

INDIA PARADISE



**EAT LOCAL.
THINK GLOBAL.**

DINE IN | TAKE OUT | CATERING



OUR LOCATIONS



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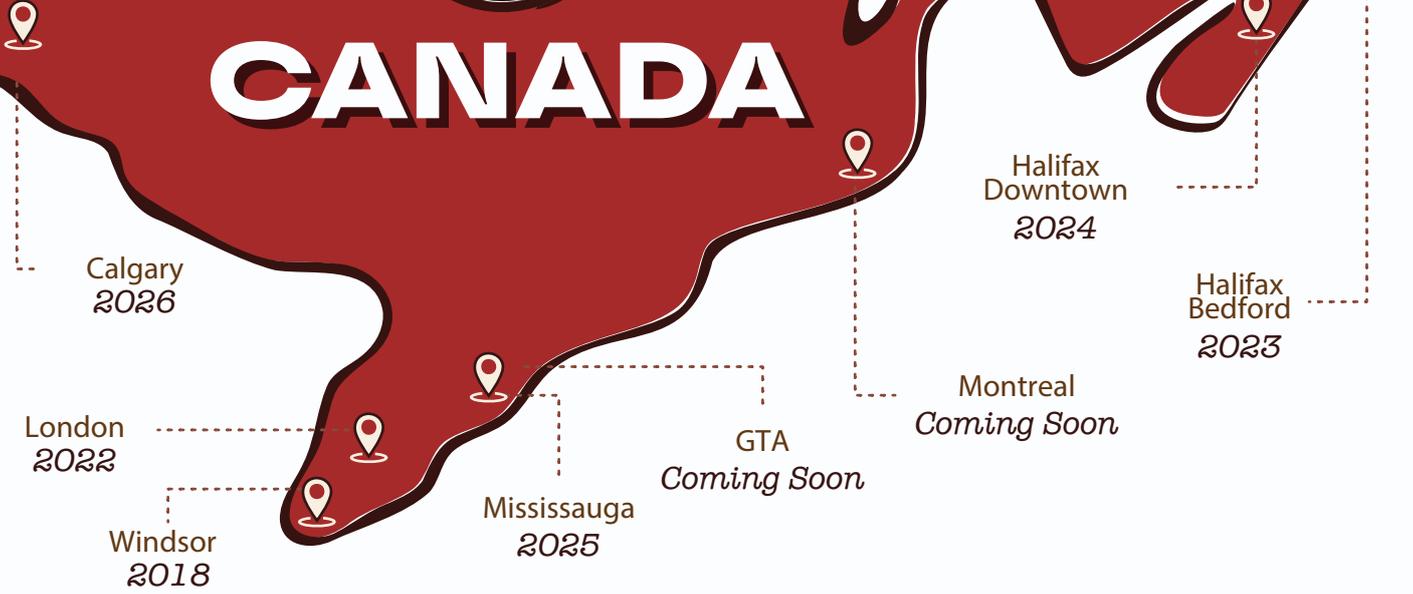
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CANADA



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

Sambar Soup

\$4.99

A tangy, flavorful South Indian delight packed with lentils and spices.

Tomato Soup

\$5.49

A classic, creamy tomato base a hint of herbs for a comforting start.

Veg Sweet Corn/ Chicken Sweet Corn

\$5.99/6.49

Sweet and savory, loaded with fresh veggies and corn kernels/ Hearty chicken and sweet corn come together in this rich, savory broth.

Veg/ Chicken Hot and Sour

\$5.99/6.49

A zesty mix of vegetables with a spicy and tangy twist/ A bold, spicy fusion of tender chicken and sharp, sour flavors.

Veg/ Chicken Mancho

\$5.99/6.49

Garlicky, flavour-packed soup topped with crispy noodles.

Chicken Keema Charu 🇨🇦

\$6.99

Peppery South Indian rasam with minced chicken and spices.

Mutton Keema Charu 🇨🇦

\$7.99

Bold, spicy rasam packed with minced mutton flavour.

Mutton Murag 🇨🇦

\$8.99

Slow-cooked mutton broth with deep, aromatic spices.



APPETIZERS

(VEGETARIAN)

Crispy Peppers Corn 	\$11.99	Mushroom 65 	\$13.99
Crispy fried corn tossed with peppers and bold spices.		Crispy fried mushrooms tossed in 65-style spices.	
Baby Corn 65	\$11.99	Karivapaku Mushroom 	\$13.99
Crispy baby corn tossed in spicy 65-style seasoning.		Fried mushrooms tossed with curry leaves and spices.	
Baby Corn Manchuria	\$11.99	Karampodi Mushroom	\$13.99
Fried baby corn coated in tangy Indo-Chinese sauce.		Crispy mushrooms tossed with spicy karampodi masala.	
Karampodi Corn 	\$12.49	Gongura Mushroom Fry 	\$14.49
Crispy corn tossed with spicy karampodi masala.		Mushrooms tossed with tangy gongura and spices.	
Karivepaku Corn 	\$12.49	Chilli Mushroom 	\$13.99
Fried corn flavoured with curry leaves and spices.		Stir-fried mushrooms tossed in a zesty tangy chilli sauce.	
Pachimirchi Baby Corn	\$12.49	Paneer 65	\$13.99
Baby corn tossed with green chillies and bold spice.		Paneer cubes marinated and deep-fried in the famous 65 style.	
Chilli Idly 	\$11.99	Andhra Paneer 	\$13.99
Soft idli infused with tangy and spicy flavors		Paneer tossed in bold Andhra-style spices.	
Avakai Idly 	\$11.99	Chilli Paneer 	\$13.99
Soft idli infused with tangy and spicy Aavakai (mango pickle) flavors.		Soft paneer stir-fried with chillies in a spicy, tangy sauce.	
Karampodi/Karivapaku Idly 	\$11.99	Guntur Paneer 	\$13.99
Idli coated with aromatic, spicy Karampodi powder for an extra kick.		Spicy Guntur-style paneer with bold, traditional flavors.	
Gobi 65 	\$12.99	Paneer 555 	\$13.99
Deep-fried cauliflower marinated in a spicy 65 masala for a crunchy bite.		Paneer cooked with a mix of spicy, tangy flavors, full of zest.	
Gobi Manchuria	\$12.99	Pacchimirchi Paneer 	\$14.99
Crispy cauliflower tossed in a flavorful Indo-Chinese Manchurian sauce.		Paneer sautéed with fresh green chillies for an extra spicy kick.	
Guntur Gobi 	\$12.99	Paneer Bullets 9mm 	\$14.99
Spicy Guntur-style cauliflower with a bold flavor profile		Crunchy paneer bites tossed in signature spicy masala.	
Pudina Gobi 	\$13.49	Karivapaku Paneer 	\$14.99
Spicy cauliflower with a mint flavor profile.		Paneer tossed with curry leaves and aromatic spices.	
Karivapaku Gobi 	\$13.49	Guntur Paneer Bullets 9mm 	\$14.99
Crispy cauliflower with aromatic curry leaves for a unique flavor.		Crispy paneer bites tossed in fiery Guntur chilli spice.	
Karampodi gobi 	\$13.49	Paneer Majestic	\$14.99
Crispy gobi tossed with spicy karampodi masala.		Juicy paneer strips fried crisp and finished with aromatic spices.	
Pacchimirchi Gobi 	\$13.49		
Fiery cauliflower stir-fried with fresh green chillies			
Veg Manchuria	\$13.49		
Vegetable dumplings cooked in a rich Indo-Chinese Manchurian sauce.			



APPETIZERS

(CHICKEN)

Chicken 65

Spicy deep-fried chicken marinated in favortul indian spices.

Chicken 555

Juicy chicken stir-fried with spicy and tangy masala.

Kaju Kodi Fry

Crunchy fried chicken cooked with rich cashews for a delightful crunch.

Chicken Manchuria

Indo-Chinese dry chicken dish with Manchurian sauce.

Chilli chicken

Tender chicken pieces in a tangy, spicy chili sauce.

Guntur Chicken

Chicken tossed with fiery Guntur chilli masala.

Chicken Karampodi

Crispy chicken finished with house-made karampodi spice.

Chicken Karivapaku

Chicken sautéed with fragrant curry leaves and spices.

\$13.99 Pudina Kodi  \$14.49

Refreshing chicken marinated with mint for a cool, herbal flavor.

\$13.99 Chinta akku Chicken fry  \$14.99

Chicken stir-fried with tangy sorrel leaves and spices.

\$14.49 Avakaya Kodi Vapudu  \$14.99

Chicken tossed in traditional avakaya masala.

\$13.99 Chicken Lollipop (6 pcs) Wet \$14.99

Crispy chicken lollipops served dry or in rich sauce.

\$13.99 Karampodi Chicken Lollipop (6 pcs)  \$15.99

Chicken lollipops tossed in fiery Kaarampodi powder.

\$14.49 Chilli Chicken Lollipops (6 pcs) \$15.99

Crispy chicken lollipops tossed in a spicy chilli sauce.

\$14.49 Bezawada Ulavacharu Kodi Lollipops  \$16.99

Crispy chicken lollipops tossed in rich Bezawada-style ulavacharu masala.



APPETIZERS

(MUTTON)

Miriyala Mamsam Vepudu (Bone-In)

\$16.99

Tender mutton stir-fried with cracked black pepper and aromatic spices.

Pacchimirchi Mamsam

\$17.49

Spicy bone-in goat meat cooked with green chilies.

Mutton Ghee Rost (Boneless)

\$17.49

Tender boneless mutton roasted to perfection with spices.

Gongura Mutton Fry (Boneless)

\$17.49

Boneless mutton tossed with tangy gongura leaves and spices.



APPETIZERS

(SEA FOOD)

Andhra Fish Fry 🍳 Fish fried with traditional Andhra-style spicy masala.	\$14.99
Chilly Fish Delicate fish stir-fried in tangy and spicy masala.	\$15.49
Karampodi Fish 🌶️ Fish coated with fiery Kaarampodi powder for a bold flavor.	\$15.49
Apollo Fish Crispy fish tossed with green chillies and signature spices.	\$15.49
Shrimp 65 Deep-fried shrimp marinated with spices, crispy on the outside and tender inside.	\$15.99
Chilly Shrimp Shrimp cooked in a hot, tangy chill sauce.	\$15.99
Karampodi Shrimp 🌶️ Shrimp tossed in spicy Karamoodi powder for a bold flavor.	\$16.49
Guntur Shrimp 🌶️ Shrimp finished with fiery Guntur chilli spice.	\$16.99
Butter Garlic Shrimp 🇨🇦 Succulent shrimp sautéed in rich butter and garlic.	\$15.99
Royalla Vapudu 🍳 Shrimp stir-fried with traditional spices and aromatics.	\$16.99
Chintachiguru Royallu 🇨🇦 Shrimp cooked with tangy tamarind leaves and spices.	\$16.99



TANDOORI

(CLAY OVEN)

SIZZLER

Paneer Tikka Kabab

Soft paneer cubes marinated in spices and grilled to perfection.

\$15.99

Tandoori Chicken FULL

Classic tandoori chicken marinated in yogurt and spices, grilled to perfection.

\$25.99

Malai Paneer

Soft paneer marinated in rich cream and mild spices.

\$15.99

Chicken Tikka Kabab

Juicy chicken pieces marinated in spices and grilled in a tandoor.

\$16.99

Pacchimirchi Paneer kabab

Paneer marinated with green chillies and grilled to perfection.

\$16.49

Murgh Malai Tikka Kabab

Creamy, tender chicken kababs marinated in malai and mild aromatic spices.z tv

\$16.99

Gongura Paneer tikka

Grilled paneer infused with tangy gongura and spices.

\$16.99

Pacchimirchi Kodi Kabab

Chicken marinated with green chillies and grilled for bold heat.

\$17.99

Malai Soya Chap

Creamy marinated soya chaap grilled till tender and smoky.

\$16.99

Avakaya Chicken Tikka

Chicken tikka marinated in traditional avakaya masala.

\$17.99

Tandoori Soya Chap

Soya chaap marinated in classic tandoori spices and grilled.

\$16.99

Gongura Chicken Tikka

Grilled chicken tikka with tangy gongura and spices.

\$17.99

Tandoori Chicken Leg (1 leg)

Classic tandoori chicken marinated in yogurt and spices, grilled to perfection.

\$7.99

Paradise Special Grand Platter

A lavish selection of signature kebabs and starters, curated for sharing.

\$34.99

Tandoori Chicken Half (2 leg Quarters)

Classic tandoori chicken marinated in yogurt and spices, grilled to perfection.

\$15.99

Paradise special Veg Platter

An elegant assortment of premium vegetarian grills and starters.

\$23.99

Pandu Mirchi Kodi Kabab

Chicken kababs marinated with dried red chillies and bold Andhra spices.

\$17.99



SOUTH INDIAN SPECIALS

IDLI & VADA

Idli (3 pcs) Soft and fluffy steamed rice cakes served with chutney	\$6.99
Ghee Podi Idli Steamed idlis tossed with ghee and aromatic podi.	\$7.49
Sambar Idli Idlis soaked in flavorful South Indian sambar.	\$8.99
Ulavacharu Sizzler Idli Idlis served sizzling with rich ulavacharu and spices.	\$10.99
Idli With Chicken Curry Steamed idlis paired with slow-cooked Andhra chicken curry.	\$10.99
Medu Vada (3 pcs) Crispy fried lentil donuts, served with sambar and chutney.	\$7.99
Sambar Vada Crispy vadas soaked savory sambar.	\$8.99
Idli Vada Combo (2 Idly- 1 Vada) A classic South Indian breakfast combination.	\$8.99
Perugu Vada 🇨🇦 Crispy vadas soaked in seasoned curd.	\$9.99
Andhra Chicken Curry with Chitti Garalu 🇨🇦 Traditional Andhra chicken curry served with soft chitti garalu.	\$11.99



DOSA

(VEGETARIAN)

Plain Dosa Traditional thin and crispy South Indian crepe.	\$9.99
Onion Dosa Crispy dosa filled with spiced onions.	\$10.49
Podi Dosa Dosa coated with spicy podi (powdered lentils and spices).	\$10.49
Ghee Dosa 🏆 Dosa made with clarified butter for a rich flavor.	\$10.99
Benne Dosa 🇨🇦 Crispy golden dosa cooked generously with butter for a rich, authentic taste.	\$10.59
Masala Dosa 🏆 Dosa stuffed with seasoned mashed potatoes.	\$11.99
Mysore Masala Dosa Spicy version of masala dosa with a fiery red chutney.	\$12.49
Ghee Karam Dosa Crisp dosa spread with spicy karam and ghee.	\$11.99
Rava Dosa Crispy, semolina-based dosa with a unique texture.	\$12.99
Rava Masala Dosa Crispy semolina dosa with potato filling.	\$14.99
Rava Onion Dosa Semolina dosa with spiced onions	\$13.49
Paneer Tikka Dosa Dosa filled with smoky paneer tikka and spices.	\$13.99



DOSA

(NON-VEGETARIAN)

Chicken Tikka Dosa Dosa stuffed with flavorful chicken tikka.	\$14.99
Dosa with Chicken Curry Golden dosa served with slow-cooked chicken curry.	\$14.99
Dosa with Goat Curry Crisp dosa paired with rich goat curry.	\$15.49
Keema Dosa Dosa filled with spiced minced goat meat.	\$15.49

PESARATTU

(GREEN GRAM DOSA)

Plain Pesarattu 🇨🇦 Traditional green gram dosa, crisp and wholesome.	\$10.99
Vulli Pesarattu 🇨🇦 Pesarattu topped with fresh onions and green chillies.	\$11.49
Pesarattu Upma 🇨🇦 Crisp pesarattu served with soft upma filling.	\$13.49
M.L.A Pesarattu 🇨🇦 Pesarattu stuffed with spicy onion and chilli mix.	\$14.99



SOUTH INDIAN SPECIALS

UTTAPPAM

Uttapam

Soft, thick pancake with a light golden finish.

\$10.99

Onion Uttapam

Thick pancake topped with spiced onions.

\$11.49

Chilly Onion Uttapam

Uthappam topped with spiced onions and green chillies.

\$11.99

Mix Veg Uttapam

Uthappam topped with a variety of spiced vegetables.

\$11.99

Ghee Podi Uttapam

Uttapam finished with ghee and aromatic podi spice.

\$11.99

Chilli Cheese Uttapam

Uttapam topped with melted cheese and mild chilli heat.

\$11.99



POORI

Poori Bhaji

Fluffy deep-fried puris served with spiced potato curry (bhaji).

\$9.99

Chole Poori

Puffed puris served with flavorful chickpea curry (chole).

\$11.99

Chole Bhatura

Large, fluffy batura paired with spicy chickpea curry (chole).

\$13.99

Poori With Chicken Curry

Uttapam topped with a medley of fresh vegetables.

\$14.99

Poori with Goat Kheema

Crispy puris served with rich and flavorful minced goat curry.

\$15.49

Poori with Mutton curry

Uttapam topped with melted cheese and mild chilli heat.

\$15.49



INDO CHINESE

VEG

- Street Style Noodles** \$13.99
Classic stir-fried noodles, seasoned to perfection.
- Triple Schezwan Noodles** 🌶️ \$14.99
Fiery and flavourful noodles tossed in bold Schezwan sauce.
- Fried Rice** \$13.99
Flavorful rice stir-fried with vegetables and spices.
- Triple Schezwan Fried Rice** 🌶️ \$14.99
Spicy fried rice infused with Schezwan sauce for a zesty kick.
- Fusion Noodles & Rice** \$14.99
A delightful mix of noodles and fried rice, bursting with flavors.

EGG

- Street Style Egg Noodles** \$14.99
Classic stir-fried noodles, seasoned to perfection.
- Triple Schezwan Egg Noodles** 🌶️ \$15.99
Fiery and flavourful noodles tossed in bold Schezwan sauce.
- Egg Fried Rice** \$14.99
Flavorful rice stir-fried with vegetables and spices.
- Triple Schezwan Egg Fried Rice** 🌶️ \$15.99
Spicy fried rice infused with Schezwan sauce for a zesty kick.
- Egg Fusion Noodles & Rice** \$15.99
A delightful mix of noodles and fried rice, bursting with flavors.

CHICKEN

- Street Style Chicken Noodles** \$15.99
Classic stir-fried noodles, seasoned to perfection.
- Triple Schezwan Chicken Noodles** 🌶️ \$16.99
Fiery and flavourful noodles tossed in bold Schezwan sauce.
- Chicken Fried Rice** \$15.99
Flavorful rice stir-fried with vegetables and spices.
- Triple Schezwan Chicken Fried Rice** 🌶️ \$16.99
Spicy fried rice infused with Schezwan sauce for a zesty kick.
- Chicken Fusion Noodles & Rice** \$16.99
A delightful mix of noodles and fried rice, bursting with flavors.



CURRIES

(VEGETARIAN)

Dal Tadaka Flavorful yellow lentils tempered with spices and garnished with herbs.	\$13.99	Bhindi Masala 🍌 Spicy and flavorful okra sautéed with traditional spices.	\$14.99
Tomato Dal Lentils Cooked With Fresh Tomatoes, Mild Spices, And A Tangy Finish.	\$13.99	Mix Veg Curry Seasonal Vegetables Cooked In A Mildly Spiced Traditional Curry.	\$14.99
Mango Dal 🇨🇦 Traditional Dal Cooked With Raw Mango For A Mildly Tangy And Comforting Flavor.	\$14.99	Veg Khorma Mixed vegetables cooked in a rich and creamy coconut sauce.	\$14.99
Chintha Chiguru Pappu 🇨🇦 Lentils cooked with tender tamarind leaves and mild spices.	\$14.99	Aloo Gobi Masala Spiced potatoes and cauliflower cooked to perfection.	\$14.99
Menthukura Pappu 🇨🇦 Comforting lentils simmered with fresh fenugreek greens.	\$14.99	Aloo Gobi Mutter Tender potatoes and cauliflower simmered with green peas in a gently spiced gravy.	\$15.49
Dal Makhani 🍌 Creamy black lentils slow-cooked with butter and spices.	\$15.99	Guthi Vankaya 🌶️ Stuffed eggplant cooked in a rich and spicy sauce.	\$14.99
Channa Masala Chickpeas Simmered In A Spiced Onion Tomato Gravy With North Indian Flavors.	\$15.99	Kaju Mushroom 🇨🇦 Mushrooms and cashews simmered in a rich coconut-based sauce.	\$14.99
Channa Palak Chickpeas cooked with fresh spinach in a spiced sauce.	\$16.49	Gongura Mushroom 🇨🇦 Mushrooms Cooked With Tangy Gongura Leaves In A Traditional Andhra Style.	\$15.49
Bhindi Fry (Dry) Crispy okra stir-fried with spices, a delightful side dish.	\$13.49	Gongura Veg Curry 🇨🇦 Mixed Vegetables Cooked With Tangy Gongura Leaves And Authentic Spices.	\$15.49



CURRIES

(PANEER)

Paneer Tikka Masala

Grilled paneer cubes cooked in a rich tomato-based sauce.

\$16.99

Paneer Butter Masala

Creamy and buttery paneer cooked in a spiced tomato gravy.

\$16.99

Palak Paneer

Fresh Paneer Cooked In A Smooth Spinach Gravy With Light Spices.

\$16.99

Kadai Paneer

Paneer cooked with bell peppers and spices in a wok.

\$16.99

Shahi Paneer

Rich and creamy paneer dish made with cashew and saffron.

\$16.99

Malai Kofta

Creamy curry with deep-fried paneer and vegetable balls.

\$17.99

Paneer Jalfrezi

Paneer Stir Fried With Capsicum, Onions, And Spicy Jalfrezi Masala.

\$17.99

Methi Chaman

Paneer Cooked With Fresh Fenugreek Leaves In A Mildly Spiced Creamy Gravy.

\$17.99

Gongura Paneer

Paneer Cooked With Tangy Gongura Leaves In A Traditional Andhra Style Gravy.

\$19.49



CURRIES

(EGG)

Egg Masala

Hard-boiled eggs cooked in a spicy onion and tomato gravy.

\$13.99

Egg Khorma

Eggs simmered in a rich and aromatic coconut sauce.

\$13.99

Egg Fry

Fried eggs seasoned with spices for a crispy delight.

\$13.99

Ulavacharu Egg Curry

Eggs roasted with black pepper and spices for a flavorful twist.

\$14.99

Egg Roast Pepper Fry

Flavor-packed egg roast infused with ulavacharu spices and pepper heat.

\$14.99



CURRIES

(CHICKEN)

Kadai Chicken

Tender chicken pieces cooked in a spicy gravy with bell peppers.

Butter Chicken

Classic chicken curry cooked in a creamy tomato sauce, a favorite.

Chicken Tikka Masala

Grilled chicken pieces in a creamy tomato sauce, a beloved dish.

Andhra Chicken Curry (Bone-in)

Bone-in chicken slow-cooked in bold Andhra-style spices.

Rara Chicken (Bone-in)

Bone-in chicken cooked with spiced minced chicken and mutton keema in a rich masala.

Saag Chicken (Spinach)

Chicken cooked with fresh spinach and spices, a nutritious delight.

Chicken Vindaloo

Spicy and tangy chicken cooked with vinegar and spices.

Chicken Shahi Khorma

Creamy chicken curry enriched with nuts and spices, royal in taste.

\$16.99

Chicken Mughlai

Rich and creamy chicken curry with Mughai spices and flavor.

\$17.99

Gongura Chicken Curry

Chicken cooked with sour gongura leaves for a unique taste.

\$17.99

Ankapur Chicken (Bone-in)

Bone-in chicken cooked in the rustic, spicy Ankapur-style masala.

\$17.99

Ulavacharu Chicken Curry

Unique chicken curry made with traditional Andhra ingredients.

\$19.99

Amaravathi Chicken Curry

Spicy chicken curry inspired by Amaravati cuisine.

\$17.49

Avakai Chicken Curry

Chicken cooked in a tangy mango pickle sauce, a regional specialty.

\$17.49

Chintaku Chicken Curry

A flavorful twist on tender chicken, infused with the earthy essence of fresh chintaku leaves.

\$17.49

\$17.49

\$17.49

\$17.49

\$17.99

\$17.99

\$17.99

\$17.99



CURRIES

(GOAT)

- | | |
|---|---------|
| Goat Khorma 🍳 | \$18.99 |
| Goat meat cooked in a rich and creamy sauce with aromatic spices. | |
| Mutton Mughlai 🍳 | \$18.99 |
| Creamy and rich mutton curry with Mughai spices and flavors. | |
| Mutton Mandhakini 🍳 | \$19.49 |
| Tender mutton cooked in a flavorful and spicy sauce. | |
| Hyd Goat Curry | \$18.99 |
| Hyd Style Goat Curry Cooked With Bold Spices And Slow Cooked To Perfection. | |
| Shahi Gosh 🇨🇦 | \$19.49 |
| Royal Style Mutton Cooked In A Rich, Creamy Cashew Based Shahi Gravy. | |
| Mutton Vindaloo | \$19.49 |
| Spicy goat meat cooked in a tangy vinegar sauce, a classic dish. | |
| Gongura Mutton Curry 🌶️ | \$19.49 |
| Mutton cooked with sour gongura leaves for a unique flavor. | |
| Amaravati Mutton Curry 🌶️ | \$19.49 |
| Mutton curry inspired by Amaravati cuisine, flavorful and rich. | |
| Ulavacharu Goat Curry 🇨🇦 | \$19.49 |
| Traditional goat curry made with unique Andhra spices. | |
| Goat Kheema Masala 🌶️ | \$19.99 |
| Minced Goat Meat Cooked In A Spiced Onion Tomato Masala With Rich Flavors. | |



CURRIES

(LAMB)

Lamb Roghan Josh

Slow-cooked lamb in a rich and aromatic Kashmiri gravy.

\$19.49

Lamb Khorma

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

\$19.49

Kadai Lamb

Lamb pieces cooked in a spicy and flavorful gravy with bell peppers.

\$19.49

Lamb Vindaloo

Spicy lamb cooked in a tangy vinegar sauce, a fiery delight.

\$19.49

Lamb Saag

Lamb cooked with fresh spinach and spices for a nutritious dish.

\$19.49

Lamb Tikka Masala

Grilled lamb marinated in spices served in a creamy tomato sauce.

\$19.49



CURRIES

(SEA FOOD)

Fish Masala

Fish fillets cooked in a spiced masala sauce for a flavorful dish.

\$17.99

Fish Fry

Crispy fried fish seasoned with spices for a delightful crunch.

\$17.99

Fish Pulusu

Andhra Style Tangy Fish Curry Cooked With Tamarind And Traditional Spices.

\$17.49

Shrimp Masala

Juicy Shrimp Cooked In A Flavorful Onion Tomato Masala With Balanced Spices.

\$17.99

Shrimp Fry

Marinated shrimp fried to perfection, crispy and flavorful.

\$17.99

Gongura Shrimp Fry

Shrimp Cooked With Tangy Gongura Leaves And Spices In Andhra Style.

\$18.49

Aavakai Royalla Iguru

Shrimp cooked in a delicious mango pickle sauce for a tangy twist.

\$19.99



BREADS

Plain Naan

Soft leavened bread, plain or buttered

\$2.99

Butter Naan

Soft leavened bread, plain or buttered

\$3.49

Garlic Naan

Naan flavored with chili or garlic

\$4.99

Bullet Naan

Spicy Naan Infused With Green Chilies And Butter.

\$4.99

Lacha Paratha

Multi Layered, Crispy And Flaky Indian Bread.

\$5.49

Tandoori Roti

Whole wheat bread, plain or buttered

\$3.49

Cheese Garlic Naan

Garlic Naan Stuffed With Melted Cheese.

\$5.99

Amritsari Kulcha

Stuffed Kulcha Filled With Spiced Potato And Herbs

\$7.99

Amritsari Kulcha With Chole

Stuffed Kulcha Served With Classic Punjabi Chole.

\$13.99

Bread Basket

A selection of butter naan, bullet naan, garlic naan, and tandoori roti.

\$15.99



RICE SPECIALS

- | | |
|---|---------|
| Basmati Rice
Steamed Long Grain Basmati Rice, Light And Fluffy. | \$6.99 |
| Garlic Rice
Aromatic Rice Tossed With Garlic And Mild Seasoning. | \$8.99 |
| Kaju Jeera Rice
Hyderabadi Style Fragrant Rice Cooked With Whole Spices. | \$8.99 |
| Bagara Rice
Hyderabadi Style Fragrant Rice Cooked With Whole Spices. | \$7.99 |
| Peas Pulav
Basmati Rice Cooked With Green Peas And Mild Aromatic Spices. | \$8.99 |
| Biryani Rice
Flavorful Rice Cooked With Biryani Spices, Served Without Meat. | \$9.99 |
| Curd Rice
Rice Mixed With Fresh Yogurt And Light Seasoning For A Comforting Taste. | \$8.99 |
| Mudda Pappu Avakai Annam (Rice) 🇨🇦
Plain Soft Cooked Dal Served With Traditional Avakai Mango Pickle. | \$9.99 |
| Mudda Pappu Gongura Annam (Rice) 🇨🇦
Rice Mixed With Tangy Gongura Leaves And Traditional Andhra Spices. | \$9.99 |
| Kobbari Annam (Rice) 👑
Rice Tossed With Fresh Coconut And Mild South Indian Seasoning | \$9.99 |
| Sambar Rice 👑
Comforting rice cooked with lentils, vegetables, and aromatic sambar spices. | \$10.99 |
| Sambar Rice with Chicken 🇨🇦
Hearty sambar rice cooked with tender chicken and traditional spices. | \$13.99 |



BIRYANIS

(VEGETARIAN)

Veg Dum Biryani	\$12.99
Fragrant basmati rice cooked with mixed vegetables and spices, a classic.	
Avakai Veg Dum Biryani 🌶️🌶️	\$13.49
Veg biryani infused with tangy mango pickle flavors, unique and delicious.	
Ulavacharu Veg Dum Biryani 🌶️	\$14.99
Mixed Vegetables Cooked In A Rich, Flavorful Ulavacharu Based Dum Gravy.	
Gongura Veg Dum Biryani 🌶️🌶️	\$13.49
Veg biryani with the tangy and unique taste of gongura leaves.	
Amaravathi Veg Dum Biryani	\$13.49
Spicy Amaravathi Style Veg Dum Cooked With Authentic Andhra Flavors.	
Veg Kheema Biryani	\$14.99
Minced vegetables cooked with basmati rice and spices for a hearty meal.	
Paneer Veg Dum Biryani	\$13.99
A delightful mix of paneer and seasonal vegetables cooked in fragrant rice.	
Guthi Vankaya Biryani	\$14.99
Biryani featuring stuffed eggplant cooked with aromatic basmati rice.	
Paneer Biryani	\$15.49
Creamy paneer and basmati rice cooked together with spices for a rich taste.	
Vijayawada Paneer Biryani	\$15.49
Spicy Vijayawada Style Paneer Biryani With Bold Andhra Masala.	
Jack Fruit Biryani 🇨🇦	\$15.99
Tender Raw Jackfruit Cooked With Basmati Rice And Aromatic Biryani Spices.	
Kaju Mushroom Biryani 🇨🇦	\$14.99
Cashews And Mushrooms Cooked With Basmati Rice In A Rich, Flavorful Biryani.	
Ulavacharu Paneer Biryani 🍽️	\$13.49
Fragrant basmati rice layered with paneer and rich ulavacharu flavours.	



BIRYANIS

(EGG)

Egg Biryani

Basmati rice layered with boiled eggs and spices for a savory dish.

\$14.99

Egg Roast Biryani

Flavorful rice with roasted eggs and spices, perfect for egg lovers.

\$15.49

Ulavacharu Egg Biryani

Unique egg biryani prepared with ulavacharu spices for a distinct taste.

\$16.99



BIRYANIS

(CHICKEN)

Hyd Chicken Dum Biryani	\$14.99
Traditional biryani with tender chicken pieces and aromatic spices.	
Avakai Chicken Dum Biryani 🌶️🌶️	\$15.49
Chicken biryani enriched with tangy mango pickle for a flavorful twist.	
Amaravathi Chicken Dum Biryani 🌶️	\$15.49
Spicy Amaravathi Style Chicken Biryani With Authentic Andhra Masala.	
Gongura Chicken Dum Biryani 🌶️🌶️	\$15.49
Chicken biryani with the tangy flavor of gongura leaves, a unique dish.	
Ulavacharu Chicken Dum Biryani 🌶️	\$15.49
Chicken biryani made with traditional ulavacharu spices for a unique taste.	
Military Chicken Biryani 👑	\$15.49
Rustic Style Chicken Biryani Cooked With Minimal Spices And Strong Flavors.	
Chicken Joint Biryani 🇨🇦	\$16.99
Street Style Chicken Biryani Inspired By Popular Local Biryani Joints.	
Chicken 65 Biryani 👑	\$16.99
Crispy Chicken 65 Layered With Fragrant Basmati Rice And Biryani Masala.	
India Paradise Spl Biryani	\$16.99
India Paradise Signature Chicken Biryani With Chef's Special Masala.	
Vijayawada Chicken Biryani (Bone Less) 🌶️	\$16.99
Spicy Vijayawada Style Boneless Chicken Biryani With Bold Andhra Heat.	
Chicken Tikka Biryani	\$16.99
Biryani made with marinated chicken tikka and fragrant basmati rice.	
Erra Karam Kodi Biryani 🇨🇦	\$16.99
Fiery red chilli chicken biryani cooked with bold Andhra spices for a rich, spicy kick.	
Akbari Chicken Biryani 🇨🇦	\$16.99
Rich And Royal Akbari Style Chicken Biryani With Mild Aromatic Spices.	
Chicken Mughlai Biryani 🇨🇦	\$16.99
Fragrant basmati rice layered with tender chicken and rich Mughlai spices.	
Chicken Fry Biryani 🇨🇦	\$17.49
Spiced Fried Chicken Mixed With Fragrant Basmati Rice And Biryani Masala.	

BIRYANIS

(GOAT)

- Goat Dum Biryani** 🌶️ \$19.99
Tender goat meat slow-cooked with fragrant basmati rice and dum spices.
- Mutton Kheema Biryani** \$20.99
Minced goat meat mixed with aromatic rice, a delicious and filling dish
- Avakai Goat Dum Biryani** 🌶️🌶️ \$20.49
Goat biryani infused with tangy mango pickle flavors for a zesty dish
- Ulavacharu Goat Dum Biryani** 👑 \$20.49
Goat biryani prepared with traditional ulavacharu spices for a rich flavor.
- Gongura Goat Dum Biryani** 🌶️🌶️ \$20.49
Mutton biryani cooked with gongura leaves for a tangy twist.
- Amaravathi Goat Dum Biryani** 🌶️ \$20.49
Spicy Amaravathi Style Goat Dum Cooked With Authentic Andhra Masala.
- Shahi Gosht Biryani** 🇨🇦 \$21.99
Royal Style Mutton Biryani Cooked With Rich Spices And Aromatic Basmati Rice.
- Mutton Ghee Roast Biryani** \$21.99
Mutton Cooked In Ghee Roast Masala Layered With Fragrant Basmati Rice.



PULAVS

(VEGETARIAN)

Veg Kheema Pulav

Aromatic rice layered with flavorful mixed vegetables, a vegetarian delight.

\$14.99

Dondakaya Ulli Karam Pulav 🇨🇦

Ttindora and onion cooked in spicy karam masala with fragrant rice.

\$15.49

Paneer Pulav

Soft paneer cubes cooked with mild spices and basmati rice.

\$15.49

Guthi Vankaya Pulav

Fragrant rice cooked with spiced stuffed eggplant for a flavorful meal.

\$15.49

Pachhi Mirchi Paneer Pulav 🇨🇦

Paneer cooked with green chilli masala and fragrant rice.

\$15.49

Kaju Mushroom Pulav

Cashews and mushrooms sautéed with spices and basmati rice.

\$15.49

Kaju Paneer Pulav 🇨🇦

Paneer and cashews cooked together in a mildly spiced rice preparation.

\$15.49

Ulavacharu Paneer Pulav 🇨🇦

Paneer pulav infused with bold ulavacharu spices for a rustic taste.

\$15.49

(EGG)

Egg Roast Pulav

Savory rice dish with roasted eggs, infused with traditional spices.

\$14.99

Guntur Egg Pulav 🇨🇦

Spicy Guntur Style Egg Pulav With Bold Andhra Flavors And Green Chilies.

\$14.99



PULAVS

(CHICKEN)

Vijayawada Chicken Pulav \$15.99
Hearty chicken pulav capturing the essence of Vijayawada's rich flavors.

Pachi Mirchi Kodi Pulav 🌶️ \$15.99
Chicken Cooked With Green Chilies And Basmati Rice In Spicy Andhra Style.

Erra Karam Kodi Pulav 🌶️ \$15.99
Fragrant basmati rice layered with Andhra-style spicy chicken and red chilli masala.

Military Chicken Pulav 👑 \$15.99
Rustic Style Chicken Pulav Cooked With Minimal Spices And Strong Flavors.

Akbari Chicken Pulav 👑 \$15.99
Royal chicken pulav infused with a blend of exotic spices and herbs.

Chicken Fry Pulav 🇨🇦 \$15.99
Spiced Fried Chicken Mixed With Fragrant Basmati Rice And Pulav Masala.

Chicken Joint Pulav 🇨🇦 \$15.99
Aromatic pulav cooked with tender chicken joints and traditional spices.

(GOAT)

Goat Kheema Pulav 👑 \$18.99
Flavorful rice dish cooked with spiced goat mince for a hearty meal.

Mutton Ghee Roast Pulav 👑 \$18.49
Mutton Cooked In Ghee Roast Masala Mixed With Fragrant Basmati Rice.

Gongura Goat Pulav 👑 \$19.99
Spicy goat kheema pulav with tangy gongura leaves for a unique flavor.



MANDI

SINGLE/FAMILY

Chicken BBQ Mandi

BBQ Grilled Chicken Served Over Aromatic Mandi Rice With Traditional Arabian Flavors.

\$19.99/34.99

Chicken Juicy Mandi

Slow Cooked, Tender Juicy Chicken Served With Fragrant Mandi Rice And Mild Spices.

\$20.99/37.99

Mutton Juicy Mand

Succulent Mutton Cooked Until Juicy And Served On Flavorful Mandi Rice.

\$22.99/40.99

Nalli Gosht Mandi

Slow Cooked Lamb Shanks Served With Aromatic Mandi Rice And Rich Spices.

\$26.99

Bahubali Grand Platter

Signature Grand Platter With A Generous Assortment Of Mandi, Grills, And Sides - Perfect For Sharing

\$59.99



EVERYDAY SPECIALS

Nalli Gosht Biryani

Slow Cooked Lamb Shanks Layered With Fragrant Basmati Rice And Rich Biryani Spices.

\$24.99

Kheema Chitti Royal Pulav 🇨🇦

Spiced Minced Meat Cooked With Basmati Rice In A Rich, Royal Style Pulav.

\$21.99

Gongura Mutton Pulav 🇮🇳

Mutton Cooked With Tangy Gongura Leaves And Basmati Rice In Andhra Style.

\$19.99

Raju Gari Kodi Pulav 🇮🇳

Traditional Raju Gari Style Chicken Pulav Cooked With Aromatic Spices And Rice.

\$17.99

Natukodi Fry Biryani 🇨🇦

Country Chicken Fry Layered With Fragrant Basmati Rice And Spicy Andhra Masala.

\$19.99

Natukodi Fry Pulav 🇨🇦

Spicy Country Chicken Fry Mixed With Basmati Rice In Rustic Andhra Style.

\$19.99



DESSERTS

Shahi Tukda

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

\$8.99

Gulab Jamun With Rabdi

Milk-solid pastry balls soaked in cardamom sugar syrup, served with rabdi.

\$7.99

Apricot Delight

A special dessert made with fresh apricots, raw sugar, and rich condensed milk.

\$9.99

Carrot Halwa

Slow-cooked carrot halwa finished with ghee, milk, and dry fruits.

\$5.99



KIDS MENU

Fries

Crispy Golden Fries Lightly Salted And Perfectly Fried.

\$5.99

Mini Dosa

Soft Mini Dosas Served Fresh With Chutney And Sambar.

\$6.99

Chocolate Dosa

Crispy Dosa Filled With Melted Chocolate For A Sweet Treat.

\$7.99



DRINKS

Mango Lassi

Refreshing Yogurt Based Drink Blended With Sweet Mango Pulp.

\$5.99

Masala Chai

Traditional Indian Tea Brewed With Milk And Aromatic Spices.

\$2.99

Irani Chai

Classic Hyderabadi Style Tea With A Rich And Creamy Taste.

\$3.49

Coffee (Bru)

Hot Coffee Prepared Using Bru Coffee With A Strong Flavor.

\$3.49

Sweet / Salt Lassi

Traditional Yogurt Drink Served Sweet Or Lightly Salted.

\$5.99

Orange Spritzer

Refreshing Orange Flavored Drink With A Fizzy Twist.

\$7.99

Hydrate Me

Cooling And Refreshing Beverage Designed To Rehydrate.

\$8.99

Masala Soda

Sparkling Soda Mixed With Indian Masala For A Tangy Kick.

\$6.47

Creamy Colada

Smooth And Creamy Tropical Style Beverage With A Rich Taste.

\$9.99

Indian Pop

Classic Indian Flavored Carbonated Soft Drink.

\$2.99

Pop

Chilled Carbonated Soft Drink Served Fizzy And Refreshing.

\$1.99



CHAT CORNER

Papdi Chat

Crispy Papdi Topped With Boiled Potatoes, Chutneys, Yogurt, And Spices.

\$7.99

Samosa Chat

Crushed Samosa Topped With Chole, Yogurt, Chutneys, And Chaat Masala.

\$7.99

Aloo Tikki Chat

Crispy Potato Patties Served With Chole, Yogurt, And Tangy Chutneys.

\$7.49

Pav Bhajji

Spiced Mixed Vegetable Mash Served With Buttered Pav And Onions.

\$8.49

Keema Pav

Spiced Minced Meat Curry Served With Soft Buttered Pav.

\$10.99



SNACKS

Chitti Punugulu (8 Pcs) Whole Green Chilies Dipped In Gram Flour Batter And Deep Fried Until Crispy.	\$4.99
Mirchi Bajji (3 Pcs) Whole Green Chilies Dipped In Gram Flour Batter And Deep Fried Until Crispy.	\$4.99
Cut Mirchi (6 Pcs) Sliced Green Chilies Coated In Batter And Fried Crisp For A Spicy Snack.	\$4.99
Stuffed Mirchi Bajji (2 Pcs) Green Chilies Stuffed With Spiced Filling, Battered And Deep Fried.	\$4.99
Onion Pakora Crispy Fritters Made With Sliced Onions, Gram Flour, And Spices.	\$4.99
Masala Vada (4 Pcs) Crispy Lentil Fritters Seasoned With Herbs, Onions, And Spices.	\$4.99
Veg Samosa (3 Pcs) Golden Fried Pastries Stuffed With Spiced Potato And Vegetable Filling.	\$4.99
Onion Samosa (6 Pcs) Crispy Samosas Filled With Spiced Onion Masala And Herbs.	\$4.99
Mysore Bonda (3 Pcs) Soft, fluffy fritters fried golden and served hot.	\$4.99
Spring Rolls (4 Pcs) Soft, fluffy fritters fried golden and served hot.	\$4.99



THALIS

Veg Thali (South Indian)

\$12.99

Traditional South Indian Veg Thali Served With Rice, Dal, Curries, Sambar, Rasam, And Accompaniments.

Veg Toffani Thali

\$14.99

Vegetarian Thali Featuring Paneer Toffani, Rice, Dal, Curries, And Indian Breads.

Non-Veg Thali Chicken

\$14.99

Chicken Curry Served With Rice, Dal, Veg Sides, Roti, And Traditional Accompaniments.

Non-Veg Thali Goat

\$16.99

Goat Curry Thali Served With Rice, Dal, Veg Sides, Roti, And Classic Flavors.

Butter Chicken Combo

\$15.99

Creamy Butter Chicken Served With Rice And Naan.

Bagara Rice With Chicken Curry

\$15.99

Hyderabadi Bagara Rice Served With Flavorful Chicken Curry.

Bagara Rice With Goat Curry

\$15.99

Fragrant Bagara Rice Paired With Slow Cooked Goat Curry.

Biryani Combo Veg

\$12.99

Veg biryani served with curry, naan, appetizer, raita, salad, and dessert.

Biryani Combo Paneer

\$13.99

Paneer biryani served with curry, naan, appetizer, raita, salad, and dessert.

Biryani Combo Chicken

\$14.99

Chicken biryani served with curry, naan, appetizer, raita, salad, and dessert.

Biryani Combo Goat

\$15.99

Goat biryani served with curry, naan, appetizer, raita, salad, and dessert.



LIVE CATERING



We Offer Catering

India Paradise specializes in bringing fresh meals to your doorstep! Whether you're having a party or a family function, we can setup a fresh Indian Buffet customized to your liking!

1. You Explore Menu

Choose from our full range of entrees, main courses, deserts. Mix and match the meal you are looking for.

2. We Make your Meal

For offices, families, parties, meetings, weddings and more. We only use high-quality ingredients and fresh produce.

3. We Deliver

Afterwards, we'll hand your meals off to one of our trusted team members to deliver right to your doorstep. Enjoy!



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

 Spicy

* 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.