BIRYANI** 16.99    
A fragrant & flavorful biryani infused with the richness of cashews, Andhra spices & curry leaves
- NEW** **BEZAWADA PANEER BIRYANI** 14.99     
A dish where the tender cottage cheese and the aromatic spices unite with the fragrant rice
- NEW** **PANEER GHEE ROAST BIRYANI** 15.99    
Succulent paneer chunks slow-roasted in spiced ghee masala, served over aromatic biryani rice for a bold, buttery bite.
- NEW** **MUSHROOM GHEE ROAST BIRYANI** 15.99    
Spicy Mangalorean-style ghee-roasted mushrooms layered over fragrant biryani rice for a rich,
- ★** **PARADISE ROYAL PANEER BIRYANI** 15.99    
Grilled paneer cubes layered with fragrant biryani rice and royal spices—rich, aromatic, and vegetarian delight.
- CHICKEN DUM BIRYANI (CANADA'S BEST)** 14.99    
Marinated chicken and herbs cooked with basmati rice over slow heat dum
- PARADISE ROYAL BONELESS CHICKEN BIRYANI** 16.99    
Succulent boneless chicken layered with aromatic biryani rice, royal spices, and a touch of saffron—fit for a feast.
- 👑** **PARADISE SPECIAL CHICKEN BIRYANI** 16.99    
Marinated boneless chicken curry layered between herbs cooked with basmati rice over slow heat dum
- NEW** **BEZAWADA CHICKEN BIRYANI** 15.99     
Fried boneless chicken marinated with Indian spices well mixed with Biryani rice.
- 👑** **BIRYANI 65** 15.99     
Boneless chicken cooked with the delightful blend of traditional spices along with the aromatic basmati rice
- KEEMA BIRYANI** 16.99    
Chef's Special Chicken Keema infused with the authentic biryani.



## 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.

### **GHEE ROAST CHICKEN BIRYANI** 16.99 🍛

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

### **MUTTON DUM BIRYANI** 17.99 🍛

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

### **NEW GHEE ROAST MUTTON BIRYANI (BONE-IN)** 18.99 🍛 🌶️ (Limited Availability)

Fusion of mutton meat infused with desi ghee and the aromatic spices unite with the fragrant rice

## DESSERT DELIGHT

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

### **GULAB JAMUN (3 PCS)** 4.99

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

*Add Ice cream \$1.99*

### **NEW GULAB JAMUN WITH RABDI (3 PCS)** 6.99

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

### **NEW SHAHI TUKDA** 6.99 (Limited Availability)

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

### **RASMALAI** 5.99

Bengali delicacy of flattened balls dunked in sweet thickened creamy milk

### **GAJAR KA HALWA** 6.99

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

### **KULFI** 3.99

Ask us for today's flavor

### **SPL MATKA KULFI** 5.99

Traditional Indian frozen dessert, served in clay pots, boasting a creamy blend of sweetened condensed milk, flavored with cardamom, pistachios, and almonds.

### **NEW CHOCOLATE FUDGE CAKE** 7.99 (Limited Availability)

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



## **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

# MUST TRY

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



## DOSA PLATTER ■

3 MINI DOSAS - 1 PLAIN, 1 GHEE KARAM, 1 MASALA  
Mixed Variety of Dosas to satisfy your cravings of different flavours and blend of spices

19.99 NEW

## ■ RARA CHICKEN

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

🌶️ 18.99



## CHOLE BHATURA ■ (Limited Availability)

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

12.99 NEW ★

## ■ CHICKEN DUM BIRYANI (CANADA'S BEST)

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

★ 14.99



## VEG GRAND PLATTER ■

Paneer Tikka, Soya Malai Chaap, Tandoori Soya Chaap, Harabhara Kabab

24.99 NEW ★  
(Limited Availability)

EAT LOCAL.  
THINK GLOBAL.



INDIA  
PARADISE

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"WE LOVE TO SERVE YOU EVERYWHERE."

OUR LOCATIONS

WINDSOR | LONDON | HALIFAX | MISSISSAUGA | CALGARY | MONTREAL



Chef Spl



New



Best



Spicy



Vegan



Gluten-Free

\* Let us know of any food allergies.

\* Optional gratuity of 16% 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.