

Restaurant Menu



A Homeland of Delicious Food



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Appetizers

VEGETABLE PAKORA (8 Pcs)
Mixed vegetables battered in chickpea flour and deep fried | \$ 6.00

CHAT PAPDI
Spiced potatoes with fried wheat wafers garnished with yogurt and tamarind sauce | \$ 7.00

\$ 8.00 | **PANEER PAKORA (8 Pcs)**
Homemade cheese stuffed with mint chutney, battered and deep fried

DAHI BHALLA
Lentil dumplings served with yogurt and tamarind sauce. | \$ 8.00

FISH PAKORA (8 Pcs)
Tender pieces of marinated basa fish fried to perfection | \$ 10.00

\$ 8.00 | **GOL GAPPAY**
Round hollow deep fried crisps potatoes mint and tamarind water.

\$ 3.00 | **SAMOSA (Each)**
Triangular Indian style savory pastries fried to crisp perfection with a variety of fillings

SAMOSA CHANNA CHAT
Vegetable samosas topped with spiced chickpea curry and garnishes | \$ 8.00

\$ 2.00 | **PANEER / CHICKEN / BEEF VEGETABLE**

\$ 8.00 | **TIKKI CHANNA CHAT**
Aloo tikki topped with spiced chickpea curry and garnishes

\$ 4.00 | **ALOO TIKKI (2 Pcs)**
Mashed potato patties with tender green peas, spices and deep fried

\$ 12.00 | **VEGI PLATTER**
Vegetable samosa, vegetable pakora, paneer pakora and fries

\$ 6.00 | **VEGETABLE EGG ROLLS (4 Pcs)**
Deep-fried crispy egg rolls served with sweet chili sauce

\$ 12.00 | **FISH N' CHIPS**
Three pieces of deep-fried boneless cod served with potato fries and tartar sauce

\$ 8.00 | **SPRING ROLLS (Veg or Chicken - 6 Pcs)**
Deep-fried crispy spring rolls served with sweet chili sauce

\$ 3.00 | **FRIES** | **PAPDUM (4 Pcs)** | \$ 3.00

Tandoor Special

CHICKEN TIKKA LEG (4 Pcs)
Bone-in clay-oven roasted chicken marinated in yogurt and spices | \$ 10.00

TANDOORI FISH (8 Pcs)
Soft basa fish fillets marinated with spiced and grilled in the clay-oven | \$ 13.00

\$ 12.00 | **CHICKEN TIKKA (8 Pcs)**
Boneless chicken marinated in yogurt, ginger, garlic, blend of tandoori spices and baked in clay-oven

\$ 12.00 | **SEEKH KABAB BEEF or CHICKEN (cut into 8 Pcs)**
Seasoned ground meat rolled on a skewer and cooked in a traditional clay-oven

\$ 13.00 | **CHICKEN MALAI TIKKA (8 Pcs)**
Delicately marinated boneless chicken in cashew nuts, spices & hint of saffron and baked in clay-oven

\$ 10.00 | **KABAB ROLL (BEEF or CHICKEN)**
Seekh kabab rolled in naan with lettuce, tomatoes, onions, cucumbers and chutneys

\$ 12.00 | **PANEER TIKKA (6 Pcs)**
Homemade cheese marinated with spices, skewered and barbecued with onion, tomatoes & capsicum and baked in clay-oven

\$ 15.00 | **TANDOORI PLATTER**
Tandoori Chicken Leg (2 Pcs)
Tandoori Chicken Tikka (3 Pcs)
Beef Seekh Kabab (3 Pcs)
Served with naan bread, salad and chutney

\$ 15.00 | **TIKKI RICE PLATTER**
Five pieces of boneless chicken tikka served with pulao rice and salad

\$ 15.00 | **KABAB AND RICE PLATTER**
Six pieces of beef or chicken kababs served with pulao rice and salad



Spice Level: To Serve you better, it's important to know your allergies & spice level

Rice/Biryani

	STEAM RICE Steamed basmati rice	\$ 3.00		JEERA RICE Rice cooked with cumin	\$ 5.00
\$ 5.00	PLAIN PULAO RICE Basmati rice cooked in whole spices			CHANA PULAO Basmati rice cooked with chickpeas, onion, tomatoes and spices	\$ 8.00
	SAFFRON RICE Basmati rice cooked with whole spices and fresh saffron	\$ 5.00		PEAS PULAO Basmati rice cooked with green peas, onion, tomatoes and spices	\$ 8.00
	BIRYANI'S Saffron rice simmered with choice of meat or vegetables in herbs, spices & hint of fresh mint leaves			COCONUT RICE Delicious basmati rice simmered in coconut milk	\$ 6.00
	VEGETABLE	\$12.00		RICE BIRYANI Basmati rice cooked in Indian spices and hint of fresh mint leaves	\$10.00
	CHICKEN	\$13.00			
	BEEF / LAMB / GOAT	\$15.00			
	SHRIMP / FISH	\$15.00			

Indo-Chinese Dishes

	HOT & SOUR SOUP (VEG. OR CHICKEN)	\$ 6.00		VEGETABLE FRIED RICE Basmati rice cooked with vegetables and soya sauce	\$ 10.00
\$ 12.00	VEGETABLE MANCHURIAN Indo-Chinese flavoured vegetable dumplings served in a chili garlic and soya sauce			PINEAPPLE FRIED RICE Basmati rice cooked with pineapple and soya sauce	\$ 13.00
	HAKA NOODLES vegetable	\$ 10.00		CHILLI CHICKEN Boneless chicken tossed with onion, garlic, chillies and soya sauce	\$ 14.00

Breads

	PLAIN NAAN Leavened white bread baked in clay-oven	\$ 2.00		COCONUT HONEY NAAN Naan bread stuffed with coconut and honey, baked in clay-oven	\$ 4.00
\$ 2.50	BUTTER NAAN Leavened white flour with butter on top and bottom, baked in clay-oven			STUFFED NAAN (Choice: Cheese, Minced Chicken or beef) baked in clay-oven	\$ 5.00
	WHOLE WHEET TANDOORI ROTI Whole wheat bread, baked in clay-oven	\$ 2.00		STUFFED NAAN (Choice: Onion, Potatoes, Gobi, Paneer) baked in clay-oven	\$ 4.00
\$ 2.00	WHOLE WHEET TAWA ROTI Grilled wholewheat flatbread			STUFFED PARATHA Hand rolled whole wheat bread with your choice of stuffing: Plain, Potatoes, Onion, Gobi or Paneer	\$ 4.00
	GARLIC NAAN Leavened bread topped with garlic and fresh cilantro, baked in clay-oven	\$ 3.00			



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Side Orders

- PLAIN YOGURT** | \$ 3.00
Homemade Indian yogurt
- VEGETABLE RAITA** | \$ 4.00
Homemade yogurt mixed with chopped cucumber and carrots seasoned with roasted cumin seeds
- GREEN CHUTNEY** | \$ 3.00
Grinned fresh cilantro, mint leaves and yogurt
- MANGO CHUTNEY** | \$ 3.00
- TAMARIND CHUTNEY** | \$ 3.00

- GARDEN SALAD** | \$ 4.00
Onion, tomatoes & cucumber salad
- SLICED ONION** | \$ 3.00
- CAESAR SALAD** | \$ 6.00
- GREEK SALAD** | \$ 6.00
- ACHAR (MIXED PICKELS)** | \$ 2.00
- BUTTER** | \$ 2.00

Vegetarian Dishes

- PANEER MAKHNI** | \$ 13.00
Homemade cheese cooked in tomato based creamy sauce with fresh herbs and spices
- SHAHI PANEER** | \$ 13.00
Homemade cheese cooked in cashew nuts, almonds, onion and creamy sauce
- KARAHI PANEER** | \$ 13.00
Homemade cheese cooked in our special Indian style sauce, spiced and sautéed with fresh tomatoes, onion and green pepper
- PANEER TIKKA MASSALA** | \$ 14.00
Homemade cheese marinated in yogurt, ginger, garlic and cooked in blend of tandoori spices
- DAL MAKHNI** | \$ 12.00
Combination of black lentils and red kidney beans flavored with freshly ground spices, sautéed in butter

- NAVRATAN KORMA** | \$ 13.00
A medley of vegetables tossed with cashews in our rich, signature tomato-based curry
- MALAI KOFTA** | \$ 13.00
Homemade cheese dumplings served in a creamy onion sauce
- SAAG PANEER** | \$ 13.00
Fresh chopped spinach cooked with homemade cheese, onion, tomatoes and variety of herbs and spices
- MUTTER PANEER** | \$ 13.00
Homemade cheese cooked with fresh green peas, onion, tomatoes, ginger, garlic and spices
- MUTTER MUSHROOM** | \$ 12.00
Fresh green peas and mushrooms cooked with creamy gravy and spices

Vegans Dishes

- VEGETABLE COCONUT CURRY** | \$ 13.00
Fresh seasonal vegetables cooked in coconut milk with hint of curry leaves, mustard seeds and spices.
- MIXED VEGETABLES** | \$ 12.00
Fresh seasonal vegetables cooked in a selection of aromatic Indian spices
- BHINDI MASALA** | \$ 12.00
Fresh green okra cooked with onion, herbs and spices
- ALOO PALAK** | \$ 12.00
Fresh chopped spinach and potatoes cooked with ginger, garlic, tomatoes and spices
- ALOO GOBI** | \$ 12.00
Fresh cauliflower & potatoes cooked with ginger, garlic, tomatoes and spices
- SAAG** | \$ 12.00
Fresh mustard leaves chopped spinach cooked with onion, tomatoes and variety of herbs and spices
- ZUCCHINI MASALA** | \$ 12.00
Fresh zucchini cooked with ginger, garlic and spices
- DAL TADKA** | \$ 12.00
Yellow lentil tempered with tomatoes, herbs and spices
- CHANA MASALA** | \$ 12.00
Chick peas cooked in a traditional spices with onion, ginger, garlic and spices
- EGGPLANT CURRY** | \$ 12.00
Fresh eggplants cooked with ginger, garlic, onion, tomatoes and spices
- BAINGAN BHARTA** | \$ 12.00
Eggplant roasted in clay-oven and pureed with garlic, onion and spices
- ALOO MUTTER** | \$ 12.00
Fresh green peas & potatoes cooked with ginger, garlic tomatoes and spices



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Chicken Dishes

BUTTER CHICKEN

Chicken cooked in a clay oven and simmered with cashews in a rich creamy tomato sauce

\$ 14.00

CHICKEN KORMA

Boneless chicken cooked with ginger, garlic, onion, creamy sauce and spices

\$ 14.00

\$ 14.00

CHICKEN AFTAB

Chicken malai tikka cooked in a delicate rich cashew nut sauce with hint of saffron

\$ 13.00

CHICKEN MADRASSI

Boneless chicken cooked with coconut milk, curry leaves, mustard seeds and herbs

CHICKEN TIKKA MASALA

Tender pieces of chicken marinated in yogurt, ginger, garlic and blend of tandoori spices

\$ 14.00

CHICKEN VINDALOO

Boneless chicken cubes cooked in exotic spices and tangy sauce with onion, garlic flavored

\$ 14.00

\$ 14.00

CHICKEN CURRY

Boneless chicken cooked in a mildly spiced curry sauce

\$ 14.00

KARAHI CHICKEN

Boneless chicken cooked with ginger, garlic, onion, tomatoes, green/red peppers & spices

COCONUT CHICKEN CURRY

Boneless chicken cooked in coconut milk with the hint of curry leaves, mustard seeds and spices

\$ 14.00

CHICKEN SPINACH

Boneless chicken and chopped spinach cooked with onion, ginger, garlic and spices

\$ 14.00

Beef/Lamb/Goat Dishes (boneless) (bone-in)

ROGANJOSH

Meat cooked in kashmiri chili powder, onion sauce with blend of spices

\$ 15.00

MADRASSI

Meat cooked with coconut milk, tomatoes, curry leaves, mustard seeds and spices

\$ 15.00

\$ 15.00

CURRY

Meat cooked in a mildly spiced curry sauce and spices

\$ 15.00

VINDALOO

Meat cooked in exotic spices & tangy sauce with onion, garlic and spices

KARAHI

Meat cooked with ginger, garlic, onion, tomatoes, green/red peppers and spices

\$ 15.00

SPINACH

Meat and chopped spinach cooked with onion, ginger, garlic and spices

\$ 15.00

\$ 15.00

KORMA

Meat cooked with ginger, garlic onion, creamy sauce and spices

Sea Food Dishes

SHRIMP CURRY

Shrimps cooked in aromatic onion and tomato sauce

\$ 15.00

SHRIMP MADRASSI

Shrimps cooked in coconut milk, tomatoes, curry leaves, mustard seeds and spices

\$ 15.00

\$ 15.00

SHRIMP VINDALOO

Shrimps cooked in exotic spices & tangy sauce with onion, ginger, garlic and spices



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Desserts

KHEER (RICE PUDDING)

Rice pudding with raisins and almonds
flavored with cardamom | \$ 4.00

MANGO MOUSSE

\$ 4.00 | Delicious dessert made of mango pulp
and cream

RASMALAI (3 Pcs)

Cottage cheese sponge cake soaked in
creamy, cardamom-flavoured milk | \$ 4.00

GULAB JAMUN (2 Pcs)

Milk fritters soaked in rose water and
sugar syrup | \$ 3.00

RASGULLA (2 Pcs)

\$ 3.00 | Sweet morsels of cottage cheese sponge cake
in a light cardamom syrup

Drinks

SHAKES (MILK BASED SHAKE)

Choice: Mango, Strawberry, Banana,
Pineapple and Rose | \$ 4.00

LASSI's (YOGURT BASED SHAKE)

\$ 4.00 | Choice: Sweet, Salted, Mango,
Strawberry & Rose

JUICE's

Choice: Mango, Apple, Orange, Lemonade | \$ 3.00

GREEN TEA

\$ 2.00

MASALA CHAI

\$ 3.00 | Black tea with mixture of aromatic
Indian spices and herbs

COFFEE

\$ 3.00

CAN OF POP

\$ 2.00

Combination

\$ 40.00

COMBO 2A (NON - VEG) TWO PERSONS

2 Veggie Samosas
1 Beef Vindaloo
1 Butter Chicken
1 Steam Rice
2 Naan Breads
2 Cans of Pop

\$ 38.00

COMBO 2B (VEG) TWO PERSONS

2 Veggie Samosas
1 Paneer Makhni
1 Chana Masala
1 Steam Rice
2 Naan Breads
2 Cans of Pop

\$ 55.00

COMBO 3A (NON - VEG) THREE PERSONS

3 Veggie Samosas
1 Lamb Curry
1 Butter Chicken
1 Dal Makhni
3 Naan Breads
1 Steam Rice
3 Cans of Pop

\$ 53.00

COMBO 3B (VEG) THREE PERSONS

3 Veggie Samosas
1 Matter Paneer
1 Dal Makhni
1 Aloo Gobi
1 Steam Rice
3 Naan Breads
3 Cans of Pop



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Family Combo

\$75.00

COMBO 4A (NON - VEG) FOUR PERSONS

- 8 Tandoori Chicken
- 4 Veggie Samosas
- 1 Butter Chicken
- 1 Chana Masala
- 1 Beef Vindaloo
- 1 Chicken Biryani
- 1 Steam Rice
- 4 Naan Breads
- 1 Rice Pudding
- 1 Coke 2 Ltr

\$73.00

COMBO 4B (VEG) FOUR PERSONS

- 4 Veggie Samosas
- 1 Malai Kofta
- 1 Chana Masala
- 1 Saag Paneer
- 1 Veggie Biryani
- 1 Steam Rice
- 4 Naan Breads
- 1 Rice Pudding
- 1 Coke 2 Ltr

\$200.00

COMBO FOR TEN PERSONS

- 10 Tandoori Chicken
- 10 Veggie Samosas
- 3 Butter Chicken
- 2 Lamb or Beef Curry
- 3 Chana Masala
- 4 Steam Rice
- 8 Naan Breads
- 2 Green Salad
- 3 Rice Puddings
- 2 Coke 2L

\$400.00

PARTY PLATTER 25 Persons

- Tandoori Chicken
- Veggie Samosas
- Butter Chicken
- Lamb or Beef Curry
- Matter Paneer
- Chana Masala
- Steam Rice
- Green Salad
- Veggie Raita
- Naan Breads
- Rice Pudding
- Coke 2L

Breakfast

CHANA BATHURA

Fried leavened bread served with chana masala and mixed pickles

\$10.00

STUFFED PARATHA

Hand rolled whole wheat bread with your choice of stuffing: Plain, Potatoes, Onion, Gobi or Paneer

\$4.00



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