

# 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)

## **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 MAALAI SOYA CHAAP** 15.99 🟢

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

## **SMOKEY PANEER TIKKA** 16.99 🟢

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

## **THE FAMOUS CHICKEN TIKKA** 17.99 🔴

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

## **AFGHANI MURG (CHICKEN)** 17.99 🔴

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

## **TANDOORI SALMON TIKKA (FISH)\*** 19.99 🔴 (Limited Availability)

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

## 🌟 **HYDERABADI TANDOORI CHICKEN** 15.99 🔴

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

## **WILD TANDOORI SHRIMPS\*** 20.99 🔴 (Limited Availability)

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

## **NAWABI TANDOORI SEEKH KEBAB** 19.99 🔴

Tender and juicy chicken mince skewers, marinated and grilled to perfection in a traditional tandoor oven.

## 👑 **MAHARAJA'S GRAND PLATTER\*** 32.99 🔴 (Limited Availability)

Flame-Kissed Soya Chaap, Afghani Murg, Tandoori Chicken, Seekh Kebab, Fish Pakora.



## **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)** 14.99/16.99 🌿  
Indo-Chinese street-style fried rice with chef's special sauces, spices.
- NEW TRIPLE SCHEZWAN FRIED RICE (VEG/CHICKEN)** 15.99/17.99 🌶️ 🌿  
Indo-Chinese street-style fried rice with a triple threat of Schezwan sauces.
- HAKKA NOODLES (VEG/CHICKEN)** 14.99/16.99  
Indo-Chinese street-style noodles with chef's special sauces, spices.
- NEW TRIPLE SCHEZWAN NOODLES (VEG/CHICKEN)** 15.99/17.99 🌶️  
Indo-Chinese street-style noodles with a triple blend of Schezwan sauces.

# INDIAN STREET FOOD

Irresistible Indian Inspired Popular Street Food

- HERITAGE SAMOSA CHAAT** 11.99  
Chopped up samosas topped with housemade mint & tamarind chutney and sev(thin fried potato bits)
- CHAAT PAPADI LOVES BHALLA** 11.99 🟢  
The deep-fried savory crackers mixed with gentle Bhalla
- STAR ORIGINAL CHOLE BHATURE** 14.99 🟢  
Boiled chickpeas in the tomato-based gravy curry, served with fry bread, pickle and onions



## 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.

# APPETIZERS (VEG)

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

## **SEXY SAMOSA (2PCS)** 6.99

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

## **INDO CHINESE CAULI BITES** 14.99

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

## **HANDMADE VEG MANCHURIAN BALLS** 15.99

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

## **CHILI PANEER HEATWAVE** 16.99

Fresh paneer cut into triangles sautéed with chilies, spices and herbs.

## **TANDOORI MOMOS** 16.99 *(Limited Availability)*

Soft dumplings marinated in spicy yogurt, char-grilled in the tandoor, and served smoky with chutneys.

## **KURKURE MOMOS** 15.99 *(Limited Availability)*

crunchy dumplings made from flour stuffed with a savory stuffing of seasonal vegetables are quite crunchy outside and perfectly soft and juicy inside.

## **ROYAL PANEER MAJESTIC** 17.99

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



## 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 16.99

Boneless chicken sautéed with chillies, spices and herbs

## ★ CHICKEN 65 16.99 🌶️

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

## 👑 DESI FIRE WINGS 15.99

Think about Desi, it's Desi Wings with a symphony of flavor and crunch

## AMRISTARI FISH PAKORA 15.99

Tender bite sized fish, coated in a chefs special batter and deep fried.

### #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.'



## 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.

# IDLY-VADA-DOSA

Simply South Indian

**IDLY (3PCS)** 9.99  

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

**NEW** **SAMBAR BUTTON IDLY** 11.99  

Mini idly dipped in Indian lentil soup

**NEW** **TAWA PODI IDLY** 10.99  

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

**VADA** 10.99  

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

**SAMBAR VADA** 11.99  

vada dipped in lentil soup

**IDLY VADA COMBO** 11.99  

Idly and vada, served with side of chutneys and sambar

**★** **MASALA DOSA** 13.99  

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

**★** **SPICY MYSORE MASALA DOSA ROLL** 14.99   

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** 14.99  

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

**👑** **GHEE ROAST SPICY BOMB** 12.99 

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

**RAVA MASALA DOSA** 14.99 

A 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.

**RAVA VEG 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 topped with paneer.

**PANEER VEG SPRING DOSA** 15.99 

Thin rice crepe roasted and stuffed with cottage cheese, bell pepper, tomatoes, Indian Masala powder, served with chutneys and sambar

**NEW** **PAPRIKA PANEER DOSA** 16.99  (Limited Availability)

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

**NEW GARDEN HARVEST UTTAPAM** 15.99    
Savory Indian pancakes with mixed vegetables(2PCS), served with chutneys and sambar

**ONION CHILLI AND CORIANDER UTTAPAM** 15.99    
Savory indian pan cakes with onion, chilli and coriander, served with chutneys and sambar

## SIDES

**SAMBAR(12OZ)** 3.99

**COCONUT CHUTNEY** 1.49

**TOMATO CHUTNEY** 1.49

**MINT CHUTNEY** 1.49

## ADD-ONS

**EXTRA IDLY** 2.99

**EXTRA VADA** 3.99

## DOSA TOPPINGS

**POTATO MASALA/ VEGGIES** 2.99

**ONION/GHEE/KARAM** 0.99

**PANEER/CHEESE** 1.99

#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.



## 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)

## ★ **DOUBLE CREAM DAAL 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.

## **PUNJABI CHOLE CURRY (CHANNA MASALA)** 16.99 🌿 🍷

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

## NEW **ALOO GOBI** 15.99 🍷

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

## **PANEER MAKHANI** 16.99 🍷

Indian cottage cheese cooked in the chef's secret butter sauce.

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

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

## NEW **JAIPURI BHINDI MASALA** 16.99 🌿 🍷

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

## ★ **PALAK PANEER** 17.99 🍷

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

## **SHAHI PANEER** 17.99 🍷

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

## NEW **ROASTED EGGPLANT BHARTA** 15.99 🍷

Smoky roasted eggplant mashed with onions, garlic, and spices, finished with a squeeze of fresh cilantro

## NEW **MAKHMALI MALAI KOFTA** 17.99

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



## TADKA - TEMPERING

#IndianCooking #Technique

Tadka, also called tempering, is a key technique in Indian cooking. It involves heating oil or ghee (clarified butter) and adding whole spices such as mustard seeds, cumin seeds, and dried red chillies. The spices are cooked until they release their aromas, enhancing the flavour of the oil or ghee. This aromatic mixture is then poured over dals (lentils), curries, or vegetables.

# CURRIES (NON-VEG)

**★ CREAMY BUTTER CHICKEN 18.99**  
Tandoor (clay-pot) cooked chicken in chef's secret butter tomato sauce

**NEW CHICKEN DUM KA MURG 18.99**  
Boneless chicken cooked with tomatoes, onions, garlic and spices.

**👑 BRITISH TIKKA MASALA 17.99**  
Tender grilled chicken cooked in chef's secret light creamy tomato sauce with stir fried onions and bell peppers.

**ANDHRA CHICKEN CURRY 17.99 🌶️**  
Chicken marinated with freshly ground spices and cooked with fresh ginger, garlic and green chillies.

**CHICKEN SAAGWALA 19.99 🌶️**  
Global flavors come together in our Chicken Saagwala, tender chicken cooked in a vibrant spinach curry with garlic, ginger, and a hint of cream.

**NEW CHICKEN KORMA 18.99 (Limited Availability)**  
Classic Indian dish with tender chicken in a rich, creamy sauce infused with tomatoes, onions, garlic, and warm spices.

**KADAI LAMB 21.99**  
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

**NEW LAMB VINDALOO 20.99**  
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.

**LAMB ROGAN JOSH 21.99 🌶️**  
Classic Indian curry known for its rich, aromatic flavors. Originating from Kashmir, features tender lamb simmered in a fragrant sauce made with yogurt, tomatoes, and a blend of spices.

**NEW GOAT CURRY 21.99**  
Tender goat meat cooked in a blend of herbs, and spices, served in a thick and creamy sauce.



## 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

## **BUTTER NAAN** 3.99

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 chilies, baked in a tandoor oven, topped with butter

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

Layered and flaky whole wheat flatbread, cooked on tawa.

## **TANDOORI CHEESE STUFFED NAAN** 8.99 (Limited Availability)

Soft and fluffy naan bread filled with melted cheese and spices, baked to perfection in a traditional tandoor oven.

## **TANDOORI ROTI** 3.99

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 + CHANNA** 14.99

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

## **ASSORTED BREAD BASKET** 14.99

A selection of freshly baked Indian breads, including naan, garlic naan, roti, etc are served.



## 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

## **GARLIC RICE** 8.99 🟢

Rice stir fried in butter with garlic and spices

## 🏆 **ZEERA RICE** 5.99 🟢

Rice stir fried in butter with cumin seeds and spices

## 👑 **KASHMIRI PEAS PULAO** 9.99 🟢

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

# SIDES

## **ONION SALAD** 3.99

## **GREEN SALAD** 5.99

## **BOONDI RAITA(12oz)** 4.99

## **RAITA(12oz)** 3.99

## **SALAN(12oz)** 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

**NEW** **BEZAWADA PANEER BIRYANI** 15.99 🟢 🌶️  
A dish where the tender cottage cheese and the aromatic spices unite with the fragrant rice

**CHICKEN DUM BIRYANI (CANADA'S BEST)** 16.99 🟠 (Limited Availability)  
Marinated chicken and herbs cooked with basmati rice over slow heat dum

**NEW** **BEZAWADA CHICKEN BIRYANI** 17.99 🟠 🌶️  
Fried boneless chicken marinated with Indian spices well mixed with Biryani rice.

**NEW** **BIRYANI 65** 17.99 🟠 🌶️  
Boneless chicken cooked with the delightful blend of traditional spices along with the aromatic basmati rice

**NEW** **GHEE ROAST CHICKEN BIRYANI** 17.99 🟠  
Tender fried chicken infused with desi ghee and the aromatic spices unite with the fragrant rice

**NEW** **MUGHLAI BONELESS CHICKEN BIRYANI** 18.99 🟠  
Marinated boneless chicken curry layered between herbs cooked with basmati rice over slow heat dum

**NEW** **MUTTON DUM BIRYANI** 20.99 🟠 (Limited Availability)  
King of all Biryanis !!! Marinated mutton and herbs cooked with basmati rice over slow heat dum



## 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** 5.47

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

## **GULAB JAMUN WITH (RABDI/ICE CREAM)** 6.99/8.99

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

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

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

## **RASMALAI** 6.99

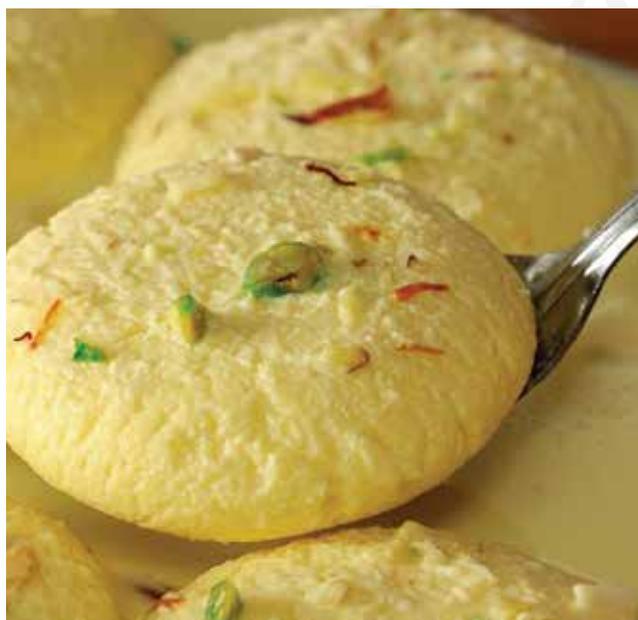
Bengali delicacy of flattened balls dunked in sweet thickened creamy milk

## **GAJAR KA HALWA** 5.99

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

#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.



## **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

## ★ **MANGO LASSI** 6.47

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

## **MASALA CHAI** 4.99 (Limited Availability)

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 yogurt-based drink crafted in your choice of sweet or salted flavor of salt

## **POP** 2.50

## **INDIAN POP** 3.47

### #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.



## **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



## KURKURE MOMOS

Crunchy dumplings made from flour stuffed with a savory stuffing of seasonal vegetables are quite crunchy outside and perfectly soft and juicy inside.

15.99  (Limited Availability)

## HAKKA NOODLES(VEG/CHICKEN)

Indo-Chinese street-style noodles with chef's special sauces, spices.

 14.99/16.99



## MAHARAJA'S GRAND PLATER

Flame-Kissed Soya Chaap, Afghani Murg, Tandoori Chicken, Seekh Kebab, Fish Pakora.

32.99 

## CANADA BEST

### CHICKEN DUM BIRYANI

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

 16.99



## GHEE ROAST SPICY BOMBS

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

12.99 

## DESI FIRE WINGS

Think about Desi, it's Desi Wings with a symphony of flavor and crunch

 15.99



# 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.