PUNJ&BI C&NTEEN



MENU

- www.punjabicanteen.ca
- canteenpunjabi@gmail.com
- +1-613-680-5900

BREAKFAST (Until 3PM)



ALOO PARANTHA

2 Pcs Whole Wheat Bread Stuffed with Potatoes and Spices Served with Yogurt and Pickle.

PANEER PARANTHA

2 Pcs Whole Wheat Bread Stuffed with Paneer and Spices Served with Yogurt and Pickle.





MIX PARANTHA

2 Pcs Whole Wheat Bresd Stuffed with Mix Vegetables and Spices Served with Yogurt and Pickle.

GOBI PARANTHA

2 Pcs Whole Wheat Bread Stuffed with Cauliflower and Spices Served with Yogurt and Pickle.



Made with fresh Ingredients and Served Food.



www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



STREET FOOD



SAMOSA

2 PC of Deep Fried Samosa with Tamrind Sauce and Mint Chutney.

SAMOSA CHAAT

2 PC of Deep Fried Samosa with Onions, Spiced Chickpeas, Flavoured with Taangy Sauce, Sweet Yougurt and Spicy Chutney.



\$7.99

ALOO TIKKI CHAAT

2 PC of Potatoes Patties, Onions, Spiced Chickpeas, Flavoured with Tangy Sauce, Sweet Yogurt and Spicy Chutney.



CHAAT PAPRI

Crispy Wafers Topped with Potatoes, Chickpeas, Spices, Sweet Yogurt And Sauces.



\$6.99

PANI PURI (SEASONAL)

Crispy Fried Sphere's served with Spiced Potatoes and House Special Water.



Sweet Salty Grams Mixed with Salty Noodles.



www.Punjabicanteen.ca



CanteenPunjabi@gmail.com





DAHI BHALLA CHAAT

Deep Fried Balls of Mixed Lentils, Flavoured with Chutneys and Served in Yogurt.



Mix Vegetables Stuffed in Deep Fried Puff Pastry.





AMRITSARI KULCHA

Potato Filled Naan Bread Served with Channa Masala.

CHOLE BHATURE

Deep Fried Bread Served with Channa Masala





VEG NOODLE BURGER

Aloo Veg Tikki, Onions, Lettuce, Tomatoes, Cucumbers, Veg Patty, Noodles in Hamburger Bun.



Sliced Paneer, Onions, Lettuce, Tomatoes, Cucumbers, Veg Patty, Noodles in Hamburger Bun.





ONION BHAJI (8PCS)

Deep Fried Onions with Chickpea Flourand Mix Indian Spice Bleed.

www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



INDO-CHINESE

VEG HAKKA NOODLES

Thick Noodles Stir-Fried in Soy-Based Sauce with Onion/Bell Peppers, carrots and Cabbage.

\$13.99



CHICKEN HAKKA NOODLES

Thick Noodles Stir-Fried in Soy-based Sauce with Marinated Chicken, Bell Peppers and Cabbage.

\$15.99

VEG MANCHURIAN

Crispy and Delicious Balls made of Carrots Cabbage, Green Pepper and Ginger Finished with Manchurian Sauce.

\$13.99

CHICKEN MANCHURIAN

Delicious Fried Chicken Finished in hot and Sour Manchurian Gravy.

\$15.99



PAKORA'S

VEGETABLE PAKORA

Deep Fried Mixed Vegetables Battered with Chickpea Flour.

\$6.99



PANEER PAKORA

Marinated Deep Fried Paneer Battered with Chickpea Flour.

\$10.99

CHICKEN PAKORA

Marinated Deep Fried Chicken Battered with Chickpea flour

\$13.49

FISH FRY

Deep Fried Basa Fish Marinated with Chef **Special Species**

\$14.99



www.Punjabicanteen.ca

CanteenPunjabi@gmail.com



TANDOORI

PANEER TIKKA

Marinated Paneer Fire-Roasted Served with Chilli Sauce.



\$17.99

CHICKEN TIKKA

Marinated Chicken Fire-Roasted Served with Chilli Sauce.



TANDOORI CHICKEN(4PCS)

Marinated Chicken Cooked in Tandoor Served with House Made Sauces.

SPECIAL COMBO'S

COMBO A

Onion Bhaji, Channa Masala, Veg Coconut Curry, Rice, Naan & Dessert (2PCS Gulab Jamun) \$42.00



сомво в

Samosa, Butter Chicken, Aloo Gobi, Rice, Naan, Dessert (2PCS Gulab Jamun) \$42.00

COMBO C

Chicken Pakora, Butter Chicken, Lamb Curry, Rice, Naan, Dessert (2PCS Gulab jamun).

\$48.00



www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



VEGETARIAN CURRY'S

ALOO GOBI

Cauliflower Cooked with Potatoes, Tomatoes, Onion, Herbs & Indian Spices.



DAAL TAKDA

Yellow Lentils Cooked with fresh Garlic. Ginger Tomato, cumin and Spices.

BHINDI MASALA

Okra Stuffed with Indian Spices and Sauteed with Onion.



DAAL MAKHNI

Black Lentils, Butter, Tomtoes, Paprika and Other Spices.



Chickpeas Cooked in a Gravy of Onion, Tomatoes, Garlic, Ginger and Topped with Fresh Herbs.



\$14.99

\$13.99

\$13.99

VEG. JALFREZI Mixed Vegetables Cooked in a Base of Tomato Sauce.

MALAI KOFTA



KADHI PAKORA

Thick Gravy Based on **Gram Flour and Contains** Vegetables Fritter Served with Rice.



\$15.99

Veg Fried Balls Cooked in a Rich and Creamy milk Gravy.



Oven baked Eggplant roasted, Peeled and Pureed than Cooked with Onions Tomatoes and Spices.



\$14.99



VEG-COCONUT CURRY

Mix Veg. Cooked in Vegetarian Curry Along with Coconut Milk & Indian Spices.

www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



SHAHI PANEER

Cubes of Malai paneer Cooked in Cream and Buttery Sauce.



KADAI PANEER

Malai Paneer Cooked With Bell Peppers in Thick Tomato, Onion, Ginger and Garlic Paste.



Paneer Cooked in BUtter Sauce with Fresh Indian Spices.



\$15.99 **CHILLI PANEER**

\$15.99

Marinated Deep-Fried Paneer Cooked with Bell Pepper in a Soy and Tomato Based Sauce.

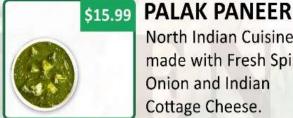


MATAR PANEER

Indian Curry made Green Peas and Indian Cottage Cheese.



\$15.99



North Indian Cuisine made with Fresh Spinach Onion and Indian Cottage Cheese.



Made with fresh Ingredients and Served Food.



www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



NON - VEGETARIAN CURRY'S

BUTTER CHICKEN

Overnight Marinated
Chicken Cooked in a Rich
Gravy made with Tomato,
Butter, and a Special Spice
Blend as a Base.



\$17.99

LAMB OR BEEF KORMA

Lamb/Beef Cooked in Mild Cream Gravy Spiced with Indian Spices.

CHICKEN VINDALOO

Chicken Cooked in Vindaloo Sauce made with Rich indian Spices.





CHICKEN COCONUT CURRY

Chicken Cooked in Vegetarian Curry Along with Coconut Milk and Indian Spices.

LAMB OR BEEF VINDALOO

Lamb/Beef Cooked in Vindaloo Sauce made with Rich Indian Spices.





CHICKEN CURRY

Chicken Cooked in a Onion Based Sauce Flavored with Indian Spices.

CHICKEN KORMA

Chicken Cooked in a Mild Cream Gravy Spiced with Indian Spices.





LAMB OR BEEF CURRY

Lamb Stewed in an Onion Based Sauce Flavored with Indian Spices.

CHICKEN JALFAEZI

Chicken Cooked with Mixed vegetables in a Tomato sauce.



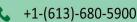


LAMB OR BEEF COCONUT CURRY

Lamb/Beef Cooked in a Gravy of Onion, Tomatoes, Garlic, Ginger and Topped with Fresh Herbs

www.Punjabicanteen.ca

CanteenPunjabi@gmail.com



LAMB or BEEF SAAG

Clasically Cooked Lamb with Spinach and Cream that is Stewed together untill Thick and Creamy.





LAMB OR BEEF

Lamb Cooked with Mixed Vegetables in a Base of Tomato Sauce.

CHICKEN BHUNA

North Indian Dish Cooked in a Gravy Mixed with Roasted Whole Spices.





LAMB OR BEEF BHUNA

North Indian Dish Cooked in a Gravy Mixed with Roasted Whole Spices.

LAMB OR BEEF MADRAS

South Indian Dish of Lamb Cooked in Coconut sauce with Indian Spices.





CHICKEN MADRAS

South Indian Dish of Chicken Cooked in Coconut Sauce with Spices.

DHABA CHICKEN

Marinated Chicken
Drumsticks Cooked in a
Flavorful Gravy.



\$17.99

KADAI CHICKEN

Chicken Chunks Cooked with Bell Peppers, Onions & Tomato Base Gravy.

CHILLI CHICKEN

Marinated Deep-Fried Chicken Cooked with Bell Pepper in Say and Tomato Based Sauce.



\$17.99

\$17.99

CHICKEN SAAG

Classically Cooked Chicken with Spinach and Cream that is Stewed Together Until Thick and Creamy.

TAWA CHICKEN

Marinated Chicken Pieces
Cooked in Aromatic
Cury Base.



\$17.99

CHICKEN TIKKA MASALA

Roasted Marinated Chicken Chunks Cooked in Spiced Curry Sauce

www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



BREAD AND SIDES



GARLIC NAAN

Traditional Indian Naan Coated with Garlic Butter Fresh from the Tandoor.

PLAIN NAAN

A While Flour Bread Baked in Tandoor Served with Butter.



\$3.99



RAITA

Yogurt Flavored with Spices.

CHUTNEY

Tamarind & Mint



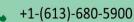
\$2.99



TANDOORI ROTI

www.Punjabicanteen.ca

CanteenPunjabi@gmail.com



RICE & BIRYANI

PULAO RICE

Rice MIxed with **Assorted Vegetables** and Spices



\$3.99

PLAIN RICE Steamed Hot Basmati Rice

ZEERA RICE

Basmati Rice Cooked and Flavored with Cumin Seeds.



VEG FRIED RICE \$9.99

A Combination of Rice, Chicken, Mixed Vegetables Along with Herbs and Indian Spices.



A combination of Rice, Chicken, Mixed Vegetables Along with Herbs and Indian Spices.



\$5.99

COCONUT RICE

Indian Style Rice Dish Made with Coconut to Lend+Fabulous Flavor.

VEG BIRYANI

Basmati Rice Cooked with Vegetable Mix with Herbs and Indian Spices.



\$15.99

CHICKEN BIRYANI

Tender Pieces of Chicken Cooked with Vegetable Mix, Herbs and Spices.

BEEF BIRYANI

Tender Piece of Beef Cooked with Vegetable Mix, Herbs and Spices.



\$16.99

LAMB BIRYANI

Basmati Rice Cooked with Vegetable Mix with herbs and Indian Spices.

www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



SALAD

GREEN SALAD \$4.99

CUCUMBER SALAD \$5.99

LACHA ONION \$3.99

CHICKEN TIKKA SALAD \$11.99



BEVERAGES

MASALA CHAI

Black Tea Brewed with Indian Spices.



\$5.49

SWEET LASSI

Creamy Sweet Flavourd Yogurt Drink.

MANGO LASSI

Creamy Mango Flavoured Yogurt Drink.



\$5.49

SALTY LASSI

Traditional Creamy Yogurt Drink Flavoured with Namkeen and Spices.

POPS

Coca-Cola, Pepsi, Sprite, Diet Coke, Canada Dry, 7up, Fanta.



\$3.99

BOTTLED DRINKS

Jarritos, Fanta, Limca, Thums up.

www.Punjabicanteen.ca



CanteenPunjabi@gmail.com



SWEET

BADAM BURFI

Finely Grinded almonds and a Traditional Creamy Milk Pasta Blended to Perfection.



\$9.99

VESAN LADDU

Sweet and Nutty, Crumbles on the first bite.

PETHA

A Pumpkin Confectionary Soaked in Sugary Syrup.





BOONDI LADDU

Soft and Traditional Sweet is a Popular Choice for Celebrations.

VESAN BURFI

Creamy Mango Flavoured Yogurt Drink





KAJU KATLI

MOTICHOOR LADDU





KALAKAND

ALSI PINNI

Traditional and Health Balls made from Whole-White Flour, Ghee, Sugar and Nuts.





MILK CAKE

A Soft and Crumbly
Sweet made with and Nuts.

KHOYA PINNI

Balls made from Creamy Soft Milk and Nuts.





RASGULLE

Ball Shaped Dumplings of Semolina Dough in Sweet Syrup.

GULAB JAMUN

Soft and Succulent Dessert Indulged in a Sweet Syrup, Flavoured with Cardamom.





CHUM-CHUM

Eclair-Shaped Soft and Creamy Dessert Indulged in Sweet Syrup with Traditional Creamy Milk Paste(Khoya) Filling.

www.Punjabicanteen.ca

