DISCOVERY MENU

Sharing menu for 4 people

65/pers

Designed for gathering and savouring, our group menu invites you to discover India Rosa's signature flavours through a generous, refined sharing experience.

STARTERS

INDIAN TAPAS TO SHARE

Dahi Puri
Semolina shells, spiced chickpeas and potatoes, raita, tamarind sauce, mango chutney and mint.

Kale & Onion Bhaji
Indian herb fritters, chickpea flour, tamarind sauce.

Samosas
Flaky pastry filled with potatoes and green peas, Indian spices, sweet tamarind sauce.

Tikka Tandoori
Chicken thighs marinated in yogurt and tandoori spices, mint-cilantro chutney.

MAIN COURSE

TRADITIONAL DISHES TO SHARE
Served with cumin-scented basmati rice and tandoori-baked naans.

Signature Butter Chicken
Chicken thighs, India Rosa Signature butter sauce, house cream and cashews.

Korma Lamb
Slow-braised lamb, creamy cashew sauce, mild spices and almonds.

Seasonal Vegetables
Please ask your server about today's inspiration.

Dal Tarka with Spinach
Red lentils, tomatoes, yellow curry sauce, ginger, garlic, tomato and spinach.

DESSERT

Gulab Jamun
Indian fritters soaked in rose and cardamom syrup, pistachio pieces.

Please inform your host of any allergies or dietary restrictions.

DISCOVERY MENU

Sharing menu for 4 people

75/pers

Designed for gathering and savouring, our group menu invites you to discover India Rosa's signature flavours through a generous, refined sharing experience.

STARTERS

INDIAN TAPAS TO SHARE

Aloo Tikki
Crispy potato patties, cilantro-tamarind chutney, raita, onions, tomatoes, cucumbers and pomegranate.

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

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

Hariyali Tandoori
Chicken thighs marinated in Hariyali-style yogurt, mint-cilantro chutney.

MAIN COURSE

TRADITIONAL DISHES TO SHARE
Served with cumin-scented basmati rice and tandoori-baked naans

Signature Butter Chicken
Chicken thighs, India Rosa Signature butter sauce, house cream and cashews.

Madras Lamb
Quebec lamb, authentic South Indian curry sauce and coconut cream.

Seasonal Vegetables
Please ask your server about today's inspiration.

Bharta
Slow-braised Japanese eggplant, smoked onion sauce, green peas, tomato, cilantro and Indian onions.

DESSERT

Gulab Jamun
Indian fritters soaked in rose and cardamom syrup, pistachio pieces.

Please inform your host of any allergies or dietary restrictions.

DISCOVERY MENU

Sharing menu for 4 people

85/pers

Designed for gathering and savouring, our group menu invites you to discover India Rosa's signature flavours through a generous, refined sharing experience.

STARTERS

INDIAN TAPAS TO SHARE

Amritsari Cod
Fried black cod, India Rosa tartar sauce, pineapple chutney, chives and diced cucumber.

Malai Shrimp
Jumbo tiger shrimp marinated with cheese, mace and cardamom, creamy cashew sauce.

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

Grilled Lamb Kebab
Sliced Quebec lamb, ginger, garlic, cheese, fried onions, Indian spices, mint-cilantro chutney.

MAIN COURSE

TRADITIONAL DISHES TO SHARE
Served with cumin-scented basmati rice and tandoori-baked naans

Signature Butter Chicken
Chicken thighs, India Rosa signature butter sauce, tomato cream and cashews.

Goan Shrimp
Jumbo tiger shrimp, coconut milk curry sauce, hot pepper and curry leaves.

Seasonal Vegetables
Please ask your server about today's inspiration.

Lamb Kadhai
Quebec lamb, peppers and onions, tomato sauce and Indian spices.

Saag Paneer
Grilled Indian cottage cheese, creamy spinach sauce and raisins.

DESSERT

Gulab Jamun
Indian fritters soaked in rose and cardamom syrup, pistachio pieces.

Please inform your host of any allergies or dietary restrictions.