

MENU

CHAAT & SNACKS

PANI PURI

4.99

Crispy hollow balls filled with spicy potatoes, served with tangy and sweet flavored water.

DAHI PURI

6.99

Crispy semolina puris filled with potato, chickpeas, tangy tamarind, mint, and creamy yogurt.

BHEL PURI

4.99

Puffed rice mixed with sev, onions, tomatoes, and tangy tamarind chutney, garnished with fresh coriander

DAHI BHALLA

8.99

Lentil balls in yogurt, topped with sweet yogurt, tamarind, mint chutney, onions, tomatoes, coriander, and sev.

PAPDI CHAAT

8.99

Crushed papdi with chana masala, yogurt, tamarind, mint chutney, onion, tomato, coriander, and sev.

SPRING ROLLS (NOODLES)

8.99

Crispy rolls filled with savory noodles for a delightful snack experience.

VEG SAMOSA (2 PCS)

6.99

2 Jumbo Veg samosas filled with potatoes, peas and spice mixes served with Tamarind and Mint Chutney

ALOO TIKKI

8.99

Crispy potato patties filled with chana dal, dry fruits, seasoned with spices, perfect for a savory snack.

SAMOSA CHAAT

9.99

Crushed veg samosa with chana masala, yogurt, tamarind, mint chutney, herbs, and sev.

VEG PAKORA

8.99

Spinach and onion in gram flour batter, spiced and served hot with tamarind and mint chutney.

PANEER PAKORA

9.99

Cottage cheese marinated in mint-coriander chutney, fried in spiced chickpea flour for a crispy delight.

APPETIZERS

TANDOORI CHICKEN

16.99

Juicy chicken marinated in yogurt and spices, cooked in tandoor, served with onion salad and mint chutney.

CHICKEN MALAI TIKKA

16.99

Tender boneless chicken marinated in yogurt and spices, cooked in tandoor for luxurious creamy appetizer

FISH PAKORA

15.99

Boneless fish, deep-fried in chickpea flour and spices till crispy and golden

TANDOORI FISH

15.99

Tender fish marinated in spices, cooked to perfection in Clay Oven for a flavorful appetizer experience.

SOYA MALAI CHAAP

15.99

Soya chaap marinated in yogurt and pickle spices, cooked in tandoor, served with onion salad and mint chutney.

ACHARI CHICKEN TIKKA

16.99

Boneless chicken marinated in yogurt and achari masala, tandoor-cooked with ginger, garlic, and lemon juice.

CHICKEN TIKKA

16.99

Boneless chicken marinated in yogurt and tikka masala, cooked in a tandoor with a hint of lemon juice.

LAMB SEEKH KEBAB

15.99

Chef specialty of minced lamb infused with herbs and spices, cooked in tandoor.

PANEER TIKKA

15.99

Paneer, onions, and bell peppers marinated in chili, spices, and yogurt, cooked in tandoor, served with mint chutney.

SOYA ACHARI CHAAP

15.99

Soya chaap marinated in yogurt and pickle spices, cooked in tandoor, served with onion salad and mint chutney.

CURRIES

NON-VEGETARIAN

BUTTER CHICKEN

17.99

Boneless tandoori chicken in a creamy, buttery tomato sauce with cashew, offering a rich, tangy, and sweet taste.

KARAHI CHICKEN

17.99

Boneless chicken with onions, tomatoes, and peppers in spicy bunna sauce, topped with fresh coriander.

CHICKEN TIKKA MASALA

18.99

Boneless chicken tikka in a spicy tomato gravy with green peppers, enriched with creamy cashew and cream.

CHICKEN VINDALOO

17.99

Boneless chicken and potatoes in a spicy, tangy tomato-onion gravy with a hint of vinegar.

CHICKEN DHANIYA ADRAKI

17.99

Tender boneless chicken simmered with fresh coriander, ginger and blend of spices for a fragrant, savory delight.

LAMB ROGAN JOSH

19.99

Boneless lamb in roasted onion and tomato gravy, enhanced with freshly ground whole spices.

LAMB MASALA

19.99

Boneless lamb in a rich, aromatic gravy of spices, onions, and tomatoes, garnished with fresh coriander.

GOAT CURRY

21.99

Tender goat simmered with Indian spices, served hot and garnished with fresh coriander. A flavorful delight!

MURG KORMA

17.99

Boneless chicken in a creamy cashew and saffron gravy, topped with fresh cream.

CHICKEN LABABDAR

17.99

Boneless chicken in a rich tomato-cashew gravy, enhanced with a tadka of onions and tomatoes for a balanced flavor.

SAAG CHICKEN

17.99

Boneless Chicken simmered in a creamy spinach puree, enriched with a blend of aromatic spices.

HIGHWAY CHICKEN CURRY

17.99

Boneless chicken simmered in aromatic spices, garnished with fresh coriander for a flavorful experience.

SAAG MEAT

19.99

Boneless Lamb simmered in a creamy spinach puree, enriched with a blend of aromatic spices.

LAMB KORMA

19.99

Tender boneless lamb in a creamy cashew and saffron gravy, topped with fresh cream.

LAMB VINDALOO

19.99

Boneless lamb and potatoes in a spicy tomato-onion gravy, enhanced with tangy vinegar.

RICE

BIRYANI

CHICKEN

16.99

Aromatic basmati rice and chicken, cooked with spices and herbs, served with refreshing raita.

LAMB

18.99

Savor a spicy lamb biryani with basmati rice, boneless lamb, aromatic spices, paired with refreshing raita.

VEG

16.99

Aromatic basmati rice with a blend of vegetables, spices, and herbs, served with refreshing raita.

RICE

STEAMED RICE

4.99

JEERA RICE

5.99

CURRIES

VEGETARIAN

PANEER LABABDAR

17.99

Paneer in a creamy tomato sauce, finished with a flavorful tadka of onions and tomatoes for a tangy, spicy taste.

PALAK PANEER

16.99

Paneer simmered in a creamy spinach puree, enriched with a blend of aromatic spices.

MALAI KOFTA

16.99

Fried paneer, cashew, and milk solids in a creamy onion-tomato-cashew curry. Luxuriously tangy and rich taste.

SOYA KARAH CHAP

16.99

Soya chap with bell peppers in a tangy, spiced curry, garnished with fresh coriander.

ALOO GOBI MATAR

15.99

Cauliflower, potato, green peas and spices cooked with onions and tomatoes, garnished with fresh coriander.

BAINGHAN BARTHA

15.99

Smoky eggplant mash blended with aromatic spices for a rich, traditional Punjabi flavor

DAL TADKA

15.99

Yellow dal enhanced with cumin, hing, garlic, and whole red chili tempering.

DAL MAKHANI

16.99

Rich black lentils simmered with butter, cream, tomatoes, and a blend of aromatic spices.

DAL PANCHRATNI

15.99

A rich blend of five lentils, simmered to perfection with aromatic spices for a hearty and flavorful experience.

KARAH PANEER

16.99

Paneer with bell peppers in a tangy, spiced curry, garnished with fresh coriander.

PANEER MAKHANI

16.99

Paneer cubes in a creamy tomato sauce, delicately spiced with a touch of tang and sweetness.

MUTTER PANEER

16.99

Paneer and green peas simmered in a spicy curry, enriched with a touch of fresh cream for a royal taste.

MALAI METHI MATAR

16.99

Creamy curry with fresh methi leaves, green peas, and malai for a rich, subtly sweet flavor.

SOYA LABABDAR CHAP

16.99

Soya sticks simmered in a rich tomato gravy with a hint of onion and tomato for a sweet, tangy, spicy taste.

MIXED VEGETABLES

15.99

A delightful mix of vegetables in a rich, flavorful curry, perfect for a hearty vegetarian meal.

KADHI PAKORA

16.99

Tangy yogurt curry with gram flour fritters, seasoned with spices for a comforting Punjabi delight.

CHANA MASALA

15.99

White chickpeas infused with whole spices, topped with fresh coriander leaves for a burst of flavor.

EXTRAS

ADD ONS

PAPAD (3PCS)

2.99

RAITA (8OZ)

3.99

GREEN SALAD

2.99

ONIONS SLICES

2.99

MINT OR TAMARIND CHUTNEY

0.99

BREADS

NAAN & ROTI

TANDOORI ROTI

2.49

Traditional Indian flatbread, perfect for pairing with curries and dals.

BUTTER TANDOORI ROTI

2.99

Whole wheat flour roti, tandoor-cooked and brushed with rich butter for a soft, flavorful bite.

PLAIN NAAN

2.99

Tandoor-baked naan made with flour and salt, perfect for pairing with your favorite dishes.

BUTTER NAAN

3.49

Soft naan made with flour and butter, baked in a tandoor for a delightful, buttery taste.

LAYERED BUTTER NAAN

4.49

Layered naan baked in a tandoor, brushed with butter for a soft, flaky texture.

GARLIC NAAN

4.49

Tandoor-baked naan with garlic, butter, and a hint of coriander for a flavorful twist.

MISSI ROTI

4.49

Traditional Indian flatbread made with spiced gram flour, perfect for pairing with curries or as a standalone snack.

LACHA PARANTHA

4.49

Layered Indian flatbread with a crispy texture, perfect for pairing with curries or enjoying on its own.

ALOO NAAN

8.99

Stuffed naan with spiced potato, coriander, and cumin, cooked in a tandoor with a touch of ghee.

PANEER NAAN

9.99

Stuffed naan filled with paneer, coriander, and spices for a delightful burst of flavor.

MUNCHIES

MOMOS

CHILLI GARLIC VEG

14.99

Fried momos with a spicy kick of chili and garlic, perfect for a flavorful snack.

TANDOORI VEG

14.99

Spicy momos packed with fresh veggies, offering a tandoori twist to your favorite appetizer.

GRILLED SANDWICH

VEGETABLES

9.99

Grilled sandwich with fresh vegetables, offering a delightful blend of flavors in every bite.

PANEER TIKKA

10.99

Grilled sandwich with layer of paneer tikka fresh vegetables, offering a delightful blend of flavors.

CHICKEN TIKKA

10.99

Grilled sandwich with layer of chicken tikka fresh vegetables, offering a delightful blend of flavors.

COMBOS

CHICKEN COMBO

14.99

Savor the delight of rice with chicken dish, complemented by naan or tandoori roti, onion slices, and mint chutney, for a full meal!

VEG CURRY COMBO

14.99

Savor the delight of rice with veg curry dish, complemented by naan or tandoori roti, onion slices, and mint chutney, for a full meal!

LAMB CURRY COMBO

16.99

Savor the delight of rice with lamb dish, complemented by naan or tandoori roti, onion slices, and mint chutney, for a full meal!

KADHI CHAWAL

12.99

Indulge in a delightful meal featuring fluffy rice paired with kadhi pakora, refreshing onion slices, and vibrant mint chutney for a burst of flavor!

AMRITSARI KULCHA COMBO

12.99

Crispy Tandoori Aloo Naan served with Chana Masala, Onion Slices, mint chutney and pickle

PANEER KULCHA COMBO

14.99

Crispy Tandoori stuffed paneer naan served with Chana Masala, Onion Slices, mint chutney and pickle

ALOO PARANTHA

9.99

Crispy whole wheat dough, stuffed with spicy mashed potatoes, cooked in a tandoor, and served with rich butter and creamy yogurt!

PANEER PARANTHA

11.99

Crispy whole wheat dough, stuffed with spicy crushed paneer, cooked in a tandoor, and served with rich butter and creamy yogurt!

LAMB KEEMA NAAN

15.99

Indulge in juicy lamb seekh kababs stuffed in soft naan, paired with rich makhani gravy and fresh onion slices for a delightful feast!

CHOLE BHATURE

14.99

2 pcs of Puffed breads served with chana masala and Achari Aloo

BEVERAGES

POP	1.99	WATER BOTTLE	1.49
MONSTER	3.99	RED BULL	5.99
MILK SHAKE	6.99	LASSI (BUTTER MILK)	5.99
<i>Mango, Vanilla, Rose, Chocolate</i>		<i>Mango, salted, sweet</i>	
MAJITO LEMONADE	5.99	FALOODA RABRI	9.99
MASALA TEA	2.99	IMLI TWIST	5.99

DESSERTS

GULAB JAMUN	3.99	RASGULLA	2.99
MOTI CHOOR LADDU 1 PC	2.99	KHOYA JAMUN 1 PC	2.99
BESAN BURFI 1 PC	2.99	MILK CAKE 1 PC	2.99



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