THUNDER BAY'S Can-Indian Restobar

SOUPS

FRENCH ONION	\$9.99
A classic with beef broth, sherry, spanish onion, swiss and parmesan cheese	
SWEET CORN SOUP	\$7.99
Corn soup made with fresh beans, carrots, sweet corn, along with herbs and spices • Add Chicken \$2, Bacon \$3	

SALADS

CAESAR SALAD

\$7.99 S/\$11.99 L

\$7.99 S/\$11.99 L

Old fashioned Caesar with romaine lettuce, tomato, parmesan & garlic croutons with chef special creamy Caesar dressing

BEAUX GREENS SALAD

Greens with trio pepper, cucumber, onion, tomato, and Chef's special dressing

INDIAN CHICKPEA SALAD \$7.99 S/\$11.99 L

Known as "chana chaat" chickpea, onion, tomato, lemon & fresh coriander and Indian seasoning

ADD ONS

Fried Egg	\$3
Tandoori Chicken	\$4
Crispy Bacon	\$4
Butted Tossed Prawns	
Indian Pickle Mayo	
Burnt Garlic Siracha	\$2
Caesar Dressing	\$2
Spicy Mint Sauce	\$2
Roasted Cumin Tomato	\$2
Ginger Tamarind Sauce	\$2

STARTERS & SNACKS

FRIES A' LA BEAUX DADDY \$7.99 S/\$9.99 L Indian Pickled Mayo /Spicy Mint / Classic

POTATO WEDGES	\$7.99 S/\$9.99 L
Indian Pickled / Mint / Classic	

SAMOSAS

2 cone shaped snack, stuffed with mild spices & potato, served with tamarind and mint sauce
Add chickpea curry & chutneys \$4

\$7.99

\$10.99

\$16.99

DAHI BHALLA \$9.99

Deep fried lentil fritters dunked in creamy yogurt, topped with sweet spicy chutneys

PAPRI CHAT \$9.99

Our version of bite size nachos loaded with potatoes and yoghurt

DAHI KE SHOLEY

Bread pockets stuffed with yoghurt & Indian mild spices serve with mint sauce

CAULIFLOWER WINGS \$11.99

Cauli florets tossed in chef's special Tandoori BBQ sauce • Served with your choice of mild, medium or hot, east

Indian tossing
THUNDEROUS CHICKEN WINGS

\$12.99 (8 PCS.) \$19.99 (15 PCS.)

Hot wings tossed in Chef's special Tandoori BBQ sauce
Served with your choice of mild, medium or hot, east Indian tossing

CHILLI CHICKEN

Oriental delicacy boneless chicken tossed with soy and chilli sauce

TANDOORI STARTERS

MUGHLAI SEEKH KEBBAB \$16.99 (CHICKEN/GOAT/BEEF)

Skewered rolls of spiced mincemeat roasted in Tandoor oven

 Add Roomali Roti & signature "tomato makhani gravy" for \$9

LAHORI CHICKEN TIKKA \$16.99 (MALAI / TANDOORI / ACHARI)

Boneless chunks of chicken marinated with curd, mustard oil & Indian grounded spice slow cooked in Tandoor

 Add Garlic Naan & signature "tomato makhani gravy" for \$9

KASUNDI FISH TIKKA \$18.99

Mustard marinated fish slowly cooked in Tandoor oven served with mint sauce

 Add Garlic Naan & signature "tomato makhani gravy" for \$9

TANDOORI LAMB CHOPS \$19.99

Lamb chops cooked to perfection using Indian herbs and spiced tandoori marinade

 Add Garlic Naan & signature "tomato makhani gravy" for \$9

CHARGRILLED PRAWNS \$19.99

Tandoor grilled fresh turmeric marinated prawns spiced with Indian masala

 Add Garlic Naan & signature "tomato makhani gravy" for \$9

PANEER AJWAINI TIKKA \$14.99 (MALAI / TANDOORI / ACHARI)

Cottage cheese, red onions and peppers roasted with Indian spices

Ginger Tamaring Sauce

FREE SPIRITED BEVERAGES

TONIC WATER\$4ICED TEA\$4NON BEER\$6	"CHAI" MASALA TEA	\$4
ICED TEA \$4 NON BEER \$6	SOFT DRINK	\$4
NON BEER \$6	TONIC WATER	\$4
	ICED TEA	\$4
LACCI ÓC	NON BEER	\$6
TY221 30	LASSI	\$6
JUICE \$5	JUICE	\$5
MILKSHAKE \$6	MILKSHAKE	\$6
SPECIALTY TEA \$3	SPECIALTY TEA	\$3
COFFEE \$4	COFFEE	\$4
HOT CHOCOLATE \$4	HOT CHOCOLATE	\$4





Replace chicken with Fish @ 5 or Shrimps @ \$6

BUTTER CHICKEN CROQUETTES \$16.99

Chicken croquettes characterized with famous butter chicken sauce served with mint may

AMRITSARI FISH PAKORA \$16.99

Fish wrapped in chickpea batter served with mint sauce, homemade tartar sauce

Served with fries \$21.99

KURKARA JHEENGA (PRAWNS) \$18.99

Crispy fried prawns tossed in spicy corn batter

- Choice of marinade creamy cashew/ tandoori BBQ / Indian Pickle
- Add Garlic Naan & signature "tomato makhani gravy" for \$9

TANDOORI FALDHAARI CHAAT \$14.99

Fruits and vegetables marinated with tamarind & black salt and dry roasted in Tandoor

 Add Garlic Naan & signature "tomato makhani gravy" for \$9

ALOO NAZAKAT

\$14.99

Dry nuts stuffed potato barrels marinated in spicy yogurt and Tandoor roasted

 Add Garlic Naan & signature "tomato makhani gravy" for \$9

BIRTHDAY CELEBRATIONS! FOR PARTIES OF TWO OR MORE, THE "BIRTHDAY" CELEBRANT MAY PRESENT THEIR "BIRTHDAY ID" TO RECEIVE THEIR AGE AS THEIR DISCOUNT! (Must be actual day to receive the discount)

SIDES

HOMEMADE BREADS FROM OUR TANDOOR (CLAY OVEN)

•	BUTTER ROTI	\$2.49
•	NAAN - BUTTER / GARLIC / PLAIN	\$3.49
•	CHEESE NAAN	\$5.99
•	KEEMA (MINCED MEAT) NAAN (Served with curry).	\$9.99
	LAGUA DRANTUA DI AINI / MINIT / OLULUV	

- LACHA PRANTHA PLAIN / MINT / CHILLY
- STUFFPARANTHA-ONION-POTATO/MIXEDVEG. \$8.99

\$3.49

\$19.99

\$1.50

(Add Butter, Pickle and Raita for 3.99)

RICE VARIETIES

- MUTTON DUM BIRYANI \$24.99 (rice cooked with goat meat and spices served with Papad, Burrani raita and Mirchi ka salan) \$21.99 MURG DUM BIRYANI
- (rice cooked with chicken and spices, served with Papad, Burrani raita and Mirchi ka salan)
- VEG DUM BIRYANI \$19.99 (rice cooked with vegetable and spices, served with Papad, Burrani raita and Mirchi ka salan)
- JEERA RICE (tossed with cumin) \$8.99

STEAMED BASMATI RICE.	\$6.99

RAITA (YOGHURTS)

RAITA (MIXED VEG.)	\$4.99
BOONDI RAITA	0019
PINFAPPI F RAITA	\$4 99

SANDWICHES & BURGERS

All burgers/sandwiches platters are served with choice of fries, soup or greens.

Substitute onion rings, or Caesar salad for \$3. Add Signature Tomato Makhni Gravy \$3

THE SUPERIOR BURGER \$16.99

In-house breaded, seasoned and fried chicken patty, lettuce, tomato, topped with cheddar cheese and fried pickles and cheese sauce. Add crumb fried chicken \$3, crispy bacon \$2, fried egg \$2

THE SLEEPING GIANT

Signature beef patty, Black forest ham, Indian pickle Mayo, lettuce, tomatoes, red onions, pickles and melted cheddar cheese. Add crispy bacon \$2, fried egg \$2

BYOB (BUILD YOUR OWN BURGER) \$12.99

All classic burgers come with lettuce, tomato, pickle and choice of fries, soup or salad.

- Add: Cheddar, Mozzarella, Swiss
- Add: Roasted Pepper, Frizzled Onions \$1.00
- Add: Bacon, Black Forest Ham_____\$2.50
- Add: Cheese sauce, Gravy \$1.50
- Add: Veg. Patty \$4, Chicken Patty \$3, Beef Patty \$4

TANDOOR CHICKEN SANDWICH \$18.99

Premium Ciabatta with shredded tandoori chicken, swiss cheese, coleslaw, spring greens, tomato and frizzled onions, Indian pickle mayo

BLT 61 \$18.99

Classic bacon topped with roasted red and green peppers, onions and Mozzarella cheese, served on a toasted Ciabatta

PRANTHA WRAP \$18.99

Shredded chicken, mint mayo, red onion, peppers, tomato and Indian greens wrapped in a Roomali Roti a thin flatbread

MAIN COURSE - INDIAN

OLD DELHI BUTTER CHICKEN \$17.99

Char-grilled pulled chicken in fresh tomato & cashew gravy enriched with fenugree

\$24.99 Served with Garlic Naan & aromatic rice

CHETTINAD CHICKEN

South Indian style Chicken stewed with fresh onions,

\$17.99

curry leaves & spices in a thick gravy Served with Roomali Roti & aromatic rice \$24.99

CHICKEN DAHI HANDI \$17.99

Chicken cooked with whole spices, yoghurt in a special onion tomato curry base

Served with Butter Naan & aromatic rice \$24.99

JAIPURI LAL MAAS \$19.99

Slow cooked lamb curry simmered with onions, bay leaf, cinnamon & Rajasthani chilies

Served with Laccha Prantha & aromatic rice \$27.99

MUTTON ROGHANJOSH \$19.99

Rogan Josh stands for aromatic curried meat which is made with red meat, traditionally lamb or goat. Flavored with alkanet root and Kashmiri chilies.

Served with Roomali Roti & aromatic rice \$27.99

BEEF VINDALOO \$18.99

Beef vindaloo is full of delicious flavors with rich, warm spices like garam masala, cumin, paprika, turmeric, ground mustard, ground ginger, cayenne, and cinnamon Served with Roomali Roti & aromatic rice \$26.99

MAPUSA FISH CURRY \$18.99

Famous GOA fish curry made with tomatoes, raw mangoes, coconut & southern spices

Served with kerala prantha & aromatic rice \$26.99

MALABARI JHEENGA \$18.99

Prawns cooked through a creamy, coconut sauce, capsicum, ginger, carom seeds

Served with kerala prantha & aromatic rice \$26.99

PANEER TIKKA MASALA \$14.99

Char-grilled cottage cheese cooked in rich & mildly spiced tomato gravy

Served with Butter Naan & aromatic rice \$22.99

PANEER LABABDAR \$14.99

Cottage cheese cooked with tomatoes, capsicum in a creamy tomato cashew curry

Served with Roomali Roti & aromatic rice \$22.99

A KADAI PANEER

Cottage cheese tossed with whole spices, bell peppers, tomatoes, fenugreek & yellow gravy

Served with Roomali Roti & aromatic rice \$22.99

MALAI KOFTA \$14.99

Cottage cheese balls cooked in a rich and creamy mildly spiced gravy made with sweet onions

· Served with laccha prantha & aromatic rice \$22.99

VEGETABLE JALFREZI \$13.99

Assorted vegetables cooked with a light gravy, topped with fresh cottage cheese

 Served with butter naan & signature tomato makhni gravy \$21.99

HURKURI BHINDI \$13.99

Crispy fried okra marinated with garlic, onion, tomatoes,

STEAKS / CHICKEN / SEAFOOD DINNERS

ROSEMARY MUSTARD SIRLOIN \$28.99 (6oz) \$39.99 (10oz)

Chargrilled sirloin, seasoned with rosemary and mustard, served with red wine jus, Signature curry sauce, sauté vegetables, nutmeg flavoured mashed potatoes. Add House Salad for \$4, Soup of the day for \$4

ROASTED PORK CHOPS \$26.99

Oven roasted pork chops, herbs marinated, honey barbecue sauce, served with pan tossed vegetables, nutmeg mashed potatoes, and signature curry sauce and garlic naan.

· Add House Salad for \$4, Soup of the day for \$4

SALMON PAVE' \$34.99

Grilled Salmon marinate with lemon garlic Ponzu butter. Served with creamy chimichurri sauce, pomeri mustard infused baby potatoes, tossed asparagus and carrots and choice of herb rice or garlic naan. Add House Salad for \$4, Soup of the day for \$4

\$25.99 **BEAUX'S PARMESAN CHICKEN**

Crispy inhouse spiced and breaded double chicken breasts, rose sauce, gratinated with mozzarella and parmesan served with garlic naan.

· Add House Salad for \$4, Soup of the day for \$4

CHICKEN MASON \$28.99

Cheddar & asparagus stuffed chicken breasts, mashed potatoes, sauté vegetables, served with signature curry sauce and garlic naan.

· Add House Salad for \$4, Soup of the day for \$4

ADD ON - HOMEMADE SAUCES AND DIPS

SAUCES: RED WINE JUS \$3
 SPICY TERIYAKI \$3
 CREAMY CHIMICHURRI \$3 MARINARA SAUCE
 S3
 PONJU BUTTER
 S3
 TOMATO MAKHNI (BUTTER CHICKEN)
 S4
 HOMEMADE BARBEQUE
 S3 **DIPS:** • INDIAN PICKLE MAYO \$2 BURNT GARLIC SIRACHA \$2 SPICY MINT SAUCE \$2

ROASTED CUMIN TOMATO \$2



 Note: Vegetable & Gluten free options available, please ask your server for more details.

ADD ON DIPS

- INDIAN PICKLE MAYO
- \$2 BURNT GARLIC SIRACHA
 \$2
- SPICY MINT SAUCE
- \$2 ROASTED CUMIN TOMATO \$2





and a few everyday spices

· Served with butter naan & signature toamto makhni gravy \$21.99

HYDERABADI **BAGAAR - E - BAINGAN**

Tasty curry made with small eggplants in a tangy, creamy gravy made with coconut, peanuts, sesame seeds, tamarind, and Indian spices Vegan, GF

Served with laccha prantha & aromatic rice \$21.99

PINDI CHHOLE \$13.99

White chickpea in a ginger-garlic and dry mango powder spiced curry

Served with laccha prantha & aromatic rice \$21.99

DAL MAKHANI

\$13.99

\$13.99

\$14.99

Black lentils slowly simmered overnight with tomatoes and home churned butter

Served with butter naan & aromatic rice \$21.99

VELLOW DAL TADKA \$13.99

Yellow lentils cooked with Indian spices, ginger, and garlic

Served with butter naan & aromatic rice \$21.99