

Breads

Naan \$3
The classic bread. Made with white flour and baked fresh in the clay oven.

Garlic Naan \$3.5
A spin on the classic. Made with fresh garlic.

Cheese Naan \$3.5
Fresh cheese melted through layers upon layers of naan bread.

Tandoori Roti \$3
Delicious bread made with wheat flour and baked in our clay oven.

Parantha \$3.5
Layered flaky bread drizzled with butter.

Desserts

Rasmalai \$5
A traditional Indian dessert made with milk and garnished with fresh nuts.

Gulab Jamun \$5
A classic Indian dessert served in sweet syrup. Garnished with nuts.

Cashew fudge (Barfi) \$4
Crushed cashew nuts and sugar make up this delight. Garnished with edible pure silver.

Please note this is only a few of our many desserts. We have many more varieties in our display case at the restaurant.

We can also custom make any dessert.

For large orders, please call ahead.

Prices are subject to change

Combo Dinners

Malai-Delight (Serves 2) \$37.95
Butter Chicken, Navratan, Basmati Rice, side salad, 2 naan

Sheetal Samundar (Serves 2) \$36.95
Shabab, Anar- Kali, basmati rice & 2 naan

Masa Hari (Serves 3) \$58.95
Butter chicken, Shabab, Lamb Curry, basmati rice & 3 naan

Vegan Dreams (Serves 2) \$35.95
Gobhi mussalam, channa masala, Basmati rice & 2 rotis

Vegetarian Delight (Serves 4) \$59.95
Navratan, Channa Masala, Malai Kofta, Banglore Spiced Potatoes, Basmati Rice & 4 naan

HAVING A PARTY?

We cater any function!

(204)947-3097

(204)943-6979

Please note the East India Co. is not associated with nor does it supply to any other restaurant in Winnipeg.
Owned and Operated by India Gardens (1977)
Dedicated to the Founder, the late Mrs. Usha Mehra



TAKE OUT MENU

www.eastindiaco.com

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(204)943-6979

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Canada
Fax: (204) 947-5019

Delivery:

(204)777-3463

We Create Cravings!

www.eastindiaco.com

Appetizers

- Samosas** \$5
Flaky pastry tempered with spices and stuffed potatoes and peas. (2 pieces)
- Pakorras** \$5
Cauliflower and potatoes battered and lightly spiced. (4 pieces)
- Lahori Malai Platter** \$11
Tender morsels of chicken seasoned to perfection and baked in our clay oven(5 pieces)
- Chilli Prawns** \$11
The chef's own blend of shrimp, vegetables, and spices create this delight(4 pieces)
- Ajwani Mahi Tikka** \$11
Plump morsels of tilapia flash fried with a hint of lemon and cilantro(5 pieces)

Biryanis

- Vegetarian Biryani** \$14
A delicious blend of steamed basmati rice, seasonal vegetables and spices.
- Delhi Chowk Biryani** \$18
Tender morsels of chicken combined with basmati rice and seasonal vegetables.
- East India Company Biryani** \$18
The best of everything chicken, lamb, shrimp, vegetables and basmati rice.

Vegetarian Entrées

All entrée's are accompanied with steamed basmati rice and a side salad.

- Paneer Pasanda** \$16
Nuts, raisins, and green cardamom sandwiched between two slices if homemade cheese then topped with velvety gravy.
- Paneer and Puréed Spinach** \$15
The Raj-era fusion that updates the traditional palak paneer.
- Mountbatten's Malai Kofta** \$15
Homemade cheese and potato dumplings simmered in our house sauce.
- Masala Scrambled Paneer** \$15
Paneer scrambled with a delicate blend of spices and fresh vegetables.
- Navratan** \$16
This is one of East India Company's signature dishes. It incorporates fresh vegetables, spices, and paneer in rich gravy.
- Channa Masala** \$15
Chickpeas tempered with spices and fresh ginger.
- Kurkuri Bhindi (Seasonal)** \$15
Crisp batter fried okra, seasoned with a light blend of spices.
- Bhurta Amritsari (Seasonal)** \$15
Fresh eggplant cooked with onions and tomatoes, then spiced with garam masala and herbs.
- Bangalore Spiced Potatoes** \$15
A post-Raj creation with gourmet potatoes and pomegranate seeds.
- Dal Makhani** \$14
A dish of gourd stuffed with spices then tied with thread and tossed with masalas.

Non Vegetarian Entrées

All entrée's are accompanied with steamed basmati rice and a side salad.

- Dhabba Chicken** \$17
Traditional curried chicken with a twist and then spiced with garam masala.
- Murg Bahar** \$17
An East India Company favourite, boneless chicken marinated and then topped with a delicate cream sauce.
- Dum Ka Murg** \$16
Roasted chicken stuffed with ground chicken, nuts, and spices.
- Dak Bungalow Murg Roast** \$16
A different spin on tandoori chicken.
- Railway Mutton Curry** \$17
Traditional lamb curry coupled with potatoes in rich gravy.
- Murg Palak** \$17
Tender boneless chicken married to pureed spinach and cream. A perfect match!
- Shabab (7 pieces)** \$18
Jumbo tiger prawn cooked with tomatoes and onions, served in rich gravy.
- Anarkali (7 pieces)** \$18
Jumbo shrimp pan fried with seasonal vegetables and spices, served to you sizzling.
- Coconut Shrimp (7 pieces)** \$18
Shrimp sautéed with fresh coconut.
- Nilgirli Korma** \$17
A subtle mélange of lamb and creamed spinach.