

Shorbo



Soups are called Shorbas in the region. These soups are crafted using spices, ingredients and techniques not common in the west, therefore they differ vastly in taste as well as texture. Soups can be traced back to about 600BC in the Indus Valley where boiling evolved after the invention of waterproof earthen pottery.

Camater Thanipa Shorba 10







A delectable soup made from tomatoes and coriander with subtle use of other herbs and spices.

Navrattan Shorba









This shorba is a blend of nine (our own Saskatchewan grown) lentils that are used to create a robust earthy soup.

Haak Mounj Shorba 10







Kholrabi and kale are unique to Kashmir in the Indian subcontinent. This shorba is a one of a kind health enthusiasts dream come true.

Wakhni Shorba







This yogurt based soup is perhaps the only one of its kind infused with fennel and minimal herbs and spices.

Murg Shahi Shorba



This clear flavourful saffron infused soup is made by slow cooking chicken drumsticks with very subtle use of herbs and spices.

Sawabi Shorba





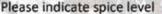
This robust shorba is made by simmering lamb trotters overnight to extract the entire aroma from the bones as well as the bone marrow.

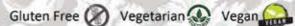
Shorba Gulzar





Takes your French Onion Soup experience to the next level by combining it with beef trotters soup.











Kebabs may be extremely popular all over the world, but evolved to their present glory only after attaining their place in the regions culinary repertoire. The variations are enormous, with different ingredients, marinations, and cooking methods. It is believed that roasting meat evolved when Persian and Mongol warriors roasted meat cuts over open field fire and used their swords and arrows as skewers. Over time kebab cooking became a complex art form.



Chaman Cikka

14





Cottage cheese cubes marinated with house blended spices overnight and grilled in the traditional clay oven called the Tandoor.



Aloo Cikki Zaafarani







The humble potato and earthy lentils (our own Saskatchewan grown) become culinary nobles when infused with saffron.



Soy Seekh Kebab







Our own Saskatchewan grown soya beans blended with herbs and spices create an amazing kebab.







Salauti Siloferi 14
A mix of blended lotus stem and chickpea flour patties seared on a pan.



Murg Zaffarani/Malai Tikka 14



Boneless chicken marinated overnight in our in-house marinade, grilled in the clay oven called "Tandoor," very mildly spiced.



Tandoori Shrimp



Shrimp marinated in our in-house tandoori masala that is infused with pure Kashmiri saffron, grilled in the Tandoor.



Seekh Kebab



Perhaps one of the most iconic kebabs, ground meat infused with herbs and spices, individually hand rolled onto skewers and grilled in the Tandoor. Choose from chicken, beef or lamb.



Candoori Macchi



When salmon and Indian cuisine come together, magic is bound to happen.



Tandooni Wings



Our version of chicken wings (12) marinated (not breaded) and tandoor grilled (not deep fried).







Called Subzi or Salan, the mains carry an immense variety that differs from region to region. Inclusion or exclusion of a single ingredient can change the entire taste or texture of the dish.

Vegetarian









OSoy Champ Tikka Masala 15







The humble potato and earthy lentils (our own Saskatchewan grown) become culinary nobles when infused with saffron.

Cottage cheese cubes cooked with bell peppers, onions, and other herbs.

Qum Aloo

15







The humble potatoes are elevated to a culinary delight when cooked in the traditional Kashmiri style.

Dal Makhni







A blend of Saskatchewan grown lentils in a hearty creamy texture.

Nadru Wakhni

15





Lotus stem is widely used in Kashmiri Cuisine, cooked in a light yogurt based sauce infused with fennel and cardamom.

Waangan Sharta







Roasted and mashed eggplant cooked in bharta sauce rendering a hearty tangy culinary delight.

Chaman Xalia





Paneer is unprocessed cottage cheese; here paneer cubes are cooked in a turmeric based sauce creating a one of a kind dish.

Malai Xofta



Paneer bon bons cooked in a creamy tomato based sauce.

Raneer Rababdaar

Paneer cubes cooked in a cashew nut based sauce.

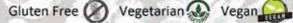




Please indicate spice level















Called Subzi or Salan, the mains carry an immense variety that differs from region to region. Inclusion or exclusion of a single ingredient can change the entire taste or texture of the dish.

Non-Vegetarian

Chicken 15 • Beef 17 • Fish 18 • Lamb 19





Rogan Josh
The meat of your choice cooked in traditional Kashmiri style with our in-house spice blend which is ground daily for exceptional flavours.



Goshtaba



Hand pounded meat balls in a yogurt based sauce infused with fennel and cardamoms, an authentic Kashmiri dish.



Rista



Hand pounded meatballs cooked in the rogan josh sauce.



Pakhni



The meat of your choice cooked in yogurt based sauce infused with fennel and cardamoms.



Achaari



The meat of your choice cooked with whole pickling spices creates a tangy delectable



Makhni



The iconic butter chicken sauce with an option of choosing a different meat.



Tikka Masala



Tandoor grilled boneless meat chunks cooked with bell peppers and onions.





The sauce created for royalty using a cashew nut and almond based sauce.



Rababdaar



A North Indian sauce made by combining tomatoes and roasted cashew nuts.





Our endeavour at Restaurant Kashmere is to get you to get comfortable with North Indian Cuisine. In this section we present regular Canadian food with an Indian fusion.

Quck Breast Natwa

Our signature dish, our tribute to General Hari Singh Nalwa, the only General in history to take Kabul from the Afghans. Duck breast stuffed with fried figs and other savouries and then grilled, served on a bed of saffron rice.

Steak Xashmere



An 8oz prime rib steak marinated with our in house marinade, grilled as per your preference, served with cumin potatoes and stir-fried vegetables.

Ramb Shank Zaffarani



Lamb shank simmered overnight in milk with spices, served with saffron rice.

Candoori Sizzler Deg 20 or Son Deg 30





A mix of tandoor grilled items either vegetarian or non-vegetarian.

Ran Seared Salmon





Salmon fillet lightly spiced and seared in a pan, served on a bed of saffron rice.

Xathi Roll Veg 12 • Chicken/Beef/Lamb 15

The filling of your choice rolled in a fresh made paper thin flat bread called the roomali roti.



Naanini Veg 12 • Chicken/Beef/Lamb 15

When a fresh baked naan is used instead of a panini, the result is a one of a kind sandwich.



Chilmani Sirvani Veg 15 • Chicken/Beef/Lamb 17





Biryani is an iconic dish with several variations. We present the most sought after variation where each individual dish is dum cooked instead of an entire batch. Dum means sealed with a flour veil and then slow cooked, creating an extremely flavourful experience. The name Chilmani means veiled.







The Spice Trail or the Silk Route influenced great evolution of the unique Hakka Style of Indo Chinese Cuisine which is very popular the world over.

Veg 12 • Chicken 15 • Beef 15 • Fish 15 • Lamb 15



Philly

Your meat of choice stir fried in bell peppers and onions with chilly flavour.



Honey Philly

Your meat of choice stir fried in bell peppers and onions with chilly and honey



Manchurian

The meat of your choice in Manchurian sauce.



Phowmein

Noodles stir fried with your choice of additions.



Fried Rice
Stir fried steamed rice with your choice of additions.



Momo (Chicken/Beef/Weg)

Individually hand rolled dumplings steamed and served with a tangy chilly garlic sauce. (8 pcs)



Candoori Bread



All of the Tandoor made breads give a new meaning to "fresh baked breads". Each individual bread is right now fresh only prepared when ordered and cooked in the Tandoor within a minutes time

Candoori Roli



Hand rolled whole wheat flat bread cooked in the Tandoor.

Butter Naan



Traditional naan hand tossed and cooked in the Tandoor.

Garlic Naan

5

Ground garlic paste infused naan cooked in the Tandoor.



Bullet Naan





Ground green chilly and spices infused into the traditional naan carries some heat and awesome flavours.

Stuffed Naan Amritsari



Traditional stuffed naan with stuffing of your choice, served with raita and chickpea masala. Choose from Chicken/Beef/Potato/Paneer

Reshawari Naan





Traditional naan stuffed with dry fruit and nuts.

Multilayered leavened bread cooked in the Tandoor.

Raccha Raranthai







Chocolate Chip Kaan Traditional naan combined with chocolate chips creates a heavenly bread.



Philla





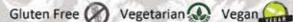


Gluten free chickpea flour flat bread traditionally cooked on a skillet.













Sweets and desserts have an expansive variety in Indian Cuisine. It would be impossible to include the variety, so we decided to include only a limited selection, maybe leave that story untold for another day.

Steamed Rice



Top quality basmati rice directly soured from the Himalayan foothills steamed to perfection to bring out the aroma from each individual grain.



Wassron Rice

Saffron infused steamed basmati rice.



Pumin Rice

Roasted whole cumin seeds lend an awesome flavour to steamed basmati rice.



Zilaf Xashmere

A rich basmati rice pilaf combined with dry fruits and nuts.



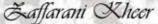
Poconut Rice

Basmati rice cooked in coconut milk and dried coconut shavings.





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Our rendition of the rice pudding, using special rice and flavoured with cardamom and cinnamon.





Sulab Samun

Paneer and flour dumplings deep fried and steeped in sugat syrup served hot.



Ras Malai



Paneer and flour dumplings steamed then steeped in a dry fruit infused milky syrup.

Gajar Ka Halwa
Our version of the carrot pudding.





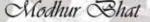
Moong Dal Xa Halwa







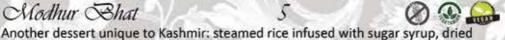
Our own Saskatchewan lentils create an amazing lentil pudding.



fruits and nuts, and spices.









Chocolate Chip Naan





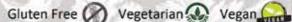


Traditional naan combined with chocolate chips creates a heavenly blend.















Express Runch Menu

We pride ourselves in our hospitality, but at the same time we understand, you are constantly on the go! We have therefore created a special pre-plated quick order and serve choices to save your time.

\$10

CHOOSE ANY ONE Chlonday. Vegetable Soup Chicken Vegetable Soup

Served with Naan

CHOOSE ANY ONE Vegetable Soup Chicken Vegetable Soup

CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE

Butter Chicken Beef Curry Dal Tadka Veg Manchurian CHOOSE ANY ONE

Vegetable Soup Chicken Vegetable Soup CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE Butter Chicken Beef Curry Dal Tadka Veg Manchurian CHOOSE ANY ONE Kheer Gulab Jamun

Tuesday

CHOOSE ANY ONE Tomato Coriander Soup Beef & Vegetable Soup Served with Naan

CHOOSE ANY ONE Tomato Coriander Soup Chicken Tikka Masala Beef & Vegetable Soup Beef Roganjosh

CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE

Dal Makhni Chilli Babycorn CHOOSE ANY ONE Tomato Coriander Soup Beef & Vegetable Soup

CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE

Chicken Tikka Masala Beef Roganjosh Dal Makhn Chilli Babycorn CHOOSE ANY ONE Moong Dal Ka Halwa Ras Malai

(Pabasilg CHOOSE ANY ONE Mushroom Yakhni Shorba Chicken Yakhni Shorha Served with Naan

CHOOSE ANY ONE Mushroom Yakhni Shorba Chicken Kadahai Chicken Yakhni Shorba CHOOSE ANY ONE Steamed Rice Saffron Rice

Veg Chowmein

CHOOSE ANY ONE Beef Kadahai Channa Masala Chilli Chicken

CHOOSE ANY ONE Mushroom Yakhni Shorba Chicken Kadahai Chicken Yakhni Shorba

CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE Reef Kadahai

Channa Masala Chilli Chicken CHOOSE ANY ONE Gajar Ka Halwa Phirni

Churchy

CHOOSE ANY ONE Lentil Soup Lamb Shorba Served with Naan

CHOOSE ANY ONE Lentil Soup Lamb Shorba CHOOSE ANY ONE Steamed Rice Saffron Rice

Veg Chowmein

CHOOSE ANY ONE Lamb Roganjosh Beef Vindaloo Dal Makhni Chicken Honey & Chilli CHOOSE ANY ONE Lentil Soup Lamb Shorba CHOOSE ANY ONE

Steamed Rice Saffron Rice Veg Chowmein CHOOSE ANY ONE Lamb Roganjosh Reef Vindaloo Dal Mekhni Chicken Honey & Chilli CHOOSE ANY ONE

Gulab Jamun

Ando



CHOOSE ANY ONE Vegetable Soup Chicken Vegetable Soup Served with Naan

CHOOSE ANY ONE Vegetable Soup Chicken Vegetable Soup CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE Chicken Korma

Beef Yakhni Dal Tadka Veg Manchurian CHOOSE ANY ONE Vegetable Soup

Chicken Vegetable Soup CHOOSE ANY ONE Steamed Rice Saffron Rice Veg Chowmein

CHOOSE ANY ONE Butter Chicken Beef Curry Dal Tadka Veg Manchurian CHOOSE ANY ONE Lentil Pudding Ras Malai

Please indicate spice level

Baby Mild Mild Medium Spicy





