

**WELCOME TO**



**Can-Indian Restobar**



# DINING COURTESIES

No outside food, drinks or beverages please except baby milk/food.

Guests are invited to bring personal wine selections. A \$5 corkage fee applies per glass.

Please inform your server of any allergies or dietary restrictions. We will do our best to accommodate you.

Children are welcome. For all guests comfort and children safety please keep the little ones supervised all time.

We specialize in Indoor/Outdoor catering, decor & events. Corporate lunches/dinners.

Call - (807)-622-1111 for a quote.



# OUR HISTORY

For generations, this building has been a place where people came to eat, celebrate, and feel at home. It first opened its doors around the 1940's as Uncle Frank's Supper Club around, a cozy gathering spot where long evenings, hearty meals, and shared laughter created memories that lingered long after the lights dimmed. It became a place people returned to not just for the food, but for the feeling.



Years later, it transformed into Beaux Daddy's Steakhouse, carrying forward that same sense of comfort and community. Families marked milestones here, friends reunited over dinner, and the warmth of the room became part of the experience itself.

Then came the quiet, heavy days of COVID-19 — when chairs sat empty, the kitchen fell silent, and a place once full of life felt painfully still. Yet from that stillness came the courage to begin again.

Now, we open a new chapter as Beaux Daddy's Indian Cuisine around 2024, honouring the history held within these walls while embracing the vibrant spices, rich flavours, and timeless traditions of India. Though the menu has changed, our heart has not. We remain committed to great food, genuine warmth, and creating moments that become memories — just as this place has always done.



# SOUPS

Cream of Tomato	10
Creamy and tangy tomato soup enriched with herbs and spices.	
Lemon Coriander 	10
A refreshing clear veg soup with lemon, coriander, carrots and cabbage.	
Sweet Corn Shorba 	10
Delicate vegetable and sweet corn soup with subtle spice.	
Hot N Sour	10
Savoury and spicy with vegetables and soy sauce.	
Manchao	10/13
Veg /Chicken n Egg soup.	

# SALADS

Cesar Salad (Add Chicken \$2)	10
Old fashion, lettuce, cherry tomato parmesan.	
Raw Green Salad  	10
Mix of cucumbers, tomatoes, onions, and fresh lettuce, carrots , green chilli with lemon wedges.	
Chana Chatpata Salad  	10
Chickpea, onion, tomato, lemon, fresh coriander and seasoning.	
Peanut Masala  	10
Peanuts, tomatoes, onions, lemon juice tossed with spices.	
Masala Papad	10
Poppadum sprinkled with onions, tomatoes, lemon juice and spices.	



VEGAN



GLUTEN FREE



HOT



CHEF'S SPECIAL

NOT ALL INGREDIENTS ARE LISTED ,PLEASE ASK YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.



# BURGER/SANDWICH

Uncle's Burger 20

Ground Beef patty with fresh toppings in house sauce, and melted cheddar cheese.

The Sleeping Giant 20

Signature beef patty, ham slice, lettuce, tomatoes, caramelised onion and cheddar cheese.

The Superior Burger 20

Seasoned and pan fried chicken patty with lettuce, tomato, cheddar cheese and pickle mayo.

Veggie Delight Burger 18

Veggie patty made with potatoes, peas, fresh herbs, and aromatic spices with fresh toppings in house sauce and melted cheddar cheese.

Tandoori Chicken Sandwich 20

Grilled fresh sliced bread filled with shredded tandoori chicken, spring greens, tomatoes and cheese slice.

**All burgers and all sandwiches comes with fries  
and a side of salads.**

## SPECIAL SELECTIONS

Pork Ribs 25

Slow-cooked pork ribs finished with a tangy orange glaze sauce.

Cheese Arancini balls 20

Crispy charcol coated rice balls filled with melted cheese, served with a side of zesty marinara.

Chole Bhature 18

(Only Sat & Sunday 1pm-5pm)

Fluffy golden fried naan paired with rich, spiced chole(Chickpea).Served with mint sauce, spiced yogurt and raw onions.



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# APPETIZERS

(VEG)

French Fries 	9
Peri Peri Fries 	10
Samosa (2pcs) 	10
Cone shape Indian snack, stuffed with potato, mild spices. Served with mint and tamarind sauce.	
Honey Chilli Potato	17
Crispy fried potato tossed in honey garlic sauce.	
Cauliflower Wings 	20
Dusted cauliflower tossed in (mild, medium or hot) honey garlic sauce.	
Veg Manchurian 	20
Crispy fried vegetables ball tossed in tangy manchurian sauce.	
Cheese Corn Lollipop (6pcs)	20
Crispy fried cheese and corn dumplings served with herb sauce.	
Chilly Paneer 	20
Cottage cheese with peppers, onion and spicy tangy sauce.	
Paneer 65 	20
Cottage cheese tossed with spices and curry leaves.	
Bang Bang Paneer   	20
Crisp-tossed cottage cheese coated in a spicy and tangy sauce.	
Soya Chilly 	20
Soya chaap tossed with peppers, onion and spicy tangy sauce.	



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# APPETIZERS

## (NON-VEG)


Chicken Wings (12 pc.) 20

Choose your flavour


Peri Peri / Salt & Pepper/ BBQ / Honey Chilli Garlic / Bang Bang

Chilly Shrimp  20

Shrimp tossed with peppers, onion and spicy tangy sauce.

Chilly Chicken  20

Boneless chicken tossed with peppers, onion and spicy tangy sauce.

Chicken 65  20

Chicken tossed with yogurt, spices, curry leaves and herbs.

Bang Bang Chicken    20

Crisp-tossed Chicken coated in a spicy, tangy blend.

Butter Chicken Croquettes 20


Loaded with butter chicken sauce served with pickled mayo.

Chicken Manchurian 20

Fried chicken tossed in tangy manchurian sauce.

Honey Chilli Crisp Chicken  20

Crispy golden chicken tossed in a sweet and tangy honey glaze, finished with a hint of garlic and sesame.

Fish Pakora  22

Fish coated with chickpeas batter and spices.

Lamb Pepper Masala  25

Tender lamb pieces cooked in a fiery black pepper and aromatic spice blend.



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# TANDOORI TEMPTATION

(Traditional clay oven that gives meats and breads a smoky, charred flavor)

Tandoori Chicken 🌶️ 25

Roasted chicken in pot clay oven with spicy marination and greens.  
(3 drumsticks, 1 whole leg )

Paneer Tikka (TANDOORI / AFGANI) 🌶️ 22

Cottage cheese, red onions, peppers roasted with spicy flavour or malai (creamy) flavour.

Afgani Soya Chaap/ Tandoori 20

Soya marinated in a creamy/spicy blend of aromatic spices, grilled to smoky perfection.

Lahori Chicken Tikka (TANDOORI / AFGANI) 🌶️ 20

Boneless Chicken, red onions, peppers roasted with spicy flavour or malai (creamy) flavour.

Tandoori Fish Tikka 🌶️ 23

Clay oven baked fish with spicy marination and served with mint sauce.

## IN HOUSE BIRYANI'S

Tawa Lamb 🌶️ 25

Rice cooked with lamb meat and spices served with raita and papad.

Goat (Bone-in) 🌶️ 25

Rice cooked with goat meat and spices and served with raita and papad.

Chicken Dum (Bone-in) 🌶️ 21

A fragrant rice dish made with chicken, aromatic spices and saffron all slow-cooked to perfection.

Veg 🌶️ 20

A fragrant rice dish made with mixed vegetables, aromatic spices and saffron all slow-cooked to perfection.




# CHAAT CORNER

- Samosa Chaat** 10  
Savory chickpeas with crispy samosa topped with yogurt and chutney.
- Dahi Ke Golgappe** 10  
Crisp golgappe filled with spices, creamy sweetened yogurt, finished with chutneys.
- Papri Chat** 10  
Bite size crispy fried cracker loaded with potatoes, yoghurt and tamarind sauce.
- Aloo Tikki Chaat** 13  
Crispy fried potato patties topped with yogurt, chutneys and chaat masala.
- Dahi Bhalla**  15  
Deep fried lentil fritters dunked in creamy yogurt topped with sweet spicy chutneys.

## MAIN COURSE

### SEAFOOD CURRIES

- Mapusa Fish Curry**  25  
Fish curry made with tomato gravy, coconut cream and spices.
- Jheenga Jalandhariya**  25  
Juicy prawns cooked in Punjabi-style gravy, bursting with spices, tomatoes cream.



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# MAIN COURSE

## CHICKEN CURRIES

### Chettinad Chicken 20

South Indian style spiced with whole spices, fresh onions and curry leaves in a thick gravy.

### Chicken Tikka Masala 20

Chicken cooked in a rich, creamy gravy with aromatic spices, roasted nuts, and a hint of smoky flavor.

### Kadai Chicken 20

Spiced chicken cooked with peppers, onions, and classic kadai masala.

### Chicken Curry (Bone-in) 20

Slow-cooked bone-in chicken in a rich, homestyle curry with deep, layered flavours.

### Chicken Vindaloo 20

Tender chicken simmered in a bold, spicy, and tangy curry with vinegar, garlic, and aromatic spices.

### Chicken Kolhapuri 20

Chicken slow-cooked in an authentic, robust Kolhapuri masala.

## BEEF CURRIES

### Beef Vindaloo 25

Flavourful beef cooked with garam masala, cumin, paprika, turmeric, mustard, ground ginger in onion gravy.

## CHICKEN CURRIES

### Khaas-e-Aam Chicken Curry 20

Chicken simmered in a rich mango purée with aromatic spices and a hint of sweetness.

### Butter Chicken 20

Char Grilled chicken in fresh tomato and cashew gravy enriched with butter, cream and fenugreek.

### Chicken Methi Malai 20

Chicken cooked in a cashew creamy gravy with fenugreek leaves and spices.

## LAMB/GOAT CURRIES

### Jaipuri Laal Maas 25

Slow cooked lamb curry simmered with onions, bay leaf, cinnamon and red chilies.

### Mutton Roganjosh 25

Roganjosh stands for aromatic curried meat, traditionally lamb cook and coloured with unique spices.

### Saag Gosht 25

Lamb stewed in spice-infused fresh spinach curry.

### Goat Curry (Bone-in) 25

Goat stewed in spice-infused fresh onion and tomato curry.

**PAIR ANY MAINS WITH A GARLIC NAAN AND AROMATIC BASMATI RICE FOR \$9**



# MAIN COURSE

## PANEER CURRIES

Paneer Lababdar 🌱 20

Mildly spiced cottage cheese tossed with capsicum in tomato and cashew gravy.

Kolhapuri Paneer 🌱🌶️ 20

Tender cottage cheese cubes in a rich, fiery Kolhapuri sauce made with aromatic spices, coconut, and Kashmiri chillies.

Palak Paneer 🌱 20

Cottage cheese cooked in spice infused fresh spinach gravy.

Adraki Dhaniya Paneer 🌱 20

Cottage cheese cubes cooked in a fragrant ginger-coriander gravy, infused with spices.

Cheese Butter Masala 🌱 20

Amul cheese cubes simmered in a rich, buttery tomato gravy with a touch of cream and aromatic spices.

Paneer Butter Masala 🌱 20

Creamy and rich gravy with cottage cheese cubes, cooked in a buttery tomato-based sauce, with aromatic spices.

Paneer Mutter Methi Malai 🌱 20

Cottage cheese and green peas cooked in a creamy gravy with fenugreek leaves & spices.

Paneer Tikka Masala 🌱 20

Creamy and rich gravy with cottage cheese marinated with spices, cooked in a buttery tomato-based sauce and aromatic spices.

## VEGGIE CURRIES

Veg Makhani 🌱🌿 20

Fresh vegetable sauteed with chunky garlic, herbs and tossed in buttery gravy.

Mushroom Matar Masala 🌱 20

Mushrooms tossed in a spiced, tangy masala, coated with aromatic herbs.

Palak Chana 🌱 20

A wholesome blend of tender chickpeas simmered in a creamy spinach gravy, seasoned with aromatic spices

Pindi Chhole(Chickpea) 🌱🌿 20

White chickpea curry infused with fragrant ginger-garlic, spices and tangy dry mango powder.

Baingan Bharta 🌱🌿 20

Smoked eggplant blended with slow cooked tomatoes, caramelized onions, and spices for a rich, rustic mash.

Mix Veg Sangam 🌱 20

A medley of fresh vegetables slow-cooked in a silky, aromatic curry for a perfect harmony of flavours.

## SIGNATURE DALS

Dal Makhni 🌱 19

Black lentils cooked overnight with tomatoes and butter.

Yellow Dal Tadka 🌱🌿 19

Yellow lentils cooked with spices tempered with ginger and garlic.

Dal Fry 🌱 19

Slow-cooked black lentils enriched with a fragrant ghee tadka of roasted spices.

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## RICE

Plain 8

Fluffy, fragrant long-grain rice steamed to perfection.

Jeera (Cumin) 9

Aromatic basmati rice tempered with roasted cumin seeds and finished with fresh coriander.

## BREADS

Roti(Plain/Butter) 4

Whole wheat roti brushed with melted butter.

Butter/Plain Naan 5

Fluffy tandoor-baked naan finished with a generous coating of butter.

Bullet Naan  6

Soft tandoori naan topped with fresh coriander and finely chopped raw green chillies.

Chilli Olive Naan 6

Freshly baked naan layered with green chillies and black olives for a savoury, spicy bite.

Garlic Naan 6

Soft tandoori naan topped with fresh garlic.

Cheese Naan 10

Tandoori naan stuffed with melted cheese.

## RAITA

Plain 4

Refreshing chilled yogurt lightly seasoned with cumin and herbs.

Mix Veg 6

Refreshing chilled yogurt blended with coriander, onions, tomatoes, and mild spices.

## DESSERTS

Rabri Mousse 10

Slow-cooked milk, sweetened and flavoured with cardamom, saffron, and nuts.

Mango Mousse 10

Light, airy mousse bursting with the sweetness of ripe mangoes.

Gulab Jamun with Ice Cream 10

Warm, soft milk dumplings soaked in fragrant syrup, served alongside creamy vanilla ice cream.(4pcs) & (1scoop).

Baked Gulab Jamun 10

Caramelised baked gulab jamun topped with creamy rabri for a smokey finish.

Gajar Ka Halwa 10

Slow-cooked grated carrots simmered in milk, ghee, and sugar, flavoured with cardamom and garnished with nuts.

Belgium Chocolate Brownie 10

Rich, fudgy brownie made with premium Belgian chocolate topped with vanilla ice cream.