



THE CURRYOSITY

Indian Cuisine & Sweet Home

— A new taste experience —

Welcome to The Curryosity — where bold spices, rich flavors, and modern creativity come together to redefine Indian cuisine.

We are preparing something special in Canada — a place where every dish tells a story and every bite sparks curiosity.



STREET CLASSICS

- VEG PAKORA** 9.99
Onion, potato, spinach, cauliflower mixed with ginger garlic and herbs battered in chickpea flour served with tamarind sauce.
- PANEER PAKORA** 10.99
Cubes of paneer battered in chickpea flour served with tamarind sauce.
- BREAD PAKORA** 5.99
Crispy, chickpea-batter-fried bread triangles filled with aromatic spiced potatoes.
- FISH PAKORA** 12.99
Crispy, gluten-free chickpea-batter-fried fish chunks seasoned with carom seeds and traditional spices.
- CHICKEN PAKORA (BONE/BONELESS)** 13.99/12.99
Crispy, golden-fried chicken fritters seasoned with aromatic Indian spices and chickpea flour.
- VEGGIE SAMOSA** 2.99
Crispy, golden pastry triangles filled with spiced potatoes, green peas, and fresh herbs. Served with mint and tamarind chutneys.
- CHICKEN SAMOSA** 3.99
Crispy, golden pastry triangles filled with spiced potatoes, green peas, chicken pieces and fresh herbs. Served with mint and tamarind chutneys.
- SAMOSA CHAAT** 8.99
Crushed samosas topped with seasoned chickpeas, yogurt, fresh chutneys, onions, and cilantro.
- ALOO TIKKI CHAAT** 8.99
Golden potato cakes layered with seasoned chickpeas, yogurt, fresh chutneys, and crunchy sev.
- DAHI BHALLA** 7.99
Chilled lentil donuts soaked in seasoned yogurt, topped with sweet and tangy street-style chutneys.
- PAPRI CHAAT** 7.99
Chilled lentil donuts soaked in seasoned yogurt, topped with sweet and tangy street-style chutneys.
- PANI PURI** 7.99
Crisp pastry globes stuffed with potatoes and chickpeas, ready to be filled with zesty spiced water.
- PAV BHAJI** 12.99
Rich, spiced mashed vegetable curry served with warm, buttered brioche-style rolls.
- VADA PAV** 7.99
A golden-fried spiced potato patty inside a soft bun, laced with spicy and tangy dry garlic chutneys.
- SPRING ROLL** 10.99
Crunchy golden wrappers stuffed with seasoned julienned vegetables and clear noodles.



THE WOK COLLECTION

CHILLI PANEER 12.99

Wok-tossed Indian cottage cheese with crisp bell peppers, onions, and fresh green chilies in a spicy soy sauce.

CHILLI CHICKEN 14.99

Wok-tossed boneless chicken with crisp peppers and onions in a spicy, dark soy and chili sauce.

CHILLI FISH 14.99

Crispy fried fish chunks tossed with sweet peppers, onions, and green chilis in a spicy dark soy sauce.

CHILLI SOYA CHAAP 12.99

Crispy soya chaap tossed with sweet peppers and onions in a spicy, dark soy and chili sauce.

CHILLI GOBHI 12.99

Crunchy fried cauliflower tossed with sweet peppers and onions in a spicy dark soy sauce.

GOBHI-65 12.99

Crunchy, golden-fried cauliflower bites seasoned with a bold, aromatic blend of southern spices and curry leaves.

CHICKEN-65 13.99

Crispy, golden-fried spiced chicken bites infused with aromatic curry leaves and southern spices.

VEG HAKKA NOODLES 10.99

Wok-tossed Hakka noodles with crisp julienned garden vegetables and savory Chinese spices.

CHICKEN HAKKA NOODLES 12.99

Wok-tossed Hakka noodles with juicy boneless chicken, crisp julienned vegetables, and savory Chinese spices.

VEG MANCURIAN 12.99

Golden vegetable fritters glazed in a rich, aromatic garlic-soy Manchurian sauce.

CHICKEN MANCHURIAN 13.99

Golden-fried chicken fritters glazed in a rich, aromatic garlic-soy Manchurian sauce.

DRY MANGO CHICKEN 13.99

Crispy boneless chicken stir-fried with colorful sweet peppers and fresh scallions in a vibrant mango-chili reduction.

VEG MOMOS 11.99


Steamed dough pockets stuffed with a seasoned garden vegetable medley, paired with a spicy dipping sauce.

CHICKEN LOLLIPOP 14.99

Crispy, batter-fried frenched chicken wings seasoned with aromatic spices and served with a tangy chili dip.



THE PUNJABI PLATTER



CHANA POORI	10.99
ONION KULCHA WITH CHANA	12.99
AMRITSARI KULCHA WITH CHANA	13.99
CHANA BHATURA	12.99

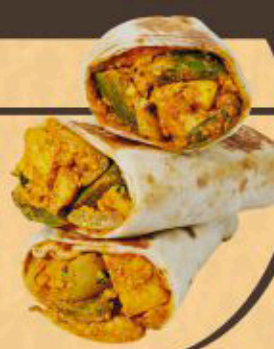


CURRYOSITY TANDOOR CREATIONS

PANEER TIKKA (AMRITSARI/ACHARI/ADRAKI/HARIYALI)	13.99
Smoky, clay-oven roasted paneer cubes and crisp garden vegetables coated in an aromatic tandoori spice marinade.	
TANDOORI SOYA CHAAP (ADRAKI/MALAI/ACHARI)	12.99
Smoky, tandoor-roasted plant protein skewers coated in an aromatic yogurt-spice marinade.	
CHICKEN TIKKA (ADRAKI/ACHARI/ MALAI)	14.99
Smoky, tandoor-roasted chicken bites coated in an aromatic yogurt-spice marinade. Served with mint chutney.	
TANDOORI CHICKEN	15.99
Smoky, tandoor-roasted bone-in chicken coated in an aromatic yogurt-spice marinade. Served with mint chutney.	
FISH TIKKA (AMRITSARI/ACHARI)	15.99
Smoky, tandoor-roasted fish bites coated in an aromatic yogurt-spice marinade and served with mint chutney.	
TANDOORI PRAWNS	16.99
Smoky, tandoor-roasted jumbo prawns coated in an aromatic yogurt-spice marinade. Served with mint chutney.	
LAMB CHOPS	17.99
Smoky, clay-oven roasted lamb chops infused with nutmeg, garam masala, and an aromatic yogurt marinade.	
CHICKEN SEEKH KEBAB	14.99
Smoky, tandoor-grilled minced chicken skewers infused with fresh herbs and traditional warm spices.	
MUTTON SEEKH KEBAB	16.99
Smoky, tandoor-grilled minced lamb skewers infused with fresh herbs and traditional warm spices.	
TANDOORI WINGS	15.99
Smoky, tandoor-roasted chicken wings coated in an aromatic yogurt-spice marinade. A classic finger food with a southern Asian twist.	



THE WRAP COLLECTION



PANEER ROLL

A flaky flatbread wrap stuffed with spiced tandoori paneer, crunchy onions, and zesty mint chutney.

12.99

SOYA CHAAP ROLL

A flaky flatbread wrap stuffed with smoky tandoori soya chaap, crunchy onions, and a splash of tangy mint sauce.

10.99

CHICKEN ROLL (BUTTER CHICKEN/CHICKEN KORMA/CHILLI CHICKEN/CHICKEN SEEKH KEBAB)

A flaky flatbread wrap stuffed with smoky tandoori chicken, crunchy onions, and a splash of tangy mint sauce.

13.99

MUTTON ROLL

Tender, slow-cooked mutton chunks tossed with crisp bell peppers and sliced onions, drizzled with zesty mint chutney, and rolled in a warm, flaky flatbread.

14.99



BURGER SELECTION

ACCOMPANIED WITH FRIES

ALOO TIKKI BURGER

Crispy spiced potato patty burger topped with fresh veggies and street-style chutneys.

8.99

NOODLE TIKKI BURGER

The ultimate street-style fusion burger featuring a crunchy potato tikki, stir-fried noodles, and zesty sauces on a soft bun.

9.99

PANEER BURGER

A thick, golden-fried paneer slab coated in a crunchy, spiced batter, nestled in a toasted bun with crisp lettuce, sliced tomatoes, and a creamy tandoori mayo.

10.99

CHICKEN BURGER

A thick, juicy chicken breast fillet coated in a crunchy, heavily spiced batter, fried to an explosive crunch, and layered in a toasted bun with crisp lettuce and creamy tandoori mayo.

11.99



VEGETARIAN DELIGHTS

KADAHI PANEER

Wok-tossed paneer cubes, crisp bell peppers, and onions in a fragrant, coarsely spiced tomato-garlic sauce.

14.99

PANEER BUTTER MASALA

Velvety Indian cottage cheese cooked in a mildly sweet, buttery tomato-cream sauce.

14.99

SHAHI PANEER

Velvety Indian cottage cheese cooked in a mildly sweet, aromatic cream and nut-infused sauce.

14.99



PALAK PANEER	14.99
Velvety Indian cottage cheese cooked in a healthy, deeply savory creamed spinach sauce.	
PANEER BHURJI	14.99
Savory spiced scramble of fresh, crumbled paneer cheese with wok-tossed tomatoes and onions.	
MALAI KOFTA	15.99
Soft potato and cheese dumplings served in a velvety, mildly sweet cream and cashew sauce.	
PALAK KOFTA	15.99
Savory cheese and potato dumplings served in a healthy, deeply flavorful creamed spinach sauce.	
MIX VEG	13.99
A healthy and vibrant medley of seasonal vegetables simmered in an aromatic, traditional North Indian curry sauce.	
DAL MAKHNI	13.99
Creamy, slow-simmered black lentils enriched with butter, heavy cream, and traditional North Indian spices.	
DAL TADKA	12.99
Creamy yellow lentils tempered with aromatic spices, garlic, and fresh cilantro.	
CHANA MASALA	13.99
Hearty garbanzo beans cooked in a tangy, deeply seasoned tomato-onion masala sauce.	
ALOO GOBHI	12.99
Savory stir-fried potatoes and cauliflower cooked with traditional Indian spices and fresh cilantro.	
BAINGAN BARTHA	13.99
Clay-oven roasted mashed eggplant cooked with savory tomatoes, onions, and aromatic herbs.	
BHINDI DO PYAZA	13.99
Crisp okra and double-portioned sautéed onions cooked with traditional North Indian spices.	
KADAHI SOYA CHAAP	14.99
Wok-tossed soya chaap, crisp bell peppers, and onions in a fragrant, coarsely spiced tomato-garlic sauce.	
MALAI SOYA CHAAP	14.99
Smoky, tandoor-roasted plant protein skewers coated in a rich, mildly sweet cream and cashew glaze.	
NAVRATAN KORMA	13.99
Festive medley of fresh vegetables, fruits, nuts, and paneer cubes in a mildly sweet, aromatic cream and nut sauce.	
VEG COCONUT CURRY	13.99
A rich and comforting medley of seasonal vegetables slow-cooked in a mildly spiced, creamy coconut sauce.	
VEG MANGO CURRY	13.99
A vibrant medley of seasonal vegetables slow-cooked in a tangy, mildly spiced mango-coconut glaze.	



THE CHICKEN POT

- BUTTER CHICHEN** 15.99
Smoky, clay-oven roasted chicken chunks cooked in a mildly sweet, buttery tomato-cream sauce.
- CHICKEN TIKKA MASALA** 15.99
Smoky tandoori chicken chunks cooked in a rich, deeply seasoned tomato-cream masala sauce.
- KADAH CHICKEN** 14.99
Wok-tossed chicken pieces, crisp bell peppers, and onions in a fragrant, coarsely spiced tomato-garlic sauce.
- CHICKEN CURRY** 14.99
A comforting, homestyle chicken curry simmered in a savory, deeply fragrant herb and spice gravy.
- CHICKEN VINDALOO** 15.99
A intensely spicy and tangy chicken curry infused with roasted dry red chilies, vinegar, and aromatic spices.
- CHICKEN KORMA** 15.99
Succulent chicken chunks slow-cooked in a rich, velvety cashew-nut and aromatic cream sauce.
- CHICKEN COCONUT CURRY** 15.99
A rich and comforting chicken curry slow-cooked in a mildly spiced, creamy coconut sauce.
- CHICKEN ROGAN JOSH** 14.99
A Kashmiri classic featuring succulent chicken pieces in a robust, dark-crimson onion and yogurt sauce.
- SAAG CHICKEN** 14.99
Succulent chicken pieces cooked in a healthy, deeply flavorful creamed spinach and herb sauce.
- MANGO CHICKEN CURRY** 15.99
Juicy chicken pieces slow-cooked in a tangy, mildly spiced mango-coconut glaze.



LAMB & GOAT SPECIALITIES

- BUTTER LAMB/GOAT** 16.99
Smoky, clay-oven roasted LAMB/GOAT chunks cooked in a mildly sweet, buttery tomato-cream sauce.
- GOAT/LAMB ROGAN JOSH** 16.99
A Kashmiri classic featuring succulent LAMB/GOAT pieces in a robust, dark-crimson onion and yogurt sauce.
- GOAT/LAMB KADAH CHICKEN** 16.99
Wok-tossed lamb pieces, crisp bell peppers, and onions in a fragrant, coarsely spiced tomato-garlic sauce.
- GOAT/LAMB KORMA** 17.99
Succulent LAMB/GOAT chunks slow-cooked in a rich, velvety cashew-nut and aromatic cream sauce.



SAAG LAMB/GOAT

16.99

Succulent LAMB/GOAT pieces cooked in a healthy, deeply flavorful creamed spinach and herb sauce.

COCONUT LAMB/GOAT CURRY

16.99

A rich and comforting LAMB/GOAT curry slow-cooked in a mildly spiced, creamy coconut sauce.

GOAT/LAMB VINDALOO

16.99

A intensely spicy and tangy LAMB/GOAT curry infused with roasted dry red chilies, vinegar, and aromatic spices.

RAILWAY LAMB/GOAT CURRY

16.99

A nostalgic, medium-spicy lamb and potato curry infused with whole aromatic spices and a hint of tang.



FLAVORFUL SEAFOOD CURRIES

FISH/ PRAWN CURRY

16.99

A comforting, coastal-style fish curry slow-cooked in a savory, deeply fragrant herb and spice broth.

BUTTER PRAWN

16.99

Succulent prawns cooked in a mildly sweet, buttery tomato-cream sauce with traditional mild spices.

FISH/ PRAWN VINDALOO

16.99

An intensely spicy and tangy coastal fish curry infused with roasted dry red chilies, vinegar, and aromatic spices.

FISH/ PRAWN RAILWAY CURRY

16.99

A nostalgic, medium-spicy fish and potato curry infused with whole aromatic spices and a hint of tang.

MASALA FISH/ PRAWN

16.99

Flaky boneless fish chunks simmered in a rich, deeply seasoned, and aromatic masala sauce.

FISH/ PRAWN COCONUT CURRY

16.99

A rich and comforting coastal fish curry slow-cooked in a mildly spiced, creamy coconut sauce.



DELICIOUS RICE BOWLS

STEAMED RICE

4.99

Light and fluffy steamed long-grain Basmati rice.

PEAS PULAO

4.99

Light, fluffy Basmati rice tossed with garden peas and whole warm spices.

JEERA RICE

4.99

Light, fluffy Basmati rice tossed with aromatic cumin seeds and fresh herbs.



COCONUT RICE

5.99

A tropical South Indian favorite. Aromatic rice tossed with fresh grated coconut, crunchy lentils, and a warming splash of coconut oil.

SAFFRON RICE

5.99

Premium long-grain Basmati rice infused with real saffron threads, delicately spiced with cardamom and cloves, and finished with a touch of ghee.

VEG BIRYANI

12.99

The ultimate royal vegetarian dish. Fluffy long-grain rice infused with saffron and rose water, layered with a robustly spiced vegetable masala, and garnished with roasted cashews and crispy fried onions.

CHICKEN/LAMB/GOAT BIRYANI

15.99

The ultimate royal vegetarian dish. Fluffy long-grain rice infused with saffron and rose water, layered with a robustly spiced vegetable masala, and garnished with roasted cashews and crispy fried onions.

VEG FRIED RICE

11.99

Wok-tossed long-grain rice with crisp garden vegetables, scallions, and savory Chinese spices.

CHICKEN FRIED RICE

13.99

Classic Indo-Chinese style rice flash-fried in a searing wok with tender chicken pieces, scrambled egg, finely diced carrots, and green peas, seasoned with savory soy and garlic.



FLAME-KISSED BREADS

PLAIN NAAN

2.50

Classic, pillowy-soft Indian flatbread fire-roasted in our traditional clay oven.

GARLIC NAAN

3.99

Clay-oven baked flatbread brushed with garlic butter and sprinkled with fresh herbs.

BUTTER NAAN

3.99

Pure indulgence. Fluffy, chewy tandoori flatbread baked to smoky perfection and finished with a glossy, decadent butter glaze.

TANDOORI ROTI

2.00

Traditional unleavened whole wheat flatbread clapped onto the walls of a searing clay oven and baked until lightly crisp and smoky.

TAWA ROTI

1.80

Traditional unleavened whole wheat flatbread clapped onto the walls of a searing flat top and baked until lightly crisp and smoky.

GARLIC ROTI

2.99

Clay-oven baked whole wheat flatbread brushed with garlic butter and fresh herbs.

LACHHA PRANTHA

3.99

Crispy, golden, and flaky multi-layered flatbread baked in a traditional tandoor.

ALOO NAAN

4.50

Clay-oven baked flatbread stuffed with a seasoned potato mash and finished with a brush of butter.



ALOO PRANTHA (TAWA/ TANDOORI)	4.50
Clay-oven baked flatbread stuffed with a seasoned potato mash and finished with a brush of butter.	
GOBI PRANTHA (TAWA/ TANDOORI)	4.99
Crisp and deeply comforting. Golden-brown whole wheat flatbread packed with a fragrant mixture of minced cauliflower florets, ginger, green chilis, and toasted cumin seeds, served hot with melted butter.	
PANEER PRANTHA (TAWA/ TANDOORI)	4.99
A popular North Indian favorite. Whole wheat flatbread stuffed with a savory, spiced filling of freshly crumbled paneer and herbs, griddled on a tawa until golden-brown and finished with ghee.	
MIXED PRANTHA (TAWA/ TANDOORI)	4.99
The ultimate breakfast choice. Whole wheat flatbread stuffed with a savory, spiced medley of mashed potatoes, grated cauliflower, and fresh paneer, griddled on a tawa until golden-brown and finished with ghee.	
PALAK PANEER NAAN	5.50
Clay-oven baked flatbread stuffed with an aromatic seasoned spinach and Indian cottage cheese filling, brushed with butter.	
PESHAWARI NAAN	5.99
Clay-oven baked flatbread stuffed with grated coconut, nuts and rose syrup, brushed with butter.	
CHICKEN KEEMA NAAN	7.99
Clay-oven baked flatbread stuffed with heavily seasoned minced chicken and finished with a brush of butter.	
MAKKI ROTI	3.50
Rustic, gluten-friendly yellow cornmeal flatbread cooked on a traditional iron griddle.	
MIRCHI ROTI	2.20
Rustic, flatbread stuffed with green chillies on a traditional iron griddle.	
PUDINA PRANTHA	2.50
Rustic, flatbread stuffed with mint cooked on a traditional iron griddle.	



FLAVOUR ENHANCERS

DAHI	3.99
Freshly set, cooling plain Indian yogurt.	
RAITA VEG/ BOONDI	4.99
Cooling spiced yogurt mixed with crispy chickpea flour drops and fresh roasted cumin.	
GREEN CHILLI ONION SALAD	3.99
Sharp red onion rings and fresh green chilis tossed with lemon and street-style spices.	
GARDEN SALAD	5.99
Sliced onions, tomatoes, cucumber tossed with lemon and green chillies.	
KACHUMBER SALAD	6.99
Crisp, finely minced cucumber, tomato, and onion salad with a zesty citrus dressing.	
CAESAR SALAD	6.99
Crisp romaine greens, savory garlic croutons, and parmesan cheese tossed in a creamy Caesar dressing.	



SWEET ENDINGS

- GAJRELA** 6.99
Warm, rich, and comforting grated carrot pudding cooked with milk, ghee, and aromatic cardamom.
- GULAB JAMUN** 4.99
Warm, rich, and comforting balls tossed in a sweet syrup.
- RAS MALAI** 6.99
Chilled, cloud-like cheese dumplings steeped in an aromatic saffron-and-cardamom infused milk cream.
- ICE CREAM (MANGO/ VANILLA)** 5.99
- FALOODA** 6.99



WEEKEND CRAVINGS

- PUNJABI KADHI PAKORA & RICE** 14.99
Crispy vegetable fritters in a tangy, spiced yogurt-gram flour curry, perfectly paired with fluffy steamed Basmati rice.
- SARSON KA SAAG & MAKKI ROTI** 14.99
Traditional slow-cooked spiced mustard greens served with a crisp, griddled cornmeal flatbread.
- RAJMA MASALA & RICE** 13.99
Traditional slow-cooked spiced kidney beans served with rice.



THANK YOU
FOR YOUR VISIT



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