





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**

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MACHON SOUP (VEG / CHICKEN / SHRIMP)  A Chinase skyle sour made with initiately specialises garles, ginger, seyla source, school aniests, contributor and green chiles.  APPETIZERS (VEGETARIAN)  VEG LOLUPOPS  11.99  Veg Lollapper as other-sized vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian snacks made by shoping a mixture of finely chopped mixed vegetarian source, over the special made with outliness out of grounded spices.  PANEER 65  A spicy south indian appetizer made with indian cottoge cheese, flour, spices and herbs like curry leaves.  PERI PERI PANEER  15.99  A flororful specy, and tungly pomeer dish mixed vegetables balls tossed in monchurron source.  GUNTUR CHILLI PANEER  15.99  CUNTUR CHILLI PANEER  15.99  Doop freat transputer sourch assign postry with a severy filling including ingradients such as spiced potatox or indian, and packs.  SEXY SAMOSA (2 PS)  Doop freat transputer sourch assign postry with a severy filling including ingradients such as spiced potatox or indian, and packs.  FRIES  A restry source made with lemon and areginn adds 2p and contrast to severy systec french fries.  PERI PERI FRIES  A restry source made with several made by frying or oven roasting spiced grow flour coacked peanuts.  KAJU MASALA  Spicy reacted coheren, are popular incline snock made by roesting coshow	300P3	
APPETIZERS (VEGETARIAN)  VEG LOLLIPOPS  Veg Lollipags are bits—sized vegetarian snacks made by shaping a mixture of finely chickness of personal process of personal p	A Chinese style soup made with mixed vegetables, garlic, ginger, soya sauce,	V-6 / C-7 /S-8
A quick pressure cocked about using bones of mutton with light spices, sliced onlores, corriandor and green chiles.  APPETIZERS (VEGETARIAN)  VEG LOLLIPOPS  Veg Lollippage are bits—sized vegetarian snocks mode by shoping a mixture of finely dislipped mixture of spices.  GOBI MANCHURIAN  An indo Chinese appatizer made with couliflower, cern flour, says souce, vinegar, chill sauce, ginger and garrie.  GANGSTER GOBI  Deep fried blanched couliflower florets coated in flours and grounded spices.  PANEER 65  A spicy south Indian appetizer made with indian cottage cheese, flour, spices and herbs like curry leaves.  PERI PERI PANEER  A flavorful spic, and tongy paneer dish mode with a portuguese style peri peri sauce.  VEG MANCHURIAN  Clossic indo—Chinese dish mode with mixed vegetables boils tossed in manchurion sauce.  GUNTUR CHILLI PANEER  A vary let 3 says / Aurity as the Paneer mode with quittur special red chilly flavored with glood frostly ground garriem madel apposed, and durry leaves.  SEXY SAMOSA (2 PS)  Sexy SAMOSA (2 PS)  A long thin paces of potato that are deep fried and typically served hat, often with solt and various dipping sauces like february between the supplied potatocis, orlines, and posts.  PERI PERI PERI FRIES  A long thin paces of potato that are deep fried and typically served hat, often with solt and various dipping sauces like february or magnetical power and contrast to savery Sysce french fries.  PERNUT MASALA  Spicy roosted coshews, are a popular inclian snack made by frying or over roasting spiced gram flour coated peanuts.  KAJU MASALA  Spicy roasted coshews, are a popular inclian snack made by roosting cashews with a blend of spices.  PERIZERS (Non - vegetarian)  GUNDOWDER CHICKEN  Morinator and fried chicken tosed with gunpowder grovy and topped with mayo.  DRAGON CHICKEN  Morinator and fried chicken tosed with gunpowder grovy and topped with mayo.  DRAGON CHICKEN  Morinator and fried chicken tosed with gunpowder grovy and topped with mayo.  CHICKER 5  Deap irrical time stand by frie	MUTTON BONE SOUP	7.99
VEG LOLLIPOPS  Veg I cilibrops or bitter-sized vegetatrian snacks mode by shapping a mixture of finely chopped mixture of shapped mixture of shapp		
veg Lollipages are bite-sized vegetation snacks made by shaping a mixture of finely chispped mixed vegetation is follipage-like shappes.  GOBI MANCHURIAN An Indo Chinese appetizer made with couliflower, com flour, seya sauce, vinegar, chill sauce, ginger and gartic.  GANGSTER GOBI Deep frod blanched cauliflower florets cooted in flours and grounded spices.  PANEER 65 A spicy south indian appetizer made with indian cottage chiese, flour, spices and herbs like curry leaves.  PERI PERI PANEER 15.99 A flavorfut spicy, and tangy pomeer dish made with a portuguese style peri peri sauce.  VEG MANCHURIAN Classic indo - Chinese dish made with mixed vegetables balls tossed in manchurian sauce.  GUNTUR CHILLI PANEER 15.99 A very hock spicy worth a style Pencer mado with guntur special red chilly flavored with give. Frobing yound graam measted provider, and curry leaves.  SEXY SAMOSA (2 PS) Doep frod stringular South Aslan poetry with a sevary filling, including ingrediants such as spiced potatose, siniers, and pace.  FRIES A rost, thin pieces of potato that are desen fried and typically served hat orten with salt and various dipping sauces like forchup or mayonnalise.  PERI PERI FRIES A rost, souce made with leman and aregiano adds zip and contrast to savary sysoo french fries.  PEANUT MASALA Peanut meadal is a quick snack made by frying or oven reasting spiced gram flour coated poanuts.  KAIU MASALA Spicy rosted coshwis, are a popular Indian snack made by reasting acshews with a blend of spices, resulting in a crunchly, flavorful, and healthy treat.  CRISPY CORN A delicious, spicy commado by frying come kernelis coated with flour and then toesing it with spices.  APPETIZERS (NON - VEGETARIAN)  GUNPOWDER CHICKEN Morinated and fred chicken toesed with spicy gravy.  CHICKEN 65 Deap fried bite sized pieces of chicken coated in spicy massed marination consisting of settle with golders.  GUNTUR CHILLI CHICKEN	APPETIZERS (VEGETARIAN)	
An Indo Chinese appatizer made with cauliflower, com flour, soya sauce, vinegor, chilli sauce, ginger and garla.  GANGSTER GOBI Deep fried blanched cauliflower florets coated in flours and grounded spices.  PANEER 65 A spicy south Indian appatizer made with indian cottage cheese, flour, spices and herbs like curry leaves.  PERI PERI PANEER A flavorful, spicy, and tongy paneer dish made with a portuguese style peri peri sauce.  VEC MANCHURIAN Lossic Indo - Chinese dish made with mixed vegetables balls tossed in manchurian sauce.  GUNTUR CHILLI PANEER A very hat & spicy Andhra style Poneer made with guntur special red chiliy flavored with give. Indiany ground groun moscial powder, and durry leaves.  SEXY SAMOSA (2 PS) Deep fried triangular south slaic postry with a savvery filling, including ingredients such as spiced potatoes, onions, and pees.  FRIES A long thin pisces of potato that are deep fried and typically served hat often with salt and various dippling saluese like skirchilly or mayoriholise.  PERI PERI FRIES A long thin pisces of potato that are deep fried and typically served hat often with salt and various dippling saluese like skirchilly or mayoriholise.  PERINT MASALA PERINT MASALA PERANUT MASALA PRANUT MASALA PRANUT MASALA PAGANIC MASALA Spicy roasted coshews, are a popular Indian snack made by roosting coshews with a blend of spices, resulting in a crunchy, flovorful and healthy treat.  CRISPY CORN A delicious, spicy commade by frying com kernels coated with flour and then tossing it with spices.  APPETIZERS (NON - VEGETARIAN) GUNPOWDER CHICKEN Morinated and fried chicken tossed with spicy gravy.  CHICKEN 65 DARAGON CHICKEN CHICKEN 65 DARAGON CHICKEN GUNTUR CHILLU CHICKEN in a potator in spicy masala marination consisting of set. chilli provide, turmeric, gerom mascile powder, iemon juice, ginger, garlie etc  GUNTUR CHILLU CHICKEN		11.99
Deep fried blanched cauliflower florets coated in flours and grounded spices.  PANEER 65 A spicy south Indian appetizer made with Indian cottage cheese, flour, spices and herbs like curry leaves.  PERI PERI PANEER A flavorful, spicy, and tangy paneer dish made with a portuguese style peri peri souce.  VEG MANCHURIAN (Classic indo - Chinese dish made with mixed vegetables balls tossed in manchurian sauce.  GUNTUR CHILLI PANEER A very hat 8 spicy Andhra style Paneer made with guntur special red chilly flavored with ghot, freshity ground garram mescal powder, and curry locves.  SEXY SAMOSA (2 PS) Deep froat triangular South Asian postry with a sovery filling, including ingradients such as spiced plotates, onliches, and peas.  FRIES A long, thin pieces of potato that are deep fried and typically served hat, often with sait and various dipphig sauces like kitchule or mayonnaise.  PERI PERI FRIES A sesty sauce made with leman and oregano adds zip and contrast to savory Sysco french fries.  PEANUT MASALA Spey roasted cashesw, are a popular Indian snack made by roasting spiced gram flour coated peanuts.  KAJU MASALA Spey roasted cashesw, are a popular Indian snack made by roasting cashews with a blend of spices, resulting in a crunchy, flavorful, and healthy treat.  CRISPY CORN A delicious, spicy commade by frying com kernels coated with flour and then tossing it with spices.  APPETIZERS (NON - VEGETARIAN)  GUNPOWDER CHICKEN Marinated and fried chicken tossed with gunpowder grovy and topped with mayo.  DRAGON CHICKEN Marinated and fried chicken tossed with spicy gravy.  CHICKEN 65 Deep fried bits iszed pieces of chicken coated in spicy masala marination consisting of sett, while prowder, turneine, gramm mescal powder, Immescal powder,		15.99
PANEER 65 A spicy south Indian appetizer made with Indian cottage cheese, flour, spices and herbs like curry leaves.  PERI PERI PANEER A flavorful, spicy, and tangy paneer dish made with a portuguese style peri peri souce.  VEG MANCHURIAN Clossic indo - Chinese dish made with mixed vegetables balls tossed in manchurian souce.  GUNTUR CHILLI PANEER 15.99 A very hat & spicy Andhra style Paneer made with guntur special red chilly flavored with gince, freshly ground garam mascala powder, and curry locaves.  SEXY SAMOSA (2 PS) Deep fried triangular South Asian postry with a severy filling, including ingredients such as spiced potatoses, online, and pees.  FRIES A long thin places of potato that are deep fried and typically served hat, often with salt and various displing scules like ketchup or mayonnaise.  PERI PERI FRIES A zesty sauce made with leman and oregano adds zip and contrast to savory Sysco french fries.  PEANUT MASALA Peanut mascala is a quick snack made by frying or oven reasting spiced gram flour coated peanuts.  KAIU MASALA Spicy roasted coshews, are a popular indian snack made by roesting cashews with a blend of spices, resulting in a crunchy, fravorful, and healthy treat.  CRISPY CORN A delicious, spicy commado by frying com kernels coated with flour and than tossing it with spices.  APPETIZERS (NON - VEGETARIAN)  GUNPOWDER CHICKEN Marinated and fried chicken tossed with gunpowder gravy and topped with maye.  DRAGON CHICKEN DRAGON CHICKEN  CRISPY CHICKEN 5 Daep fried bits sized piaces of chicken coated in spicy mascal a marination consisting of soft, thill prowder, turneric, garam mascal a powder, lemon juice, grager, garlie etc  GUNTUR CHILLI CHICKEN		15.99
PERI PERI PANEER A flavorful, spicy, and tangy paneer dish made with a portuguese style peri peri souce.  VEG MANCHURIAN Classic indo - Chinese dish made with mixed vegetables balls tossed in manchurian sauce.  GUNTUR CHILLI PANEER A very hat & spicy Andhra style Paneer made with guntur special red chilly flavored with ghee, freshly ground garam masal a powder, and curry leaves.  SEXY SAMOSA (2 PS) Doep fried triangular South Asian postry with a savory filling, including ingredients such as spiced potatoes, onions, and pees.  FRIES A long, thin pieces of potato that are deep fried and typically served hot, often with salt and various dipping sauces like kitchup or mayonnoise.  PERI PERI FRIES A 2819 Sauce made with leman and oregano adds zip and contrast to savory Sysco french fries.  PEANUT MASALA Peanut masala is a quick snack made by frying or oven roasting spiced gram flour coated peanuts.  KAJU MASALA Sploy roasted cashews, are a popular Indian snack made by roasting cashews with a blend of spices, resulting in a crunchy, flavorful, and healthy treat.  CRISPY CORN A delicious, spicy corn made by frying come kernels coated with flour and then tossing it with spices.  APPETIZERS (NON - VEGETARIAN)  GUNPOWDER CHICKEN Marintated and fried chicken tossed with gunpowder gravy and topped with mayo.  DRAGON CHICKEN DRAGON CHICKEN DRAGON CHICKEN CHICKEN 65 Deep fried bits sized pieces of chicken coated in spicy masala marination consisting of stict, chillip powder, turneric, garam masala powder, iemon juice, ginger, garlie etc  GUNTUR CHILLI CHICKEN	PANEER 65 L	15.99
Classic Indo - Chinese dish made with mixed vegetables balls tossed in manchurian sauce.  GUNTUR CHILLI PANEER  A very hot & spicy Andhra style Paneer made with guntur special red chilly flavored with ghoe, freshly ground garam mascale powder, and curry loevos.  SEXY SAMOSA (2 PS)  Doop fried triangular South Asian postry with a savory filling, including ingredients such as spiced potatoes, onlines, and peats.  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 mayonnoise.  PERI PERI FRIES  A zesty sauce made with lemon and oregano adds zip and contrast to savory Sysco french fries.  PEANUT MASALA  Peanut mascala is a quick snack made by frying er oven roasting spiced gram flour coated peanuts.  KAJU MASALA  Spicy roasted cashevs, are a popular Indian snack made by roasting cashews with a blend of spices, resulting in a crunchy, flavorful, and healthy treat.  CRISPY CORN  A delicious, spicy com made by frying com kernels coated with flour and then tossing it with spices.  APPETIZERS (NON - VEGETARIAN)  GUNPOWDER CHICKEN  Morinated and fried chicken tossed with gunpowder gravy and topped with mayo.  DRAGON CHICKEN  Morinated and fried chicken tossed with spicy gravy.  CHICKEN 65  Doep fried bits sized pieces of chicken coated in spicy mascal a marination consisting of salt, chillip powder, turmeric, geram mascal powder, lemon juice, ginger, garlic etc  GUNTUR CHILLI CHICKEN  16.99		15.99
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Deep fried triangular South Asian pastry with a savery filling, including ingredients such as spiced potatoses, orions, and poes.  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.  PERI PERI FRIES A zesty sauce made with lemon and oregano adds zip and contrast to savery Sysco french fries.  PEANUT MASALA Peanut masala is a quick snack made by frying or oven roasting spiced gram flour coated peanuts.  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.  CRISPY CORN A delicious, spicy corn made by frying corn kernels coated with flour and then tossing it with spices.  APPETIZERS (NON - VEGETARIAN)  GUNPOWDER CHICKEN Marinated and fried chicken tossed with spicy gravy.  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  GUNTUR CHILLI CHICKEN 16.99	CONSTRUCTION OF THE CONTRACT C	15.99
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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  GUNTUR CHILLI CHICKEN   16.99		10.99
	Deep fried bite sized pieces of chicken coated in spicy masala marination consisting	16.49
		16.99

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DRUMS OF HEAVEN Fried chicken wings marinated with s	pecial spices and flour.		16.99
MASALA CHICKEN LOLL	IPOPS		17.99
Chicken Iollipops tossed in a sweet, s CASHEWNUT CHICKEN	oicy manchurian sauce.		16.99
Chicken, cashews, and a sweet-salty	sauce that's often stir - fried w	vith chicken.	15.40
CHICKEN PAKODA  Tender chicken marinated in a blend flour-based batter for that signature	of fragrant spices, then coate mild nutty taste.	d in a chickpea	15.49
The chicken is spiced with salt, pepper honey, soy sauce, ginger, garlic, water		ce is made with	15.49
PERI PERI LOLLIPOPS Chicken Iollipops marinated in a spic			15.49
MUTTON PEPPER ROAS A dry, spicy South Indian dish featurin		ed in a flavorful, peppery masala,	17.99
FISH PAKODA  Deep fried fish fillets coated with gran	n flour seasoned with Indian sp	pices, ginger and garlic paste.	15.99
GUNTUR CHILLI FISH  A traditional fish recipe from the Andl chillies and fresh ground spices.		s, special Guntur red	16.99
LOOSE PRAWNS Fried Shrimp pieces marinated with s			17.99
CHAT BAR		STREET BAR	
PANI PURI SHOTS	9.99	VADA PAV	10.99
DAHI PURI	11.99	PAV BHAJI	11.99
SAMOSA CHAT	11.99 11.99	CHILI MOMOS (VEG/CHICKEN)	14.99 / 15.99
ALOO TIKKI CHAT CHAT PAPDI	11.99	TANDOORI MOMOS (VEG/ CHICKEN)	15.99 / 16.99
TANDOORI SIZZL	ERS (VEGETARIA)	<b>v)</b>	
PANEER TIKKA		MANAGE TO SHARE	15.99
Paneer (Indian cottage cheese cube on skewers with cubed veggies and g	s) marinated in a spiced yogur grilled in tandoor.	rt based marinade, arranged	
MALAI PANEER TIKKA			16.99
Grilled cottage cheese cubes marino  HARIYALI PANEER TIKE  Cubes of paneer and veggies marino then cooked until charred!	(A		16.99
ROYAL SEEMA PANEER A variation of the classic Paneer Tikko marination of thick curd and tradition	TIKKA 📞		16.99
TANDOORI SOYA CHAA	P		15.99
Made with soya chap pieces grilled v  MALAI SOYA CHAAP	rith a neavy marinade of rich s	spices, cream and butter,	15.99
A vegetarian delight bursting with sm marinated in home made malai mar	oky, spicy goodness - Grilled c	cubes of soya chaap oper.	13.55
ACHARI PANEER TIKKA			15.99
It is a robust variation of the classic P with marination of thick curd, pickling	aneer Tikka where the cottage spices and seasonings.	cheese cubes are flavored	

#### J) HOLAL

## TANDOORI SIZZLERS (NON - VEGETARIAN)

TANDOORI CHICKEN	(HALF/FULL) 14.99 / 23.99
Made with pieces of chicken grilled with a heavy marinated of rich spices, cream and butter.  CHICKEN TIKKA	16.99
Pieces of chicken marinated in a spiced yogurt - based marinade, arranged on skewers with cubed veggies and grilled in tandoor.	20,55
CHICKEN MALAI TIKKA	17.99
Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese, spices and cooked on a grill or oven.	
HARIYALI CHICKEN TIKKA	17.99
A herbaceous green masala chicken prepared with fresh herbs like coriander and mint, yogurt, cashews and spices.	
ROYAL SEEMA CHICKEN TIKKA 📞	17.99
A variation of the classic Chicken Tikka where the are flavored with marination of thick curd and traditional Rayalaseema seasonings.	
TANGDI KEBAB	18.99
Chicken Tangri Kabab are chicken drumsticks that are marinated in a spiced green herb and gram flour marinade and oven grilled.	
LAMB SHEEK KEBAB	18.99
Spicy grilled lamb skewers seasoned with fresh herbs, onion and ginger and loaded with Indian flavors.	
FISH TIKKA	17.99
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.	(HALF/FULL)
LAMB CHOPS (4/6) PIECES	25.99 / 35.99
Cuts of lamb at an angle perpendicular to the spine, traditionally cooked with special yogurt masala in tandoor.	201007 00100
ACHARI CHICKEN	17.99
Achari chicken is a spicy & flavorful North Indian dish made with chicken, achari spices and yogurt.	17.55
GALOUTI KEBAB	17.99
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.	
CHICKEN SEEKH KEBAB	17.99
Chicken Seekh kabab is the chicken mince / ground chicken mixed with fragrant spices and herbs, then grilled on the skewers served with green Chutney.	

### **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.

#### SCHEZWAN FRIED RICE

VEG EGG Chicken 15.99 16.49 16.99

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

#### SCHEZWAN 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	16.99
Indian style biryani made with cauliflower, herbs, spices and cashew nuts.	15.00
MIX VEG BIRYANI One - pot recipe of a dum cooked South Indian style biryani made with	15.99
mixed veggies, herbs & spices.  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 Rayalaseema 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 Hyderabadi 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 briyani 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

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ROYAL SEEMA CHICKEN BIRYANI  A variation of the classic Chicken Biryani flavored with traditional Rayalaseema seasonings.	17.99
AKBARI CHICKEN BIRYANI Flavourful Chicken and Basmati Rice, cooked in Dum with flavours of Saffron, Cardamom and fresh Mint Leaves.	17.99
HYDERABADI MUTTON DUM BIRYANI Authentic Hyderabadi biryani with bone in lamb pieces, Dum / Slow cooked with rice	18.99
SHAHI GOSHT MUTTON BIRYANI  Lamb biryani made with all rich ingredients like almonds, cashew nuts, cream, ghee and flavored with rose water.	19.99
MUTTON GHEE ROAST BIRYANI  Biryani made with mutton, ghee herbs, spices, curd.	19.99
MLA POTLAM BIRYANI  Mixed meat and shrimp tossed in special masalas and layered in perfectly cooked dum rice and wrapped in a thin layer of egg omelet.	23.99
NALLI GOSH BIRYANI  This royal dish features succulent lamb shanks slow cooked to perfection, layered with fragrant basmati rice and a blend of traditional spices.	23.99
SHRIMP GHEE ROAST BIRYANI  Biryani made with shrimp, ghee herbs, spices, curd.	18.99
PULAVS (ONLY ON WEEKENDS)	
GUTTI VANKAY PULAV  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.	16.99
PANEER CASHEW PULAV  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.	16.99
CHICKEN FRY PIECE PULAV  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.	17.99
MUTTON FRY PIECE PULAV  Tender mutton pieces, first fried to a crispy texture, then combined with fragrant basmatirice, aromatic spices, and herbs, resulting in a flavorful and satisfying main course.	18.99
CURRYS (VEGETARIAN)	
VEG DIWANI HANDI  A vibrant combination of assorted seasonal vegetables cooked in a savory gravy infused with aromatic spices.	15.99
VEGETABLE KHORMA Chunks of veggies cooked in a freshly made kurma paste.	15.99
CASHEW PHOOL MAKHANI  Tender lotus seeds simmered in a creamy and flavorful tomato based sauce. Enhanced with cashew nuts, butter, cream, and a blend of aromatic spices.	15.99

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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		SPECIALS	
PLAIN NAAN	2.99	JEERA RICE	9.99
BUTTER NAAN	3.49	WHITE RICE	6.99
GARLIC NAAN	3.99	BIRYANI RICE	11.99
CHILLI GARLIC NAAN	4.99	RAITA	1.99
BUTTER ROTI	3.99	SALAN	1.99
TANDOORI ROTI	3.49	MINT CHUTNEY	1.99
AMRITSARI KULCHA	4.99	ONION SALAD	1.99
NAAN PACK Consists of 1 plain naan, 1 butter naar 1 garlic naan, 1 chilli garlic naan	13.99 n,	DRINKS	
		POPS	2.49
DESSERTS		MANGO LASSI	5.99
GULAB JAMUN	4.99	WATER BOTTLE	1.99
RASMALAI	5.99	THUMS UP	3.99
APRICOT DELIGHT	5.99	LEMON PUNCH	4.99
JUNNU	6.99	BUTTER MILK	3.99
GAJAR KA HALWA	5.99	MANGO PUNCH	5.99
CHOCOLATE BROWNIE SIZZLER	7.99	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.

For Reservation & Inquiries

(+1 (905) 501-0444

www.indraprasthamississauga.com

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