

DISCOVERY MENU

\$65 PER PERSON

Menu designed for sharing (4 guests)

Crafted to bring people together, our group menu invites you to discover India Rosa's signature flavors through a generous and refined experience.



SERVICE 1

INDIAN TAPAS TO SHARE

Dahi Puri

Semolina crisps, spiced chickpeas and potatoes, raita, tamarind sauce, mango-mint chutney.

Kale & Onion Bhaji

Indian herb fritters, chickpea batter, tamarind sauce.

Vegetarian Samosas

Fried pastry filled with spiced potatoes and green peas, tamarind sauce.

Tikka Tandoori

Chicken thigh marinated in yogurt and tandoori spices, mint-coriander chutney.

SERVICE 2

TRADITIONAL DISHES TO SHARE

Served with cumin-perfumed basmati rice and warm tandoor-baked naan

Signature Butter Chicken India Rosa

Chicken thighs, signature butter sauce, tomato cream and cashews.

Lamb Korma

Slow-cooked lamb, creamy onion and cashew sauce, korma spices, pistachios and almonds.

Seasonal Vegetables

Ask your server for today's inspiration.

Spinach Dal Tarka

Red lentils simmered with yellow curry sauce, ginger, garlic, tomato and spinach.

SERVICE 3

INDIVIDUAL DESSERT

Gulab Jamun

Fried Indian donuts, rose and cardamom-infused syrup, pistachio crumble.

Cross-contamination notice: This restaurant uses nuts in its kitchen. Despite our precautions, traces may be present in dishes. Please inform our staff of any allergies.

DISCOVERY MENU

\$75 PER PERSON

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SERVICE 1

INDIAN TAPAS TO SHARE

Alo Tikki

Crispy potato patties, coriander and tamarind chutneys, raita, onions, tomatoes, cucumbers, and pomegranate.

Salmon Tikka

Salmon marinated in tikka spices, cooked in the tandoor oven, mint-coriander chutney.

Vegetarian Samosas

Fried pastry filled with spiced potatoes and green peas, tamarind sauce.

Hariyali Tandoori

Chicken thighs marinated in yogurt and fresh herb hariyali spices, mint-coriander chutney.

SERVICE 2

TRADITIONAL DISHES TO SHARE

Served with cumin-perfumed basmati rice and warm tandoor-baked naan

Signature Butter Chicken India Rosa

Chicken thighs, signature butter sauce, tomato cream and cashews.

Madras Lamb

Quebec lamb, authentic South Indian curry sauce, coconut cream.

Seasonal Vegetables

Ask your server for today's inspiration.

Bharta

Braised Japanese eggplant, smoked onion sauce, green peas, tomato, coriander, and crispy onions.

SERVICE 3

INDIVIDUAL DESSERT

Gulab Jamun

Fried Indian donuts, rose and cardamom-infused syrup, pistachio crumble.

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DISCOVERY MENU

\$85 PER PERSON

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SERVICE 1

INDIAN TAPAS TO SHARE

Amritsari Cod

Crispy black cod, India Rosa tartar sauce, pineapple chutney, chives, and diced cucumber.

Malai Shrimp

Jumbo tiger shrimp marinated with cheese, nutmeg, and cardamom, creamy cashew sauce.

Tandoori Mushrooms

Button mushrooms marinated in tandoori spices, stuffed with paneer and mozzarella, mint-coriander chutney.

Grilled Lamb Kebab

Minced Quebec lamb, ginger, garlic, cheese, crispy onions, Indian spices, mint-coriander chutney.

SERVICE 2

TRADITIONAL DISHES TO SHARE

Served with cumin-scented basmati rice and warm tandoor-baked naan

Signature Butter Chicken India Rosa

Chicken thighs, signature butter sauce, tomato cream and cashews.

Goan Shrimp

Jumbo tiger shrimp, coconut curry sauce, chili, and curry leaves.

Seasonal Vegetables

Ask your server for today's inspiration.

Lamb Kadhai

Quebec lamb, bell peppers and onions, tomato-based Indian spice sauce.

Saag Paneer

Grilled Indian cottage cheese, creamy spinach and rapini sauce.

SERVICE 3

INDIVIDUAL DESSERT

Saffron Rasmalai

Indian cottage cheese dessert, creamy cardamom and saffron syrup.

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