

## STARTERS

- SAMOSAS | 6.25** | Warm crispy goodness – our comfort food  
**ONION BHAJIYA | 7.25** | Simply put, our version of onion rings  
**ALOO FRIES | 6** | Our version of fries, sprinkled with house made Chaat Masala  
**CRISPY PAKORA | 8** | Delicately spiced and battered fried vegetables  
**PANEER PAKORA | 10** | Cottage chesse, fingers battered with Indian spices and deep fried  
**FISH PAKORA | 12** | Fish battered with 3 types of flour and deep fried  
**VEGETARIAN PLATTER | 12.25** | A combination of Samosa, Pakora & Paneer Pakora  
**CHILI GOBI | 11.25** | Cauliflower fritters dipped in Schezwan sauce  
**CHILI CHICKEN | 12.25** | Deep fried chicken dipped in Schezwan sauce  
**ALOO CHAT | 8.25** | Potato patties, topped with tamarind, mint, yogurt, chickpeas and onions  
**CUCUMBER SALAD | 8** | Chopped cucumber, onion, tomato tossed with house dressing  
**CAULIFLOWER-65 | 11.25** | Deep fried sweet and tangy cauliflower topped with green onions and sesame  
**CHICKEN-65 | 12.25** | Deep fried sweet and tangy chicken topped with green onions and sesame  
**CHANA SAMOSA | 12.25** | 2 pieces of samosa topped with channa, tamarind, onions and cilantro.



**KINARA INDIAN CUISINE**

## FRESH FROM THE TANDOOR

- VEGGIE SIZZLER | 15.25** | A medley of fresh, roasted vegetables  
**TANDOORI CHICKEN | 15.25** | Marinated in Yogurt, Lemon Juice & Aromatic spices  
**TIKKA** Boneless, tender & marinated meat - Choice of Chicken (16), Lamb (17), Fish (17.25) and Paneer Pudina (15)  
**TANDOORI PRAWN | 18.25** | Each one charred slightly at the edges and dressed in lime juice. Succulent and simple.  
**SIZZLER MIX | 22.25** | Assorted grilled pieces of meat from the tandoor - Mix of Chicken, Lamb, Prawn & Fish  
**MALAI CHICKEN TIKKA | 17.25** | Boneless Chicken pieces in a creamy cashew nuts based marinade.  
**LAMB SEEKH KEBAB | 18.25** | Minced lamb mixed with bell peppers, herbs and skewered in the tandoor  
**KASOORI CHICKEN KEBAB | 17.25** | Skinless Chicken soured in a house marinade infused with fenugreek leaves and cooked in the tandoor

## CURRY

**MAKE IT A MEAL! For an extra \$4.50, you can have rice and naan included**

- BUTTER** The classic crowd pleaser - Chicken (16.95), Lamb (17.95), Prawn (18.95), Fish (17.95)  
**TIKKA MASALA** Subtly spiced in onion & tomato cream sauce - Chicken (16.95), Lamb (17.95), Fish (18.95), Prawn (18.95)  
**KORMA** A mild & creamy Mughlai dish from North India - Chicken (16.95), Lamb (17.95), Fish (18.95), Prawn (18.95)  
**VINDALOO** Zesty curry stewed with potatoes - Chicken (17), Lamb (18), Fish (19), Prawn (19)  
**COCONUT CURRY** A Bengali classic. Prepared with green chili, turmeric and coconut milk - Chicken (16.95), Lamb (17.95), Fish (18.95), Prawn (18.95)  
**ROGAN JOSH | 17** | Slow-cooked pieces of lamb in a Kashmiri spiced stew  
**MANGO CURRY** Unique recipe from Southern India for every mango lover - Chicken (17.95), Lamb (18.95), Prawn (19.95)  
**SPINACH** Spinach cooked with ginger, garlic and Indian spices - Chicken (16.95), Lamb (17.95), Fish (18.95), Prawn (19.95)  
**BHUNA |** Authentic thick tomato based curry with bell peppers and onions - Chicken (17.95), Lamb (18.95), Prawn (19.95), Mix Bhuna (21.95), Fish (19.95)  
**METHI SAUCE |** A perfect combination of meat and fenugreek leaves cooked with garlic in a special curry sauce Chicken (16.95), Lamb (17.95), Fish (18.95), Prawns (19.95)

## VEGETARIAN DISHES

**MAKE IT A MEAL! For an extra \$4.50, you can have rice and naan included**

- DAL MAKHANI | 14** | Just like your Mom made it. Black lentils cooked overnight, finished with dairy cream  
**AMRITSARI DAL TURKA | 13.50** | Yellow lentils tempered with oil, spices and herbs  
**ALOO GOBHI | 15.95** | Homely Punjabi fare consisting of a cauliflower potato stir fry  
**BHARTA | 14** | Mashed Eggplant grilled over Charcoal  
**SHAHI PANEER | 15.95** | Royal and creamy  
**PALAK PANEER | 15.95** | Cottage cheese cooked with spinach, onions and Indian herbs  
**PANEER MAKHANI | 15.95** | Vegetarian version of Butter chicken  
**KADHAI PANEER | 15.95** | Stir fried cheese with chunky bell peppers and onions cooked with spices  
**SABZI MIX | 13** | Mix vegetables cooked with onion and tomato sauce  
**CHANA MASALA | 14** | Chickpeas cooked in onion sauce, choicest ingredients and species  
**TWO CHEESE KOFTA | 16.95** | Goat cheese, paneer balls and vegetables smothered in creamy cashew sauce  
**JEERA ALOO | 14** | Pan fried potatoes with tomatoes and cumin seeds  
**NAV RATTAN KORMA | 15** | Vegetables cooked in creamy cashew sauce  
**METHI PANEER | 15.95** | A tempting paneer recipe made with garlic and fenugreek leaves

**\*ALL CURRIES ARE GLUTEN FREE. \*ALL ITEMS SUBJECT TO TAXES.**

**\*IF YOU HAVE FOOD ALLERGIES OR SPECIAL DIETARY NEEDS, PLEASE LET US KNOW AND WE WILL TRY OUR BEST TO HELP.**

**ROLLS** | 16.75 | Skewer-roasted kebab wrapped in naan bread comes with Aloo fries, Raita and chutney

Butter Chicken Roll  
Chicken Tikka Roll  
Chicken Korma Roll  
Cottage Cheese Roll

*Choice of Garlic or Plain Naan*

## RICE

BASMATI RICE | 3 |  
PEA PULAO | 3.50 |

BIRYANI *Basmati rice slow cooked in a sealed pot with spices - Chicken (14.25), Lamb (15.25), Vegetables (13.25), Prawn (16.25)*

## BREADS

PLAIN NAAN | 3 |  
GARLIC AND BASIL NAAN | 3.50 |  
TANDOORI ROTI | 3 | *Whole wheat flatbread*  
PALAK PANEER NAAN | 4 | *Stuffed with spinach and cheese*  
ALOO NAAN | 4 | *Stuffed with potatoes and herbs*  
ONION KULCHA | 4 | *Stuffed with onions*  
KASHMIRI NAAN | 4.50 | *Stuffed with finely minced dry fruits*  
LACHEDAAR PARANTHA | 4 | *Multi layered flacky, whole wheat bread*  
KINARA'S BREAD ASSORTMENT | 9 | *Comes with plain naan, garlic naan and Lachedaar parantha*

## SIDES

PAPADDOMS | 2.50 | *Crispy lentil cracker*  
RAITA | 4 | *Homemade, mildly spiced yoghurt with shredded cucumber and carrots*  
ACHAAR | 2.50 | *Indian pickles*  
MANGO CHUTNEY | 3 | *Sweet and tangy dip infused with real mangoes*  
INDIAN SALAD | 6 | *Cucumber, tomatoes and onions with a dash of fresh lemon juice and salt*

## DESSERTS

KHEER | 5 | *Rice pudding served cold and sprinkled with nuts. A traditional, delightful dessert*  
GAJAR KA HALWA | 6 | *Combination of grated carrots, nuts, milk, sugar and ghee*  
GULAB JAMUN | 5 | *Pastry balls deep fried and served in syrup*  
RAS MALAI | 5 | *Soft cheese patties served in saffron and cardamom cream*

**LUNCH SPECIAL THALI (11am - 3pm)** Comes with daal makhni, Chana masala, Veg pakoda, Rice and Naan.

LAMB ROGAN JOSH | 14.95 |  
BUTTER CHICKEN | 14.95 |  
COCONUT FISH | 15.95 |  
PALAK PANEER | 13.95 |  
TANDOORI CHICKEN | 14.95 |

### Meal For Two \$55 (A Three-Course Meal)

*Samosas, Crispy Pakoras  
Butter Chicken, Prawn Coconut, Palak Paneer, Rice And Naan  
Gulab Jamun*

*Items Can Be Switched As Per Your Request*

**Kinara**

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