



*“Agar Firdaus bar ruhe zamin ast
hamin asto, hamin asto, hamin asto.”*

If there be paradise on Earth, it is this, it is this, it is this”

*These words in Persian were uttered by the Indian Mughal emperor Jahangir
who was mesmerised by the beauty of Kashmir*

Kashmere

Appetizers

- VEGETABLE PAKORA (GF, V, N) \$6
GLUTEN FREE MIXED VEGETABLE FRITTERS
- SAMOSA (GF, V) \$6
CHOOSE FROM VEGETABLE / CHICKEN / BEEF
- PANEER PAKORA (V, N) \$14
GLUTEN FREE PANEER (COTTAGE CHEESE) FRITTERS
- RAGRA PATTIES CHAAT (GF, V, N) \$14
STUFFED MASHED POTATO PATTIES
- DAHI KE KEBAB (V) \$12
IN-HOUSE HUNG YOGURT PATTIES
- CHICKEN PAKORA (N) \$14
GLUTEN FREE CHICKEN FRITTERS
- FISH PAKORA (N) \$14
GLUTEN FREE FISH FRITTERS
- SHRIMP PAKORA (N) \$16
DELICATELY SPICED SHRIMP FRITTERS

Shorba (Soup)

- TAMATAR DHANIA SHORBA (GF, V, N) \$10
TOMATO & CORIANDER SOUP
- NAVRATTAN SHORBA (GF, V, N) \$10
OUR OWN SASKATCHEWAN LENTIL BLENDS OUP
- YAKHNI SHORBA (N) \$14
YOGURT AND FENNEL SOUP ONE OF A KIND
- MURG SHAHI SHORBA (N) \$14
OUR VERSION OF A HEARTY CHICKEN BROTH
- NAWABI SHORBA (N) \$14
A VERY ROBUST AND FLAVOURFUL LAMB TROTTERS SOUP
- SHORBA GULZAR (N) \$14
FRENCH ONION SOUP INSPIRED BEEF BROTH



GLUTEN FREE (GF)

VEGETARIAN (V)

VEGAN (N)

Tandoor Grilled

PANEER TIKKA	🌱🍴	\$14
TANDOOR GRILLED PANEER WITH ONIONS & BELL PEPPERS		
SOY SEEKH KEBAB	🌱🍴	\$14
TANDOOR GRILLED VEGAN SOY CHOPS		
VEGETABLE SHASHLIK SIZZLER	🌱🍴🌱	\$15
TANDOOR GRILLED VEGETABLES SERVED ON A SIZZLER		
BHARVE TANDOORI ALOO	🌱🍴🌱	\$15
TANDOOR GRILLED STUFFED POTATOES		
LAHSUNI GOBHI	🌱🍴🌱	\$14
TANDOOR GRILLED LIGHTLY MARINATED CAULIFLOWER		
TANDOORI MOMOS		\$12
TANDOOR GRILLED DUMPLINGS VEG / CHICKEN / BEEF		
MURG MALAI TIKKA	🌱	\$15
CREAMY MARINATED BONELESS CHICKEN TANDOOR GRILLED		
MURG ZAFARANI TIKKA	🌱	\$15
SAFFRON INFUSE MARINATED CHICKEN TANDOOR GRILLED		
SEEKH KEBAB	🌱	\$15
GROUND MEAT SEEKH KEBABS CHICKEN / LAMB / BEEF		
TANDOORI WINGS	🌱	\$14
TANDOOR GRILLED MARINATED WINGS		
TANDOORI CHICKEN FULL / HALF	🌱	\$30/15
MARINATED BONE IN TANDOOR GRILLED SPRING CHICKEN		
TANDOORI SHRIMP	🌱	\$16
LIGHTLY MARINATED TANDOOR GRILLED SHRIMP		
TANDOORI MACCHI	🌱	\$16
LIGHTLY MARINATED SALMON/BASSA FILLET TANDOOR GRILLED		
NON-VEG TANDOORI SIZZLER	🌱	\$30
AN ASSORTMENT OF MIXED TANDOORI MEATS SERVED ON A SIZZLER		



GLUTEN FREE 🌱

VEGETARIAN 🍴

VEGAN 🌱

Vegetarian Mains

- DAL TADKA 🌱🌱🌱 **\$13**
OUR OWN SASKATCHEWAN YELLOW LENTILS
- DAL MAKHNI 🌱🌱 **\$13**
A MIX OF OUR OWN SASKATCHEWAN CREAMY LENTILS
- RAJMA MASALA 🌱🌱🌱 **\$13**
KIDNEY BEANS SOURCED FROM KASHMIR
- CHANNA MASALA 🌱🌱🌱 **\$13**
OUR OWN SASKATCHEWAN CHICK PEAS CURRY
- SOYA TIKKA MASALA 🌱🌱 **\$15**
AN ASSORTMENT OF SEASONAL CURRIED VEGETABLES
- MALAI KOFTA 🌱🌱 **\$15**
PANEER AND VEG BON BONS IN A TOMATO SAUCE
- DUM ALOO 🌱🌱🌱 **\$15**
THE HUMBLE POTATO TRANSFORMS INTO A KASHMIRI DELICACY
- WANGAN BHARTA 🌱🌱🌱 **\$15**
MASHED ROASTED EGG PLANT WITH LIGHT HERBS & SPICES
- BHINDI MASALA 🌱🌱🌱 **\$14**
OKRA AND ONIONS WITH HERBS AND SPICES
- NADRU YAKHNI 🌱🌱 **\$15**
LOTUS STEM ROUNDELS IN A YOGURT BASED SAUCE
- SHABNAMI CURRY 🌱🌱🌱 **\$15**
A BLEND OF PANEER, PEAS & MUSHROOMS IN A CREAMY SAUCE
- KADAHAI PANEER 🌱🌱 **\$15**
PANEER WITH BELL PEPPERS & HERBS & SPICES
- SHAHI PANEER 🌱🌱 **\$15**
PANEER IN A CREAMY TOMATO BASED SAUCE
- PALAK PANEER 🌱🌱 **\$15**
PANEER IN A BLENDED SPINACH SAUCE
- CHAMAN KALIYA 🌱🌱 **\$15**
PANEER COOKED IN MILK WITH TURMERIC & FENNEL



GLUTEN FREE 🌱

VEGETARIAN 🌱

VEGAN 🌱

Non-Veg Mains

Please choose your protein!

CHICKEN / BEEF / FISH / LAMB / SCALLOPS

\$16 **\$17** **\$18** **\$18** **\$19**

Please choose your Sauce!

ROGAN JOSH 🌿

UNIQUE KASHMIRI SAUCE MADE WITH SHALLOTS

GOSHTABA 🌿

INDIVIDUALLY IN-HOUSE HAND MADE MEATBALLS
OF YOUR CHOICE IN YOGURT SAUCE

RISTA 🌿

INDIVIDUALLY IN-HOUSE HANDMADE MEATBALLS OF
YOUR CHOICE IN A FLOVOURFUL SAUCE

YAKHNI 🌿

THE MEAT OF YOUR CHOICE IN YOGURT BASED SAUCE

ACHAARI 🌿

THE MEAT OF YOUR CHOICE IN A TANGY SAUCE

MAKHNI 🌿

THE ICONIC BUTTER CHICKEN SAUCE

TIKKA MASALA 🌿

GRILLED BONELESS MEAT WITH BELL PEPPERS AND ONION

KADAHAI 🌿

THE MEAT OF YOUR CHOICE WITH BELL PEPPERS AND ONION

KORMA 🌿

THE MEAT OF YOUR CHOICE IN A CASHEW BASED
SAUCE

VINDALOO 🌿

THE MEAT OF YOUR CHOICE WITH VINEGAR AND POTATOES

METHI (FENUGREEK) 🌿

THE MEAT OF YOUR CHOICE IN A FENUGREEK INFUSED SAUCE

CHICKEN KASHMERE 🌿

OUR SIGNATURE IN-HOUSE RECEPIE



GLUTEN FREE 🌿

VEGETARIAN 🌿

VEGAN 🌿

QUICK STOPS

DUCK BREAST NALWA \$30

OUR SIGNATURE DISH. INSPIRED BY GENERAL HARI SINGH NALWA THE ONLY GENERAL IN HISTORY TO TAKE KABUL FROM THE AFGAHANS. SERVED ON A BED OF SAFFRON RICE

STEAK KASHMERE \$30

8OZ PRIME RIB STEAK MARINATED IN OUR IN-HOUSE SPICE BLEND GRILLED TO PERFECTION SERVED WITH STIRFRIED VEGGIES AND CUMIN POTATOES

LAMB SHANK ZAFFARANI \$30

SAFFRON INFUSION MARINATED AND THEN SLOW COOKED FALL OFF THE BONE LAMB SHANK ON A BED OF SAFFRON RICE

LAMB CHOPS \$30

MARINATED OVERNIGHT THEN TANDOOR GRILLED LAMB CHOPS DOUSED IN AN AROMATIC SAUCE

PAN SEARED SALMON \$30

MILDLY SPICED PAN SEARED SALMON FILLET ON A BED OF SAFFRON RICE

KATHI ROLL \$12

THE FILLING OF YOUR CHOICE ROLLED IN A FLAT BREAD GLUTEN FREE OPTIONS ALSO POSSIBLE VEG / CHICKEN / LAMB / BEEF

NAANINI \$12

ONE OF A KIND NAAN FILLED SANDWICH WITH YOUR CHOICE OF FILLING VEG / CHICKEN / LAMB / BEEF

CHILMANI BIRYANI \$18

BIRYANIS ARE PERHAPS THE MOST UNDERSOLD INDIAN FOOD CREATED FOR ROYALTY THE VEILED VERSION IS TAKING IT TO THE NEXT LEVEL VEG / CHICKEN / LAMB/BEEF

POUTINE KASHMERE \$10

OUR TWIST TO THE CANADIAN DISH MILD BUTTERCHICKEN SAUCE OR THE FIERY VINDALOO VEG / CHICKEN / LAMB / BEEF



KARAKORAM

KASHMIRI CUISINE IS DISTINCTIVELY DIFFERENT FROM THE REST OF INDIA , IT WAS GREATLY INFLUENCED BY TRADERS FROM EASTERN EUROPE MIDDLE EAST AND CHINA TRAVELLING ON THE SILK ROUTE "HAKKA" IS THE FUSION OF INDIAN CUISINE WITH CHINESE CUISINE

VEG / CHICKEN / BEEF / FISH / LAMB / SCALLOPS
\$14 \$15 \$16 \$17 \$17 \$19

CHILLY

YOUR CHOICE OF MEAT OR VEGETABLES STIR FRIED WITH BELL PEPPERS, ONIONS AND OTHER HERBS CHILLY FLAVOURED

HONEY CHILLY

YOUR CHOICE OF MEAT OR VEGETABLES STIR FRIED WITH BELL PEPPERS, ONIONS AND OTHER HERBS HOT AND SWEET

MANCHURIAN

YOUR CHOICE OF MEAT OR VEGETABLES STIR FRIED WITH BELL PEPPERS, ONIONS AND OTHER HERBS TOSSED IN MANCHURIAN SAUCE

SWEET AND SOUR

YOUR CHOICE OF MEAT OR VEGETABLES STIR FRIED WITH BELL PEPPERS, ONIONS AND OTHER HERBS TOSSED IN ATANGY SWEET AND SOUR SAUCE

CHOWMEIN

\$12

STIR FRIED NOODLES WITH YOUR CHOICE OF ADDITION

GLUTEN FREE CHOWMEIN

\$12

STIR FRIED RICE NOODLES WITH YOUR CHOICE OF ADDITION

FRIED RICE

\$12

STIR FRIED STEAMED RICE WITH YOUR CHOICE OF ADDITION

MOMOS (DUMPLINGS) 8 PCS

\$12

INDIVIDUALLY HAND CRAFTED IN-HOUSE DUMPLINGS STEAMED , DEEP FRIED OR TANDOORI WITH A CHOICE OF VEG / CHICKEN / BEEF



GLUTEN FREE 

VEGETARIAN 

VEGAN 

TANDOORI BREAD

TANDOORI ROTI   \$2

HAND ROLLED WHOLE WHEAT FLAT BREAD BAKED IN THE TANDOOR

BUTTER NAAN  \$3

TRADITIONAL HAND TOSSED NAAN BAKED IN THE TANDOOR

GARLIC NAAN  \$5

GROUND GARLIC INFUSED NAAN BAKED IN THE TANDOOR

BULLET NAAN  \$5

GROUND THAI CHILLI AND IN-HOUSE SPICE INFUSED NAAN CARRIES A LOT OH HEAT AND FLAVOURS

STUFFED AMRITSARI NAAAN  \$6

TRADITIONAL STUFFED NAAN SERVED WITH RAITA & CHICKPEA MASALA CHOOSE FROM CHICKEN / BEEF / POTATO / PANEER

PESHAWARI NAAN   \$8

TRADITIONAL NAAN STUFFED WITH NUTS & DRIED FRUITS

LACCHA PARANTHA  \$5

MULTILAYERED LEAVENED FLATBREAD BAKED IN THE TANDOOR

CHOCOLATE CHIP NAAN  \$7

TRADITIONAL NAAN INFUSED WITH CHOCOLATE CHIPS

CINNAMON HONEY NAAN  \$7

WE DONT THINK THIS NEEDS A DESCRIPTION

CHILLA (GLUTEN FREE)    \$3

GLUTEN FREE CHICKPEA FLOUR FLAT BREAD



RICE

STEAMED BASMATI RICE    \$6

PREMIUM QUALITY LONG GRAINED BASMATI RICE DIRECTLY SOURCED FROM THE FOOT HILLS OF THE HIMALAYAS STEAMED TO PERFECTION TO BRING OUT THE AROMA FROM EACH GRAIN TANDOOR

SAFFRON RICE    \$8

LONG GRAINED BASMATI RICE INFUSED WITH THE WORLD COSTLIEST ORGANIC KASHMIRI SAFFRON

CUMIN RICE    \$8

LONG GRAINED BASMATI RICE WITH ROASTED WHOLE CUMIN SEEDS

PILAF KASHMERE    \$10

LONG GRAINED BASMATI RICE COMBINED WITH AN ASSORTMENT OF DRIED FRUITS AND NUTS

COCONUT RICE    \$10

LONG GRAINED BASMATI RICE INFUSED WITH COCONUT MILK AND DESSICATED COCONUT

DESSERTS

ZAFFARANI KHEER   \$5

THE TRADITIONAL INDIAN RICE PUDDING INFUSED WITH ORGANIC SAFFRON & CARDAMOM SERVED COLD

GULAB JAMUN  \$5

PANEER & FLOUR DUMPLINGS DEEP FRIED AND STEEPED IN A FLAVOURFUL SUGAR SYRUP SERVED HOT

RAS MALAI  \$5

FLATTENED STEAMED PANEER & FLOUR DUMPLINGS IN A CREAMY FLAVOURFUL SYRUP SERVED CHILLED

GAJAR KA HALWA  \$5

OUR VERSION OF A FLAVOURFUL CARROT PUDDING

MOONG DAL KA HALWA    \$5

OUR OWN SASKATCHEWAN LENTILS CREATE A ONE OF A KIND PUDDING

MADHUR BHAAT    \$5

SAFFRON INFUSED, RICE PUDDING WITH DRIED NUTS



GLUTEN FREE 

VEGETARIAN 

VEGAN 