

## TANDOORI KHAZANA

<b>Tandoori Chicken</b> .....	\$11.95
Skinless chicken marinated over night in traditional tandoori masala	
<b>Chicken Malai Tikka</b> .....	\$12.99
Boneless chunks of chicken marinated in cream sauce & spices.	
<b>Lahori Seekh Kabab</b> .....	\$11.50
Seasoned ground beef & cheese own combination of herbs & spices	
<b>Chicken Kabab</b> .....	\$12.25
A tender kabab made from chicken mince & various spices. served on sizzler.	
<b>Garlic Prawns</b> .....	\$15.25
Jumbo shrimp marinated in fresh garlic & yogurt, grilled in clay oven.	
<b>Tandoori Mixed Platter</b> .....	\$19.50
A mix of tandoori prawns, chicken tikka, seekh kabab & tandoori chicken with marinated vegetable & spices	

## SAMUNDRI RATTAN (SEA FOOD)

<b>Butter Prawns</b> .....	\$14.00
Tender prawns cooked with ched's special sauce & cooked in tomatoes, butter & spices.	
<b>Prawn Do Plaza</b> .....	\$14.00
Prawn cooked with onions, ginger, garlic & tomatoes with special blend of spices.	
<b>Prawn Malai Curry</b> .....	\$14.00
Prawns simmered in coconut milk with ginger, garlic & white peppers	
<b>Prawn Vindaloo</b> .....	\$14.00
Prawn & potatoes cooked in a tangy curry sauce with rare spices.	
<b>Prawn Madras (Hot)</b> .....	\$14.00
Prawn flavoured with coconut in typical south Indian style	
<b>Fish Curry</b> .....	\$12.25
Marinated fish pcs. cooked with onions, tomatoes gravy, ginger, garlic & lemon juice in med. hot spices.	
<b>Fish Vindaloo</b> .....	\$12.25
Very hot & spicy fish curry served with potatoes	

## ROTI (INDIAN BREADS)

<b>Plain Naan</b> .....	\$1.95
The traditional North Indian bread	
<b>Garlic Naan</b> .....	\$2.95
Plain flour naan bread with garlic	
<b>Butter Naan</b> .....	\$3.25
Buttered multi layered naan	
<b>Lachha Paratha</b> .....	\$3.50
Whole wheat multi layered bread baked in tandoor with butter	
<b>Pudina Paratha</b> .....	\$3.50
Topped with mint masala & traditional spices.	
<b>Keema Naan</b> .....	\$3.50
Stuffed with minced meat & traditional spices	
<b>Aloo Naan</b> .....	\$3.50
Stuffed with potatoes & traditional spices	
<b>Kashmiri Naan</b> .....	\$4.25
Bakers flour fresh bread from clay oven stuffed with cashews, coconut pistachios & raisins with a touch of cardamom & sugar.	
<b>Tandoori Roti</b> .....	\$1.95
Thin bread made from whole wheat flour rolled & baked in the clay oven	

## BASMATI RICE

<b>Saffron Pulao/Rice</b> .....	\$3.00
East Indian plain fried basmati rice with saffron	
<b>Peas Pulao or Mushroom Pulao/Rice</b> .....	\$4.25
Aromatic Indian basmati rice baked with cardamom, cumin saffron & peas or mushroom	
<b>Coconut Rice</b> .....	\$4.25
Indian basmati rice cooked with fresh coconut flakes & spices with a touch of sweetness	
<b>Steamed Rice</b> .....	\$2.95
Plain boiled basmati rice	

## BIRYANI

A special blend of spices aromatic basmati rice cooked with tomatoes, onion, ginger, garlic, yogurt & mint with your choice of top dish.

<b>Vegetable Biryani</b> .....	\$13.00
With nuts & cottage cheese	
<b>Lamb, beef, Chicken, Goat</b> .....	\$15.00
<b>Prawn</b> .....	\$16.00

## CHUTNEY (SAUCES)

<b>Mint Chutney</b> .....	\$1.25
Blend of mint, cilantro & green chillies mixed with spices	
<b>Mango Chutney</b> .....	\$1.50
Blend of mango mixed with ginger & exotic spices	
<b>Mixed Pickles (Achaar)</b> .....	\$1.25
A mixture of mango & vegetables marinated in exotic spices & mustard oil	

## DESSERTS

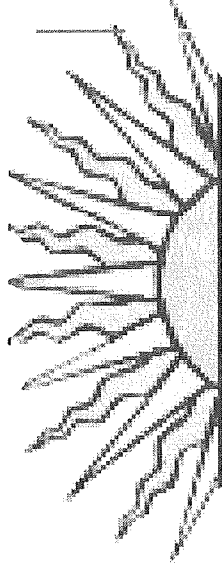
<b>Ras Malai (2 pcs)</b> .....	\$4.50
Chilled home made cheese patties in sweet creamy sauce	
<b>Gulab Jamun (2 pcs)</b> .....	\$4.00
Milk pastry balls with crushed nuts in warm sweet syrup	
<b>Rice Pudding (Kheer)</b> .....	\$4.00
Mouth watering pudding made with rice and milk	
<b>Kulfi</b> .....	\$4.00
East Indian ice cream blended with almonds, pistachios	
<b>Mango Kulfi</b> .....	\$4.25
Mango flavoured kulfi blended with almonds & pistachios	

## Butter chicken served everyday in our lunch/take out buffet

Please let us know if you have food allergies.  
All foods are medium spicy. Ask server  
for mild hot or extra hot.

TAKE OUT/DELIVERY MENU

10% OFF ON  
TAKEOUT  
OVER \$30



**SURYA RESTAURANT LTD.**

*East Indian Cuisine*

#101, 1207 11 Ave. SW  
Calgary, AB, T3C 0M5

**Reservation : 290-1777**

### Opening Hours

**Lunch:** Mon - Fri 11:00 am to 2:00 pm

### Dinner

Mon. to Sunday: 5:00 pm to 10:00 pm

\* Mon & Wed Dinner Buffet \*  
5 Pm-9 Pm

**Prices do not include gst &  
are subject to change without notice**

## APPETIZERS

<b>Pappadam</b> .....	\$1.00
Roasted East Indian Crackers made from spicy lentils & rice, served with tamarind sauce	
<b>Kachumber Salad</b> .....	\$3.50
Dices of cucumbers, tomato and onions marinated in lemon juice and spices	
<b>Mulligatawny Soup</b> .....	\$5.25
Soup of pureed lentil, having aroma of ginger, curry powder & coconut cream. Garnished with steamed rice or chicken dices.	
<b>Veg. Samosa or Beef Samosa (2 pcs)</b> .....	\$4.25/\$5.25
Triangular pastry pockets filled with delightful mélange of vegetables or beef & fresh coriander leaves. (Veg.) (Beef)	
<b>Vegetable Pakora</b> .....	\$5.00
Thinly sliced assorted vegetables rolled in gram flour & deep fried.	
<b>Paneer Pakora</b> .....	\$7.25
Homemade fresh cottage cheese battered in gram flour & deep fried.	
<b>Chicken Pakora</b> .....	\$7.25
Boneless chunk of chicken marinated in Indian spices & fried. Served with mint chutney.	
<b>Fish Pakora</b> .....	\$8.25
Crispy boneless cod fillet coated in groundflour & marinated in various spices and deep fried.	
<b>Onion Bhajia</b> .....	\$7.25
Rings of fresh onions mixed with garbanzo flour, cilantro, lemon juice and traditional spices. Deep fried & served with mint and tamarind sauce.	

## CHEF SPECIAL APPETIZERS

<b>Prawn Masala</b> .....	\$10.50
Skrimpis cooked in a tangy sauce and fresh vegetables & spices. Served with garlic naan	
<b>Veggie Platter</b> .....	\$9.50
A combination of veggie pakoras, veg. samosas, paneer pakora. Served with mint & tamarind chutneys.	
<b>Meat Platter</b> .....	\$11.50
A combination of beef samosas, fish pakora & chicken pakora. Served with mint & tamarind chutney.	

## VEGETARIAN DISHES

<b>Paneer Tikka</b> .....	\$12.95
Dices of homemade cottage cheese marinated in yogurt, lemon juice & traditional spices. Finally prepared in clay oven.	
<b>Shahi Paneer</b> .....	\$11.25
Fresh homemade cottage cheese cooked in a light tomato based sauce with exotic spices & cashew paste, finished with cream.	
<b>Mattar Paneer</b> .....	\$11.25
Homemade cottage cheese & green peas cooked in exotic spices tossed with tomatoes & fresh coriander leaves.	
<b>Palak Paneer</b> .....	\$11.25
Fresh spinach braised & liquified, cooked with homemade cottage cheese & finished with exotic spices	
<b>Chilli Paneer</b> .....	\$11.50
Marinated homemade cottage cheesesauteed with onions, bell peppers, chillies, vinegar & soya sauce.	

## VEGETARIAN DISHES

<b>Paneer Do Piazza</b> .....	\$11.50
Homemade chunks of cheese cooked with bell pepper onions & tomatoes finished with fresh cilantro.	
<b>Aloo Gobhi</b> .....	\$9.25
Combination of fresh cauliflower and potatoes cooked in exotic spices tossed with tomatoes & fresh coriander leaves.	
<b>Gobhi Musallim</b> .....	\$9.95
Roast of cauliflower cooked in a special curry sauce.	
<b>Mushroom Mattar</b> .....	\$10.25
Combination of mushrooms & green peas cooked in exotic curry sauce & fresh coriander leaves.	
<b>Bhindi Masala (Okra)</b> .....	\$9.95
Fresh okra cooked with onions, garlic, tomatoes & special blend of spices	
<b>Daal Makhni</b> .....	\$9.25
Harmonious combination of black lentils of India cooked in various spices reduced with rich cream & butter.	
<b>Daal Massoor</b> .....	\$9.25
Yellow lentils cooked in light spices, top fried with onions & jeera	
<b>Daal Masala</b> .....	\$9.25
Chana daal in chef's own style	
<b>Chana Masala</b> .....	\$9.25
True punjabi style chick peas cooked in authentic spices	
<b>Baingan Bhartha</b> .....	\$10.25
Roasted eggplant pulp sauteed with fresh onions tomatoes & cooked with various spices.	
<b>Navrattan Korma</b> .....	\$10.25
Combination of fresh vegetables cooked in a mild creamy sauce	
<b>Mix Veggie</b> .....	\$10.25
Mixture of various fresh vegetables. Sauteed with onions, mixed peppers & touch of spiced tomato sauce.	
<b>Malai Kofta</b> .....	\$10.95
A vegetable dumpling mixture of potatoes, homemade cottage cheese & spices in a creamy gravy.	
<b>Dahi / Mixed Raita</b> .....	\$3.95/\$4.25
Fresh yogurt or yogurt with spices or yogurt mixed with cucumber, tomatoes & onions, garnished with fresh coriander leaves.	

## NON VEGETARIAN DISHES

<b>Butter Chicken</b> .....	\$14.00
Tender boneless chicken cooked in a light tomato based sauce, exotic spices, reduced with butter & cream.	
<b>Chicken Korma</b> .....	\$14.00
Chicken cooked in mild curry, prepared with cashew nuts, cardamom and white pepper.	
<b>Chicken Curry</b> .....	\$12.25
Boneless chicken with spices in curry sauce.	
<b>Palak Chicken</b> .....	\$12.25
Tender pieces of chicken cooked with spinach, and exotic spices.	
<b>Chilli Chicken</b> .....	\$12.25
Tender pieces of chicken cooked in exotic spices tossed with pepper, onions & fresh coriander leaves.	
<b>Chicken Vindaloo</b> .....	\$12.50
Boneless cube of chicken cooked with potatoes in goan (Eastern India) style hot & spicy.	

## NON VEGETARIAN DISHES

<b>Chicken Lababdar</b> .....	\$12.50
Pcs. of chicken roasted in onion & tomato sauce garnished with ginger & coriander leaves.	
<b>Chicken Madras (Hot)</b> .....	\$12.50
Pcs of chicken, flavored with coconut in typical south Indian style.	

## KADHAI (FROM THE WOK)

<b>Kadhali Chicken</b> .....	\$12.50
Delicious hot curry cooked in exotic sauce with bell peppers, garnished ginger and cilantro	
<b>Kadhali Lamb</b> .....	\$12.50
Marinated lamb stir fried with bell peppers, onions tomatoes, ginger, garlic, and hot chillies.	
<b>Kadhali Beef</b> .....	\$12.50
Delicious hot curry cooked in exotic sauce garnished with green & red pepper.	
<b>Kadhali Goat</b> .....	\$12.50
Delicious hot curry cooked in exotic sauce with bell peppers, garnished with ginger and cilantro	

## LAMB OR BEEF

<b>Lamb or Beef Curry</b> .....	\$12.50
Succulent pcs. of lamb, beef with various spices & finished with cilantro	
<b>Palak Lamb or Beef</b> .....	\$12.50
Choice of lamb or beef cooked in spinach & spices	
<b>Lamb or Beef Korma</b> .....	\$12.50
Lamb or beef cooked in mild spiced cream sauce	
<b>Lamb or Beef Vindaloo</b> .....	\$12.50
Onion curry sauce with potatoes in very hot secret spices & green chillies.	
<b>Bhuna Lamb or Beef</b> .....	\$12.50
Marinated lamb or beef stir fried with bell peppers, onions tomatoes, ginger, lemon juice & hot chillies.	

## GOAT SERVED WITH BONE

<b>Goat Curry</b> .....	\$12.99
Succulent pcs. of goat with curry sauce & traditional spices finished with cilantro	
<b>Palak Goat</b> .....	\$12.99
Cooked in fresh spinach & traditional spices.	
<b>Goat Vindaloo</b> .....	\$12.99
Onion curry sauce with potatoes in hot secret spices green chillies & fresh ground spices	
<b>Chilli Goat</b> .....	\$12.99
Tender pcs. of goat cooked in exotic spices tossed with peppers onions & fresh cilantro leaves.	