

Appetizers

Vegetarian

Vegetable Samosa \$5
Crispy Vegetable Filled Turnovers With Coriander Mint & Tamarind Chutney

Vegetable Pakora \$6
Crispy Mixed Vegetable Fritters With Coriander Mint & Tamarind Chutney

Chicken / Beef Samosa \$6
Crispy Meat Filled Turnovers with Coriander Mint & Tamarind Chutney

Samosa Chaat \$9
Vegetable Filled Turnovers Mashed up in a Tangy Yogurt, Spice and Potato Mashup

Paneer Pakora \$10
Cottage Cheese Fritters in a Chickpea Batter With Coriander Mint & Tamarind Chutney

Aloo Tikki \$9
Shallow Fried Mash Potato stuffed with Saskatchewan Lentils

Paneer Tikka \$12
Cottage Cheese, Bell Pepper & Onion Skewers Marinated overnight and Grilled in the Tandoor

Soya Seekh Kebab \$12
Our Own Soybean Seekh Kebab, Gluten free Vegan Vegetarian

Non-Vegetarian

Grilled Wings \$12
Gluten free Tandoori Grilled Wings

Chicken Pakora \$10
Chicken Tenders Fried in a gluten Free Chickpea Batter with Mint & Coriander Sauce

Fish Pakora \$10
Fish Fingers Fried in a gluten Free Chickpea Batter with Tamarind Sauce

Tandoori Drumsticks \$10
4 Chicken Drumsticks Marinated in our In-House Marinade overnight & Grilled in the Traditional Clay Oven Called the "Tandoor"

Tandoori Tikka \$12
Choose From Chicken /Lamb/Beef/Fish Meat Tenders Marinated Overnight in our In-House Marinade and then Grilled in The Traditional Clay Oven Called the "Tandoor"

Malai Tikka \$12
Meat Tenders Marinated Overnight in a Mild Marinade, then Grilled in The Traditional Clay Oven Called the "Tandoor" Perfect For Kids & The Elderly Choose From Chicken /Lamb/Beef/Fish

Seekh Kebab \$12
Choose From Chicken /Lamb/Beef Ground Meat Hand Braided on Skewers, Then Grilled in The Traditional Clay Oven Called the "Tandoor"

Kashmere Exclusive Dishes

Vegetarian

Dum Aloo \$15

Kashmeiri Style deep fried curried potatoes

Soy Tikka Masala \$15
Soy chops in Tikka masala sauce

Nadru Yakhni \$15
Lotus stem in yogurt based sauce

Wangan Bharta \$15
Mashed roasted eggplant sauce

Chaman Kaliyan \$15
Paneer cubes in turmeric & fennel based sauce

Non -Vegetarian

Chicken \$15

Lamb \$19

Beef \$17

Fish \$18

Scallops \$19

Rogan Josh

Rogan Josh is a unique Kashmiri sauce made with shallots and spices

Goshtaba

Hand crafted meatballs in yogurt based sauce

Rista

Hand crafted meatballs in flavourable sauce

Kaliyan

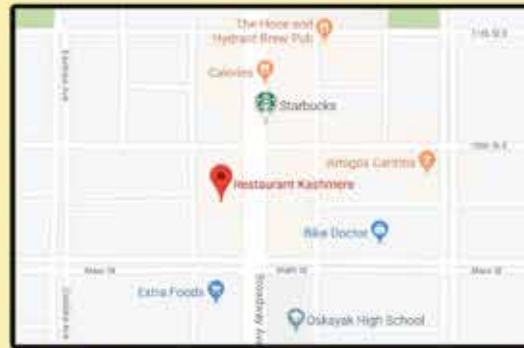
The meat of your choice in turmeric & fennel based sauce



Spice Levels:

Please indicate your preference!

Baby Mild Mild Medium Spicy



820 Broadway Saskatoon SK



(306) 244-4440

WE CATER ASK FOR A MENU!
WWW.KASHMERE.CA

WE ACCEPT



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TAXES EXTRA WE LEVY NO SERVICE CHARGE



820 Broadway
Saskatoon SK

NORTH INDIAN FOOD
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CATERING



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info@kashmere.ca

Quick Stops

Ready to Go Single Order Meals

Biryani

Aromatic Slow Cooked Rice With Meat or Vegetables of Your Choice with Yogurt & Salad



Paneer	\$15
Chicken	\$17
Lamb	\$17
Beef	\$17
Shrimp	\$17

Nannini

Our Version Of The Panini Wrapped in A Fresh Baked Naan, Greens, Mayo with the Filling of Your Choice



Paneer	\$12
Chicken	\$12
Lamb	\$12
Beef	\$12

Kathi Roll

Our Signature Roll Wrapped in A Fresh Baked Naan, Greens and Mint Mayo & Omelette with the Filling of Your Choice



Paneer	\$12
Chicken	\$12
Lamb	\$12
Beef	\$12

Poutine

In Canada EH !! How Can We Do Without A Poutine! Two Flavours: Butter Masala or Vindaloo



Paneer	\$10
Chicken	\$10
Lamb	\$10
Beef	\$10

Main Course Vegetarian

Paneer Lababdar \$15
Cottage Cheese in a Buttery Tomato Based Sauce

Shahi Paneer \$15
Cottage Cheese Cooked in a Buttery Tomato Based Sauce

Kadahai Paneer \$15
Cottage Cheese with Bell Peppers & Onions cooked on a skillet.

Paneer Achaari \$15
Cottage Cheese in a Tangy Aromatic Sauce and Whole Spices

Palak Paneer \$15
Cottage Cheese Cooked in Blended Spinach Sauce

Matar Paneer \$15
Cottage Cheese and Peas with Fresh Cut herbs & Spices.

Malai Kofta \$15
Cottage Cheese Dumplings in a Buttery Tomato Based Sauce

Paneer Bhurji \$16
Grated Cottage Cheese Cooked with Fresh Cut herbs & Spices.

Dal Makahani \$12
Saskatchewan Grown Black Lentils Slow Cooked in a Buttery Sauce

Dal Tadka \$12
Saskatchewan Grown Green & Yellow Lentils Slow Cooked & Tempered.

Channa Masala \$12
Chick Peas cooked to Perfection with Our In House Blend of Spices

Mixed Veg. Curry \$12
Curried Seasonal Blend of Vegetables

Aloo Gobhi \$12
Potatoes & Cauliflower make a Classic Combination

Aloo Zeera \$12
Potato Wedges with Whole Cumin Seeds

Bhindi Masala \$12
Okra with Onions, Ginger & Garlic

Navrattan Korma \$12
A Blended of Seasonal Vegetables in a Creamy Sauce.

Saag Palak \$12
Blended Spinach Onions, Ginger & Garlic

Kadhi Pakora \$12
Mixed Vegetable Fritters in a Tangy yogurt Sauce.

Main Course Non-Vegetarian

Choose The Meat of Your Choice

Chicken \$15

Lamb \$19

Beef \$17

Fish \$18

Shrimp \$18

Scallops \$19

Choose The Sauce of Your Choice

Butter Masala (Butter Chicken)
Meat Marinated Overnight Then Grilled & cooked in a Buttery Tomato Sauce

Tikka Masala
Meat Marinated Overnight Then Grilled & Cooked on a skillet with Bell peppers

Vindaloo
Indo-Portuguese Delicacy With Tart Vinegary Flavour

Achaari
Meat cooked in a Tangy Pickle style Whole Spice Mix

Saagwala
Meat in Blended Spinach creates a simple Earthy Delicacy

Kadahai
Meat Cooked with fresh herbs & Spices Along with Bell Peppers

Korma
The Mildest Curry for the Not So Adventurous Cooked in Cream

Yakhni
A Traditional Dish From Kashmir Meat is Slow Cooked in Yogurt & Fennel



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Accompaniments

Rice

Steamed Basmati Rice	\$6
Saffron Rice	\$8
Cumin Rice	\$8
Coconut Rice	\$8
Vegetable Pilaf	\$8
Vegetable Fried Rice	\$8
Chicken Fried Rice	\$9
Shrimp Fried Rice	\$10

Tandoori Breads

Tandoori Roti	\$2
Chilla	\$3
Butter Naan	\$3
Garlic Naan	\$5
Cinnamon Honey Naan	\$5
Chocolate Chip Naan	\$5
Cinnamon Maple Naan	\$5
Potato Naan	\$5
Peshawari Naan	\$8
Coconut Naan	\$5
Chicken Stuffed Naan	\$6
Lamb Stuffed Naan	\$6
Beef Stuffed Naan	\$6
Bullet Naan	\$5

Side Orders

In- House Yogurt	\$4
Yogurt Raita	\$5
Mint Chutney	\$2
Tamarind Chutney	\$2
Sweet Mango Chutney	\$2
In- House Hummus	\$2
Mixed Vegetable Pickle	\$2

Desserts

Kheer \$5
Cardamom Flavoured Rice Pudding Served Cold
Gulab Jamun \$5
Deep Fried Cottage Cheese & Flour Bon-Bons in flavoured Sugary Syrup Served Warm
Ras Malai \$5
Steamed Cottage Cheese & Flour Bon-Bons in flavoured Milky Syrup Served Cold
Gajar Ka Halwa \$5
Grated Carrot Pudding Served Warm
Moong Dal Ka Halwa \$5
Saskatchewan Grown Organic Lentils Pudding Served Warm



Indo-Chinese Dishes Choose The Flavour Of Your Choice

Chilli Sauce	
Honey Chilli Sauce	
Manchurian	
Choose If Would Prefer Dry or With Gravy	
Vegetable	\$12
Paneer	\$14
Chicken	\$15
Lamb	\$16
Beef	\$16
Shrimp	\$17

Hakka Noodle Chowmein

Vegetable Chowmein	\$10
Chicken Chowmein	\$12
Shrimp Chowmein	\$15

Ready to Grill Pre- Marinated Meats Sold By The Pound

Marinated Wings	\$8
Tandoori Chicken	\$8
Chicken Tikka	\$9
Chicken Malai Tikka	\$9
Paneer Tikka	\$9

Please Pre Order 24 Hours Ahead

Lamb Tikka	\$15
Beef Tikka	\$15

Beverages

Tea Bag Tea	\$2.95
Coffee	\$2.95
Masala Chai Latte	\$3.95
Saffron Tea	\$3.95
Canned Pop 355 ML	\$2.00
Bottled Water 500 ML	\$2.00
Chocolate/ White Milk	\$2.95
Mango Lassi	\$3.50
Sweet / Salty Lassi	\$3.50



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Disposable Cutlery, Plate & Napkins
If Required Add \$1.50 Per Person