

**M****ORDER ONLINE EASTINDIACO.COM**

210 SOMERSET ST. WEST  
**613.567.4634**

1993 ROBERTSON ROAD  
**613.721.3777**

LUNCH **AND** DINNER BUFFET

**TAKE OUT AND  
 DELIVERY MENU**

Ask about Gluten and Dairy free options

## APPETIZERS

- Samosa** ✓ 6.50  
 Flaky pastry tempered with spices and stuffed with potatoes and peas.
- Lahori Malai Platter** 13.00  
 Tender morsels of chicken baked in our tandoor then covered in muglai gravy.
- Samosa and Pakora Platter** 12.00  
 Bite size Cocktail Samosas and Pakoras with house chutneys – a delicious snack.
- Dal Soup** ✓ 8.00  
 Spiced Indian lentil soup
- Chilli Prawns** 14.00  
 The chef's own blend of shrimp, vegetables, and spices create this delight.
- Pakorras** 6.50  
 Mixed vegetable pakoras, cauliflower, potato and spinach served with 2 of our famous house chutneys.

## BIRYANIS

A bryani is an object of exquisite beauty. It is used as a centre piece mainly for accompanying main course dishes. A Biryani is composed of vegetables, basmati rice, choice of meats and various spices. We have narrowed down a few of our favorites for you and hope you enjoy them to their fullest.

- Company Biryani** 20.00  
 The king biryani, an aromatic blend of Basmati rice, chicken, shrimp, lamb and vegetables.
- Delhi Biryani** ✓ 18.00  
 A vegetarian's delight, this biryani fuses Garam Masala with our home-made paneer and basmati rice.
- Punjabi Biryani** 19.00  
 Morsels of tender chicken, house garam masala and vegetables come together for this very popular bryani.
- Hydrabadi Biryani** 19.00  
 A Biryani for a true Northerner. Layers of slow cooked lamb, spices, and basmati rice to create our aromatic and mouth-watering biryani!
- Goan Biryani** 19.00  
 A coastal treat, jumbo tiger prawns first sauteed in fresh ginger and garlic compliment the full flavour of Basmati Rice and paprika.

## VEGETARIAN ENTREES

Indian cuisine is renowned for it's vegetarian meals, there is something surely to satisfy every craving. All entrees are accompanied by steamed Basmati rice and can be spiced from mild to vindaloo (very hot)

- Navratan Korma** ✓ 19.00  
 Our Signature dish made with home-made paneer, vegetables, and spices in a cream gravy.
- Paneer Makhani** ✓ 19.00  
 Chunks of solid paneer in East India Company butter-cream sauce.
- Shahi Paneer** ✓ 19.00  
 Pieces of delicate paneer in muglai sauce.
- Mountbatten's Malai Kofta** ✓ 20.00  
 Home-made cheese and potato dumplings simmered in our own East India Company house sauce.
- Channa Masala** ✓ 18.00  
 Our secret recipe garam masala recipe is highlighted with chickpeas, ginger and tomato gravy.
- Dal Makhani** ✓ 18.00  
 A North-Indian staple, dark lentils, kidney beans slow cooked with spices, onions and tomato base. A velvety gravy, great over rice.
- Masala Methi Aloo** ✓ 19.00  
 Indian potatoes spiced with fenugreek
- Bangalore Spiced Potatoes** ✓ 18.00  
 Pomegranate seeds and cubed potatoes seared in a masala spice mixture.
- Palak Paneer** ✓ 19.00  
 Creamy pureed spinach highlighted by pieces of home-made paneer.
- Masala Bhindi (Seasonal)** ✓ 19.00  
 Chopped okra mixed with sauteed onion, tomato and spices, pan grilled.
- Amritsari Bhurta (Seasonal)** ✓ 19.00  
 Fresh eggplant slow baked, then pureed with herbs, spices and tomato. A rich smokey flavour.
- Punjabi Kadhahi Pakora** ✓ 18.00  
 Yogurt and gram flour curry hosting spinach.
- Gobhi Aloo** ✓ 19.00  
 Cauliflower florets pan grilled with potato, cinnamon and spices!
- Chili Paneer** ✓ 18.00  
 Fresh vegetables serve as the backdrop to paneer enveloped in sweet and spicy sauce.
- Chili Gobhi** ✓ 19.00  
 Cauliflower florets tossed in our signature spicy and sweet sauce.
- Vegetable Hakka Noodles** ✓ 18.00  
 Fusion inspired noodles with a kick! The perfect accompaniment to any curry.

# NON VEGETARIAN MAIN COURSES

All entrees are accompanied by steamed Basmati rice and can be spiced from mild to vindaloo (very hot)

Over our 50 year history we've dedicated our time to cultivating the most rich and delicious curries; ranging from kormas to muglai, we're sure you'll find something below to satisfy your cravings!

## Murg Bahar (Butter Chicken) 20.00

Boneless chicken slow roasted in one of two of our Tandoori ovens then marinated in delicate tomato and butter-cream sauce.

## Dhabba Chicken 20.00

Traditional curried chicken, whole spices blended in tomato and onion base then simmered, an excellent curry for all seasons.

## Dak Bungalow Murgi Roast 20.00

India's most well known style of cooking! Chicken pieces marinated in our special yogurt base then backed in our tandoor!

## Murg Palak 20.00

Pureed spinach slow cooked with boneless pieces of chicken.

## Chilli Chicken 19.00

A continental mix of Asian flavours provide the base for this spicy and tangy chicken delight.

## Chicken "65" 20.00

An original East India Company favorite, our house blend of Tandoori Marinade, curry leaves and green chillies make this favorite.

## Railway Mutton Curry 20.00

Garam Masala slow cooked with onion and tomato base, a family tradition.

## Shabab 20.00

Jumbo Tiger Prawns seared with ginger and garlic then cooked with tomato, served in a rich gravy.

## Coconut Shrimp 20.00

A coastal favorite, shredded coconut with curry leaves in a heavy gravy.

## Muglai Chicken 20.00

Known as the king of korma dishes, this muglai envelopes boneless pieces of chicken in a smokey, creamy base.

## Anarkali 20.00

Served sizzling, jumbo tiger prawns tossed with fresh seasonal vegetables and garam masala, spicy!

## Hakka Noodles 17.00

Fusion inspired noodles with a kick! Served with choice of chicken or shrimp.

## Beef Curry 21.00

A modern classic made from slow cooked beef in a tomato-garam masala gravy.

## Tandoori platter 21.00

A mixed platter of Malai, mint, and tandoori chicken tikka morsels.

# COMBINATION MEALS

## Vegetarian Rickshaw V🌱🌱 \$18.99 Meal for 1

Half order of Palak Paneer, Channa Masala, basmati rice and Nan bread make this meal

## Traveling Vegan V🌱🌱 \$19.95 Meal for 1

Channa Masala & Vegan entrée of the day, Basmati rice and a roti

## Malai Delight for 1 🌱 \$19.99 Meal for 1

Half order of Navratan, half order of butter chicken, basmati rice, nan & 1 gulab jamun for dessert

## Vegetarian Delight V🌱🌱 \$44.00 Meal for 2

Two nan breads, rice, Navratan and Chala Masala make this a great dinner for two.

## Malai Delight for 2 🌱 \$48.00 Meal for 2

One full portion of Butter Chicken and Vegetable Korma will satisfy any couple's cravings. Served with rice and two nan bread.

## The Spice Route 🌱 \$84.00 Meal for 4

Channa Masala, Navratan Korma, Butter Chicken, Lamb Curry, 4 Nans, Basmati Rice, Gulab Jamuns

## East India Company

## Meal for 8 🌱 \$149.00

2 Butter Chicken, 2 Navratan, 1 Channa Masala, 1 Lamb Curry, 1 Palak Paneer, 8 butter nan, 8 pieces of cocktail samosa, 8 gulab jamuns and basmati rice

## Build your own buffet for

## 10 people 🌱 \$20/per person

Choose from the following items to build your buffet for 10 people! Please order 1 day in advance.

- 2 Vegetables • 2 Non Vegetables
- Basmati Rice included • 1 Nan per person
- 1 gulab jamun dessert per person



**LUNCH buffet**  
Mon - Fri \$17 • Sunday \$18  
**DINNER BUFFET**  
\$24 7 days a week.



# BREADS AND THINGS

## Nan, Butter Nan or Roti V🌱🌱 2.00

The classic Indian breads. Nan is made from white flour and rote comes from whole wheat.

## Flavoured Nan V🌱🌱 3.25

Choose from Chili, Garlic, Cheese, Coconut or Onion topped nan

## Prantha V🌱🌱🌱 3.95

Layered roti, crispy and hand made in the tandoori oven

## Chutney 2.00

Choices include Tomato, Mint, Tamarind or Mango



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