

# Little India

RESTAURANT  
Fine Indian Cuisine • LLBO • 416.205.9836



We welcome you to Little India where we offer an amazing selection of food from the popular cities of the Indian sub-continent. Our cooking style is based on a delicate blend of spices cooked together with main ingredients creating various curries.

**Daily Lunch Buffet 11:30 a.m – 3:30 p.m**  
**Only \$14.95**

If you are allergic to any herbs or spices please inform your server before ordering.

**Take-Out Menu 10% Off**  
**(Excluding combos and specials)**

A 15% gratuity will be applied to groups of six or more people.

(416) 205-9836

[www.littleindia.ca](http://www.littleindia.ca)

255 Queen St. West, Toronto, ON M5V 1Z4

(between University Ave. & Duncan St.)

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# Little India RESTAURANT



## Little India Appetizers

<b>Samosa (2 pcs)</b> .....	5.95
Deep-fried flaky pastry with a filling of mixed vegetables.	
<b>Vegetable Pakora (6 pcs)</b> .....	5.95
An assortment of vegetables deep-fried in a chickpea batter.	
<b>Chicken Pakora (6 pcs)</b> .....	7.95
Shredded chicken deep-fried in a chickpea batter.	
<b>Mutton Rolls (2 pcs)</b> .....	5.95
Curried mutton and potatoes rolled and deep-fried in a pancake.	
<b>Onion Bhajia</b> .....	5.95
Cumin and coriander scented onion fritters.	
<b>Vegetable Spring Rolls (4 pcs)</b> .....	5.95
Stuffed with Indian style vegetables and deep-fried.	
<b>Cocktail Sheekh Kebab</b> .....	7.95
Chunky pieces of Sheekh Kebab made with a thick creamy sauce.	

## Mixed Platters

<b>Veggie</b> .....	7.95
Samosa, Onion bhajia, Vegetable Pakora and Spring Roll.	
<b>Non Veggie</b> .....	8.95
Samosa, Chicken Pakora, Sheekh Kebab and Veggie Pakora.	

## Soups

<b>Mulagatawny Soup</b> .....	4.95
A popular South Indian soup with minced chicken and vegetables, served hot to your taste.	
<b>Daal Soup</b> .....	4.50

## Breads

<b>Naan</b> .....	2.75
Traditional Indian white flour bread prepared in our tandoori oven.	
<b>Garlic Kulcha</b> .....	4.25
Stuffed with fresh garlic, coriander and mango powder.	
<b>Rotti</b> .....	2.50
Pan seared whole wheat flat bread.	
<b>Aloo Paratha</b> .....	4.25
Puffy pastry with rich flaky layers and a filling of curried potato.	
<b>Onion Kulcha</b> .....	4.25
Delicious tandoori bread baked with onions and cumin.	
<b>Special Naan</b> .....	4.25
Stuffed with chopped chicken and cooked in our tandoori oven.	
<b>Plain Paratha</b> .....	3.75
Multi-layered, flaky whole wheat bread cooked in our tandoori oven.	
<b>Kashmiri Naan</b> .....	4.50
Stuffed with cashew nuts and dried fruits.	

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## Little India Combos

**Vegetable Thali** .....17.95

A feast for veggie lovers! Delicious combo of four different vegetable dishes with salad and Plain Paratha. Served with Pulao Rice, Raita and the chef's special dessert.

### Meat Combo

A superb combination of Tandoori Chicken, Reshmi Kebab, Lamb Tikka, Prawn, Butter Chicken, Vegetable Curry of the day, Pulao Rice and Naan Bread. You'll call this a real feast!

**For one** .....23.50

**For Two**.....42.95

## Tandoori Specialties

Tandoori, unique to Indian cuisine, is a clay oven used to bake bread and cook meat.

### Tandoori Chicken

Tender chicken marinated in a spicy yogurt mixture and cooked in our tandoori oven. The Indian version of barbeque chicken.

**Full** .....24.95

**Half**.....14.50

**Reshmi Kebab** .....13.95

Minced chicken marinated in fresh ginger and spices, threaded on to skewers and grilled in our tandoori oven.

**Chicken Tikka** .....17.50

Cooked similar to the Tandoori Chicken with boneless meat.

**Prawn Tandoori** .....19.95

Large juicy prawns marinated in a delicious spicy yogurt and grilled in our tandoori oven.

**Lamb Tikka** .....17.95

Boneless lamb cooked in our tandoori oven and marinated with fresh ginger and garlic.

**Paneer Tikka**.....15.95

Diced cheese marinated with spicy yogurt mixture and cooked in tandoori oven.

## Lamb or Beef Specialties

**Bhuna (lamb or beef)**.....(lamb)16.50 (beef)15.95

Hot and spicy, made with fresh ginger, garlic and tomatoes in a thick gravy.

**Rogan Josh (lamb or beef)**.....(lamb)16.50 (beef)15.95

An exotic Kashmiri specialty of meat cooked in a rich almond sauce with a blend of various spices.

**Vindaloo (lamb or beef)**.....(lamb)16.50 (beef)15.95

Lamb or beef cooked in red, hot and spicy curry sauce.

**Karahi Gosht (lamb or beef)** .....(lamb)16.50 (beef)15.95

Your choice of lamb or beef with fresh ginger, garlic, tomatoes and hot spices.

**Saag (lamb or beef)**.....(lamb)16.50 (beef)15.95

Lamb or beef cooked with chopped fresh spinach.

**Sali Boti (lamb or beef)**.....(lamb)16.50 (beef)15.95

A Persian dish cooked in a special sweet and sour sauce and garnished with match stick potatoes.

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## Vegetable Specialties

<b>Eggplant Bharta</b> .....	13.95
Exotic, grilled eggplant cooked with tomatoes, onions and various spices.	
<b>Palak Paneer</b> .....	13.95
Fresh spinach cooked with cottage cheese.	
<b>Shahi Paneer</b> .....	13.95
Cottage cheese cooked in a delicious yogurt sauce.	
<b>Paneer Tikka Masala</b> .....	15.95
Cottage cheese cooked in a clay oven and served in a curry sauce.	
<b>Chana Masala</b> .....	13.50
Tasty chickpeas cooked in a spicy ginger tomato sauce.	
<b>Daal</b> .....	13.50
A puree of lentils with spices and herbs – perfect with white rice or Indian bread.	
<b>Aloo Gobhi</b> .....	13.95
Potatoes and cauliflower cooked with fresh tomatoes, ginger, garlic and spices.	
<b>Vegetable Jalfrezi</b> .....	13.95
Mixed vegetables cooked with fresh ginger, garlic, tomatoes and spices.	
<b>Mattar Paneer</b> .....	13.95
Green peas cooked with cottage cheese.	
<b>Malai Kofta</b> .....	13.95
Homemade cottage cheese balls deep-fried and served in a creamy cashew sauce.	
<b>Paneer Makhani</b> .....	13.95
Homemade cottage cheese stewed in a creamy butter sauce.	
<b>Vegetable Korma</b> .....	13.95
Mixed vegetables cooked in a cashew nut sauce with a creamy, mild taste.	
<b>Bhindi Masala</b> .....	13.95
Fresh okra cooked with garlic, ginger, onions and tomato sauce.	
<b>Mango Chutney or Mango Pickle or Lime Pickle</b> .....	2.50
<b>Fresh Garden Salad</b> .....	3.95
<b>Mango Salad</b> .....	4.95
<b>Papadam</b> .....	1.95
Crispy lentil crackers.	
<b>Raita</b> .....	2.50
A vegetarian delicacy of yogurt, onions, cucumber, ground black pepper and cumin.	

## Rice Specialties

<b>Steamed Basmati Rice</b> .....	3.25
<b>Pulao Rice</b> .....	4.25
Basmati rice seasoned with spices and steam cooked.	
<b>Vegetable Biryani</b> .....	13.50
Curry flavoured rice, stir-fried with vegetables.	
<b>Chicken Biryani</b> .....	14.50
Boneless chicken marinated with spices and steam cooked with basmati rice.	
<b>Lamb or Beef Biryani</b> .....	(lamb)15.95 (beef)15.50
Lamb or beef cubes marinated with spices and steam cooked with basmati rice.	
<b>Shrimp Biryani</b> .....	15.95
Shrimp cooked in basmati rice with Indian spices and seasonings.	
<b>Peas Pulao Rice</b> .....	5.95
Basmati rice cooked with peas.	
<b>Zeera Rice</b> .....	5.95
Basmati rice cooked with cumin seeds	

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## Seafood Specialties

<b>Prawn Masala</b> .....	19.95
An exotic dish of large juicy prawns sautéed with ginger, garlic, golden fried onions and tomatoes.	
<b>Little India Fish Curry</b> .....	16.50
Pan seared fish simmered in a sweet and sour curry sauce with fresh herbs.	
<b>Goan Fish Curry</b> .....	16.50
Fish cooked in a creamy coconut sauce with fresh ginger, green chilies and cumin.	
<b>Shrimp Vindaloo</b> .....	17.50
Shrimp cooked in a red, hot and spicy curry sauce.	
<b>Shrimp Saag</b> .....	17.50
Shrimp cooked with fresh spinach and spices.	
<b>Shrimp Jalfrezi</b> .....	17.50
Shrimp cooked in fresh tomatoes, diced onion, green peppers, fresh ginger and garlic.	
<b>Sea Food Vindaloo</b> .....	19.95
Mixed seafood like jumbo prawns, shrimp, scallops and fish cooked in a spicy red hot sauce.	

## Chicken Specialties

<b>Chicken Jalfrezi</b> .....	15.95
A sauce of boneless chicken with tomato, onion and green peppers.	
<b>Chicken Tikka Masala</b> .....	15.95
Barbequed boneless chicken in a delicious sauce.	
<b>Butter Chicken</b> .....	15.95
Boneless tender chicken in a creamy tomato sauce with a mellow flavour. Ideal for all ages!	
<b>Chicken Korma</b> .....	15.95
Popular in the courts of Nawbabs. Chicken cooked in a mild curry sauce with cream, cashew nuts and saffron.	
<b>Chicken Vindaloo</b> .....	15.95
For all you hot food lovers! This hot and spicy chicken curry (a Goan specialty) will be the perfect dish for you.	
<b>Madras Chicken</b> .....	15.95
Another chicken delight prepared in a traditional South Indian style with coconut milk.	
<b>Saag Chicken</b> .....	15.95
Chicken cooked with fresh spinach.	

## South Indian Specialties

### Kothu Roti

Finely cut Sri Lankan bread mixed with eggs, onions, chilies and gravy. Grilled and served hot and spicy with your choice of:

<b>Chicken</b> .....	9.95	<b>Lamb</b> .....	10.95
<b>Egg</b> .....	7.95	<b>Vegetables (no eggs)</b> .....	8.95

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## Desserts

**Rasmalai** ..... 4.95

A Bengal specialty made with cottage cheese balls soaked in sweetened cream.

**Gulab Jamun** ..... 4.25

Sweet dumpling in a sugar syrup.

**Kheer** ..... 4.25

Indian rice pudding.

**Almond Kulfi** ..... 4.95

Indian ice-cream made with creamy sweetened milk, grated pistachios, almond and frozen in tight moulds.

**Mango Ice-cream** ..... 4.75

**Vanilla or Chocolate Ice-cream** ..... 3.95

## Drinks

**Lassi (sweet or salted)** ..... 4.25

Yogurt and milk blended with cardemum and rose water.

**Mango Lassi** ..... 4.95

Lassi with fresh mango pulp.

**Soft Drinks** ..... 2.00

**Spring Water** ..... 2.00

**Juices (mango, orange, cranberry)** ..... 3.75

**Milk** ..... 2.50

**Perrier Water** ..... 2.95

**Iced Tea** ..... 2.25

**Spiced Tea** ..... 2.95

Traditional creamy Indian tea with herbs and spices.

**Regular Tea or Coffee** ..... 2.25

**Herbal Tea** ..... 2.50