

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.