

73 Tacoma Drive, Unit # 104, Dartmouth, NS

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www.091indianfood.com

@091\_indianfood

**APPETIZERS**

**Hakka Style Slaw (Vegan**) $7.50 **Chinese Bhel**  
Crispy Noodles mixed with homemade savoury garlic sauce, sweet chilli

sauce, raw cabbage Capsicum and green onions

**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 onions and tomatoes  
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.   
Served with garlic chutney.

**Crispy Chicken Tikka Masala Sandwich**  $16.50

Marinated boneless chicken leg fried golden served on   
a soft bun served with tikka masala sauce and onion and cabbage slaw.

**Vindaloo Pulled Pork Sandwich**  $17.00

Pork slow cooked Vindaloo style until tender hand pulled & served on a soft burger bun  
 with Pickled cucumbers and crispy Onion. Can also be turned into a bowl with Rice.

**Chapli Kebab Smashed Burger**  $18.00

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**

**Green Pea Curry Bowl – Vegan** $12.00 **Usal Bowl – Vegan**Curried Green Peas with coconut, onion, ginger, garlic & chillies  
served on Rice can be combined with lentils.

**Masala Dal – (V)** $12.00Lentil 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.

**Black Pepper Chicken Bowl** $15.50 **Murg Kaali Mirch**Chicken simmered in a Creamy white sauce made with onions, cashews, cream and   
spiced with Black Pepper served on top of Rice.

**Beef Korma Bowl** $17.00  
Beef Cubes simmered low & slow in a flavourful and rich sauce made with spices and   
Yogurt. Served With Rice.

**Bowl Of The Week - Vegetable** $15.00  
Weekly vegetable regional feature served with Rice salad and veggies.  
  
**Bowl Of The Week – Meat** $16.50Weekly meat regional feature served with Rice, with Salad.

**DESSERTS**

**Semolina & Pineapple Pudding (Veg)** $9.00  
**Kesri Bhaat**Semolina roasted with clarified butter and cooked with  
sugar, milk and pineapple chunks.