

# INDIA ROSA

A taste of contemporary India at your table

## DISCOVERY BOARD

An immersion into the flavours of India, made to share  
A chef's selection of Indian tapas

75 · for 2 people

## INDIAN TAPAS

<p><b>Rosa Dal Shorba</b> 12</p> <p>Red lentil soup, onions, garlic, ginger and tomatoes</p>	<p><b>Aloo Tikki</b> 17</p> <p>Fried potato patties, cilantro and tamarind chutneys, raita, onions, tomatoes, cucumbers and pomegranate</p>	<p><b>Grilled Lamb Kebab</b> 22</p> <p>Minced Quebec lamb, ginger, garlic, cheese, fried onions, Indian spices, mint-cilantro chutney</p>
<p><b>Endives Paneer &amp; Fruits</b> 17</p> <p>Paneer cheese, seasonal fruits, niçoise-style salad, cherry tomatoes, honey-lemon vinaigrette</p>	<p><b>Vegetarian Kofta Chimichurri</b> 17</p> <p>Vegetarian croquettes with Indian spices, tomato sauce and chimichurri, sliced radishes and onions</p>	<p><b>Tandoori Mushrooms</b> 23<sup>50</sup></p> <p>Button mushrooms marinated in tandoori spices, stuffed with paneer and mozzarella, cilantro-mint chutney</p>
<p><b>Maple &amp; Goat Cheese Beets</b> 17</p> <p>Goat cheese, arugula, orange segments, candied pecans, chives, maple vinaigrette</p>	<p><b>Tandoori Vegetables</b> 18</p> <p>Cauliflower, mushrooms and peppers marinated in mango and tandoori spices, mango-mint chutney</p>	<p><b>Lamb Chops</b> ♦ 24</p> <p>Quebec lamb marinated in Indian spices, served with mango-cilantro chutney</p>
<p><b>Dahi Puri</b> ♦ 12</p> <p>Semolina shells, spiced chickpeas and potatoes, raita, tamarind sauce, mango-mint chutney</p>	<p><b>Hariyali Tandoori</b> ♦ 19</p> <p>Chicken thighs marinated in yogurt hariyali-style, mint-cilantro chutney</p>	<p><b>Amritsari Cod</b> ♦ 24</p> <p>Fried cod, India Rosa tartar sauce, pineapple chutney, chives and diced cucumbers</p>
<p><b>Kale &amp; Oignons Bahji</b> 9</p> <p>Indian herb fritters, chickpea batter, tamarind sauce</p>	<p><b>Tikka Tandoori</b> 19</p> <p>Chicken thighs marinated in yogurt and tandoori spices, mint-cilantro chutney</p>	<p><b>Malai Shrimps</b> ♦ 26<sup>50</sup></p> <p>Jumbo tiger shrimp marinated with cheese, mace and cardamom, creamy cashew sauce</p>
<p><b>Vegetarian Samosas</b> 8</p> <p>Fried pastry stuffed with potatoes and green peas with Indian spices, tamarind sauce</p>	<p><b>Paneer Tikka</b> 21</p> <p>Indian cottage cheese marinated in tikka spices, onions and colorful peppers</p>	<p><b>Salmon Tikka</b> 26<sup>50</sup></p> <p>Salmon marinated in tikka spices, cooked in the tandoor oven, served with mint-coriander chutney</p>

## SIDES

Cumin infused basmati rice 5 – House chutney 3<sup>50</sup>  
Cucumber raita 5 – Plain naan 5 – Garlic naan 6  
Cheese naan 7 – Tandoori roti 6

## CLASSIC & REIMAGINED CURRIES

<b>Signature Butter Chicken</b> ♦	27	<b>Korma Chicken</b>	27	<b>Calcutta Shrimps</b>	26 <sup>50</sup>
Chicken thighs, India Rosa signature butter sauce, tomato cream and cashews		<b>Quebec Lamb</b>	29 <sup>75</sup>	Sautéed shrimp, spiced tomato sauce with Indian spices	
		slow-cooked, creamy onion, cashew and korma spice sauce, pistachios and almonds			
<b>Tikka Masala Chicken</b>	25 <sup>50</sup>	<b>Lamb Shank Masala</b> ♦	33	<b>Goan Cod</b>	29 <sup>75</sup>
Chicken thighs, tomato and onion sauce with tandoori spices, cashews		Braised Quebec lamb, masala curry sauce with red wine		Fried sablefish, coconut curry sauce, chili pepper and curry leaves	
<b>Punjabi Chicken</b> ♦	28	<b>Vindaloo Lamb</b>	31	<b>Kerala Seafood</b> ♦	31 <sup>25</sup>
Whole braised leg, spiced curry sauce with garlic, ginger and cilantro		Braised Quebec lamb, spicy curry sauce with garlic, ginger, vinegar and red chili paste		Mussels, salmon, calamari and shrimp, creamy curry and coconut milk sauce, South Indian spices	
<b>Madras Chicken</b>	27	<b>Kiss of Kashmiri</b>	31 <sup>50</sup>	<b>Korma Mussels</b>	27 <sup>25</sup>
Chicken thighs, authentic South Indian curry sauce and coconut cream		Quebec lamb, India Rosa signature butter sauce, dried fruits, mixed nuts and spinach		Braised mussels, cashew korma sauce, crispy papadum and pistachios	

## VEGETARIANS & VEGAN

<b>Vegetables Sabzi</b>	21 <sup>75</sup>	<b>Dal Makhani</b>	21	<b>Saag Paneer</b>	22 <sup>50</sup>
Grilled and braised seasonal vegetables, masala spice and tomato sauce		Slow-cooked black lentils, creamy tomato and butter sauce		Grilled Indian cottage cheese, creamy spinach and rapini sauce	
<b>Malai Kofta</b>	22	<b>Amritsari Chole</b>	18	<b>Spinach Dal Tarka</b>	18
Indian cottage cheese and potato dumplings, creamy cashew and cardamom sauce, dried fruits		Slow-cooked chickpeas, tomato, onion and Indian spices		Slow-cooked red lentils, yellow curry sauce, ginger, garlic, tomato and spinach	
<b>Aloo Gobi</b>	21	<b>Paneer Pepper Masala</b> ♦	22 <sup>50</sup>	<b>Bharta</b> ♦	21 <sup>50</sup>
Cauliflower and potatoes simmered in a spicy masala sauce		Indian cottage cheese, tomato and onion sauce, sautéed peppers and masala spices		Braised Japanese eggplant, smoked onion sauce, green peas, tomato, cilantro and fried onions	

### BIRYANIS

Basmati rice sautéed with biryani spices, cilantro, fried onions, rose water, clarified butter and lime

Seasonal Vegetables	21
Shrimps	27 <sup>50</sup>
Chicken	24 <sup>50</sup>
Québec Lamb	29 <sup>50</sup>



### PULAO RICE

Reimagined, the India Rosa way

Sautéed rice with cherry tomatoes, caramelized onions, green peas, cashews, dried fruits, cilantro, fried onions and pomegranate

18<sup>50</sup>

This restaurant uses nuts in its cuisine. Despite our precautions, traces may be present in dishes. Please inform our staff if you have allergies to ensure your safety.