

# Vedas

The Indian Restaurant





## SNACKS

Dahi Wada a popular starter - deep fried lentil dumplings dipped in yogurt, topped with sweet tamarind chutney .....	\$5.50
Samosas a true Indian delight with vegetables or chicken stuffing .....	\$5
Fruit Chaat cubes of fruits sprinkled with chaat masala and lemon juice .....	\$4.50
Chicken Lollipop deep fried chicken drumsticks served with sweet tamarind chutney .....	\$8.50
Fish Finger Fries fish dipped in traditional Indian batter and deep fried .....	\$10
Crispy Prawns beautiful golden fried prawns, so crunchy and delicious .....	\$11
Kastoori Kabab chicken breast marinated with mint, cilantro, ginger, garlic, spices and cooked in our clay oven .....	\$11
Seekh Kabab delicately spiced fire roasted lamb .....	\$11
Roasted Paneer Homemade cheese marinated in yogurt and spices and slow cooked in hot clay oven .....	\$10



## SOUPS & SALADS

Mixed Daal Shorba a creamy mixed lentils soup .....	\$4.50
Tomato Egg Drop Soup tomato based rich and healthy .....	\$5.50
Creamy Chicken & Onion Soup exclusively Indian style soup made from organic chicken .....	\$11
Spring Mix Salad baby spinach, spring mix, carrot, and beets put together to make a delicious salad .....	\$6
Egg Salad boiled egg, romaine lettuce and beets mixed with homemade spices .....	\$6
Crunchy Chicken Salad chicken rolled in poppy seeds grilled and mixed with lettuce to make a simply awesome salad.....	\$7.50



## MAINS FROM THE POULTRY FARM

Butter Chicken do we really need to remind you what it is?.....	\$10
Dum Murgh first time in Canada. Almond and ghee based chicken curry .....	\$12
Laziz Tikka Masala organic chicken marinated with spices, grilled & added to thick creamy gravy .....	\$27
Tandoori Chicken marinated in yogurt, garlic ginger and spices and barbecued in our clay oven .....	\$11
Murg-e-Azam wholesome chicken cooked with five distinct spices of Hyderabad region of India .....	\$13
Murg-e-Mussalam marinated chicken cooked with coconut and poppy seeds .....	\$13
Kabab-e-Murgh fire roasted chicken kabab marinated with cream and cheese .....	\$13

Murgh Shahi Korma chicken cooked in rich gravy of poppy seeds, cashew nuts, and spices .....\$12.50

Murgh-e-Kalmi chicken pieces marinated in yogurt mixed with cloves, eggs, spices & cooked in a tandoor ...\$13

Add \$4.95 to make any main a full meal with rice, naan and vegetables of the day.

All mains served mild, medium or hot.



### LAMB LOVERS

Lamb Do Pyaza tender pieces of lamb cooked with onions and fresh masala curry .....\$12

Kolhapuri Sukka Lamb favourite of Kolhapurians from India; spicy thick red gravy .....\$12

Saag Wala Ghost added spinach enhances the nutritive value of our traditional lamb curry .....\$11.50

Lamb Rum-e-Dilfarosh tender pieced of lamb cooked in light rum & brown onion-tomato gravy .....\$13

Vindloo spiciest curry we can make; with tender lamb pieces .....\$12

Add \$4.95 to make any main a full meal with rice, naan and vegetables of the day.

All mains served mild, medium or hot.



### OCEAN WORLD

Daab Chingri prawn curry flavored with five distinct spices and cooked in a tender coconut shell .....\$15

Prawn Masala cooked in a light lemon and masala sauce .....\$14

Halibut Curry breathtaking taste from a mix of butter sauce with our old style curry sauce .....\$14

Kas-e-Fish halibut marinated in yogurt and spices and slow cooked in a hot clay oven .....\$15

Traditional Tandoori Prawn jambo prawn lightly spiced and fire roasted in tandoor .....\$14

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All mains served mild, medium or hot.



### SABJIYAAN (VEGETABLES)

Paneer Jhalfraezi green peppers, tomatoes and cottage cheese put together into a jalfrazie sauce .....\$10

Sultani Daal black lentils with saffron and betel leaf give you a royal experience .....\$10

Gobhi Kasoori cauliflower florets coated with spicy yogurt and fenugreek .....\$9

Baingan Bharta a north Indian specialty of roasted & smoked eggplant, skinned and made into a simple but exotic preparation .....\$9

Palak Paneer cottage cheese cooked in spinach based gravy and fresh Indian spices .....	\$10
Paneer Kaju Pasanda cashewnuts and cottage cheese cooked in delicious gravy .....	\$11
Kofta Noor Jahani vegetables and cheese dumplings in a cashew creamy sauce .....	\$11
Chana Methi our traditional chickpeas curry had a joint venture with fenugreek sauce .....	\$10
Coconut Mushroom Portobello portobello mushrooms with panch phoron and cooked in a tender coconut shell .....	\$12

Add \$4.95 to make any main a full meal with rice, naan and vegetables of the day.

All mains served mild, medium or hot.

### DON'T MISS THE SIDE ORDERS

Basmati Rice it's the foundation of all Asian cuisine; we can't seem to live without! .....	\$3
Biryani Rice layered saffron basmati rice with vegetables, curried lamb, chicken or shrimp stew cooked in a traditional way (complete dish for one or to share) .....	\$13 (add \$3 for shrimp)
Naan a popular leavened Indian bread .....	\$2
Garlic Naan north Indian baked flat bread infused with a nice garlic flavor .....	\$2.50
Roti type of unleavened whole wheat bread .....	\$1.50
Paratha multi layered flaky, whole wheat bread with butter .....	\$3
Palak Paneer Naan white leavened bread stuffed with spinach and cottage cheese .....	\$4

### CONDIMENTS

Loki Raita homemade chilled yogurt with cooked loki (opo squash) mildly spiced .....	\$3
Pineapple Raita yogurt with mild spices and pineapple .....	\$5
Mango Chutney sweet and tangy flavor .....	\$2
Papadum crispy, cracker made from lentil flour .....	\$1.50
Mixed Indian Pickles .....	\$2.50
Mint Chutney grinned with fresh herbs .....	\$2
Tamarind Chutney cooked with brown sugar and spices .....	\$2

*Our sauces are made with only the finest ingredients: Unsalted butter, pure vegetable oil and light cream. No flour or meat stock is used. Please let us know if you have any allergies. Enjoy!*