





M E N U

For Reservation & Inquiries

+1 (905) 501-0444

www.indraprasthamississauga.com

4646 Heritage Hills Blvd #3, Mississauga,
ON L5R 1Y3, Canada

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SOUPS

MANCHOW SOUP (VEG / CHICKEN / SHRIMP)

A Chinese style soup made with mixed vegetables, garlic, ginger, soya sauce, ground pepper and a few other ingredients.

V-6 / C-7 / S-8

MUTTON BONE SOUP

A quick pressure cooked soup using bones of mutton with light spices, sliced onions, coriander and green chilies.

7.99

APPETIZERS (VEGETARIAN)

VEG LOLLIPOPS

Veg Lollipops are bite-sized vegetarian snacks made by shaping a mixture of finely chopped mixed vegetables into lollipop-like shapes.

11.99

GOBI MANCHURIAN

An Indo Chinese appetizer made with cauliflower, corn flour, soya sauce, vinegar, chilli sauce, ginger and garlic.

15.99

GANGSTER GOBI

Deep fried blanched cauliflower florets coated in flours and grounded spices.

15.99

PANEER 65

A spicy south Indian appetizer made with Indian cottage cheese, flour, spices and herbs like curry leaves.

15.99

PERI PERI PANEER

A flavorful, spicy, and tangy paneer dish made with a portuguese style peri peri sauce.

15.99

VEG MANCHURIAN

Classic Indo - Chinese dish made with mixed vegetables balls tossed in manchurian sauce.

15.99

GUNTUR CHILLI PANEER

A very hot & spicy Andhra style Paneer made with guntur special red chilly flavored with ghee, freshly ground garam masala powder, and curry leaves.

15.99

SEXY SAMOSA (2 PS)

Deep fried triangular South Asian pastry with a savory filling, including ingredients such as spiced potatoes, onions, and peas.

6.99

FRIES

A long, thin pieces of potato that are deep fried and typically served hot, often with salt and various dipping sauces like ketchup or mayonnaise.

6.99

PERI PERI FRIES

A zesty sauce made with lemon and oregano adds zip and contrast to savory Sysco french fries.

6.99

PEANUT MASALA

Peanut masala is a quick snack made by frying or oven roasting spiced gram flour coated peanuts.

7.99

KAJU MASALA

Spicy roasted cashews, are a popular Indian snack made by roasting cashews with a blend of spices, resulting in a crunchy, flavorful, and healthy treat.

9.99

CRISPY CORN

A delicious, spicy corn made by frying corn kernels coated with flour and then tossing it with spices.

9.99

APPETIZERS (NON - VEGETARIAN)

GUNPOWDER CHICKEN

Marinated and fried chicken tossed with gunpowder gravy and topped with mayo.

16.99

DRAGON CHICKEN

Marinated and fried chicken tossed with spicy gravy.

16.99

CHICKEN 65

Deep fried bite sized pieces of chicken coated in spicy masala marination consisting of salt, chilli powder, turmeric, garam masala powder, lemon juice, ginger, garlic etc...

16.49

GUNTUR CHILLI CHICKEN

A very hot & spicy Andhra style chicken made with Guntur special red chilly flavored with ghee, freshly ground garam masala powder, and curry leaves.

16.99





DRUMS OF HEAVEN	16.99
Fried chicken wings marinated with special spices and flour.	
MASALA CHICKEN LOLLIPOPS	17.99
Chicken lollipops tossed in a sweet, spicy manchurian sauce.	
CASHEWNUT CHICKEN	16.99
Chicken, cashews, and a sweet-salty sauce that's often stir - fried with chicken.	
CHICKEN PAKODA	15.49
Tender chicken marinated in a blend of fragrant spices, then coated in a chickpea flour-based batter for that signature mild nutty taste.	
HONEY GARLIC LOLLIPOPS	15.49
The chicken is spiced with salt, pepper, garlic, and paprika. The sauce is made with honey, soy sauce, ginger, garlic, water, and corn starch.	
PERI PERI LOLLIPOPS	15.49
Chicken lollipops marinated in a spicy peri - peri sauce, then fried until crispy.	
MUTTON PEPPER ROAST 	17.99
A dry, spicy South Indian dish featuring tender mutton pieces coated in a flavorful, peppery masala.	
FISH PAKODA	15.99
Deep fried fish fillets coated with gram flour seasoned with Indian spices, ginger and garlic paste.	
GUNTUR CHILLI FISH 	16.99
A traditional fish recipe from the Andhra region made with fish fillets, special Guntur red chillies and fresh ground spices.	
LOOSE PRAWNS	17.99
Fried Shrimp pieces marinated with savory batter and sauteed in garlic and curry leaves.	

CHAT BAR

PANI PURI SHOTS	9.99
DAHI PURI	11.99
SAMOSA CHAT	11.99
ALOO TIKKI CHAT	11.99
CHAT PAPDI	11.99

STREET BAR

VADA PAV	10.99
PAV BHAJI	11.99
CHILI	
MOMOS (VEG/CHICKEN)	14.99 / 15.99
TANDOORI	
MOMOS (VEG/ CHICKEN)	15.99 / 16.99

TANDOORI SIZZLERS (VEGETARIAN)

PANEER TIKKA	15.99
Paneer (Indian cottage cheese cubes) marinated in a spiced yogurt based marinade, arranged on skewers with cubed veggies and grilled in tandoor.	
MALAI PANEER TIKKA	16.99
Grilled cottage cheese cubes marinated with yogurt, cream, spices, and herbs.	
HARIYALI PANEER TIKKA	16.99
Cubes of paneer and veggies marinated with a paste made of cilantro & mint and then cooked until charred!	
ROYAL SEEMA PANEER TIKKA 	16.99
A variation of the classic Paneer Tikka where the cottage cheese cubes are flavored with marination of thick curd and traditional Royalaseema seasonings.	
TANDOORI SOYA CHAAP	15.99
Made with soya chap pieces grilled with a heavy marinade of rich spices, cream and butter.	
MALAI SOYA CHAAP	15.99
A vegetarian delight bursting with smoky, spicy goodness - Grilled cubes of soya chaap marinated in home made malai marinade, tossed with onions & pepper.	
ACHARI PANEER TIKKA	15.99
It is a robust variation of the classic Paneer Tikka where the cottage cheese cubes are flavored with marination of thick curd, pickling spices and seasonings.	



TANDOORI SIZZLERS (NON - VEGETARIAN)

TANDOORI CHICKEN

Made with pieces of chicken grilled with a heavy marinated of rich spices, cream and butter.

(HALF/FULL)
14.99 / 23.99

CHICKEN TIKKA

Pieces of chicken marinated in a spiced yogurt - based marinade, arranged on skewers with cubed veggies and grilled in tandoor.

16.99

CHICKEN MALAI TIKKA

Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese, spices and cooked on a grill or oven.

17.99

HARIYALI CHICKEN TIKKA

A herbaceous green masala chicken prepared with fresh herbs like coriander and mint, yogurt, cashews and spices.

17.99

ROYAL SEEMA CHICKEN TIKKA 🌶️

A variation of the classic Chicken Tikka where the are flavored with marination of thick curd and traditional Rayalaseema seasonings.

17.99

TANGDI KEBAB

Chicken Tangri Kabab are chicken drumsticks that are marinated in a spiced green herb and gram flour marinade and oven grilled.

18.99

LAMB SHEEK KEBAB

Spicy grilled lamb skewers seasoned with fresh herbs, onion and ginger and loaded with Indian flavors.

18.99

FISH TIKKA

Fresh salmon is coated in a luscious tandoori marinade and grilled in tandoor until it's tender on the inside and slightly charred on the outside.

17.99

LAMB CHOPS (4 / 6) PIECES

Cuts of lamb at an angle perpendicular to the spine, traditionally cooked with special yogurt masala in tandoor.

(HALF/FULL)
25.99 / 35.99

ACHARI CHICKEN

Achari chicken is a spicy & flavorful North Indian dish made with chicken, achari spices and yogurt.

17.99

GALOUTI KEBAB

Galouti Kebabs are known for their tender texture and rich flavor. Made with finely ground mutton they are seasoned with a unique blend of spices.

17.99

CHICKEN SEEKH KEBAB

Chicken Seekh kabab is the chicken mince / ground chicken mixed with fragrant spices and herbs, then grilled on the skewers served with green Chutney.

17.99

INDO CHINESE

MANCHURIAN FRIED RICE

VEG	EGG	CHICKEN
13.49	13.49	14.99

Cooked rice stir - fried along with veggies and soy sauce.

MANCHURIAN NOODLES

VEG	EGG	CHICKEN
13.49	13.99	14.99

Cooked noodles stir - fried along with veggies and soy sauce.

CHEF SPECIAL FRIED RICE

VEG	EGG	CHICKEN
14.49	14.99	15.99

Cooked noodles stir - fried along with veggies and soy sauce.

SCHZWAN FRIED RICE 🌶️

VEG	EGG	Chicken
15.99	16.49	16.99

Cooked rice stir - fried along with veggies, soy sauce and schezwan sauce.

SCHZWAN NOODLES 🌶️

VEG	EGG	CHICKEN
15.49	15.99	16.49

Cooked noodles stir - fried along with veggies, soy sauce and schezwan sauce.

CHEF SPECIAL NOODLES

VEG	EGG	CHICKEN
14.49	14.99	15.49

Cooked noodles stir - fried along with veggies, soy sauce and schezwan sauce.



BIRYANIS (VEGETARIAN)

GOBI CASHEW-NUT BIRYANI

Indian style biryani made with cauliflower, herbs, spices and cashew nuts.

16.99

MIX VEG BIRYANI

One-pot recipe of a dum cooked South Indian style biryani made with mixed veggies, herbs & spices.

15.99

PANEER GHEE ROAST BIRYANI 🌶️

A delicious vegetarian layered dish of paneer roasted in ghee, dum cooked with spices, herbs and basmati rice.

16.49

PANEER 65 BIRYANI 🌶️

A vegetarian biryani dish featuring crispy, spicy paneer (Indian cheese) cubes, marinated in a flavorful 65 spice paste, layered with fragrant basmati rice, and cooked in a dum style for a rich, aromatic flavor.

16.99

PANEER TIKKA BIRYANI 🌶️

Paneer is marinated in tandoori spices and cooked in a creamy sauce of onion, garlic and nuts. For Paneer Tikka Biryani.

16.99

GUTTI VANKAYA BIRYANI

Andhra Style biryani prepared by layering partially cooked basmati rice over stuffed baby Eggplant mixture and cooked to perfection in dum method.

15.49

VEG KHEEMA BIRYANI 🌶️

Minced vegetables cooked with fragrant basmati rice and an array of traditional spices.

15.99

EGG ROAST BIRYANI

Roasted eggs tossed in house special gravy, Dum / Slow cooked with rice.

15.99

ROYAL SEEMA PANEER BIRYANI 🌶️🌶️

This dish features marinated paneer in Royalaseema spices, layered with fragrant basmati rice, caramelized onions and traditional herbs. Its bold, fiery flavors make for a unique and aromatic biryani experience.

16.99

ULAVACHARU EGG BIRYANI 🌶️🌶️

A flavorful, spicy dish from Andhra cuisine, with egg is cooked with a base of "ulavacharu," a tangy and earthy soup made primarily with horse gram lentils.

17.99

BIRYANIS (NON - VEGETARIAN)

HYDERABADI CHICKEN DUM BIRYANI

Authentic Hyderabad biryani with bone in chicken pieces, Dum / Slow cooked with rice

16.99

CHICKEN GHEE ROAST BIRYANI 🌶️

Chicken biryani made with ghee, herbs, spices, and curd.

17.99

CHICKEN 65 BIRYANI 🌶️

A flavorful, spicy, aromatic biryani with a twist where cooked rice is layered with fried chicken 65 pieces.

16.99

CHICKEN MUGHLAI BIRYANI

This is a flavourful biryani recipe which is a typical dish from the Mughals. This is rich creamy and full of flavour.

17.99

CHICKEN FRY PIECE BIRYANI 🌶️🌶️

A variation of the classic Chicken Biryani where the rice is layered with fried chicken pieces.

17.99

ULAVACHARU CHICKEN BIRYANI 🌶️🌶️

A flavorful, spicy dish from Andhra cuisine, where chicken is cooked with a base of "ulavacharu," a tangy and earthy soup made primarily with horse gram lentils.

17.99

BEZAWADA BONELESS CHICKEN BIRYANI 🌶️🌶️

Spicy and slightly sour dish that originated in Vijayawada, Andhra Pradesh. It's made with boneless chicken, fried chicken pieces, and rich spices from South India.

17.99



ROYAL SEEMA CHICKEN BIRYANI 17.99

A variation of the classic Chicken Biryani flavored with traditional Royalaseema seasonings.

AKBARI CHICKEN BIRYANI 17.99

Flavourful Chicken and Basmati Rice, cooked in Dum with flavours of Saffron, Cardamom and fresh Mint Leaves.

HYDERABADI MUTTON DUM BIRYANI 18.99

Authentic Hyderabad biryani with bone in lamb pieces, Dum / Slow cooked with rice

SHAHI GOSHT MUTTON BIRYANI 19.99

Lamb biryani made with all rich ingredients like almonds, cashew nuts, cream, ghee and flavored with rose water.

MUTTON GHEE ROAST BIRYANI 19.99

Biryani made with mutton, ghee herbs, spices, curd.

MLA POTLAM BIRYANI 23.99

Mixed meat and shrimp tossed in special masalas and layered in perfectly cooked dum rice and wrapped in a thin layer of egg omelet.

NALLI GOSH BIRYANI 23.99

This royal dish features succulent lamb shanks slow cooked to perfection, layered with fragrant basmati rice and a blend of traditional spices.

SHRIMP GHEE ROAST BIRYANI 18.99

Biryani made with shrimp, ghee herbs, spices, curd.

PULAVS (ONLY ON WEEKENDS)

GUTTI VANKAY PULAV 16.99

Gutti Vankaya pulav is an Andhra style rice dish made with baby eggplant and rice. An easy to make recipe that is spicy and delicious.

PANEER CASHEW PULAV 16.99

It is an extension to the popular matar pulav recipe where it is enriched with the goodness of cashews and paneer to make it more filling.

CHICKEN FRY PIECE PULAV 17.99

Chicken Fry Piece pulav is a flavorful one-pot dish with tender, crispy chicken and aromatic basmati rice. It's cooked with a blend of spices for a satisfying meal.

MUTTON FRY PIECE PULAV 18.99

Tender mutton pieces, first fried to a crispy texture, then combined with fragrant basmati rice, aromatic spices, and herbs, resulting in a flavorful and satisfying main course.

CURRYS (VEGETARIAN)

VEG DIWANI HANDI 15.99

A vibrant combination of assorted seasonal vegetables cooked in a savory gravy infused with aromatic spices.

VEGETABLE KHORMA 15.99

Chunks of veggies cooked in a freshly made kurma paste.

CASHEW PHOOL MAKHANI 15.99

Tender lotus seeds simmered in a creamy and flavorful tomato based sauce. Enhanced with cashew nuts, butter, cream, and a blend of aromatic spices.



PANEER BUTTER MASALA

Creamy and mildly sweet curry made with butter, tomatoes, cashews, spices and cottage cheese.

16.99

PANEER SHAHI KORMA

Mughalai style rich, vegetarian curry made with cottage cheese, nuts, fried onions, ginger, garlic, aromatic whole and powdered spices.

16.99

KADAI PANEER 🌶️🌶️

Cottage cheese cubes and perfectly cooked bell peppers in a spicy tomato based gravy.

16.99

PALAK PANEER

The dish usually consists of a creamy palak (spinach) gravy with cubes of paneer.

16.99

PANEER TIKKA MASALA

Cubes of cottage cheese, onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato based curry.

16.99

BAGARA BAINGAN

Hydrabadi styled dish made with Fried eggplants in a masala curry with coconut, sesame seeds and tamarind.

15.99

DAAL TADKA

Cooked lentils which are tempered with oil or ghee fried spices & herbs.

14.99

METHI CHEMAN

Made with fresh methi leaves shredded cottage cheese and freshly ground masala / spice paste.

15.99

MALAI KOFTA

Crisp fried cottage cheese koftas (fried balls) potato and served with a creamy, smooth and rich sauce made with sweet onions and tomatoes.

15.99

DAL MAKHANI

A simple dish in a league of its own, black lentil cooked overnight with delicious blend of Indian spices.

15.99

CHANA MASALA 🌶️

Chickpeas cooked in a delicious blend of Indian spices, spicy tangy tomato and onion gravy

14.99

EGG ROAST MASALA 🌶️

A south Indian curry with roasted eggs tossed in house special onion gravy.

15.99

CURRYS (NON - VEGETARIAN)

BUTTER CHICKEN

Grilled chicken simmered in spicy, aromatic, buttery and creamy tomato gravy.

17.99

CHICKEN TIKKA MASALA

A classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious and super aromatic tikka masala sauce.

17.99

KADAI CHICKEN 🌶️🌶️

A spicy flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices.

17.99

MUGHALAI CHICKEN CURRY

It's a rich and flavorful dish that consists of bite sized pieces of juicy chicken smothered in a thick curry sauce featuring nuts such as almonds or cashews

17.99

CHICKEN SHAHI KHORMA

Mughlai style creamy, aromatic chicken curry mixed with delicious blend of Indian spices and house special gravy.

17.99

ANDHRA CHICKEN CURRY 🌶️🌶️🌶️

Andhra Chicken Curry is a traditional dish of curried chicken made with spicy, hot and simply delicious with bursting flavors.

17.49



MASALA MUTTON CURRY 🌶️🌶️

Mutton marinated and cooked with plenty of spices, herbs, onions, tomatoes and yogurt.

18.99

MUTTON SHAHI KHORMA

It is a shahi recipe made with mutton and nutty paste and is full of rich and creamy ingredients.

18.99

NALLI NIHARI 🌶️🌶️

Tender mutton shanks in a rich, spiced gravy, offering a hearty and aromatic culinary experience.

21.99

BREAD BASKET

PLAIN NAAN	2.99
BUTTER NAAN	3.49
GARLIC NAAN	3.99
CHILLI GARLIC NAAN	4.99
BUTTER ROTI	3.99
TANDOORI ROTI	3.49
AMRITSARI KULCHA	4.99

NAAN PACK 13.99

Consists of 1 plain naan, 1 butter naan, 1 garlic naan, 1 chilli garlic naan

DESSERTS

GULAB JAMUN	4.99
RASMALAI	5.99
APRICOT DELIGHT	5.99
JUNNU	6.99
GAJAR KA HALWA	5.99
CHOCOLATE BROWNIE SIZZLER	7.99

SPECIALS

JEERA RICE	9.99
WHITE RICE	6.99
BIRYANI RICE	11.99
RAITA	1.99
SALAN	1.99
MINT CHUTNEY	1.99
ONION SALAD	1.99

DRINKS

POPS	2.49
MANGO LASSI	5.99
WATER BOTTLE	1.99
THUMS UP	3.99
LEMON PUNCH	4.99
BUTTER MILK	3.99
MANGO PUNCH	5.99
BADAM MILK	5.99

Note : **** Please notify your server of any food related allergies before ordering.
All food items may contain traces of allergens, such as wheat, nuts and/or dairy ****

A customary 10% gratuity will be added to groups of 5 or more.

All prices are in \$ CAD and exclusive of any applicable taxes.

THANK YOU

THE FUTURE OF TRADITION

Welcome to Indraprastha the house of Nizams authentic Hyderabadi biryani. The appetizing tradition of Biryani has traveled for centuries, from crisscrossing boundaries & delighting billions of taste buds in its journey throughout this time.



Indraprastha continues to honor its legacy of this great Indian cuisine. Though the times are modern & aspirations are global, our belief is firmly rooted in weaving the magic of traditional cuisine and create a whole new experience for our customers. The aromatic saffron is the star of the dish.

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