

UTTARAKHAND DINNER COMBO

BUTTER CHICKEN COMBO DINNER ----- \$21
Tender chicken breast marinated in yogurt and half done in the tandoor then fully cooked with a rich, creamy tomato sauce and fenugreek. Comes with rice and naan.

CHICKEN TIKKA MASALA COMBO DINNER ----- \$21
British national dish. Marinated chicken breast with yogurt. Cooked in a clay oven and simmered in masala sauce. Comes with rice and naan.

LAMB ROGAN JOSE COMBO DINNER ----- \$22
Pot roasted spring lamb with a spicy tomato braise, finished in a fragrant and most satisfying curry. Comes with rice and naan.

Saag-Paat (VEGETARIAN)

PANEER CHATRA-KKAM MUTTER ----- \$15
Pan sauteed mushroom and green peas with paneer (cheese), onion, tomatoes, and masala curry sauce.

PALAK PANEER ----- \$14.5
A creamy fresh spinach sauteed and braised with Indian cottage cheese, cumin and fenugreek.

PANEER MAAL-DAAR ----- \$18
Indian cottage cheese stuffed with nuts and dry fruit. Served with a mouth watering sauce.

GHAUT-KI-DAL ----- \$12.5
A velvety smooth combination of horse gram lentil cooked in a slow cooker with five spices. High in protein and calcium. Famously known as a winter dish in Uttarakhand.

DAL FAANU ----- \$13.5
Yellow lentils cooked with onions, tomatoes, and roasted cumin. Mixed into fresh spinach.

CHANA MASALA ----- \$12
Chickpeas cooked with fennel and Uttarakhand special roasted garam masala.

EGGPLANT BHARTA ----- \$14
BBQ eggplant simmered with tomato, onion, and ginger. A satisfying, smokey flavour.

ALOO GOBI KAU SAGA ----- \$13.5
Florets of cauliflower and potatoes prepared with onions, tomatoes, ginger and spices.

MIXED VEGETABLES ----- \$14
Fresh vegetables prepared with onions, tomatoes, and a masala sauce finish with coconut milk.

BHINDI DO PIAZA ----- \$14.5
Okra tossed with sauteed onions, mango powder and mixed spices.

DAAL MAKHANI ----- \$14
A velvety smooth combination of black lentils.

Dehradun-dum-biryani

An aromatic Dehradun basmati rice laced in exotic gravy with coriander, fried onion, mint, saffron and rose water.
Choice of:

- * VEGETABLE BIRYANI -- \$14
- * LAMB BIRYANI -- \$16
- * PLAIN RICE -- \$4
- * PRAWN BIRYANI -- \$18
- * JEERA RICE -- \$6
- * CHICKEN BIRYANI -- \$15

Pahadon-Mithaas (DESSERT)

ALMORA KULFI
Milk based Indian ice-cream garnished with pistachio.
Choice of:
MANGO ----- \$4
PISTACHIO ----- \$4

SAFFRON RASH MALIA ----- \$5
Cheese patties soaked in saffron and pistachio milk.

GULAB JAMUN ----- \$4
Deep fried cheese balls soaked in cinnamon, green cardamom hot syrup. Served with ice-cream.

HISALU-KHEER ----- \$5
Famous Uttarakhand traditional raspberry rice pudding.

MANGO CHEESECAKE ----- \$5
Fresh homemade mango cheesecake.

Dhinai-Paani (YOGURT/CONDIMENTS)

Traditional accompaniment to a typical Uttarakhand meal.

FAMOUS KUMAUNI RAITA ----- \$4
Yogurt with cucumber, roasted mustard, fresh coriander, and Kumauni garlic salt.

MIX PICKLE ----- \$2.5

MANGO CHUTNEY ----- \$3.5

Pija Oye Pija Mero Pahadon-ko-Tahndo Paani (BEVERAGES)

MANGO LASSI ----- \$4.5

SWEET LASSI ----- \$4

SALTED LASSI ----- \$4

JUICE ----- \$3
Orange / Apple / Cranberry / Mango

SAN PELLEGRINO ----- \$5

SOFT DRINK ----- \$2
Pepsi / Diet Pepsi / Coke / Ginger Ale / 7up / Iced Tea

CHAI (TEA) ----- \$4
Ginger with special Uttarakhand style spicy tea.

TAKE OUT



UTTARA-KHAND INDIA

16 Holland St. W, Bradford, ON

905-551-0099

uttara-khand.ca



Chaakhand-Maakhand (APPETIZERS)

Dear customer. Please inform us of any kind of allergy such as dairy, gluten, nuts, etc. We also have vegan options within our menu.

VEGETABLE PAKORA ----- \$6.5
Mixed seasonal vegetable fritters served with Kumauni raita and tamarind sauce.

CHICKEN PAKORA ----- \$11.5
Chicken breast dipped and battered in gram flour and deep fried until golden.

SHRIMP PAKORA ----- \$15
Fried shrimp, Uttarakhand style, drizzled with chickpeas, flour batter, and lemon juice. Fried until golden and served with mango-mint sauce.

BRIE CHEESE PAKORA ----- \$13
Brie cheese nuggets, Uttarakhand style, drizzled with chickpeas, flour batter, and lemon juice. Fried until golden and served with tamarind sauce.

VEGETABLE SAMOSA ----- \$6.5
Traditional fried pastries filled with potato, green peas, raisin and roasted cumin seeds. Served with tamarind and mint sauce.

DAA-DIM CHAT ----- \$7.5
Pomegranate puffed rice, chickpeas, potato and tomatoes mixed in yogurt, mint, and tamarind sauce.

ALOO GUTUK ----- \$7.5
Pan fried potato patties seasoned with a blend of fresh herbs and spices. Served with chickpeas, sweet yogurt, and tamarind sauce.

UTTARA-KHAND CHEF'S PLATTER ----- \$14
Vegetable samosa, aloo badi, chicken pakora, vegetable pakora, and poppadums served with tamarind and mint sauce.

LASHUNAM PRAWNS ----- \$18.5
Garlic prawns pan sauteed with onions and pepper served with mango mint sauce.

Chur-Kani & Tap-Ki (SOUPS & SALADS)

CHUR-KANI ----- \$4.5
Combination of roasted black beans with onions, tomatoes, and vegetable broth. Finished with coriander and mint chutney.

DU-BUKE ----- \$4.5
Heart warming combination of red lentils and vegetable broth.

CHAUBATIA GARDEN SALAD ----- \$8.5
Fresh apple sliced with mixed greens, roasted cashew nuts. Comes with raisin, mango and mint dressings.

TAP-KI-SALAD ----- \$5.5
Cucumber, onion, tomato, carrot, mixed with lemon and five spices.

Kathgodam-Ki-Bhati (TANDOORI SELECTION)

TANDOORI CHICKEN ----- \$15.5
The world-famous tandoori chicken marinated overnight in yogurt and oriental spices. Cooked in a traditional clay oven and served with mint chutney.

CHICKEN TIKU-DA ----- \$14.5
Chicken breast marinated in yogurt and oriental spices. Cooked in the tandoor and served with mint sauce.

LAMB SEEK KABAB ----- \$16
Minced lamb mixed with chef's herbs and spices. Cooked in the tandoor.

LAMB CHOP ----- \$22.5
Lamb marinated in yogurt, ginger, garlic, cumin and garam masala.

UTTARAKHAND MIXED PLATTER ----- \$23.5
Chicken, lamb seek kebab, tandoori fish and paneer served with mint and tamarind sauce.

KUSHMAND SALMON ----- \$19.5
Atlantic salmon marinated with yogurt, garam masala, cooked on a griddle with pumpkin, cumin, rice powder and yellow chili.

PANEER TIKKA MUKTE-SWARI ----- \$14.5
Soft panner chunks, infused with fragrant herbs, batter coated and crisped in the tandoor.

PUSPASAKA TANDOORI ----- \$14
Choicest pieces of broccoli, cauliflower, peppers marinated in tandoori spices and yogurt. Finished in mint sauce and cooked in the tandoor.

TANDOORI WINGS ----- \$14.5
Famous chef's special chicken wings marinated overnight in yogurt and oriental spices. Cooked in a traditional clay oven. Served with mint sauce.

Roti-Chhaapari (BREAD BASKET)

Traditional Indian breads cooked to order a la minute in the tandoor

TANDOORI ROTI ----- \$2.5
Whole wheat flour flat bread cooked in the clay oven.

PLAIN NAAN ----- \$3

BUTTER NAAN ----- \$3
Famous Indian fine flour bread cooked to perfection in the tandoor.

GARLIC NAAN ----- \$3.5
Indian fine flour flat bread with mince garlic or butter.

BAAL-MITHAI NAAN ----- \$7.5
Famous Almora Baal Mithai. Fine flour flat bread stuffed with khoya (ricotta), raisins, cashew nuts, fruit cocktail and sweetened coconuts.

KHIMU-DA NAAN ----- \$7.5
Grounded lamb stuffed in fine flour with fresh herbs and cooked in a clay oven.

LACHHA-PARATHA ----- \$4
Multi layered whole wheat bread cooked in the tandoor.

POPPADUM ----- \$2

ALU PARATHA ----- \$6
Indian fine flour bread stuffed with potato and Indian spices.

BERO RAUT ----- \$5
Famous Uttarakhand stuffed black lentil paratha with herb and special chef's spices. Cooked to perfection in the tandoor.

ONION KULCHA ----- \$5.5
Fine flour bread stuff with onions and Indian spices.

Dhau-Kai-Khand (MAIN COURSE)

UK BUTTER CHICKEN ----- \$15
Tender chicken breast marinated in yogurt and half done in tandoor then fully cooked with rich creamy tomato sauce and fenugreek.

CHICKEN TIKKA MASALA ----- \$15
British national dish. Marinated chicken breast with yogurt. Cooked in a clay oven and simmered in masala sauce.

LAMB ROGAN JOSE ----- \$16
Pot roasted spring lamb with a spicy tomato braise, finished in a fragrant and most satisfying curry.

CHICKEN GARAM MASAL CURRY ----- \$14.5
Uttarakhand style chicken breast cooked in a tomato base with onions and homemade garam masala.

BHADAI-BAKAUR ----- \$16.5
Delectable diced lamb simmered, handi style, in a fricassee of sliced onions, peppers, ginger, tomatoes and roasted cumin.

VINDALOO ----- \$17
LAMB ----- \$17
LAMB SHANK ----- \$15
CHICKEN ----- \$16
A popular Goanese pickle style curry - a hot and sour combination with Goa spices. Lamb, lamb shank or chicken.

KORMA ----- \$15.5
LAMB ----- \$16
CHICKEN ----- \$15.5
A rich, creamy cashew nut sauce with a touch of saffron. Choice of lamb or chicken.

MADRAS CURRY ----- \$17
LAMB ----- \$16
CHICKEN ----- \$16
PRAWNS ----- \$19
South Indian style rich and spicy coconut sauce with roasted mustard seeds and fenugreek.

FISH HASHI-DHUNGA ----- \$17
Fillet of tilapia marinated in tamarind and roasted mustard seed then simmered in a delicate sauce.

PRAWN CURRY DIDIHAT KI ----- \$19
Pan seared prawns cooked to perfection with tamarind and ginger in a coconut curry.

UTTARAKHAND DINNER THALI

JODI-DAAR THALI (DINNER FOR TWO) ----- \$50
Appetizer: Chef's Platter
Main Course: 2 Meat/Poultry/Fish + 1 Vegetarian Option + 1 Rice + 2 Naan
Dessert: Gulab Jamun or Hisalu Kheer

KABIL-DAAR THALI (DINNER FOR FOUR) ----- \$94
Appetizer: Chef's Platter
Main Course: 3 Meat/Poultry/Fish + 2 Vegetarian Option + 2 Rice + 4 Naan
Dessert: Gulab Jamun or Hisalu Kheer