



210 SOMERSET ST. WEST

613.567.4634

1993 ROBERTSON ROAD

613.721.3777

LUNCH  DINNER BUFFET

Everyday 11:00-3:00 pm • Monday - Saturday Dinner Buffet:

5:00-10:00 pm • Sunday Dinner Buffet: 5:00 - 9:00 pm

Ask about Gluten and Dairy free options

TAKE OUT DELIVERY MENU

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 mughlai gravy.

Samosa and Pakora Platter  **12.00**

Homemade bite-sized samosas and pakoras with house chutneys. (5 cocktail samosas, 5 pakoras)

Chilli Prawns **14.00**

Our chef's own blend of prawns, vegetables, and spices.

Gol Gappa Chaat  **14.00**

Deep-fried, crisp crepe balls filled with soft chickpeas, potatoes, yogurt, and chutney. (10 pcs)

Amritsari Fish Pakora **13.00**

Plump morsels of tilapia, flash fried with a hint of lemon and cilantro.

Pakoras Platter   **6.50**

Spinach and onion fritters deep fried in a chick pea batter (5pc)

Samosa Chaat  **14.50**

Five cocktail samosas served with channa masala and our tamarind, mint, and yogurt dressings.

BIRYANIS

A uniquely spiced combination of vegetables, fresh paneer, basmati rice, and your choice of meats, our biryanis are a delicious centerpiece to your meal.

Company Biryani **21.00**

An aromatic blend of basmati rice, chicken, shrimp, lamb, and vegetables.

Delhi Biryani  **19.00**

A vegetarian biryani that fuses garam masala with our homemade paneer cheese and basmati rice.

Punjabi Biryani **20.00**

Morsels of tender chicken, homemade garam masala, and vegetables come together in this very popular biryani.

Hydrabadi Biryani **20.00**

An age-old favourite in the north, this dish couples slow-cooked pieces of lamb married with basmati rice.

Goan Biryani **20.00**

A coastal treat, featuring jumbo tiger prawns sautéed in fresh ginger and garlic and served with basmati rice and paprika.

VEGETARIAN ENTREES

Over our 50 year history, we've perfected a variety of curries for you to enjoy. Our vegetarian curries are a delicious combination of our garam masala, fresh vegetables, herbs, and paneer. All entrees include steamed basmati rice and a side salad.

Navratan Korma  **20.00**

Our signature vegetable dish with homemade paneer, vegetables, and spices, all served in a delicate white gravy.

Paneer Makhani  **20.00**


Chunks of solid paneer in our house tomato-buttercream sauce.

Mughlai Paneer  **20.00**

Delicate pieces of paneer served in mughlai sauce.

Malai Kofta   **21.00**

Homemade cheese and potato dumplings simmered in our own East India Company house sauce.

Channa Masala   **19.00**

Our house recipe features garam masala with chickpeas in a ginger and tomato gravy.

Palak Paneer  **20.00**

Creamy pureed spinach served with pieces of homemade paneer cheese.

Bangalore Spiced Potatoes   **19.00**

Pomegranate seeds and cubed potato seared in our masala spice mixture.

Dal Makhani  **19.00**

A northern staple, dark lentils and kidney beans are slow cooked with whole spices in an onion and tomato base.

Masala Bhindi (Seasonal)   **20.00**

Chopped okra pan grilled with sautéed onion, tomato, and spices. (Seasonal)

Amritsari Bhurta (Seasonal)   **20.00**

Fresh eggplant slow baked, then pureed with herbs, spices, and tomato, creating a rich, smoky flavour. (Seasonal)

Punjabi Kadhai Pakora   **19.00**


Yogurt and gram flour curry served over spinach pakoras.

Gobhi Aloo  **20.00**

Cauliflower florets pan grilled with potato, cinnamon, and spices.

Chili Paneer   **20.00**

Fresh vegetables served with paneer in a sweet and spicy sauce.

Chili Gobhi    **20.00**

Cauliflower florets tossed in our signature spicy and sweet sauce.

Vegetable Hakka Noodles   **19.00**

Fresh-cut long noodles served spicy with vegetables.

Methi Aloo  **19.00**

Fenugreek-infused potatoes with cumin and garlic.

Hakka Fried Rice **19.00**

A Hakka classic with East India Company's signature Garam Masala. Sautéed vegetables, fresh ginger, garlic, and cilantro with flavourful South Asian Spices.

NON VEGETARIAN MAIN COURSES

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

From korma to mughlai, our non-vegetarian curries are a fine balance of our house blend garam masala, fresh vegetables, herbs and your choice of protein. All entrees include steamed basmati rice and a side salad.

Murg Bahar (Butter Chicken) 21.00

Our boneless butter chicken is slow roasted in our tandoor, then marinated in a delicate tomato and buttercream sauce.

Dhabba Chicken 21.00

Traditional curried chicken simmered in a tomato and onion base, blended with whole spices.

Dak Bungalow Murgi Roast 21.00

India's most well-known style of cooking, this dish features chicken pieces marinated in our yogurt base and then roasted in our tandoor.

Mango Chilli Chicken 20.00

Sweet and chilli mango mixed with boneless chicken.

Chilli Chicken 20.00

A continental mix of flavours provides the base for this spicy and tangy chicken.

Chicken "65" 20.00

An original East India Company favorite, this dish features our house blend of tandoori marinade, curry leaves, and green chilies.

Railway Mutton Curry 21.00

A traditional lamb curry, this dish features garam masala slow cooked in an onion and tomato base with whole spices.

Shabab 21.00

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

Coconut Shrimp 21.00

A coastal favorite featuring tiger prawns simmered with shredded coconut and curry leaves in a heavy gravy.

Mughlai Chicken 21.00

This mughlai features pieces of boneless chicken in a smoky, creamy base.

Murg Palak 20.00

Pureed spinach in cream over tender, boneless chicken.

Anarkali 21.00

Jumbo tiger prawns served sizzling and tossed with fresh seasonal vegetables and garam masala.

Beef Curry 21.00

Bite-sized cuts of beef, slow simmered in an onion and tomato base with whole spices.

Nilgiri Korma 20.00

Select pieces of bone-in lamb simmered in pureed spinach and gravy.

Tandoori Platter 22.00

Three pieces each of mint tikka, malai tikka, and tandoori tikka with mint chutney.

Hakka Noodles 20.00

Fresh-cut, long noodles made spicy with your choice of chicken or shrimp.

DESSERTS

Rasmalai 8.00

Two pieces of homemade cheese in sweetened poached milk with a hint of green cardamon.

Kheer 6.00

Our house rice pudding, which has been a staple of our menu for over 35 years.

Coconut Fudge 6.00

Six pieces of chewy, homemade coconut fudge.

Gulab Jamun 7.00

Two large, hand-rolled milk-flour cakes soaked in rose water and green cardamon flavor, served warm.

Halva 8.00

A dense and chewy confection made with ground lentils and just the right amount of sweetness.

COMBINATION MEALS

Vegetarian Rickshaw 🌱🌱🌱 \$20.99

Meal for 1

Half order of Palak Paneer, Channa Masala, Basmati rice and Nan make this meal.

Traveling Vegan 🌱🌱🌱 \$20.99

Meal for 1

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

Malai Delight for 1 🌱 \$20.99

Meal for 1

Half order of Navratan, half order of Butter Chicken, Basmati rice, Nan & 1 Gulab Jamun for dessert.

Vegetarian Delight 🌱🌱 \$46.00

Meal for 2

Two Nan, rice, Navratan and Channa Masala make this a great dinner for two.

Malai Delight for 2 🌱 \$48.00

Meal for 2

One full portion of Butter Chicken and Navratan will satisfy any couple's cravings. Served with rice and two Nan.

The Spice Route 🌱 \$88.00

Meal for 4

Channa Masala, Navratan, Butter Chicken, Lamb Curry, 4 Nans, Basmati rice, Gulab Jamuns.

East India Company

Meal for 8 🌱 \$169.00

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.

BREADS AND THINGS

Nan Bread 🌱	2.50
Butter Nan 🌱	3.00
Garlic Nan 🌱	3.50
Coconut Nan 🌱	3.50
Cheese Nan 🌱	4.00
Chili Nan 🌱	4.00
Roti 🌱	2.50
Parantha 🌱	4.00
Stuffed Parantha 🌱	5.00
Candy Nan 🌱	4.00
Raita 🌱	5.00
Papadum 🌱	5.00
Chutney 🌱	2.50
Extra Rice or Salad 🌱	5.00

🌱 Vegan 🌱 Vegetarian 🌱 Contains Gluten



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MONDAY-SATURDAY DINNER BUFFET 5:00 - 10:00PM
SUNDAY DINNER BUFFET 5:00 PM - 9:00PM

CALL US FOR OFFICE AND EVENT CATERING QUOTES

MINIMUM ORDER \$25 BEFORE TAX

