

Appetizers

All Indian appetizers are served with hot sauce and chutney

Papadum \$4

Traditional East Indian chips

Vegetable Pakora \$9

A wheat free medley of fresh vegetables tossed in chick pea batter

Vegetable Samosa \$9

Indian pastry stuffed with potato peas and bell pepper filling

Stuffed Paneer Pakoras \$12

Indian cheese stuffed with spinach and onion, dipped in a chick pea batter

Fish Amritsari \$13

Red snapper done in a delicious blend of spices and covered in a light chick pea batter

Prawn Amritsari \$12

Done the same as fish amritsari except with jumbo prawns

Rashmi Kabob \$13

Chicken or lamb marinated in homemade yogurt with fennel and spices

Murg Malai Kabob \$13

Tender pieces of chicken breast marinated in cream, cooked in a clay oven

Greek Salad \$10

Cucumbers, diced pepper, and onions topped with feta cheese and kalamata olives

Three Heart Salad \$15

A trio of artichoke, palm, and romaine hearts. Add chicken or prawns for \$5

Prawn Appy \$15

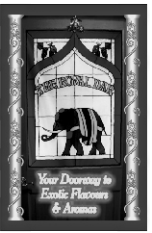
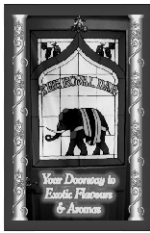
Char broiled and grilled to perfection, served on a bed of rice with white wine infused julian vegetables

Royal Dar Appy Platter \$25

Chicken and lamb, vegetable samosa, stuffed paneer pakora, and prawn amritsari

Royal Dar Vegetable Appy Platter \$20

Samosa, Pakora, Stuffed paneer pakora, papadums



Indian Entrees

All Indian entrees served with Indian salad, rice, subjee (vegetable).

Chicken

Naan Chicken Wrap \$13

Warm Naan bread wrapped around tandoori chicken and rice topped off with a tomato, onion, cilantro masala
Served with choice of Indian Salad or Dahl

Butter Chicken \$14

Boneless breast marinated in tandoori spices then cooked in a butter cream sauce

Curry Chicken \$13

Boneless breast done in a traditional northern Indian style

Chicken Vindaloo \$13

Chunks of breast meat done in a curry with coconut milk and potatoes

Chicken Korma \$15

Succulent pieces of chicken in a special curry sauce with cream and ground cashews

Chicken Tikka Masala \$14

Tandoori boneless breast cooked in butter sauce with chunks of peppers and onions

Chicken Palak \$14

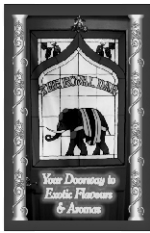
Chunks of chicken breast cooked in a thick spinach and onion puree

Chicken Khardi \$14

Boneless chunks done in a thick curry cooked with bell peppers, onion, and tomatoes

Chicken Lababdar \$15

Tender pieces of chicken breast done in a mixture of korma, curry & butter sauce



Lamb

Lamb Lababdar \$15

Tender pieces of lamb done in a mixture of korma, curry, and butter sauce

Lamb Khardi \$14

Boneless leg of lamb meat done in a thick curry cooked with bell peppers, onions, and tomatoes

Lamb Palak \$14

Succulent lamb chunks cooked in thick spinach and onion puree

Lamb Vindaloo \$14

Boneless leg of lamb done in curry with coconut milk and potatoes

Lamb Korma \$15

Tender pieces of lamb in a special curry sauce with cream and ground cashews

Seafood

Seafood Curry \$15

Scallops, prawns, and red snapper done in a northern Indian style curry sauce

Seafood Goa \$15

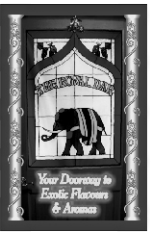
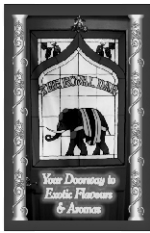
Scallops, prawns, and red snapper done in a Goa style curry sauce with ground coconut

Prawn Lababdar \$15

Jumbo prawns done to perfection in a butter, curry, and korma sauce

Curry Prawns \$14

Jumbo prawns done in a traditional northern Indian curry sauce



Vegetarian

Naan Veg Wrap \$12

Veggies and rice topped off with a tomato, onion, cilantro masala wrapped in warm Naan Bread.

Served with choice of Indian salad, or Dahl

Vegetable Khardi \$13

An array of vegetables done in a thick curry sauce cooked with bell peppers, tomatoes and onions

Subnumi Curry \$13

An array of vegetables cooked in a traditional curry sauce

Paneer Korma \$13

Indian cheese cooked in curry with cream and ground cashews

Paneer Palak \$13

Cubed pieces of cheese cooked with spinach, onions, ginger and garlic

Navrattan Korma \$13

A medley of fruit and vegetables cooked in a cream and cashew curry sauce

Paneer Chili \$13

Delicious pieces of cheese cooked in a thick curry sauce with onion, bell peppers, and spices.

Mutter Paneer \$12

Supple pieces of Indian cheese and peas cooked in a curry and cream sauce

Plain Palak \$12

Spinach cooked with onions, garlic, and ginger.
Able to add your choice of mushrooms or peas.



Rice

Veg Pilaf \$10

Rice with vegetables

Rice Biryani \$18

Choice of chicken, lamb, or prawns cooked in basmati rice and spices.

Accompanied with raita.

Breads

Jandoori Roti \$2

Roti made in a clay oven

Plain Naan \$4

Leavened bread baked in a clay oven

Keema Naan \$7

Naan stuffed with your choice of fresh ground lamb or chicken

Garlic Naan \$5

Naan made with garlic

Palak Naan \$6

Spinach and onion filled naan

Side Order

Mullingatawany Soup \$10

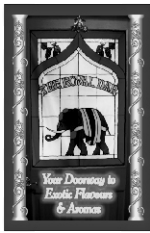
Ginger, garlic, chana flour, rice. With your choice of lamb, chicken

Raita \$4

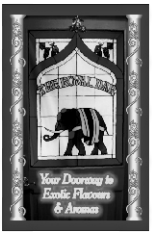
Homemade yogurt mixed with cucumbers, tomatoes, onions, and cilantro

Cup of Dahl \$7

Bowl of Dahl \$10



Drink Menu



Cold Beverages

Pop	\$3.00
Ice Tea (seasonal)	\$3.00
Lemonade (seasonal)	\$3.00
Mineral Water 500ml	\$5.00
Juices	\$3.00
Milk	\$3.00
Plain Lassi	\$3.50
Sweet Lassi	\$3.50
Mango Lassi	\$4.50

Hot Beverages

Coffee	\$2.00
Herbal Tea (Mighty Leaf)	\$3.00
Small Chai Tea	\$6.00
Large Chai Tea	\$8.00

Beer & Cocktails

Beer on Tap

Ask Server	\$4.50
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Bottled Beer

Indian Beer	\$6.00
Budweiser	\$5.00
Corona	\$5.50
Herman's Dark	\$5.50
Okanagan Pale Ale	\$5.00

Highballs & Martinis

Bar Liquor	\$5.50
Premium Liquor	\$7.00
Martinis (2 oz.)	\$8.00
Cocktails (1 oz.)	\$6.00
Specialty Coffee's	\$6.50

Ciders

Ask your server for cider selection