



TANDOORIKING KITCHEN + BAR

NEW ITEMS

TAWA ALOO TIKKI \$12.95

Popular North Indian street food made of crispy potato patties shallow fried in ghee garnished with daikon and chutneys

DAHI PURI \$12.95

Crispy shells stuffed with chickpeas, potatoes, onions, tomatoes, yogurt, ground spices, chutneys and sev

MURGH MALAI TIKKA \$19.95

Boneless chicken with cream, cream cheese, saffron and cardamom

VEGGIE METHI MALAI \$17.95

Fresh vegetables cooked in cream and fenugreek sauce

EGGPLANT BHARTA \$17.95

Eggplant baked in tandoor cooked with peas and spices

YELLOW DAL TADKA \$16.95

The ultimate comfort dish made with yellow dal cooked with garlic, tomatoes, and coriander

MADRAS MUSHROOM MASALA \$17.95

Mushrooms sauteed with curry leaves, green peppers, onions & robust Madras spices

GAJAR KA HALWA \$7.95

Cooked down grated carrots, ghee, milk, sugar and flavored with cardamom

Add scoop of Vanilla Ice Cream for \$3.00

ESPRESSO MARTINI (2 Oz) \$12

Espresso, vodka, Kahlua



APPETIZERS

All dishes are served with chutney

VEGETABLE SAMOSA (3PCS) \$6.50

Crispy pastry stuffed with peas, potatoes and spices

CHILLI FRIES \$7.95

Lightly battered fries with chilli seasoning

SAMOSA CHANNA (2PCS) \$11.95

Vegetable samosa with chickpeas

VEGETABLE SPRING ROLLS (6PCS) \$7.95

Savoury crispy rolls filled with fresh vegetables

GOBI PAKORA \$12.95

Cauliflower pieces mixed in spices and batter-fried

VEGETABLE PAKORA \$12.95

Mixed vegetable fritters mixed with Indian spices

TAWA ALOO TIKKI \$10.95

Popular North Indian Street food made of crispy potato patties shallow fried in ghee garnished with daikon and chutneys

HONEY CHILLI CAULIFLOWER \$14.95

Crispy cauliflower in a spicy honey glaze topped with sesame seeds

VEGETABLE MANCHURIAN \$14.95

Mixed vegetable dumplings in a tangy sauce

PANEER PAKORA \$14.95

Paneer marinated in ginger, garlic and batter-fried

CHICKEN PAKORA \$15.95

Marinated in ginger, garlic and batter-fried

FISH PAKORA \$15.95

Marinated in ginger, garlic and batter-fried

PRAWN PAKORA \$19.95

Prawns batter-fried to a crisp

DELHI CHAAT PAPADI \$13.95

Crispy wafers, potatoes, fresh veggies and tangy spices drizzled with homemade sauce and yogurt

TK GAPPAY \$12.95

Crispy puries filled with potato and served with our house made matka pani

PANEER KURKURE \$15.50

Paneer fingers marinated and fried with our special breading

MANNY WING \$17.95

Chicken wings tossed in our signature sauce created by Manny

MOGAMBO FRIES \$13.95

Masala fries loaded with fresh veggies, drizzled with our signature sauces

CHILLI GARLIC MOMO \$15.95

Nepalese styled fried dumplings cooked in spicy chilli sauce with garlic
Choice of Veggie | Paneer | Chicken

TANDOORI MOMO \$16.95

Dumplings marinated in our signature spices cooked in Tandoor
Choice of Veggie | Paneer | Chicken

CRISPY CHILLI CHICKEN \$17.95

Crispy fried chicken in a sweet and spicy chilli sauce

TK CRISPY SLIDERS \$18.95

Crispy chicken or Paneer with lettuce and spicy aioli

DAHI PURI \$12.95

crispy shells stuffed with chickpeas, potatoes, onions, tomatoes, yogurt, ground spices, chutneys and sev

CHILLI PORTABELLA MUSHROOMS \$16.95

Portobello mushroom tossed in our special chilli sauce, dressed with green onions

STEAMED MOMOS \$15.95

Choice of Veg/Paneer/Chicken dumplings steamed served with spicy chilli sauce

DAHI BHALLA \$14.95

Soft lentil fritters, dunked in creamy yogurt and topped with both spicy, sweet chutneys

COCONUT PRAWNS \$17.95

Succulent prawns in a crispy coconut and panko coating, fried to golden perfection

MOGAMBO CHIPS (OUR SIGNATURE) \$13.95

Spicy and thinly sliced fried potatoes served with our signature sauces and fresh veggies

PUNJABI ELOTE \$13.95

Punjabi twist on a classic Mexican roasted corn snack with spices and cheese

TANDOORI SPECIALTIES

All dishes are grilled on skewers in tandoor (clay oven) served with chutney

TANDOORI CHICKEN (1/2 CHICKEN) \$17.95

Chicken marinated in yogurt, garlic, ginger, mixed in Indian spices served with butter sauce

PANEER TIKKA \$17.95

Paneer marinated in cream cheese & spices

ACHARI PANEER TIKKA \$18.95

Paneer marinated in pickling spices

CHICKEN TIKKA \$18.95

Boneless chicken marinated in yogurt, ginger and garlic

ACHARI CHICKEN TIKKA \$18.95

Chicken marinated in pickling spices

TANDOORI FISH \$18.95

Basa marinated in yogurt, ginger, garlic and spices

LAMB SEEKH KABAB \$18.95

Minced lamb mixed with fresh onions, green peppers

TANDOORI PRAWNS \$22.95

Prawns marinated in yogurt, ginger, garlic

AFGHANI SOYA CHAAP \$17.95

Soya chaaps marinated with cream and afghani spices

PANEER PAHADI TIKKA \$18.95

Paneer marinated with green herbs and spices

MURGH MALAI TIKKA \$19.95

Boneless chicken with cream, cream cheese, saffron and cardamom

HYBERABADI SULTANI JHINGA \$22.95

Spiced prawns with ginger and coconut

TANDOORI LAMB CHOPS \$32.95

Tender New Zealand lamb chops marinated in an herb spice blend

KING GRILL \$28.95

Mixed grill with chicken tikka, lamb seekh kabab, tandoori fish and tandoori prawns

CHICKEN SPECIALTIES

BUTTER CHICKEN \$18.95

Chicken cooked in butter sauce, ginger and garlic

CHICKEN CURRY \$18.95

Chicken cooked in onions, tomatoes, ginger, garlic

CHILLI CHICKEN \$18.95

Cooked in spices, onions & green peppers

CHICKEN VINDALOO \$18.95

Chicken with potatoes, cooked in coconut and vinegar curry sauce

PALAK CHICKEN \$18.95

Boneless chicken cooked with chopped spinach puree

KARAHI CHICKEN \$18.95

Chicken cooked in a aromatic spiced tomato based gravy with peppers and onions

METHI MALAI CHICKEN \$18.95

Chicken cooked in cream and fenugreek sauce

CHICKEN TIKKA MASALA \$18.95

Boneless chicken cooked in tomato and onion sauce

CHICKEN KORMA \$18.95

Chicken in a fresh cashew nut cream sauce

CHICKEN COCONUT \$18.95

Simmered coconut milk cream sauce with white pepper

SPICY CHICKEN ANGAARA \$18.95

Smoky, spicy and tangy sauce loaded with Rajasthani flavours

SEAFOOD SPECIALTIES

FISH MASALA \$18.95

Basa cooked in fresh tomatoes and onion masala

GOA FISH CURRY \$18.95

Basa cooked in exotic spices and finished with coconut milk

KARAHI PRAWNS \$21.95

Prawns cooked in a aromatic spiced tomato based gravy with peppers and onions

BUTTER PRAWNS \$21.95

Prawns cooked in a rich butter sauce, ginger and garlic

PRAWN MASALA \$21.95

Prawns cooked with fresh tomatoes and onions

PRAWN KORMA \$21.95

Prawns cooked in a fresh cashew nut cream sauce

PRAWN VINDALOO \$21.95

Prawns cooked with potatoes, cooked in coconut and vinegar

MADRAS JHINGA \$22.95

Prawns cooked in a madras style coconut curry

LAMB / GOAT SPECIALTIES

LAMB ROGAN JOSH \$19.95

Spicy lamb dish in a rich yogurt, cream & rich masala

LAMB KORMA \$19.95

Boneless lamb cooked in cashew nut cream sauce

LAMB VINDALOO \$19.95

Boneless lamb cooked with potatoes, cooked in coconut and vinegar curry sauce

GOAT CURRY \$19.95

Bone-in goat cooked in onions, tomatoes, ginger, garlic and Indian spices

LAMB CURRY \$19.95

Lamb cooked in onions, ginger, garlic & tomatoes

BHUNA GOSHT \$19.95

Lamb cooked in tomatoes with onions & green peppers

LAMB PALAK \$19.95

Boneless lamb cooked with chopped spinach

LAMB METHI MALAI \$19.95

Lamb cooked in cream and fenugreek

GOAT CHANGEZI \$19.95

Bone-in goat cooked in mix nuts gravy and Mongolian spices

VEGETARIAN SPECIALTIES

CHANNA MASALA \$16.95

Chickpeas cooked in tomatoes, onions, ginger, garlic

DAL MAKHNI \$16.95

Creamed lentils sautéed in garlic and butter

MUTTER PANEER \$16.95

Green peas cooked in onions and tomatoes mixed with fresh homemade cheese

ALOO GOBI \$16.95

Cauliflower and potatoes cooked in fresh onions, tomatoes and spices

PANEER KORMA \$17.95

Paneer in a fresh cashew nut cream sauce

VEGETABLE JALFRAZIE \$17.95

Fresh vegetables cooked in tomatoes, onions

PALAK PANEER \$17.95

Fresh spinach cooked with homemade cheese

PANEER PASANDA \$17.95

Paneer in a rich cashew sauce with raisins

SHAHEE PANEER \$17.95

Fresh homemade cheese in a rich cream sauce with grated cashew nuts

CHILI PANEER \$17.95

Paneer cooked in hot spices, tomatoes, vinegar, onions and green peppers

VEGGIE METHI MALAI \$17.95

Fresh vegetables cooked in cream and fenugreek sauce

YELLOW DAL TADKA \$16.95

The ultimate comfort dish made with yellow dal cooked with garlic, tomatoes, and coriander

MADRAS MUSHROOM MASALA \$17.95

Mushrooms sautéed with curry leaves, green peppers, onions & robust Madras spices

PANEER MAKHNI \$17.95

Paneer cooked in a rich butter sauce

BHINDI MASALA \$16.95

Okra cooked in spices Punjabi style

MALAI KOFTA \$17.95

Cheese and potato balls in tomato based cashew sauce

ZANFRAN VEGETABLE KORMA \$17.95

Chefs' selection of vegetables cooked in a rich cashew gravy

KARAHI PANEER \$17.95

Aromatic spiced tomato-based gravy with peppers and onions

NARGISI KOFTA \$17.95

Cheese and potato balls cooked in creamy white cashew sauce with dry fruits

TANDOORI BREADS

- ROTI \$3.25
- NAAN \$3.50
- GARLIC NAAN \$4.00
- PESTO NAAN \$4.00
- SPINACH NAAN \$5.95
- LACHADAR PARATHA \$5.95
- ALOO PARATHA \$5.95
- TK CHICKEN NAAN \$6.95
- KING KEEMA NAAN \$8.50

A royal treat! Naan stuffed with minced lamb and our signature spice blend

BEVERAGES

- SOFT DRINKS \$2.95
- JUICES \$3.95
- MASALA CHAI \$4.50
- KASHMIRI PINK CHAI \$4.50
- MADRAS COFFEE \$4.50
- CARDAMOM CHAI \$4.50
- MANGO LASSI \$6.95
- MANGO SHAKE \$7.95
- SALTED LASSI \$6.95
- SPARKLING WATER \$4.50
- BOTTLED WATER \$3.75

RICE SPECIALTIES

STEAMED RICE \$5.50

Plain Basmati

PULAO RICE \$7.95

Basmati rice cooked in cumin and green peas

VEGETABLE BIRYANI \$17.95

Basmati rice with onions, green peppers & fresh

KING BIRYANI

Chicken \$19.95 / Goat \$20.95 / Lamb \$20.95

Lamb, chicken or bone in goat cooked delicately with Indian basmati rice and aromatic spices

PRAWN BIRYANI \$22.95

Prawns with Basmati rice, aromatic spices & onions

LUNCH MENU Mon-Fri 11:30 AM to 2:30 PM

All wraps served with fries

BUTTER CHICKEN WRAP \$14.95

LAMB KEBAB WRAP \$15.95

PANEER TIKKA WRAP \$14.95

ALOO TIKKI WRAP \$14.95

VEGGIE BIRYANI BOWL \$14.95

BUTTER CHICKEN BOWL \$15.95

CHICKEN BIRYANI BOWL \$15.95

LAMB BIRYANI BOWL \$16.50

CHANNA BHATURA \$15.95

SIDE ORDERS

PAPADUM 2pcs \$2.75

CHUTNEY \$2.75

Tamarind, mint or mango

MINT TARTER SAUCE \$2.75

MIXED PICKLES \$2.75

ONION GREEN CHILLIES \$3.75

SPECIAL MASALA ONIONS \$2.95

BUTTER \$1.50

RAITA \$6.95 small \$9.95 large

INDIAN SALAD \$6.95

KACHUMBER SALAD \$7.50

BUTTER SAUCE \$8.95

DESSERTS

GARAM GULAB JAMUN \$5.95

Warm pastry balls made with milk and deep fried in sugar syrup
Add scoop of Vanilla Ice Cream for \$3.00

MANGO ICE CREAM \$6.95

Ice cream made of mango topped with pistachios

RAS MALAI \$6.95

A popular Indian dessert of homemade cheese patty served in cold cream sauce topped with pistachios

CHOCOLATE PATAKA CAKE \$9.95

Creamy chocolate mousse with chunks of cheesecake, caramel, toffee, pecans, and almonds on a chocolate crust

GAJAR KA HALWA \$7.95

Cooked down grated carrots, ghee, milk, sugar and flavored with cardamom

Add scoop of Vanilla Ice Cream for \$3.00

COCKTAILS

TK MESZCAL SOUR (1.5 Oz) \$13.50

Clove, star anise & chili infused Cointreau, 400 Conejos mezcal, passionfruit, lime

RASPBERRY CREAM SODA (1.5 Oz) \$ 12.50

Raspberry infused vodka, raspberry sourpuuss, grenadine and 7up

PANI PURI CHELADA \$9

Refreshing lager, pani puri masala, fresh lime juice and tajin

CILANTRO GIN SMASH (1.5 Oz) \$12

Dry gin, muddled cilantro, fresh lime, simple syrup

CLASSIC MARGARITA (1.5 Oz) \$9

Blanco tequila, Triple Sec, fresh lime juice, orange bitters

SMOKED NEGRONI (2 Oz) \$12

Saffron infused Gin, Campari, sweet vermouth, oak smoke

BLUEBERRY MOJITO (2 Oz) \$12

Blueberry Vodka, White Rum, mint, simple syrup, mint lime bitters

PUNJABI MULE (2 Oz) \$12

Ginger & Turmeric infused Vodka, Ginger Beer, mint lime bitters

WHISKEY SOUR (1.5 Oz) \$13.5

Buffalo trace bourbon, lemon juice, simple syrup, egg white, aromatic bitters

MIDNIGHT TEASE (2 Oz) \$12

Midnight gin, blueberry, lemon rooibos tea and tonic

MOJITO (1 Oz) \$9

Bacardi white rum, mint, simple syrup, fresh lime, soda

SIGNATURE CAESAR (1 Oz) \$9

Pickle infused vodka, clamato, tajin, spices, spicy green bean

ESPRESSO MARTINI (2 Oz) \$12

Espresso, vodka, Kahlua

MOCKTAILS

CARIBBEAN BREEZE \$7

Pineapple, coconut syrup, soda, mint

LAVENDER LIMEADE \$7

Lime, lavender syrup, soda

VIRGIN MOJITO \$7

Fresh mint, lime juice, simple syrup and soda

POPPING MANGO REFRESHER \$7

Mango syrup, mango pearls, ginger ale

SHIRLEY TEMPLE \$7

Orange juice, ginger ale, grenadine, cherry

MASALA LIME SODA \$7

Lime juice, soda, special masala mix, mint

WINES

House White/Red:	6oz	9oz	Bottle
Peller Estates Winemaker's White:	\$9	\$11	\$26
Peller Estates Winemaker's Red:	\$9	\$11	\$26

White:

Red Rooster Chardonnay	\$11	\$15	\$34
Sandhill Sauvignon Blanc	\$12	\$16	\$35
Gray Monk Pinot Gris	\$13	\$17	\$37

Red:

Vivo Malbec	\$11	\$15	\$33
Red Rooster Merlot	\$14	\$17	\$37
Tinhorn Creek Pinot Noir	\$15	\$18	\$38

Rosé:

Gray Monk Latitude 50 Rosé	\$12	\$15	\$34
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Sparkling:

La Marca Prosecco	187mL	\$14
	750mL	\$42

BEERS ON TAP

SLEEVE 12 oz \$7

PINT 16 oz \$8.25

PITCHER 60 oz \$30

KING PREMIUM LAGER ABV 5%

Solid malt backbone with a crisp, light finish. It's definitely the beer you'll be able to enjoy all year round

SHAKE N' BAKE PALE ALE ABV 5%

Hop-forward, traditional West Coast Pale Ale

PERMANENT RESIDENT IPA ABV 6.2%

Boatloads of citrus, ripe fruit and pine
This beer took home Gold in the American IPA category at the 2021 Canadian Brewing Awards

ROTATING TAP

(Please ask servers for selection and pricing)

BOTTLED BEERS & COOLERS

LUCKY BUDDHA LAGER 330 ML 4.8% \$8.50

COBRA INDIAN LAGER 330 ML 4.5% \$8.50

(Please ask servers for Indian Beer selection)

CORONA EXTRA 330 ML 4.6% \$8

HEINEKEN 330 ML 5% \$8

STELLA ARTOIS 330ML 5% \$8

BUDWEISER 341 ML 5% \$7

BUD LIGHT 341ML 4% \$7

CORONA 0.0 SUNBREW (NON-ALCOHOLIC) 330ML \$7

WHITE CLAW 355ML 5% \$7

NO BOATS ON SUNDAY ORIGINAL CIDER 473ml 5% \$8

*Prices do not include applicable Taxes