

Main Course

Rice Dishes

Non Vegetarian Dishes

All Main course dishes are served with Naan or Rice.

Goat Curry - Goat cooked with ginger & spices	14.99
Lamb Curry - Marinated lamb cooked with ginger & spices	14.99
Goat Vindaloo - Spicy goat cooked with pieces of potatoes, fresh tomato & touch of fresh lemon juice	14.99
Lamb Vindaloo - Lamb cooked with pieces of potatoes, fresh tomato & a touch of fresh lemon juice	14.99
Palak Lamb - Lamb cooked with spinach puree	14.99
Palak Goat - Goat cooked with spinach puree	14.99
Kadai Goat - Goat stir fried with tomatoes, onion & bell peppers in an indian wok	14.99
Kadai Lamb - Lamb stir fried with tomatoes, onion & bell peppers in an indian wok	14.99
Goat Korma - Goat cooked in a rich cream sauce	14.99
Lamb Korma - Lamb cooked in a rich cream sauce	14.99
Butter Chicken - Boneless marinated chicken in a herb enhanced tomato cream sauce	14.99
Chicken Curry - Skinless boneless chicken cooked in our mildly spiced curry sauce	14.99
Kadai Chicken - Boneless chicken stir fried with tomatoes, onion & bell peppers	14.99
Chicken Vindaloo - very hot and spicy chicken cooked with pieces of potatoes, fresh tomato & a touch of fresh lemon juice	14.99
Mango Chicken - Boneless chicken simmered in a tangy mango curry	14.99
Chicken Korma - Boneless chicken cooked in a mild rich sauce with cream	14.99
Chicken Tikka Masala - Tender boneless chicken marinated in a blend of ginger, garlic, yogurt & various spices, baked in the tandoor & sautéed with bell pepper & onions	14.99
Chilli Fish - a fried fish tossed with onion & pepper with chilli sauce	14.99
Basa Fish Curry - Morsels of basa fish cooked with onion & fresh tomatoes in our mildly spiced curry sauce	12.99
Shrimp Curry - Shrimp cooked with onion & tomatoes in our mildly spiced sauce	17.99
Kadai Shrimp - Shrimp cooked in our special indian style sauce with sautéed onion, fresh tomato, green pepper & spice	17.99
Kadhai Beef - Succulent pieces of beef, slow cooked chunky tomato curry tempered with coriander and mustard seeds.	14.99
Beef Curry - Boneless beef chunks cooked in a spicy traditional flavoured sauce and aromatic ground spices.	14.99
Beef Korma - Beef braised in a garlic and ginger with yogurt sauce	14.99
Beef Saag - Beef cooked in a leaf-based gravy made with broccoli, spinach & ripini.	14.98

all biryani are served with plain yogurt

Plain Rice - steamed indian basmati rice	3.99
Mutter Jeera Pulao - cumin flavoured basmati rice topped with green peas	4.99
Coconut Rice - delicious basmati rice simmered in coconut milk	4.99
Saffron Rice - aromatic saffron infused basmati rice	4.99
Veg Biryani - Veggies & basmati rice cooked with aromatic spices	12.99
Chicken Biryani - succulent pieces of chicken & basmati rice cooked with aromatic spices	13.99
Lamb / Goat Biryani - succulent pieces of lamb/goat & basmati rice cooked with aromatic spices	14.99

Naan & Breads

Plain Naan - leavened bread baked fresh in our traditional clay oven	1.99
Tandoori Roti - whole wheat bread baked in the tandoor	1.00
Garlic Naan - white flour bread topped with freshly chopped garlic	1.99
Puri /Bhature - a deep fried whole wheat bread	2.99
Onion Naan - white flour bread topped with chopped onion & spices	2.99
Butter Naan - naan bread layered with butter	2.99
Paneer Naan - bread stuffed with mixture of aromatic spice blend & home made cheese	3.99
Aloo Parantha - whole wheat bread stuffed with mildly spiced potatoes	2.99
Paneer Parantha - whole wheat bread stuffed with home made cottage cheese	2.99
Lacha Parantha - multi-layered whole wheat bread topped with butter	2.99
Gluten Free Roti - chick pea flour based ,made fresh on hot plate	2.99

Sides

Papdum (4) - deep fried lentil crisp	1.00
Plain Dahi (8 Oz) - home made indian yogurt	3.99
Green Salad - sliced onion, cucumber, tomatoes, green chillies & lemon	4.99
Mixed Pickles - mango chutney	1.00

Desserts

Rasmalai (3 Pcs.)	3.99
Rice Pudding (12oz)	3.99
Gulab Jamun (2 pcs.) - indian tñbit in sugar syrup	3.99
Icecream - vanilla, strawberry, mango, chocolate	3.99



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INDIAN BAR AND BISTRO

Dine In | Take Out | Catering

780-479-8838



We Specialize in large group orders for special events

(Schools, Sports event, Festivals, Business, Corporate meetings, Birthday Party, Churches.)

9737 118 Ave. NW Edmonton
T5G 0P4

Starters

Vegetarian Appetizer

Samosa 2pcs -cumin flavoured potatoes & peas wrapped in flaky pastry.	3.95
Aloo Tikki (2pc) -mashed potato patties with tender green peas & spices, deep fried	2.99
Veg. Momo (10 pc) -Nepalese style ,steamed dumplings served with a special sauce	9.99
Veg Pakora - spiced onion & onion fritters in a chick pea batter	7.99
Veg Spring Roll (8pc) - deep fried spring rools filled with vegetables	6.99
Paneer Pakora (8pc) -home made cheese stuffed with mint & spices, dipped in a chick pea batter	9.99
Paneer Tikka (8pc) - home made cheese marinated with yogurt & spices	12.99
Veg Noodle - indo Chinese noodles with vegetables	7.99
Chaat Samosa - vegetable samosa topped with spiced chick pea curry	8.99
Aloo Tikki Chana - aloo tikki topped with spiced chick pea curry & garnishes	6.99
Pani Puri (8pc) -crunchy puffs made of wheat flour stuffed with potatoes & chick pea served with flavoured water	6.99
Cauliflower 65	10.99



Non Vegetarian Appetizer

Kathmandu Chicken Momo (10pc) -marinated chicken minced in nepali spices stuffed in flour wrap & steamed, served with a special sauce	10.99
Chicken Wings (10pc) -wings marinated in special spices (Comes with Ranch)	12.99
Tandoori Chicken (4 Pcs /8 pcs) -clay oven roasted chicken marinated in yogurt & spices	10.99/18.99
Chicken Tikka -marinated with indian spices & yogurt cooked in tandoor	14.99
Chicken Seekh Kabab -minced chicken, delicately flavoured with ginger & barbecud on skewers	14.99
Chilly Chicken -boneless chicken tossed with onion, garlic, chillies and soya sauce	13.99
Lamb Seekh Kabab -minced lamb, delicately flavoured with gingers & barbecued on skewers	14.99
Fish Tikka -soft white fish marinated with spices and grilled in the clay oven	12.99
Fish Pakora -marinated morsels of basa fish ,deep fried	9.99
Amritsari Fish -spiced deep fried basa fish in chick pea batter	9.99
Tandoori Shrimp -clay-oven roasted shrimp marinated in yogurt & spices	17.99
Garlic Shrimp -fried shrimp in chilly sauce with garlic flavour	17.99
Chicken Noodles indo Chinese noodle with chicken and vegetables	10.99
Chilli Momos (Chicken)	\$14.99

WRAPS - 11.99

Paneer Tikka Wrap - Marinated grilled paneer in flatbread
Chicken Tikka Wrap - Marinated grilled chicken in flatbread
Lamb Seekh Kebab Wrap - Marinated grilled lamb in flatbread

POUTINE - 11.99

Butter Chicken Poutine - Our house fries topped with cheese curds green onion & butter chicken sauce filled with chunks of chicken.
Paneer Poutine (100% VEG) - House fries with cottage cheese

Main Course

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Dal Tadka -yellow lentil curry with onions & tomatoes	9.99
Dal Makhani -lentils flavoured with freshly ground spices, sauteed in butter	11.99
Chana Masala -chick pea sautéed & cooked in a combination of chopped tomatoes, spices & herbs	9.99
Vegetable Korma - fresh vegetables served in a mild cream sauce	11.99
Aloo Gobhi -fresh cauliflower & potato cooked with ginger, tomatoes & spices	11.99
Bhindi Masala -fresh okra cooked indian style with fresh onions	12.99
Palak Paneer cubes of homemade cheese smothered in freshly ground spinach	12.99
Paneer Makhani -homemade cottage cheese cooked in a creamy butter sauce	12.99
Mutter Paneer -green peas & homemade cottage cheese in a cream based sauce	12.99
Kadai Paneer -homemade cheese, cooked in our special indian style sauce, spiced & sautéed with fresh onion & green pepper	12.99
Shahi Paneer -homemade cheese cooked in creamy fresh tomato sauce	12.99
Paneer Butter Masala -homemade indian cheese cooked in a herb enchanted tomato cream sauce	12.99
Malai Kofta -paneer dumplings served in a creamy onion sauce	10.99
Baingan Bhartha -eggplant roasted in the clay oven and pureed with garlic onion & spices	
Paneer Tikka Masala -homemade cheese cooked in clay-oven, semi dry thick tomato & onion base gravy	12.99
Chilly Paneer -homemade indian cheese cooked with chilli	11.99
Veg. Manchurian -deep fried mixed veggie dumpling tossed in Chinese sauces	