



Shorba



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.

Tomater Dhaniya Shorba 10

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



Narrattan Shorba 10

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.



Yakhni Shorba 10

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



Murg Shahi Shorba 14

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



Nawabi Shorba 14

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 14

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



Please indicate spice level



Gluten Free

Vegetarian

Vegan



Kebabs



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.



Thaman Tikka

14



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



Aloo Tikki Zaafarani

12



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



Soy Seekh Kebab

14



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



Galauti Niloferi

14



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



Murg Zaafarani/Malai Tikka

14



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



Tandoori Shrimp

14



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



Seekh Kebab

14



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.



Tandoori Macchi

14



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



Tandoori Wings

14



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

Please indicate spice level



Gluten Free

Vegetarian

Vegan



Mains



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

Kadakai Phaman

15



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



Goy Champ Tikka Masala

15



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



Dum Aloo

15



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



Dal Makhni

12



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



Nadru Vakhni

15



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



Vaangan Bharta

12



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



Phaman Kalia

15



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



Malai Kofta

15



Paneer bon bons cooked in a creamy tomato based sauce.



Paneer Lababdar

15



Paneer cubes cooked in a cashew nut based sauce.



Please indicate spice level



Gluten Free



Vegetarian



Vegan





Mains



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 curry.



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.



Korma

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



Sababdar

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



Please indicate spice level



Gluten Free



Vegetarian



Vegan





Table Dhôte



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.

Duck Breast Nahwa

30



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 Kashmere

30



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

Lamb Shank Zaffarani

30



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

Tandoori Sizzler Veg 20 or Non-Veg 30

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



Pan Seared Salmon

20



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

Kathi 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 Biryani 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.



Please indicate spice level



Baby Mild Mild Medium Spicy

Gluten Free



Vegetarian



Vegan





Karakoram



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



Shilly

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



Honey Shilly

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



Manchurian

The meat of your choice in Manchurian sauce.



Showmein

Noodles stir fried with your choice of additions.



Fried Rice

Stir fried steamed rice with your choice of additions.



Momo (Chicken/Beef/Veg)

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

Please indicate spice level



Gluten Free



Vegetarian



Vegan





Tandoori 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

Tandoori Roti

2

Hand rolled whole wheat flat bread cooked in the Tandoor.



Butter Naan

3

Traditional naan hand tossed and cooked in the Tandoor.



Garlic Naan

5

Ground garlic paste infused naan cooked in the Tandoor.



Bullet Naan

5

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



Stuffed Naan Amritsari

8

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



Peshawari Naan

8

Traditional naan stuffed with dry fruit and nuts.



Laccha Paranthai

5

Multilayered leavened bread cooked in the Tandoor.



Chocolate Chip Naan

5

Traditional naan combined with chocolate chips creates a heavenly bread.



Philla

3

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



Please indicate spice level



Gluten Free



Vegetarian



Vegan





Rice



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

6

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



Saffron Rice

8

Saffron infused steamed basmati rice.



Cumin Rice

8

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



Pilaf Kashmiri

10

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



Coconut Rice

10

Basmati rice cooked in coconut milk and dried coconut shavings.



Desserts

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.

Saffroni Kheer

5

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



Gulab Jamun

5

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



Ras Malai

5

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



Gajar Ka Halwa

5

Our version of the carrot pudding.



Moong Dal Ka Halwa

5

Our own Saskatchewan lentils create an amazing lentil pudding.



Modhur Bhat

5

Another dessert unique to Kashmir: steamed rice infused with sugar syrup, dried fruits and nuts, and spices.



Chocolate Chip Naan

5

Traditional naan combined with chocolate chips creates a heavenly blend.



Please indicate spice level



Gluten Free

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Express Lunch 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

\$14

\$16

Monday

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

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
Beef & Vegetable Soup
CHOOSE ANY ONE
Steamed Rice
Saffron Rice
Veg Chowmein

CHOOSE ANY ONE

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

Wednesday

CHOOSE ANY ONE

Mushroom Yakhni Shorba
Chicken Yakhni Shorba
Served with Naan



CHOOSE ANY ONE

Mushroom Yakhni Shorba
Chicken Yakhni Shorba
CHOOSE ANY ONE
Steamed Rice
Saffron Rice
Veg Chowmein

CHOOSE ANY ONE

Chicken Kadahai
Beef Kadahai
Channa Masala
Chilli Chicken

CHOOSE ANY ONE

Mushroom Yakhni Shorba
Chicken Yakhni Shorba
CHOOSE ANY ONE
Steamed Rice
Saffron Rice
Veg Chowmein

CHOOSE ANY ONE

Chicken Kadahai
Beef Kadahai
Channa Masala
Chilli Chicken
CHOOSE ANY ONE
Gajar Ka Halwa
Phirni

Thursday

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
Beef Vindaloo
Dal Makhni
Chicken Honey & Chilli
CHOOSE ANY ONE
Kheer
Gulab Jamun

Friday

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



Gluten Free



Vegetarian



Vegan

