

Paramjit's Kitchen

Indian · German · Thai · Fusion

To Begin

Appetizers

Poppadoms & Mango V GF \$5.50

Chutney

Cup of Soup VG \$6.50

Bowl of Soup VG \$10

Served with naan.

Vegetarian Samosas VG \$9

Two triangle pastries filled with spiced potatoes and green peas, with chutney.

Pakorras V \$10

Vegetable fritters in a spiced chickpea batter, with chutney.

Onion Bhajis VG \$10

Onions in a spiced aromatic chickpea batter with raita & chutney.

Garden Salad V GF \$12

Organic greens, tomatoes, beets, carrots, chickpeas and sunflower seeds in a tamarind dressing.

Side Salad V GF \$8

Kachumber Salad V GF \$8

Red onions pickled with lemon & spices with cucumber, tomatoes & greens.

Deep Fried Bratwurst Wontons \$10

Served with a mango curry mustard sauce.

Chicken Manchurian \$18

Fried chicken tossed in an Indo-Chinese sauce.

Appetizers, continued

Cauliflower Manchurian VG \$18

Spiced battered cauliflower tossed in an Indo-Chinese sauce.

Not So Tandoori Chicken GF \$18 / \$21

12-hour Indian marinated chicken thighs.

Three Piece \$18 · Five Piece \$21

The Curry House

Meat Dishes

All meat dishes are served with rice.

Butter Chicken GF \$21

Chicken breast cooked in a creamy tomato curry sauce.

Amritsari Chicken Masala GF \$24

Flavourful and aromatic curry made with a creamy cashew and tomato gravy.

Madras Fish GF \$26

Wild cod cooked in coconut milk with freshly made Madras spice.

Curry Chicken GF \$25

Chicken thighs simmered in masala sauce.

Beef Vindaloo GF \$27

Tender beef and potatoes simmered in a fiery vindaloo curry.

Goat Curry GF \$28

Goat (with the bone) slow-cooked in a traditional onion curry sauce.

Coconut Curry Prawns GF \$26

Lamb Rogan Josh GF \$30

Lamb braised in Kashmiri yogurt curry.

From the garden

Vegetarian Curries

Served with naan — sub rice to make it gluten-friendly.

Daal Makhani VG \$17

Black lentils cooked with garlic, ginger, tomatoes, spices and cream. Vegan option available.

Yellow Daal Tarka V \$17

Split lentils tempered with curry leaves, mustard seeds, onion, tomatoes & tarka.

Chana Masala V \$17

Chickpeas simmered in a tangy citrus gravy.

Aloo Gobi V \$17

Lightly spiced cauliflower and potato curry.

Saag Paneer VG \$18

Creamy spiced spinach cooked with aromatic spices and sautéed paneer.

Shahi Paneer VG \$18

Paneer cooked in a creamy curry tomato sauce, lightly spiced.

Eggplant Bharta V \$18

Roasted eggplant with aromatic spices and peas.

Butter Paneer Masala VG \$19

Paneer cooked in a rich spiced onion & cashew gravy.

Schnitzel & Spätzel

German Favourites

Bacon Cheese Spätzel \$20**Pork Schnitzel, Wiener Style** \$27

Fried breaded cutlet with pan-roasted potatoes & salad.

Chicken Schnitzel, Wiener Style \$27

Fried breaded cutlet with pan-roasted potatoes & salad.

German Favourites, continued

Bavarian Beef Gulasch with Spätzel \$29

Paprika-spiced beef casserole served with sour cream and red cabbage.

Hunter Schnitzel \$30

Fried breaded pork cutlet with house-made mushroom sauce, spätzel and red cabbage.

Bratwurst \$18

Local-made sausage served with pan-fried potatoes, sauerkraut and Dijon mustard.

Add Bratwurst \$8**Side of Fried Spätzel** VG \$9

Homemade German egg pasta / dumpling.

Side of Mushroom Sauce VG \$5**Side of Red Cabbage** V GF \$5**Side of Sauerkraut** V GF \$5**Homemade Cranberry Sauce** V GF \$2

Where worlds meet

Fusion

Our signature German-Indian-Thai crossovers.

Butter Chicken Lasagna with Garlic Naan \$26**Shahi Paneer Schnitzel with Spätzel** \$26**Butter Chicken Schnitzel with Spätzel** \$27**Butter Chicken Schnitzel with Rice** \$26**Pad Thai with Pork Schnitzel** \$27**Butter Paneer Masala with Spätzel** \$25**Butter Chicken Spätzel** \$26

From the Wok

Thai Specialties

Tofu option can be made vegan.

Pad Thai V from \$20

Rice noodles, vegetables and egg fried in a wok with a homemade Thai sauce.

Tofu \$20 • Chicken \$24 • Prawns \$26

Coconut Green Curry V GF from \$20

Fragrant spicy coconut curry with vegetables and bean sprouts. Served with rice.

Tofu \$20 • Chicken \$24 • Prawns \$26

Thai Satay Curry (Massaman) V GF from \$20

Creamy aromatic peanut coconut curry, vegetables and potatoes. Served with rice.

Tofu \$20 • Chicken \$24 • Prawns \$26

Handhelds

Lunch — Wraps

Falafel Tzatziki VG \$12Chana Aloo Gobi VG \$13

Butter Chicken \$14

Lemongrass Chicken \$14

Chicken Schnitzel & Swiss Cheese \$14

Shahi Paneer VG \$14

Lamb Gyro Donair \$14

Accompaniments

Sides

Tawa Roti V \$2.50

Homemade.

Sides, continued

Tawa Butter Naan VG \$3

Homemade.

Tawa Garlic Naan VG \$3.50

Homemade.

Plain Parathas VG \$4.50

Homemade.

Steamed Basmati Rice — Half V GF \$5Steamed Basmati Rice — Full V GF \$5Raita VG GF \$5Chutney — Small V GF \$5

Mango or mint.

Chutney — Large V GF \$5

Mango or mint.

Indian Pickles V GF \$3Butter Chicken Sauce GF \$6Tzatziki VG GF \$5Steam Vegetables V GF \$6Side of Chillies V GF \$5Pam's Hot Sauce V GF \$2Onion Salad V GF \$3Four Falafels with Tzatziki VG \$8Full Size Jeera Rice V GF \$6.50

Cumin rice.

Corn Roti V GF \$4.50

Gluten-free. Subject to availability.

Sweet Finish

Desserts

Ask for vegan dessert options.

- Chocolate Mousse Cake VG \$7
- Crème Brûlée VG GF \$6
Cardamom & rose.
- Sticky Toffee Pudding VG \$10
Served with ice cream.
- Gulab Jamun VG \$5.50
- Two Scoops Ice Cream VG \$5.50
Vegan option available.

DIETARY LEGEND

V Vegan VG Vegetarian GF Gluten-friendly

Please let us know of any allergies, including celiac.

18% gratuity added to tables of 6 or more.

Prices may change due to food costs.

To Sip

Beverages

- Ginger Lemon Honey Tea VG \$5
- Hot Chai Tea VG \$4.75
Traditional or cashew milk.
- Iced Chai Tea VG \$4.50
Milk or cashew milk.
- Mango Lassi VG \$5.50
Traditional or cashew milk.
- Rasa Ma Latte VG \$6
Indian-inspired coffee.
- Coffee \$5
Various.
- Tea \$3.50
Various.
- Pop \$2.50
Various.