

## Appetizers

<b>Lahori Malai Platter</b> ..... 11.95 Tender morsels of chicken seasoned to perfection and baked in our tandoor (5 pieces)	
<b>Chili Prawns</b> ..... 11.95 The chef's own blend of shrimp, vegetables, and spices create this delight (4 pieces)	
<b>Ajwani Mahi Tikka</b> ⑥ ..... 11.95 Plump morsels of tilapia flash fried with a hint of lemon and cilantro (5 pieces)	
<b>Samosa &amp; Pakora Platter</b> ⑤ ⑥ ..... 9.00 An assortment of samosas & pakoras	
<b>Samosas</b> ⑤ ⑥ ..... 5.00 Flaky pastry tempered with spices and stuffed potatoes and peas (2 pieces)	
<b>Pakorras</b> ⑤ ⑥ ..... 5.00 Cauliflower and potatoes battered and lightly spiced (4 pieces)	
<b>Cocktail Samosa</b> ⑤ ⑥ ..... 0.85 Miniature samosas – perfect for dinner parties	

## Biryanis

<b>East India Company Biryani</b> ..... 19.00 Aromatic blend of Basmati rice, chicken, shrimp and lamb	
<b>Punjabi Biryani</b> ..... 18.00 Tender morsels of chicken combined with Basmati rice and seasonal vegetables	
<b>Vegetable Biryani</b> ⑤ ..... 18.00 Aromatic Basmati rice sautéed with mixed vegetables and homemade cheese	

## Vegetarian Entrees

All entrées are accompanied with steamed Basmati Rice and a side salad.

<b>Navratan</b> ..... 16.00 This is one of East India Company's signature dishes. It incorporates fresh vegetables, spices, and paneer in rich and creamy gravy	
<b>Paneer Pasanda</b> ⑥ ..... 16.00 Nuts, raisins, and green cardamom sandwiched between two slices of homemade cheese then topped with velvety gravy	
<b>Paneer Makhani</b> ..... 16.00 Slices of homemade cheese, topped with a velvety gravy	
<b>Palak Paneer</b> ..... 16.00 Creamed spinach with homemade cheese	
<b>Mountbatten's Malai Kofta</b> ⑥ ..... 16.00 Homemade cheese and potato dumplings simmered in our house sauce	
<b>Masala Scrambled Paneer</b> ..... 16.00 Paneer scrambled with a delicate blend of spices and fresh vegetables	
<b>Channa Masala</b> ⑤ ..... 16.00 Chickpeas tempered with spices and fresh ginger	
<b>Kurkuri Bhindi (Seasonal)</b> ⑤ ⑥ ..... 16.00 Crisp batter fried okra, seasoned with a light blend of spices	
<b>Bhurta Amritsari (Seasonal)</b> ⑤ ..... 16.00 Fresh eggplant cooked with onions and tomatoes, then spiced with Garam Masala and herbs	
<b>Bangalore Spiced Potatoes</b> ..... 15.00 A post-Raj creation with gourmet potatoes and pomegranate seeds	
<b>Dal Makhani</b> ..... 15.00 A rich and creamy Indian black lentil soup	
<b>Punjabi Kadhi Pakora</b> ..... 15.00 Yogurt and gram flour curry with fried vegetable pakora, delicately seasoned with spices	

Prices are subject to change

⑤ - VEGAN

⑥ - CONTAINS GLUTEN

## Non-Vegetarian Entrees

All entrées are accompanied with steamed Basmati Rice and a side salad.

<b>Shabab</b> ..... 18.00 Jumbo tiger prawn cooked with tomatoes and onions, served in rich gravy (7 pieces)	
<b>Anarkali</b> ..... 18.00 Jumbo shrimp pan-fried with seasonal vegetables and spices, served to you sizzling (7 pieces)	
<b>Malabar Prawns</b> ..... 18.00 Shrimp sautéed, covered in a decadent coconut curry (7 pieces)	
<b>Nilgiri Korma</b> ..... 17.00 A perfect mélange of lamb and creamed spinach.	
<b>Dhabba Chicken</b> ..... 17.00 Traditional curried chicken with a twist and then spiced with our Garam Masala.	
<b>Murg Bahar</b> ..... 17.00 Boneless chicken roasted in the tandoor, and then marinated in a delicate tomato and butter-cream sauce.	
<b>Railway Mutton Curry</b> ..... 17.00 Traditional lamb curry made from our family's blend of spices	
<b>Murg Palak</b> ..... 17.00 Tender boneless chicken married to pureed spinach and cream. A perfect match!	
<b>Dum Ka Murg</b> ..... 17.00 Roasted chicken stuffed with ground chicken, nuts, and spices.	
<b>Dak Bungalow Murgi Roast</b> ..... 17.00 India's best known style of cooking creates this traditional favorite, tandoori chicken (half order)	

## Catering

Having a party? Would you like us to help?

We offer catering menus for all prices, lunch or dinner.

We also offer in house facilities for parties of up to 150 people!

## Sides

<b>Aloo Paratha</b> (V) (G) .....	<b>3.50</b>
Layered flaky bread stuffed with potatoes & drizzled with vegetable oil	
<b>Flavored Nan</b> (G) .....	<b>2.95</b>
Choose from Garlic, Cheese, Coconut or Onion garnished Nan	
<b>Paratha</b> (V) (G) .....	<b>2.95</b>
Layered flaky bread drizzled with vegetable oil	
<b>Tandoori Roti</b> (V) (G) .....	<b>2.25</b>
Flat bread made with wheat flour and baked in our tandoor	
<b>Nan</b> (G) .....	<b>2.00</b>
Flat bread made of white flour and baked fresh in our tandoor	
<b>Raita</b> .....	<b>2.95</b>
Fresh Indian yogurt often used to cool and compliment any main entrée. Can be ordered plain, or mixed with tomatoes, onions and cucumbers	
<b>Chutney</b> .....	<b>1.95</b>
A delicious condiment made of fruits or vegetables. Choices include: Coconut (V), Tomato Garlic (V), Mint (V), Tamarind (V), Lime (V), or Mango (V)	
<b>Papadums</b> (V) .....	<b>0.50</b>
Thin, crispy fried spiced bread, made from ground lentils and fried in oil (per half piece)	

## Desserts

<b>Rasmalai</b> .....	<b>5.00</b>
A delicious Indian cheesecake, made of fresh paneer and milk, topped with nuts (2 pieces)	
<b>Gulab Jamun</b> (G) .....	<b>5.00</b>
A decadent sponge cake served warm in rose water syrup (2 pieces)	
<b>Kheer</b> .....	<b>5.00</b>
Rice pudding, flavored with pistachios	
<b>Burfi</b> .....	<b>5.00</b>
Please ask about our selection of fresh Indian fudge	
<b>Halva</b> .....	<b>5.00</b>
A sweet dessert made of lentils or fresh shredded carrots	
<b>Jalebi</b> (V) (G) .....	<b>5.00</b>
Sweet Indian pretzels	

## Combination Meals

<b>Vegetarian Delight</b> .....	<b>61.95</b>
Navratan, Channa Masala, Malai Kofta (G), Bangalore Spiced Potatoes, Basmati Rice, Salad, 4 Nan (G)	
<b>Masa Hari</b> .....	<b>59.95</b>
Murg Bahar, Shabab, Railway Mutton Curry, Basmati Rice, Salad, 3 Nan (G)	
<b>Malai Delight</b> .....	<b>37.95</b>
Murg Bahar, Navratan, Basmati Rice, Salad, 2 Nan (G)	
<b>Sheetal Samundar</b> .....	<b>37.95</b>
Shabab, Anarkali, Basmati Rice, Salad, 2 Nan (G)	
<b>The Vegan</b> (V) .....	<b>36.95</b>
Aloo Gobhi, Channa Masala, Basmati Rice, Salad, 2 Rotis (G)	
<b>The Admiral</b> .....	<b>26.95</b>
½ Railway Mutton Curry, ½ Shabab, ½ Channa Masala, 1 piece Gulab Jamun (G), Basmati Rice, Salad, 1 Nan (G)	
<b>Malai Delight for one</b> .....	<b>22.95</b>
½ Murg Bahar, ½ Navratan, 1 piece Gulab Jamun (G), Basmati Rice, Salad, 1 Nan (G)	
<b>Vegetarian Delight for one</b> .....	<b>20.95</b>
½ Navratan, ½ Channa Masala, 1 piece Gulab Jamun (G), Basmati Rice, Salad, 1 Nan	
<b>The Vegan for one</b> (V) .....	<b>20.95</b>
½ Aloo Gobhi, 1/2 Channa Masala, 2 pieces of Burfi, Basmati Rice, Salad, 1 Roti (G)	

## Drinks

<b>Soft Drink</b> .....	<b>2.50</b>
<b>Juice</b> .....	<b>2.50</b>
<b>Lassi</b> .....	<b>3.50</b>
A plain, sweet or salty drink made fresh from yogurt	
<b>Flavored Lassi</b> .....	<b>3.50</b>
Choose from Mango or Pomegranate	

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(V) - VEGAN

(G) - CONTAINS GLUTEN



[www.eastindiaco.com](http://www.eastindiaco.com)

## Take Out Menu

Delivery Phone:

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