 73 Tacoma Drive, Unit # 104, Dartmouth, NS

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**APPETIZERS**

**Hakka Style Slaw (Vegan**) $7.50 **Chinese Bhel**  
Indo Chinese slaw made with, Crispy Noodles mixed with homemade savoury garlic sauce,  
 sweet chilli,sauce, raw cabbage and capsicum.

**Crispy Puffed Rice Mix (Vegan)** $7.50

**Bhel Puri**

Classic Street Food, made with puffed rice, vermicelli and crisps coated with a sweet  
 tamarind and date chutney, spicy cilantro chutney and a savoury garlic chutney topped with  
onions, tomatoes and potato.

**Potato Friters (2pcs) (Vegan)** $7.00 **Aalu Bonda**Seasoned mash potato battered and deepfried, made with onions, ginger, mustard seeds,  
green chillies and turmeric coated with a chickpea batter and deep fried.  
Served with sesame and peanut chutney.

**Lentil Hushpuppies (4pcs) (Vegan)** $8.00

**Dal Vada**

Crispy hushpuppies made with Split Chickpeas, onions, ginger,chillies,curry leaves and   
cumin served with tempered tomato chutney.

**Burgers/Sandwiches  
Crispy Potato Sandwich (V)** $12.00  
A**alu Tikki Sandwich**Crispy Potato Patty on a soft burger bun, topped with slaw served with a savoury  
garlic sauce and tangy aioli

**Vegetable Grill Cheese (V)** $13.00

**Pav Bhaji Grill Cheese**

Spiced Mashed Vegetables cooked with tomato layered with melted cheese between   
bread slices toasted with butter till crispy.

**Kerala Fried Chicken Sandwich**  $16.00

Indian KFC, Boneless Chicken leg marinated in a paste of cilantro, onions, coconut

Ginger and garlic, deep fried and served with spicy mayo and slaw on a soft bun.

**Pork Vindaloo Burger**  $16.75

Seasoned Pork patty pan fried and then covered with vindaloo sauce topped with crispy onions,  
house made pickled cucumbers, served on a soft bun.

**Chapli Kebab Smashed Burger**  $17.25

2 x3 oz beef patties ground with in house spice blend onions& tomatoes,   
 smashed then layered with cheese served on a soft bun with lettuce and  
Jalapeno & Pineapple mayo.

**All Burgers & Sandwiches are served with fries and a choice of Hot Sauce (Mild, Medium or Hot)**

**BIRIYANI/ PULAO**

**Shrimp Pulao** $15.00  
Shrimp flavoured with onions. Chillies, Ginger, Garlic, Tamarind and coconut milk cooked   
with fragrant Rice and served with Raita.

**Classic Chicken Biriyani** $16.75  
Fall off the bone Chicken slow cooked with spices along with fragrant rice and fried onions,  
 served with flavourful onion & tomato raita.

**BOWLS**

**Moth Beans Curry – (Vegan)** $13.00 **Matki Usal**Moth Beans simmered in a spicy broth made with dried red chillies, coconut, ginger, garlic,  
onions and spices. Served with Rice and 2 Tawa Parathas.

**Masala Dal – (Vegan)** $12.00Lentils cooked with Turmeric, spiced with Cumin & Cooked with Onions,Chilies, Garlic and   
Tomatoes Finished with Clarified Butter. Served with Rice or 2 Tawa Parathas.  
  
**Shahi Paneer – (V)**  $14.50  
House Made Indian Cottage Cheese, pan fried and simmered in Spiced Tomato Sauce made   
with, Onions, Chillies, Ginger, Garlic & Cashews. Served with Rice or 2 Tawa Parathas

**Palak Paneer – (V)** $14.75  
House Made Indian Cottage Cheese, pan fried and simmered in a sauce made with Spinach,  
 Garlic, Green Chillies & Cream. Served with Rice or 2 Tawa Parathas.

**Ambot Tik** $14.00  
**Spicy & Sour Fish Curry**Fish simmered in a in a flavourful, spicy and sour sauce made with cumin, onions,  
turmeric, ginger, garlic, tamarind and vinegar, finished with cilantro.  
Served with Rice or 2 Tawa Parathas.

**Bengali Style Chicken Curry** $15.50Bone –In Chicken cooked in a light flavourful sauce along with potatoes made with  
onions, ginger, garlic, green chillies, yogurt and turmeric. Served with Rice or   
2 Tawa Parathas.

**Saoji Chicken Curry** $15.75  
Chicken Dish from our home town, simmering bone-in chicken in a spicy broth made with  
dried red chillies, coconut, ginger, garlic and spices finished with lime juice.  
Served with Rice or 2 Tawa Parathas.

**Beef Kheema Masala** $16.50 **Curried Ground Beef**Ground Beef cooked in a green paste, made with cilantro, ginger, garlic, green chillies,   
with onions,cumin and black pepper, along with green peas.  
Can be served with a sunny side egg and soft rolls or Rice or 2 Tawa Parathas.

**EXTRAS  
  
Tawa Paratha**  $2.00  
Layered Unleavened wheat Flatbread heated on a griddle.  
  
**Ginger Chai**  $3.75  
Indian Style Ginger Tea made with Milk and Sugar.

**DESSERTS**

**Mango Shrikhand** $8.00Hung Yogurt creamed with mango puree and sugar finished with green cardamom.   
Served Cold.

**SUMMER DRINKS**

**Sol Kadhi** $3.00  
Savoury Digestive Drink made with, coconut milk, ginger, Amsul, chillies and cilantro

**Masala Soda** $3.00  
Refreshing Lemon Soda mixed with spices and lime

**Mattha/Chaas(Buttermilk)** $2.75  
Buttermilk spiced with ginger, chilli and cumin.

**Khaas Ka Sharbat** $3.00  
Cooling Drink made with sparkling water and Vetiver Syrup